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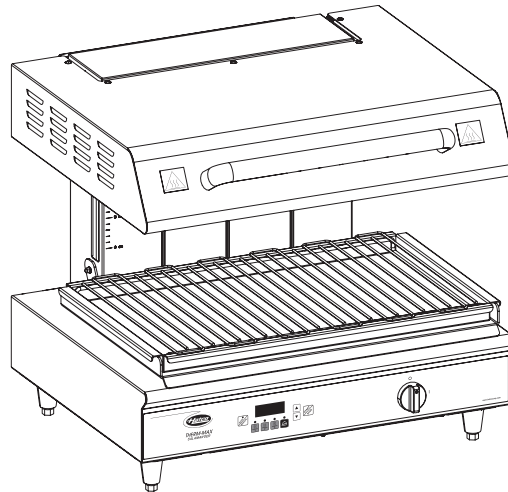
Register Online!
(see page 2)



Original Instructions
Originalanleitung
Instrucciones originales
Instructions originales
Istruzioni originali
Vertaling van de
originele instructies

THERM-MAX Salamander TMS2-1H Series

Installation and Operating Manual For $\text{C}\epsilon$ and non- $\text{C}\epsilon$ Models



<p>DE Salamander Serien TMS2-1H Installations- und Bedienungshandbuch P 13 Registrieren Sie sich online!</p>	<p>Salamandra Series TMS2-1H Manual de Instalación y Operación ES P 24 Registrese en línea!</p>
<p>FR Salamander Séries TMS2-1H Manuel d'installation et d'utilisation P 35 S'inscrire en ligne!</p>	<p>Fornello portatilei Serie TMS2-1H Manuale per l'installazione e l'uso IT P 46 Registratevi online!</p>
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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (located on the side of the unit near the power inlet area). Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business

Hours: 7:00 AM to 5:00 PM Central Time (CT)
(Summer Hours: June to September—
7:00 AM to 5:00 PM Monday–Thursday
7:00 AM to 4:00 PM Friday)


Telephone: +1-414-671-6350

E-mail: support@hatcocorp.com

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

Register your unit!

Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at www.hatcocorp.com, select the *Support* pull-down menu, and click on "Warranty".



Correct Disposal of this Product
This marking indicates that this product and its electronic components should not be disposed of with other commercial waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle responsibly to promote the sustainable reuse of material resources. To dispose of product and its electronic components, contact supplier where product was purchased for environmentally safe recycling.

INTRODUCTION

Hatco's THERM-MAX Salamanders are specially-designed for cooking, grilling, reheating, and keeping foods hot. Their unparalleled startup speed is a direct result of Hatco's patented "instant on" heating elements located in the upper housing of each salamander. The two pairs of independently-controlled heating elements provide for the benefits of flexibility and energy conservation. Reduced transfer of heat to the surrounding area and a versatile hold function on certain models make the THERM-MAX Salamander energy efficient and easy to operate.

Hatco THERM-MAX Salamanders are products 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 THERM-MAX Salamanders. 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:

- Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.
- Units supplied without an electrical plug require field installation of proper plug. Plug must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and install proper electrical plug.
- Units supplied without an electrical cord and plug require field installation of proper cord and plug or a hardwired connection to on-site electrical system. Connection must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and install proper electrical connection.
- When installing a hardwired unit, a 2-pole or 3-pole switch (depending on unit) must be installed between unit and main electrical supply. The switch must be rated properly and have contacts with a minimum opening distance of 3 mm (1/8").
- Turn OFF power switch, unplug power cord/turn off power at circuit breaker, 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 unit indoors where ambient air temperature is a minimum of 21°C (70°F) and a maximum of 29°C (85°F).
- Do not steam clean or use excessive water on unit.
- This unit is not "jet-proof" construction. Do not use jet-clean spray to clean this unit.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- Do not clean unit when it is energized or hot.
- 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 on and around non-combustible surfaces with non-combustible construction only. Ensure surface construction has no combustible material against underside. In all cases, such construction shall extend at least 305 mm (12") beyond equipment on all sides.
- Locate unit a minimum of 51 mm (2") from any walls. If safe distances are not maintained, discoloration or combustion could occur.
- Do not obstruct air intake openings or air exhaust openings on outer housing of unit. Unit combustion or malfunction may occur.
- Do not place anything on top of unit.

