



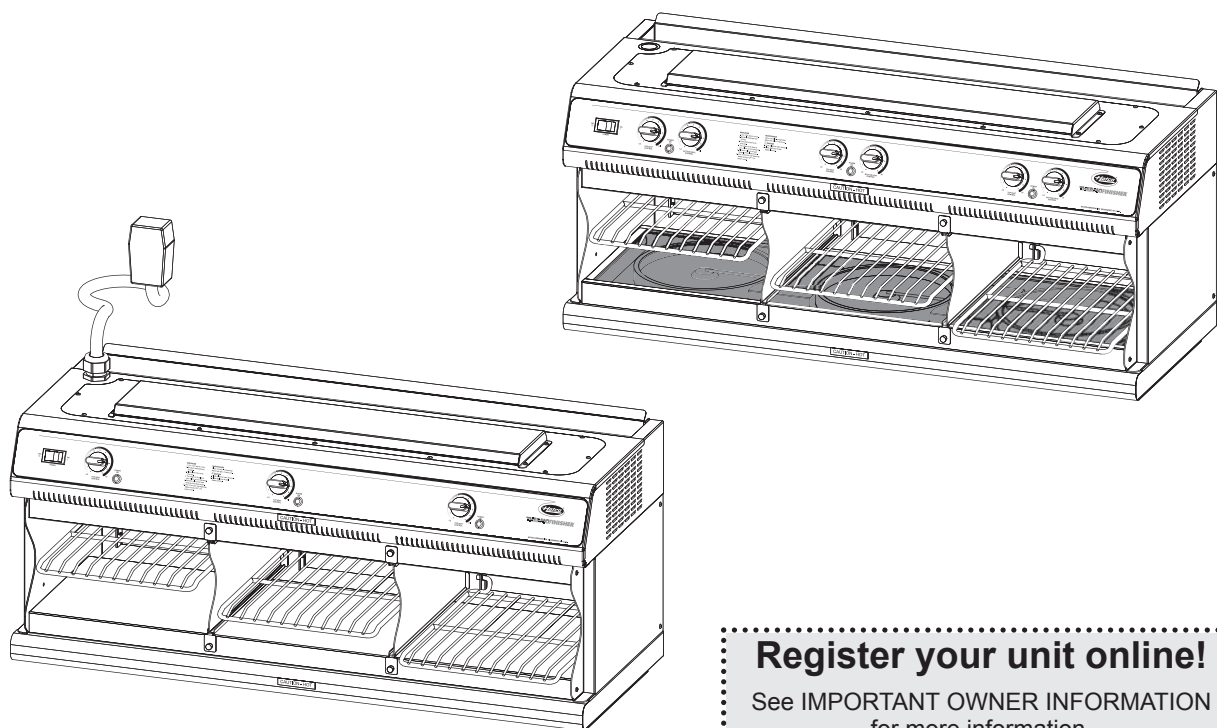
# THERMO-FINISHER®

Wall Mounted Food Finisher

TFWM Series

## Installation and Operating Manual

I&W #07.05.250.00



**Register your unit online!**

See IMPORTANT OWNER INFORMATION  
for more information.



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



No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

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## IMPORTANT OWNER INFORMATION

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

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Voltage \_\_\_\_\_

Date of Purchase \_\_\_\_\_

### Register your unit!

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

Business Hours: 8:00 AM to 5:00 PM  
Central Standard Time (C.S.T.)  
(Summer Hours: June to September –  
8:00 AM to 5:00 PM C.S.T.  
Monday through Thursday  
8:00 AM to 2:30 PM C.S.T. Friday)

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

E-mail: [partsandservice@hatcocorp.com](mailto:partsandservice@hatcocorp.com)

Fax: (800) 690-2966 (Parts and Service)  
(414) 671-3976 (International)



24 Hour 7 Day Parts and Service  
Assistance available in the United States  
and Canada by calling (800) 558-0607.

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

## INTRODUCTION

Hatco Thermo-Finisher® wall mounted food finishers are designed to rapidly heat or thermalize a wide range of food products, allowing operators to serve customers faster—thereby improving customer satisfaction. The Thermo-Finisher is perfect for melting toppings or finishing soup and foods like Mexican entrees, nachos, and potato skins. It also rethermalizes frozen foods such as appetizers, french fries, and pizza. The Thermo-Finisher also can be used to heat food pans/plates prior to serving.

Hatco Thermo-Finisher wall mounted food finishers 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 Thermo-Finisher wall mounted food finishers. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.

