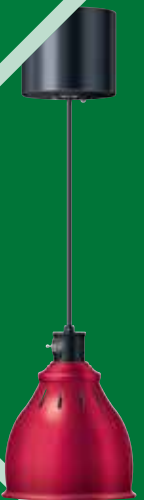




FOODSERVICE EQUIPMENT

# PRICE LIST

EXPORT US \$ - July 1, 2024





People who serve,  
products that solve.®

## Export Price List

### How to Order

To ensure prompt and accurate processing of your order, please provide the following information:

1. Model number, voltage, hertz (50 or 60), phase, whether CE mark is required.
2. Specify options and accessories as required. Options must be specified at time of purchase and are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. E-mail orders are acceptable and do not require confirmation.
5. See Resources section in back of book for more information.

ALL WATT RATINGS ARE  
NOMINAL. ACTUAL WATTAGE  
MAY VARY. CONSULT FACTORY  
FOR MORE INFORMATION.

Email orders to:  
intlsales@hatcocorp.com

Email inquiries and requests to:  
support@hatcocorp.com

Hatco Corporation  
P.O. Box 340500  
Milwaukee, WI 53234-0500 U.S.A.  
Telephone: (414) 671-6350  
www.hatcocorp.com

EX WORKS  
Sturgeon Bay, WI 54235 U.S.A.

## Who We Are

Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improves efficiency, reliability and profits. Products are designed and built to handle the rugged demands of today's foodservice operations. Hatco is a company dedicated to exceptional customer service and quality engineered equipment offering maximum performance.

## We Pride Ourselves On Being Employee Owned

The company was started by Gordon and LaReine Hatch in 1950 and was led by their son, David, beginning in 1990. In 2004, Hatco Corporation began the journey of employee ownership, and in 2007, a monumental event in Hatco history occurred: the employees assumed 100% ownership from David Hatch! Hatco still remains a family corporation - only now our family is larger. The employee owners are driven by the spirit of ownership and motivated by the empowerment of ownership.

## Equipment

Booster Water Heaters  
Built-In Heated Shelves  
Built-In Warmers  
Carving Stations  
Cold Shelves  
Cold Wells  
Decorative Lamps  
Display Lights  
Drawer Warmers  
Frost Tops

Fry Stations  
Heated Shelves  
Heated Wells  
Holding and Display Cabinets  
Hot/Cold Shelves  
Ice Wells  
Induction  
Light Cooking Equipment  
Merchandising Warmers  
Nacho Chip Warmers

Pizza Warmers  
Portable Warmers  
Refrigerated Wells  
Rethermalizers  
Sanitizing Sink Heaters  
Snack System  
Soup Stations  
Strip Heaters  
Toasters

## Locations



**Milwaukee - Corporate Office**  
635 South 28th St. | Milwaukee, WI 53215  
414-671-6350



**Sturgeon Bay - Manufacturing Facility**  
208 East Deck Street | Sturgeon Bay, WI 54235  
920-743-5595



## Let's Get Social







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# Wells

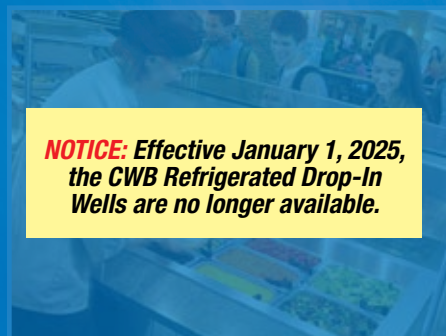
*Cafeterias • Buffets  
Convenience Stores • Supermarkets & Delis  
Restaurants & Cafés • Clubs & Bars*



**HW-FUL** with accessory pan support bars (food pans, ladles and lids not available) *pg. 3*



**CWBP-6** with accessory food pans *pg. 8*



**NOTICE:** Effective January 1, 2025, the CWB Refrigerated Drop-In Wells are no longer available.

**CWB-3** with accessory food pans *pg. 11*



**FTBP-2** with pans *pg. 18*



**NOTICE:** Effective January 1, 2025, the FTB Drop-In Frost Tops are no longer available.

**FTB-3** with accessory sheet pans *pg. 20*



**HWBI-3MA** with accessory food pans *pg. 24*



**HWBI-3** with accessory heated well covers (one **1COVFUL-GGRAN** and one **2COVFUL-GGRAN**) *pg. 24, 28*



**HWBI-S4MA** with accessory food pans (shown with **GRAH-72**, sneeze guards not available as pictured) *pg. 27*



**SEE IN INDUCTION SECTION**

**IWELB-FUL-A** Drop-in Induction Dry Well with accessory food pans *pg. 173*

## Countertop Heated Wells

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control. The HW-FUL unit can hold a full-size pan or three third-size pans.

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but performs best when used with water. Dry indicator light informs user to add water
- Thicker .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset to help keep condensation from dripping onto countertop surface

HW-FUL with accessory food pans and pan support bar



### HOLD ONLY COUNTERTOPS – FULL-SIZE

Model	Dimensions (W x D x H)	Voltage	Watts	Plug	Approx. Ship Weight	List Price
HW-FUL	370 x 607 x 250 mm	220 230*	1100 1200	BS 1363 BS 1363, CEE 7/7, AS 3112, CCC	13 kg	<b>\$637</b>

\* 230V available with CE Mark, at no added charge.

#### All Hold Only Countertop Heated Well Models Feature:

**Voltage:** Single phase only.

**Cord Location:** Bottom left corner on back of unit.

**Models Shipped with:** Stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 1829 mm cord with plug attached.

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

HW-2-7QT	Adapter to convert warmer to hold two 7-Liter Inserts	<b>\$98</b>
HW-3-4QT	Adapter to convert warmer to hold three 4-Liter Inserts	<b>98</b>
HW12BAR	305 mm Pan Support for Countertop Wells	<b>21</b>
HW20BAR	508 mm Pan Support for Countertop Wells	<b>25</b>

### ADDITIONAL PAN AND LID ACCESSORIES – PAGES 36-37

Heated Well **HW - x x x**  
FUL = Full-Size Pan





## Drop-In Ice Wells

Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. These ice-cooled, insulated units can hold prechilled food products at preferred serving temperatures. Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Full-size, insulated, top mount wells available to hold 1- to 6-pan configurations
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining
- Matches the Hatco line of Wells for a fully integrated look



**IWB-6**  
with an accessory food pan (bowls not available) and an optional gasket



**IWB-2 with slant option IWB-2SLANT**

### DROP-IN INSULATED ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight	List Price
<b>IWB-1</b>	483 x 686 x 305 mm	28 kg	<b>\$1961</b>
<b>IWB-2</b>	813 x 686 x 305 mm	38 kg	<b>2259</b>
<b>IWB-3</b>	1143 x 686 x 305 mm	46 kg	<b>2617</b>
<b>IWB-4</b>	1473 x 686 x 305 mm	65 kg	<b>3033</b>
<b>IWB-5</b>	1803 x 686 x 305 mm	50 kg	<b>3511</b>
<b>IWB-6</b>	2134 x 686 x 305 mm	82 kg	<b>4049</b>

CE Mark not available.

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

#### Slant Options –

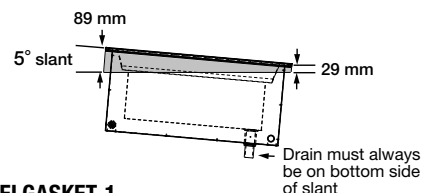
<b>IWB-1SLANT</b>	Slant Option for IWB-1	<b>\$288</b>
<b>IWB-2SLANT</b>	Slant Option for IWB-2	<b>310</b>
<b>IWB-3SLANT</b>	Slant Option for IWB-3	<b>333</b>
<b>IWB-4SLANT</b>	Slant Option for IWB-4	<b>355</b>
<b>IWB-5SLANT</b>	Slant Option for IWB-5	<b>378</b>
<b>IWB-6SLANT</b>	Slant Option for IWB-6	<b>400</b>

#### Gasket Options –

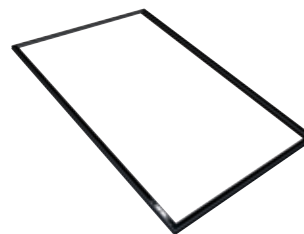
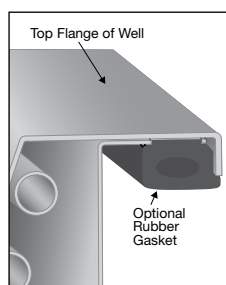
<b>BEZELGASKET-1</b>	Factory installed for IWB-1	<b>\$ 93</b>
<b>BEZELGASKET-2</b>	Factory installed for IWB-2	<b>93</b>
<b>BEZELGASKET-3</b>	Factory installed for IWB-3	<b>122</b>
<b>BEZELGASKET-4</b>	Factory installed for IWB-4	<b>122</b>
<b>BEZELGASKET-5</b>	Factory installed for IWB-5	<b>131</b>
<b>BEZELGASKET-6</b>	Factory installed for IWB-6	<b>131</b>

### ACCESSORIES – PAGE 6

#### Slant Option for: IWB-1, -2, -3, -4, -5, -6

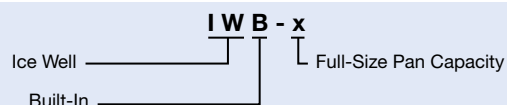


#### BEZELGASKET-1 Factory installed option (eliminates the need for silicone or other sealants)



### DROP-IN ICE WELL COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
<b>IWB-1</b>	435 mm	457 mm	640 mm	660 mm
<b>IWB-2</b>	765 mm	787 mm	640 mm	660 mm
<b>IWB-3</b>	1095 mm	1118 mm	640 mm	660 mm
<b>IWB-4</b>	1426 mm	1448 mm	640 mm	660 mm
<b>IWB-5</b>	1756 mm	1778 mm	640 mm	660 mm
<b>IWB-6</b>	2086 mm	2108 mm	640 mm	660 mm



## Drop-In Slim Ice Wells

Hatco Drop-In Ice Slim Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim configuration providing customers with a complete well within easy reach.

Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Holds 1- to 4-full-size pan configurations, but placed lengthwise
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining
- Matches the Hatco line of Wells for a fully integrated look

**IWB-S4**  
with optional  
slant kit



**IWB-S2**



### DROP-IN INSULATED SLIM ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight	List Price
IWB-S1	687 x 481 x 306 mm	26 kg	\$2036
IWB-S2	1222 x 481 x 306 mm	48 kg	2334
IWB-S3	1757 x 481 x 306 mm	66 kg	2692
IWB-S4	2292 x 481 x 306 mm	92 kg	3108

CE Mark not available.

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

#### Slant Options –

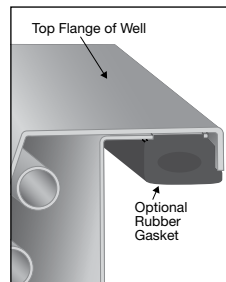
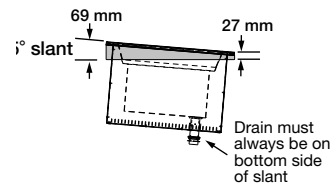
<b>IWB-S1SLANT</b>	Slant Option for IWB-S1	<b>\$288</b>
<b>IWB-S2SLANT</b>	Slant Option for IWB-S2	<b>310</b>
<b>IWB-S3SLANT</b>	Slant Option for IWB-S3	<b>333</b>
<b>IWB-S4SLANT</b>	Slant Option for IWB-S4	<b>355</b>

#### Gasket Options –

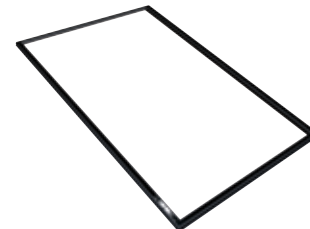
<b>BEZELGASKET-S1</b>	Factory installed for IWB-S1	<b>\$ 93</b>
<b>BEZELGASKET-S2</b>	Factory installed for IWB-S2	<b>93</b>
<b>BEZELGASKET-S3</b>	Factory installed for IWB-S3	<b>122</b>
<b>BEZELGASKET-S4</b>	Factory installed for IWB-S4	<b>122</b>

### ACCESSORIES – PAGE 6

#### Slant Option for: IWB-S1, -S2, -S3, -S4

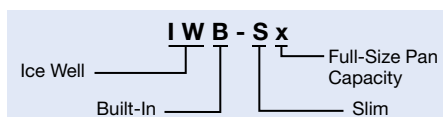


**BEZELGASKET-S1**  
Factory installed option  
(eliminates the need for silicone  
or other sealants)



### DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	641 mm	662 mm	433 mm	456 mm
IWB-S2	1175 mm	1196 mm	433 mm	456 mm
IWB-S3	1710 mm	1731 mm	433 mm	456 mm
IWB-S4	2245 mm	2266 mm	433 mm	456 mm





## Drop-In Ice Well Accessories *(available for purchase at any time)*



**IWB-6**  
with accessory food pan  
(bowls not available)

### PANS – TRIVETS *(available for purchase at any time)*

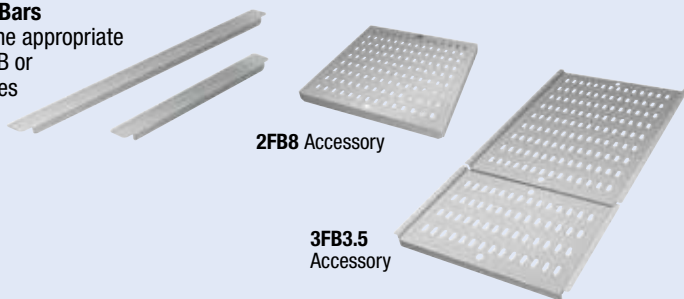
<b>ST PAN 1/3</b>	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm	<b>\$ 68</b>
<b>ST PAN 1/2</b>	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	<b>78</b>
<b>ST PAN 2</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	<b>93</b>
<b>ST PAN 4</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	<b>117</b>
<b>HDW 6" PAN</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm	<b>127</b>

#### Wire Trivets Stainless –

<b>TRIVET (1/2)SS</b>	Half-Size – 259 W x 194 D mm	<b>\$126</b>
<b>TRIVET SS</b>	Full-Size – 259 W x 457 D mm	<b>175</b>

#### Support Bars

Choose the appropriate  
kit for IWB or  
CWB series



**2FB8** Accessory

**3FB3.5**  
Accessory

### SUPPORT BARS – FALSE BOTTOMS *(available for purchase at any time)*

#### Bars –

<b>CWB12BAR</b>	305 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	<b>\$24</b>
<b>CWB20BAR</b>	508 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	<b>28</b>

#### False Bottoms for Ice Wells (allows for 89 mm of ice and sits on ledge of well) –

<b>1FB3.5</b>	For IWB-1 models (includes one 1-pan Insert)	<b>\$109</b>
<b>2FB3.5</b>	For IWB-2 models (includes one 2-pan Insert)	<b>199</b>
<b>3FB3.5</b>	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)	<b>289</b>
<b>4FB3.5</b>	For IWB-4 models (includes two 2-pan Insert)	<b>379</b>
<b>5FB3.5</b>	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)	<b>469</b>
<b>6FB3.5</b>	For IWB-6 models (includes three 2-pan Inserts)	<b>559</b>

#### False Bottoms for Ice Wells (allows for 203 mm of ice and sits on bottom of well) –

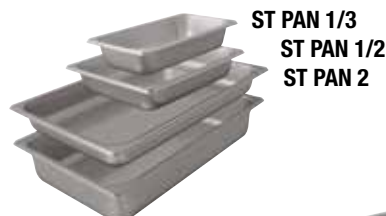
<b>1FB8</b>	For IWB-1 models (includes one 1-pan Insert)	<b>\$109</b>
<b>2FB8</b>	For IWB-2 models (includes one 2-pan Insert)	<b>199</b>
<b>3FB8</b>	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)	<b>289</b>
<b>4FB8</b>	For IWB-4 models (includes two 2-pan Insert)	<b>379</b>
<b>5FB8</b>	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)	<b>469</b>
<b>6FB8</b>	For IWB-6 models (includes three 2-pan Inserts)	<b>559</b>

#### False Bottoms for Slim Ice Wells (allows for 89 mm of ice and sits on ledge of well) –

<b>1FBS3.5</b>	For IWB-S1 models (includes one 1-pan Insert)	<b>\$109</b>
<b>2FBS3.5</b>	For IWB-S2 models (includes one 2-pan Insert)	<b>199</b>
<b>3FBS3.5</b>	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)	<b>289</b>
<b>4FBS3.5</b>	For IWB-S4 models (includes two 2-pan Inserts)	<b>379</b>

#### False Bottoms for Slim Ice Wells (allows for 203 mm of ice and sits on bottom of well) –

<b>1FBS8</b>	For IWB-S1 models (includes one 1-pan Insert)	<b>\$109</b>
<b>2FBS8</b>	For IWB-S2 models (includes one 2-pan Insert)	<b>199</b>
<b>3FBS8</b>	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)	<b>289</b>
<b>4FBS8</b>	For IWB-S4 models (includes two 2-pan Inserts)	<b>379</b>



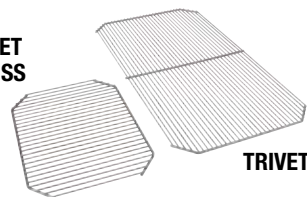
**ST PAN 1/3**  
**ST PAN 1/2**  
**ST PAN 2**

**ST PAN 4**



**HDW 6" PAN**

**TRIVET**  
**(1/2)SS**



**TRIVET SS**

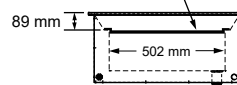
#### False Bottom Accessories

1-part, 2-part, 3-part(s)  
depending on pan size

#### For Drop-In Ice Wells

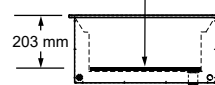
##### 1, 2, 3, 4, 5 or 6FB3.5

False Bottom hangs from  
pan shelf - 89 mm H for ice



##### 1, 2, 3, 4, 5 or 6FB8

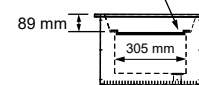
False Bottom placed on bottom  
of unit - 203 mm H for ice



#### For Drop-In Slim Ice Wells

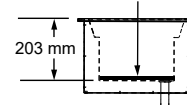
##### 1, 2, 3 or 4FBS3.5

False Bottom hangs from  
pan shelf - 89 mm H for ice



##### 1, 2, 3 or 4FBS8

False Bottom placed on bottom  
of unit - allows for 203 mm of ice





## R-290 Refrigerated Drop-In Wells Ordering Instructions

Cutaway of  
**CWBP-6** with  
accessory  
food pans

**NSF 7 Component** approved cold wall  
construction, keeping food product  
cold without drying it out

A Refrigerated Well when  
combined with accessory  
support bars can house a  
variety of pans – full-size,  
half-size or third-size –  
showcasing a variety of  
your food products

The unique top bezel  
design also provides easy  
access and clear views

The greater surface area of  
the angled wall and the  
placement of the coils allow  
cold air to more effectively blanket  
your food product

The R-290  
Refrigerated  
Well uses an  
environmentally  
friendly R-290  
refrigerant

Please specify the  
following with each order:

- Desired Voltage:**  
220-240V, single phase
- Number of Drop-In Wells Required:**
  - Standard Configuration**  
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,  
full-size (305 mm x 508 mm)
  - Slim configuration**  
S1-, S2-, S3- or S4-pan as rectangular, full-size  
(305 mm x 508 mm) but placed lengthwise
- Depth of Model:** Standard configuration (686 mm D)  
or Slim configuration (481 mm D)
- Agency** – UL, C-UL, NSF 7 Component
- Electronic Control Assembly** can be mounted  
on either side of the Condensing Unit or remotely  
mounted up to 1219 mm from the unit  
(cannot be mounted over the Condensing Unit)

### Options

- Slant Option** for CWBP-1, -2, -3, -4, -5, -6  
or CWBP-S1, -S2, -S3, -S4
- Gasket Option** for CWBP-1, -2, -3, -4, -5, -6  
or CWBP-S1, -S2, -S3, -S4

### Accessories

- Pan Support Bars:** 305 mm or 508 mm
- Stainless Steel Pans:**
  - Third-size  
(324 W x 175 D x 64 H mm)
  - Half-size  
(324 W x 264 D x 64 H mm)
  - Full-size at 2½" deep  
(324 W x 527 D x 64 H mm)
  - Full-size at 4" deep  
(324 W x 527 D x 102 H mm)
  - Full-size at 6" deep  
(324 W x 527 D x 152 H mm)

Electronic control assembly  
can be mounted on either  
side of the condensing unit  
or remotely mounted up to 4  
feet away.

The well cavity  
ensures energy  
efficiency with  
environmentally-  
friendly insulation  
used throughout

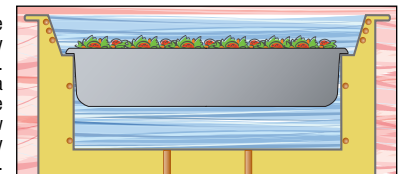
### R-290 REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBP-1	435 mm	457 mm	640 mm	660 mm
CWBP-2	765 mm	787 mm	640 mm	660 mm
CWBP-3	1095 mm	1118 mm	640 mm	660 mm
CWBP-4	1426 mm	1448 mm	640 mm	660 mm
CWBP-5	1756 mm	1778 mm	640 mm	660 mm
CWBP-6	2086 mm	2108 mm	640 mm	660 mm

### Slim Series

CWBP-S1	641 mm	662 mm	433 mm	456 mm
CWBP-S2	1175 mm	1196 mm	433 mm	456 mm
CWBP-S3	1710 mm	1731 mm	433 mm	456 mm
CWBP-S4	2245 mm	2266 mm	433 mm	456 mm

The unique angled inside  
wall design provides easy  
access and clear views.  
The greater surface area  
of the angled wall and the  
placement of the coils allow  
cold air to more effectively  
blanket your food product.



**ecoization**  
Naturally



July 1, 2024

## Export Price List

## R-290 Refrigerated Drop-In Wells

Hatco's R-290 Refrigerated Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 1.22 meters
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally friendly insulation used throughout
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- 25 mm brass drain simplifies cleaning



CWBP-6 with accessory food pans and pan support bars



CWBP-2 with slant option  
CWBP-2SLANT

### R-290 REFRIGERATED DROP-IN WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 50 Hz			Plug	HP	HP and Watts @ 60 Hz			Approx. Ship Weight	List Price
			HP	Watts				HP	Watts	Plug		
CWBP-1	483 x 686 x 814 mm	220-240	1/3	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112		1/3	333/364/396	BS-1363, CEE 7/7 Schuko		58 kg	\$ 7898
CWBP-2	813 x 686 x 814 mm	220-240	1/3	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112		1/3	333/364/396	BS-1363, CEE 7/7 Schuko		68 kg	8332
CWBP-3	1143 x 686 x 648 mm	220-240	1/3	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112		1/3	333/364/396	BS-1363, CEE 7/7 Schuko		78 kg	8853
CWBP-4	1473 x 686 x 648 mm	220-240	3/8	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112		1/3	333/364/396	BS-1363, CEE 7/7 Schuko		96 kg	9606
CWBP-5	1803 x 686 x 648 mm	220-240	1/2	454/496/540	BS-1363, CEE 7/7 Schuko, AS 3112		3/8	484/529/576	BS-1363, CEE 7/7 Schuko		111 kg	10137
CWBP-6	2134 x 686 x 648 mm	220-240	1/2	454/496/540	BS-1363, CEE 7/7 Schuko, AS 3112		3/8	484/529/576	BS-1363, CEE 7/7 Schuko		132 kg	11029

CE Mark not available.

All R-290 Refrigerated Drop-In Well Models Feature:

Voltage: Single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost and filter-drier.  
Consult factory for refrigerant specifications.