For wall mounting, use special wall mount bracket provided with unit only. Secure wall mount bracket to a solid, non-combustible surface using appropriate hardware for mounting surface and weight of unit.

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

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.

This unit has no "user-serviceable" parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at +1-414-671-6350.

MODEL DESCRIPTION



CAUTION

BURN HAZARD:

- Some exterior surfaces on the unit will get hot. Use caution when touching these areas.
- Plate/tray will be very hot upon removal — use oven mitt, protective clothing, or pan gripper to remove.

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

Do not place anything on top of unit; doing so may subject personnel to injury or damage unit.

NOTICE

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

Do not lock ON timer knob. Unit has instant-on heating elements designed to reach cooking temperatures quickly. Locking ON timer knob will increase energy consumption and may shorten life of heating elements.

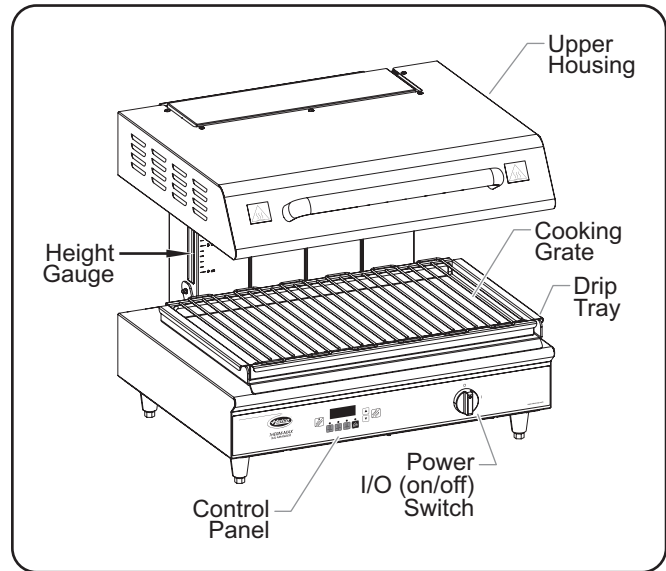
Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

MODEL DESCRIPTION

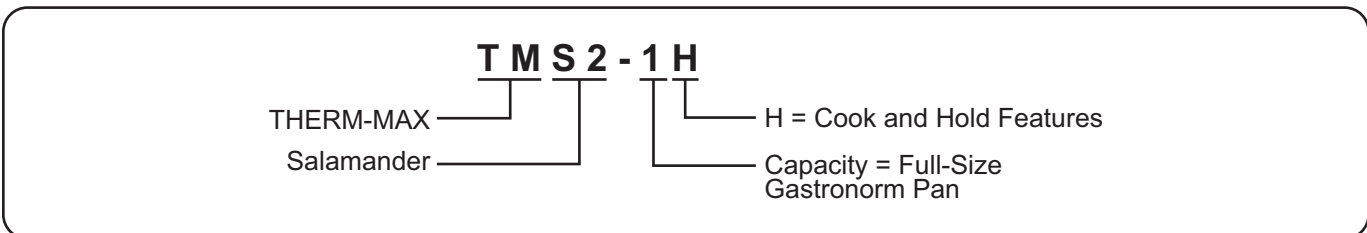
All Models

Hatco's THERM-MAX Salamander is specially-designed for versatility in the kitchen with the capabilities to cook, grill, reheat, and keep foods hot. The salamander is constructed of stainless steel for easy cleaning and durability. The high-powered heating elements are ready for use within 8 seconds. The heating elements are strategically positioned inside the moveable upper housing to reduce the transfer of heat to the surrounding area. Holding mode is ideal for keeping foods hot or reheating foods. A removeable cooking grate and drip tray allows for easy cleanup. The unique features and flexibility of the THERM-MAX Salamander make it easy to operate, energy efficient, and highly functional in any kitchen.