### WARNING

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

### CAUTION

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

### NOTICE

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

## IMPORTANT SAFETY INFORMATION



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



### WARNING

#### ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.
- Units supplied without an electrical cord and plug require a hardwired connection to the on-site electrical system. Connection must be properly grounded and of the correct voltage, size, and configuration for the electrical specifications of the unit. Contact a qualified electrician to determine and install the proper electrical connection.
- Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void the unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.
- Turn power switch OFF, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any maintenance or cleaning.
- 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 70°F (21°C).
- 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.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by a licensed electrician. Service must conform to all local electrical codes. Service by unqualified personnel will void the unit warranty and may lead to electric shock or burn, as well as damage to the unit and/or its surroundings.
- 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.



### WARNING

#### FIRE HAZARD:

- For corded units: To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18" (457 mm) of the sides, front, or rear of the appliance or within 40" (1016 mm) above the appliance. The appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches have no combustible material against the underside. Such construction shall in all cases extend not less than 12" (305 mm) beyond the equipment on all sides.
- For hardwired units: Do not install closer than 3" (76 mm) from any side wall. Install only over a non-combustible surface, see installation instructions.
- DO NOT use paper or plastic serving pieces in the food finisher. These materials may melt or burn causing a fire hazard and/or food contamination and may damage the unit.

**EXPLOSION HAZARD:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

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 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.



### CAUTION

#### BURN HAZARD:

- Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.
- Plate/tray will be very hot upon removal — use oven mitt, protective clothing, or pan gripper to remove.

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

DO not use “Pyrex” glass plates or serving pieces in food finisher. “Pyrex” glass may break causing personal injury and/or food contamination.

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

Transport unit in upright position only. Failure to do so may result in damage to unit or personal injury.

# IMPORTANT SAFETY INFORMATION

## NOTICE

This unit is designed and recommended for use on metallic countertops. Damage to non-metallic countertop material is not covered under the Hatco warranty.

Use non-abrasive cleaners on glass and metal surfaces. Abrasive cleaners could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

## NOTICE

This unit is intended for commercial use only — NOT for household use.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

Do not lay unit on the side with the control panel or damage to unit could occur.

## MODEL DESCRIPTION

### All Models

Thermo-Finisher® wall mounted food finishers have an easy-to-clean interior constructed of stainless steel. The units feature plate/tray activated, quick-heating infrared ribbon heating elements, three individually-controlled heating bays, and adjustable shelves. The stainless steel bay dividers are removable to allow the use of larger pans across two heating bays. Controls include a main POWER ON/OFF (I/O) switch, individual HEAT CONTROL knobs for each ribbon heating element, and POWER ON indicator lights for each heating bay. The end panels and rear panel are available in several *Designer* colors.

Accessory countertop conversion kits are available to add legs to the unit for countertop installations. Refer to the OPTIONS AND ACCESSORIES section for details.

### Model TFWM-3900

Model TFWM-3900 offers top heating only. It features three upper ribbon heating elements—one above each heating bay. The TFWM-3900 is available with a 6' (1829 mm) power cord and plug or as a hardwired unit.

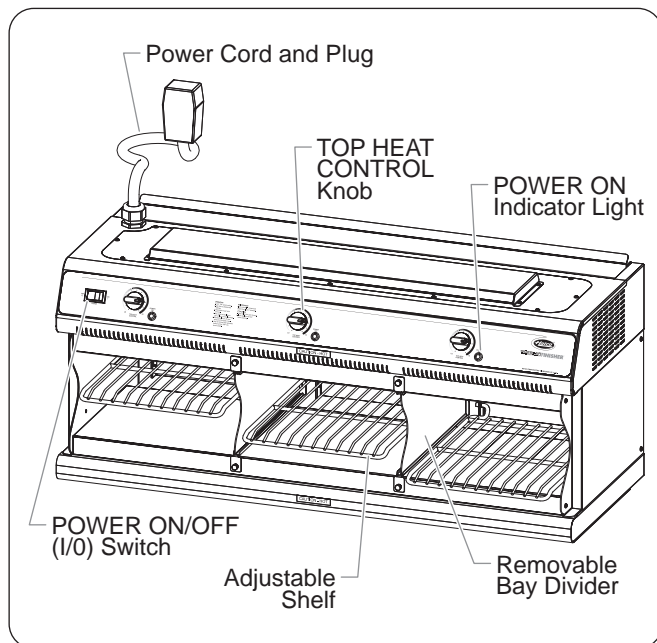


Figure 1. Model TFWM-3900

### Model TFWM-3939

Model TFWM-3939 offers top and bottom heating. It features three upper ribbon heating elements and three lower ribbon heating elements—an upper and lower element in each heating bay. Heavy duty, tempered glass covers the lower ribbon heating elements. The TFWM-3939 is available as a hardwired unit only.

