



FLAV-R-SAVOR[®]

Large Capacity Merchandising Cabinets

WFST Series

Installation & Operating Manual

I & W #07.05.058.00

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you are unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (located on the back of the unit), voltage and purchase date of your Flav-R-Savor® Large Capacity Merchandising Cabinet in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business Hours: 8:00 a.m. to 5:00 p.m.

Central Standard Time

(Summer Hours: June to September -

8:00 a.m. to 5:00 p.m. C.D.T.

Monday through Thursday

8:00 a.m. to 3:30 p.m. C.D.T. Friday)

Telephone: (800) 558-0607; (414) 671-6350

Parts & Service Fax: (800) 690-2966


(414) 671-3976 (International)

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

INTRODUCTION

The Hatco Flav-R-Savor Large Capacity Merchandising Cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that “just made” quality. Hatco Holding and Display Cabinets provide the best environment for food products by regulating the air temperature while at the same time balancing the humidity level. The use of controlled moisturized heat maintains serving temperature and texture longer than conventional holding equipment.

The Flav-R-Savor air flow pattern is designed to maintain consistent cabinet temperature without drying out foods. The precise combination of heat and humidity creates a “blanket” effect around the food. The air flow rate enables the cabinet to recover temperature rapidly after opening and closing the door.

This manual provides the installation and operating instructions for the Flav-R-Savor Large Capacity Merchandising Cabinets. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco Holding and Display Cabinet. Safety instructions that appear in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are important. Warning means there is the possibility of personal injury to yourself or others. Caution means there is the possibility of damage to the unit.

Your Hatco Flav-R-Savor Large Capacity Merchandising Cabinet is a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every cabinet is thoroughly inspected and tested prior to shipment.

⚠ WARNING

IMPORTANT SAFETY INSTRUCTIONS

1. To prevent electric shock, always unplug the unit before removing the top cover to perform cleaning or maintenance.
2. Some exterior surfaces on the display cabinet will get hot. Use caution when touching these areas to avoid injury.
3. The unit must be **transported in an upright position**. If laid on its side, all glass surfaces must be secured with tape, and water must be drained from the unit.
4. For safe and proper operation, the Display Cabinet must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
5. Locate the Display Cabinet at the proper counter height, in an area that is convenient for use. The location should be level to prevent the cabinet or its contents from accidentally falling, and strong enough to support the weight of the unit and food displayed.
6. Units with a motorized rotisserie-style display use safety door switches that turn the rotisserie off when the door(s) is opened. If the rack rotates when the door(s) is open, unplug the unit and contact your Authorized Service Agent for service.

MODEL DESCRIPTIONS

All display cabinets feature incandescent lights, tempered glass sides and French-style doors. Sliding glass doors are available for one side only on models WFST-1X and WFST-2X. The cabinet interior (top and bottom) is made of easy-to-clean stainless steel. All display racks are chrome-plated.

NOTE: Sliding glass doors are **not** available for retrofit.

MODEL WFST-1R

The Flav-R-Savor model WFST-1R is an aluminum cabinet, available in black or clear anodized, with French-style glass doors on **one side**, a motorized rotisserie-style display and a stainless steel drip pan. **See Figure 1.** The rotisserie-style display comes with 5 baskets 4-1/2" x 5-1/4" x 25-1/8" (11 x 13 x 64 cm). The revolving rack automatically pauses when the door is opened.

MODEL WFST-1X

The WFST-1X is similar to the WFST-1R, but features a 4-shelf multi-purpose stationary rack instead of the rotating display. **See Figure 2.** The rack can hold standard bun pans 18" x 26" (46 x 66 cm) or wrapped food products. The rack shelves adjust and tilt in 2" (5 cm) increments.

MODEL WFST-2X

The WFST-2X is the same as model WFST-1X, but has an additional set of French-style doors on the opposite side of the controls for easy pass-through convenience.

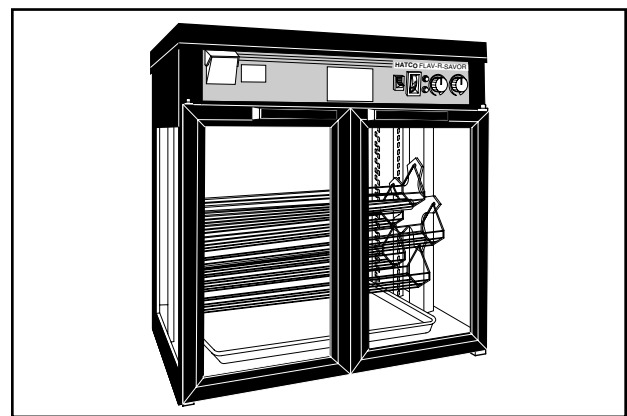


Figure 1. Flav-R-Savor Model WFST-1R.