Model TMS-1H

MODEL DESIGNATION

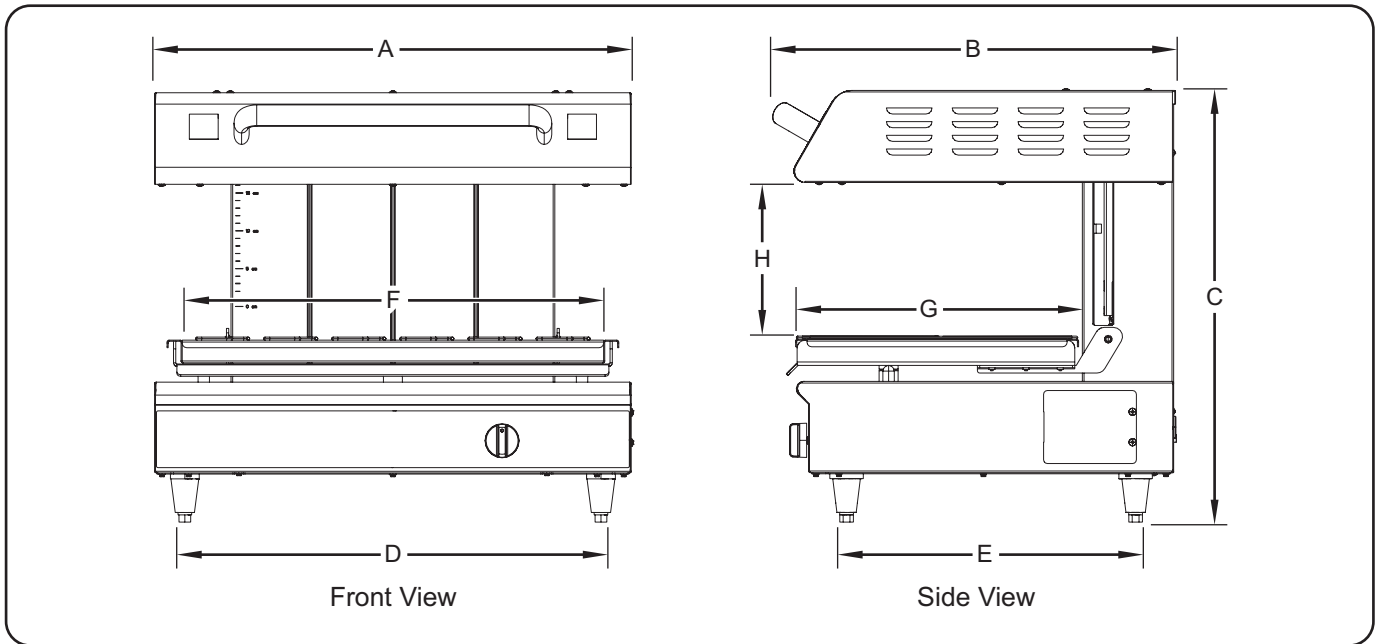


Electrical Rating Chart

Model	Voltage	Hertz	Phase	Watts	Amps	Shipping Weight
TMS2-1H	230	50/60	1	4133	18	77 kg (170 lbs.)
	230/400	50/60	3	4133	6	

Dimensions

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)	Cooking Width (F)	Cooking Depth (G)	Cooking Height (H)
TMS2-1H	630 mm (24-13/16")	530 mm (20-7/8")	568 mm (22-3/8")	566 mm (22-1/4")	398 mm (15-11/16")	557 mm (21-15/16")	377 mm (14-13/16")	90-262 mm (3-1/2"-10-1/4")



General

THERM-MAX Salamanders are shipped with most components pre-assembled. Care should be taken when unpacking the shipping carton to avoid damage to the unit and the components enclosed. The salamander can be placed on a countertop or mounted to a brick or cement wall. The following installation instructions must be performed before operating the salamander.



WARNING

ELECTRIC SHOCK HAZARD:

- Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 21°C (70°F) and a maximum of 29°C (85°F).