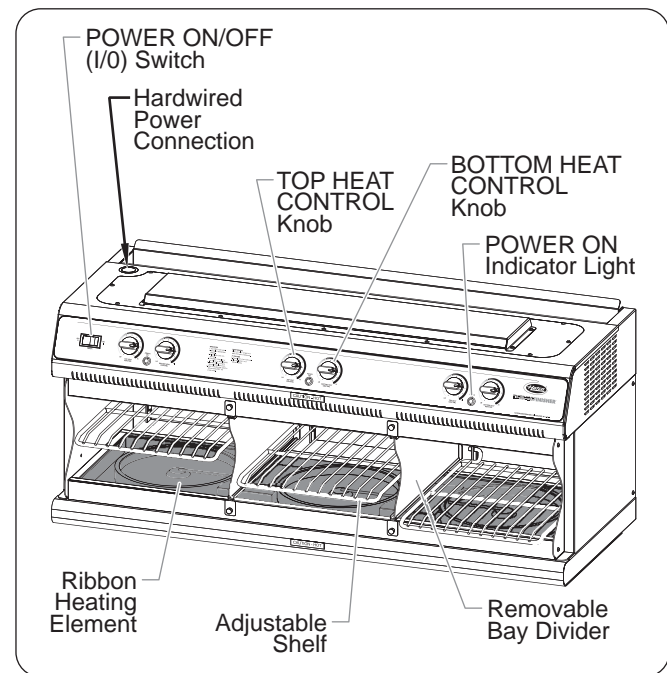


Figure 2. Model TFWM-3939

## MODEL DESIGNATION

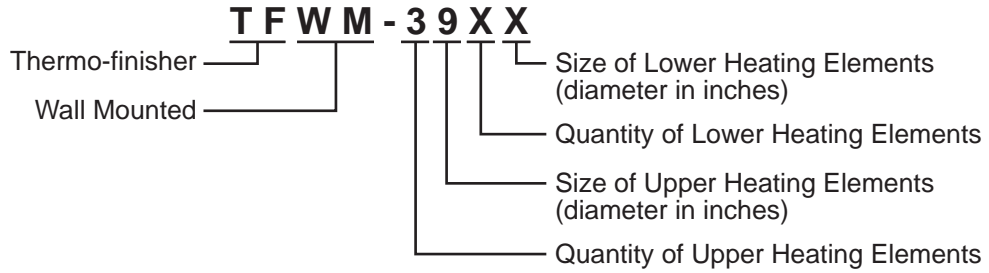


Figure 3. Model Designation

## SPECIFICATIONS

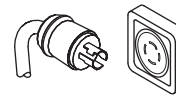
### Plug Configurations

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

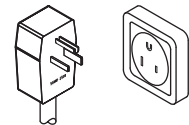


#### ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.
- Units supplied without an electrical cord and plug require a hardwired connection to the on-site electrical system. Connection must be properly grounded and of the correct voltage, size, and configuration for the electrical specifications of the unit. Contact a qualified electrician to determine and install the proper electrical connection.



NEMA L15-30P



NEMA 6-50P

Figure 4. Plug Configurations

**NOTE:** Receptacle not supplied by Hatco.

**NOTE:** Specification label located on the side of the unit. See label for serial number and verification of unit electrical information.

### Electrical Rating Chart

Model	Volts	Phase	Watts	Amps	Plug Configurations	Shipping Weight
TFWM-3900	208	1	7200	34.6	NEMA 6-50P or Hardwired	166 lbs. (75 kg)
	208	3	7200	20.0	NEMA L15-30P or Hardwired	166 lbs. (75 kg)
	240	1	7500	31.3	NEMA 6-50P or Hardwired	166 lbs. (75 kg)
	240	3	7500	18.0	NEMA L15-30P or Hardwired	166 lbs. (75 kg)
TFWM-3939	208	3	14400	40.0	Hardwired	181 lbs. (82 kg)
	240	3	15000	36.1	Hardwired	181 lbs. (82 kg)

# SPECIFICATIONS

## Dimensions

Model	Width (A)	Depth (B)	Height (C)*	Footprint Width (D)	Footprint Depth (E)	Adjustable Shelf Heights (F)
TFWM-3900	42-3/16" (1072 mm)	16-9/16" (420 mm)	18-3/8" (466 mm)	40-1/2" (1027 mm)	12-1/4" (311 mm)	2-3/4", 4-1/2", and 6-1/4" (70, 115, and 159 mm)
TFWM-3939	42-3/16" (1072 mm)	16-9/16" (420 mm)	18-3/8" (466 mm)	40-1/2" (1027 mm)	12-1/4" (311 mm)	2-3/4", 4-1/2", and 6-1/4" (70, 115, and 159 mm)

Heating Bay Widths: Left and Right Heating Bays = 13-3/16" (336 mm)  
Center Heating Bay = 13-1/2" (345 mm)

\* Add 4" (102 mm) for countertop units with legs.