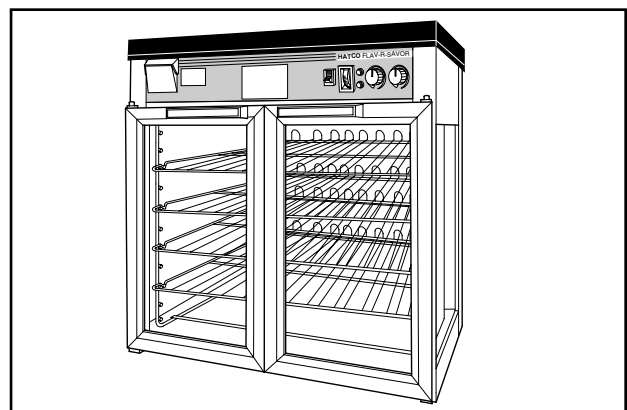


Figure 2. Flav-R-Savor Model WFST-1X.

NOTE: Models WFST-1X & -2X **cannot** be converted to an WFST-1R.

NOTE: Model WFST-1X **cannot** be converted to an WFST-2X.

ELECTRICAL SPECIFICATIONS

ELECTRICAL RATING CHART

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Ship Weight
WFST-1R	120	60	1890	15.8	NEMA 5-20P*	132 lbs. (60 kg)
	220	50/60	1834	8.3	CEE 7/7 Schuko	
	240	50/60	1866	7.8	BS 1363	
WFST-1X	120	60	1790	14.9	NEMA 5-15P*	132 lbs. (60 kg)
	220	50/60	1734	7.9	CEE 7/7 Schuko	
	240	50/60	1766	7.4	BS 1363	
WFST-2X	120	60	1790	14.9	NEMA 5-15P*	140 lbs. (64kg)
	220	50/60	1734	7.9	CEE 7/7 Schuko	
	240	50/60	1766	7.4	BS 1363	

* NEMA 5-20P for Canada

The electrical information in the shaded areas pertains to **Export models only**.

PLUG CONFIGURATIONS

Models WFST are supplied from the factory with an electrical cord and plug. See **Figure 3**.

WARNING

Plug cabinet into an electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.

CORD LOCATION

Facing controls, left-hand side panel, bottom right corner.

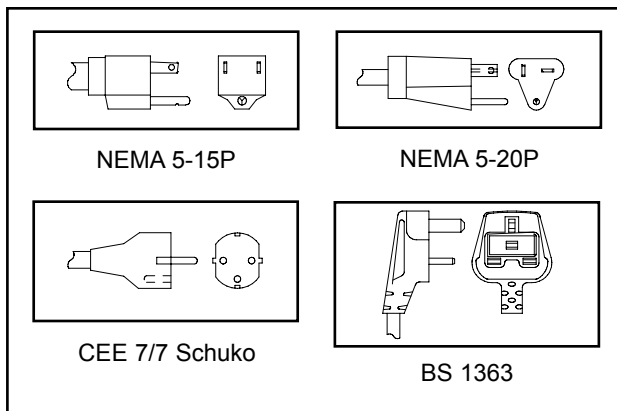


Figure 3. Plug Configurations.

DIMENSIONS

The Hatco Flav-R-Savor large capacity display cabinet is 32" wide and 32-3/4" high facing the control panel and is 22-3/4" deep (81 x 83 x 58 cm). On standard doors the opening is 28" wide and 21-15/16" high (71 x 56 cm). On units with the sliding door option, the opening is 12 3/4" (32 cm) wide and 21-15/16" (56 cm) high.

The interior dimension is 30-9/16" wide and 21-15/16" high and 21-5/16" deep (78 x 56 x 54 cm). See **Figure 4**.

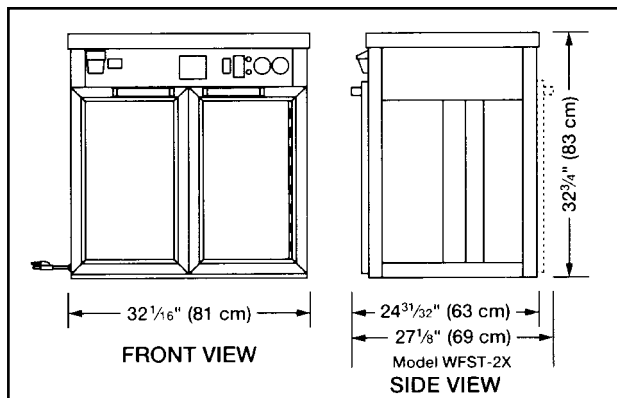


Figure 4. Dimensions.