FIRE HAZARD:

- Install unit on and around non-combustible surfaces with non-combustible construction only. Ensure surface construction has no combustible material against underside. In all cases, such construction shall extend at least 305 mm (12") beyond equipment on all sides.
- Locate unit a minimum of 51 mm (2") from any walls. If safe distances are not maintained, discoloration or combustion could occur.
- Do not obstruct air intake openings or air exhaust openings on outer housing of unit. Unit combustion or malfunction may occur.
- Do not place anything on top of unit.

For wall mounting, use special wall mount bracket provided with unit only. Secure wall mount bracket to a solid, non-combustible surface using appropriate hardware for mounting surface and weight of unit.



CAUTION

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

Do not place anything on top of unit; doing so may subject personnel to injury or damage unit.

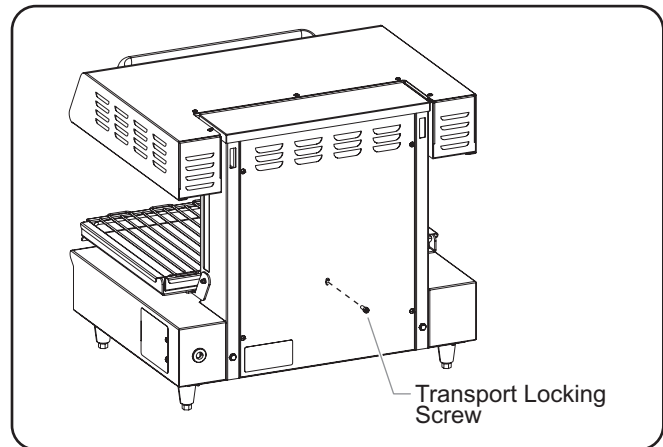
NOTE: A qualified person must check possible placements of the salamander to ensure that the proper electrical supply line is available.

1. Remove the unit from the shipping carton.

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.
3. Clean the unit thoroughly to remove all protective industrial grease. **NOTICE: Use non-abrasive cleaners and cloths only.**

4. Remove the transport locking screw used to secure the upper housing during shipping. Discard the screw.

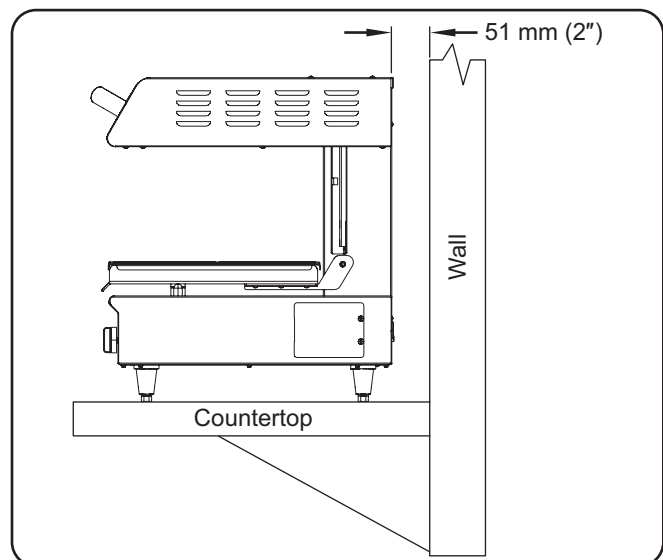


Transport Locking Screw

Countertop Installation

1. Place the unit in the desired location.

- Locate the unit directly underneath an exhaust hood if possible. This will ensure total suction of steam produced during cooking.
- Make sure the unit is at the proper height in an area convenient for use.
- Make sure the countertop is level and strong enough to support the weight of the unit and food product.
- Make sure all the feet on the bottom of the unit are positioned securely on the countertop with a minimum of 51 mm (2") between the unit and any wall.