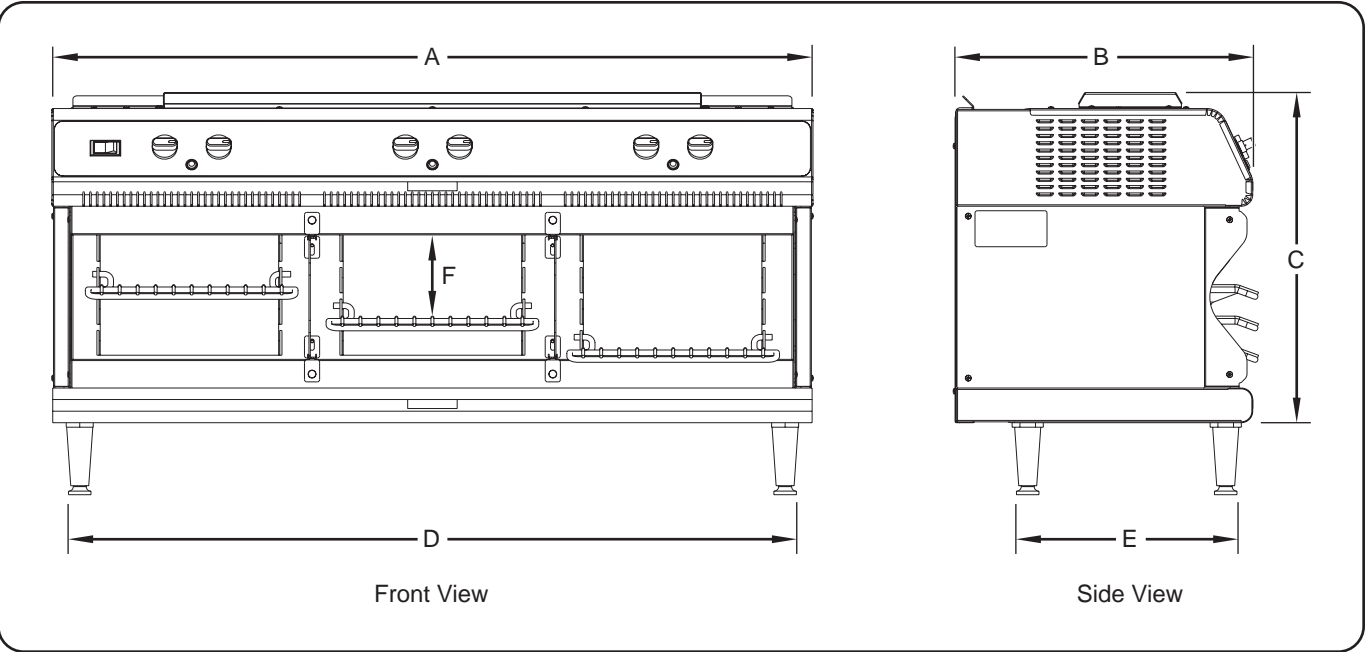


Figure 5. Dimensions (TFWM-3939 shown)



## General

Thermo-Finisher® food finishers are shipped with most components installed and ready for operation. The following installation instructions must be performed before connecting electricity and operating the unit.

### WARNING

#### ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.
- Units supplied without an electrical cord and plug require a hardwired connection to the on-site electrical system. Connection must be properly grounded and of the correct voltage, size, and configuration for the electrical specifications of the unit. Contact a qualified electrician to determine and install the proper electrical connection.
- Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void the 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 70°F (21°C).

#### FIRE HAZARD:

- For corded units: To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18" (457 mm) of the sides, front, or rear of the appliance or within 40" (1016 mm) above the appliance. The appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches have no combustible material against the underside. Such construction shall in all cases extend not less than 12" (305 mm) beyond the equipment on all sides.
- For hardwired units: Do not install closer than 3" (76 mm) from any side wall. Install only over a non-combustible surface, see installation instructions.

### CAUTION

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

Transport unit in upright position only. Failure to do so may result in damage to unit or personal injury.

