Light Cooking Solutions

Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions

NEW

KCME-1RND with accessory metal spatula pg. 2
KSW-1 with three valve bottle pg. 4

NEW

KWM18-1BR35 pg. 3

NEW

KGRDE-2513 pg. 5

NEW

MCG20G with grooved top and bottom plates pg. 6

NEW

SNACK-2 with accessory Chelky plate pg. 7

NEW

RWM-2B pg. 8

NEW

SAL-1 with accessory food pan pg. 9

NEW

TFWM-3900 in standard Designer Warm Red pg. 10

NEW

TFW-461R with accessory food pans and in optional Designer Warm Red pg. 11
Crepe Makers

The Hatco®/Krampouz® Crepe Makers are designed for professional use in commercial kitchens or display cooking locations. The adjustable temperature control enables operators to cook excellent, consistent quality crepes from a variety of different batters. The exclusive heating elements combined with a heavy duty, machined cast iron surface provide exceptional heat distribution over the entire griddle for even and fast cooking.

- Stainless steel frame, with a cast iron griddle, is designed for quality and durability
- Coiled and insulated heating elements create perfect heat distribution across the surface of the plate for consistent, uniform cooking
- Adjustable temperature control of 120°F – 570°F (50°C – 300°C)

The KCME-1RND (120V) can be used for up to five hours continuously. The Heavy Duty Crepe Makers are powerful for a full day of breakfast, lunch and beyond
- Single or double griddle crepe makers
- Griddle diameters are 15.75* in
- Comes with a spreader and spatula

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ELECTRIC CREPE MAKERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions W x D x H</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plugs</th>
<th>Ship Weight*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Head, Light Duty</td>
<td><strong>KCME-1RND</strong></td>
<td>Single, Round</td>
<td>19 3/4&quot; x 18 1/4&quot; x 5 1/4&quot;</td>
<td>120</td>
<td>1740</td>
<td>14.5</td>
<td>NEMA 5-15P</td>
</tr>
<tr>
<td>Single Head, Heavy Duty</td>
<td><strong>KCME-1RND</strong></td>
<td>Single, Round</td>
<td>19 3/4&quot; x 18 1/4&quot; x 6 1/2&quot;</td>
<td>208-240°</td>
<td>2816–3750</td>
<td>13.5–15.6</td>
<td>NEMA 6-20P</td>
</tr>
<tr>
<td></td>
<td><strong>KCME-1RCT</strong></td>
<td>Single, Rectangle</td>
<td>19 3/4&quot; x 18 1/2&quot; x 7 3/4&quot;</td>
<td>208-240°</td>
<td>2816–3750</td>
<td>13.5–15.6</td>
<td>NEMA 6-20P</td>
</tr>
<tr>
<td>Double Head, Heavy Duty</td>
<td><strong>KCME-2RCT</strong></td>
<td>Dual, Rectangle</td>
<td>36 1/8&quot; x 18 1/2&quot; x 7 3/4&quot;</td>
<td>208-240°</td>
<td>5632-7500</td>
<td>27.0–31.2</td>
<td>NEMA 6-20P</td>
</tr>
</tbody>
</table>

* Unit weight does not include packaging.

**Not available for Canada.**

Unit is designed to operate on supply voltages between 208 and 240.

All Hatco/Krampouz Electric Crepe Makers Models Feature:
- Cord Location: Under base at center of unit.

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ACCESSORIES (available for purchase at any time)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.75SPATULA</td>
<td>Metal Spatula with plastic handle</td>
</tr>
<tr>
<td>RNDSPREADER</td>
<td>Round Steel Spreader</td>
</tr>
<tr>
<td>FLATSPREADER</td>
<td>Flat Beech Spreader</td>
</tr>
<tr>
<td>ABRSTONE</td>
<td>Abrasive Cleaning Stone</td>
</tr>
<tr>
<td>CLEANPAD</td>
<td>Cleaning Pad – with two replaceable cleaning wipes</td>
</tr>
<tr>
<td>15PADREFILL</td>
<td>Replacement Pads – 15 cleaning wipes</td>
</tr>
</tbody>
</table>

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Light Cooking Solutions

Sturgeon Bay, WI 54235 U.S.A.  Telephone: (800) 558-0607 or (414) 671-6350  hatcocorp.com
Waffle Makers
Hatco®/Krampouz® Waffle Makers cook continuous, excellent quality waffles for commercial kitchens and display cooking locations. The adjustable temperature control enables operators to cook consistent quality waffles from a variety of different batters. The Waffle Maker’s Easy Clean System® provides quick removal and easy cleaning of the waffle plates.