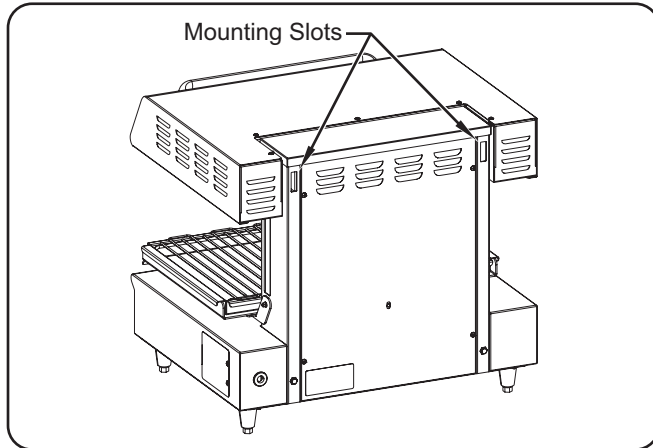


Minimum Distance Requirement

2. Level the unit by turning the leveling feet on each leg, if necessary. When looking at the bottom of the unit, turning the feet counterclockwise will lengthen the legs, and turning the feet clockwise will shorten the legs.
3. Have a qualified electrician perform the necessary electrical connections (refer to "Electrical Connections" in this section for additional information).

Wall Installation

1. Install the wall mount bracket provided with the unit onto a solid, non-combustible surface using the appropriate fasteners. There are five mounting holes on the wall mount bracket.
 - Make sure the fasteners are appropriate for the installation surface and the weight of the unit.
 - Locate the unit directly underneath an exhaust hood if possible. This will ensure total suction of steam produced during cooking.
 - Make sure the unit is at the proper height in an area convenient for use.
2. Align the mounting slots on the back of the unit with the hooks on the wall mount bracket. Set the unit on the hooks.



Mounting Slots on Back of Unit

3. Have a qualified electrician perform the necessary electrical connections (refer to "Electrical Connections" in this section for additional information).

Electrical Connections

The THERM-Max Salamander must be hardwired to the electrical supply or have the appropriate cord and/or plug installed.



ELECTRIC SHOCK HAZARD:

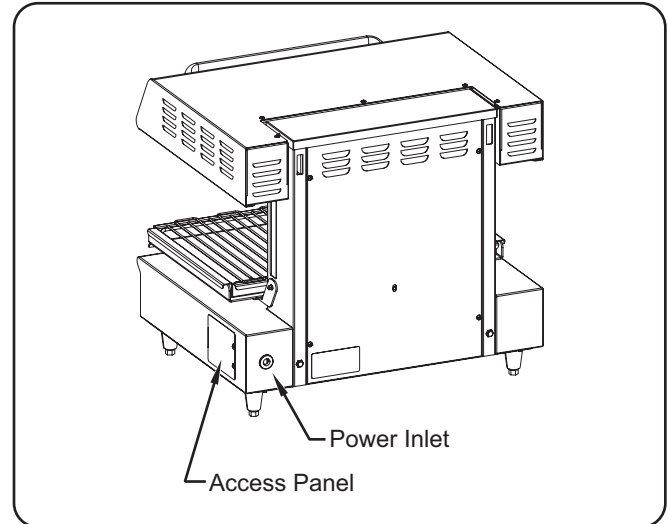
- Units supplied without an electrical plug require field installation of proper plug. Plug must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and install proper electrical plug.
- Units supplied without an electrical cord and plug require field installation of proper cord and plug or a hardwired connection to on-site electrical system. Connection must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and install proper electrical connection.
- When installing a hardwired unit, a 2-pole or 3-pole switch (depending on unit) must be installed between unit and main electrical supply. The switch must be rated properly and have contacts with a minimum opening distance of 3 mm (1/8").
- Unit must be connected to an equipotential system that complies with the latest electrical standards.

NOTICE

Make sure electrical supply matches the voltage and frequency rating on the specification label. Incorrect electrical supply may damage the unit.

Hardwired Connection

1. Remove the access panel to expose the power inlet area of the unit. It is located on the right rear side of the unit when facing the controls.



Location of Power Inlet

2. Locate the terminal block inside the unit.
3. Bring power leads from a properly sized circuit breaker or disconnect switch through the power inlet on the unit.
4. Make the appropriate connections.
 - Use copper wire only.
 - Tighten connections to a minimum of 4.25 newton meters (40 inch pounds).
 - A grounding screw is provided near the electrical terminals. An equipment grounding conductor must be properly connected to it.
5. Replace and secure the access panel.