INSTALLATION

The Flav-R-Savor Large Capacity Holding and Display Cabinets are shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the cabinet.

DOOR HANDLES

Install door handles using the screws supplied. See **Figure 5**.

FLOOR SHEET

The stainless steel floor in all Flav-R-Savor units is protected during shipping with a sheet of corrugated cardboard. This protection **must be removed** prior to cabinet operation.

DISPLAY RACKS

The chrome-plated display racks have Styrofoam attached with plastic ties for protection during shipping. This protection **must be removed** prior to cabinet operation.

LEGS

See ACCESSORIES for installation instructions on the optional 4" (10 cm) Adjustable Legs.

STACKING KIT

To stack one WFST onto another WFST:

⚠ CAUTION

1. Be sure the unit is mounted on a structure of suitable strength to support the double units and the food displayed.
2. Install the four 6" (15 cm) stainless steel legs into the base frame, tighten securely. If the frame is not level or rocking occurs, the bottom of each leg can be adjusted to correct the condition.
3. Carefully position the bottom WFST unit into the base frame assembly.
4. Remove the four top cover screws from the painted cover and position the top stacking brackets on the unit. Secure using the same holes and screws. See **Figure 6**.
5. Carefully position the top unit onto the bottom unit inside the stack support brackets.

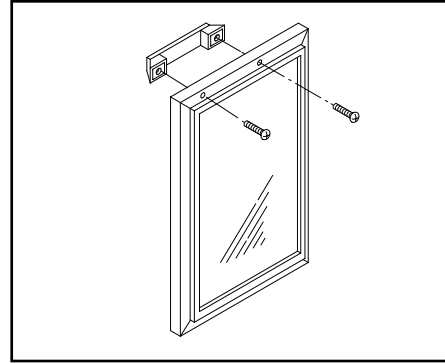


Figure 5. Door Handle Installation.

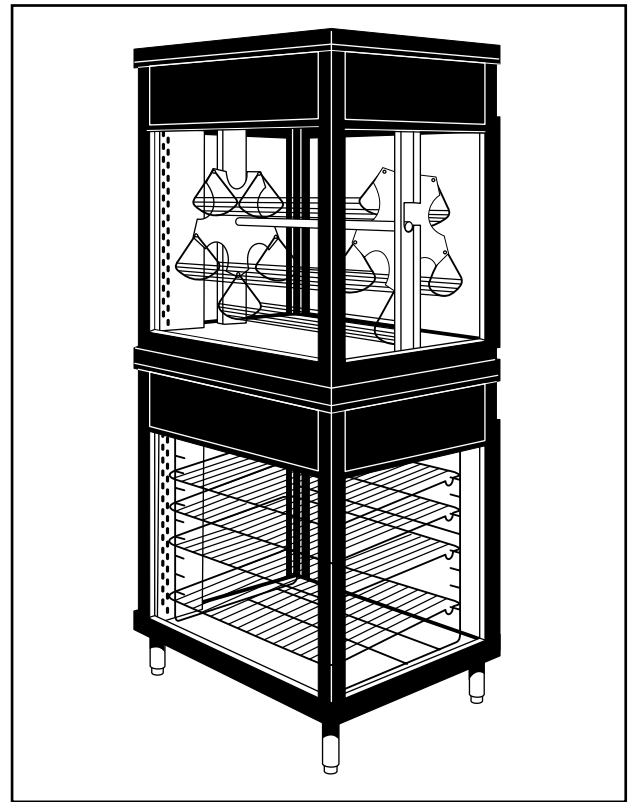


Figure 6. Stacking WFST Units.

LOCATION

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

⚠ WARNING

For safe and proper operation, the Display Cabinet must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

NOTE: *The unit must be transported in the upright position. If laid on its side, all glass surfaces must be secured with tape, and water must be drained from the unit. (See draining instructions.)*

⚠ WARNING

Some exterior surfaces on the Display Cabinet will get hot. Use caution when touching these areas to avoid injury.