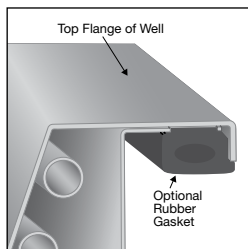
### OPTIONS (available at time of purchase only)

#### Slant Options –

CWBP-1SLANT	Slant Option for CWBP-1	\$382
CWBP-2SLANT	Slant Option for CWBP-2	404
CWBP-3SLANT	Slant Option for CWBP-3	427
CWBP-4SLANT	Slant Option for CWBP-4	449
CWBP-5SLANT	Slant Option for CWBP-5	472
CWBP-6SLANT	Slant Option for CWBP-6	494

#### Gasket Options –

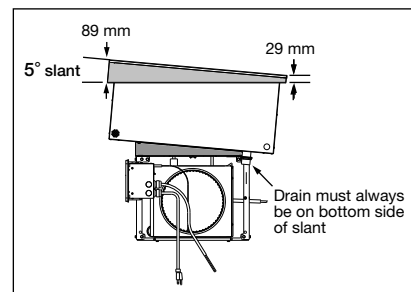
BEZELGASKET-1	Factory installed for CWBP-1	\$ 93
BEZELGASKET-2	Factory installed for CWBP-2	93
BEZELGASKET-3	Factory installed for CWBP-3	122
BEZELGASKET-4	Factory installed for CWBP-4	122
BEZELGASKET-5	Factory installed for CWBP-5	131
BEZELGASKET-6	Factory installed for CWBP-6	131



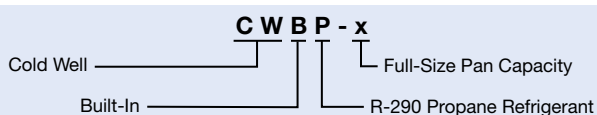
#### BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)

#### Slant Option for: CWBP-1, -2, -3, -4, -5, -6



**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.



## R-290 Refrigerated Slim Drop-In Wells

Hatco's R-290 Refrigerated Slim Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Auto-defrost is activated through an advanced electronic controller programmed at customer location

- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Optimal insulation on sides and bottom ensure better cold retention
- 25 mm brass drain simplifies cleaning



**CWBP-S4**  
with accessory (hotel)  
food pans and additional  
pan support bars

### R-290 REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 50 Hz			HP and Watts @ 60 Hz			Approx. Ship Weight	List Price
		HP	Watts	Plug	HP	Watts	Plug		
<b>CWBP-S1</b>	687 x 483 x 661 mm	1/3	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	1/3	333/364/396	BS-1363, CEE 7/7 Schuko	60 kg	<b>\$ 7748</b>
<b>CWBP-S2</b>	1222 x 483 x 661 mm	1/3	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	1/3	333/364/396	BS-1363, CEE 7/7 Schuko	77 kg	<b>8655</b>
<b>CWBP-S3</b>	1757 x 483 x 661 mm	3/8	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	1/3	333/364/396	BS-1363, CEE 7/7 Schuko	100 kg	<b>9822</b>
<b>CWBP-S4</b>	2292 x 483 x 661 mm	1/2	454/496/540	BS-1363, CEE 7/7 Schuko, AS 3112	5/8	484/529/576	BS-1363, CEE 7/7 Schuko	128 kg	<b>10571</b>

CE Mark not available.

**All Refrigerated Slim Drop-In Well Models Feature:**

Voltage: 220-240V, single phase.

**Models Shipped with:** Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost, sight glass, and filter-drier. Consult factory for refrigerant specifications.

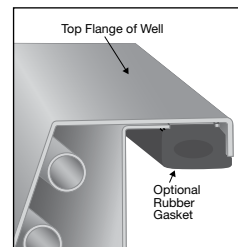
### OPTIONS (available at time of purchase only)

#### Slant Options –

<b>CWBP-S1SLANT</b>	Slant Option for CWBP-S1	<b>\$318</b>
<b>CWBP-S2SLANT</b>	Slant Option for CWBP-S2	<b>340</b>
<b>CWBP-S3SLANT</b>	Slant Option for CWBP-S3	<b>363</b>
<b>CWBP-S4SLANT</b>	Slant Option for CWBP-S4	<b>385</b>

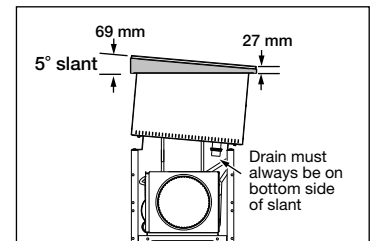
#### Gasket Options –

<b>BEZELGASKET-S1</b>	Factory installed for CWBP-S1	<b>\$ 93</b>
<b>BEZELGASKET-S2</b>	Factory installed for CWBP-S2	<b>93</b>
<b>BEZELGASKET-S3</b>	Factory installed for CWBP-S3	<b>122</b>
<b>BEZELGASKET-S4</b>	Factory installed for CWBP-S4	<b>122</b>

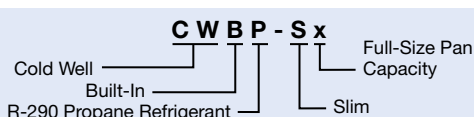


**BEZELGASKET-S1**  
Factory installed option  
(eliminates the need for  
silicone or other sealants)

### Slant Option for: CWBP-S1, -S2, -S3, -S4



**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.







## Refrigerated Drop-In Wells Ordering Instructions

Cutaway of CWB-6  
with accessory food pans

NSF 7 Component  
approved cold wall  
construction keeps food  
product cold without  
drying it out

A Refrigerated Well when  
combined with accessory  
support bars can house a  
variety of pans – full-size,  
half-size or third-size –  
showcasing a variety of  
your food products

The greater surface area of  
the angled wall and the  
placement of the coils allow  
cold air to more effectively  
blanket your food product

The unique top bezel  
design also provides easy  
access and clear views

76 mm

Larger brass drain ensures  
easy cleaning

Exclusive flat screen design  
ensures that pans sit flush

The well cavity  
ensures energy  
efficiency with  
environmentally-  
friendly insulation  
used throughout

***NOTICE: Effective January 1, 2025, the CWB Refrigerated Drop-In Wells are no longer available. Please see pages 7-9 to explore our new CWBP R-290 Refrigerated Drop-In Well offerings for your foodservice needs.***

Please specify:

1. Desired Volume (220-240 L)

2. Number of Wells

A. Standard

1-, 2-, 3-

full-size

B. Slim configuration

S1-, S2-, S3-

full-size

3. Depth of Model: Standard configuration (686 mm D) or Slim configuration (481 mm D)

4. Agency – NSF 7 Component

5. Electronic Control Assembly can be mounted on either side of the Condensing Unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the Condensing Unit)

### Option

1. Slant Option for CWB-1, -2, -3, -4, -5, -6 or CWB-S1, -S2, -S3, -S4

2. Gasket Option for CWB-1, -2, -3, -4, -5, -6 or CWB-S1, -S2, -S3, -S4

1. Pan Support Bars: 305 mm x 508 mm

2. Stainless Steel Pans:

A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)

B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)

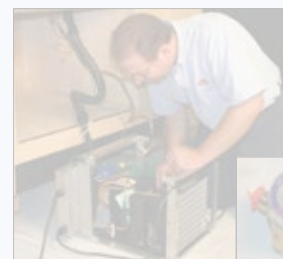
C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)

D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)

E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)

3. Perforated False Bottom

When necessary, you can use the convenient service access being pulled out by the technician, allowing easy access and visibility to all service components



The sight glass gives an inside look into a usually closed system to determine if the refrigerant is low or if there is water in the system

### ACCESSORIES – PAGE 16

#### REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWB-1	435 mm	457 mm	640 mm	660 mm
CWB-2	765 mm	787 mm	640 mm	660 mm
CWB-3	1095 mm	1118 mm	640 mm	660 mm
CWB-4	1426 mm	1448 mm	640 mm	660 mm
CWB-5	1756 mm	1778 mm	640 mm	660 mm
CWB-6	2086 mm	2108 mm	640 mm	660 mm
<b>Slim Series</b>				
CWB-S1	641 mm	662 mm	433 mm	456 mm
CWB-S2	1175 mm	1196 mm	433 mm	456 mm
CWB-S3	1710 mm	1731 mm	433 mm	456 mm
CWB-S4	2245 mm	2266 mm	433 mm	456 mm



## Refrigerated Drop-In Wells

Hatco's Refrigerated Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.



CWB-3 with accessory food pans and pan support bars

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 1219 mm
- Adjustable condensing unit can be rotated 90° or 180° on all models for easy venting and flexibility at installation
- Mobile condensing unit may be moved in 165 mm increments between the center line and the factory-installed compressor location in the 4-, 5- and 6-pan units at installation
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Easy serviceability with a sight glass, service valves, dryer and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning



sy of  
ow  
duct.

***NOTICE: Effective January 1, 2025, the CWB Refrigerated Drop-In Wells are no longer available. Please see pages 7-8 to explore our new CWBP R-290 Refrigerated Drop-In Well offerings for your foodservice needs.***

### DROP-

#### Model

CWB-1  
CWB-2  
CWB-3  
CWB-4  
CWB-5  
CWB-6  
CE Mark

All Refrigerated  
Voltage: 2  
Models Sh

size pans, condensing unit (can be rotated), auto-defrost, sight glass, service valves and dryer.

Consult Factory for: Height dimensions, HP, watts, shipping and refrigerant specifications.

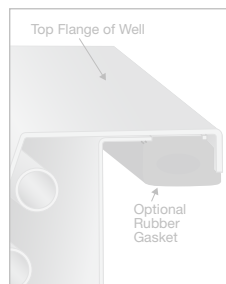
### OPTIONS (available at time of purchase only)

#### Slant Options –

CWB-1SLANT	Slant Option for CWB-1	\$382
CWB-2SLANT	Slant Option for CWB-2	404
CWB-3SLANT	Slant Option for CWB-3	427
CWB-4SLANT	Slant Option for CWB-4	449
CWB-5SLANT	Slant Option for CWB-5	472
CWB-6SLANT	Slant Option for CWB-6	494

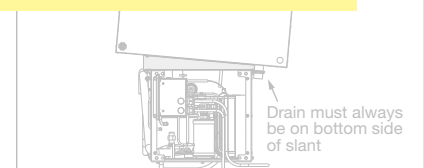
#### Gasket Options –

BEZELGASKET-1	Factory installed for CWB-1	\$ 93
BEZELGASKET-2	Factory installed for CWB-2	93
BEZELGASKET-3	Factory installed for CWB-3	122
BEZELGASKET-4	Factory installed for CWB-4	122
BEZELGASKET-5	Factory installed for CWB-5	131
BEZELGASKET-6	Factory installed for CWB-6	131

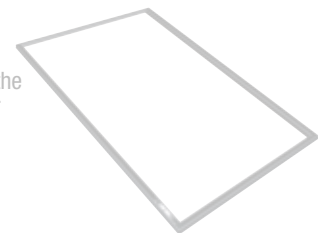


#### BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)



Drain must always be on bottom side of slant



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 10  
ACCESSORIES – PAGE 16





July 1, 2024

Export Price List

## Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach.

- Insulated wells available in 1- to 4-full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Adjustable condensing unit can rotate 180° on all models for easy venting adjustments and flexibility at installation
- Mobile condensing unit can be moved in 123 mm increments from left end to center on the 2-, 3- and 4-pan units at installation (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

**CWB-S2**  
with accessory  
(hotel) food pans  
and additional pan  
support bars



**CWB-S4**  
with optional slant kit,  
food  
pan



***NOTICE: Effective January 1, 2025, the CWB-S Refrigerated Slim Drop-In Wells are no longer available. Please see pages 7 and 9 to explore our new CWBP-S R-290 Refrigerated Slim Drop-In Well offerings for your foodservice needs.***

### REFRIGERATED

#### Model

CWB-S1

CWB-S2

CWB-S3

CWB-S4

CE Mark n

#### All Refrigerated

Voltage: 220

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180°), auto-defrost, sight glass, service valves and dryer.

Consult Factory for: height dimensions, HP, watts, shipping and refrigerant specifications.

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

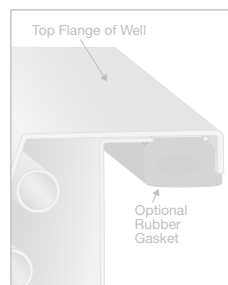
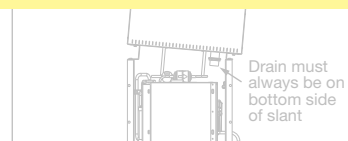
#### Slant Options –

CWB-S1SLANT	Slant Option for CWB-S1	\$318
CWB-S2SLANT	Slant Option for CWB-S2	340
CWB-S3SLANT	Slant Option for CWB-S3	363
CWB-S4SLANT	Slant Option for CWB-S4	385

#### Gasket Options –

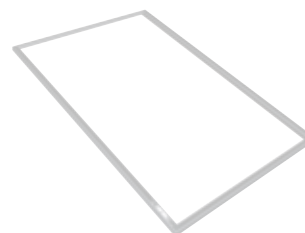
BEZELGASKET-S1	Factory installed for CWB-S1	\$ 93
BEZELGASKET-S2	Factory installed for CWB-S2	93
BEZELGASKET-S3	Factory installed for CWB-S3	122
BEZELGASKET-S4	Factory installed for CWB-S4	122

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 10  
ACCESSORIES – PAGE 16



#### BEZELGASKET-S1

Factory installed option (eliminates the need for silicone or other sealants)





## Remote Refrigerated Drop-In Wells Ordering Instructions

Cutaway of **CWBR-6**  
with accessory food pans

**Cold Well** with:  
Temperature Probe

**NSF 7 Component** approved cold wall  
construction keeps food product cold  
without drying it out

A Refrigerated Well can  
house a variety of pans –  
full-size, half-size or third-  
size – showcasing a variety  
of your food products

The greater surface area of  
the angled wall and the  
placement of the coils allow  
cold air to more effectively blanket  
your food product

The unique top bezel design  
also provides easy access  
and clear views

Larger brass drain ensures  
easy cleaning

Exclusive flat screen design  
ensures that pans sit flush

Auto-defrost  
activated through  
an advanced  
electronic controller  
programmed at the  
customer location



**CWBR:** with a Condensing Unit  
**CWBX:** without a Condensing Unit

The well cavity  
ensures energy  
efficiency with  
environmentally-  
friendly insulation  
used throughout

Please specify the following with each order:

- Desired Voltage:  
220-240V
- Number of Drop-In Wells Required:
  - Standard configuration  
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,  
full-size (305 mm x 508 mm)
  - Slim configuration  
S1-, S2-, S3- or -S4-pan as rectangular,  
full-size (305 mm x 508 mm) but  
placed lengthwise
- Depth of Model: Standard configuration (686 mm D)  
or Slim configuration (481 mm D)
- Remote Refrigeration  
**NOTE:** Shipped loose: Cold Well  
with Temperature Probe, Control Panel  
(Probe Wires are 2.74 meters and  
a TXV Valve)
  - CWBR** with a Condensing Unit (shipped loose) –  
may be field mounted up to 15 meters of tubing  
from the unit
  - CWBX** without a Condensing Unit  
(Solenoid Valve attached to Cold Well)
- Agency – NSF 7 Component

### Options

- Slant Option** for CWBR- or CWBX-1, -2, -3,  
-4, -5, and -6 or -S1, -S2, -S3, -S4
- Gasket Option** for CWBR- or CWBX-1, -2, -3, -4,  
-5, -6 or S1, -S2, -S3, -S4

### Accessories

- Pan Support Bars:** 305 mm or 508 mm
- Stainless Steel Pans:**
  - Third-size at 64 mm deep  
(324 W x 175 D x 64 H mm)
  - Half-size at 64 mm deep  
(324 W x 264 D x 64 H mm)

- Full-size at 64 mm deep  
(324 W x 527 D x 64 H mm)
  - Full-size at 102 mm deep  
(324 W x 527 D x 102 H mm)
  - Full-size at 152 mm deep  
(324 W x 527 D x 152 H mm)
- Perforated False Bottom**
  - Trivets:**
    - Half-size  
259 W x 194 D mm
    - Full-size  
259 W x 457 D mm

### REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
<b>CWBR-1, CWBX-1</b>	435 mm	457 mm	640 mm	660 mm
<b>CWBR-2, CWBX-2</b>	765 mm	787 mm	640 mm	660 mm
<b>CWBR-3, CWBX-3</b>	1095 mm	1118 mm	640 mm	660 mm
<b>CWBR-4, CWBX-4</b>	1426 mm	1448 mm	640 mm	660 mm
<b>CWBR-5, CWBX-5</b>	1756 mm	1778 mm	640 mm	660 mm
<b>CWBR-6, CWBX-6</b>	2086 mm	2108 mm	640 mm	660 mm
<b>Slim Series</b>				
<b>CWBR-S1, CWBX-S1</b>	641 mm	662 mm	433 mm	456 mm
<b>CWBR-S2, CWBX-S2</b>	1175 mm	1196 mm	433 mm	456 mm
<b>CWBR-S3, CWBX-S3</b>	1710 mm	1731 mm	433 mm	456 mm
<b>CWBR-S4, CWBX-S4</b>	2245 mm	2266 mm	433 mm	456 mm

**ACCESSORIES – PAGE 16**





## Remote Refrigerated Drop-In Wells

Hatco's Remote Refrigerated Drop-In Wells keep pre-chilled food products at safe-serving temperatures but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout

- CWBR models include a condensing unit (shipped loose, can be field mounted up to 15.24 meters of tubing from unit) and control panel (shipped loose - probe wires are 2.74 meters) for installing in more convenient or desirable locations
- CWBX model include a control panel (shipped loose - probe wires are 2.74 meters) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

### REMOTE REFRIGERATED DROP-IN FULL-SIZE WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions (W x D x H)	List Price
CWBR-1	483 x 686 x 305 mm	\$ 7127
CWBR-2	813 x 686 x 305 mm	7620
CWBR-3	1143 x 686 x 305 mm	8208
CWBR-4	1473 x 686 x 305 mm	8833
CWBR-5	1803 x 686 x 305 mm	9614
CWBR-6	2134 x 686 x 305 mm	10230

CE Mark not available.

**All Remote Refrigerated Drop-In Well Models with Condensing Unit and Remote Control Panel Feature:**

Voltage: 220-240V, single phase.

Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose).

Consult Factory for: HP, watts, shipping and refrigerant specifications.

### REMOTE REFRIGERATED DROP-IN FULL-SIZE WELLS – WITH REMOTE CONTROL PANEL

Model	Dimensions (W x D x H)	List Price
CWBX-1	483 x 686 x 433 mm	\$5529
CWBX-2	813 x 686 x 433 mm	6022
CWBX-3	1143 x 686 x 433 mm	6610
CWBX-4	1473 x 686 x 433 mm	7235
CWBX-5	1803 x 686 x 433 mm	8016
CWBX-6	2134 x 686 x 433 mm	8632

CE Mark not available.

**All Remote Refrigerated Drop-In Well Models with Remote Control Panel Feature:**

Voltage: 220-240V, single phase.

Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

Consult Factory for: HP, watts, shipping and refrigerant specifications.



CWBR-6 with accessory food pans and pan support bars

Control panel and a condensing unit (shipped loose)

CWBX-6 with accessory food pans and pan support bars



Control panel (shipped loose)

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

#### Slant Options –

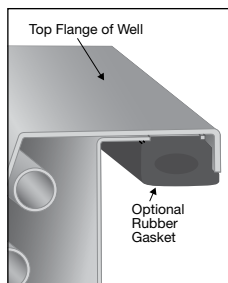
CWBR-1SLANT	Slant Option for CWBR-1, CWBX-1	\$288
CWBR-2SLANT	Slant Option for CWBR-2, CWBX-2	310
CWBR-3SLANT	Slant Option for CWBR-3, CWBX-3	333
CWBR-4SLANT	Slant Option for CWBR-4, CWBX-4	355
CWBR-5SLANT	Slant Option for CWBR-5, CWBX-5	378
CWBR-6SLANT	Slant Option for CWBR-6, CWBX-6	400

#### Gasket Options –

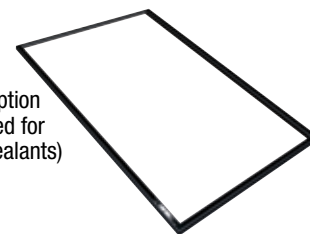
BEZELGASKET-1	Factory installed for CWBR or CWBX-1	\$ 93
BEZELGASKET-2	Factory installed for CWBR-2, CWBX-2	93
BEZELGASKET-3	Factory installed for CWBR-3, CWBX-3	122
BEZELGASKET-4	Factory installed for CWBR-4, CWBX-4	122
BEZELGASKET-5	Factory installed for CWBR-5, CWBX-5	131
BEZELGASKET-6	Factory installed for CWBR-6, CWBX-6	131



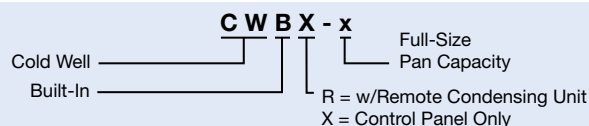
CWBR-2 with slant option CWBR-2SLANT



BEZELGASKET-1  
Factory installed option (eliminates the need for silicone or other sealants)



### COUNTERTOP CUT-OUT DIMENSIONS – PAGE 13 ACCESSORIES – PAGE 16



## Remote Refrigerated Slim Drop-In Wells

Hatco's Remote Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise and in two remote configurations. This provides customers with a complete cold well within easy reach and unlimited flexibility for your design needs.

- Full-size, Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction (CWBR-S only), keeps food product cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- CWBR-S models include a condensing unit (shipped loose, can be field mounted up to 15.24 meters of tubing from unit) and control panel (shipped loose - probe wires are 2.74 meters) for installing in more convenient or desirable locations
- CWBX-S model include a control panel (shipped loose - probe wires are 2.74 meters) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (CWBR-S models only)
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning



**CWBR-S4** with accessory (hotel) food pans and additional support bars

Control panel (shipped loose)

Condensing unit (shipped loose)

**CWBX-S2** with accessory (hotel) food pans and additional support bars



Control panel (Shipped loose)

### REMOTE REFRIGERATED SLIM DROP-IN FULL-SIZE WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions (W x D x H)	List Price
<b>CWBR-S1</b>	687 x 481 x 305 mm	<b>\$ 7127</b>
<b>CWBR-S2</b>	1222 x 481 x 305 mm	<b>7856</b>
<b>CWBR-S3</b>	1757 x 481 x 305 mm	<b>9135</b>
<b>CWBR-S4</b>	2292 x 481 x 305 mm	<b>11089</b>

CE Mark not available.

**All Remote Refrigerated Slim Drop-In Well Models with Condensing Unit and Remote Control Panel Feature:**

Voltage: 220/230/240V, single phase.

**Models Shipped with:** Electronic temperature control, condensing unit and TXV valve (all shipped loose).

**Consult Factory for:** HP, watts, shipping and refrigerant specifications.

### REMOTE REFRIGERATED SLIM DROP-IN FULL-SIZE WELLS – WITH REMOTE CONTROL PANEL

Model	Dimensions (W x D x H)	List Price
<b>CWBX-S1</b>	687 x 481 x 435 mm	<b>\$5529</b>
<b>CWBX-S2</b>	1222 x 481 x 435 mm	<b>6022</b>
<b>CWBX-S3</b>	1757 x 481 x 435 mm	<b>6610</b>
<b>CWBX-S4</b>	2292 x 481 x 435 mm	<b>7235</b>

CE Mark not available.

**All Remote Refrigerated Slim Drop-In Well Models with Remote Control Panel Feature:**

Voltage: 220/230/240V, single phase

**Models Shipped with:** Electronic temperature control, TXV valve (all shipped loose) and a solenoid valve attached to the well.