Cord and Plug Connection

On units supplied with a power cord, connect the proper plug to the cord. Make sure the plug is rated for the specific load and the plug matches a suitable receptacle.

NOTE: The specification label is located on the side of the unit near the power inlet. See the label for verification of unit electrical information.

NOTE: The plug and receptacle must be grounded in accordance with current standards.

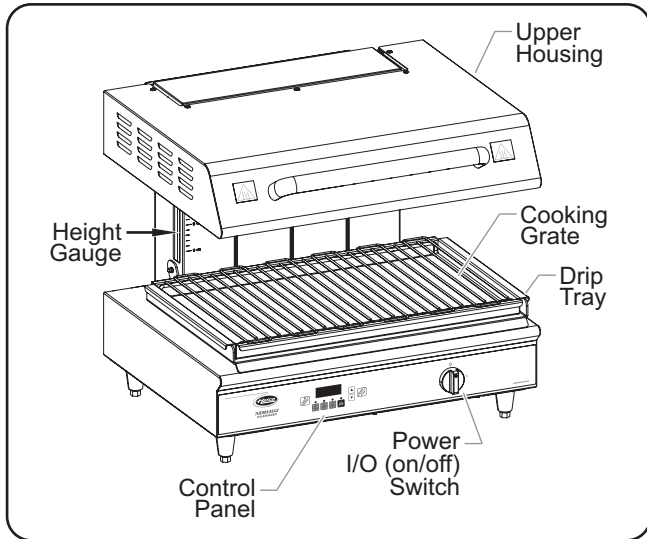
General

The THERM-Max Salamander is able to Cook or Hold food. The Cook cycle uses the full intensity of the overhead heating elements to cook food. When in Holding mode the overhead heating elements operate at a lower intensity to maintain the cooking temperature reached during the cooking cycle.

Use the following information and procedures to operate the THERM-MAX Salamander.



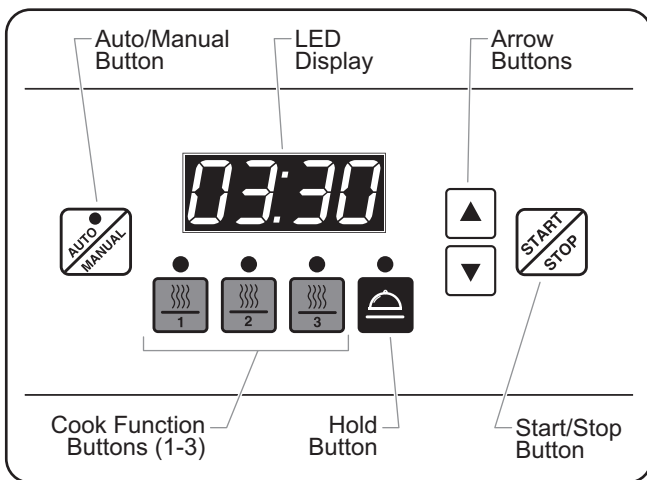
Read all safety messages in the IMPORTANT SAFETY INFORMATION section before operating this equipment.



Components

Operator Controls

The following are descriptions of the controls used to operate the THERM-MAX Salamanders. All controls are located on the control panel at the front of the unit.



Timer Knob

Power I/O Knob

The Power I/O (on/off) knob controls power to the unit. Use the Power I/O knob for daily or long-term shutdown of the unit.

Auto/Manual Button

The Auto/Manual button () switched between auto and manual cooking mode. The indicator light on this button will illuminate red when the unit is operating in Auto mode and will turn off when the unit is operating in Manual mode.

- Auto Mode: The gravity sensor is enabled. The heating elements and timer will turn off when food is removed and turn on when food is placed on the cooking grate.
- Manual Mode: The gravity sensor is disabled. The heating elements will stay on when food is removed.

Cook Function Buttons

Three separate Cook Function buttons enable the storage of three different timer settings. Press the desired Cook Function button to select a programmed timer. The indicator light above the selected button will illuminate. The buttons are set at the factory to the following setpoints:

= 05:00, = 10:00, = 15:00

NOTE: Each of the Cook Function buttons' timer settings can be adjusted. Refer to the "Adjusting Cook Function Timer Settings" procedure in this section.

