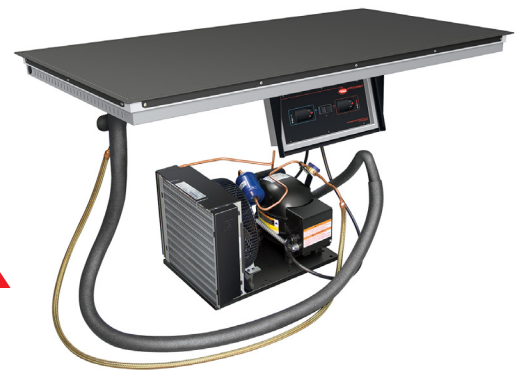


101 CHECKLIST

BEFORE YOU SPECIFY A
HOT/COLD BUILT-IN SHELF



1. CHOOSE A DECORATIVE OR AN ALUMINUM TOP SURFACE

(CHECK MANUAL FOR OVERALL DIMENSIONS)

___ Aluminum Hardcoat Built-In Flush Top Surface (Model HCSBF)

Surface area needed for the Hot/Cold Built-In Shelf application (*top mount only*):

Choose a width and a depth:

Width 24" 36" 48"

Depth 15½" 19½" 24"

___ Decorative Stone Surface

___ Built-In (Model HCSSB)

Surface area needed for the Hot/Cold Built-In Shelf application (*bottom mount only*):

Choose a width, depth and stone choice

Width 24" 30" 36" 48"

Depth 18"

Color Gray Granite Bermuda Sand Night Sky

___ Flush Mount (Model HCSSBF)

Surface area needed for the Hot/Cold Built-In Shelf application (*bottom mount only*):

Choose a width, depth and stone choice

Width 24" 36" 48"

Depth 15½" 19½" 24"

Color Gray Granite Bermuda Sand Night Sky

2. COUNTERTOP (CHECK ALL BOXES AS COMPLETED)

- ___ Supports Hot/Cold Shelf weight with food product (*examples stainless steel, wood, corian, or Swanstone*)
- ___ Hot/Cold Shelf install in horizontal position
- ___ Located away from drafts (exhaust fans or ducts) or heat/grease (fryers or grills)
- ___ Has required clearances room side to side and depth below unit
- ___ Ambient temperatures between 65 to 86°F ([18-30°C] not outdoors)



3. CUTOUT SIZES OF SHELF AND CONTROL

- ___ Space available for minimum and maximum width/depth requirements of shelf and control
- ___ Control location viewable/accessible to operator and located in a vertical surface

4. EXPECTED PERFORMANCE

- Selected Hot/Cold Shelf meets desired performance requirements to perform the functions for all current and potential menu requirements. *(Check for any additional options or accessories needed.)*

Additional Accessories/Options:

- ___ 12½' (3810 mm) self-adhesive silicone gasket for decorative stone installation
 - Black silicone caulk
 - Grey silicone caulk
 - Clear silicone caulk for decorative stone installation
- ___ Optional extended warranties (only available at purchase)

5. VENTING

- Adequate venting from outside of cabinet (not recirculated)
- Provide louvered or grill-style openings with a minimum size of 12" x 12"/144 square inches (31 x 31 cm/961 square cm) in the cabinetry in front of and behind the condensing unit for proper ventilation.

6. POWER LOCATION

Choose voltage and check that adequate hard wire locations are available

- 120 [NEMA 5-15P]
- 220 [CEE 7-7 Schuko, BS-1363, AS3112]
- 230 [CEE 7-7 Schuko, BS-1363, AS3112]
- 240 [CEE 7-7 Schuko, BS-1363, AS3112]

7. SERVICE AND OPERATION

- View [“In a Hatco Minute—Hot/Cold Built-In Shelves”](#) and/or read [Hot/Cold Shelf manual](#), both located on our website.

These tips were brought to you by Hatco, the #1 foodservice equipment supplier for quality, reliability and customer service. For more information on smart equipment solutions from Hatco,

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