



HEATMAX

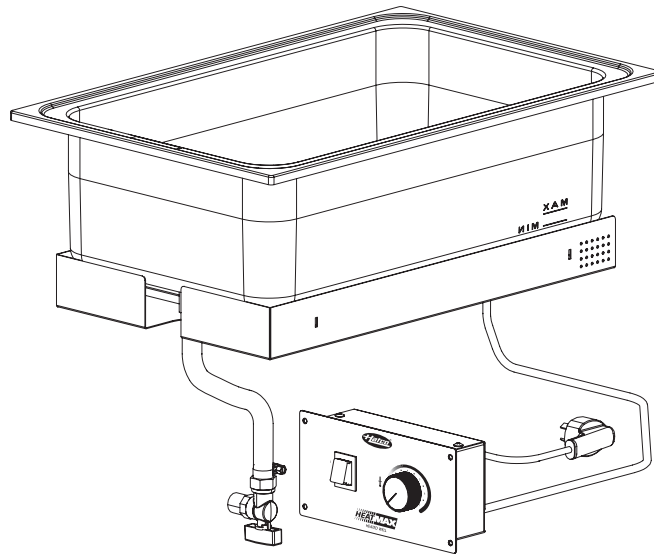
Built-In Heated Wells

嵌入式保温汤池

HWBC Series/系列

Installation and Operating Manual

安装及操作手册



WARNING

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.

English = p 2

警告

请在 真阅读并理解本手册的内容后再操作本设备！不按照本手册中的说明操作可能会导致严重的人身伤亡事故。本手册中包含了有关本产品维护、使用和操作的重要安全事项。如果您不理解本手册的内容，请将本手册交给主管人员，以提请其注意。请将本手册妥善放置，以便参照。

中文 = 第 13 页

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (specification label located on the bottom of the unit or on the Control Box). Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business Hours: 9:00 AM to 6:00 PM (Beijing Time)

Monday through Friday

Telephone: (0512) 6732-5091

E-mail: infocn@hatcocorp.com

Additional information can be found by visiting our web site at www.hatcocorp.com

INTRODUCTION

Hatco HEATMAX Built-In Heated Wells are specially designed to hold heated foods at safe serving temperatures. The wells are available in a variety of pan and pot combinations—all heated with a long-life metal sheath heating element design with a 2 year parts only warranty. Heat is evenly distributed throughout the heavy gauge stainless steel construction to assure hot food. The design allows for easy maintenance and durable performance. The unit is equipped with a remote Control Box. One year parts and on-site labor warranty is standard.

Hatco HEATMAX Built-In Heated Wells are a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for HEATMAX Built-In Heated Wells. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.

Safety information that appears in this manual is identified by the following signal word panels:



WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE is used to address practices not related to personal injury.

NOTE: Refer to the Symbol Identification tables on the back cover of this manual for definitions of symbols that may appear in this manual.



Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Remote mounted control box must be mounted on a vertical wall and installed in vertical position. Mounting control box in horizontal position may result in collection of liquids and lead to an electric shock
- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).
- Do not use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit. Damage caused by condensation is not covered by warranty.
- Do not clean the unit when it is energized or hot.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not attempt to repair or replace a damaged power cord. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

FIRE HAZARD:

- Install unit with a minimum of 89 mm (3-1/2”) of space from bottom of unit to all combustible surfaces to prevent combustion.
- Do not use flammable cleaning solutions to clean this unit.

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with local plumbing and electrical inspectors for proper procedures and codes.

Make sure all operators have been instructed on the safe and proper use of unit.

WARNING

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

Hatco Corporation is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact Hatco at (0512) 6732-5091.

CAUTION

BURN HAZARD:

- Some exterior surfaces on the unit will get hot. Use caution when touching these areas.
- Drain water may reach temperatures in excess of 200°F (93°C). Use appropriate plumbing materials when installing drain.

Locate unit at proper counter height in an area that is convenient for use. The location should be level to prevent the unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

NOTICE

Units are voltage-specific. Refer to specification label for electrical requirements before beginning installation.

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Do not locate unit in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit.

Damage to any countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the countertop material for application information.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

Do not use steel wool for cleaning. Steel wool will scratch the finish.

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

MODEL DESCRIPTION

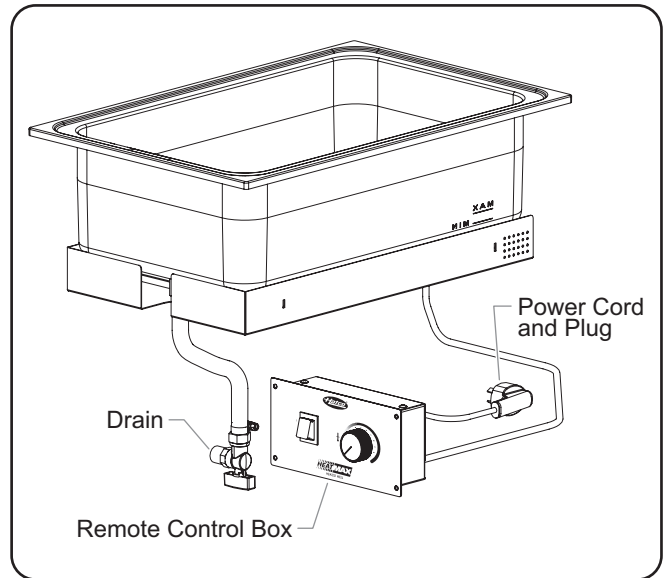


All Models

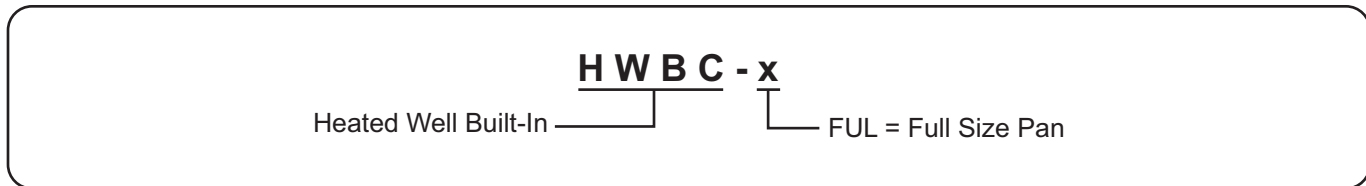
All HEATMAX Built-In Heated Well units are reliable and versatile. Units have a stainless steel and aluminized steel housing with a metal sheathed heating element.