**Consult Factory for:** HP, watts, shipping and refrigerant specifications.

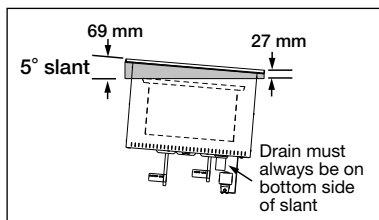
### OPTIONS (available at time of purchase only)

#### Slant Options –

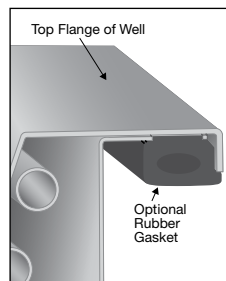
<b>CWB-S1SLANT</b>	Slant Option for CWBR-S1, CWBX-S1	<b>\$318</b>
<b>CWB-S2SLANT</b>	Slant Option for CWBR-S2, CWBX-S2	<b>340</b>
<b>CWB-S3SLANT</b>	Slant Option for CWBR-S3, CWBX-S3	<b>363</b>
<b>CWB-S4SLANT</b>	Slant Option for CWBR-S4, CWBX-S4	<b>384</b>

#### Gasket Options –

<b>BEZELGASKET-S1</b>	Factory installed for CWBR-S1, CWBX-S1	<b>\$ 93</b>
<b>BEZELGASKET-S2</b>	Factory installed for CWBR-S2, CWBX-S2	<b>93</b>
<b>BEZELGASKET-S3</b>	Factory installed for CWBR-S3, CWBX-S3	<b>122</b>
<b>BEZELGASKET-S4</b>	Factory installed for CWBR-S4, CWBX-S4	<b>122</b>



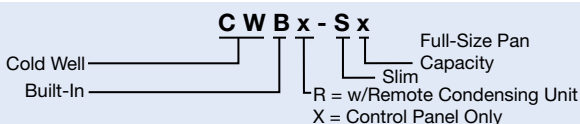
**Slant Option for CWBR-S1, S2, S3, S4**



#### BEZELGASKET-S1

Factory installed option (eliminates the need for silicone or other sealants)

**COUNTERTOP CUT-OUT DIMENSIONS – PAGE 13**  
**ACCESSORIES – PAGE 16**





## Refrigerated Drop-In Well Accessories *(available for purchase at any time)*



**CWB-2** with optional **CWB-2SLANT** and accessory food pans and pan support bars

### PANS – TRIVETS *(available for purchase at any time)*

<b>ST PAN 1/3</b>	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm	<b>\$ 68</b>
<b>ST PAN 1/2</b>	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	<b>78</b>
<b>ST PAN 2</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	<b>93</b>
<b>ST PAN 4</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	<b>117</b>
<b>HDW 6" PAN</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm	<b>127</b>

#### Wire Trivets Stainless –

<b>TRIVET (1/2)SS</b>	Half-Size – 259 W x 194 D mm	<b>\$126</b>
<b>TRIVET SS</b>	Full-Size – 259 W x 457 D mm	<b>175</b>



**TRIVET  
(1/2)SS**

**HDW 6" PAN**

**ST PAN 4**

**TRIVET SS**

### SUPPORT BARS – FALSE BOTTOMS *(available for purchase at any time)*

<b>CWB12BAR</b>	305 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	<b>\$24</b>
<b>CWB20BAR</b>	508 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	<b>28</b>

#### False Bottom for Drop-In Refrigerated Wells (Perforated False Bottom Accessory, choose your appropriate pan size) –

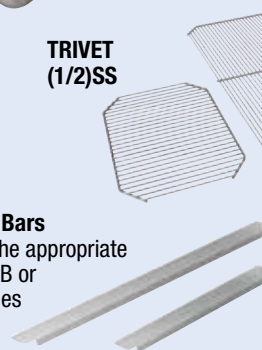
<b>CWB-1FB</b>	For CWB-1 Series (1-Part Accessory)	<b>\$109</b>
<b>CWB-2FB</b>	For CWB-2 Series (1-Part Accessory)	<b>199</b>
<b>CWB-3FB</b>	For CWB-3 Series (2-Part Accessory)	<b>289</b>
<b>CWB-4FB</b>	For CWB-4 Series (2-Part Accessory)	<b>379</b>
<b>CWB-5FB</b>	For CWB-5 Series (3-Part Accessory)	<b>469</b>
<b>CWB-6FB</b>	For CWB-6 Series (3-Part Accessory)	<b>559</b>

#### False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –

<b>1FBS8</b>	For CWB-S1 Series (1-Part Accessory)	<b>\$109</b>
<b>2FBS8</b>	For CWB-S2 Series (1-Part Accessory)	<b>199</b>
<b>3FBS8</b>	For CWB-S3 Series (2-Part Accessory)	<b>289</b>
<b>4FBS8</b>	For CWB-S4 Series (2-Part Accessory)	<b>379</b>

#### Support Bars

Choose the appropriate kit for IWB or CWB series

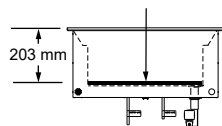


**CWB-3FB**

**False Bottom Accessories**  
1-part, 2- or 3-part(s) depending on pan size

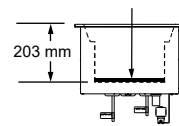
**(CWB-1, -2, -3, -4, -5 or -6FB)**  
for the CWB series

False Bottom placed on bottom of unit - 203 mm H for ice



**(1, 2, 3, or 4FBS8)**  
for the CWB-S series

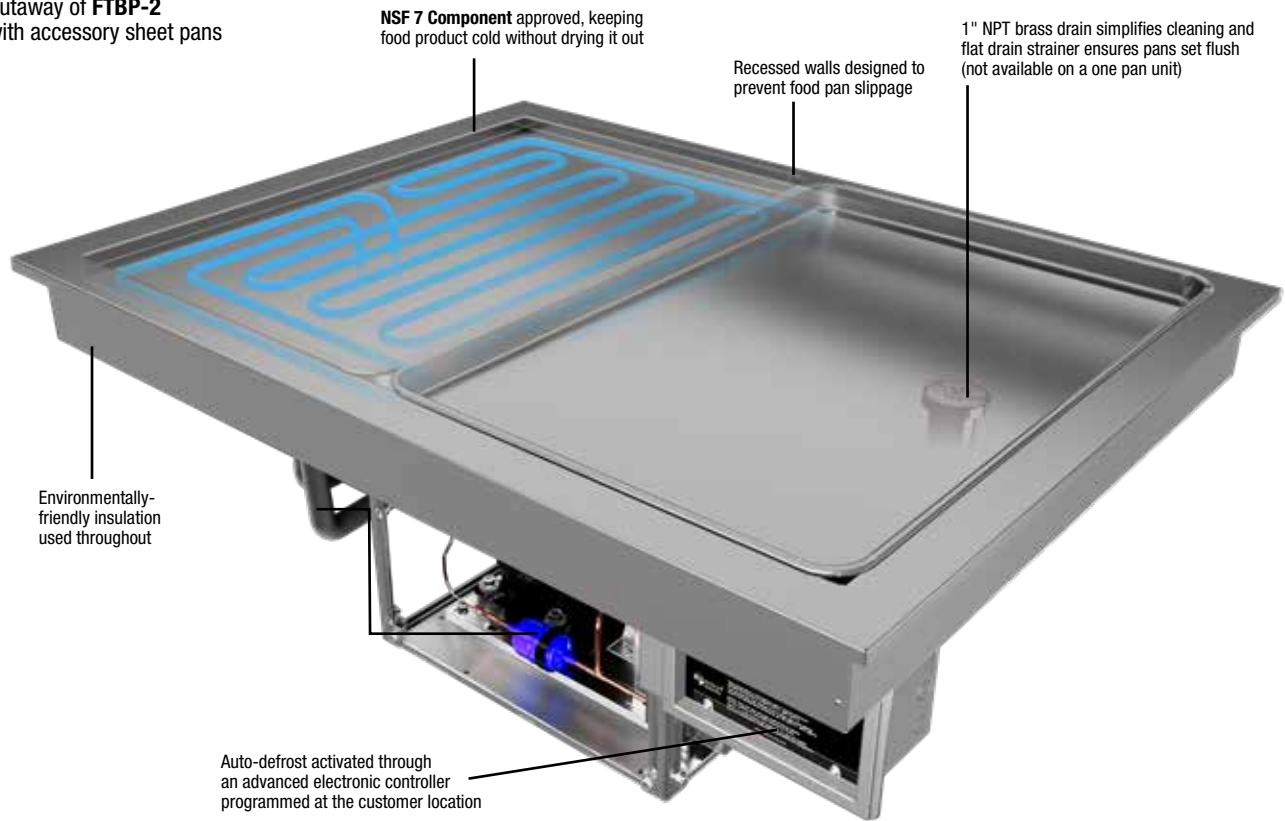
False Bottom placed on bottom of unit – allows for 203 mm of ice





## R-290 Drop-In Frost Top Ordering Instructions

Cutaway of **FTBP-2**  
with accessory sheet pans



### Please specify the following with each order:

- Number of Full-Size Sheet Pans Accommodated:**  
1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
- Depth of Model:** Standard configuration (735 mm D) or Slim configuration (535 mm D)
- Drain** – 1" NPT Drain for FTBP-2, FTBP-3, FTBP-S2, FTBP-S3 only (drain plumbing to be installed per local codes)
- Agency** – UL, C-UL, NSF 7 Component
- Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the Condensing Unit)

### Accessories

- Pans** –
  - Half-size sheet pan (457 W x 330 D mm)
  - Full-size sheet pan (457 W x 660 D mm)

### DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBP-1	494 mm	511 mm	697 mm	711 mm
FTBP-2	949 mm	965 mm	694 mm	711 mm
FTBP-3	1407 mm	1422 mm	694 mm	711 mm
FTBP-S2	1354 mm	1372 mm	494 mm	511 mm
FTBP-S3	2011 mm	2029 mm	494 mm	511 mm





July 1, 2024

## Export Price List

## R-290 Drop-In Frost Tops

Keep your self-serve products - beverages, snacks, hors d'oeuvres, side dishes, desserts and other quick turnaround items - in the perfect chill zone with Hatco R-290 Drop-In Frost Tops.

- Accommodates full-size sheet pans
- Units include a 1" brass drain (excluding one-pan units)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Condenser uses environmentally friendly R-290 refrigerant
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Available in a slim, lengthwise configuration to allow for easy, reachable access to products



FTBP-2 with  
accessory  
sheet pans



FTBP-S2

### R-290 DROP-IN FROST TOPS

Model	Dimensions W x D x H	Drain (1" Brass Drain)	HP	Hz	Watts	Plug	Approx. Ship Weight	List Price
FTBP-1	535 x 735 x 600 mm	None	1/3	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	60 kg	<b>\$7315</b>
FTBP-2	991 x 735" x 434 mm	Yes	1/3	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	77 kg	<b>8105</b>
FTBP-3	1448 x 735 x 434 mm	Yes	1/3	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	97 kg	<b>9005</b>
<b>Slim</b>								
FTBP-S2	1395 x 535 x 434	Yes	1/3	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	83 kg	<b>\$8105</b>
FTBP-S3	2053 x 535 x 434	Yes	1/3	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	108 kg	<b>9005</b>

#### All R-290 Drop-In Frost Top Models Feature:

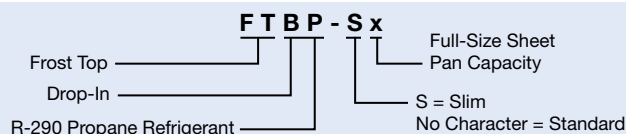
Voltage: 220-240V, single phase.

Models Shipped with: Electronic temperature control, condensing unit and compressor  
Consult factory for refrigerant specifications.

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.

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

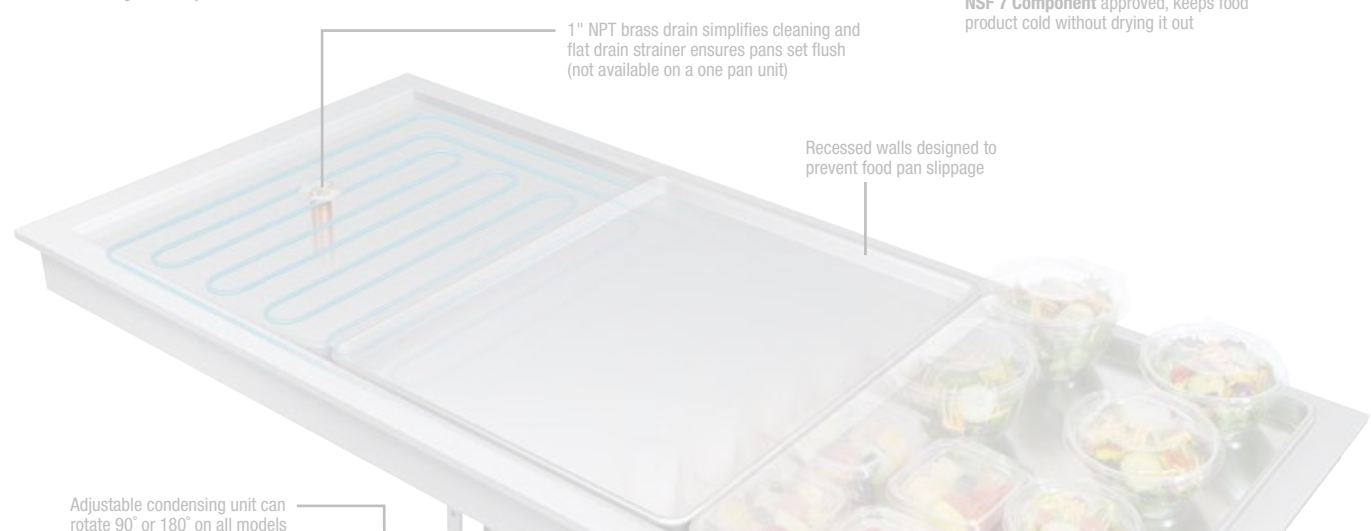
ALUM PAN	Half-Size Sheet Pan – 457 W x 330 D mm	<b>\$37</b>
18" SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm	<b>52</b>





Drop-In Frost Tops  
Ordering Instructions

Cutaway of **FTB-3**  
with accessory sheet pans



1" NPT brass drain simplifies cleaning and flat drain strainer ensures pans set flush (not available on a one pan unit)

NSF 7 Component approved, keeps food product cold without drying it out

Recessed walls designed to prevent food pan slippage

Adjustable condensing unit can rotate 90° or 180° on all models for flexible installation

**NOTICE: Effective January 1, 2025, the FTB Drop-In Frost Tops and FTB-S Drop-In Slim Frost Tops are no longer available. Please see pages 17-18 to explore our new FTBP R-290 Drop-In Frost Top and FTBP-S R-290 Drop-In Slim Frost Top offerings for your foodservice needs.**

Please specify:

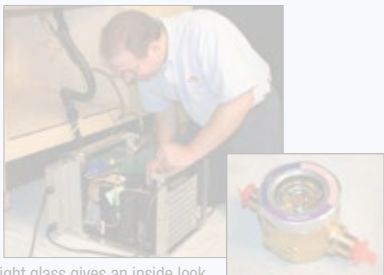
1. Desired depth: 220-240 mm
2. Number of pans: 1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
3. Depth of Model: Standard configuration (735 mm D) or Slim configuration (535 mm D)
4. Drain – 1" NPT Drain for FTB-2, FTB-3 FTB-S2, FTB-S3 only (drain plumbing to be installed per local codes)
5. Agency – NSF 7 Component
6. Electronic Control Assembly can be mounted on either side of the Condensing Unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the Condensing Unit)

Accessories

1. Pans –
  - A. Half-size sheet pan  
457 W x 330 D mm
  - B. Full-size sheet pan  
457 W x 660 D mm

lines for

From below, you can see the condenser unit after being pulled out by the technician, allowing easy access and visibility to all service components



The sight glass gives an inside look into a usually closed system to determine if the refrigerant is low or if there is water in the system

DROP-IN FROST TOP AND SLIM DROP IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTB-1	494 mm	511 mm	697 mm	711 mm
FTB-2	949 mm	965 mm	694 mm	711 mm
FTB-3	1407 mm	1422 mm	694 mm	711 mm
<i>Slim Series</i>				
FTB-S2	1354 mm	1372 mm	494 mm	511 mm
FTB-S3	2011 mm	2029 mm	494 mm	511 mm





July 1, 2024

## Export Price List

## Drop-In Frost Tops and Drop-In Slim Frost Tops

Convenience meets style with the Hatco Drop-In Frost Tops. Perfect for quick turn products on self-serve buffets. Ideal for snacks, hors d'oeuvres, side dishes, desserts... truly a unit for breakfast, lunch and dinner. Sturdy construction and easy clean-up while keeping things cool. Also available in a Slim configuration, providing wider access to your customer.

- Accommodates full-size sheet pans
- Units include a 1" NPT (National Pipe Thread) brass drain (excluding one pan units) and refrigeration system
- Electronic adjustable temperature control can be mounted to either side of the condensing unit or remotely up to 1219 mm from unit
- The condensing unit, mounted on the center of the unit, rotates 90° or 180°
- Mobile condensing unit may be moved in 165 mm increments from end to center in the FTB-3, FTB-S2, -S3 units, and in 76 mm increments from end to center in the FTB-2 (at installation)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location



FTB-  
acce  
shee

***NOTICE: Effective January 1, 2025, the FTB Drop-In Frost Tops and FTB-S Drop-In Slim Frost Tops are no longer available. Please see pages 17-18 to explore our new FTBP R-290 Drop-In Frost Top and FTBP-S R-290 Drop-In Slim Frost Top offerings for your foodservice needs.***

### DROP-

Model

FTB-1

FTB-2

FTB-3

Slim

FTB-S2

FTB-S3

CE Mark not available.

#### All Drop-In Frost Top Models Feature:

Voltage: 220-240V, single phase.

Models Shipped with: Electronic temperature control, condensing unit, compressor and flexible refrigerant lines to bottom of unit.

Consult Factory for: HP, watts, shipping and refrigerant specifications.

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

ALUM PAN	Half-Size Sheet Pan – 457 W x 330 D mm	\$37
18" SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm	52

### COUNTERTOP CUT-OUT DIMENSIONS – PAGE 19





## Remote Drop-In Frost Tops Ordering Instructions

Cutaway of **FTBR-3**  
with accessory sheet pans

**Frost Top** with:  
Temperature  
Probe

1" NPT brass drain simplifies cleaning and flat  
drain strainer ensures pans sit flush  
(not available on a one pan unit)

Recessed walls designed to  
prevent food pan slippage

Control Panel

Auto-defrost activated  
through an advanced  
electronic controller  
programmed at the  
customer location

Environmentally-  
friendly insulation  
used throughout

**NSF 7 Component** approved, keeps food  
product cold without drying it out

**FTBR:** Condensing Unit  
**FTBX:** No Condensing Unit

Please specify the following with each order:

- Desired Voltage:**  
220 or 240V
- Number of Full-Size Sheet Pans Accommodated:**  
1-, 2- or 3-pan as rectangular sheet pans
- Depth of Model:** Standard configuration (735 mm D)  
or Slim configuration (535 mm D)
- Remote Refrigeration**  
**Note:** Shipped loose: Frost Top, Control Panel  
(Probe Wires are 2.74 meters) and a TXV Valve  
A. FTBX, without a Condensing Unit  
(Solenoid Valve attached to Frost Top)
- Agency** – NSF 7 Component

### Accessories

- Pans –**  
A. Half-size sheet pan  
457 W x 330 D mm  
B. Full-size sheet pan  
457 W x 660 D mm

### REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
<b>FTBR-1, FTBX-1</b>	697 mm	711 mm	494 mm	511 mm
<b>FTBR-2, FTBX-2</b>	949 mm	965 mm	694 mm	711 mm
<b>FTBR-3, FTBX-3</b>	1407 mm	1422 mm	694 mm	711 mm
<b><i>Slim Series</i></b>				
<b>FTBR-S2, FTBX-S2</b>	1354 mm	1372 mm	494 mm	511 mm
<b>FTBR-S3, FTBX-S3</b>	2011 mm	2029 mm	494 mm	511 mm

**ecoization**  
FTBR & FTBR-S  
models only



July 1, 2024

## Export Price List

## Remote Drop-In Frost Tops

Keeping pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready-to-serve, the Hatco Remote Drop-In Frost Tops offer additional flexibility with remote configurations. Also available in a Slim configuration, providing wider access to your customer.

- Accommodates full-size sheet pans
- Units include a 1" NPT (National Pipe Thread) brass drain (excluding one pan units)
- FTBR models include a condensing unit (shipped loose, can be field mounted up to 15.24 meters of tubing from unit) and a control panel (shipped loose - probe wires are 2.74 meters) for installing in more convenient or desirable locations
- FTBX models include a control panel (shipped loose - probe wires are 2.74 meters) but shipped without a condensing unit for the increased flexibility of multiple Frost Top configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (FTBR models only)
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location (FTBR models only)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market

### FTBR-S2

with accessory sheet pans

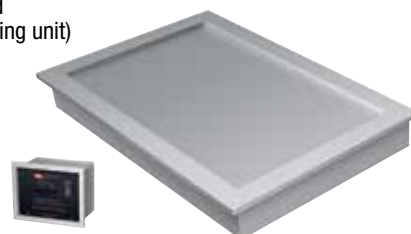
Frost Top with a temperature probe,

control panel and

a condensing unit (both shipped loose)



FTBX-1 (shipped without condensing unit)



Control panel (shipped loose)

### REMOTE DROP-IN FROST TOPS – WITH CONDENSING UNIT AND CONTROL PANEL

Model	Dimensions W x D x H	List Price
FTBR-1	735 x 535 x 90 mm	\$7293
FTBR-2	991 x 735 x 90 mm	8176
FTBR-3	1448 x 735 x 90 mm	9167
<b>Slim</b>		
FTBR-S2	1395 x 535 x 90 mm	\$8265
FTBR-S3	2053 x 535 x 90 mm	9322

CE Mark not available.

#### All Remote Drop-In Frost Top Models with Condensing Unit and Remote Control Panel Feature:

Voltage: 220-240V, single phase.

Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose).

Consult Factory for: HP and refrigerant specifications.

### REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	List Price
FTBX-1	735 x 535 x 218 mm	\$5695
FTBX-2	991 x 735 x 218 mm	6578
FTBX-3	1448 x 735 x 218 mm	7569
<b>Slim</b>		
FTBX-S2	1395 x 535 x 218 mm	\$6667
FTBX-S3	2053 x 535 x 218 mm	7724

CE Mark not available.

#### All Remote Drop-In Frost Top Models with Remote Control Panel Feature:

Voltage: 220-240V, single phase.

Consult Factory for: HP and refrigerant specifications.

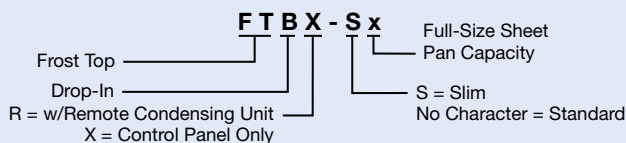
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

Consult Factory for: HP and refrigerant specifications.

