



Register Online!
(see page 2)

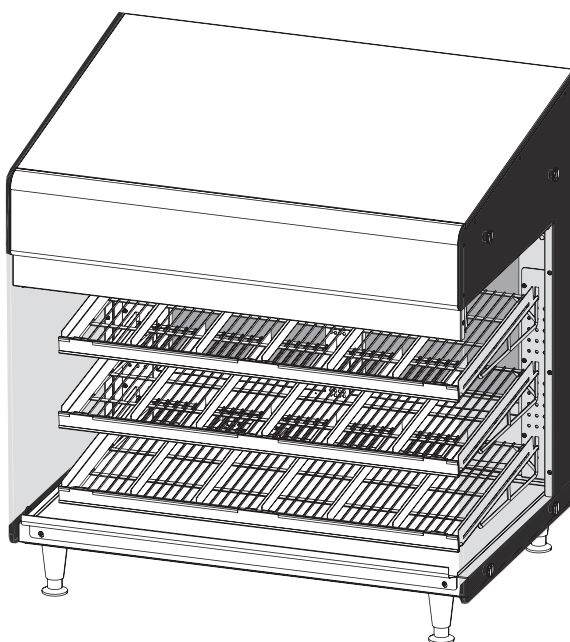


Flav-R-Savor[®]

Heated Air Curtain Cabinet

FS4HAC Series

Installation and Operating Manual



⚠ WARNING

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

⚠ ADVERTENCIA

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.

⚠ AVERTISSEMENT

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (specification label located on the lower back of the unit). 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 *Support* pull-down menu, and click on "Warranty".

Business

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

Telephone: 414-671-6350

E-mail: support@hatcocorp.com



24 Hour 7 Day Parts and Service
Assistance available in the United States
and Canada by calling 414-671-6350.

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

INTRODUCTION

Hatco Flav-R-Savor® Heated Air Curtain Cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that "just-made" quality. Warm air is forced downward through ducts in front of the cabinet opening, creating and maintaining ideal holding temperatures without the use of doors. The heated air is slowly drawn to the rear of the cabinet, warming the food as it flows to the perforations on the rear cabinet wall. The Heated Air Curtain cabinet allows for immediate access to food products and provides the best environment for wrapped or unwrapped food product.

Hatco Flav-R-Savor Heated Air Curtain Cabinets 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 Flav-R-Savor Heated Air Curtain Cabinets. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.

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

⚠ WARNING

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.



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



WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Turn OFF power switch, allow unit to cool, and unplug power cord before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C) and a maximum of 113°F (45°C)
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

FIRE HAZARD:

- Locate unit a minimum of 1” (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not place anything on top of unit.



WARNING

Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.

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

This unit 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.

Make sure all operators have been instructed on the safe and proper use of 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 414-671-6350.



CAUTION

BURN HAZARD: Some exterior surfaces on the unit will get hot. Use caution when touching these areas.

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

NSF requires that units over 36” (914 mm) in width or weighing more than 80 lbs. (36 kg) either be sealed to or raised above the installation surface.

NOTICE

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

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

Do not locate unit in area with excessive air movement around unit. Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods, air conditioning ducts, and exterior doors).