Heated Wells are supplied with a thermostatic control and an Power I/O (on/off) switch housed in a remote control box. The Control Box is connected to the unit with a 1829 mm (6') flexible conduit assembly and includes a 1829 mm (6') power cord with plug.

Built-In Heated Wells are designed, manufactured, and tested to maintain safe food holding temperatures.



MODEL DESIGNATION



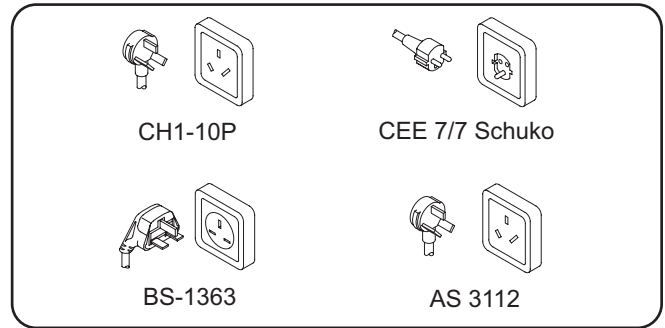
Plug Configurations

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the application.



ELECTRIC SHOCK HAZARD: Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.

NOTE: The specification label is located on the bottom of the unit or on the remote control box. See label for serial number and verification of unit electrical information.



Plug Configurations

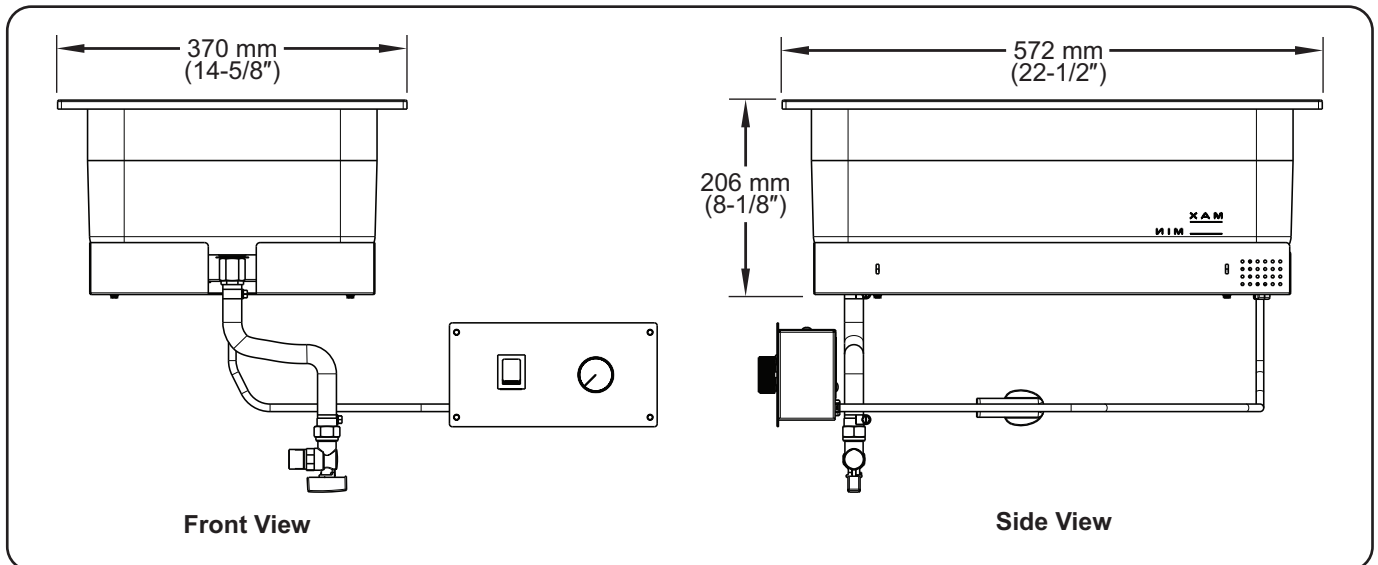
NOTE: Receptacle not supplied by Hatco.

Electrical Rating Chart

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
HWBC-FUL	220	1100	5.0	CH1-10P, BS-1363, CEE 7/7 Schuko, AS 3112	9 kg (19 lbs.)
	230	1200	5.2		
	240	1305	5.4		

NOTE: Shipping weight includes packaging.

Dimensions



General

HEATMAX Built-In Heated Well units are shipped from the factory with most components assembled and ready for use. Use the following procedures to install the unit.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 21°C (70°F).

FIRE HAZARD: Install unit with a minimum of 89 mm (3-1/2") of space from bottom of unit to all combustible surfaces to prevent combustion.

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with local plumbing and electrical inspectors for proper procedures and codes.

⚠ CAUTION

Locate the unit at the proper counter height in an area that is convenient for use. The location should be strong enough to support the weight of the unit and contents.

NOTICE

Units are voltage-specific. Refer to specification label for electrical requirements before beginning installation.

Do not locate unit in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit.

Unit is designed and recommended for use in or on metallic countertops. Damage to any countertop material is not covered under the Hatco warranty. For other surfaces, verify with manufacturer that material is suitable for prolonged temperatures up to 93°C (200°F).

Damage to any countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the countertop material for application information.

NOTE: All Built-In Heated Wells require the control box be mounted in the vertical position.

1. Remove the unit from the box.

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION section for details.

2. Remove tape and protective packaging from all surfaces of unit.

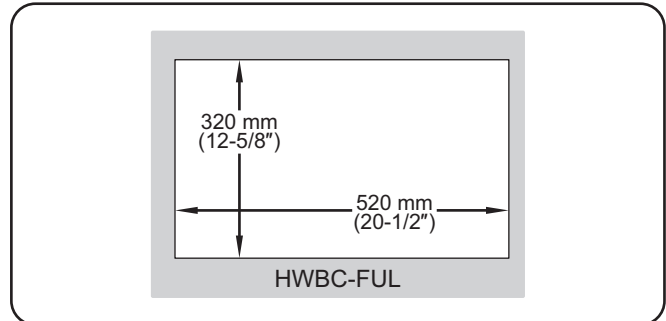
Installing the Unit

NOTE: A qualified plumber is recommended for connecting the drain.