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

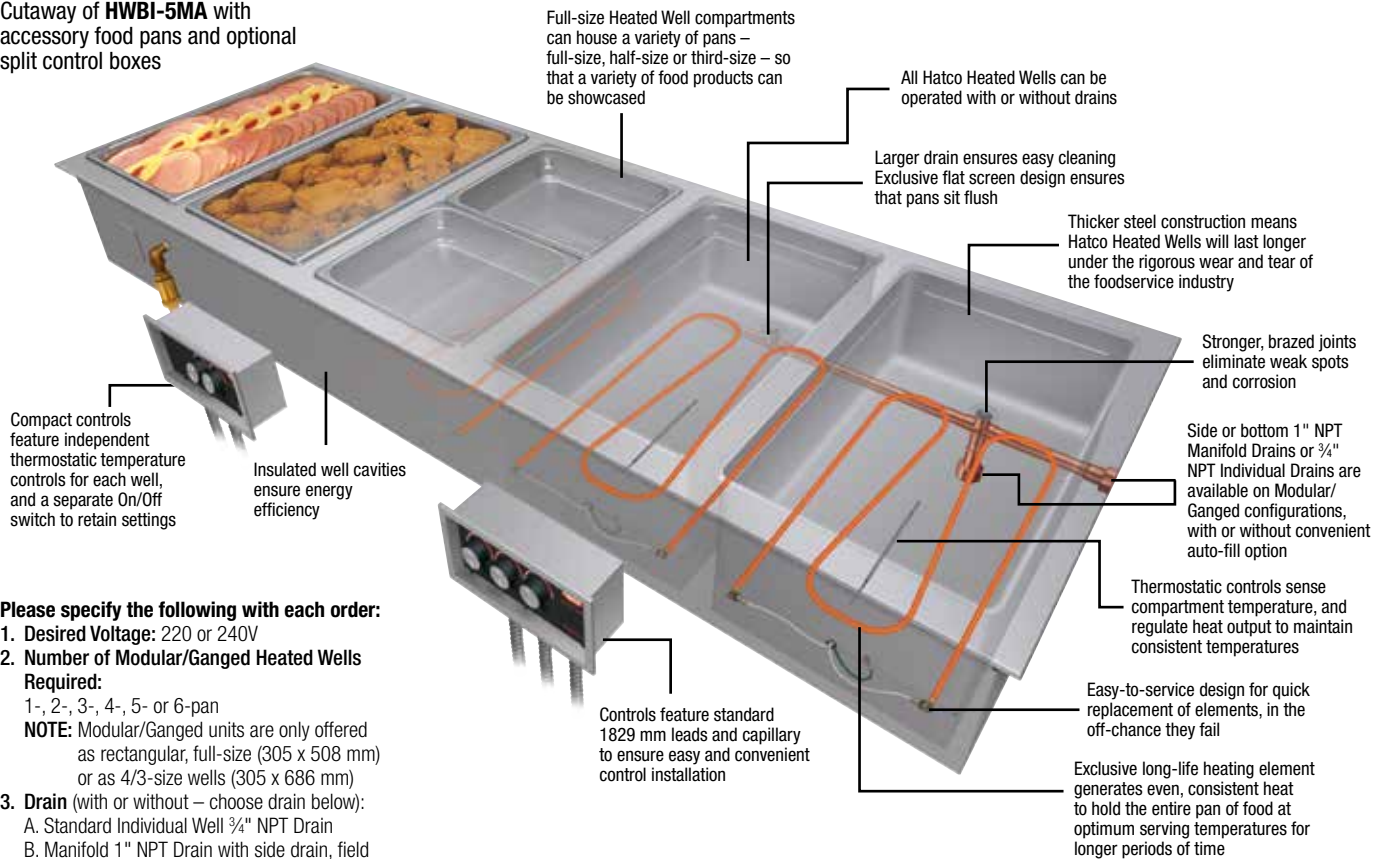
ALUM PAN	Half-Size Sheet Pan – 457 W x 330 D mm	\$37
18" SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm	52

### COUNTERTOP CUT-OUT DIMENSIONS – PAGE 21



## Modular/Ganged Heated Wells (Full and 4/3-Size) Ordering Instructions

Cutaway of **HWBI-5MA** with accessory food pans and optional split control boxes



### Please specify the following with each order:

- Desired Voltage:** 220 or 240V
- Number of Modular/Ganged Heated Wells Required:**  
1-, 2-, 3-, 4-, 5- or 6-pan  
**NOTE:** Modular/Ganged units are only offered as rectangular, full-size (305 x 508 mm) or as 4/3-size wells (305 x 686 mm)
- Drain** (with or without - choose drain below):  
A. Standard Individual Well 3/4" NPT Drain  
B. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only)  
C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on HWBI-2, -3, -4, -5, -6 models only)
- Auto-fill** (with or without)
- Bezel** allows a 686 mm depth for modular units to match Hatco HWBI models in a countertop display (not available for HWBI43 Series)
- Agency:**  
A. CE Mark available on standard watt models
- Control:**  
A. Single Control Box (standard on all units)  
B. Split Control Boxes (optional on 4-, 5-, 6-pan units, not available on 1-, 2-, 3-pan units)

### Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:**  
A. Standard or Slim configuration 305 or 508 mm

- Adapters:** to convert Modular/Ganged units to hold round pans:  
A. Standard or Slim configuration 4- to 7-liter round pans  
B. 4/3-size configuration 10-liter round pan
- Stainless Steel Pans:**  
A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)  
B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)  
C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)  
D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)  
E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
- Valves:**  
A. 3/4" or 1" NPT Ball Valve

- Heated Well Covers** to convert Modular/Ganged Slim units to heated shelves (Combine the number of heated well covers for your appropriate pan size in either 1 or 2-pan sizes, not available for HWBI43 Series):  
A. 1-Pan Heated Well Cover  
B. 2-Pan Heated Well Cover

**ACCESSORIES - PAGE 28, 36-37**

### DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
<b>HWBI-1 Series</b>	359 mm	368 mm	565 mm	575 mm
<b>HWBI-2 Series</b>	715 mm	724 mm	565 mm	575 mm
<b>HWBI-3 Series</b>	1070 mm	1080 mm	565 mm	575 mm
<b>HWBI-4 Series</b>	1426 mm	1435 mm	565 mm	575 mm
<b>HWBI-5 Series</b>	1781 mm	1791 mm	565 mm	575 mm
<b>HWBI-6 Series</b>	2137 mm	2146 mm	565 mm	575 mm
<b>4/3-Size</b>				
<b>HWBI43-1 Series</b>	361 mm	367 mm	742 mm	748 mm
<b>HWBI43-2 Series</b>	716 mm	721 mm	742 mm	748 mm
<b>HWBI43-3 Series</b>	1072 mm	1076 mm	742 mm	748 mm
<b>HWBI43-4 Series</b>	1428 mm	1432 mm	742 mm	748 mm
<b>HWBI43-5 Series</b>	1783 mm	1788 mm	742 mm	748 mm
<b>HWBI43-6 Series</b>	2139 mm	2143 mm	742 mm	748 mm



From the top, the modular design allows the Modular/Ganged Heated Well to appear as one integrated unit. From below, you will see separate covers, with easy, independent access to each one. This makes installation and service easy.



## Modular/Ganged Heated Wells

Hatco Modular/Ganged Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment for a clean, integrated look. Select the configuration that's right for your foodservice operation.

- Full-size, insulated Wells available in 1- to 6-Modular/Ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option

- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service



HWBI-5MA with standard single control box with accessory food pans

### STANDARD WATT DROP-IN MODULAR/GANGED SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions, W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HWBI-1	394 x 600 x 243 mm	220 or 240*	1215	15 kg	\$ 1521
HWBI-1D	394 x 600 x 243 mm	220 or 240*	1215	17 kg	1637
HWBI-1DA	394 x 600 x 243 mm	220 or 240*	1215	17 kg	2314
HWBI-2	749 x 600 x 243 mm	220 or 240*	2415	33 kg	3216
HWBI-2D	749 x 600 x 243 mm	220 or 240*	2415	35 kg	3382
HWBI-2DA*	749 x 600 x 243 mm	220 or 240*	2415	40 kg	4042
HWBI-2M	749 x 600 x 243 mm	220 or 240*	2415	34 kg	3459
HWBI-2MA	749 x 600 x 243 mm	220 or 240*	2415	39 kg	4339
HWBI-3	1105 x 600 x 243 mm	220 or 240*	3615	47 kg	4012
HWBI-3D	1105 x 600 x 243 mm	220 or 240*	3615	52 kg	4312
HWBI-3DA*	1105 x 600 x 243 mm	220 or 240*	3615	52 kg	4637
HWBI-3M	1105 x 600 x 243 mm	220 or 240*	3615	49 kg	4585
HWBI-3MA	1105 x 600 x 243 mm	220 or 240*	3615	51 kg	5465
HWBI-4	1461 x 600 x 243 mm	220 or 240*	4815	60 kg	5204
HWBI-4D	1461 x 600 x 243 mm	220 or 240*	4815	62 kg	5744
HWBI-4DA*	1461 x 600 x 243 mm	220 or 240*	4815	60 kg	6403
HWBI-4M	1461 x 600 x 243 mm	220 or 240*	4815	63 kg	6200
HWBI-4MA	1461 x 600 x 243 mm	220 or 240*	4815	63 kg	7081
HWBI-5	1816 x 600 x 243 mm	220 or 240*	6015	76 kg	6239
HWBI-5D	1816 x 600 x 243 mm	220 or 240*	6015	76 kg	7151
HWBI-5DA*	1816 x 600 x 243 mm	220 or 240*	6015	76 kg	7827
HWBI-5M	1816 x 600 x 243 mm	220 or 240*	6015	76 kg	7749
HWBI-5MA	1816 x 600 x 243 mm	220 or 240*	6015	84 kg	8607
HWBI-6	2172 x 600 x 243 mm	220 or 240*	7215	86 kg	8082
HWBI-6D	2172 x 600 x 243 mm	220 or 240*	7215	86 kg	8807
HWBI-6DA*	2172 x 600 x 243 mm	220 or 240*	7215	88 kg	9437
HWBI-6M	2172 x 600 x 243 mm	220 or 240*	7215	86 kg	9626
HWBI-6MA	2172 x 600 x 243 mm	220 or 240*	7215	89 kg	10462

\* 220V or 240V CE Mark available at no added charge.

Ⓢ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

**All Standard Watt Drop-In Modular/Ganged Full-Size Rectangular Heated Well Models Feature:**

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with 1829 mm flexible conduits and lighted power switches.

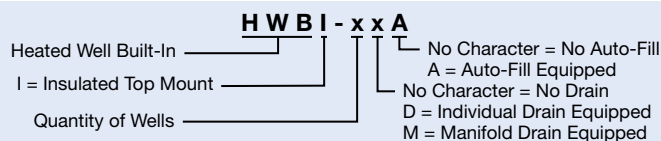
### OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold drain with side exit (not available on HWBI-1)	No Charge
HWBI-BOTTOM	Copper Manifold drain with bottom exit (not available on HWBI-1)	No Charge
OS-BEZEL27	686 mm deep Bezel for Modular unit to match Hatco CWB models in a countertop display	No Charge
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control only	No Charge

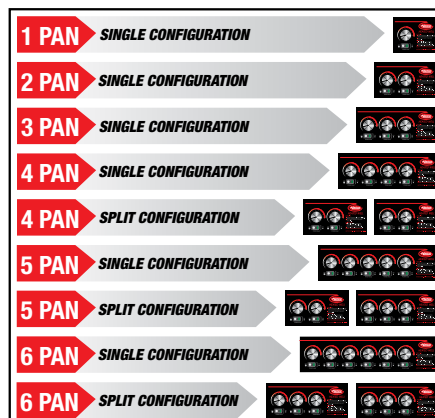


#### Gasket Options –

BEZELGASKET-1	Factory installed for HWBI-1	\$121	BEZELGASKET-4	Factory installed for HWBI-4	\$158
BEZELGASKET-2	Factory installed for HWBI-2	121	BEZELGASKET-5	Factory installed for HWBI-5	170
BEZELGASKET-3	Factory installed for HWBI-3	158	BEZELGASKET-6	Factory installed for HWBI-6	170



### Modular/Ganged Heated Wells Controls\*



\*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 23  
ACCESSORIES – PAGE 28  
ADDITIONAL ACCESSORIES – PAGES 36-37



## Drop-In Modular/ Ganged 4/3-Size Heated Wells

Hatco Modular/Ganged 4/3-Size Heated Wells maintain hot food at safe-serving temperatures, with better quality construction, longer holding times and more accurate temperatures. A deeper single unit can hold the equivalent of 4 third-size pans.

Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls and drain options. Each well has its own individual control to regulate the temperature of each food offering.

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation

- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed drain fitting joints for durability
- A 1829 mm conduit is included for convenient placement of controls

### DROP-IN MODULAR/GANGED 4/3-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HWBI43-1	394 x 772 x 244 mm	220 or 240*	1215	19 kg	\$ 2144
HWBI43-1D	394 x 772 x 244 mm	220 or 240*	1215	19 kg	2207
HWBI43-1DA	394 x 772 x 244 mm	220 or 240*	1215	21 kg	3000
HWBI43-2	749 x 772 x 244 mm	220 or 240*	2415	40 kg	3576
HWBI43-2D	749 x 772 x 244 mm	220 or 240*	2415	44 kg	3708
HWBI43-2DA*	749 x 772 x 244 mm	220 or 240*	2415	43 kg	4531
HWBI43-2M	749 x 772 x 244 mm	220 or 240*	2415	37 kg	4067
HWBI43-2MA	749 x 772 x 244 mm	220 or 240*	2415	45 kg	4891
HWBI43-3	1105 x 772 x 244 mm	220 or 240*	3615	52 kg	4883
HWBI43-3D	1105 x 772 x 244 mm	220 or 240*	3615	51 kg	5077
HWBI43-3DA*	1105 x 772 x 244 mm	220 or 240*	3615	56 kg	5876
HWBI43-3M	1105 x 772 x 244 mm	220 or 240*	3615	61 kg	5488
HWBI43-3MA	1105 x 772 x 244 mm	220 or 240*	3615	61 kg	6290
HWBI43-4	1461 x 772 x 244 mm	220 or 240*	4815	75 kg	6433
HWBI43-4D	1461 x 772 x 244 mm	220 or 240*	4815	69 kg	6692
HWBI43-4DA*	1461 x 772 x 244 mm	220 or 240*	4815	68 kg	7493
HWBI43-4M	1461 x 772 x 244 mm	220 or 240*	4815	70 kg	7156
HWBI43-4MA	1461 x 772 x 244 mm	220 or 240*	4815	82 kg	7957
HWBI43-5	1816 x 772 x 244 mm	220 or 240*	6015	89 kg	7838
HWBI43-5D	1816 x 772 x 244 mm	220 or 240*	6015	84 kg	8173
HWBI43-5DA*	1816 x 772 x 244 mm	220 or 240*	6015	85 kg	8998
HWBI43-5M	1816 x 772 x 244 mm	220 or 240*	6015	84 kg	8703
HWBI43-5MA	1816 x 772 x 244 mm	220 or 240*	6015	92 kg	9528
HWBI43-6	2172 x 772 x 244 mm	220 or 240*	7215	97 kg	9360
HWBI43-6D	2172 x 772 x 244 mm	220 or 240*	7215	97 kg	9785
HWBI43-6DA*	2172 x 772 x 244 mm	220 or 240*	7215	98 kg	10646
HWBI43-6M	2172 x 772 x 244 mm	220 or 240*	7215	97 kg	10471
HWBI43-6MA	2172 x 772 x 244 mm	220 or 240*	7215	113 kg	11325

\* 220V or 240V CE Mark available at no added charge.

• Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

**All Drop-In Modular/Ganged 4/3-Size Rectangular Heated Well Models Feature:**

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible 1829 mm conduit and lighted power switches.

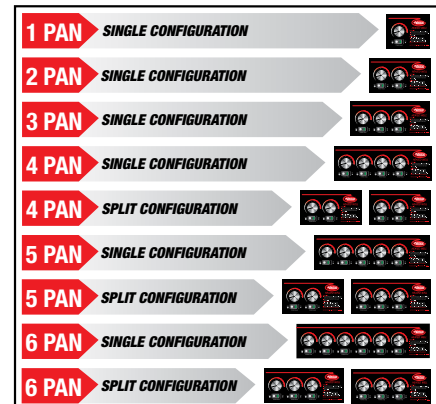
### OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI43-1)	No Charge
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI43-1)	No Charge
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control only	No Charge
<b>NEW Gasket Options –</b>		
BEZELGASKET-1	Factory installed for HWBI-1	\$121
BEZELGASKET-2	Factory installed for HWBI-2	121
BEZELGASKET-3	Factory installed for HWBI-3	158
BEZELGASKET-4	Factory installed for HWBI-4	158
BEZELGASKET-5	Factory installed for HWBI-5	170
BEZELGASKET-6	Factory installed for HWBI-6	170



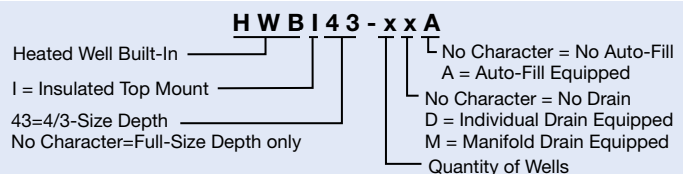
HWBI43-3DA with  
- 4 third-size pans,  
- 2 half-size pans and 1 third-size pan  
- 1 full-size pan and 1 third-size pan

### Modular/Ganged Heated Wells Controls\*



\*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order.

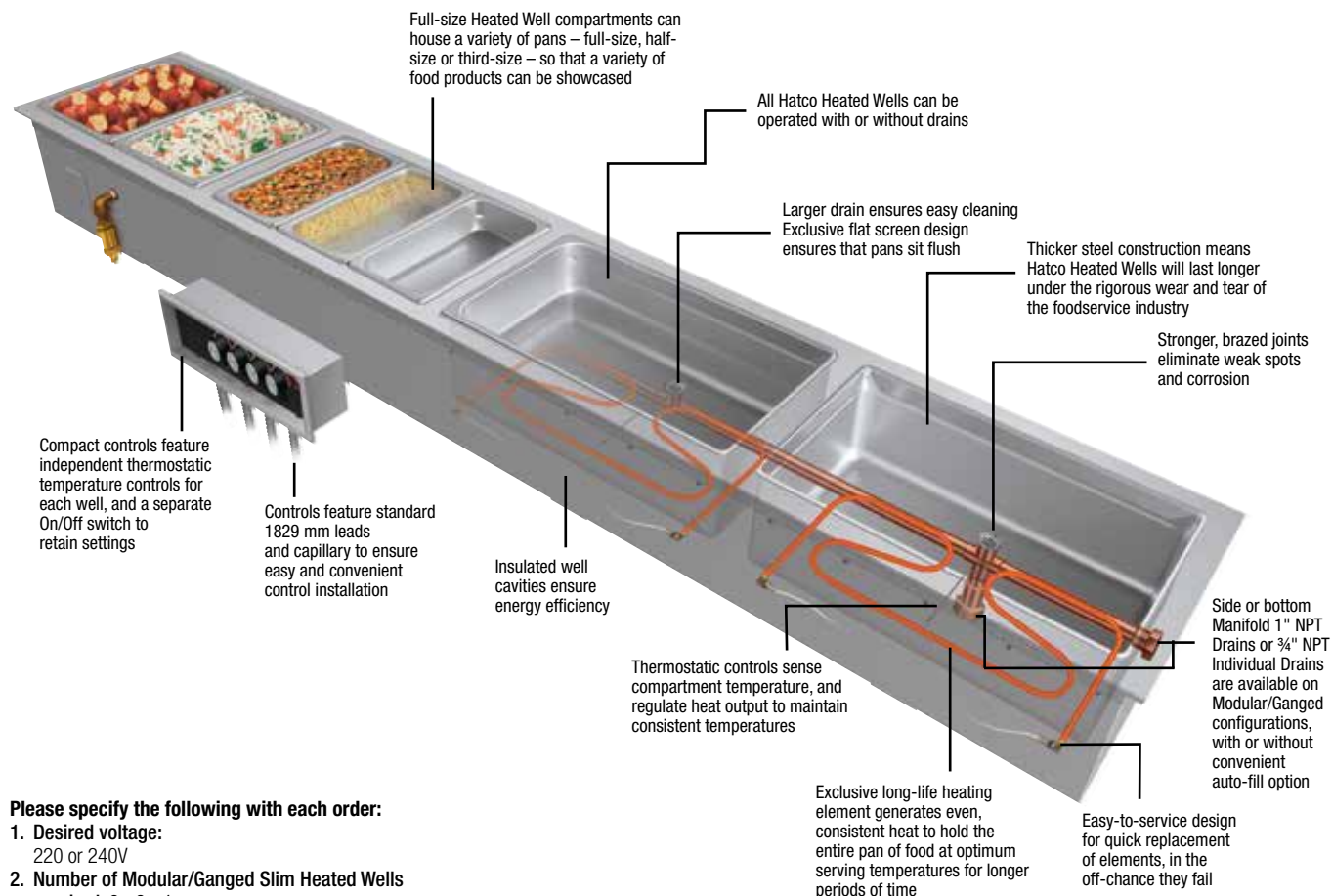
### COUNTERTOP CUTOUT DIMENSIONS – PAGE 23 ACCESSORIES – PAGE 28 ADDITIONAL ACCESSORIES – PAGES 36-37





## Modular/Ganged Slim Heated Wells Ordering Instructions

Cutaway of **HWBI-S4MA** with accessory food pans and standard single control box



### Please specify the following with each order:

- Desired voltage:**  
220 or 240V
- Number of Modular/Ganged Slim Heated Wells required:** 2-, 3-, 4-pan  
NOTE: Modular/Ganged Slim units are only offered as rectangular full-size (305 x 508 mm) but placed lengthwise
- Drain** (with or without):  
A. Standard Individual Well 3/4" NPT Drain  
B. Manifold 1" NPT Drain with side drain, field selectable left or right side  
C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well
- Auto-fill** (with or without)
- Bezel** allows a 481 mm D for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
- Agency:**  
A. CE Mark available
- Control:**  
A. Single Controls (standard on all units)  
B. Split Controls (optional on 4-pan units)

### Accessories for Modular/Ganged Slim Heated Wells

- Pan Support Bars:**  
305 or 508 mm
- Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-liter round pans
- Stainless Steel Pans:**
  - Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
  - Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
  - Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
  - Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
  - Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
- Valves:**
  - 3/4" or 1" NPT Ball Valve
  - 3/4" or 1" NPT Gate Valve
- Heated Well Covers** to convert Modular/Ganged Slim units to heated shelves (Combine the number of heated well covers for your appropriate pan size):  
A. 1-Pan Heated Well Cover

**ACCESSORIES – PAGE 28**  
**ADDITIONAL ACCESSORIES – PAGES 36-37**

### DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-S2	1121 mm	1127 mm	362 mm	368 mm
HWBI-S3	1680 mm	1686 mm	362 mm	368 mm
HWBI-S4	2239 mm	2244 mm	362 mm	368 mm

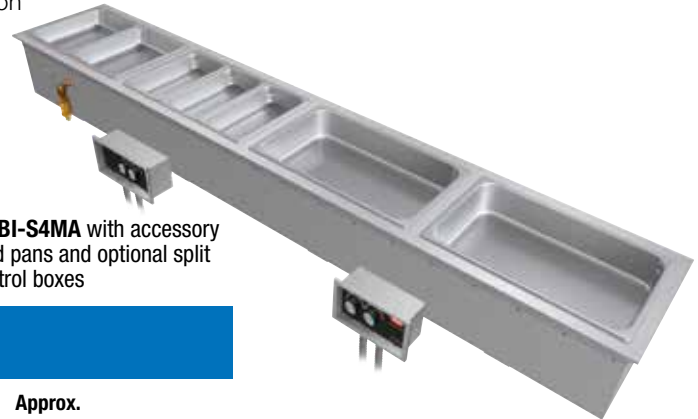
## Modular/Ganged Slim Heated Wells

Hatco Modular/Ganged Slim Heated Wells are full-sized units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete steam table within easy reach. Select the configuration that's right for your foodservice operation.

- Full-size, insulated wells available in 2- to 4-modular/ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option

- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service

HWBI-S4MA with accessory food pans and optional split control boxes



### DROP-IN MODULAR/GANGED SLIM RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HWBI-S2	1156 x 397 x 238 mm	220 or 240*	2415	38 kg	\$3481
HWBI-S2D	1156 x 397 x 238 mm	220 or 240*	2415	37 kg	3638
HWBI-S2DA®	1156 x 397 x 238 mm	220 or 240*	2415	38 kg	4298
HWBI-S2M	1156 x 397 x 238 mm	220 or 240*	2415	39 kg	3769
HWBI-S2MA	1156 x 397 x 238 mm	220 or 240*	2415	41 kg	4644
HWBI-S3	1715 x 397 x 238 mm	220 or 240*	3615	54 kg	4394
HWBI-S3D	1715 x 397 x 238 mm	220 or 240*	3615	53 kg	4713
HWBI-S3DA®	1715 x 397 x 238 mm	220 or 240*	3615	57 kg	5356
HWBI-S3M	1715 x 397 x 238 mm	220 or 240*	3615	57 kg	5011
HWBI-S3MA	1715 x 397 x 238 mm	220 or 240*	3615	57 kg	5888
HWBI-S4	2273 x 397 x 238 mm	220 or 240*	4815	70 kg	5820
HWBI-S4D	2273 x 397 x 238 mm	220 or 240*	4815	71 kg	6309
HWBI-S4DA®	2273 x 397 x 238 mm	220 or 240*	4815	73 kg	6951
HWBI-S4M	2273 x 397 x 238 mm	220 or 240*	4815	70 kg	6786
HWBI-S4MA	2273 x 397 x 238 mm	220 or 240*	4815	70 kg	7638

\* 220V or 240V CE Mark available at no added charge.

® Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

#### All Drop-In Modular/Ganged Slim Rectangular Heated Well Models Feature:

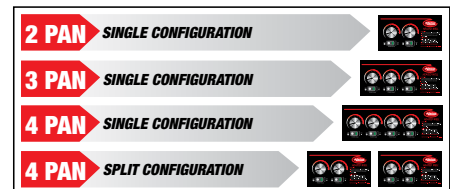
Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

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

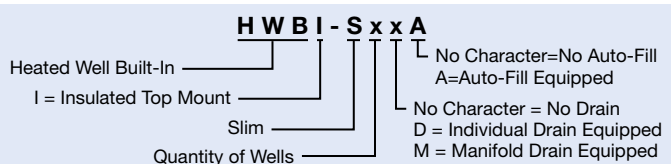
HWBI-SIDE	Copper Manifold Drain with side exit	No Charge
HWBI-BOTTOM	Copper Manifold Drain with bottom exit	No Charge
OS-BEZEL19	483 mm D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display	No Charge
<b>Gasket Options –</b>		
BEZELGASKET-S2	Factory installed for HWBI-S2	\$121
BEZELGASKET-S3	Factory installed for HWBI-S3	158
BEZELGASKET-S4	Factory installed for HWBI-S4	158

#### Modular/Ganged Slim Heated Wells Controls\*



\*4-Pan Units: Single control box is standard. If optional split control boxes are desired, it must be specified at order.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 26  
ACCESSORIES – PAGES 28, 36-37





## Modular/Ganged Heated Wells Accessories

(available for purchase at any time)

### WELL COVERS (available for purchase at any time)

For Modular/Ganged Heated Wells and Modular/Ganged Slim Heated Wells.  
(Choose the number of heated well covers for your appropriate pan size in either 1 or 2-Pan sizes, not available for HWBI43 series) –

**1-Pan Heated Well Cover** (Overall: 356 mm W x 559 mm D x 51 mm H) –

<b>1COVFUL-GGRAN</b>	1 Heated Well Cover in Gray Granite	<b>\$654</b>
<b>1COVFUL-BSAND</b>	1 Heated Well Cover in Bermuda Sand	<b>654</b>
<b>1COVFUL-NSKY</b>	1 Heated Well Cover in Night Sky	<b>654</b>

**2-Pan Heated Well Cover** (Overall: 711 mm W x 559 mm D x 51 mm H) –

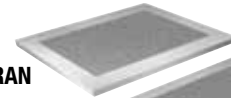
<b>2COVFUL-GGRAN</b>	2 Heated Well Cover in Gray Granite	<b>\$1103</b>
<b>2COVFUL-BSAND</b>	2 Heated Well Cover in Bermuda Sand	<b>1103</b>
<b>2COVFUL-NSKY</b>	2 Heated Well Cover in Night Sky	<b>1103</b>

**ADDITIONAL ACCESSORIES – PAGES 36-37**  
**COLORS AND FINISHES – INSIDE BACK COVER**

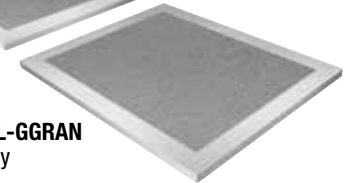
**HWBI-3**  
(3-pan size) with accessory heated well covers (one 1-pan heated well cover and one 2-pan heated well cover)



**1COVFUL-GGRAN**  
accessory



**2COVFUL-GGRAN**  
accessory



### HEATED WELL COVER COMBINATIONS PER HWBI SERIES

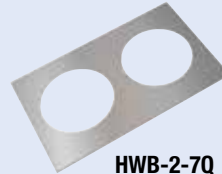
Model Series	Using only: 1COVFUL	Model Series	Using both: 1COVFUL 2COVFUL	
HWBI-1	1	HWBI-1	1	–
HWBI-2, -S2	2	HWBI-2	–	1
HWBI-3, -S3	3	HWBI-3	1	1
HWBI-4, -S4	4	HWBI-4	–	2
HWBI-5	5	HWBI-5	1	2
HWBI-6	6	HWBI-6	–	3



**HWB-2-11Q**



**HWB-3-4Q**



**HWB-2-7Q**

### ADAPTERS – SUPPORT BARS

<b>HWB-2-7Q</b>	Adapter to convert warmer to hold two 7-Liter Inserts (HWBI and HWBI-S Modular Heated Wells only)	<b>\$107</b>
<b>HWB-3-4Q</b>	Adapter to convert warmer to hold three 4-Liter Inserts (HWBI and HWBI-S Modular Heated Wells only)	<b>107</b>
<b>HWB-2-11Q</b>	Adapter to Convert warmer to hold two 10-Liter Inserts (HWBI43 Modular Heated Wells only)	<b>134</b>
<b>HWBGM12BAR</b>	305 mm Pan Support Bar for Drop-In Modular/Ganged Models	<b>23</b>
<b>HWBGM20BAR</b>	508 mm Pan Support Bar for Drop-In Modular/Ganged Models	<b>27</b>

**HWB-2-7Q**  
shown with two  
**7QT-PAN** and  
**7QT-LID-1**



**Support Bars**  
Choose the appropriate kit for HWBI or HWB series



**HWB-MNT-REC**



**HWBI2MANIF**



**BALLVALVE1INCH**



**GATEVALVE1INCH**

### MOUNTING KITS – VALVES

**Necessary at your Well Installation –**

<b>HWB-MNT-REC</b>	Kit allows mounting to thick, non-combustible countertops - 8 Brackets	<b>\$98</b>
--------------------	--	-------------

**External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –**

<b>HWBI2MANIF</b>	2-Pan Accessory	<b>\$1014</b>
<b>HWBI3MANIF</b>	3-Pan Accessory	<b>1439</b>
<b>HWBI4MANIF</b>	4-Pan Accessory	<b>1864</b>
<b>HWBI5MANIF</b>	5-Pan Accessory	<b>2289</b>
<b>HWBI6MANIF</b>	6-Pan Accessory	<b>2714</b>

**Necessary at your Well Installation –**

<b>BALLVALVE3/4</b>	High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold	<b>\$128</b>
<b>BALLVALVE1INCH</b>	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)	<b>98</b>
<b>GATEVALVE3/4IN</b>	High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold	<b>147</b>
<b>GATEVALVE1IN</b>	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)	<b>218</b>
<b>HWB-RDHV</b>	Heated Well Remote Handle for 3/4" Drains only and includes a Ball Valve	<b>505</b>



**HWB-RDHV**  
Attaches to 3/4" Drain and includes a Ball Valve



## Individual Built-In And Drop-In Heated Wells Ordering Instructions

Please specify the following with each order:

1. **Desired Voltage:** 220 or 240V

2. **Base Size of Heated Well:**

A. Rectangular:

Full (305 x 508 mm) or  
4/3 (305 x 686 mm)

B. Round: 4-liter, 7-liter  
or 10-liter

3. **Drain** (with or without)

4. **Auto-fill** (with or without)

5. **Insulated or Uninsulated**



**Insulated Well Construction**  
Full-size models are available  
with insulation for energy saving

6. **Mounting Style:**

A. Top Mounted

B. Bottom Mounted (rectangular full-size units only)

7. **Wattage:**

A. High watt

B. Standard watt

8. **Agency:**

A. CE Mark available

**HWBI-FULD**  
with accessory  
food pan

**HWBIB-FULD**  
with accessory  
food pan

Thicker gauge steel construction means Hatco Heated Wells will last longer under the rigorous wear and tear of the foodservice industry

Insulated well cavities ensure energy efficiency



**HWB-FULD** with  
accessory food pan  
(single unit holding 3  
third-size pans unit  
depth is 553 mm)

**HWB-43D** with accessory  
food pans (single unit  
holding 4 third-size pans  
– unit depth is 726 mm)



Easy to access the heating elements, if it ever becomes necessary to change them



**Top Mounted Heated Well:** Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)



**Bottom Mounted Heated Well:** Full-size (only) unit is mounted to the bottom surface of a sheet metal counter and secured with customer provided turned bends and fasteners (only food pan edge visible)

**HWBI-11QTDA**  
with accessory  
food pan



**HWB-11QT**  
with accessory  
food pan

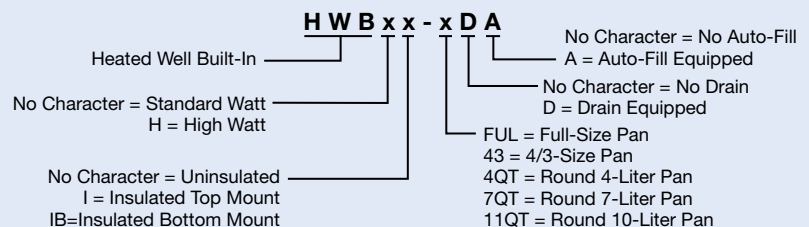


**HWB-7QT**  
with accessory  
food pan

**HWB-4QT**  
with accessory  
food pan

**HWBI-7QTDA**  
with accessory  
food pan

**CONTROL BOXES, COUNTERTOP  
CUT-OUT DIMENSIONS – PAGE 30**





## Individual Built-In And Drop-In Heated Wells Ordering Instructions

### Options for Individual Built-In and Drop-In Heated Wells

#### 1. Control Box:

- A. Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not for auto-fill)
- B. Optional ITC Control (not available for auto-fill, 4-Liter Round Wells, Insulated Round Wells or units without a drain)
- C. Standard Control for auto-fill models only

#### 2. Control Type

Thermostatic

#### 3. Leads: Extended high temp lead wire, per 305 mm

#### 4. Thermostat with 1829 mm Capillary (914 mm standard)

#### 5. Corners

- A. Standard (Rounded)
- B. Square Corners

### Accessories for Individual Built-In and Drop-In Heated Wells

#### 1. Mounting Kits for combustible countertops (individual drop-in top mount units only)

#### 2. Pan Support Bars: 305 or 508 mm

#### 3. Adapters to convert rectangular full-size units to hold 4- or 7-Liter round pans, or 4/3-size units to hold 10-Liter round pans

#### 4. Stainless Steel Pans:

- A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
- B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
- C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
- D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
- E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)

#### 5. Valve:

- A. 3/4" NPT Ball Valve for unit with Drain
- B. 3/4" NPT Gate Valve for unit with Drain

**STANDARD CONTROLS**  
(Not for Auto-fill)  
Larger Recessed Thermostatic Control – No Charge



### OPTIONAL CONTROLS

ITC Control  
(Not available for 4-Liter Round Wells, Insulated Round Wells, units without a drain or auto-fill)



### CONTROL TYPE

Thermostatic control



### STANDARD CONTROL AUTO-FILL

HWB-43DA, HWBIB-FULDA, HWBI-FULDA, HWBI-7QTDA, -11QTDA  
Standard Control (only for auto-fill)



### CONTROL CUTOUT DIMENSIONS

#### Standard Larger Recessed Thermostatic Control:

149 W x 162 H mm

#### Optional ITC Control:

149 W x 162 H mm

#### Standard Control for Auto-fill

257 W x 121 H mm

### ACCESSORIES – PAGES 36-37



### How to Order a Hatco Heated Well in Video

Hatco has given you a variety of simple and easy ways to order your well. You can read the Ordering Instructions here or watch a video "How to Order a Hatco Heated Well." Go to [hatcocorp.com](http://hatcocorp.com) and click on the Video Library. While you are there, watch the "Hatco Refrigerated Wells" video as well.

### COMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL, -FULD, FULDA	356 mm	362 mm	559 mm	565 mm
HWBI-FUL, -FULD, FULDA	356 mm	362 mm	559 mm	565 mm
HWB-, HWBI-43	356 mm	362 mm	737 mm	743 mm
HWB-, HWBI-4QT	229 mm	235 mm	229 mm	235 mm
HWB-, HWBI-7QT	279 mm	286 mm	279 mm	286 mm
HWB-, HWBI-11QT	330 mm	337 mm	330 mm	337 mm

### NONCOMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL	321 mm	328 mm	524 mm	531 mm
HWB-FULDA	321 mm	328 mm	524 mm	532 mm
HWBI-FUL, -FULD	324 mm	328 mm	528 mm	531 mm
HWBI-FULDA®	324 mm	328 mm	530 mm	532 mm
HWBIB-FUL®, -FULDA®	306 mm	306 mm	509 mm	509 mm
HWB-, HWBI-43	323 mm	328 mm	704 mm	711 mm
HWB-4QT,	181 mm Dia.	192 mm Dia.	—	—
HWB-7QT	232 mm Dia.	243 mm Dia.	—	—
HWB-11QT	282 mm Dia.	294 mm Dia.	—	—
HWBI-4QT,	187 mm Dia.	187 mm Dia.	—	—
HWBI-7QT	243 mm Dia.	243 mm Dia.	—	—
HWBI-11QT	289 mm Dia.	289 mm Dia.	—	—

® Must be flanged.

## Built-In Full-Size Heated Wells

Hatco Built-In Heated Wells hold heated foods at safe-serving temperatures. Compared to other models, Hatco units offer larger drain with a flat drain screen, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular full-size only in top or bottom mount, insulated or uninsulated
- Standard and high watt options
- Available with or without a drain (easy to clean with a larger drain and a flat screen)
- Easy access design allows for quick element or thermostat change
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert full-size wells to hold round pans available

## Control Options

– See page 30

HWBIB-FULD with accessory food pan



HWBI-FULD with accessory food pan



HWB-FULD with accessory food pan

### BUILT-IN FULL-SIZE RECTANGULAR WELLS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
<b>Standard Watt</b>						
HWB-FUL	Uninsulated Top or Bottom Mount	347 x 553 x 237 mm	220 or 240*	1200	10 kg	\$ 945
HWB-FULD	Uninsulated Top or Bottom Mount w/Drain	347 x 553 x 237 mm	220 or 240*	1200	10 kg	998
HWB-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	347 x 553 x 239 mm	220 or 240*	1215	14 kg	1813
HWBI-FUL	Insulated Top or Bottom Mount	347 x 553 x 261 mm	220 or 240*	1200	12 kg	1075
HWBI-FULD	Insulated Top or Bottom Mount w/Drain	347 x 553 x 261 mm	220 or 240*	1200	11 kg	1128
HWBI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	347 x 553 x 263 mm	220 or 240*	1215	14 kg	1943
HWBIB-FUL	Insulated Bottom Mount Only	352 x 561 x 236 mm	220 or 240*	1200	13 kg	1075
HWBIB-FULD	Insulated Bottom Mount Only w/Drain	352 x 561 x 236 mm	220 or 240*	1200	13 kg	1128
HWBIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	352 x 561 x 236 mm	220 or 240*	1215	16 kg	1943
<b>High Watt</b>						
HWBH-FUL	Uninsulated Top or Bottom Mount	347 x 553 x 237 mm	220 or 240*	1650	10 kg	\$ 945
HWBH-FULD	Uninsulated Top or Bottom Mount w/Drain	347 x 553 x 237 mm	220 or 240*	1650	10 kg	998
HWBH-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	347 x 553 x 239 mm	220 or 240*	1665	12 kg	1813
HWBHI-FUL	Insulated Top or Bottom Mount	347 x 553 x 261 mm	220 or 240*	1650	12 kg	1075
HWBHI-FULD	Insulated Top or Bottom Mount w/Drain	347 x 553 x 261 mm	220 or 240*	1650	14 kg	1128
HWBHI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	347 x 553 x 263 mm	220 or 240*	1665	14 kg	1943
HWBHIB-FUL	Insulated Bottom Mount Only	352 x 561 x 236 mm	220 or 240*	1650	14 kg	1075
HWBHIB-FULD	Insulated Bottom Mount Only w/Drain	352 x 561 x 236 mm	220 or 240*	1650	14 kg	1128
HWBHIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	352 x 561 x 236 mm	220 or 240*	1665	16 kg	1943

\* 220 or 240V CE Mark available, add \$20.

#### All Built-In Full-Size Rectangular Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation (top mounted only), 914 mm conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch

### COUNTERTOP CUTOUT DIMENSIONS – PAGE 30

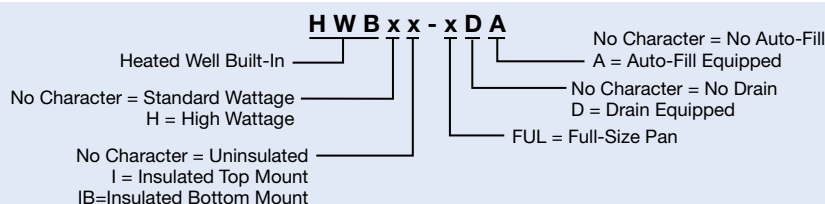
### CONTROL OPTIONS – PAGE 30

### ACCESSORIES – PAGES 36-37



Optional auto-fill supply line

All Hatco Heated Wells can be ordered with or without drains (50% larger drain with exclusive flat screen ensures the pans set flush)







**HWB-43D and HWBI-FULD** with accessory food pans (shown with **GR2AHL** with standard *Designer* non-adjustable stands and optional *Designer* Black and sneeze guards)



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

**Designer Colors for Flush Mount Control Box Bezel, not available for Auto-fill or HWB-FUL w/cord – Non-standard colors are non-returnable –**

<b>RED</b>	Warm Red	<b>\$47</b>
<b>BLACK</b>	Black	<b>47</b>
<b>GRAY</b>	Gray Granite	<b>47</b>
<b>WHITE</b>	White Granite	<b>47</b>
<b>NAVY</b>	Navy Blue	<b>47</b>
<b>GREEN</b>	Hunter Green	<b>47</b>
<b>COPPER</b>	Antique Copper	<b>47</b>
<b>HWB-LEAD</b>	Power Supply Lead Wire (Lead Wire only – Conduit not included)	<b>per 305 mm \$ 14</b>
<b>HWB-CORD</b>	HWB-FUL with Cord-Standard (Shown below)	
	All models except Auto-fill models	<b>add 43</b>
	HWBI-FUL with Cord-Standard (Shown below)	
<b>HWBI-CORD</b>	All models except Insulated Top Mount with auto-fill	<b>add 43</b>
<b>HWBIB-BRKT</b>	Mounting Bracket for Insulated Bottom Mount (HWBIB series)	<b>add 28</b>
<b>HWB-SQUARE</b>	Square Pan Corners (In lieu of standard round pan corners)	<b>add 106</b>

#### Control Options –

<b>HWB-TSTAT</b>	Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)	<b>\$ 96</b>
<b>HWB-RTC</b>	Larger Recessed Thermostatic Control (not available for auto-fill models)	<b>No Charge</b>
<b>HWB-ITC</b>	ITC Control (not available for auto-fill models or units without a drain)	<b>320</b>

### ACCESSORIES – PAGES 36-37

### COLORS AND FINISHES – INSIDE BACK COVER

**HWB-ITC –**  
Optional control (not available for auto-fill, units without a drain) shown in optional control box bezel in *Designer* White Granite



**HWB-FUL**  
with optional  
**HWB-CORD**



**HWBIB-FULD** with  
optional **HWBI-CORD**  
and accessory food pan

**HWB-FUL**  
with optional **HWB-TSTAT**  
Thermostat with 1829 mm  
capillary (Not available for  
auto-fill)

**Square Corner**



**Standard Corner**





## Drop-In 4/3-Size Heated Wells

Convenient 4/3-Size Wells hold heated foods at safe-serving temperatures. Like the full-size models, Hatco units offer a larger drain with a flat drain screen, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular 4/3-size wells
- Standard and high watt
- Available with or without a drain (easy to clean with a larger drain and a flat screen)
- Easy access design allows for quick element or thermostat change
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert 4/3-size wells to hold round pans



**HWB-43D** with accessory food pans (single unit holding 4 third-size pans)



**HWBI-43D** with accessory food pans (single unit holding 4 third-size pans)

### DROP-IN 4/3-SIZE RECTANGULAR WELLS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
<b>Standard Watt</b>						
<b>HWB-43</b>	Uninsulated	346 x 727 x 239 mm	220 or 240*	1200	11 kg	<b>\$1053</b>
<b>HWB-43D</b>	Uninsulated w/Drain	346 x 727 x 239 mm	220 or 240*	1200	11 kg	<b>1106</b>
<b>HWB-43DA</b>	Uninsulated w/Drain, Auto-fill	346 x 727 x 239 mm	220 or 240*	1215	12 kg	<b>1921</b>
<b>HWBI-43</b>	Insulated	346 x 727 x 262 mm	220 or 240*	1200	14 kg	<b>1183</b>
<b>HWBI-43D</b>	Insulated w/Drain	346 x 727 x 262 mm	220 or 240*	1200	14 kg	<b>1236</b>
<b>High Watt</b>						
<b>HWBH-43</b>	Uninsulated	346 x 727 x 239 mm	220 or 240*	1650	11 kg	<b>\$1053</b>
<b>HWBH-43D</b>	Uninsulated w/Drain	346 x 727 x 239 mm	220 or 240*	1650	11 kg	<b>1106</b>
<b>HWBH-43DA</b>	Uninsulated w/Drain, Auto-fill	346 x 727 x 239 mm	220 or 240*	1665	14 kg	<b>1921</b>
<b>HWBHI-43</b>	Insulated	346 x 727 x 262 mm	220 or 240*	1650	14 kg	<b>1183</b>
<b>HWBHI-43D</b>	Insulated w/Drain	346 x 727 x 262 mm	220 or 240*	1650	14 kg	<b>1236</b>

\* 220 or 240V CE Mark available, add \$20.

#### All Drop-In 4/3-Size Rectangular Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 914 mm conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch.

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

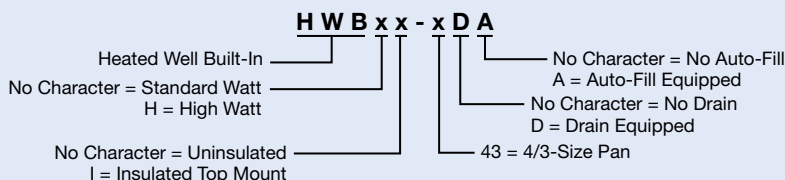
<b>HWB-LEAD</b>	Power Supply Lead Wire (Lead Wire only – Conduit not included)	per 305 mm \$14
<b>HWB-AFL</b>	Left water fill hole (front is standard)	No Charge
<b>HWB-AFR</b>	Models HWB, HWBH-43DA only - Right water fill hole (front is standard)	No Charge
<b>Control Options –</b>		
<b>HWB-TSTAT</b>	Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)	\$ 96
<b>HWB-RTC</b>	Larger Recessed Thermostatic Control (not available for auto-fill models)	No Charge
<b>HWB-ITC</b>	ITC Control (not available for auto-fill models or units without a drain)	320

**Designer Colors (Control Box Bezel) –**  
Not available for Auto-fill –  
Non-standard colors are non-returnable –  
Stainless Steel is standard –

<b>RED</b>	Warm Red	<b>\$47</b>
<b>BLACK</b>	Black	<b>47</b>
<b>GRAY</b>	Gray Granite	<b>47</b>
<b>WHITE</b>	White Granite	<b>47</b>
<b>NAVY</b>	Navy Blue	<b>47</b>
<b>GREEN</b>	Hunter Green	<b>47</b>
<b>COPPER</b>	Antique Copper	<b>47</b>



**Insulated Well Construction**  
Full-size models are available with insulation for energy savings



**CONTROL OPTIONS – PAGE 30**  
**COUNTERTOP CUT-OUT DIMENSIONS – PAGE 30**  
**ACCESSORIES – PAGES 36-37**  
**COLORS AND FINISHES – INSIDE BACK COVER**



July 1, 2024

## Export Price List

## Drop-In Round Uninsulated Heated Wells

Keeping hot food at safe-serving temperatures is critical to any foodservice operation – and Hatco has the Heated Wells to meet the demands of any serving application. Thermostatic controls monitor and regulate the temperature of the well for more accurate heat and energy savings. Hatco controls feature a separate On/Off switch, which allows a previously determined setting to be maintained.

- 4-, 7- and 10-liter round wells
- Standard or high watt (4-Liter standard watt only)
- With or without drain
- EZ locking hardware for easy top mount installation
- Accessory mounting kits for combustible countertops available

## Control Options

- Larger front-mounted recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability
- Optional ITC control with large control box available for easier reading on 7- or 10-Liter standard or high watt configurations



Optional ITC control – (not for 4-Liter Round Wells or units without a drain) shown with optional control box bezel in *Designer* White Granite



Standard larger recessed thermostatic control at no charge

### DROP-IN ROUND WELLS – UNINSULATED

Model	Description	Dimensions Dia. x H	Voltage	Watts	Approx. Ship Weight	List Price
<b>4-Liter (4-Quart) – Standard Watt</b>						
HWB-4QT	Top Mount	212 x 270 mm	220 or 240*	600	5 kg	<b>\$899</b>
HWB-4QTD	Top Mount w/Drain	212 x 270 mm	220 or 240*	600	5 kg	<b>952</b>
<b>7-Liter (7-Quart) – Standard Watt</b>						
HWB-7QT	Top Mount	262 x 244 mm	220 or 240*	600	6 kg	<b>\$899</b>
HWB-7QTD	Top Mount w/Drain	262 x 244 mm	220 or 240*	600	6 kg	<b>952</b>
<b>7-Liter (7-Quart) – High Watt</b>						
HWBH-7QT	Top Mount	262 x 244 mm	220 or 240*	800	6 kg	<b>\$899</b>
HWBH-7QTD	Top Mount w/Drain	262 x 244 mm	220 or 240*	800	6 kg	<b>952</b>
<b>10-Liter (11-Quart) – Standard Watt</b>						
HWB-11QT	Top Mount	313 x 244 mm	220 or 240*	600	6 kg	<b>\$899</b>
HWB-11QTD	Top Mount w/Drain	313 x 244 mm	220 or 240*	600	6 kg	<b>952</b>
<b>10-Liter (11-Quart) – High Watt</b>						
HWBH-11QT	Top Mount	313 x 244 mm	220 or 240*	800	6 kg	<b>\$899</b>
HWBH-11QTD	Top Mount w/Drain	313 x 244 mm	220 or 240*	800	6 kg	<b>952</b>

\* 220 or 240V CE Mark available, add \$20.

#### All Drop-In Round Uninsulated Heated Well Models Feature:

Voltage: Single phase.

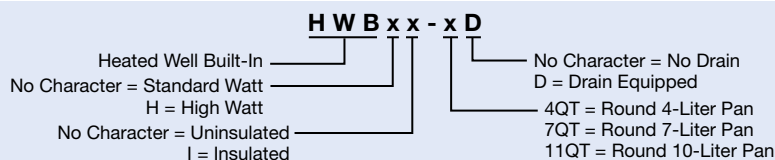
Models Shipped with: EZ locking hardware for installation, 914 mm conduits between the control and well and a remote thermostat with lighted power switch.