1. Remove the unit from the carton. Two or more people are required for this step.
2. Remove the information packet.

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

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

**NOTE:** Do not plug in or hardwire the unit until either wall mounting or countertop installation is complete.

4. For wall mounting, refer to the "Installing a Wall Mounted Unit" procedure in this section.
5. For countertop installation, refer to the OPTIONS AND ACCESSORIES section for installation of the countertop conversion accessory kit.
  - Locate the unit in an area where the ambient air temperature is constant and a minimum of 70° F (21° C). Avoid areas that may be subject to active air movements or currents (i.e., near exterior doors, exhaust fans/hoods, air conditioning ducts, etc...).
  - Make sure the unit is at the proper counter 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.
6. For corded units, plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
7. For non-corded units, have a qualified electrician install a hardwired connection between the unit and the on-site electrical system. The connection must be properly grounded and of the correct voltage, size, and configuration. See the SPECIFICATIONS section for details.

# INSTALLATION

## Installing a Wall Mounted Unit

Mounting the food finisher on a wall requires special considerations and procedures due to the weight of the unit. Follow the guidelines below when determining the location for wall mounting as well as during installation.

- The wall brackets must be fastened to a wall with 16" on center, solid wood 2x4 stud construction covered by a minimum of 1/2" thick sheathing.
- Each wall bracket must be installed with at least four, evenly-spaced 1/4" x 2-1/2" lag screws that solidly hit the wood studs in the wall.
- Several people will be needed to lift and position the unit on the wall.

### Parts Included

The following parts are included with wall mounted units.

Item	Quantity
Wall Bracket	2
1/4" x 2-1/2" Lag Screw	8
Bottom Channel	1
Bottom Channel Screw	5

### Installation Procedure

Use the following procedure to mount a wall mounted food finisher on a wall.

1. Make sure the mounting location meets the requirements listed previously in this procedure.
2. Determine the height for the unit installation.
  - a. Mark the wall at the desired height for the top of the cabinet.

**NOTE:** The top row of holes on the wall brackets is approximately one inch below the top of the unit after installation.

3. Locate the wood stud positions in the wall.
  - a. Determine which studs to use for installation. The studs used must allow the wall brackets to be installed a distance of 32" on center from each other.

**NOTE:** The wall brackets are shipped upside down and hanging on the 1/2" hanging rods on the back of the unit. Make sure to rotate the wall brackets 180° before marking the locations for the lag screws and installing the brackets. The smooth, flat side of the wall bracket should be installed against the wall.

4. Install the wall brackets onto the wall. For each bracket:
  - a. Center and level the wall bracket on its corresponding stud. Mark the locations for four vertically-spaced lag screws through the holes in the bracket.
  - b. Drill four 3/16" pilot holes in the wall at each marked location for the lag screws. The lag screws are 1/4" in diameter and 2-1/2" long.
  - c. Insert four lag screws through the wall bracket and into the pre-drilled pilot holes in the wall.
  - d. Tighten each lag screw securely.

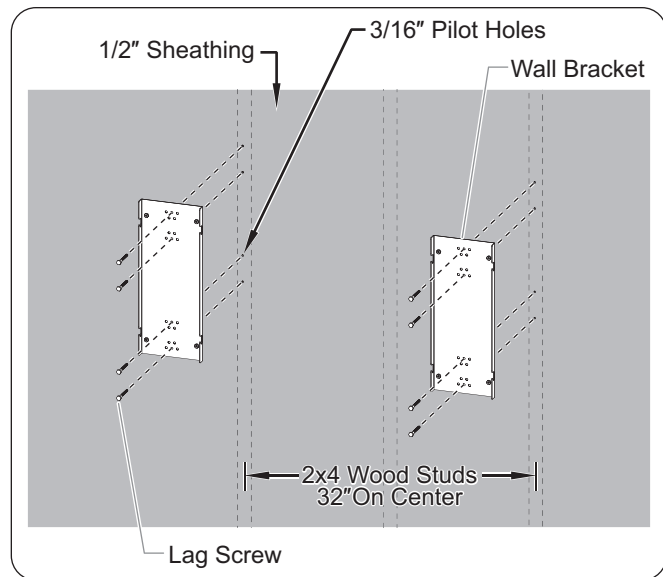


Figure 6. Attaching the Wall Brackets

5. Lift the unit and hook the upper and lower 1/2" hanging rods on the back of the unit over the corresponding hooks on the wall brackets. Make sure the unit hanging rods are fully seated in the wall brackets. This step will require several people.
6. Attach the bottom channel to the bottom of the unit.
  - a. Position the bottom channel into the gap between the wall and the back of the unit.
  - b. Align the holes on the back of the unit with the holes on the bottom channel.
  - c. Thread the bottom channel screws through the back of the unit and into the bottom channel. Tighten securely.