1. Make sure a grounded electrical receptacle of the correct voltage, size, and plug configuration is within 1829 mm (6') of the mounting location for the control box. See the SPECIFICATIONS section for details.
2. Cut the appropriate opening in the countertop for the unit being installed.

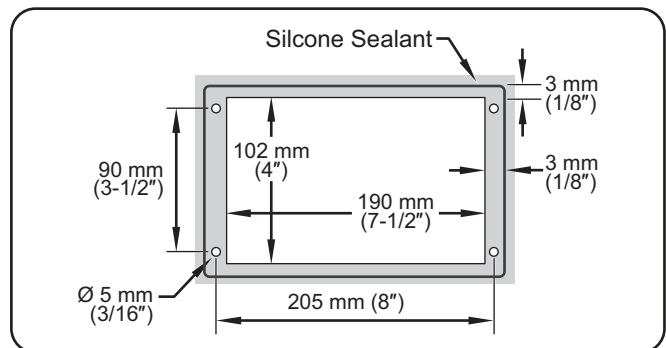
IMPORTANT NOTE:

Make sure the installation location provides enough room for electrical and plumbing connections to the control box.



Countertop Cutout Dimensions

3. Cut and drill the appropriate holes in the vertical surface where the control box will be installed. Refer to the "Installing the Remote Control Box" procedure for cutout dimensions.



Control Box Cutout and Screw Hole Dimensions

NOTE: Make sure the width of the control box cutout does not exceed the above dimension.

4. Lower the remote control box and well into the countertop cutout.

NOTE: The countertop must be level to ensure proper draining.

5. Apply National Sanitation Foundation-approved (NSF-approved) silicone sealant around the edge of the unit to seal it to the countertop.

6. Install the control box in the desired location. Refer to the "Installing the Remote Control Box" procedure in this section.
7. Connect the drain fitting to a trap and drain line. If a trap and drain line are not available, a catch pan (not supplied) must be used under the drain fitting to contain water draining from the well enclosure.

NOTE: Consult a qualified plumber for proper trap and drain installation that conforms to local plumbing codes.

8. Clean the well enclosure thoroughly in preparation for initial operation. Refer to the MAINTENANCE section for proper cleaning procedures.

NOTE: If a catch pan is used underneath the drain fitting, make sure the pan is emptied regularly to prevent over-flowing.

Installing the Remote Control Box

Use the following procedure to install the remote control box.



Control box must be mounted in a vertical surface. Mounting control box in a horizontal surface may result in the collection of liquids and lead to electric shock.

1. Position the control box into the cutout opening from the front side of the cabinet.
2. Apply a 6 mm (1/4") bead of NSF-approved silicone sealant where the trim cover will contact the cabinet surface. Refer to the "Control Box Cutout and Screw Hole Dimensions" illustration for more information.
3. Fasten the control box to the vertical surface using four screws (not supplied).
4. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.

General

Use the following procedures to operate a HEATMAX Built-In Heated Well.

WARNING

Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.

ELECTRIC SHOCK HAZARD: Do not use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit. Damage caused by condensation is not covered by warranty.

NOTICE

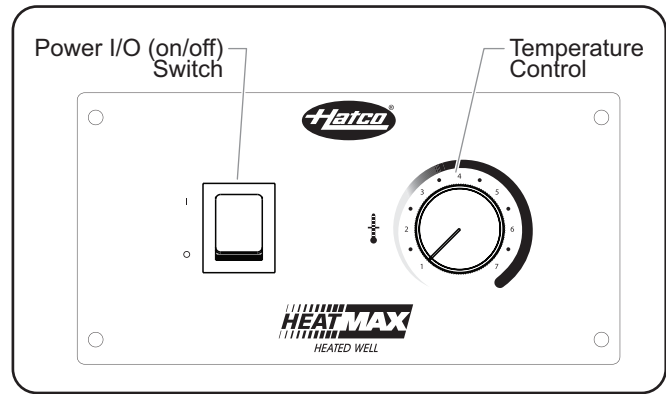
Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Startup

1. Make sure the drain valve is closed and manually fill the well with hot tap water until the water is a maximum of 32 mm (1-1/4") deep.
2. Place an empty pan in the well or cover the well with a lid. This step is recommended to speed up pre-heating and reach operating temperature.
3. Move the Power I/O (on/off) switch to the **I** (on) position. The indicator light on the switch glows when the unit is on.
4. Turn the Temperature Control knob to adjust the temperature of the unit to the desired safe food temperature.
5. Allow the heated well to preheat for approximately 30 minutes.

WARNING

Hatco Corporation is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.



Control Panel

Food Warming

Place the appropriate size food pan(s) into the unit opening.

- Always use a food pan. Do not place food directly into the warmer.
- Stir thick food items frequently to keep food heated uniformly.
- Keep pans covered to maintain food quality and temperature.

Shutdown

1. Move the Power I/O (on/off) switch to the **O** (off) position. The indicator light on the switch will shut off.

General

Hatco HEATMAX Built-In Heated Wells are designed for maximum durability and performance, with minimum maintenance.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not clean unit when it is energized or hot.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.

FIRE HAZARD: Do not use flammable cleaning solutions to clean this unit.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact Hatco at (0512) 6732-5091.

NOTICE

Do not use steel wool for cleaning. Steel wool will scratch the finish.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit. Damage caused by chemicals is not covered by warranty.

Daily Cleaning

To preserve the finish of the Built-In Well, perform the following cleaning procedure daily.

1. Move the Power I/O (on/off) switch to the **O** (off) position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Drain or remove water from the well.
4. Wipe down the entire unit using a clean cloth or sponge and mild detergent.
5. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.
6. Rinse the well thoroughly with water to remove all detergent residue.
7. Wipe dry the entire unit using a non-abrasive, dry cloth.

Removing Lime and Mineral Deposits

Use the following procedure whenever lime or scale is seen accumulating on the sides of the heated wells.