**ELECTRIC WAFFLE MAKERS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions W x D x H</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>Ship Weight*</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>90° Hinge, Single Head Waffle Makers</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM09-1BR46</td>
<td>Brussels 4 x 6</td>
<td>15&quot; x 18¾&quot; x 9¾&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>45 lbs.</td>
</tr>
<tr>
<td>KWM09-1LG47</td>
<td>Liège 4 x 7</td>
<td>15&quot; x 18¾&quot; x 9¾&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>42 lbs.</td>
</tr>
<tr>
<td><strong>180° Hinge, Single Head Waffle Makers</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM18-1BR46</td>
<td>Brussels 4 x 6</td>
<td>16¼&quot; x 23½&quot; x 9¾&quot;</td>
<td>208-240</td>
<td>1352-1800</td>
<td>6.5-7.5</td>
<td>NEMA 6-20P</td>
<td>49 lbs.</td>
</tr>
<tr>
<td>KWM18-1LG47</td>
<td>Liège 4 x 7</td>
<td>16¼&quot; x 23½&quot; x 9¾&quot;</td>
<td>208-240</td>
<td>1352-1800</td>
<td>6.5-7.5</td>
<td>NEMA 6-20P</td>
<td>45 lbs.</td>
</tr>
<tr>
<td><strong>180° Hinge, Dual Head Waffle Makers</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM18-2LG47</td>
<td>Liège 4 x 7</td>
<td>27&quot; x 23.58&quot; x 9¾&quot;</td>
<td>208-240</td>
<td>2704-3600</td>
<td>13.0-15.0</td>
<td>NEMA 6-20P</td>
<td>72 lbs.</td>
</tr>
</tbody>
</table>

* Shipping weight includes packaging.

**All Hatco/Krampouz Electric Waffle Makers Models Feature:**

- Cord Location: Under base at center of unit.

**ACCESSORY (available for purchase at any time)**

**WAFLPICK**  Metal Forks with Plastic Handle
**Sauce Warmers**

Hatco®/Krampouz® Sauce Warmers are a convenient, attractive way to keep a variety of sauces and toppings warm and ready for use in commercial kitchens and display cooking locations. The adjustable temperature control enables operators to hold a variety of different sauces and toppings.

- Stainless steel frame is easy to clean and gives you durability and reliability
- On/Off switch with a power indicator light
- Thermostatic control is adjustable from 105°F – 195°F (40°C – 90°C)
- KSW-2 and -3 features dedicated controls for each bottle well
- Each Sauce Warmer is supplied with the appropriate number of 3-valve sauce bottles

### SAUCE WARMERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>KSW-1</td>
<td>One Bottle Well</td>
<td>6¼&quot; x 8¼&quot; x 10¾&quot;</td>
<td>120</td>
<td>170</td>
<td>1.5</td>
<td>NEMA 5-15P</td>
<td>4 lbs.</td>
</tr>
<tr>
<td>KSW-2</td>
<td>Two Bottle Well</td>
<td>10¼&quot; x 8¼&quot; x 10¾&quot;</td>
<td>120</td>
<td>340</td>
<td>3.1</td>
<td>NEMA 5-15P</td>
<td>7 lbs.</td>
</tr>
<tr>
<td>KSW-3</td>
<td>Three Bottle Well</td>
<td>15¼&quot; x 8¼&quot; x 10¾&quot;</td>
<td>120</td>
<td>510</td>
<td>4.6</td>
<td>NEMA 5-15P</td>
<td>11 lbs.</td>
</tr>
</tbody>
</table>

All Hatco/Krampouz Sauce Warmer Models Feature:

- Models Shipped with: The appropriate number of 3-valve sauce bottles, cord & plug.
- Cord Location: Back of unit, lower left side.