All Models

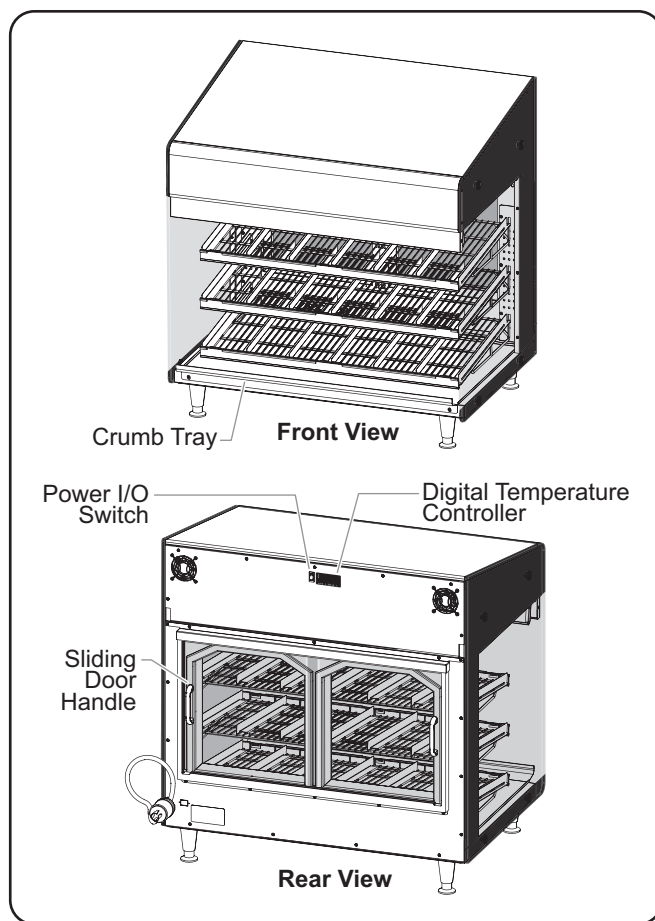
Flav-R-Savor® Heated Air Curtain Cabinets consist of an easy-to-clean stainless steel base and inner chamber. The external surfaces are powdercoated black. Features include a digital temperature controller, a lighted Power I/O (on/off) switch, a removable crumb tray, removable slanted shelves, metal-sheathed heating elements, warm white LED lighting (3050 K), removable sign holders, and a 6' (1829 mm) power cord with plug. The temperature control range is 60°–170°F (16°–77°C).

FS4HAC-2426 and FS4HAC-3026 Models

FS4HAC-2426 and FS4HAC-3026 models have left-hinged rear doors.

FS4HAC-3626 and FS4HAC-4226 Models

FS4HAC-3626 and FS4HAC-4226 models have sliding rear doors.



Model FS4HAC-3626

MODEL DESIGNATION



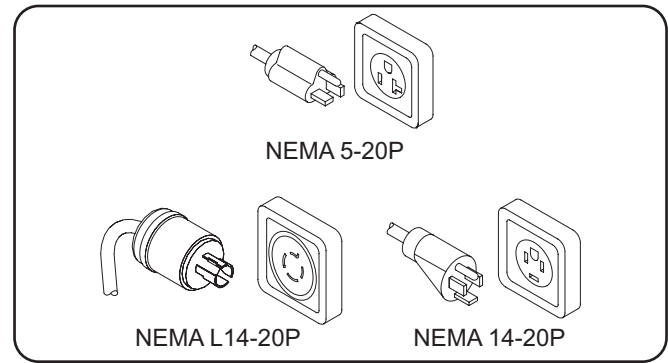
Plug Configurations

Units are supplied from the factory with an electrical cord and plug installed.

⚠ WARNING

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

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



Plug Configuration.

NOTE: Receptacle not supplied by Hatco®.