1. Move the Power I/O (on/off) switch to the **O** (off) position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Open the drain valve (if equipped) or manually remove water from the well(s).
4. Close the drain valve.
5. Add water to the well until water is at normal operating level (25 mm to 38 mm deep) or covers the accumulated scale.
6. Add white vinegar to the well so that the resulting solution is approximately 2-parts vinegar to 5-parts water.
7. Move the Power I/O (on/off) switch to the **I** (on) position and heat water.
8. Move the Power I/O (on/off) switch to the **O** (off) position and cover the well.
9. Allow the solution to soak for at least one hour or overnight for heavy buildup.
10. Drain or remove the water/cleaning solution from the well.
11. Scrub the well with a plastic scouring pad.
12. Rinse the well thoroughly with water.
13. Wipe dry the entire unit using a non-abrasive, dry cloth.

NOTE: Heavy scale buildup may require additional treatments.



This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Food well not hot enough.	Temperature Control set too low.	Adjust Temperature Control to a higher setting.
	Heating element not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature Control not working properly.	
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. Low supply voltage will cause improper heating.
Food well too hot.	Temperature Control set too high.	Adjust Temperature Control to a lower setting.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. High supply voltage will cause unit to overheat and damage the unit.
No heat.	Unit turned off.	Turn on unit.
	On/Off Switch malfunctioning.	Contact Authorized Service Agent or Hatco for assistance.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Heating element not working.	
Food product not holding hot enough.	The edges of food pans are bent allowing heat to escape.	Install pans with straight edges that seal to the heated well.

Troubleshooting Questions?

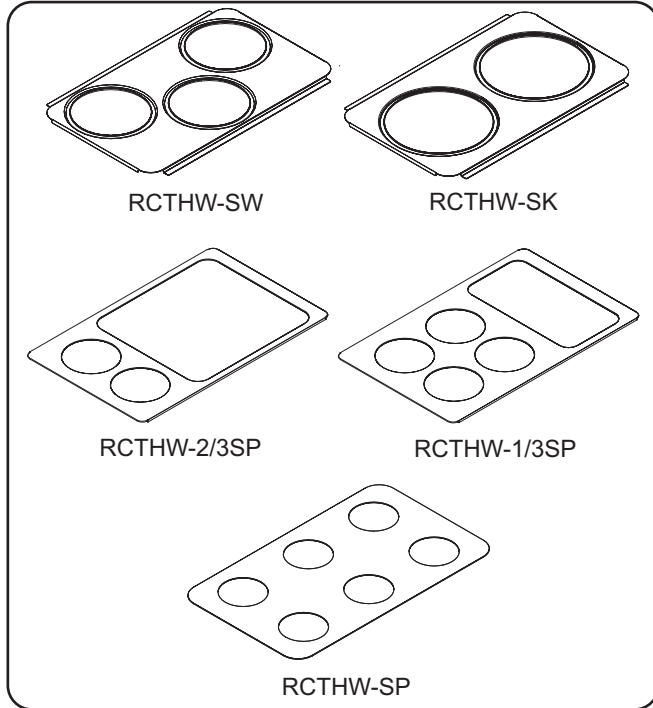
If you continue to have problems resolving an issue, please contact the nearest Authorized Hatco Service Agency or Hatco for assistance. To locate the nearest Service Agency, log onto the Hatco website at www.hatcocorp.com, select the *Support* pull-down menu, and click on "Find A Service Agent"; or contact the **Hatco Parts and Service Team** at:

Telephone: (0512) 6732-5091

e-mail: infocn@hatcocorp.com

Adapter Tops

- RCTHW-SW Sauce Warmer Adapter
- RCTHW-SK 7 Quart Soup Kettle Adapter
- RCTHW-2/3SP 2-Basket Steam Plate w/ Gastronorm
2/3 pan cutout
- RCTHW-1/3SP 4-Basket Steam Plate w/ Gastronorm
1/3 pan cutout
- RCTHW-SP 6-Basket Steam Plate



1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the Product's purchase date by registering the Product with Hatco or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

a) Two (2) Year Parts Warranty:

- Conveyor Toaster Elements (metal sheathed)
- Drawer Warmer Elements (metal sheathed)
- Drawer Warmer Drawer Rollers and Slides
- Strip Heater Elements (metal sheathed)
- Display Warmer Elements (metal sheathed air heating)
- Holding Cabinet Elements (metal sheathed air heating)
- Heated Well Elements — HW and HWB Series (metal sheathed)

b) Five (5) Year Parts Warranty:

- 3CS and FR Tanks

c) Ten (10) Year Parts Warranty:

- Electric Booster Heater Tanks
- Gas Booster Heater Tanks

d) Ninety (90) Day Parts Warranty:

- Replacement Parts

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part or Product using, at Hatco's option, new or refurbished parts or Product by Hatco or a Hatco-authorized service agency with respect to any claim made within the applicable warranty period referred to above. Hatco reserves the right to accept or reject any such claim in whole or in part. In the context of this Limited Warranty, "refurbished" means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

SERVICE INFORMATION

The warranty on this Hatco unit is for one year from date of purchase or eighteen months from date of shipping from Hatco, whichever occurs first.

If you experience a problem with this unit during the warranty period, please do the following:

Contact Local Hatco Dealer

When contacting the Hatco dealer for service assistance, please supply the dealer with the following information to ensure prompt processing:

- Model of unit
- Serial number (located on unit)
- Specific problem with the unit
- Date of purchase
- Name of business
- Shipping address
- Contact name and phone number

The Hatco dealer will do the following:

- Provide replacement part(s) as required
- Submit warranty claim to Hatco for processing

Non-Warranty Problems

If you experience a non-warranty problem that requires assistance, please contact the nearest Authorized Hatco Service Agency.