### ACCESSORIES

- **1VBOTTLE** One valve bottle
- **3VBOTTLE** Three valve bottle

**KSW - x**

- 1 = 1 Bottle Well
- 2 = 2 Bottle Wells
- 3 = 3 Bottle Wells
Electric Griddle

Hatco®/Krampouz® Electric Griddle is designed for commercial kitchens with maximum durability and performance with minimum maintenance. Cook a wide variety of food products in a small footprint. Easy to use, these griddles are perfect for narrow kitchens and confined spaces.

- The exclusive, high wattage heating elements provide exceptional heat distribution over the entire griddle for even and fast cooking
- Two cooking areas for variety and speed in your kitchen, with individual adjustable temperature control, a power I/O (On/Off) Switch, and a heating indicator
- Removable drip tray for easy cleaning
- Two thermostats with a graduated dial from 120°F – 570°F (50°C – 300°C) which enable operators to cook food product with different temperature requirements on the same griddle surface
- Consists of an easy-to-clean, stainless steel frame and griddle

**ELECTRIC GRIDDLE**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions W x D x H</th>
<th>Voltage</th>
<th>Cooking Area W x D</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>KGRDE-2513</td>
<td>27½” x 15½” x 11¼”</td>
<td>208-240</td>
<td>25¼” x 13¼”</td>
<td>2628-3500</td>
<td>12.6-14.6</td>
<td>NEMA 6-20P</td>
<td>44 lbs.</td>
</tr>
</tbody>
</table>

All Hatco/Krampouz Electric Waffle Maker Model Features:
Cord Location: 6’ cord & plug, under base at center of unit.
Multi Contact Grills

Hatco's line of light cooking equipment gives you the flexibility of grilling sandwiches with breads of different sizes and thickness, paninis, snacks, vegetables, meats, quesadillas, fish and hamburgers, to name a few.

• Patented heat distribution over entire surface of plates
• Easy Clean System® for quick, efficient cleaning
• Adjustable thermostatically-controlled heated surface
• Additional accessory plates available
• 6’ cord with plug attached

**Multi Contact Grills**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions W x D x H</th>
<th>Maximum Product Thickness</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plugs</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Grooved, Bottom Grooved (Plates)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MCG10G*</td>
<td>12 1/4&quot; x 15 1/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>47 lbs.</td>
</tr>
<tr>
<td>MCG14G*</td>
<td>16 1/4&quot; x 15 3/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>62 lbs.</td>
</tr>
<tr>
<td>MCG20G*</td>
<td>25 1/4&quot; x 15 3/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>208/240</td>
<td>1950-2600</td>
<td>9.4-10.8</td>
<td>NEMA 6-15P</td>
<td>62 lbs.</td>
</tr>
<tr>
<td>Top Smooth, Bottom Smooth (Plates)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MCG10S*</td>
<td>12 1/4&quot; x 15 1/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>47 lbs.</td>
</tr>
<tr>
<td>MCG14S*</td>
<td>16 1/4&quot; x 15 3/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>62 lbs.</td>
</tr>
<tr>
<td>MCG20S*</td>
<td>25 1/4&quot; x 15 3/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>208/240</td>
<td>1950-2600</td>
<td>9.4-10.8</td>
<td>NEMA 6-15P</td>
<td>62 lbs.</td>
</tr>
<tr>
<td>Top Grooved, Bottom Smooth (Plates)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MCG10GS*</td>
<td>12 1/4&quot; x 15 1/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>47 lbs.</td>
</tr>
<tr>
<td>MCG14GS*</td>
<td>16 1/4&quot; x 15 3/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>62 lbs.</td>
</tr>
<tr>
<td>MCG20GS*</td>
<td>25 1/4&quot; x 15 3/4&quot; x 8 1/2&quot;</td>
<td>2/&quot;</td>
<td>208/240</td>
<td>1950-2600</td>
<td>9.4-10.8</td>
<td>NEMA 6-15P</td>
<td>62 lbs.</td>
</tr>
</tbody>
</table>

* Canadian models use NEMA 5-20P.
* Unit is designed to operate on supply voltages between 208 and 240.