ACCESSORIES

4" (10 cm) ADJUSTABLE LEGS

To install the 4" (10 cm) appliance legs, place the unit on its side. Be sure to secure all glass with tape and drain water if filled. Punch out holes in corners of bottom cover. Secure bracket with four (4) self-drilling screws (supplied), using a power driver. Thread the 4" (10 cm) legs into the holes provided. **See Figure 7.** After all the legs are tightened, return the unit to its upright position. If the unit is not level or rocks, turn the adjustable tip of the appropriate leg to correct the condition. **See Figure 8.**

NOTE: *For stacked units the 6" (15 cm) stainless steel legs **cannot** install in the bottom of the cabinet. Always use the base and stainless steel legs provided when stacking units. **See Figure 6.***

BUN PANS

Full Size 18" x 26" (46 x 66 cm) and half-size (18" x 13" (46 x 33 cm) bun pans are available for the stationary rack on model WFST-1X and WFST-2X.

DISPLAY RACKS

A chrome-plated rotisserie-style rack and a chrome-plated 4-shelf multi-purpose stationary rack are available to "customize" the Flav-R-Savor to your foodservice operation. Stationary rack shelves adjust and tilt in 2" (5 cm) increments. **See Figure 9.**

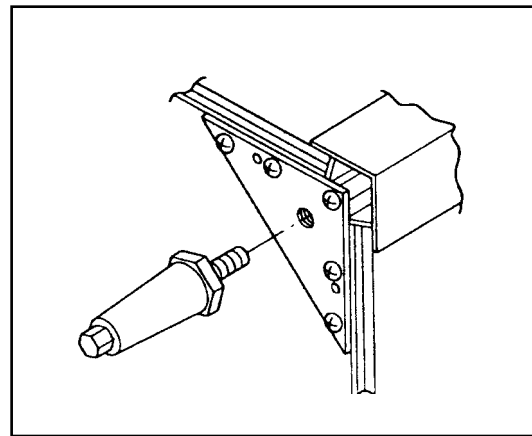


Figure 7. Installation of Adjustable Legs.

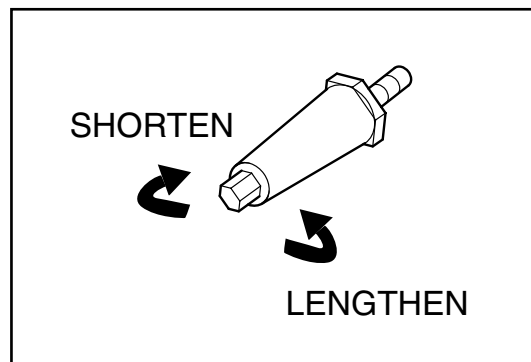


Figure 8. Adjustable Legs.

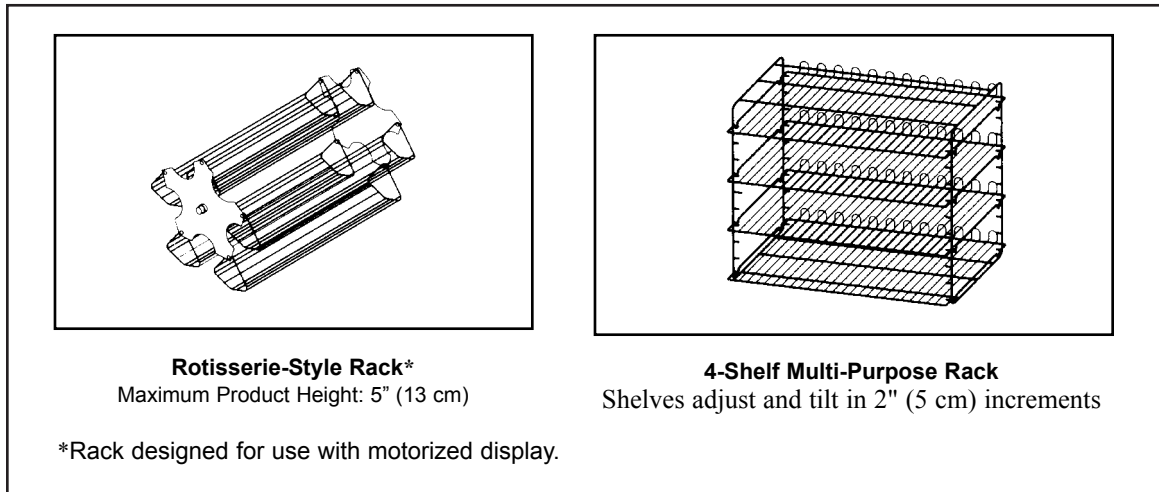


Figure 9. Display Racks.

SOLID TRAY INSERTS

A set of five stainless steel tray inserts is available for the rotisserie-style rack that fits within the wire baskets, ideal for slabs of ribs.