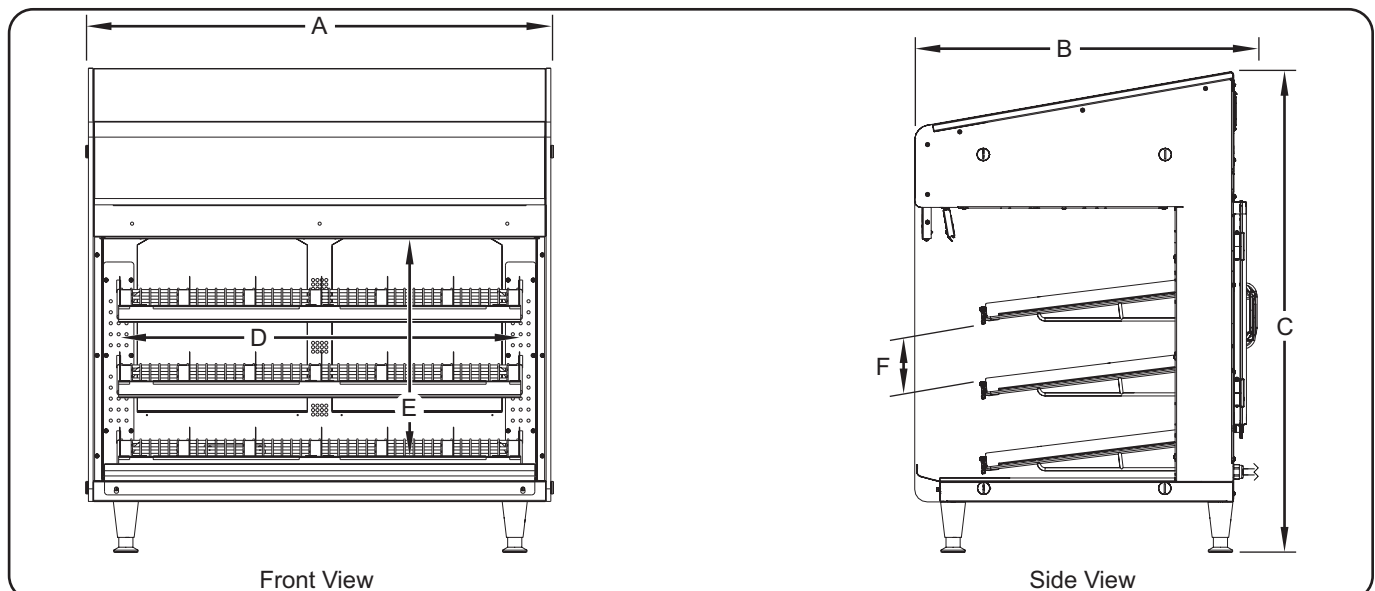
Electrical Rating Chart

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
FS4HAC-2426	120 V	1915 W	16.0 A	NEMA 5-20P	80 lbs. (36 kg)
FS4HAC-3026	120/208–240 V	3340 W	13.8 A	NEMA L14-20P, NEMA 14-20P	95 lbs. (43 kg)
FS4HAC-3626	120/208–240 V	3340 W	13.8 A	NEMA L14-20P, NEMA 14-20P	119 lbs. (54 kg)
FS4HAC-4226	120/208–240 V	3430 W	14.3 A	NEMA L14-20P, NEMA 14-20P	149 lbs. (68 kg)

NOTE: Shipping weights shown are estimates.

Dimensions

Model	Width (A)	Depth (B)	Height (C)	Shelf Width (D)	Chamber Height (E)	Shelf Space Height (F)
FS4HAC-2426	24-7/8" (630 mm)	27-1/2" (698 mm)	38-1/2" (977 mm)	20-1/4" (514 mm)	21-3/4" (552 mm)	5-3/4" (146 mm)
FS4HAC-3026	30-7/8" (782 mm)	27-1/2" (698 mm)	38-1/2" (977 mm)	26-1/4" (667 mm)	21-3/4" (552 mm)	5-3/4" (146 mm)
FS4HAC-3626	36-7/8" (935 mm)	27-1/2" (698 mm)	38-1/2" (977 mm)	32-1/4" (819 mm)	21-3/4" (552 mm)	5-3/4" (146 mm)
FS4HAC-4226	42-7/8" (1087 mm)	27-1/2" (698 mm)	38-1/2" (977 mm)	38-1/4" (972 mm)	21-3/4" (552 mm)	5-3/4" (146 mm)



General

Flav-R-Savor® Heated Air Curtain Cabinets are shipped with most components installed and ready for operation. The following installation instructions must be performed before operating the cabinet.

⚠ WARNING

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

FIRE HAZARD:

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not place anything on top of unit.

⚠ CAUTION

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

NSF requires that units over 36" (914 mm) in width or weighing more than 80 lbs. (36 kg) either be sealed to or raised above the installation surface.

NOTICE

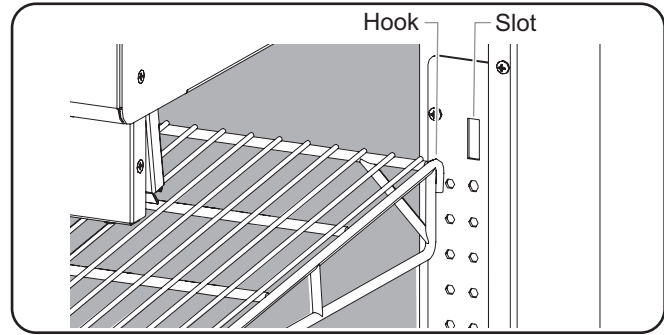
Do not locate unit in area with excessive air movement around unit. Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods, air conditioning ducts, and exterior doors).