To locate the nearest Service Agency:

- call Hatco at (0512) 6732-5091
- e-mail Hatco at infocn@hatcocorp.com

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使用者重要注意事项

请在下列空白处记下本设备的型号、序列号、电压和购买日期（规格标签位于设备底部或控制盒上）。在致电 Hatco 寻求服务帮助时，请提供上述信息。

型号 _____

序列号 _____

电压 _____

购买日期 _____

工作时间：北京时间 上午 9:00 – 下午 6:00 周一至周五

电话： (0512) 6732-5091

E-mail: infocn@hatcocorp.com

查询更多信息请访问我们的网站：www.hatcocorp.com

简介

Hatco HEATMAX 嵌入式保温汤池经过专门设计，可以使加热的食品保持在安全的就餐温度。加热槽，可以选择各种餐盘和餐锅组合 — 所有均通过长寿命金属护套加热元件进行加热，涵盖 2 年质保（零部件除外）。热量均匀地分布在整个重型不锈钢结构上，确保食品保持高温。设计实现了易于维护和经久耐用的性能。设备配备一个遥控控制盒。标准质保是一年零部件和现场人工保修。

Hatco HEATMAX 嵌入式保温汤池是经过广泛研究和现场测试诞生的产品。所用材料经久耐用，外型美观，性能优异。每件设备在发货前都经过严格的检验和测试。

本手册提供以下产品的安装、安全和操作说明 HEATMAX 嵌入式保温汤池。在安装或操作设备之前，Hatco 建议您先阅读本手册中的所有安装、操作和安全说明。

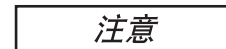
本手册中的安全信息采用以下标志表示：



“警告”表示有危险情况，如果不加以避免，则可能导致人身伤亡。



“小心”表示有危险情况，如果不加以避免，则可能导致轻度或中度人身伤害。



“注意”用于提示不会涉及人身伤害的操作。

注意：请参阅本手册封底上的符号标识表，了解本手册中可能出现的符号的定义。

⚠ 使用本设备前，请仔细阅读下列重要安全事项，以免造成严重的人身伤亡及设备或财产的损坏。

⚠ 警告

触电危险：

- 请将产品插入正确接地的插座装置，该装置的电压、尺寸和插头配置都要正确。如果插头和插座不匹配，请联系专业电工来确定并安装电压和大小合适的电源插座。
- 远程式控制盒必须垂直安装在竖直墙壁上。若将控制盒安装在水平位置，可能会导致液体聚集进而导致触电。
- 关闭电源开关，拔下电源线，让机器冷却，然后再进行清洗、调整或维护操作。
- 请勿将设备浸入水中或浸湿。本设备不防水。严禁使用被水浸过或浸湿的设备。
- 本设备不防水。将设备置于环境气温最低为 21° C (70° F) 的室内。
- 请勿使用设备溶化或存放冰块。这样做可能导致冷凝，产生触电危险和导致人身伤害和/或损坏设备。质保不包括冷凝导致的损坏。
- 请勿在设备通电或尚未冷却时进行清洁。
- 本设备不具备防喷淋结构。请勿使用喷淋头清洁本设备。
- 如果电源软线损坏，为了避免危险，必须由制造商、其维修部门或类似部门的专业人员更换。
- 该设备必须只由合格人员进行操作。无资格人员操作可能会导致触电或灼伤。
- 维修时只能使用正品HATCO更换零部件。未使用正品HATCO更换零部件会导致质保失效及造成设备操作人员受到有害电压威胁，并引起触电或着火。正品HATCO更换零部件可以保证使用环境下的安全生产，某些普通零部件不具备相关特性，从而无法保证在HATCO设备的安全使用。