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

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	per 305 mm	\$14
<b>Control Options –</b>			
HWB-TSTAT	Thermostat with 1829 mm (in lieu of standard 914 mm, not available for auto-fill)		\$ 96
HWB-RTC	Larger Recessed Thermostatic Control		No Charge
HWB-ITC	ITC Control with large Control Box for 7- and 10-liter Drop-In Round Wells only		320

#### Designer Colors (Control Box/Bezel) – Non-standard colors are non-returnable – Stainless Steel is standard –

RED	Warm Red	\$47
BLACK	Black	47
GRAY	Gray Granite	47
WHITE	White Granite	47
NAVY	Navy Blue	47
GREEN	Hunter Green	47
COPPER	Antique Copper	47



**COUNTERTOP CUTOUT DIMENSIONS – PAGE 30**  
**ACCESSORIES – PAGES 36-37**  
**COLORS AND FINISHES – INSIDE BACK COVER**

## Drop-In Round Insulated Heated Wells

Hatco Drop-In Round Insulated Heated Wells provide flexibility and quality, with many options to choose from. These units hold steam table food hot and fresh with self-adjusting thermostats that monitor the actual temperatures and control the heat only when needed.

- Available in insulated 4-, 7- and 10-liter Round Wells
- Standard or high watt (4-Liter standard watt only)
- Controls feature a separate lighted ON/OFF rocker switch and temperature dial, allowing preset temperatures to be maintained
- Easy service access to heating elements and thermostats
- Mounting kits for combustible countertops available
- Auto-Fill models available in 7 and 10 Liter round wells

## Control Options

- Larger front-mounted recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability



Standard larger recessed thermostatic control at no charge

HWBI-7QTD  
with accessory  
food pan



HWBI-11QTDA with  
accessory food pan

### DROP-IN ROUND WELLS – INSULATED

Model	Description	Dimensions Dia. x H	Voltage	Watts	Approx. Ship Weight	List Price
<b>4-Liter (4-Quart) – Standard Watt</b>						
HWBI-4QT	Top Mount	212 x 271 mm	220 or 240*	600	5 kg	<b>\$1029</b>
HWBI-4QTD	Top Mount w/Drain	212 x 271 mm	220 or 240*	600	6 kg	<b>1082</b>
<b>7-Liter (7-Quart) – Standard Watt</b>						
HWBI-7QT	Top Mount	262 x 247 mm	220 or 240*	600	6 kg	<b>\$1029</b>
HWBI-7QTD	Top Mount w/Drain	262 x 247 mm	220 or 240*	600	7 kg	<b>1082</b>
HWBI-7QTDA	Top Mount w/Drain, Auto-fill	262 x 247 mm	220 or 240*	615	8.6 kg	<b>1897</b>
<b>7-Liter (7-Quart) – High Watt</b>						
HWBHI-7QT	Top Mount	262 x 247 mm	220 or 240*	800	6 kg	<b>\$1029</b>
HWBHI-7QTD	Top Mount w/Drain	262 x 247 mm	220 or 240*	800	6 kg	<b>1082</b>
HWBHI-7QTDA	Top Mount w/Drain, Auto-fill	262 x 247 mm	220 or 240*	815	8.6 kg	<b>1897</b>
<b>10-Liter (11-Quart) – Standard Watt</b>						
HWBI-11QT	Top Mount	313 x 246 mm	220 or 240*	600	7 kg	<b>\$1029</b>
HWBI-11QTD	Top Mount w/Drain	313 x 246 mm	220 or 240*	600	10 kg	<b>1082</b>
HWBI-11QTDA	Top Mount w/Drain, Auto-fill	313 x 246 mm	220 or 240*	615	11 kg	<b>1897</b>
<b>10-Liter (11-Quart) – High Watt</b>						
HWBHI-11QT	Top Mount	313 x 246 mm	220 or 240*	800	7 kg	<b>\$1029</b>
HWBHI-11QTD	Top Mount w/Drain	313 x 246 mm	220 or 240*	800	7 kg	<b>1082</b>
HWBHI-11QTDA	Top Mount w/Drain, Auto-fill	313 x 246 mm	220 or 240*	815	12 kg	<b>1897</b>

\* 220 or 240V CE Mark available, add \$20.

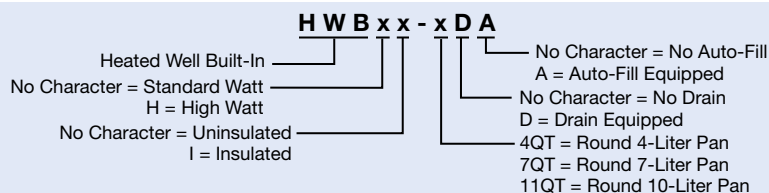
#### All Drop-In Round Insulated Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 914 mm conduit and a remote thermostat with lighted power switch.

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

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	per 305 mm	<b>\$14</b>
<b>Control Options –</b>			
HWB-TSTAT	Thermostat with 1829 mm Capillary Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)		<b>96</b>
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill)		<b>No Charge</b>



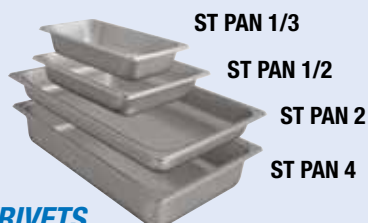
**COUNTERTOP CUTOUT DIMENSIONS – PAGE 30**  
**ACCESSORIES – PAGES 36-37**

## Heated Well Accessories *(available for purchase at any time)*



**FTB-2**  
with accessory  
full-size  
sheet pans

**HWBI-2**  
with accessory  
half and third-size  
food pans



### PANS – LIDS – TRIVETS

<b>ST PAN 1/3</b>	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm	<b>\$ 68</b>
<b>ST PAN 1/2</b>	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	<b>78</b>
<b>ST PAN 2</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	<b>93</b>
<b>ST PAN 4</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	<b>117</b>
<b>HDW 6" PAN</b>	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm	<b>127</b>
<b>4QT-PAN</b>	4-Liter Round Pan	<b>124</b>
<b>7QT-PAN</b>	7-Liter Round Pan	<b>138</b>
<b>11QT-PAN</b>	10-Liter Round Pan	<b>152</b>

#### Notched Lid for Round Pans –

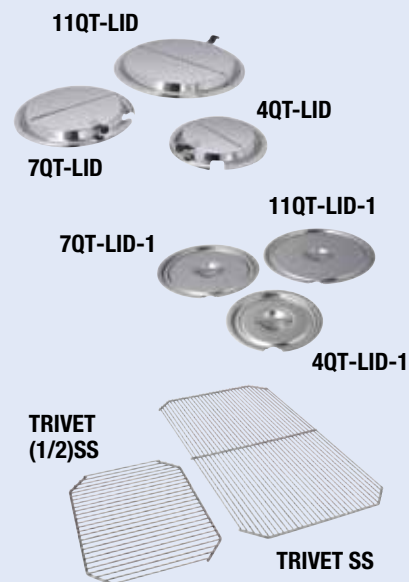
<b>4QT-LID-1</b>	4-Liter Round, Notched, Solid Lid	<b>\$59</b>
<b>7QT-LID-1</b>	7-Liter Round, Notched, Solid Lid	<b>72</b>
<b>11QT-LID-1</b>	10-Liter Round, Notched, Solid Lid	<b>86</b>

#### Hinged Lid for Round Pans –

<b>4QT-LID</b>	4-Liter Round, Hinged and Notched Lid	<b>\$ 77</b>
<b>7QT-LID</b>	7-Liter Round, Hinged and Notched Lid	<b>101</b>
<b>11QT-LID</b>	10-Liter Round, Hinged and Notched Lid	<b>126</b>

#### Wire Trivets Stainless –

<b>TRIVET (1/2)SS</b>	Half-Size – 259 W x 194 D mm	<b>\$126</b>
<b>TRIVET SS</b>	Full-Size – 259 W x 457 D mm	<b>175</b>



### ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 37



## Heated Well Accessories

(available for purchase at any time)

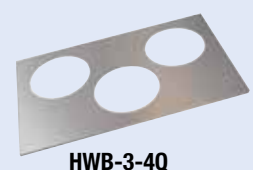
**HWB-2-7Q**  
shown with two  
7QT-PAN and  
7QT-LID-1



**HWB-2-7Q**



**HWB-2-11Q**

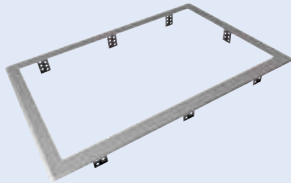
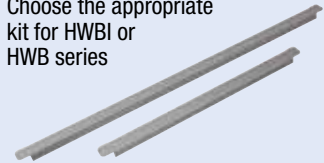


**HWB-3-4Q**

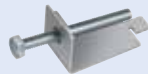
### ADAPTERS – SUPPORT BARS

<b>HWB-2-7Q</b>	Adapter to convert warmer to hold two 7-Liter Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)	<b>\$107</b>
<b>HWB-3-4Q</b>	Adapter to convert warmer to hold three 4-Liter Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)	<b>107</b>
<b>HWB-2-11Q</b>	Adapter to Convert warmer to hold two 10-Liter Inserts (HWB-43 Rectangular and HWBI43 Modular Heated Wells only)	<b>134</b>
<b>HWB12BAR</b>	305 mm Pan Support Bar for Built-In and Drop-In Heated Wells	<b>23</b>
<b>HWB20BAR</b>	508 mm Pan Support Bar for Built-In and Drop-In Heated Wells	<b>27</b>
<b>HWBGM12BAR</b>	305 mm Pan Support Bar for Drop-In Modular/Ganged Models	<b>23</b>
<b>HWBGM20BAR</b>	508 mm Pan Support Bar for Drop-In Modular/Ganged Models	<b>27</b>

**Support Bars**  
Choose the appropriate  
kit for HWBI or  
HWB series



**HWB-FUL-MNT**  
Choose the appropriate kit for  
HWB-FUL, HWB-43 or HWB-4Q,  
-7Q, -11Q series



**HWB-MNT-REC or  
HWB-MNT-RND**



**HWBI2MANIF**



**BALLVALVE1INCH**

### MOUNTING KITS – VALVES

#### Necessary at your Well installation –

<b>HWB-FUL-MNT</b>	Mounting Kit for combustible countertops for HWB-FUL series only	<b>\$137</b>
<b>HWB-43-MNT</b>	Mounting Kit for combustible countertops for HWB-43 series only	<b>165</b>
<b>HWB-4Q-MNT</b>	Mounting Kit for combustible countertops for HWB-4Q series only	<b>82</b>
<b>HWB-7Q-MNT</b>	Mounting Kit for combustible countertops for HWB-7Q series only	<b>89</b>
<b>HWB-11Q-MNT</b>	Mounting Kit for combustible countertops for HWB-11Q series only	<b>97</b>
<b>HWB-MNT-REC</b>	Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells, HWBI Modular Heated Wells only)	<b>98</b>
<b>HWB-MNT-RND</b>	Kit allows mounting to thick countertops - 4 Brackets (Round Heated Wells only)	<b>49</b>

#### External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –

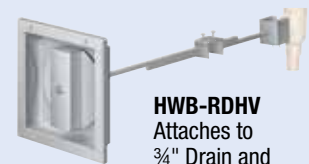
<b>HWBI2MANIF</b>	2-Pan Accessory	<b>\$1014</b>
<b>HWBI3MANIF</b>	3-Pan Accessory	<b>1439</b>
<b>HWBI4MANIF</b>	4-Pan Accessory	<b>1864</b>
<b>HWBI5MANIF</b>	5-Pan Accessory	<b>2289</b>
<b>HWBI6MANIF</b>	6-Pan Accessory	<b>2714</b>

#### Necessary at your Well Installation –

<b>BALLVALVE3/4</b>	High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold	<b>\$128</b>
<b>BALLVALVE1INCH</b>	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)	<b>98</b>
<b>GATEVALVE3/4IN</b>	High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold	<b>147</b>
<b>GATEVALVE1IN</b>	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)	<b>218</b>
<b>HWB-RDHV</b>	Heated Well Remote Handle for 3/4" Drains only and includes a Ball Valve	<b>505</b>



**GATEVALVE1INCH**



**HWB-RDHV**  
Attaches to  
3/4" Drain and  
includes a  
Ball Valve

# Decorative Lamps & Display Lights

*Cafeterias • Convenience Stores  
Supermarkets & Delis • Restaurants & Cafés  
Clubs & Bars • Concessions*



**DL-1100-SR** in Clear Brushed Metal  
Gloss finish pg. 41-43



**DL-400-SN** in Glossy Gray  
Gloss finish pg. 41-43



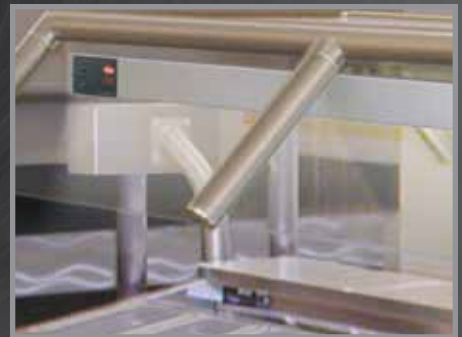
**DL-500-SR** in Bright Brass  
Plated finish pg. 41-43



**DL-800-SR** in Designer Warm Red  
pg. 41-43



**DL-725-RL** in Bright Nickel  
Plated finish pg. 41-43



**HL-54** (sneeze guards not available as  
pictured) pg. 45



**HL5-60** in Standard Clear Anodized finish (sneeze  
guards not available as pictured) pg. 46



### ORDERING INSTRUCTIONS

Luminaire lamps are for lighting only. LUMINAIRE option must be specified when lamps are utilized for decorative purposes only (no heating). This option is not field convertible. Maximum 100 watts.

### CLEARANCE REQUIREMENTS

**NOTE:** Install 240V, 250W bulb no closer than 76 mm from a sidewall and no closer than 406 mm above a combustible surface, or no closer than 127 mm to a non-combustible surface.

**NOTE:** Install HIGH WATT 240V, 375W bulb no closer than 76 mm from a sidewall and no closer than 686 mm above a combustible surface, or no closer than 432 mm to a non-combustible surface (240V, 375W bulb not available).

**NOTE:** Multiple installations of Decorative Lamps must have a minimum of 305 mm on center of shade between each unit.



(From left to right) DL-2300-ASN, -2200-SU, -2100-SR, -1800-RL, -2400-SU, -1600-RCL and -1700-ASU

### Specify the following information with your order:

- Electrical:** Voltage 240V single phase and Wattage 100W (Luminaire), 250W (Standard), or 375W (High)
- Mounting Style Code:** AS, C, R, RC, S<sup>■</sup>
- Switch Location Code:** Lower (L), None (N), Remote (R) or Upper (U). DLH models must have remote switch or none
- Shade Style Code:** -400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1400, -1500, -1600, -1700, -1800, -2100, -2200, -2300, -2400

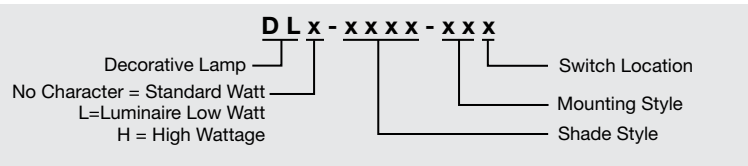
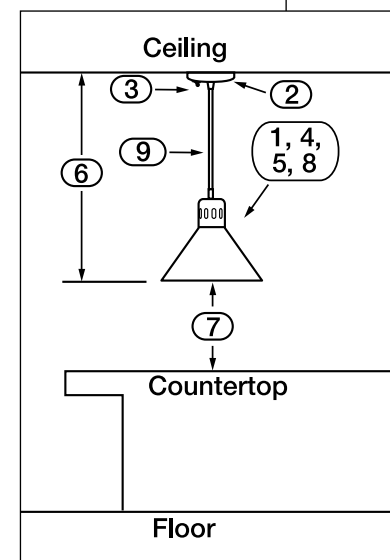
Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red<sup>■</sup> (lampshade only), Brilliant Blue<sup>■</sup> (lampshade only), Clear Coat Brushed Metal<sup>■</sup> (lampshade only), Bright Brass<sup>■</sup>, Bright Nickel<sup>■</sup>, Bright Copper<sup>■</sup>, Antique Nickel<sup>■</sup>, Antique Brass<sup>■</sup>, Antique Bronze<sup>■</sup>

- Overall Unit Length:** For C, S or AS Mounts, from ceiling to bottom of warmer lamp shade
- Clearance:** From bulb to surface (see **NOTE** Clearance Requirements above)
- Accessory Bulb Color/Coating:**  
40W Clear Coated (Luminaire only)  
250W Clear Uncoated or Clear Coated
- Optional Cord Color:** Black (standard), White (optional)

<sup>■</sup> Special process required and extended lead times, see page 41 for additional charge.

Specify your appropriate accessories with your order.

■ Mounting Style availability dependent on Shade Style type. See page 41 & 42 for details.





## Decorative Lamps/ Luminares

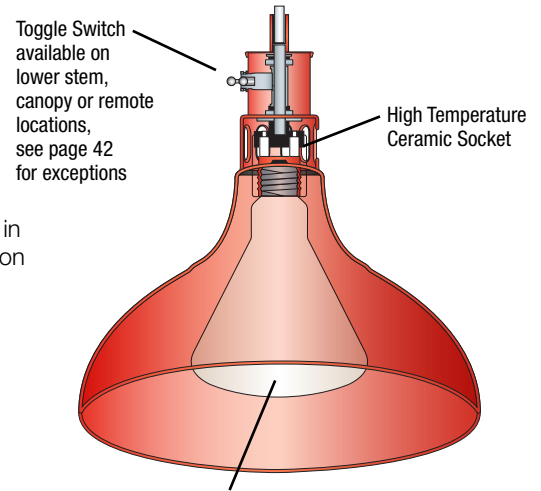
Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for any location, the range of lights are available with a selection of personalized choices: shade styles, colors, switch locations and mounting arrangements. Configurations for lighting (Luminaire), as well as foodwarming, are available.

**NOTE:** Decorative Lamps and Luminares are non-returnable.

- Decorative Lamps and Luminares available in nineteen shade styles
- Five different mounting arrangements to choose from
- Seven *Designer* colors, seven Gloss finishes and six Plated finishes available
- Four power switch options:
  - Upper (on canopy)
  - Lower (at stem)
  - Remote
  - None
- Available for food holding and display or lighting only applications
- Low and standard bulbs available in certain voltages, see accessories on page 44 (bulb not included in unit price)

Rigid and Adjustable Stem Mounts in unit color (except for Gloss finishes Radiant Red, Brilliant Blue and Clear Brushed Metal)

Various cord lengths available, starting at 432 mm, while retractable can vary

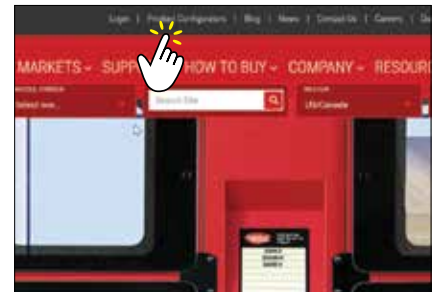


Bulbs for:  
40W clear, coated (Luminaire or DLL models only, 240V)  
250W DL clear, uncoated or coated

## Build A Decorative Lamp

Hatco has given you a variety of simple and easy ways to "Build Your Decorative Lamp." You can go online or quickly do the work tables of "How to Build Your Lamp" on pages 41 through 43.

- GO online at: [www.hatcocorp.com](http://www.hatcocorp.com) and click on "Product Configurator" in the header. (Download a PDF of your lamp configuration in color and a Hatco List Price Quote)
- OR follow the six steps in the Hatco Price List (next three pages) to build your Hatco model code and List Price.



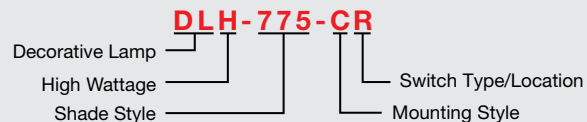
Hatco Website shown, click on "Product Configurators" then "Build A Lamp" in the header to configure your choices



Now you can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit [www.hatcocorp.com](http://www.hatcocorp.com)  
Click on "Build a Lamp"

## HOW TO BUILD A LAMP



### Specify the following options when ordering:

1 Electrical	<b>DLH</b>	(High Watt - 375 watt max)	<b>No Charge</b>
2 Mounting Style	<b>C</b>	(Cord Mount)	<b>No Charge</b>
3 Switch Location	<b>R</b>	(Remote Switch Location)	<b>No Charge</b>
4 Shade Style	<b>-775</b>	(See Shade Style on page 42)	<b>\$488</b>
5 Shade Color	<b>BBRASS</b>	(Bright Brass Plated Finish)	<b>202</b>
6 Overall Length	<b>2032 mm</b>	(Overall Length) - Only C mounts and over 1829 mm	<b>26</b>

(Specify to the nearest inch - CL, CU, ASL, ASU, SL, SU mounts only).

**TOTAL \$716**

Information indicated in red are items that the customer must enter. *Bulbs are not included.*



## Build A Decorative Lamp Configurator Worksheet

Complete the six steps on this worksheet to configure your Hatco model code and List Price. In order to get exactly what you need in the least amount of time, have this handy when ordering your Hatco Decorative Lamp.



Decorative Lamps &  
Display Lights

### BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 1 AND 2

(To determine your total list price and model code, pick all your options - bulb not included)

#### STEP 1: ELECTRICAL

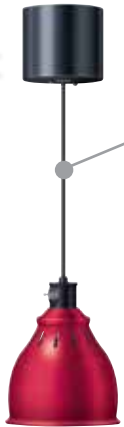
240V (CE Mark available at no added charge)		
<b>Voltage</b>		<b>No Charge</b>
<b>Wattage</b>		<b>No Charge</b>
<b>DLL-</b> Luminaire	100 watt max	
<b>DL-</b> Standard	250 watt max	
<b>DLH-</b> High Watt	375 watt max	

#### STEP 2: MOUNTING STYLE

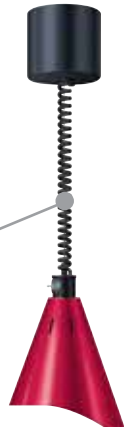
##### Mounting Style –

Adjustable Stem mount (Limited height adjustment at install only, mount with rigid stem mount to canopy)

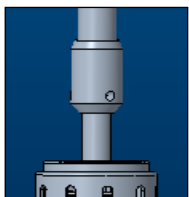
<b>AS</b>	Adjustable Stem mount (Limited height adjustment at install only, mount with rigid stem mount to canopy)	<b>\$184</b>
<b>C</b>	Cord (specify Cord Color)	<b>No Charge</b>
<b>R</b>	Coiled Retractable Cord (specify Cord Color)	<b>301</b>
<b>RC</b>	Retractable Cord (specify Cord Color)	<b>461</b>
<b>S</b>	Stem	<b>82</b>



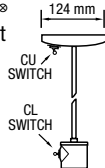
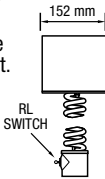
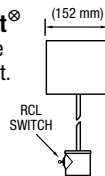
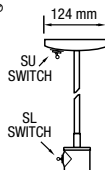
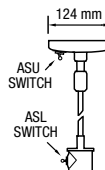
**DL-1600-RCL** shown with Retractable Cord Mount.



**DL-1800-RL** shown with Coiled Retractable Cord Mount.



**Aluminum Plated Coupler** provides a high strength hold for the Adjustable Stem Mount

MOUNTING STYLES		SPECIFY the:	Shade Height	
			216 mm	267 mm
CORD	<b>C Mount®</b> Cord Mount to canopy. 	Overall Length	432 mm to any length	483 mm to any length
	<b>R Mount®</b> Coiled Retractable Cord Mount. 		787 to 1765 mm	838 to 1816 mm
RETRACTABLE CORD	<b>RC Mount®</b> Retractable Cord Mount. 	Adjusts to a maximum and minimum according to shade height	610 to 1829 mm	686 to 1905 mm
	<b>S Mount®</b> Rigid Stem Mount to canopy. 		356 to 1803 mm	406 to 1854 mm
STEM	Review Switch Locations in Step 3 on next page to determine your appropriate model code.			
ADJUSTABLE	<b>AS Mount®</b> At install only, limited height adjustments with Rigid Stem Mount to canopy. 	Adjustable Overall Length (at install only)	<b>ASU, ASR, ASN</b>	
	356 to 406 mm 406 to 495 mm 508 to 686 mm 686 to 1067 mm 1067 to 1829 mm		407 to 457 mm 457 to 546 mm 559 to 737 mm 737 to 1118 mm 1118 to 1880 mm	
	<b>ASL</b>		406 to 432 mm 457 to 559 mm 559 to 711 mm 737 to 1092 mm 1118 to 1854 mm	457 to 483 mm 508 to 610 mm 610 to 762 mm 788 to 1143 mm 1169 to 1905 mm

⊗ Not available with a lower switch for DL-2100, -2200, -2300 or -2400

⊗ Not available for DL-2100, -2200, -2300 or -2400

**NOTE:** Decorative Lamps and Luminaires are non-returnable.

Go to next page for Steps 3-4.