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

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

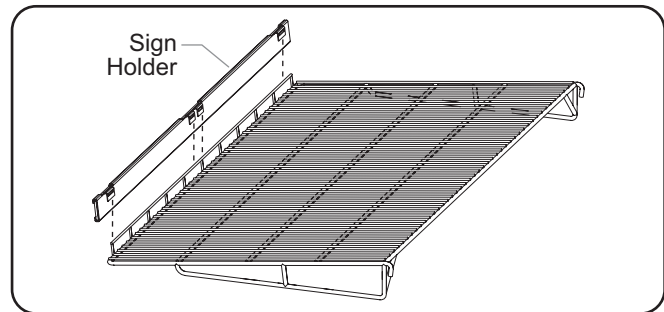
2. Remove tape and protective film from all surfaces of unit.
3. Place the unit in the desired location.
 - Locate the unit in an area where the ambient air temperature is constant and a minimum of 70°F (21°C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods, air conditioning ducts, and exterior doors).
 - 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.
4. For installation without legs, seal the unit to the countertop using an NSF-approved sealant.

5. Install the shelves by inserting the hook into the slot.



Installing the Shelves

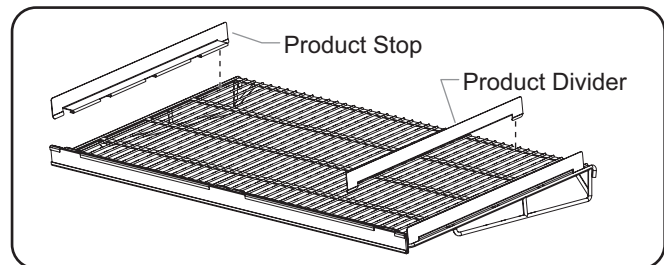
6. Install the sign holders on the front of the shelves by hooking the tabs over the wire shelf.



Installing the Sign Holders

7. Install the product stops and product dividers by hooking them on the wires on the shelves.

- Product stops are installed on the sides of each shelf to contain the food product within each shelf.
- Product dividers are installed on each shelf to keep the food product separated into channels within each shelf.



Product Stops and Product Dividers

8. Install any options and/or accessories. Refer to the OPTIONS AND ACCESSORIES section for installation information.
9. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.

General

Use the following procedures to operate Heated Air Curtain Cabinets.

⚠ WARNING

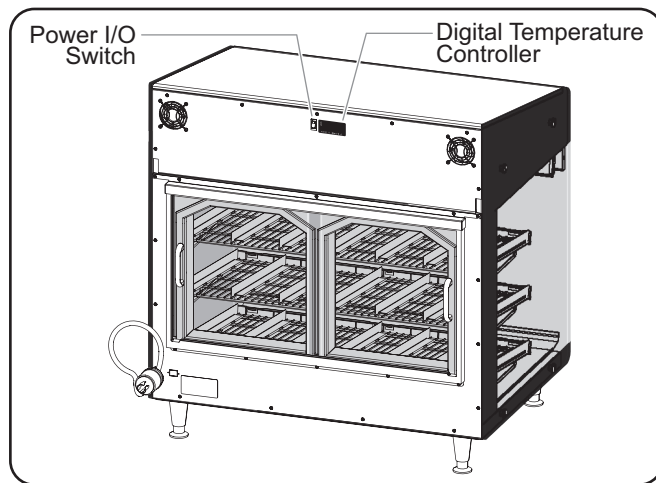
Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.

Startup

1. 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 I/O (on/off) switch to the **I** (on) position.
 - The digital temperature controller will energize and the current temperature of the heated base/shelves will appear on the display. **CAUTION! Some exterior surfaces on the unit will get hot. Use caution when touching these areas.**
 - The phrase “out 1” will appear in the upper left corner of the display to show that the base is in heat mode.

⚠ CAUTION

BURN HAZARD: Some exterior surfaces on the unit will get hot. Use caution when touching these areas.

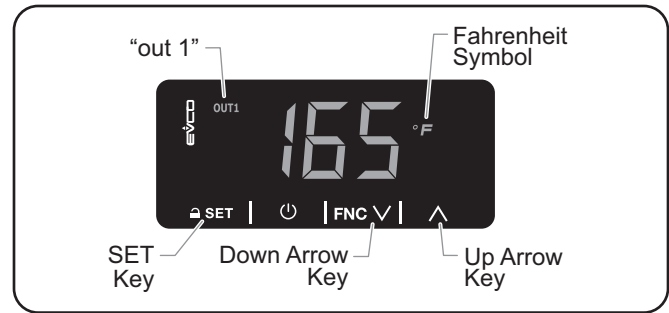


Controls

3. Press and release the **SET** key. The current setpoint temperature will be shown on the display.
 - The setpoint temperature will be shown for 10 seconds. After 10 seconds, the display will revert to the current temperature of the unit. To change the setpoint temperature, refer to “Changing the Setpoint Temperature” in this section.