MERCHANDISING DECAL SIGNS/GRAPHICS

Self-adhesive merchandising decal signs and graphics are available to promote your food products. The signs are designed to be installed on three (3) sides of the cabinet above the glass panels. Merchandising decal signs are red and yellow reading “Today’s Hot Specials” and are reusable when utilizing a dry-erase marker. Graphic decals feature food illustrations of CHICKEN or RIBS.

Before installing decals, clean the aluminum side panels with a non-oily cleaner, such as isopropyl alcohol (rubbing alcohol). After the cleaned surfaces have dried, simply remove the protective backing from the sign or decal and apply to the panel. Any air pockets or bubbles behind the sticker can be removed by rubbing gently with a soft cloth from the center towards the outer edges.

RESERVOIR AUTO-FILL (Optional)

The auto-fill automatically fills the reservoir when the unit is energized and a low water condition is detected. The fill cycle is indicated by a red light.

To install, attach the auto-fill quick-connect coupling supplied with the cabinet to a 1/4" (6 mm) plastic or copper tube and connect to softened or distilled water source. See Figure 10. The unit is now operational.

NOTE: The Reservoir Auto-Fill feature *cannot* be added to a unit once it is shipped from the factory.

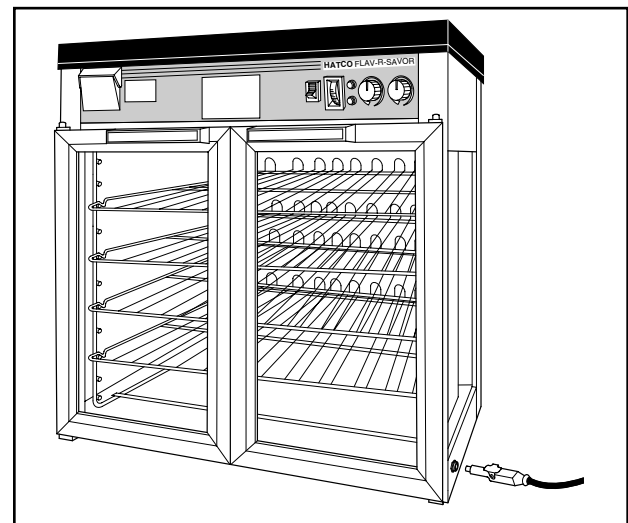


Figure 10. Reservoir Auto-Fill.

FOOD HOLDING GUIDE

Type of Food	Maximum Holding Time	Humidity Setting	Temperature		
			Setting	°F	°C
Bagels	3 Hours	Low	4	140	60
Biscuits	2 Hours	Medium	3	130	54
Chicken - Parts	5 Hours	High	5	175	79
Chicken - Whole	2 Hours	High	5.5	180	82
Croissants	3 Hours	Low	4	140	60
Fish	1 Hour	Medium	5.5	180	82
Frankfurters	2 Hours	High	6	185	85
Fruit Pies	3.5 Hours	Medium	4	140	60
Hot Dogs (Appetizers)	4 Hours	High	5	175	79
Onion Rings	1 Hour	Low	4	140	60
Pizza	1 Hour	Medium	6	185	85
Pretzels	3 Hours	Medium	4	140	60
Ribs	2 Hours	High	6	160	85
Wrapped Sandwiches	2 Hours	4	5.5	180	82

NOTE: All times and settings are recommendations only and may vary depending on product preparation, cooking time and internal food temperature.

OPERATION

1. Plug the cabinet into an electrical outlet of the correct voltage, size and plug configuration. (See Electrical Specifications Section for details.)
2. Turn the power switch on the control panel to “ON.” The indicator lights will light up at this time. See **Figure 11**.
3. Fill the water reservoir with softened or distilled water. To fill the reservoir, lift up the fill cup cover and pull forward. See **Figure 10**. Slowly pour the water into the cup until the red light for low water indication goes off.
Use of softened or distilled water is recommended to preserve the life of the electrical and mechanical components in the reservoir. **Do not use deionized water.** If “hard” water is used, the reservoir will require periodic cleaning and deliming. (See MAINTENANCE for deliming instructions.)

NOTE: On the *initial* fill the water reservoir capacity is 90 ounces (2661 ml) or 3/4 of a gallon.

4. Set the humidity selector to the desired level.*
5. Set the temperature selector to the desired temperature.*

*See the FOOD HOLDING GUIDE for recommendations.