**NOTE:** Installation of the bottom channel will prevent the unit from lifting up off the wall bracket.

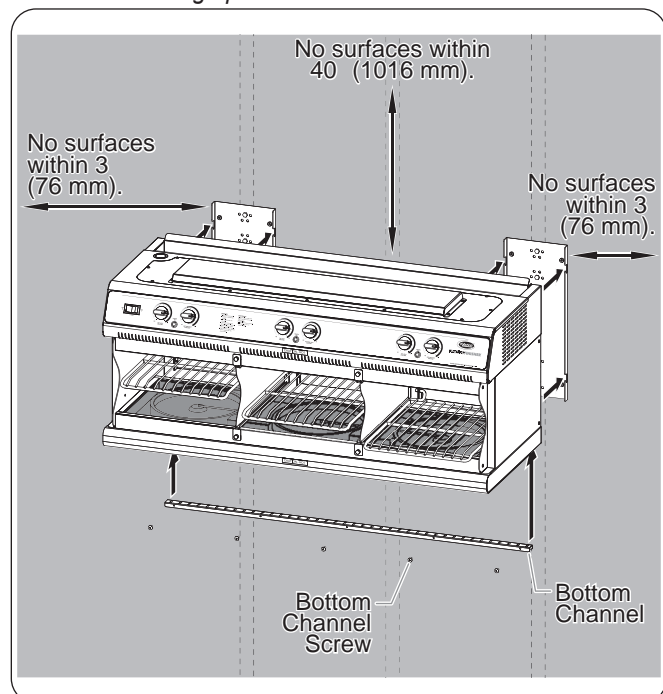


Figure 7. Hanging the Food Finisher



## General

Use the following procedures to operate the food finisher.

### ⚠ WARNING

Read all safety messages in the Important Safety Information section before operating this equipment.

**FIRE HAZARD: DO NOT** use paper or plastic serving pieces in the food finisher. These materials may melt or burn causing a fire hazard and/or food contamination and may damage the unit.

### BURN HAZARD:

- Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.
- Plate/tray will be very hot upon removal — use oven mitt, protective clothing, or pan gripper to remove.

### ⚠ CAUTION

DO not use “Pyrex” glass plates or serving pieces in food finisher. “Pyrex” glass may break causing personal injury and/or food contamination.

### NOTICE

This unit is designed and recommended for use on metallic countertops. Damage to non-metallic countertop material is not covered under the Hatco warranty.

### Startup

1. For corded units, make sure the unit is plugged into a properly grounded electrical receptacle of the correct voltage, size and plug configuration. Refer to the SPECIFICATIONS section for details.
2. Move the POWER ON/OFF (I/O) switch to the ON (I) position.
  - Automatic plate/tray activation is enabled.
3. Turn the TOP HEAT CONTROL knobs to the desired setting.
4. For TFWM-3939 models, turn the BOTTOM HEAT CONTROL knobs to the desired setting.

## Food Finisher Operation

The quick heating, infrared ribbon heating element(s) in each heating bay are activated by the placement of a plate or tray on the adjustable shelf. The weight of the plate/tray causes the adjustable shelf to swing down and back slightly, which activates a switch. The switch signals the ribbon heating element(s) to begin heating. Removing the plate/tray from the adjustable shelf deactivates the switch and signals the ribbon heating elements to return to stand-by mode.

- When a plate/tray is placed on an adjustable shelf, the POWER ON indicator light for the corresponding heating bay will illuminate (heating mode). When the plate/tray is removed, the indicator light will shut off (stand-by mode).
- The bay dividers in between each heating bay are removable to allow the use of a larger tray across two adjustable shelves (make sure shelves are at the same height).
- The TOP HEAT CONTROL knobs and BOTTOM HEAT CONTROL knobs (TFWM-3939 only) provide a wide range of adjustment to the heat intensity of the ribbon heating elements. Test different food products in the unit to determine the best settings for each.

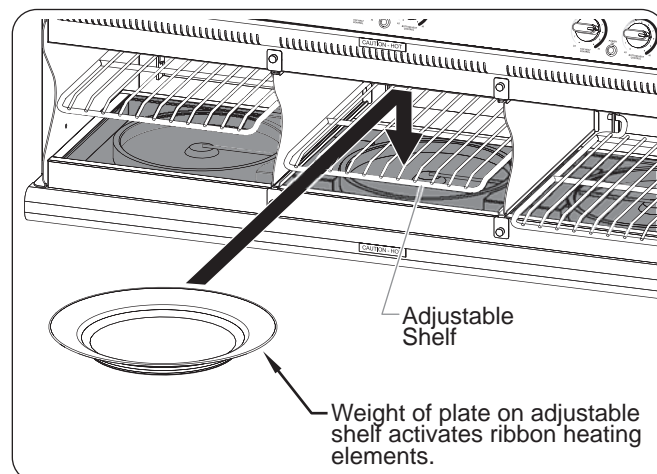


Figure 9. Operating the Food Finisher

### Shutdown

1. Wait for fifteen minutes after the last operation of the food finisher.
2. Move the POWER ON/OFF (I/O) switch to the OFF (O) position.
  - All power to the unit is off and automatic plate/tray activation is disabled.