NOTE: The digital temperature controller is factory pre-set to a setpoint temperature of 165°F (74°C). Once the setpoint temperature is changed, the new setpoint temperature will remain in memory until it is changed again. The maximum setpoint temperature is 170°F (77°C).

4. Allow the unit 60 minutes to reach operating temperature before placing preheated food product into the unit.



Digital Temperature Controller

Shutdown

1. Move the Power I/O (on/off) Switch to the **O** (off) position and allow the unit to cool.
2. Perform the “Daily Cleaning” procedure in the MAINTENANCE section of this manual.

Changing the Setpoint Temperature

Use the following procedure to change the setpoint temperature.

1. Press and release the **SET** key. The current setpoint temperature will be shown on the display.
2. Press the **▲** key or **FNC ▼** key within 15 seconds to change the setpoint temperature. If no key is pressed within 15 seconds, the display will revert to the current temperature of the unit.
3. Press the **SET** key or wait 15 seconds to lock in the new setpoint temperature.

Unlocking the Temperature Controller

The keys on the digital temperature controller are locked automatically after 30 seconds to prevent unauthorized changes to the settings. Use the following procedure to unlock the controller.

1. Press the **SET** key one time.
2. If the display shows “Loc”, hold the **SET** key for 4 seconds until the display shows “UnL”.

Changing Fahrenheit and Celsius Setting

Use the following procedure to change between Fahrenheit and Celsius on the display.

1. Press the **SET** key once. Either an “F” for Fahrenheit or “C” for Celsius will be displayed.
2. Press the **▲** key or **▼** key within 10 seconds to change between “F” (Fahrenheit) or “C” (Celsius).
3. Press the **SET** key to lock in the new setting. After 10 seconds, the display will revert to the current temperature of the unit.

General

Hatco® Flav-R-Savor® Heated Air Curtain Cabinets are designed for maximum durability and performance, with minimum maintenance.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, allow unit to cool, and unplug power cord before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

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

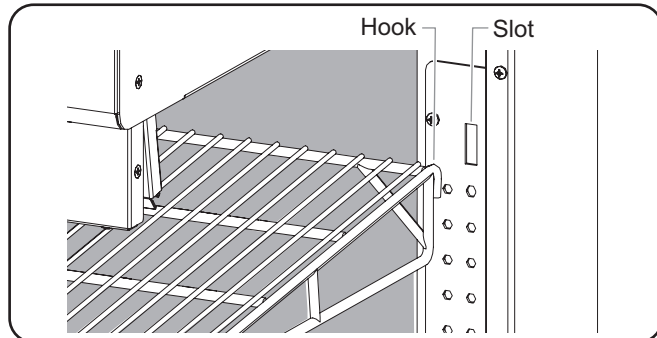
Daily Cleaning

To preserve the bright finish of the cabinet, it is recommended that the exterior and interior surfaces be cleaned daily.

NOTICE

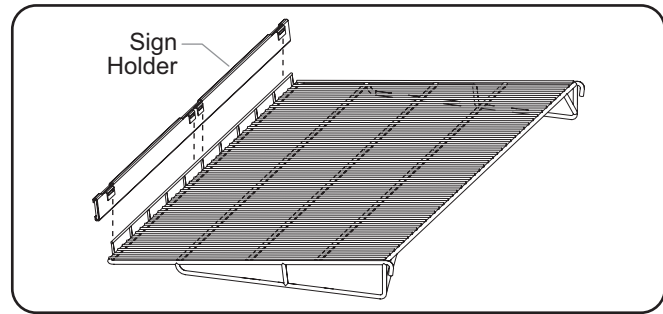
Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

1. Move the Power I/O (on/off) Switch to the **O** (off) position, unplug the power cord, and allow the unit to cool.
2. Remove and wash all food pans.
3. Clean the glass side panels using a standard glass cleaner.
4. Remove and wash the shelves and sign holders.
 - a. Remove the shelves by lifting up and pulling out.