**ACCESSORIES (available for purchase at any time)**

- **Smooth Top Enamel Coated Cast Iron Cooking Plate** —
  - ST-S For MCG10G model only
  - ST-M For MCG14G model only
  - ST-LL For MCG20G model only — left side
  - ST-LR For MCG20G model only — right side

- **Smooth Bottom Enamel Coated Cast Iron Cooking Plate** —
  - SB-S For MCG10G model only
  - SB-M For MCG14G model only
  - SB-L For MCG20G model only

- **Grooved Top Enamel Coated Cast Iron Cooking Plate** —
  - GT-S For MCG10G model only
  - GT-M For MCG14G model only
  - GT-LL For MCG20G model only — left side
  - GT-LR For MCG20G model only — right side

- **Grooved Bottom Enamel Coated Cast Iron Cooking Plate** —
  - GB-S For MCG10G model only
  - GB-M For MCG14G model only
  - GB-L For MCG20G model only

**FOOD PANS AND TRIVETS — PAGE 12**

**Hatco's Patented Heating Element Pack** provides exceptional heat distribution over the entire surface of the plates for control and uniform cooking.

Traditional contact grill

Hatco’s patented contact grill

**Sturgeon Bay, WI 54235 U.S.A.**

Telephone: (800) 558-0607 or (414) 671-6350 hatcocorp.com
Snack System

The Hatco/Suntec Snack System will help expand your menu and your sales. With a single or dual electric baker, you can easily switch the replaceable plates to serve breakfast items, lunch foods and a variety of snacks in between. Freshly bake as many or few items as you need, resulting in no waste at the end of the day. Add more variety to your menu in small quantities and increase sales according to the season, time of day and location.

NOTE: Comes with standard Round Belgian Waffle Plates and one additional set of plates of your choosing.

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**SNACK SYSTEM**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions W x D x H</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>Ship Weight*</th>
</tr>
</thead>
<tbody>
<tr>
<td>SNACK-1</td>
<td>Single</td>
<td>10½&quot; x 17½&quot; x 8½&quot;</td>
<td>120</td>
<td>900</td>
<td>7.5</td>
<td>NEMA 5-15P</td>
<td>16 lbs.</td>
</tr>
<tr>
<td>SNACK-2</td>
<td>Double</td>
<td>21½&quot; x 17½&quot; x 8½&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>33 lbs.</td>
</tr>
</tbody>
</table>

* Unit weight does not include packaging.

▲ Canadian model uses NEMA 5-20P.

All Snack System Models Feature:

Models Shipped with: A cleaning brush, standard Round Belgian Waffle Plates and one additional set of plates of your choosing.

Cord Location: Back of unit, bottom left-hand side.

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**ACCESSORIES**

(available for purchase at any time)

<table>
<thead>
<tr>
<th>Interchangeable Cooking Plates –</th>
<th>FREESTYLE</th>
<th>Belguim Plates</th>
<th>Coffee Bean Plates</th>
<th>Sandwich Plates</th>
<th>Panini Plates</th>
<th>Donut Plates</th>
<th>Chelky Plates</th>
</tr>
</thead>
<tbody>
<tr>
<td>BELGIAN</td>
<td>Freestyle</td>
<td>Belguim Plates</td>
<td>Coffee Bean Plates</td>
<td>Sandwich Plates</td>
<td>Panini Plates</td>
<td>Donut Plates</td>
<td>Chelky Plates</td>
</tr>
<tr>
<td>COFFEEBEAN</td>
<td>Freestyle</td>
<td>Belguim Plates</td>
<td>Coffee Bean Plates</td>
<td>Sandwich Plates</td>
<td>Panini Plates</td>
<td>Donut Plates</td>
<td>Chelky Plates</td>
</tr>
<tr>
<td>SANDWICH</td>
<td>Freestyle</td>
<td>Belguim Plates</td>
<td>Coffee Bean Plates</td>
<td>Sandwich Plates</td>
<td>Panini Plates</td>
<td>Donut Plates</td>
<td>Chelky Plates</td>
</tr>
<tr>
<td>PANINI</td>
<td>Freestyle</td>
<td>Belguim Plates</td>
<td>Coffee Bean Plates</td>
<td>Sandwich Plates</td>
<td>Panini Plates</td>
<td>Donut Plates</td>
<td>Chelky Plates</td>
</tr>
<tr>
<td>DONUT</td>
<td>Freestyle</td>
<td>Belguim Plates</td>
<td>Coffee Bean Plates</td>
<td>Sandwich Plates</td>
<td>Panini Plates</td>
<td>Donut Plates</td>
<td>Chelky Plates</td>
</tr>
<tr>
<td>CHELKY</td>
<td>Freestyle</td>
<td>Belguim Plates</td>
<td>Coffee Bean Plates</td>
<td>Sandwich Plates</td>
<td>Panini Plates</td>
<td>Donut Plates</td>
<td>Chelky Plates</td>
</tr>
</tbody>
</table>