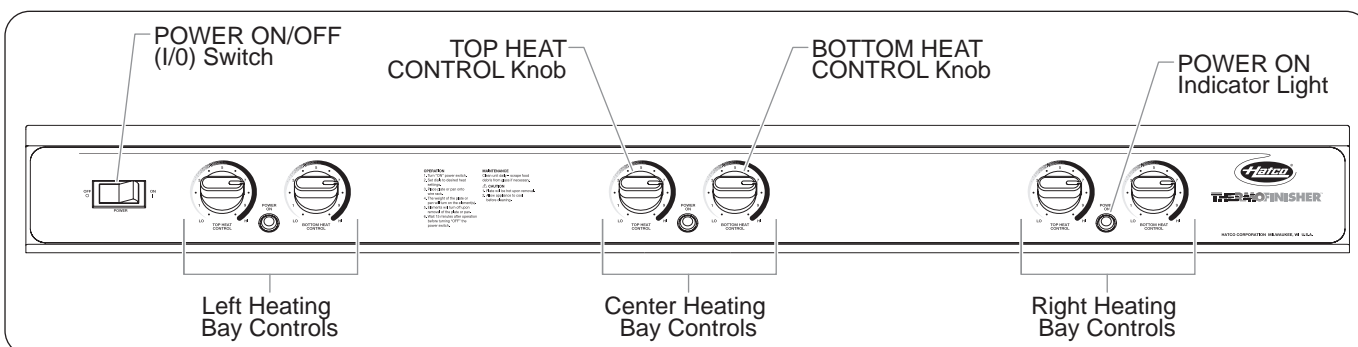


Figure 8. Control Panel (TFWM-3939 shown)

# MAINTENANCE

## General

Hatco Thermo-Finisher® wall mounted food finishers are designed for maximum durability and performance, with minimum maintenance.

### WARNING

#### ELECTRIC SHOCK HAZARD:

- Turn power switch OFF, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any maintenance or cleaning.
- 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.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by a licensed electrician. Service must conform to all local electrical codes. Service by unqualified personnel will void the unit warranty and may lead to electric shock or burn, as well as damage to the unit and/or its surroundings.

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 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

### NOTICE

Clean unit daily to avoid malfunctions and maintain sanitary operation.

Use non-abrasive cleaners on glass and metal surfaces. Abrasive cleaners could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

## Daily Cleaning

For sanitary operation as well as to preserve the condition of the unit and maintain performance, it is recommended that the unit be cleaned daily.

1. Move the POWER ON/OFF (I/O) switch to the OFF (O) position and allow the unit to cool completely.
2. Remove and wash the adjustable shelves and bay dividers.
3. Wipe the exterior and interior of the unit with a clean, sanitized cloth.
  - Hard to reach areas may be cleaned using a small brush and mild soap.
  - Stubborn stains on the stainless steel may be removed with a good stainless steel cleaner or a non-abrasive cleaner.
4. For TFWM-3939 models:
  - a. Carefully scrape and wipe off debris from the glass surface above the lower ribbon heating elements.
  - b. Clean the glass surface using a standard ceramic glass cleaner.

## Cleaning the Top Hood

Check the condition of the top hood weekly and clean if necessary. To clean the top hood:

1. Move the POWER ON/OFF (I/O) switch to the OFF (O) position, unplug the power cord/turn off the power at circuit breaker, and allow the unit to cool completely.
2. Remove the four screws that secure the top hood to the top of the unit. Set aside the screws and hood for reassembly.
3. Clean inside the hood with a clean, sanitized cloth. **CAUTION! Keep fingers and/or other small objects away from fan guards.**
4. Remove the air filter.
5. Clean the exposed top flanges as required. **WARNING! Take extreme care not to drip cleaning solution in the area of the fans and/or filter—doing so may create a risk of fire and/or electric shock.** Wipe all surfaces dry.
6. Inspect the removed air filter and replace with a new filter, if necessary. **NOTICE: Never operate the unit without the filter installed.**
7. Install the air filter back into fan channel.
8. Position the top hood over the air filter channel.
9. Align the four top hood holes with the holes on the top of the unit.
10. Replace the four screws and tighten securely.

# TROUBLESHOOTING GUIDE

## WARNING

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

## WARNING

**ELECTRIC SHOCK HAZARD:** Turn power switch OFF, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any maintenance or cleaning.