Hold Button

The Hold button makes the overhead heating elements operate at 25% of their maximum power/intensity to maintain the cooking temperature reached during the cooking cycle.

NOTE: The Hold button's power/intensity setting can be adjusted. Refer to the "Adjusting the Hold Button Power/Intensity Settings" procedure in this section.

Arrow Buttons

The Arrow buttons (,) are used to change timer settings on the Cook function buttons.

- Press the button to increase a timer setting.
- Press the button to decrease a timer setting.

Start/Stop Button











The Start/Stop button will manually pause the timer and turn off the heating elements. Pressing the button again will resume the timer and heating elements.

Operating the Salamander


The intensity of the overhead heating elements can be adjusted by raising or lowering the upper housing. The intensity of the heat that penetrates the food decreases as the distance between the food and the heating elements increases. Use the following procedure to operate the salamander.

Auto Cook Function













1. Move the upper housing to the desired cooking height.
2. Place food product onto the cooking grate.
 - The food product must weigh over 500 g (1.1 lbs) to activate the gravity sensor.
3. Press the Auto/Manual button ().
 - The indicator light will illuminate in red when the unit is in Auto mode.

4. Press the desired Cook Function button (  ).
 - The Cook Function buttons are pre-programmed at the factory as follows.
 -  = 05:00,  = 10:00,  = 15:00
 - The timer will start and the heating elements will turn on.
5. When time expires, an audible “beep” signal will indicate that the Cook cycle is complete. The heating elements will turn off.
6. When cook cycle is complete, do one of the following:
 - Press the Hold button () to keep the heating elements on at 25% of their maximum power/intensity.
 - Press the desired Cook Function button (  ) to continue cooking at full power/intensity.
 - Replace the food product to restart the timer and turn on the heating elements.


NOTE: The operator can choose a different Cook function setting at any time during operation of the unit.

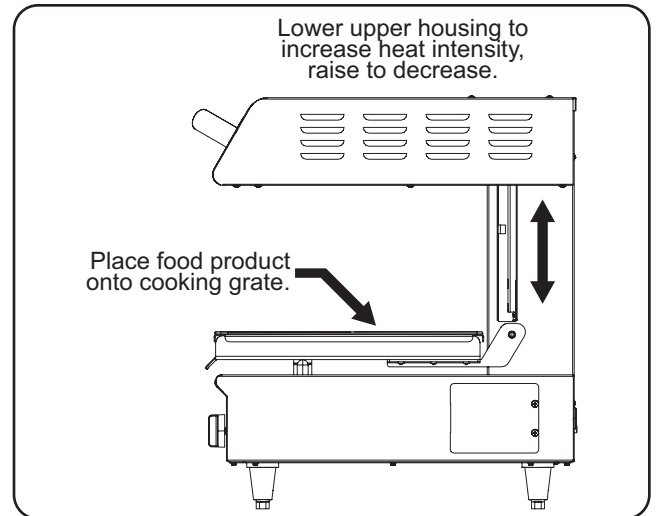
NOTE: The operator can pause the cook cycle at any time during operation of the unit by removing the food from the cooking grate or pressing the  button.

Manual Cook Function

1. Move the upper housing to the desired cooking height.
2. Place food product onto the cooking grate.
3. Press the Auto/Manual button () until the unit is in the Manual mode setting.
 - The indicator light will turn off when the unit is in Manual mode.
4. Press the desired Cook Function button (  ).
 - The Cook Function buttons are pre-programmed at the factory as follows.
 -  = 05:00,  = 10:00,  = 15:00
5. Press the Start/Stop button () to start the timer and turn on the heating elements.
6. When time expires, an audible “beep” signal will indicate that the cook cycle is complete. The heating elements will turn off.
7. When cook cycle is complete, do one of the following:
 - Press the Hold button () to keep the heating elements on at 25% of their maximum power/intensity.
 - Press the desired Cook Function button (  ) to continue cooking at full power/intensity.
 - Replace the food product and repeat this procedure.