火灾危险：

- 安装设备时，从设备的底部至所有可燃表面的空间至少为 89 mm (3-1/2")，以便防止燃烧。
- 请勿使用易燃清洁溶液清洁本设备。

本设备只能由受过培训且具备相应资格的人员负责安装。安装时必须遵循所有的当地电气和管道规程。有关相应的程序和规程，请咨询当地的管道和电气审查员。

对于身体、感官或智力上有缺陷，或经验和知识有欠缺的人（包括儿童），此说明书不适用。

确保所有操作人员接到有关安全和正确使用设备的指示。

⚠ 警告

Hatco 公司对食品的实际供应温度不承担责任。用户有责任确保食品在安全的温度下存放和供应。

本设备不含“用户维修”零部件。如需维修，请联系HATCO授权服务机构或HATCO服务部门，电话 (0512) 6732-5091。

⚠ 小心

烫伤危险：

- 本设备的某些外表面处温度较高。接触这些部位时请务必小心。
- 排水温度可能超过 93°C (200°F)。安装排水设备时，请使用合适的管道材料。

将设备置于便于使用的区域，并使其处于适宜的台面高度。放置位置应保持水平，以防设备或承装物意外跌落，还应有足够的强度，以承受设备和承装物的重量。

注意

设备需要使用特定电压。在开始安装之前，请参考规范标签的供电需求。

首次启动设备，标准及经批准的制造用油可能会导致设备冒烟，长达 30 分钟。这只是暂时状态。在不放入食品的情况下继续运行设备，直至烟雾消散。

请勿将设备置于遭受过高温或者烤架、煎锅等油脂的区域。过高温可能导致损坏设备。

因为 Hatco 设备产生热量造成的任何台面材料损伤，都不在 Hatco 的保修范围内。请联系台面材料厂家，获取应用信息。

只允许使用没有摩擦性的清洁剂和布。具有摩擦性的清洁剂和布可能会刮伤设备的表面处理层，破坏其外观，并易使表面积尘。

请勿使用钢丝绒进行清洁。钢丝绒会刮伤表层。

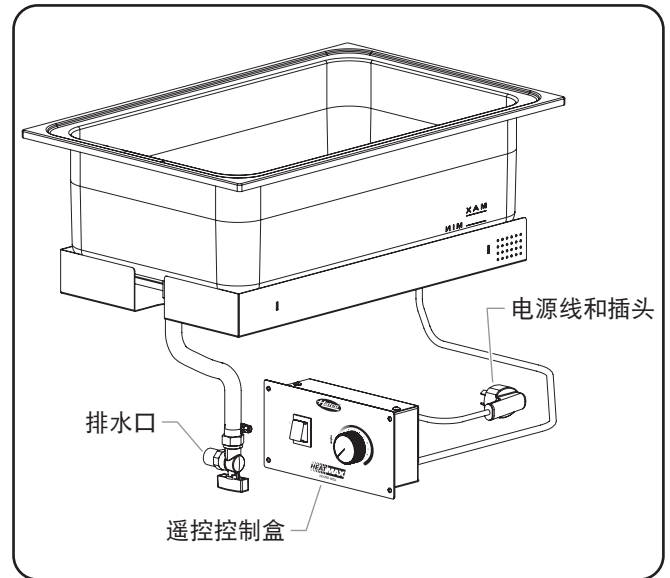
请勿使用刺激性化学品（例如漂白剂、含有漂白剂的清洁剂或烤箱清洁剂）清洁本设备。

所有型号

所有 HEATMAX 嵌入式保温汤池设备具有可靠的性能，而且功能多样。设备采用不锈钢和涂铝钢外壳以及金属铠装加热元件。

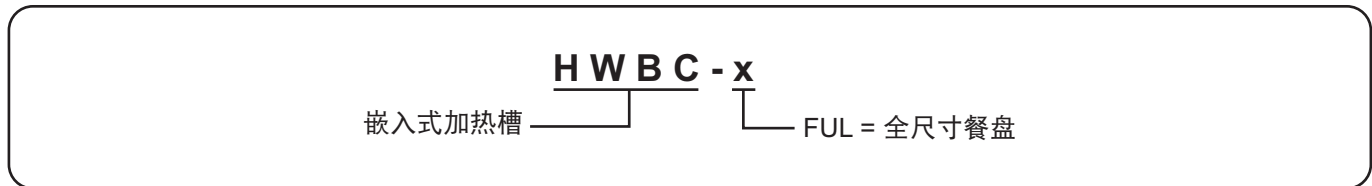
加热槽可以随附一个恒温控制器和一个电源 I/O（打开/关闭）开关，位于遥控控制盒内。控制盒通过一条 1829 mm (72") 柔性导管组件连接到设备、包含一根 1829 毫米 (6 英尺) 长的带插头电源线。

嵌入式保温汤池经过精心设计、制造和测试，能够保持安全的食品存放温度。



HWBC-FUL 型号

型号命名



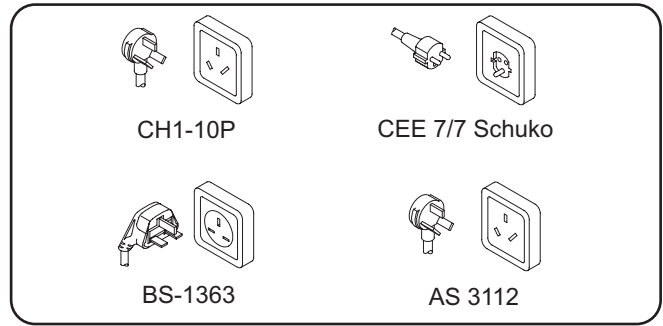
插头型式

产品出厂时配有一根已装好的电源线和插头。插头是根据实际应用情况来配备的。



触电危险： 将设备插头妥善插入有接地的电气插座内，插入前请核对电压、规格和插头型式是否正确。如果插头和插座不匹配，请和有正式资格的电工联系，以确定并安装电压和规格正确的电气插座。

注意：HATCO不提供插座。



插头型式

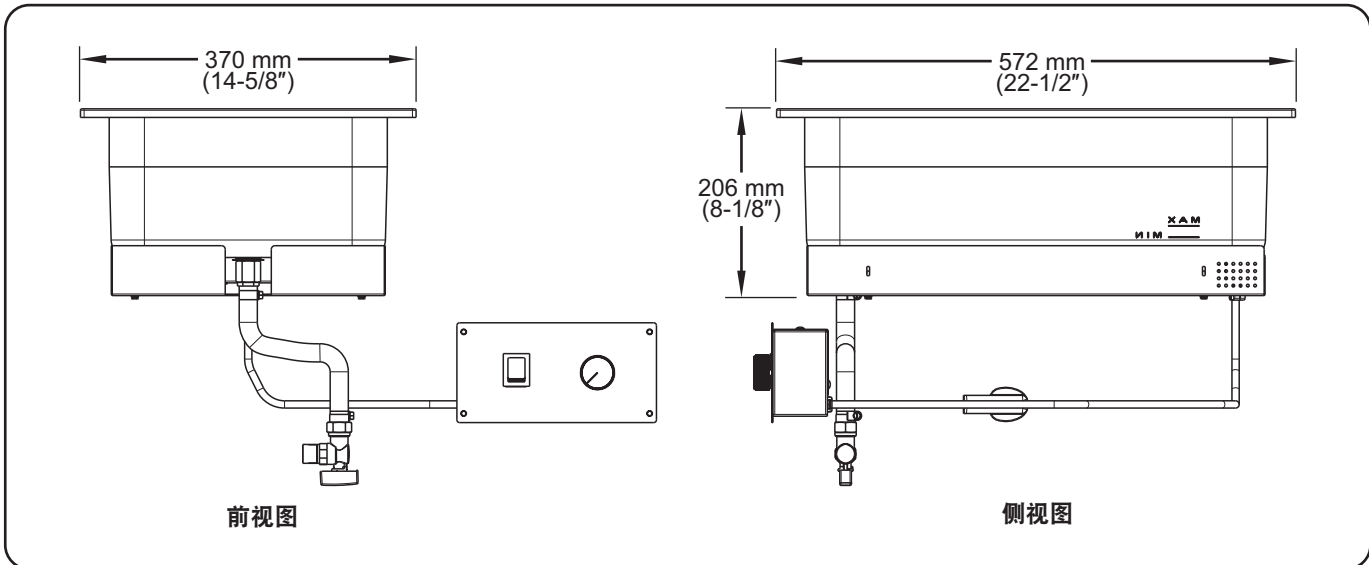
注意：规格标签位于设备底部或遥控控制盒上。请查看标签，以获取序列号并核实设备的电气信息。

电气参数表

型号	电压	功率	电流	插头型式	出厂重量
HWBC-FUL	220	1100	5.0	CH1-10P, BS-1363, CEE 7/7 Schuko, AS 3112	9 kg (19 lbs.)
	230	1200	5.2		
	240	1305	5.4		

注意：运输重量含包装。

尺寸



总则

使用以下程序操作 HEATMAX 嵌入式保温汤池。



在操作本设备之前，请阅读“重要安全信息”部分中的所有安全信息。

触电危险：请勿使用设备溶化或存放冰块。这样做可能导致冷凝，产生触电危险和导致人身伤害和/或损坏设备。质保不包括冷凝导致的损坏。



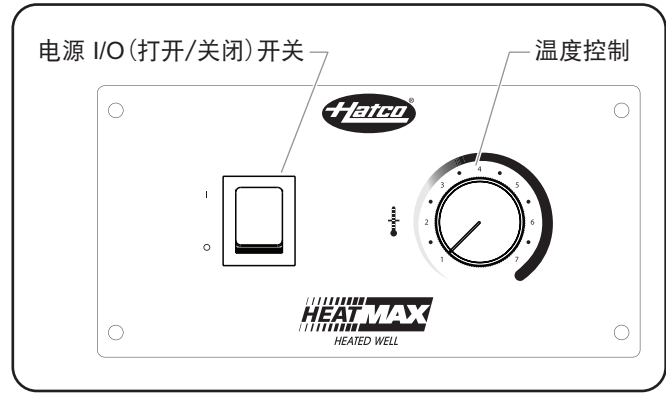
首次启动设备，标准及经批准的制造用油可能会导致设备冒烟，长达 30 分钟。这只是暂时状态。在不放入食品的情况下继续运行设备，直至烟雾消散。