Symptom	Probable Cause	Corrective Action
Unit is not working at all.	Unit not turned on.	Move POWER ON/OFF (I/O) switch to the ON (I) position.
	Unit not plugged in.	Plug unit into proper power supply.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, Contact Authorized Service Agent or Hatco for assistance.
	POWER ON/OFF (I/O) switch is defective.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supply incorrect.	Check power supply to unit, making sure it matches rating on the unit. If power supply is incorrect, change to match rating on unit.
Unit is turned on but there is no heat.	No plate/tray on adjustable shelf or plate/tray too light.	Place plate/tray on adjustable shelf or use heavier plate/tray to activate ribbon heating element.
	No power to unit.	Make sure unit is plugged in and/or check circuit breaker and reset as necessary.
	POWER ON/OFF switch is defective.	Contact Authorized Service Agent or Hatco for assistance.
	HEAT CONTROL infinite switch(es) defective.	Contact Authorized Service Agent or Hatco for assistance.
	Ribbon heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
Heat inadequate.	HEAT CONTROL knobs set too low.	Turn the HEAT CONTROL knobs to a higher setting.
	HEAT CONTROL infinite switch(es) defective.	Contact Authorized Service Agent or Hatco for assistance.
	Ribbon heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supply too low.	Check power supply to unit, making sure it matches rating on the unit. If power supply is incorrect, change to match rating on unit.
Excessive heat.	HEAT CONTROL knobs set too high.	Turn the HEAT CONTROL knobs to a lower setting.
	HEAT CONTROL infinite switch(es) defective.	Contact Authorized Service Agent or Hatco for assistance.
	Ribbon heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supply too high.	Check power supply to unit, making sure it matches rating on unit. If power supply is incorrect, change to match rating.

## OPTIONS AND ACCESSORIES

### Countertop Conversion Kit

The countertop conversion kit allows the wall mounted food finisher to be installed on a countertop. Components of the kit include a rear panel and four 4" (102 mm) legs. Use the following procedure to install the kit.

1. Install the rear panel, if it is not already. To install:
  - a. Make sure the wall brackets are hooked over the 1/2" hanging rods on the back of the unit. The brackets should be pushed against each end of the unit to align with the rear panel mounting holes.
  - b. Position the rear panel on the back of the unit. Align the four holes on the rear panel with the holes on the wall brackets on each end of the unit. Readjust the position of the wall brackets, if necessary.
  - c. Thread the four rear panel screws through the rear panel and into the wall brackets. Tighten securely.

#### NOTICE

**Do not lay unit on the side with the control panel or damage to unit could occur.**

*NOTE: Additional help may be needed to maneuver the unit to the proper position for installing legs.*

2. Carefully position the unit with the control panel facing up.
3. Attach the four legs by turning the legs clockwise into one of the threaded holes in each of the four corners on the bottom of the unit. Tighten the legs securely.
4. Return the unit to the upright position and move it to the desired operating location.

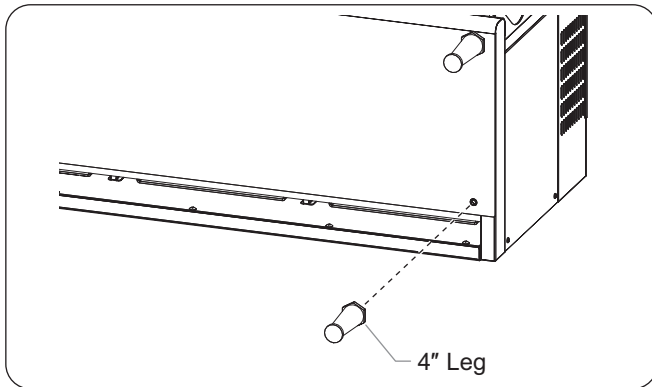


Figure 10. Leg Installation





[illegible]

## 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 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:

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Conveyor Toaster Elements (metal sheathed)  
Drawer Warmer Elements (metal sheathed)  
Drawer Warmer Drawer Rollers and Slides  
Food Warmer Elements (metal sheathed)  
Display Warmer Elements (metal sheathed air heating)  
Holding Cabinet Elements (metal sheathed air heating)  
Built-In Heated Well Elements — HWB and HWBI Series (metal sheathed)
- b) **One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:**  
3CS and FR Tanks
- c) **One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:**  
Electric Booster Heater Tanks  
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- d) **Ninety (90) Day Parts-Only Warranty:**  
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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, 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, at Hatco's option, to repair or replacement using new or refurbished parts or Product by Hatco or a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom, or Australia, 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. 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.

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