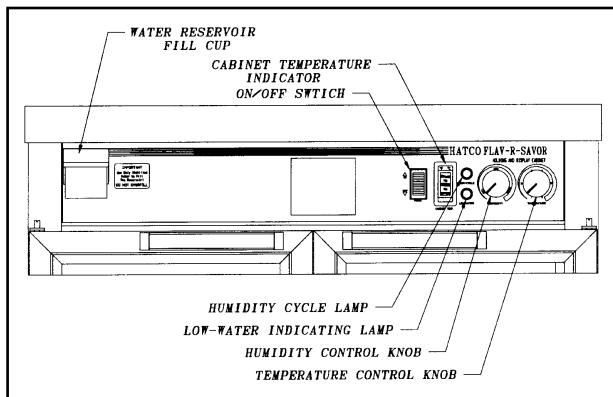


Figure 11. Flav-R-Savor Large Capacity Control Panel.

Allow 30 minutes to preheat a full reservoir of water. The green humidity cycle indicator lamp will go out when the interior of the cabinet has reached the selected humidity setting. The Flav-R-Savor Large Capacity is then ready to hold foods at the humidity and temperature selected.

NOTE: Temperature and humidity settings may vary depending upon product make-up and consistency. The cabinet temperature indicator displays the lowest temperature point inside the cabinet, not the product temperature.

The reservoir capacity permits uninterrupted operation for approximately 3 to 6 hours, depending on the settings and how frequently the door is opened. When the red low water indicator lamp is lit, add water to the reservoir.

The water reservoir refill capacity is approximately 48 ounces (1420 ml), or three (3) pints. Units with the Auto-Fill option are filled automatically when the red low water indicator lamp comes on.

CLEANING

⚠ WARNING:

To prevent electric shock, always unplug the Flav-R-Savor Large Capacity Holding and Display Cabinet before any cleaning or maintenance.

To preserve the bright finish of the Flav-R-Savor, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Food pans should be removed and washed. The left rotisserie support and air distribution duct are removable for cleaning. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.

⚠ CAUTION:

Abrasive cleaners could scratch the finish of your Flav-R-Savor Large Capacity Holding and Display Cabinet.

Clean the glass sides using a common glass cleaner.

REMOVING THE ROTISSERIE RACK FOR CLEANING (MODEL WFST-1R)

1. Open the front access door.
2. Remove the five (5) wire baskets from the rotisserie rack.
3. Lift left side of the rotisserie rack and move slightly to left to disengage drive mechanism.
4. Remove rack from cabinet.

REPLACING THE ROTISSERIE RACK

1. Insert rotisserie rack with slotted drive plate on the right side.
2. Engage drive plate into drive mechanism.
3. Place left side in slot.
4. Replace five (5) wire baskets.

DRAINING THE RESERVOIR

⚠ WARNING:

To avoid any injury, turn the power off to the unit and allow to cool before draining.

NOTE: The drain hose assembly is located inside the cabinet at the right front corner.

It is recommended that the Flav-R-Savor water reservoir be drained prior to moving the cabinet and required after removing lime or mineral deposits from the water reservoir.

To drain the reservoir insert the drain fitting with hose into the water outlet, located on the ceiling of the cabinet. Once the fitting is installed, water will begin to drain from the hose.

NOTE: Position a container to hold the water while draining.

Once the unit has finished draining, the drain assembly can be removed by pressing the release tab and gently pulling the drain line out.

MAINTENANCE

The Hatco Flav-R-Savor Large Capacity Holding and Display Cabinets are designed for maximum durability and performance, with minimum maintenance. The rack motor is permanently lubricated and requires no maintenance. The blower motor requires lubrication every 3 months. See Figure 12.

LUBRICATING THE BLOWER MOTOR

⚠ WARNING

1. Turn the power switch off and unplug unit from power source.
2. Remove the screws at each corner of the top painted cover and lift off.
3. Remove motor bearing oil plugs (A), add 6 drops of oil (use Hatco part #05-01-019) and replace plugs.
4. Rotate access cover on top of air chamber to oil blower bearing (B). Remove plug, add 6 drops of oil and replace.
5. Replace top cover and four (4) corner screws.

ROTISSERIE CHAIN ADJUSTMENT

The rotisserie drive chain adjustment should be cleaned and adjusted (if needed) every three months.

⚠ WARNING

1. Turn the power switch off and unplug the unit from its power source.
2. Remove the screws at each corner of the top painted cover and lift off.
3. Locate the rotisserie drive motor (right side of unit).
4. Loosen four 10-32 hex head bolts securing rotisserie drive motor to the motor bracket.
5. Remove slack in chain by pulling rotisserie drive motor up.
6. While holding rotisserie motor up against chain, tighten hex bolts.
7. Replace and secure the exterior top cover onto unit.
8. Plug the cabinet power cord into its power source.