<b>D L x - x x x x - x x x</b>	
Decorative Lamp	Switch Location
No Character = Standard Watt	Mounting Style
L=Luminaire Low Watt	Shade Style
H = High Wattage	

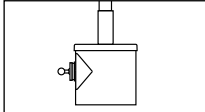
## Build A Decorative Lamp Configurator Worksheet

Continued from page 41

**BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 3 AND 4**  
(To determine your total list price and model code, pick all your options - bulb not included)



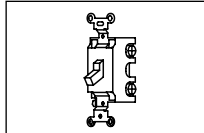
### SWITCH LOCATIONS



#### L - Lower Switch

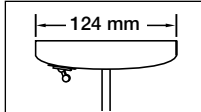
Not available on:

- DLH (high watt models)
- Not available for DL-2100, -2200, -2300 or -2400.



#### R - Remote Switch

- Accommodates 16 amps
- Up to seven 250W lamps, or five 375W lamps maximum per remote switch



#### U - Upper Switch

Not available on

- DLH (high watt models)
- R Mount and RC Mount

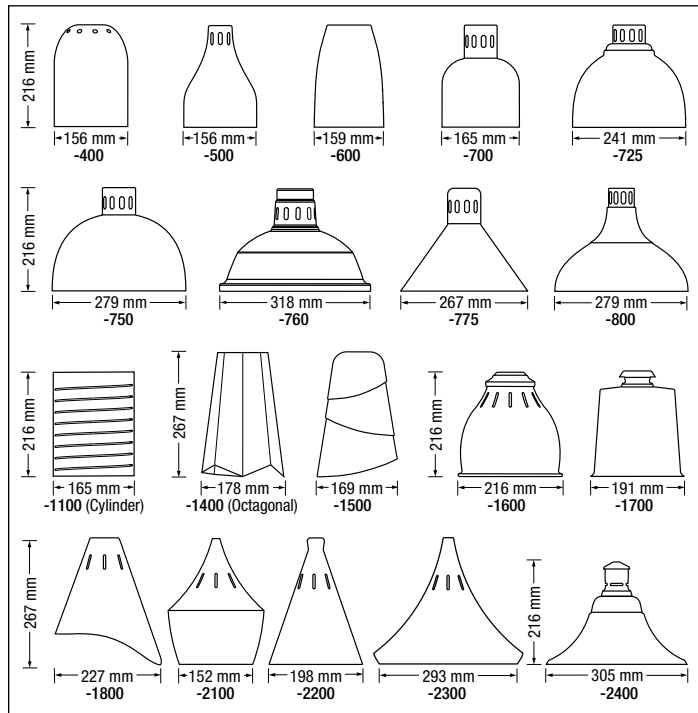
### STEP 3: SWITCH LOCATION

Switch Location –

No Charge

L	Lower (not available on high watt models)
N	None
R	Remote
U	Upper (not available on high watt models)

### SHADE STYLES (height and width shown)



### STEP 4: SHADE STYLE

Shade Code

Ship Weight

(depending on components)

List Price

-400	3-5 kg	\$446
-500	3-5 kg	446
-600	3-5 kg	446
-700	3-5 kg	446
-725	3-5 kg	\$488
-750	3-5 kg	488
-760	3-5 kg	488
-775	3-5 kg	488
-800	3-5 kg	488
-1100	3-5 kg	488
-1400	3-5 kg	488
-1500	3-5 kg	\$555
-1600	3-5 kg	488
-1700	3-5 kg	488
-1800	3-5 kg	488
-2100	3-5 kg	\$425
-2200	3-5 kg	425
-2300	3-5 kg	425
-2400	3-5 kg	425

Go to next page for Steps 5-6.

DLx - xxx - xxx

Decorative Lamp  
No Character = Standard Watt  
L=Luminaire Low Watt  
H = High Wattage  
Switch Location  
Mounting Style  
Shade Style

**NOTE:** Decorative Lamps and Luminaires are non-returnable.

## Build A Decorative Lamp Configurator Worksheet

Continued from page 42



Visit [www.hatco.com](http://www.hatco.com)  
Click on "Build a Lamp"

Decorative Lamps &  
Display Lights

### BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 5 AND 6

(To determine your total list price and model code, pick all your options - bulb not included)

#### STEP 5: SHADE AND CANOPY COLORS<sup>®</sup>

##### Shade and Canopy Colors –

###### Designer Colors

<b>RED</b>	Warm Red	<b>NAVY</b>	Navy Blue
<b>BLACK</b>	Black	<b>GREEN</b>	Hunter Green
<b>GRAY</b>	Gray Granite	<b>COPPER</b>	Antique Copper
<b>WHITE</b>	White Granite		

No Charge

###### Gloss Finishes

<b>SWHITE</b>	Smooth White	<b>GGRAY</b>	Glossy Gray
<b>GGOLD</b>	Gleaming Gold	<b>BBLACK</b>	Bold Black

No Charge

\*Gloss Finishes for Shade Only – (must choose other finish for remainder of unit) – Special Process Required and Extended Lead Times –

<b>RRED</b>	Radiant Red
<b>BBLUE</b>	Brilliant Blue
<b>CL-COAT</b>	Clear Brushed Metal

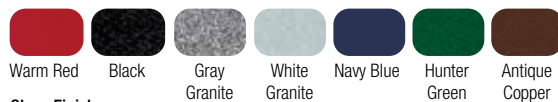
###### Plated Finishes –

Special Process Required and Extended Lead Times –

<b>BBRASS</b>	Bright Brass	<b>\$202</b>
<b>BNICKEL</b>	Bright Nickel	<b>202</b>
<b>BCOPPER</b>	Bright Copper	<b>202</b>
<b>ANICKEL</b>	Antique Nickel	<b>202</b>
<b>ABRASS</b>	Antique Brass	<b>202</b>
<b>ABRONZE</b>	Antique Bronze	<b>202</b>

#### SHADE AND CANOPY COLORS

##### Designer Colors



##### Gloss Finishes



\*Gloss Finishes for Shade Only – Special Process Required and Extended Lead Times



##### Plated Finishes – Special Process Required and Extended Lead Times



##### \* Exception: DL-1500 for Shade Only –



\*Gloss and Plated Finishes – Special Process Required and Extended Lead Times

Printed colors are a representation and may not exactly match our Designer, Gloss and Plated Finishes.

#### STEP 6: OVERALL LENGTH

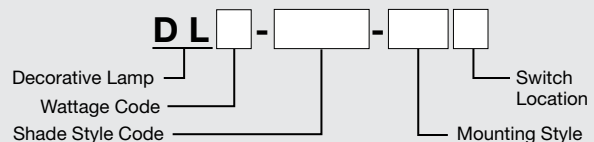
**Overall Length** – For C Mounts, from ceiling to bottom of lamp shade (specify exact length in whole numbers).

<b>Up to 1829 mm</b>	<b>No Charge</b>
<b>Greater than 1829 mm</b> (C mount only)	<b>\$26</b>

#### YOUR TOTAL LIST PRICE AND MODEL CODE

Add the total costs of options below (not for retrofit – bulb not included) –

<b>Step 1</b>	Electrical	<b>\$ 0.00</b>
<b>Step 2</b>	Mounting Style	
<b>Step 3</b>	Switch Location	<b>0.00</b>
<b>Step 4</b>	Shade Style	
<b>Step 5</b>	Shade and Canopy Colors	
<b>Step 6</b>	Overall Length	
<b>Your Total Price</b>		<b>\$</b>



**NOTE:** Decorative Lamps and  
Luminaires are non-returnable.

**BULBS AND ACCESSORIES – PAGE 44**



**DL-750-RL** in  
Clear Brushed  
Metal shade finish  
and canopy unit in  
*Designer Black*

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

<b>DL-CORD-WHITE</b>	White Cord (C=Cord, R=Retractable Mounts Only) (Black is standard)	<b>No Charge</b>
<b>Leads – For any Stem Mount or Adjustable Stem Mount unit, must specify Lead Length –</b>		
<b>LEADS5</b>	305-1524 mm Extended Electrical Leads	<b>\$ 29</b>
<b>LEADS10</b>	1829-3048 mm Extended Electrical Leads	<b>58</b>
<b>LEADS15</b>	3353-4572 mm Extended Electrical Leads	<b>87</b>
<b>LEADS20</b>	4877-6096 mm Extended Electrical Leads	<b>116</b>

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

<b>DL-SWITCH-16AMP</b>	16 Amp Lamp Toggle Switch	<b>each \$23</b>
<b>WHITE-CTD-240L</b>	240 Volt, 40 Watt Clear Bulb, Coated (Luminaire models only)	<b>each 17</b>
<b>WHITE-UCTD-240</b>	240 Volt, 250 Watt Clear Bulb, Uncoated	<b>each 69</b>
<b>WHITE-CTD-240</b>	240 Volt, 250 Watt Clear Bulb, Coated	<b>each 83</b>

**NOTE:** Decorative Lamps and  
Luminaires are non-returnable.

**WHITE** uncoated



**WHITE** coated

**WHITE-CTD-240L**





## Glo-Rite® Display Lights

Let the light shine on your work surface or display areas with Glo-Rite® Display Lights. Durable and effective, Hatco light strips are made of extruded aluminum housings with bright-annealed reflectors for maximum brightness.

- Incandescent bulbs with special protective coating to guard against food contamination
- Extra lamps available on models from 610 to 1829 mm
- Optional *Designer* colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green or Antique Copper



Decorative Lamps &  
Display Lights

**HL-24-2** including extra lamp assembly with lamps on 305 mm centers standard

### GLO-RITE DISPLAY LIGHTS

Model	Voltage Single Phase	No. of Bulbs	Width	Watts	Approx. Ship Weight	List Price 220, 240V*
HL-18	220 or 240	2	457 mm	120	3 kg	\$ 450
HL-24	220 or 240	2	610 mm	120	3 kg	475
HL-24-2	220 or 240	3	610 mm	180	3 kg	535
HL-30	220 or 240	2	762 mm	120	3 kg	500
HL-30-2	220 or 240	4	762 mm	240	4 kg	590
HL-36	220 or 240	3	914 mm	180	4 kg	568
HL-36-2	220 or 240	5	914 mm	300	4 kg	668
HL-42	220 or 240	3	1067 mm	180	5 kg	592
HL-42-2	220 or 240	6	1067 mm	360	5 kg	722
HL-48	220 or 240	4	1219 mm	240	5 kg	660
HL-48-2	220 or 240	7	1219 mm	420	5 kg	800
HL-54	220 or 240	4	1372 mm	240	5 kg	685
HL-54-2	220 or 240	8	1372 mm	480	6 kg	854
HL-60	220 or 240	5	1524 mm	300	6 kg	753
HL-60-2	220 or 240	9	1524 mm	540	6 kg	932
HL-66	220 or 240	5	1676 mm	300	6 kg	840
HL-66-2	220 or 240	10	1676 mm	600	7 kg	1040
HL-72	220 or 240	6	1829 mm	360	7 kg	926
HL-72-2	220 or 240	10	1829 mm	600	10 kg	1139

\* CE Mark available at no added charge.

#### All Display Light Models Feature:

Toggle Switch (max. 15 amps) Location: Chef's left side (unless otherwise specified).

Leads: 152 mm leads – server's right.

Dimensions: 76 D x 64 H mm.

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

NO BULB	No Bulb	No Charge
REM TOG	Remote Toggle Switch (max. 15 Amps)	No Charge
<b>Leads – Must specify Lead Length –</b>		
LEADS5	305-1525 mm Extended Electrical Leads	\$ 29
LEADS10	1829-3048 mm Extended Electrical Leads	58
LEADS15	3352-4572 mm Extended Electrical Leads	87
LEADS20	4877-6096 mm Extended Electrical Leads	116

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

HL-BRKT	Adjustable Angle Bracket	pair \$33
<b>LED Bulbs (230V) –</b>		
CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)	each \$139
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)	each 139

#### COLORS AND FINISHES – INSIDE BACK COVER

HL-BRKT Accessory



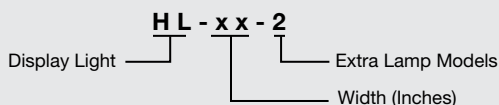
CLED-3000 and -4000  
Accessory



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

**Designer Colors – Non-standard colors are non-returnable –**

RED	Warm Red	per 305 mm	\$35
BLACK	Black	per 305 mm	35
GRAY	Gray Granite	per 305 mm	35
WHITE	White Granite	per 305 mm	35
NAVY	Navy Blue	per 305 mm	35
GREEN	Hunter Green	per 305 mm	35
COPPER	Antique Copper	per 305 mm	35





## Glo-Rite® Curved Display Lights

A stylish choice for illuminating your serving area. The Glo-Rite® Curved Display Light offers the highest light output that is ideal for illuminating food products with either a warm white light (3050K) or a cool or neutral white light (4100K).

Hatco provides you with a wide variety of colors and lengths for any serving area.

- Features a patented curved housing design with energy efficient dual LED lights across the display lamp that provide longer performance and energy savings (compared to standard incandescent bulbs)

- Lengths available from 457-1829 mm in 152 mm increments
- Field replaceable dual LED lights
- Matches the Hatco line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look
- Angle brackets and 152 mm LED leads are standard
- Optional non-adjustable tubular stands and top or bottom mounting stands available

### GLO-RITE® CURVED DISPLAY LIGHTS

	Voltage				List
Model	Width	Single Phase	Watts	Ship Weight	Price
HL5-18	457 mm	220 or 240	4.3	4 kg	\$1199
HL5-24	610 mm	220 or 240	5.9	6 kg	1308
HL5-30	762 mm	220 or 240	7.6	6 kg	1417
HL5-36	914 mm	220 or 240	9.2	6 kg	1526
HL5-42	1067 mm	220 or 240	10.8	6 kg	1635
HL5-48	1219 mm	220 or 240	12.4	7 kg	1744
HL5-54	1372 mm	220 or 240	14.0	8 kg	1853
HL5-60	1524 mm	220 or 240	15.7	8 kg	1962
HL5-66	1676 mm	220 or 240	17.3	9 kg	2071
HL5-72	1829 mm	220 or 240	18.9	9 kg	2180



**HL5-36**  
Clear Anodized (standard)  
shown in top and  
underside views



**HL5-36 with  
SG5-36-CA**  
Sneeze Guard  
Accessory

#### All Curved Display Light Models Feature:

Voltage: 220-240, single phase.

Models Shipped with: End panels, angle brackets with rocker switch under unit on power side.

Leads: 152 mm leads - on power side.

Dimensions: 457 mm-1829 mm W x 152 mm D x 77 mm H (height includes standard angle bracket).

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

#### Non-Adjustable Anodized Stands – Clear Anodized Standard Side Mount Leg –

<b>SNTL5-10T,-12T</b>	Top mount installation (specify 254 mm or 305 mm clearance)	<b>\$241</b>
<b>SNTL5-14T,-16T</b>	Top mount installation (specify 356 mm or 406 mm clearance)	<b>274</b>
<b>SNTL5-10B,-12B</b>	Bottom mount installation (specify 254 mm or 305 mm clearance)	<b>241</b>
<b>SNTL5-14B,-16B</b>	Bottom mount installation (specify 356 mm or 406 mm clearance)	<b>274</b>

#### Bottom Mount Leg –

<b>NLT5-10,-12</b>	Bottom mount installation (specify 254 mm or 305 mm clearance)	<b>1 pair \$179</b>
<b>NLT5-14,-16</b>	Bottom mount installation (specify 356 mm or 406 mm clearance)	<b>1 pair 224</b>
<b>NLT5-PAINT</b>	Designer color or Gloss Finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	<b>1 pair 50</b>

#### Designer Colors – Non-standard colors are non-returnable Clear Anodized Standard –

<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper	<b>per foot \$35</b>
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green			

#### Gloss Finishes – Non-standard colors are non-returnable

<b>GGOLD</b>	Gleaming Gold	<b>BBLACK</b>	Bold Black	<b>BBLUE</b>	Brilliant Blue	<b>GGRAY</b>	Glossy Gray	<b>per foot \$48</b>
<b>RRED</b>	Radiant Red							

#### LED Leads (must specify LED Lead Length) –

<b>HL5-LEAD5</b>	1524 mm total LED Lead Length (includes a 914 mm conduit)	<b>\$40</b>	<b>HL5-LEAD9</b>	2743 mm total LED Lead Length (includes a 914 mm conduit)	<b>\$84</b>
<b>HL5-LEAD6</b>	1829 mm total LED Lead Length (includes a 914 mm conduit)	<b>51</b>	<b>HL5-LEAD10</b>	3048 mm total LED Lead Length (includes a 914 mm conduit)	<b>95</b>
<b>HL5-LEAD7</b>	2134 mm total LED Lead Length (includes a 914 mm conduit)	<b>62</b>	<b>HL5-CORD</b>	1829 mm Cord with Plug (Schuko 7/7, BS-1363)	<b>40</b>
<b>HL5-LEAD8</b>	2438 mm total LED Lead Length (includes a 914 mm conduit)	<b>73</b>			

#### LED Light –

<b>HL5-3050</b>	Warm White (3050K)	<b>Standard</b>	<b>HL5-4100</b>	Cool or Neutral White (4100K)	<b>No Charge</b>
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### ACCESSORIES (available for purchase at any time)

#### Curved tempered glass Sneeze Guard with penciled and polished edges for HL5 models – 610 D x 105 H mm

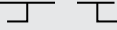
##### With Black Anodized Hardware –

<b>SG5-18-BA</b>	Sneeze Guard fits 457 mm HL5-18 model	<b>\$572</b>
<b>SG5-24-BA</b>	Sneeze Guard fits 610 mm HL5-24 model	<b>583</b>
<b>SG5-30-BA</b>	Sneeze Guard fits 762 mm HL5-30 model	<b>600</b>
<b>SG5-36-BA</b>	Sneeze Guard fits 915 mm HL5-36 model	<b>622</b>
<b>SG5-42-BA</b>	Sneeze Guard fits 1067 mm HL5-42 model	<b>688</b>
<b>SG5-48-BA</b>	Sneeze Guard fits 1219 mm HL5-48 model	<b>715</b>
<b>SG5-54-BA</b>	Sneeze Guard fits 1372 mm HL5-54 model	<b>732</b>
<b>SG5-60-BA</b>	Sneeze Guard fits 1524 mm HL5-60 model	<b>781</b>
<b>SG5-66-BA</b>	Sneeze Guard fits 1676 mm HL5-66 model	<b>798</b>
<b>SG5-72-BA</b>	Sneeze Guard fits 1829 mm HL5-72 model	<b>814</b>

##### With Clear Anodized Hardware –

<b>SG5-18-CA</b>	Sneeze Guard fits 457 mm HL5-18 model	<b>\$572</b>
<b>SG5-24-CA</b>	Sneeze Guard fits 610 mm HL5-24 model	<b>583</b>
<b>SG5-30-CA</b>	Sneeze Guard fits 762 mm HL5-30 model	<b>600</b>
<b>SG5-36-CA</b>	Sneeze Guard fits 915 mm HL5-36 model	<b>622</b>
<b>SG5-42-CA</b>	Sneeze Guard fits 1067 mm HL5-42 model	<b>688</b>
<b>SG5-48-CA</b>	Sneeze Guard fits 1219 mm HL5-48 model	<b>715</b>
<b>SG5-54-CA</b>	Sneeze Guard fits 1372 mm HL5-54 model	<b>732</b>
<b>SG5-60-CA</b>	Sneeze Guard fits 1524 mm HL5-60 model	<b>781</b>
<b>SG5-66-CA</b>	Sneeze Guard fits 1676 mm HL5-66 model	<b>798</b>
<b>SG5-72-CA</b>	Sneeze Guard fits 1829 mm HL5-72 model	<b>814</b>

**HL5 - x x**

Glo-Rite Curved Display Light  Width (Inches)  
Aluminum Housing

**COLORS AND FINISHES – INSIDE BACK COVER**

# Hatco® Flav-R-Shield® Sneeze Guards



People who serve, products that solve.®



Double-Sided Self-Service  
Sneeze Guard Model **ES92**  
with **GR5AHL** Strip Heaters

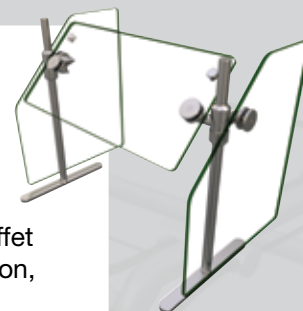
Not only can you design the perfect sneeze guard to meet your needs (via our online configurator), but you can also integrate one of Hatco's signature strip heater or lights to showcase your offering.

## A clear win for safety

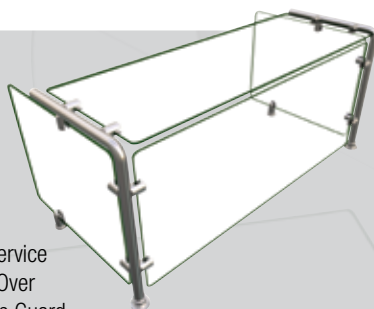
Protect food without affecting visibility

With Hatco® quality and innovation, safeguarding food items is easier than ever. Ideal for buffet lines, serving stations or events, our Flav-R-Shield® Sneeze Guards bring maximum protection, visibility, functionality and style to any foodservice operation. With full-service, portable and self-service models to choose from, we make it easy to create the perfect sneeze guard option for your needs. Plus, with a quick turnaround from order to shipping, you're ensured Hatco dependability on a timeline that works for you.

**Discover the innovation that fuels our products and drives your success.**



Portable Sneeze Guard  
Model **ORBIT720**  
with accessory  
end panels



Full-Service  
Pass-Over  
Sneeze Guard  
Model **EP11**



Portable Adjustable  
Sneeze Guard  
Model **ALLIN1**



Full-Service  
Sneeze Guard  
Model **EP5**

## Configure it!

Hatco has made it a snap to create a customized Sneeze Guard to your exact specifications, with one of the most powerful online configurators to date. Once you arrive at the Hatco Sneeze Guard website (scan QR code to the right or use this URL: [www.hatcosneezeguards.com](http://www.hatcosneezeguards.com)), please click on your choice:

- Full-Service
- Self-Serve
- Barrier
- Portable
- Convertible
- ORBIT

...and click on Quotation. You'll be directed to the configurator for that product.

**Configure your Hatco Flav-R-Shield® Sneeze Guard today!**



**Sneeze Guard  
CONFIGURE IT!**  
Hardware, glass,  
lighting & more!  
[hatcosneezeguards.com](http://hatcosneezeguards.com)



# Strip Heaters

*Cafeterias • Buffets • Supermarkets & Delis  
Restaurants & Cafés • Clubs & Bars*



**GR5AL-60** model in optional Radiant Red Gloss Finish above a **GRSB-54-I** pg. 52



**GRA-36D** pg. 57



**GRAH-42D** with optional 152 mm spacer and optional non-adjustable tubular stands pg. 57



**GRAL-72D** with optional non-adjustable tubular stands pg. 58



**GRAHL-96D** with optional *Designer Black* and non-adjustable tubular stands pg. 58



**GRNH-48** with standard angle brackets and optional *Designer Warm Red* (Sneeze Guards as shown not available) pg. 60



**GRAIHL-48** requires Remote Control Enclosure (RMB) pg. 62



**GR2AHL-84** with optional *Designer Black* housing and Sneeze Guards pg. 66



**UGA-42D** in optional Radiant Red Gloss Finish housing pg. 72

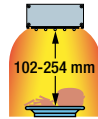


## Ordering Instructions – Watch *How To Order A Hatco Strip Heater* on Hatco's website under Resources, Video Library

### QUICK GUIDE – FOR ANY CLEARANCE – Detailed mounting and spacing requirements found on page 74

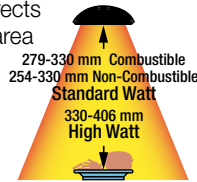
#### NARROW CLEARANCE Infra-Black®

- Provides a very even and thermostatically controlled heat source
- For applications where the distance from the heat source to the target is narrow



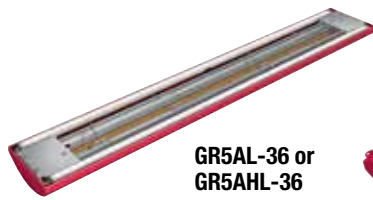
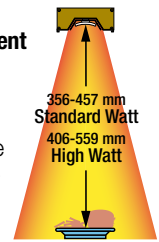
#### STANDARD CLEARANCE Infrared Metal Sheathed Element:

- Pre-focused heat pattern directs infrared heat to the holding area
- Uniform heat distribution
- Energy efficient
- A wide variety of sizes and features available
- Our most popular solution



#### HIGH CLEARANCE Ultra-Glo® Durable Ceramic Element

- Stronger, more intense heat source
- For applications where there is a greater distance between the heat source and target surface
- Ideal for French fry station applications



GR5AL-36 or  
GR5AHL-36



GR5A-36 or  
GR5AH-36

### Glo-Ray® Curved Infrared Strip Heaters: (pages 51-53)

1. Choose a length
2. Standard or high watt
3. Lights or no lights
4. Voltage: 220-230, 230-240
5. Choose control option for GR5A and GR5AH (GR5AL, GR5AHL have Remote Control Enclosure included)



GRA-72 or  
GRAH-72



GRA-72D or  
GRAH-72D



GRAL-72 or  
GRAHL-72



GRAL-72D or  
GRAHL-72D

### Glo-Ray® Infrared Metal-Sheathed Strip Heaters: (pages 54-59)

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 220, 240
6. Choose control option, remote installation recommended (required on some models)

GR-36 or  
GRH-36



### Glo-Ray® Infrared Stainless Steel Strip Heaters: (pages 55-56)

1. Choose a length
2. Standard or high watt
3. Voltage: 220, 240, 220-230, 230-240
4. Choose control option, remote installation is recommended. Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of the warmers is less than the rating for the RMB2. Control wires exit from the attached control box. If no control box is supplied, they exit from side of the unit.