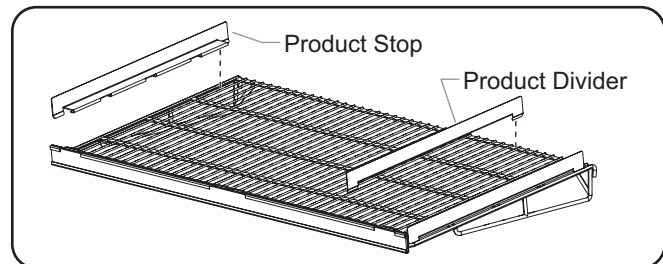
Removing the Shelves

- b. Remove the sign holders by lifting up and out of the slots on each shelf.



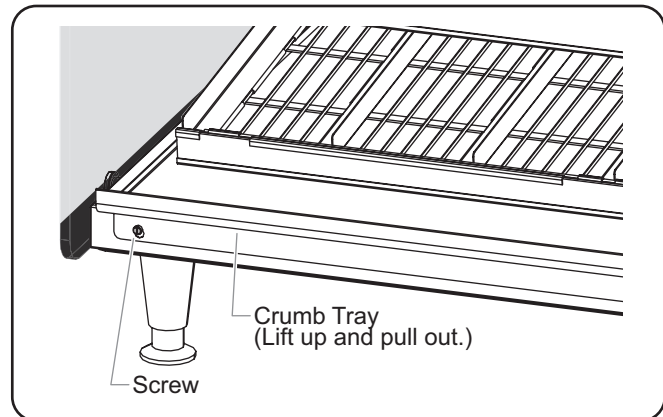
Removing the Sign Holders

5. Remove and wash the product stops and product dividers.
 - Remove the product stops/product dividers by unhooking each product stop/product divider from each shelf.



Product Stops and Product Dividers

6. Wipe the exterior and interior of the unit with a clean, non-abrasive cloth.
 - Hard to reach areas may be cleaned using a small brush and mild dish soap.
 - Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner.
7. Wipe all crumbs on the floor of the cabinet into the crumb tray.
8. Empty the crumb tray and wipe with a clean, non-abrasive cloth.
 - Remove the crumb tray by lifting it up from the screw, and pulling out of the unit.



Removing the Crumb Tray

Self-Closing Right-Hinged Door

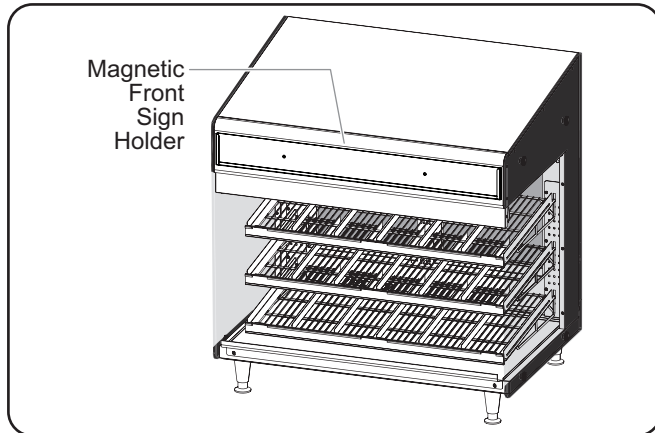
Right-hinged doors are available as a factory installed option in lieu of the left-hinged door for FS4HAC-2426 and FS4HAC-3026 models only.

Self-Closing French Doors

Self-closing french doors are available as a factory installed option in lieu of sliding doors for FS4HAC-3626 and FS4HAC-4226 models only.

Magnetic Front Sign Holder

Magnetic front sign holders are available as an accessory.



Magnetic Front Sign Holder

LED Color Temperature

The LED color temperature is available in cool white (4100 K) in lieu of standard warm white (3050 K).

Exterior Colors

The exterior can be ordered in optional red, gray, or stainless colors in lieu of the standard black color.