启动

1. 确保排水阀关闭，并手动向加热槽注入热自来水，直到水的最大深度为 32 mm (1-1/4")。
2. 在加热槽中放置一个空餐盘，或者用盖子盖住加热槽。建议使用此步骤加快预热速度，达到工作温度。
3. 将电源 I/O (打开/关闭) 开关移至 I (打开) 位置。设备打开时，开关上的指示灯发光。
4. 转动温度控制旋钮，将设备的温度调整至所需的安全食品温度。
5. 让加热槽预热大约 30 分钟。



Hatco 公司对食品的实际供应温度不承担责任。用户有责任确保食品在安全的温度下存放和供应。



控制面板

食品加热

将适当尺寸的食品盘放入设备开口。

- 始终使用食品盘。不要将食品直接放入保温汤池。
- 经常搅拌较厚的食品，使食品均匀加热。
- 盖住餐盘，保持食品品质和温度。

关机

1. 将电源 I/O (打开/关闭) 开关移至 O (关闭) 位置。开关上的指示灯将关闭。

总则

Hatco HEATMAX 嵌入式保温汤池的设计经久耐用、性能优异且易于维护。



触电危险：

- 在进行任何清洁、调整或维护之前，请先关闭电源开关，拔下电源线，并使设备冷却。
- 请勿将设备浸入水中或浸湿。本设备不防水。严禁使用被水浸过或浸湿的设备。
- 请勿在设备通电或尚未冷却时进行清洁。
- 本设备不具备防喷淋结构。请勿使用喷淋头清洁本设备。

火灾危险：请勿使用易燃清洁溶液清洁本设备。

本设备不含“用户维修”零部件。如需维修，请联系HATCO授权服务机构或HATCO服务部门，电话 (0512) 6732-5091。



请勿使用钢丝绒进行清洁。钢丝绒会刮伤表层。

只允许使用没有摩擦性的清洁剂和布。具有摩擦性的清洁剂和布可能会刮伤设备的表面处理层，破坏其外观，并易使表面积尘。

请勿使用刺激性化学品（例如漂白剂、含有漂白剂的清洁剂或烤箱清洁剂）清洁本设备。质保不包括化学品导致的损坏。

每日清洁

要保护嵌入式保温汤池的表层，请每天执行以下清洁程序。

1. 将电源 I/O（打开/关闭）开关移至 ○（关闭）位置并让设备冷却。
2. 取出并清洗任何餐盘和适配器。
3. 请排干加热槽或者从加热槽清除水。
4. 使用清洁布或海绵和中性清洁剂擦拭整个设备。
5. 使用塑料百洁布清除任何硬化的食物颗粒或矿物沉淀。
6. 用清水彻底冲洗加热槽，清除所有清洁剂残留物。
7. 使用没有摩擦性的干布擦干整个设备。

清除石灰和矿物沉淀

当看到加热槽周围聚积石灰或水垢时，请使用以下程序。

1. 将电源 I/O（打开/关闭）开关移至 ○（关闭）位置并让设备冷却。
2. 取出并清洗任何餐盘和适配器。
3. 打开排水阀（若配备），或者从加热槽手动卸下供水设备。
4. 关闭排水阀。
5. 向加热槽加入清水，直到水位处于正常工作液位（深度 25 mm 至 38 mm）或者盖住聚积的水垢。
6. 向加热槽加入白醋，产生的溶液大约是 2 份醋加 5 份水。
7. 将电源 I/O（打开/关闭）开关移至 I（打开）位置并将水加热。
8. 将电源 I/O（打开/关闭）开关移至 ○（关闭）位置并盖住加热槽。
9. 对于厚重的积垢，让溶液浸泡至少一小时或者一整晚。
10. 排干加热槽或者从加热槽清除水/清洁溶液。
11. 使用塑料百洁布擦洗加热槽。
12. 用清水彻底冲洗加热槽。
13. 使用没有摩擦性的干布擦干整个设备。

注意：厚氧化皮积垢可能需要额外处理。



警告

本设备只能由受过培训且具备相应资格的人员负责维修。若由不具备相应资格的人员维修，则可能引起触电或着火。



警告

触电危险：在进行任何清洁、调整或维护之前，请先关闭电源开关，拔下电源线，并使设备冷却。

症状	可能原因	纠正措施
食品加热槽不够热。	温度控制设置过低。	将温度控制调整至更高设置。
	加热元件无法工作。	请联系经过授权的服务代理或 Hatco 以寻求帮助。
	温度控制无法正常工作。	
	提供的电压不正确。	验证向设备提供了正确的电压。低电压将导致不当加热。
食品加热槽太热。	温度控制设置过高。	将温度控制调整至更低设置。
	温度控制无法正常工作。	请联系经过授权的服务代理或 Hatco 以寻求帮助。
	提供的电压不正确。	验证向设备提供了正确的电压。高电压将导致设备过热，并且可能损坏设备。
不加热。	设备关闭。	打开设备。
	打开/关闭开关故障	请联系经过授权的服务代理或 Hatco 以寻求帮助。
	断路器跳闸。	重置断路器。如果断路器继续跳闸，请联系经过授权的服务代理或 Hatco 以寻求帮助。
	温度控制无法正常工作。	请联系经过授权的服务代理或 Hatco 以寻求帮助。
	加热元件无法工作。	
食品不能充分保温。	食品盘的边缘弯曲，使热量散发。	安装具有直边的食品盘，密封到加热槽。