REMOVING LIME & MINERAL DEPOSITS

NOTE: If the water used has an excessive amount of lime or mineral content, follow the instructions listed below for periodic cleaning and deliming of the water reservoir.

⚠ WARNING

1. Turn the power switch off and unplug the unit from its power source.
2. After the unit has cooled down, drain all remaining water out of the unit.
3. Fill the unit with a mixture of water and delimer.

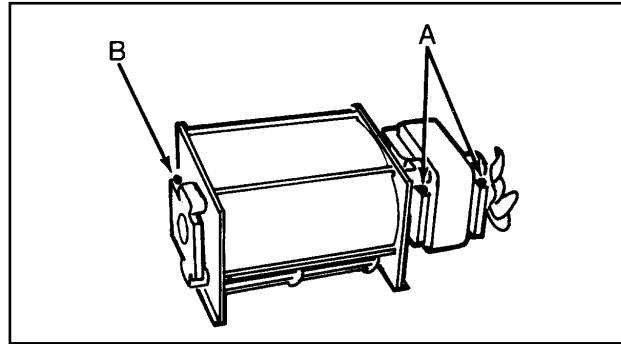


Figure 12. Blower Fan Oil Procedure.

NOTE: The delimer used should be a safe, non-toxic, non-corrosive solution. Follow the delimer's instructions for proper mixture of water and delimer solution.

4. Allow the unit to stand with the mixture in the reservoir for the recommended period of time. (The time required will vary depending on the solution used and amount of deposits in the reservoir.)
5. After the delimiting period, drain the solution from the tank.
6. Continue to fill and drain the unit with water only, until the discharge is clear.
7. Plug the cabinet power cord into its power source and fill the unit as usual for daily operation.

NOTE: How often this procedure must be performed depends on the lime and mineral content of the water used for daily operation.

DISPLAY LIGHT BULB REPLACEMENT

The display light is an incandescent light bulb which illuminates the warming area. This bulb has a special coating to guard against injury and food contamination in the event of breakage.

To replace a light bulb, disconnect the power supply and wait until the unit has cooled. Display light bulbs have a threaded base. Unscrew the light bulb from the unit and replace it with a new specially coated incandescent bulb. Hatco shatter-resistant light bulbs meet N.S.F. standards for food holding and display areas. Use Hatco part #02.30.043.00.

⚠ WARNING:

Only bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

HATCO LIMITED WARRANTY

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. Buyer must establish the product's purchase date by returning Hatco's Warranty Registration Card 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) **One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:**
 - Toaster Elements (metal sheathed)
 - Drawer Warmer Elements (metal sheathed)
 - Drawer Warmer Drawer Rollers and Slides
 - Food Warmer Elements (metal sheathed)
 - Infra-Black® Elements (metal sheathed)
 - Display Warmer Elements (metal sheathed air heating)
 - Holding Cabinet Elements (metal sheathed air heating)
 - Cook and Hold Oven Elements (metal sheathed)

- b) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Powermite Gas Booster Heater Tanks
 - Mini Compact Tanks (stainless steel)
 - 3CS and FR Tanks

- c) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty PLUS Five (5) Year Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Booster Heater Tanks (Castone®)

- d) **One (1) Year Parts-Only Warranty for components not installed by Hatco:**
 - Accessory Components (including but not limited to valves, gauges and remote switches)

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 lamps, lamp warmer heat bulbs, glass components or Product failure in booster tank and fin tube heat exchanger caused by liming, sediment buildup, chemical attack or freezing in tanks, Product misuse, tampering or misapplication, improper installation, application of improper voltage, or recalibration of thermostats or high limit switches.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement by a Hatco-authorized service agency (other than where Buyer is located outside of the United States or Canada, in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Without limiting the generality of the foregoing, all portable Products (as defined in N.S.F. 4-4.28.4) shall be delivered by Buyer, at its sole expense, to the nearest Hatco-authorized service agency for replacement or repair. Hatco reserves the right to accept or reject any such claim in whole or in part. 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.