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**Snack System**

Snack System

- Adjustable time/temperature controls enable operators to cook continuous, consistent quality products
- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product
- Four programmable preset buttons for each cooking cycle. A cooking cycle consists of three different settings:
  ~ Temperature
  ~ Time
  ~ Top Cooking Plate Power
- One-touch release with latch opener for easy plate replacement
- Removable plates are easily cleaned with warm, soapy water
- Compact design is suitable for any location
- Adjustable temperature allows for multiple menu options
- Comes with standard Round Belgian Waffle Plates and one additional set of plates of your choosing
Round Waffle Makers

Hatco/Suntec Round Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens, display cooking locations and buffets. The adjustable time and temperature controls enable operators to cook consistent quality waffles from a variety of different batters.

- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each waffle
- Stainless steel frame, cast aluminum cooking plates
- Belgian-style cooking plates produce 1” thick waffles
- LED display shows timer, temperature and status information
- Simple push button control panel featuring a stand-by On/Off, timer/temperature toggle, higher/lower selection and start/stop
- Fast initial heat-up time, excellent heat retention and recovery delivers high productivity and consistent results

Hatco/Suntec Round Waffle Maker Models Feature:

Models Shipped with: Stainless Steel frame and aluminum cooking plates. Also a power On/Off switch, a multi-function control panel, a removable drip tray, a nylon brush and a 6’ cord & plug.

Cord Location: Back of unit, lower left corner

### ROUND WAFFLE MAKERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>ShipWeight</th>
</tr>
</thead>
<tbody>
<tr>
<td>RWM-1</td>
<td>Single, Round, Standard</td>
<td>9¼&quot; x 17¾&quot; x 8¼&quot;</td>
<td>120</td>
<td>900</td>
<td>7.5</td>
<td>NEMA 5-15P</td>
<td>16 lbs.</td>
</tr>
<tr>
<td>RWM-1B</td>
<td>Single, Round, Belgian</td>
<td>9¼&quot; x 17¾&quot; x 8¼&quot;</td>
<td>120</td>
<td>900</td>
<td>7.5</td>
<td>NEMA 5-15P</td>
<td>16 lbs.</td>
</tr>
<tr>
<td>RWM-2</td>
<td>Double, Round, Standard</td>
<td>19½&quot; x 17½&quot; x 8¼&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>33 lbs.</td>
</tr>
<tr>
<td>RWM-2B</td>
<td>Double, Round, Belgian</td>
<td>19½&quot; x 17½&quot; x 8¼&quot;</td>
<td>120</td>
<td>1800</td>
<td>15</td>
<td>NEMA 5-15P</td>
<td>33 lbs.</td>
</tr>
</tbody>
</table>

▲ Canadian model uses NEMA 5-20P with different Item Number.

**All Hatco/Suntec Round Waffle Maker Models Feature:**

- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each waffle
- Stainless steel frame, cast aluminum cooking plates
- Belgian-style cooking plates produce 1” thick waffles
- LED display shows timer, temperature and status information
- Simple push button control panel featuring a stand-by On/Off, timer/temperature toggle, higher/lower selection and start/stop
- Fast initial heat-up time, excellent heat retention and recovery delivers high productivity and consistent results

### R W M - x x

- R = Waffle Plate Style
- W = No Character = Standard
- M = Belgian
- x = Single Iron
- x = Dual Iron

*Canadian model uses NEMA 5-20P with different Item Number.*
Electric Salamander

Hatco’s Electric Salamander gives you versatility in the kitchen with the capability to cook, grill, reheat and keep foods hot. The plate detection feature activates the Instant-On heating elements automatically when a food plate comes into contact with the plate detection bar.