对问题进行故障针对？

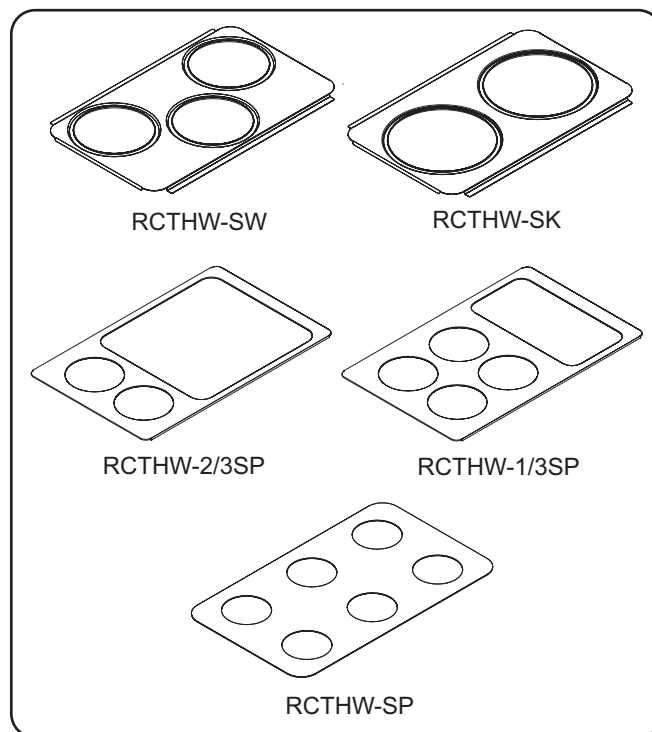
如果您的困境在问题解决后仍无法解除，请联系距您最近的经过授权的服务代理或 Hatco 以寻求帮助。请查找最近的服务机构，请登录 Hatco 网站 www.hatcocorp.com，选择 支持 下拉菜单，然后单击“查找服务代理”；或者联系 Hatco 零部件和服务团队：

电话： (0512) 6732-5091

电子邮件： infocn@hatcocorp.com

适配器顶盖

- RCTHW-SW 酱汁/食物保温架
- RCTHW-SK 保温汤锅架 (可容纳2个7公升汤锅)
- RCTHW-2/3SP 2孔煮面架带2/3份 数盘的开口
- RCTHW-1/3SP 4孔煮面架带1/3份数盘的开口
- RCTHW-SP 6孔蒸架



1. 产品质保

赫高保证其生产的产品（下称“本产品”）不存在材料和工艺缺陷，在按照赫高的说明书安装和维护的情况下，自购买之日起1年内（用户必须书面且保养）或自赫高出厂之日起18个月内，设备可以保证正常工作。客户必须通过在赫高的官网上完成本产品的注册来确定产品的购买日期，或是经由赫高判断进而认可的其他方式。

赫高保证在下述时间内及条件下，下列部件自购买之日起（符合上述条件）起不存在材料和工艺缺陷（条件如下）：

a) 保修期为两（2）年的部件：

- 履带式烤面包机加热器（金属铠装）
- 保温抽屉加热器（金属铠装）
- 保温抽屉的抽屉滚轴和滑轨
- S食品保温器加热器（金属铠装）
- 保温陈列柜加热元件（金属铠装、空气加热）
- 保温柜加热元件（金属铠装、空气加热）
- 保温汤锅加热元件—HWB系列（金属铠装）

b) 保修期为五（5）年的部件：

- 3CS和FR水箱

c) 保修期为十（10）年的部件：

- 电动瞬时加热器的水箱
- 煤气瞬时加热器的水箱

d) 保修期为九十（90）天的部件：

- 可更换零件

上述质保为赫高独家提供，并代替任何明示或隐含的质保，包括但不限于侵犯某个特定用途、专利或其他知识产权的适够性或实用性的银汉质保。在没有特定说明的情况下，上述质保不包括：带涂层白炽灯泡、日光灯、保温加热灯泡、带涂层卤素灯泡、卤素加热灯泡、氙气灯泡、LED光管、玻璃组件和保险丝；由于结垢、化学腐蚀或严寒造成的瞬时加热器水箱、翅片管式换热器或其他水加热设备的故障；或产品使用不当、擅自改动或误用、安装不当，或电压不正确。

2. 修复和损坏限制

本文所述赫高责任以及对用户的独家修复补偿义务仅限于在上述保修期内提出索赔，由赫高或赫高授权的服务机构负责更换新零件或产品或对原零件或产品进行维修。赫高有权接受或拒绝任何此类全部或部分的索赔。在此有限质保规定中，“翻新”是指本产品的部分或整机已经被赫高或赫高授权的服务代理机构修复至原有的产品规格。未经赫高事先书面批准，赫高不接受任何产品的退回，经过赫高同意的产品退回，其相关费用均由用户独自承担。在任何情况下，对于因故或意外而引起的损失，包括但不限于人工费用，或因产品的使用，或不会用，或产品隶属或成为其他产品的一部分而造成的利润损失，赫高将不予负责。

服务信息

此款 Hatco 设备的保修期为自购买之日起 1 年内或 Hatco 发货之日起 18 个月内，以先发生的日期为准。

如果此设备在保修期内出现问题，请做以下事项：

联系当地 Hatco 经销商

在联系 Hatco 经销商寻求服务帮助时，请为经销商提供以下信息，以确保及时处理：

- 设备型号
- 序列号（位于设备）
- 设备具体问题
- 购买日期
- 商业名称
- 邮寄地址
- 联系人姓名和电话号码

Hatco 经销商会做以下事项：

- 按需提供更更换零部件
- 向 Hatco 提交保修索赔以供处理

非保修问题

如果遇到需要帮助的非保修问题，请联系最近的 Hatco 授权服务代理。

查找最近的服务代理：

- 向 Hatco 致电：(0512) 6732-5091
- 向 Hatco 发送电子邮件：infnocn@hatcocorp.com

GB Symbol Identification

CN 符号标识



Safety Alert
安全警示



Read Operator's Manual
阅读操作手册



Caution — Hot Surface
小心 — 高温表面



Power ON
电源打开



Power OFF
电源关闭



Standby
待机



Protective Earth Ground
保护性接地



Earth Ground
接地



Equipotential Ground
等电位接地



Alternating Current
交流电



Phase
相位



Water Fill, Low Water
注水, 水位低



Humidity, Humidity Cycle
湿度, 湿度循环

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