NOTE: The operator can choose a different Cook function setting at any time during operation of the unit.


NOTE: The operator can pause the cook cycle at any time during operation of the unit by pressing the  button.





Operating the Salamander

Holding Mode

When in Holding mode the overhead heating elements operate at 25% of their maximum power/intensity to maintain the cooking temperature reached during the cooking cycle.






NOTE: The Hold button () can be pressed before, during, or after a cooking cycle.

NOTE: The Hold button's power/intensity setting can be adjusted. Refer to the “Adjusting the Hold Button Power/Intensity Settings” procedure in this section.

1. Move the upper housing to the desired holding height.
2. Press the  button.
 - The indicator light above the  button will illuminate.
3. When holding is complete, turn the Power I/O (on/off) knob to the O (off) position. The heating elements will turn off and all indicator lights will turn off.





Adjusting Cook Function Timer Settings

The Cook Function timer settings can be adjusted using the following procedure.

1. Press and hold the desired Cook Function button (  ) for 3 seconds.
2. Press the  and  buttons to increase or decrease the timer setting shown on the LED Display to the desired setting.
3. Press the same Cook Function button to lock in the change.

Adjusting Hold Button Power/Intensity Settings

The Hold button's power/intensity settings can be adjusted using the following procedure.

1. Press and hold the Hold button () for 3 seconds.
2. Press the  and  buttons to increase or decrease the power/intensity setting shown on the LED Display to the desired setting.
3. Press the  button to lock in the change.

General

The THERM-MAX Salamander is designed for maximum durability and performance with minimum maintenance.

WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord/turn off power at circuit breaker, 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 steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- 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.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at +1-414-671-6350.

Daily Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

NOTICE

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.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

1. Turn off the unit, disconnect from the power supply, and allow the unit to cool.
2. Remove the cooking grate and drip tray, and clean thoroughly.
3. Wipe all metal surfaces using warm water, a mild detergent, and a non-abrasive cloth. Stubborn stains may be removed by using stainless steel wool and rubbing in the direction of the satin finish.
4. Rinse the unit thoroughly using a cloth dampened with warm water only.
5. Dry the unit using a clean, dry, and non-abrasive cloth.

NOTE: If the unit is left unused for an extended period of time, apply a thin, protective layer of Vaseline oil over all stainless steel parts using a cloth. The area where the unit is installed must be kept clean as well.



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, setup, or maintenance.

Symptom	Probable Cause	Corrective Action
Unit turned "On", but no heat.	Heating element(s) defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	No power to unit.	Check electrical connection for proper supply voltage. Check circuit breaker and reset, if necessary.
	Power I/O (on/off) knob defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit not hot enough.	Heating element(s) defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit not working at all.	Unit not plugged in.	Plug unit into proper power supply.
	Unit not turned on.	Turn the Power I/O (on/off) knob to the I (on) position.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact an Authorized Hatco Service Agent or Hatco for assistance.
	Power I/O (on/off) knob defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.

Error Codes

The following error codes may appear on the digital display to indicate an error in the operating condition of the unit.

- E1** = Circuit board overheating. Internal temperature over 75°C (167°F). Turn off the unit, disconnect from the power supply, and allow the unit to cool. Contact Authorized Service Agent or Hatco for assistance.
- E3** = Cooling fan overheating. Internal temperature over 100°C (212°F). Turn off the unit, disconnect from the power supply, and allow the unit to cool. Contact Authorized Service Agent or Hatco for assistance.

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: +1-414-671-6350

e-mail: support@hatcocorp.com

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 and Labor Warranty (UK only):

Induction Ranges

b) 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)

c) Five (5) Year Parts Warranty:

3CS and FR Tanks

d) Ten (10) Year Parts Warranty:

Electric Booster Heater Tanks
Gas Booster Heater Tanks

e) 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 the 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:

- access our website at **www.hatcocorp.com**, select the *Support* pull-down menu, and click on "Find A Service Agent"
- call Hatco Service at +1-414-671-6350
- e-mail Hatco Service at support@hatcocorp.com