⚠ 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 OFF power switch, allow unit to cool, and unplug power cord before performing any cleaning, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Display lights not working.	Power turned off.	Move Power I/O (on/off) switch to the I (on) position.
	LED display lights or driver defective.	Contact Authorized Service Agent or Hatco® for assistance.
Switch is on, but no heat or lights.	Unit not plugged in.	Plug unit into the proper power supply.
	Circuit breaker tripped.	Reset the circuit breaker.
	Defective component.	Contact Authorized Service Agent or Hatco for assistance.
Switch is on, but unit has no heat.	Setpoint temperature is too low.	Adjust setpoint temperature to the proper setting.
	Defective component.	Adjust the setpoint temperature to a lower setting. Refer to the procedure in the OPERATION section.
Switch is on, but unit does not maintain setpoint temperature.	Food not positioned properly inside cabinet and is blocking air curtain.	Place food completely onto shelf. Food must not be in front crumb tray or on floor of unit.
	Unit not allowed to reach setpoint temperature.	Allow unit 60 minutes to reach setpoint temperature.
	Crumb tray out of position.	Adjust crumb tray so that it's front edge is flat on floor of unit.
	Imbalanced/improper air flow in building.	Identify air flow sources and make necessary changes: • Move any portable fans. • Close all windows and doors. • Close drive-thru window. • Check ceiling vents and redirect, if necessary.
	Rear door is open.	Close door.
	Defective component.	Contact Authorized Service Agent or Hatco for assistance.

Troubleshooting Questions?

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

Telephone: 414-671-6350

e-mail: support@hatcocorp.com

WARRANTY, EXCLUSIVE REMEDY:

Hatco Corporation (Seller) warrants that the products it manufactures (Products) will be free from defects in materials and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to the person or entity buying the Products directly from Seller (Customer) under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) the Warranty Duration from the date of shipment by Seller or (ii) the Warranty Duration from the date of Product registration in accordance with Seller's written instructions, whichever is later. The "Warranty Duration" shall mean the specific periods set forth below for specific Product components, or, to the extent not listed below, eighteen (18) months. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT. Expenses incurred by Customer in returning, replacing, or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of the limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage, or any other action or inaction by Customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms. THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.

One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:

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)
 Heated Well Elements — HW, HWB, and HWBI Series (metal sheathed)

Two (2) Year Parts and Labor Warranty:

Induction Ranges
 Induction Warmers

One (1) Year Replacement Warranty:

TPT Pop-Up Toasters

One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty:

3CS and FR Tanks

One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty:

Electric Booster Heater Tanks
 Gas Booster Heater Tanks

Ninety (90) Day Parts-Only Warranty:

Replacement Parts

Notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: coated incandescent light bulbs, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing.

WARRANTY REGISTRATION INSTRUCTIONS:

Product registration must be submitted within 90 days from the date of shipment from our factory to qualify for additional coverage. Registration may be submitted through the form on Seller's website, through the form accessible through the QR code on the Product (where available), or by calling Customer Service with the required information at: **414-671-6350**.

LIMITATION OF LIABILITY:

SELLER WILL NOT BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, PUNITIVE, EXEMPLARY, OR SPECIAL DAMAGES, INCLUDING WITHOUT LIMITATION ANY LOST PROFITS, COSTS OF SUBSTITUTE PRODUCTS, OR LABOR COSTS ARISING FROM THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, FROM THE PRODUCTS BEING INCORPORATED INTO OR BECOMING A COMPONENT OF ANOTHER PRODUCT, OR FROM ANY OTHER CAUSE WHATSOEVER, WHETHER BASED ON WARRANTY (EXPRESSED OR IMPLIED) OR OTHERWISE BASED ON CONTRACT, TORT, OR ANY OTHER THEORY OF LIABILITY, AND REGARDLESS OF ANY ADVICE OR REPRESENTATIONS THAT MAY HAVE BEEN RENDERED BY SELLER CONCERNING THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, EVEN IF SELLER IS AWARE OF THE POSSIBILITY OF SUCH DAMAGES. IN NO EVENT WILL SELLER'S AGGREGATE LIABILITY ARISING OUT OF OR RELATED TO THIS AGREEMENT EXCEED THE TOTAL AMOUNTS PAID TO SELLER BY CUSTOMER FOR THE PRODUCTS WITHIN THE THREE (3) MONTH PERIOD IMMEDIATELY PRECEDING THE EVENT GIVING RISE TO CUSTOMER'S CLAIM. THE LIMITATIONS SET FORTH HEREIN REGARDING SELLER'S LIABILITY SHALL BE VALID AND ENFORCEABLE NOTWITHSTANDING A FAILURE OF ESSENTIAL PURPOSE OF THE LIMITED REMEDY SPECIFIED IN THESE TERMS.