HATCO AUTHORIZED PARTS DISTRIBUTORS

ALABAMA

Jones McLeod Appl. Svc.
Birmingham 205-251-0159

ARIZONA

Auth. Comm. Food Equip.
Phoenix 602-234-2443
Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Huntington Beach 714-379-7100
Chapman Appl. Service
San Diego 619-298-7106
P & D Appliance
S. San Francisco 650-635-1900

COLORADO

All City Service
Denver 303-454-9500
Hawkins Commercial Appliance
Englewood 303-781-5548

DELAWARE

Food Equipment Service
Wilmington 302-996-9363

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800
Nass Service Co., Inc.
Orlando 407-425-2681
B.G.S.I.
Pompano Beach 954-971-0456
Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

Southeastern Rest. Svc.
Norcross 770-446-6177

HAWAII

Burney's Comm. Service, Inc.
Honolulu 808-848-1466
Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Broadview 708-865-7278
Eichenauer Elec. Service
Decatur 217-429-4229
Midwest Elec. Appl. Service
Elmhurst 630-279-8000
Cone's Repair Service
Moline 309-797-5323

INDIANA

Comm. Parts & Service, Inc.
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

KENTUCKY

Comm. Parts & Service, Inc.
Louisville 502-367-1788

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

LOUISIANA (Continued)

Bana Comm. Parts, Inc.
Shreveport 318-631-6550

MARYLAND

Electric Motor Service
Baltimore 410-467-8080
GCS Service, Inc.
Silver Spring 301-585-7550

MASSACHUSETTS

Ace Service Co., Inc.
Needham 781-449-4220

MICHIGAN

Commercial Kitchen Service
Bay City 517-893-4561
Bildons Appliance Service
Detroit 248-478-3320
Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Minneapolis 612-546-4221

MISSOURI

GCS Service, Inc.
Kansas City 816-920-5999
Commercial Kitchen Services
St. Louis 314-890-0700
Kaemmerlen Parts & Service
St. Louis 314-535-2222

NEBRASKA

Anderson Electric
Omaha 402-341-1414

NEVADA

Burney's Commercial
Las Vegas 702-736-0006
Hi. Tech Commercial Service
N. Las Vegas 702-649-4616

NEW JERSEY

Jay Hill Repair
Fairfield 973-575-9145
Service Plus
Flanders 973-691-6300

NEW YORK

Acme American Repairs, Inc.
Brooklyn 718-456-6544
Alpro Service Co.
Brooklyn 718-386-2515
Appliance Installation
Buffalo 716-884-7425
Northern Parts Dist.
Plattsburgh 518-563-3200
J. B. Brady, Inc.
Syracuse 315-422-9271

NORTH CAROLINA

Authorized Appliance
Charlotte 704-377-4501

OHIO

Akron/Canton Comm. Svc. Inc.
Akron 330-753-6635
Certified Service Center
Cincinnati 513-772-6600
GCS Service
Columbus 614-476-3225

OHIO (Continued)

Electrical Appl. Repair Service
Independence 216-459-8700
E. A. Wichman Co.
Toledo 419-385-9121

OKLAHOMA

Hagar Rest. Service, Inc.
Oklahoma City 405-235-2184
Krueger, Inc.
Oklahoma City 405-528-8883

OREGON

Bressie Electric Co.
Portland 503-231-7171
Ron's Service, Inc.
Portland 503-624-0890

PENNSYLVANIA

Authorized Factory Service
Coraopolis 412-262-2330
FAST Comm. Appl. Service
Philadelphia 215-288-4800
GCS Service, Inc.
Pittsburgh 412-787-1970
K & D Service Co.
Harrisburg 717-236-9039
Elmer Schultz Services
Philadelphia 215-627-5401
Electric Repair Co.
Reading 610-376-5444

RHODE ISLAND

Marshall Electric Co.
Providence 401-331-1163

SOUTH CAROLINA

Whaley Foodservice Repair
W. Columbia 803-791-4420

TENNESSEE

Camp Electric
Memphis 901-527-7543

TEXAS

City Kitchen Service Co.
Austin 512-719-4445
Stove Parts Supply
Fort Worth 817-831-0381
Armstrong Repair Service
Houston 713-666-7100
Commercial Kitchen Repair Co.
San Antonio 210-735-2811
San Antonio Rest. Equip.
San Antonio 210-824-3271

UTAH

Peterson's Commercial Parts & Svc.
Salt Lake City 801-487-3653

VIRGINIA

Daubers
Norfolk 757-855-4097
Daubers
Springfield 703-866-3600

WASHINGTON

Restaurant Appl. Service
Seattle 206-524-8200

WISCONSIN

A.S.C., Inc.
Madison 608-246-3160
A.S.C., Inc.
Milwaukee 414-543-6460

HATCO CORPORATION

P.O. Box 340500, Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 (414) 671-6350

Parts & Service Fax (800) 690-2966 Int'l. Fax (414) 671-3976

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