- Three independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 4½” of vertical movement for maximum versatility
- Features high-powered infrared ribbon heating elements
- Heating elements are on only when a cook or hold cycle has been activated, eliminating residual heat in the kitchen environment
- The HOLD function has eight programmable heat levels and is ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction

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- Adjustable upper housing gives 4½” of vertical movement for maximum versatility
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- The HOLD function has eight programmable heat levels and is ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction

All Electric Salamander Models Feature:
Models Shipped with: A cooking grate, a drip pan, wall mounting hardware, 4” adjustable black plastic legs and a cord & plug.
Power Inlet Location: Back of unit, bottom right side.

OPTIONS (available at time of purchase only)

SAL-HW  Hardwiring in lieu of standard 4’ Cord & Plug

ELECTRIC SALAMANDER

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions W x D x H*</th>
<th>Cooking Area W x D</th>
<th>Voltage Single Phase</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAL-1</td>
<td>22¼” x 21¼” x 23¾”</td>
<td>21¼” x 13¼”</td>
<td>208</td>
<td>4500</td>
<td>21.6</td>
<td>NEMA 6-30P</td>
<td>143 lbs.</td>
</tr>
<tr>
<td>SAL-1</td>
<td>22¼” x 21¼” x 23¾”</td>
<td>21¼” x 13¼”</td>
<td>240</td>
<td>4500</td>
<td>18.8</td>
<td>NEMA 6-30P</td>
<td>143 lbs.</td>
</tr>
</tbody>
</table>

* Height includes 4” legs. Add 2” to depth for wall mounted units.

Saves Energy, Saves Money, Protects your Reputation!
Do your bit for Global Warming with Hatco’s SAL-1. The Hatco Electric Salamander’s elements are ready for use in just eight seconds. How does that work? Mounted on the back wall of the Salamander is a “plate detection” switch that keeps the unit from turning on unless a plate or pan is put underneath, against this bar. That means the elements are only on when they need to be. Most kitchens have every piece of equipment on all day, firing out heat and constantly using energy. And even in power save mode, most equipment is never fully off. Not the Electric Salamander, it’s 100% off when not in use, saving money, energy and the environment.
Wall Mounted Thermo-Finisher®

Hatco’s wall mountable Thermo-Finisher® is a three bay unit with on-demand plate activated technology. It rapidly heats or thermalizes a range of food products. Dividers between the bays may be removed so a larger pan can be placed across two bays.

**FOOD FINISHERS – WALL MOUNTED**

<table>
<thead>
<tr>
<th>Model</th>
<th>Elements</th>
<th>Dimensions W x D x H</th>
<th>Voltage</th>
<th>Watts</th>
<th>Phase</th>
<th>Ship Weight*</th>
</tr>
</thead>
<tbody>
<tr>
<td>TFWM36-3900</td>
<td>3 Upper/0 Lower</td>
<td>35⅜&quot; x 18½&quot; x 16¾&quot;*</td>
<td>208, 240</td>
<td>7200</td>
<td>1 or 3</td>
<td>165 lbs.</td>
</tr>
<tr>
<td>TFWM36-3939</td>
<td>3 Upper/3 Lower</td>
<td>35⅜&quot; x 18½&quot; x 16¾&quot;*</td>
<td>208, 240</td>
<td>14400</td>
<td>3</td>
<td>170 lbs.</td>
</tr>
<tr>
<td>TFWM42-3900</td>
<td>3 Upper/0 Lower</td>
<td>42⅛&quot; x 16¾&quot; x 18¼&quot;*</td>
<td>208, 240</td>
<td>7200</td>
<td>1 or 3</td>
<td>15000</td>
</tr>
<tr>
<td>TFWM42-3939</td>
<td>3 Upper/3 Lower</td>
<td>42⅛&quot; x 16¾&quot; x 18¼&quot;*</td>
<td>208, 240</td>
<td>14400</td>
<td>3</td>
<td>177 lbs.</td>
</tr>
</tbody>
</table>

* Shipping weight includes packaging and are approximate.

**OPTIONS** *(available at time of purchase only)*

- **Designer Color Side Panels** – Non-standard colors are non-returnable – Warm Red Standard – Warm Red
- **SS** Stainless Steel

**FOOD PANS AND TRIVETS – PAGE 12**

**COLORS AND FINISHES – PAGE 12**
**Thermo-Finisher® Food Finishers**

Finish foods quickly with the Hatco Thermo-Finisher®. Perfect for finishing foods like French onion soup or nachos; toasting buns and bread; and thermalizing frozen products like pizza, pre-cooked chicken patties and frozen entrees. Easy to use and program, it works in less than half the time of conventional methods.