Seller reserves the right to update these Terms at any time, at its sole discretion, which become binding upon the date of publishing. For the most current version of our full Terms of Sale, see our website at: <https://www.hatcocorp.com/terms-of-sale>

AUTHORIZED PARTS DISTRIBUTORS • DISTRIBUTEURS DE PIÈCES AUTORISÉS

ALABAMA

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

ARIZONA

Tech 24
Phoenix 602-234-2443

Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Commercial Parts & Service, Inc.
Huntington Beach 714-379-7100

Chapman Appl. Service
San Diego 619-298-7106

P & D Appliance
Commercial Parts & Service, Inc.
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800

Whaley Foodservice Repair
Orlando 407-757-0851

B.G.S.I./Heritage
Pompano Beach 954-971-0456

Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

Heritage Service Group
Norcross 866-388-9837

HAWAII

Burney's Comm. Service, Inc.
Honolulu 808-848-1466

Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Addison 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

IOWA

Goodwin Tucker Group
Des Moines 515-262-9308

KENTUCKY

Tech 24
Lexington 859-254-8854

Tech 24
Louisville 502-451-5411

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

MARYLAND

Electric Motor Service
Baltimore 410-467-8080

MASSACHUSETTS

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

MICHIGAN

Bildons Appliance Service
Detroit 248-478-3320

Commercial Kitchen Service
Bay City 989-893-4561

Midwest Food Equip. Service
Grandville 616-261-2000

MISSOURI

General Parts
Kansas City 816-421-5400

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

Alpro Service Co.
Maspeth 718-386-2515

Duffy's - AIS
Buffalo 716-884-7425

3Wire
Plattsburgh 800-634-5005

Duffy's - AIS
Sauquoit 800-836-1014

J.B. Brady, Inc.
Syracuse 315-422-9271

NORTH CAROLINA

Authorized Appliance
Charlotte 704-377-4501

OHIO

Akron/Canton Comm. Svc. Inc.
Akron 330-753-6634

Tech 24
Cincinnati 513-772-6600

Commercial Parts and Service
Columbus 614-221-0057

Electrical Appl. Repair Service
Brooklyn Heights 216-459-8700

E. A. Wichman Co.
Toledo 419-385-9121

OKLAHOMA

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

OREGON

General Parts Group
Portland 503-624-0890

PENNSYLVANIA

Elmer Schultz Services
Philadelphia 215-627-5401

FAST Comm. Appl. Service
Philadelphia 215-288-4800

AIS Commercial Parts and Service
Pittsburgh 412-809-0244

K & D Service Co.
Harrisburg 717-236-9039

Electric Repair Co.
Reading 610-376-5444

RHODE ISLAND

Marshall Electric Co.
Providence 401-331-1163

SOUTH CAROLINA

Whaley Foodservice Repair
Lexington 803-996-9900

TENNESSEE

Camp Electric
Memphis 901-527-7543

TEXAS

Armstrong Repair Service
Houston 713-666-7100

Cooking Equipment Specialist
Mesquite 972-686-6666

Commercial Kitchen Repair Co.
San Antonio 210-735-2811

UTAH

La Monica's Rest. Equip. Service
Murray 801-263-3221

VIRGINIA

Daubers
Norfolk 757-855-4097

Daubers
Springfield 703-866-3600

WASHINGTON

3Wire
Seattle 800-207-3146

WISCONSIN

A.S.C., Inc.
Madison 608-246-3160

A.S.C., Inc.
Milwaukee 414-543-6460

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Key Food Equipment Service
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Key Food Equipment Service
Vancouver 604-433-4484

Key Food Equipment Service
Victoria 250-920-4888

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Air Rite, Inc.
Winnipeg 204-895-2300

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EMR Services, Ltd.
Moncton 506-855-4228

ONTARIO

R.G. Henderson Ltd.
Toronto 416-422-5580

Choquette - CKS, Inc.
Ottawa 613-739-8458

QUÉBEC

Choquette - CKS, Inc.
Montreal 514-722-2000

Choquette - CKS, Inc.
Québec City 418-681-3944

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Enregistrez votre appareil en ligne !

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