- Quick-heating infrared ribbon element with special microprocessor allows five programs to be preset for time and temperature
- Standby mode saves energy, and the exclusive Instant-On feature assures that the unit is ready to use, with no warm-up time needed

**FOOD FINISHERS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions W x D x H</th>
<th>Elements</th>
<th>Watts 208V</th>
<th>Watts 240V</th>
<th>Phase</th>
<th>Plugs</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>TF-1919</td>
<td>20½&quot; x 27½&quot; x 17&quot;</td>
<td>1 Upper/1 Lower</td>
<td>4800</td>
<td>5000</td>
<td>1</td>
<td>NEMA 6-30P</td>
<td>86 lbs.</td>
</tr>
<tr>
<td>TF-4619</td>
<td>20½&quot; x 27½&quot; x 17&quot;</td>
<td>4 Upper/1 Lower</td>
<td>7200</td>
<td>7300</td>
<td>3</td>
<td>NEMA L15-30P</td>
<td>90 lbs.</td>
</tr>
<tr>
<td>TF-461R</td>
<td>23½&quot; x 30¾&quot; x 17&quot;</td>
<td>4 Upper/1 Lower</td>
<td>6250</td>
<td>8320</td>
<td>1</td>
<td>NEMA 6-50P</td>
<td>95 lbs.</td>
</tr>
<tr>
<td>TFW-461R*</td>
<td>25½&quot; x 20½&quot; x 18½&quot;</td>
<td>4 Upper/1 Lower</td>
<td>6250</td>
<td>8320</td>
<td>3</td>
<td>NEMA L15-30P</td>
<td>90 lbs.</td>
</tr>
</tbody>
</table>

• Height includes 4" legs.

All Food Finisher Models Feature:
- Voltage: 208 or 240.
- Cavity Opening: TF-1919, -4619, -461R: 13"W x 18"D x 6¾"H.
- TFW-461R: 18"W x 13"D x 6¾"H.
- Cord Location: A 6’ cord & plug, left side of back near center.

**OPTIONS (available at time of purchase only)**

- Designer Color Side Panels – Non-standard colors are non-returnable – Black Standard –
  - RED Warm Red
  - BLACK Black

**ACCESSORIES (available for purchase at any time)**

- ALUM PAN Half-Size Sheet Pan – 18"W x 13"D
- TF-10SAUTE 10" Aluminum Saute Pan with tapered sides

**FOOD PANS AND TRIVETS – PAGE 12**

**COLORS AND FINISHES – PAGE 12**
## Food Pans And Trivets

### FOOD PANS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALUM PAN</td>
<td>Half-Size Sheet Pan – 18”W x 13”D</td>
</tr>
<tr>
<td>ST PAN 1/3</td>
<td>Third-Size Stainless Steel Pan – 12¼”W x 6¼”D x 2¼”H</td>
</tr>
<tr>
<td>ST PAN 1/2</td>
<td>Half-Size Stainless Steel Pan – 12¼”W x 10½”D x 2½”H</td>
</tr>
<tr>
<td>ST PAN 2</td>
<td>Full-Size Stainless Steel Pan – 12¾”W x 20¾”D x 2½”H</td>
</tr>
<tr>
<td>ST PAN 4</td>
<td>Full-Size Stainless Steel Pan – 12¾”W x 20¾”D x 4”H</td>
</tr>
</tbody>
</table>

### FOOD PANS AND TRIVETS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TF-10SAUTE</td>
<td>10” Aluminum Saute Pan with tapered sides</td>
</tr>
<tr>
<td>TRIVET (1/2)SS</td>
<td>Half-Size – 10⅜”W x 7¾”D</td>
</tr>
<tr>
<td>TRIVET SS</td>
<td>Full-Size – 10⅜”W x 18”D</td>
</tr>
</tbody>
</table>

## Paint Chip Sample Colors

### DESIGNER COLORS

- Warm Red
- Black

Colors are a representation and may not exactly match our colors. Consult factory for possible color matching options on these colors. Non-standard colors are non-returnable.

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit [www.hatcocorp.com](http://www.hatcocorp.com) / Order Literature / Sales Literature / Sell Sheets.