GRN-24  
GRNH-24



### Glo-Ray® Narrow Infrared Strip Heaters: (page 60-61)

1. Choose a length
2. Standard or high watt
3. Voltage: 220 or 240
4. Choose control option, remote installation is recommended. Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of the warmers is less than the rating for the RMB2. Control wires exit from the attached control box. If no control box is supplied, they exit from side of the unit.

## Ordering Instructions *continued*


**GRAIH-60**

**GRAIHL-60**

**GRAIHL-60D**

**GRAIH-60D**

### Glo-Ray® Infra-Black® Strip Heaters: (pages 62-64)

1. Choose a length
2. Single or dual warmer
3. Lights or no lights
4. Voltage: 220, 240
5. Choose control option, remote installation is recommended. Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of

the warmers is less than the rating for the RMB2. Control wires exit from the attached control box. If no control box is supplied, they exit from side of the unit.


**GR2A-36  
or GR2AH-36**

**GR2A-36D  
or GR2AH-36D**

**GR2AL-36  
or GR2AHL-36**

**GR2AL-36D  
or GR2AHL-36D**

### Glo-Ray® Designer Infrared Strip Heaters: (pages 65-70)

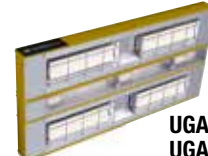
1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 220, 240
6. Choose control option, remote installation only Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of the warmers is less than the rating for the RMB2.

Control wires exit from the attached control box. If no control box is supplied, they exit from side of the unit.

7. Choose inset panel and corner cap color
8. Select Non-adjustable Stand Length (optional Overhead Mount shown)


**UGA-36 or  
UGAH-36**

**UGA-36D or  
UGAH-36D**

**UGAL-36 or  
UGAHL-36**

**UGAL-36D or  
UGAHL-36D**

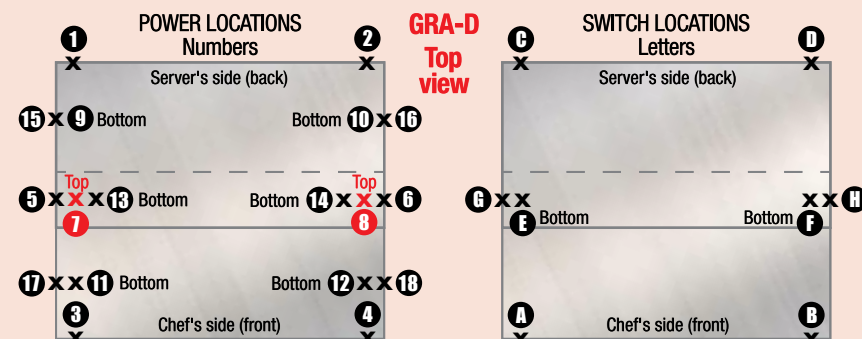
### Ultra-Glo® Ceramic Strip Heaters: (pages 71-73)

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 220, 240
6. Choose control option, remote installation is recommended Multiple Strip Heaters may be connected to one RMB2 if the combined current

draw of the warmers is less than the rating for the RMB2. Control wires exit from the attached control box. If no control box is supplied, they exit from side of the unit.

#### Power and Switch Location

Each Strip Heater has specific Power and Switch locations (sample below). For information on other models, visit the *Document Library* under *Resources* on [hatcocorp.com](http://hatcocorp.com), and search *Power Locations*.



**POWER:** Numbers indicate potential power locations. Locations 9, 10, 11 and 12 are on the bottom of the warmer and are intended to be used in conjunction with the optional legs supplied by Hatco. Note: Maximum of 3 circuits down the leg. **SWITCH:** Letters indicate the potential control locations.

**NOTE:** Remote controls are available and recommended.

#### Typical Conduit Connection

Glo-Ray® Strip Heaters and Narrow Strip Heaters have Standard 152 mm leads, no conduit.

GR2A models - conduit exits non-adjustable stand or overhead mount only. GR5AL models have a 1524 mm leadwire, which is 610 mm past the 914 mm conduit.

Ultra Glo® models - conduit exits through attached control box; if no control box, conduit exits side of unit.



## Glo-Ray® Curved Infrared Strip Heaters

This stylish, patented design, based on our signature Glo-Ray Strip Heaters, is the perfect solution for your front-of-the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below.

The entire holding surface is heated evenly with no "cold" spots thanks to Hatco's dependable infrared element technology.

- Narrow, curved design uses a very small footprint: 51 mm H x 153 mm D
- Lengths available from 457 - 1829 mm in 153 mm increments
- Patented housing design
- Angle brackets (mounting) are Standard
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in standard or high watt
- End panels and mounting brackets match unit color
- Hatco's wide array of colors help provide the right look for your venue

**GR5A-36/GR5AH-36**  
with new optional Sneeze Guard (with Clear Anodized hardware), in optional Glossy Gray Gloss Finish with optional 407 mm non-adjustable tubular stands (legs) in optional Glossy Gray Finish

### GLO-RAY CURVED INFRARED STRIP HEATERS

Model†	Width	Watts		Approx. Ship Weight	List Price○
		220-230V ⚡	230-240V ⚡		
Standard Watt					
GR5A-18	457 mm	250-273	230-250	5 kg	\$ 781
GR5A-24	610 mm	350-383	321-350	5 kg	836
GR5A-30	762 mm	450-492	413-450	6 kg	891
GR5A-36	914 mm	575-628	528-575	6 kg	946
GR5A-42	1067 mm	675-738	620-675	6 kg	1001
GR5A-48	1219 mm	800-874	735-800	7 kg	1056
GR5A-54	1372 mm	925-1011	850-925	8 kg	1111
GR5A-60	1524 mm	1050-1148	964-1050	10 kg	1166
GR5A-66	1676 mm	1160-1268	1065-1160	12 kg	1221
GR5A-72	1829 mm	1275-1394	1171-1275	12 kg	1276

<b>High Watt</b>					
GR5AH-18	457 mm	350-383	321-350	5 kg	\$ 789
GR5AH-24	610 mm	500-546	459-500	5 kg	844
GR5AH-30	762 mm	650-710	597-650	6 kg	899
GR5AH-36	914 mm	800-874	735-800	6 kg	954
GR5AH-42	1067 mm	950-1038	872-950	6 kg	1009
GR5AH-48	1219 mm	1100-1202	1010-1100	7 kg	1064
GR5AH-54	1372 mm	1250-1366	1148-1250	8 kg	1119
GR5AH-60	1524 mm	1400-1530	1286-1400	10 kg	1174
GR5AH-66	1676 mm	1560-1705	1433-1560	12 kg	1229
GR5AH-72	1829 mm	1725-1885	1584-1725	12 kg	1284

† Available with CE Mark, no charge.

✓ Uses 220V element.

☐ Uses 240V element.

° Does not include Remote Control Enclosure (RMB), see manual.

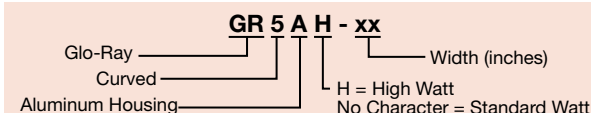
#### All Glo-Ray Curved Infrared Models Feature:

**Leads:** 915 mm conduit, 1524 mm Power Leads.

**Angle Brackets:** Provides 25 mm clearance between Strip Heater and overself.

**Dimensions:** 457-1829 mm W x 153 mm D x 51 mm H.

#### OPTIONS AND ACCESSORIES - PAGE 53



**GR5A-36/GR5AH-36**  
in optional Brilliant Blue Gloss Finish with standard Angle Brackets

## Glo-Ray® Curved Infrared Strip Heaters with LED Lights

Hatco's Glo-Ray Curved Infrared Strip Heaters with LED Lights feature a patented housing design that is low-profile, elliptical-shaped and stylish, the ideal solution for front-of-the-house applications where heat and/or lights are needed. It can operate with just the dual LED lights; or the dual LED lights can be used simultaneously with the infrared emitter to provide the perfect balance of light and heat.

- Narrow, curved design: 51 H x 153 mm D uses a very small footprint with lengths available from 457-1829 mm in 153 mm increments
- Patented housing design has energy efficient dual LED lights across the entire strip heater, which provide longer performance and energy savings (compared to Standard incandescent bulbs, 3.5 to 15.2 watts based on length)
- Can be used with lights or heat only
- Angle brackets (mounting) are Standard
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- 100% linear infinite controls with adjustability from 0-100%, allow for precise settings
- Field replaceable LED available as:
  - Warm White\* (standard)
  - Neutral (Cool) White\*
  - Dual Color: Warm White/Neutral (Cool) White\* (toggle between color temperatures to enhance foods displayed)
- Electronic Infinite Remote Control Enclosure and power On/Off switch (controls lights, heat) included



**GR5AL-36/GR5AHL-36**  
Top and bottom view. Shown in optional Radiant Red Gloss Finish and Standard Angle Brackets

### GLO-RAY CURVED INFRARED STRIP HEATERS with LED LIGHTS

Model#	Width	Watts		Approx. Ship Weight	List Price
		220-230V ✓	230-240V ☑		
Standard Watt					
GR5AL-18	457 mm	254-278	234-254	8 kg	\$2592
GR5AL-24	610 mm	356-388	327-356	9 kg	2740
GR5AL-30	762 mm	458-499	421-458	11 kg	2888
GR5AL-36	914 mm	584-638	537-584	11 kg	3036
GR5AL-42	1067 mm	686-749	631-686	11 kg	3184
GR5AL-48	1219 mm	812-887	747-812	11 kg	3332
GR5AL-54	1372 mm	939-1025	864-939	13 kg	3480
GR5AL-60	1524 mm	1066-1163	980-1066	13 kg	3628
GR5AL-66	1676 mm	1177-1285	1083-1177	17 kg	3776
GR5AL-72	1829 mm	1294-1412	1190-1294	17 kg	3924
High Watt					
GR5AHL-18	457 mm	354-387	326-354	8 kg	\$2600
GR5AHL-24	610 mm	506-552	465-506	8 kg	2748
GR5AHL-30	762 mm	668-729	614-668	10 kg	2896
GR5AHL-36	914 mm	809-884	744-809	10 kg	3044
GR5AHL-42	1067 mm	961-1049	883-961	10 kg	3192
GR5AHL-48	1219 mm	1112-1215	1023-1112	12 kg	3340
GR5AHL-54	1372 mm	1264-1380	1162-1264	12 kg	3488
GR5AHL-60	1524 mm	1416-1546	1301-1416	14 kg	3636
GR5AHL-66	1676 mm	1577-1722	1450-1577	14 kg	3784
GR5AHL-72	1829 mm	1744-1904	1603-1744	14 kg	3932

\* Available with CE Mark, no charge.

✓ Uses 220V element.

☑ Uses 240V element.

#### All Glo-Ray Curved Infrared Models with LED Lights Feature:

**Switch Location:** Remote Control Enclosure with Electronic Infinite Control and power On/Off switch (controls lights and heat) included.

**Leads:** 914 mm conduit, 1524 mm Power Leads, 1981 mm LED Leads.

Standard LED lead length is 457 mm longer than Power Lead length.

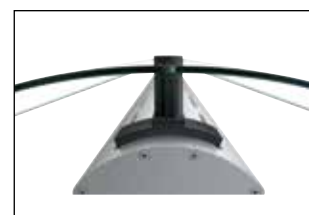
**Angle Brackets:** Provides 25 mm clearance between strip heater and overself.

**Dimensions:** 457-1829 mm W x 153 mm D x 51 mm H.

**Control Box Dimensions:** 180 W x 140 mm H.

**Cut Out Dim.:** 257 W x 159 D x 121 mm H.

#### OPTIONS AND ACCESSORIES - PAGE 53

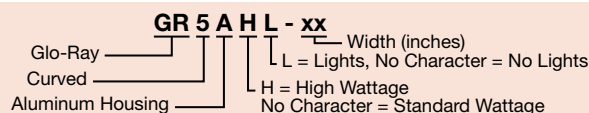


Optional Sneeze Guard with black Anodized hardware

#### RECOMMENDED LIGHT USAGE

GR5A(H)L above...	Warm White*	Cool White*	Warm/Neutral (Cool) White*
Heated Well(s)	X		
Refrigerated Well(s)		X	
Heated Shelf (Shelves)	X		
Refrigerated Shelf (Shelves)		X	
Hot/Cold Well(s)			X
Hot/ Cold Shelf (Shelves)			X

\* Warm White can range from 2700-3200K, Neutral (Cool) White from 4000-4300K







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

**Designer Colors – End panels and Angle Brackets match unit color – Non-standard colors are non-returnable –**

per 305 mm \$35

<b>RED</b>	Warm Red	<b>BLACK</b>	Black	<b>GRAY</b>	Gray Granite	<b>COPPER</b>	Antique Copper
<b>WHITE</b>	White Granite	<b>BLUE</b>	Navy Blue	<b>GREEN</b>	Hunter Green		

**Gloss Finishes – End panels and Angle Brackets match unit color – Non-standard colors are non-returnable –**

per 305 mm \$48

<b>GGOLD</b>	Gleaming Gold	<b>BBLUE</b>	Brilliant Blue	<b>GGRAY</b>	Glossy Gray
<b>RRED</b>	Radiant Red	<b>BBLACK</b>	Bold Black		

**Non-Adjustable Tubular Stands – Clear Anodized Standard –**

**Bottom Mount – attach to counter**

<b>NTL5-10, -12</b>	Specify 254 or 305 mm clearance	<b>1 pair</b>	<b>\$179</b>
<b>NTL5-14, -16</b>	Specify 356 or 407 mm clearance	<b>1 pair</b>	<b>224</b>

**Side mount leg for bottom mount installation**

<b>SNTL5-10B, -12B</b>	Specify 254 or 305 mm clearance	<b>1 pair</b>	<b>241</b>
<b>SNTL5-14B, -16B</b>	Specify 356 or 406 mm clearance	<b>1 pair</b>	<b>274</b>

**Side mount leg for top mount installation**

<b>SNTL5-10T, -12T</b>	Specify 254 or 305 mm clearance	<b>1 pair</b>	<b>241</b>
<b>SNTL5-14T, -16T</b>	Specify 356 or 406 mm clearance	<b>1 pair</b>	<b>274</b>

**NTL5-PAINT** Designer Color or Gloss Finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –

<b>RED</b>	Warm Red	<b>BLACK</b>	Black	<b>GRAY</b>	Gray Granite	<b>COPPER</b>	Antique Copper
<b>WHITE</b>	White Granite	<b>BLUE</b>	Navy Blue	<b>GREEN</b>	Hunter Green		
<b>RRED</b>	Radiant Red	<b>GGRAY</b>	Glossy Gray	<b>BBLACK</b>	Bold Black		
<b>GGOLD</b>	Gleaming Gold	<b>BBLUE</b>	Brilliant Blue	<b>COPPER</b>	Antique Copper		

**GR5AL-NW** GR5A(H)L models only – Neutral (Cool) White LED) **No Charge**

**GR5AL-WW/NW** GR5A(H)L models only – Dual Warm/Neutral (Cool) White LED **\$369**

**GR5AL-OPP** GR5A(H)L models only – Power and LED wiring exit opposite ends of unit (Same end is the Standard offering) – Must specify Power Lead length and LED Lead length required – **No Charge**

**Power Wire Leads – GR5A(H) models – 11524 mm Power Lead length Standard –**

<b>GR5A-LEADS10</b>	1829-3048 mm total Power Lead length	<b>\$29</b>
<b>GR5A-LEADS15</b>	3353-4572 mm total Power Lead length	<b>58</b>

**Power Wire Leads – GR5A(H)L models – 1524 mm Power Lead length is Standard –**

<b>GR5AL-LEADS10</b>	1829-3048 mm total power Lead length	<b>\$29</b>
<b>GR5AL-LEADS15</b>	3353-4572 mm total power Lead length	<b>58</b>

**LED Leads - GR5A(H)L models only – 1981 mm LED Lead length is Standard – Standard LED lead length is 457 mm longer than Power Lead length –**

<b>LED-LEADS10</b>	3505 mm total LED Lead length	<b>\$ 45</b>
<b>LED-LEADS15</b>	5029 mm total LED Lead length	<b>90</b>
<b>LED-LEADS20</b>	6553 mm total LED Lead length	<b>135</b>

**NO CONTROL** GR5A(H) only - no control included, requires selection of RMB2-xx control, see page 76 **No Charge**

**REM INF** GR5A(H) models only – Remote Infinite Switches in lieu of Toggle (max. 12.2 Amps) – **each 51**

**REM TOG** GR5A(H) models only – Remote Toggle Switches (max. 15 Amps) – **No Charge**

**RMB** GR5A(H) models only – Remote Control Enclosure (available in Designer Colors or Gloss Finishes) Non-standard colors are non-returnable – Clear Anodized Standard – Please see manual for more information –

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

**Curved tempered glass Sneeze Guard with penciled, polished edges for GR5A(H), GR5A(H)L models only – 610 D x 105 H mm**

**With Black Anodized hardware**

<b>SG5-18-BA</b>	Sneeze Guard fits GR5A(H)(L)-18 models	<b>\$572</b>
<b>SG5-24-BA</b>	Sneeze Guard fits GR5A(H)(L)-24 models	<b>583</b>
<b>SG5-30-BA</b>	Sneeze Guard fits GR5A(H)(L)-30 models	<b>600</b>
<b>SG5-36-BA</b>	Sneeze Guard fits GR5A(H)(L)-36 models	<b>622</b>
<b>SG5-42-BA</b>	Sneeze Guard fits GR5A(H)(L)-42 models	<b>688</b>
<b>SG5-48-BA</b>	Sneeze Guard fits GR5A(H)(L)-48 models	<b>715</b>
<b>SG5-54-BA</b>	Sneeze Guard fits GR5A(H)(L)-54 models	<b>732</b>
<b>SG5-60-BA</b>	Sneeze Guard fits GR5A(H)(L)-60 models	<b>781</b>
<b>SG5-66-BA</b>	Sneeze Guard fits GR5A(H)(L)-66 models	<b>798</b>
<b>SG5-72-BA</b>	Sneeze Guard fits GR5A(H)(L)-72 models	<b>814</b>

**With Clear Anodized hardware**

<b>SG5-18-CA</b>	Sneeze Guard fits GR5A(H)(L)-18 models	<b>\$572</b>
<b>SG5-24-CA</b>	Sneeze Guard fits GR5A(H)(L)-24 models	<b>583</b>
<b>SG5-30-CA</b>	Sneeze Guard fits GR5A(H)(L)-30 models	<b>600</b>
<b>SG5-36-CA</b>	Sneeze Guard fits GR5A(H)(L)-36 models	<b>622</b>
<b>SG5-42-CA</b>	Sneeze Guard fits GR5A(H)(L)-42 models	<b>688</b>
<b>SG5-48-CA</b>	Sneeze Guard fits GR5A(H)(L)-48 models	<b>715</b>
<b>SG5-54-CA</b>	Sneeze Guard fits GR5A(H)(L)-54 models	<b>732</b>
<b>SG5-60-CA</b>	Sneeze Guard fits GR5A(H)(L)-60 models	<b>781</b>
<b>SG5-66-CA</b>	Sneeze Guard fits GR5A(H)(L)-66 models	<b>798</b>
<b>SG5-72-CA</b>	Sneeze Guard fits GR5A(H)(L)-72 models	<b>814</b>

**RECOMMENDED MOUNTING HEIGHTS – PAGE 74**  
**COLORS AND FINISHES – INSIDE BACK COVER**

## Glo-Ray® Aluminum Infrared Strip Heaters

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray Aluminum Infrared Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products. Heavy-duty Stainless Steel housings are available (see next page).

- Ensures maximum flavor, safety and holding time
- Even heat distribution – no "cold spots"
- Sturdy extruded aluminum housings do not sag, from 457 to 3658 mm
- Available in Stainless Steel housing 457 to 2438 mm
- Reflector does not blacken, maintaining a consistent heat pattern
- Heavy-duty insulation minimizes heat loss

- Protective reinforced wire guard supports heating element without affecting heat distribution
- Optional Sneeze Guards (excludes Stainless Steel models)
- Available with shatter-resistant incandescent lights (not available for Stainless Steel models)
- Additional reflector styles and lower wattage elements available, consult factory for more information



GRAH-48 with optional Sneeze Guards, cord and plug set and T-leg Stands



GRAH-36 with optional Designer Navy Blue, infinite switch, cord and plug set and C-leg Stands

Toggle Switch: Max. 15 Amps  
Infinite Switch: Max. 12.2 Amps

### GLO-RAY ALUMINUM INFRARED STRIP HEATERS

Model	Width	Watts	Approx. Ship Weight	List Price <sup>o</sup>
<b>Standard Watt</b>				
GRA-18	457 mm	250	3 kg	\$ 356
GRA-24	610 mm	350	3 kg	374
GRA-30	762 mm	450	4 kg	400
GRA-36	914 mm	575	4 kg	425
GRA-42	1067 mm	675	5 kg	451
GRA-48	1219 mm	800	5 kg	479
GRA-54	1372 mm	925	6 kg	509
GRA-60	1524 mm	1050	6 kg	543
GRA-66	1676 mm	1160	7 kg	597
GRA-72	1829 mm	1275	8 kg	674
GRA-84	2134 mm	1500	9 kg	778
GRA-96	2438 mm	1725	10 kg	885
GRA-108	2743 mm	1850	10 kg	1115
GRA-120	3048 mm	2100	12 kg	1211
GRA-132	3353 mm	2320	14 kg	1309
GRA-144	3658 mm	2550	15 kg	1405
<b>High Watt</b>				
GRAH-18	457 mm	350	3 kg	\$ 364
GRAH-24	610 mm	500	4 kg	382
GRAH-30	762 mm	660	4 kg	408
GRAH-36	914 mm	800	4 kg	433
GRAH-42	1067 mm	950	5 kg	459
GRAH-48	1219 mm	1100	5 kg	487
GRAH-54	1372 mm	1250	6 kg	517
GRAH-60	1524 mm	1400	6 kg	551
GRAH-66	1676 mm	1560	7 kg	605
GRAH-72	1829 mm	1725	8 kg	682
GRAH-84	2134 mm	2050	9 kg	786
GRAH-96	2438 mm	2400	10 kg	893
GRAH-108	2743 mm	2500	10 kg	1123
GRAH-120	3048 mm	2800	12 kg	1219
GRAH-132	3353 mm	3120	14 kg	1317
GRAH-144	3658 mm	3450	15 kg	1413

<sup>o</sup> Does not include Remote Control Enclosure (RMB), see page 76.

\* Available with CE Mark, add \$10, models GRA(H) -18 through -96 only.

#### All Glo-Ray Aluminum Infrared Models Feature:

Voltage: 220 or 240 volt, single phase.

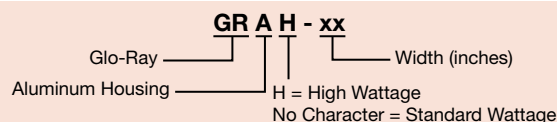
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).

Leads: 152 mm leads – server's right.

Dimensions: 457-3658 W x 152 D x 64 H mm.

#### OPTIONS AND ACCESSORIES – PAGE 56

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74

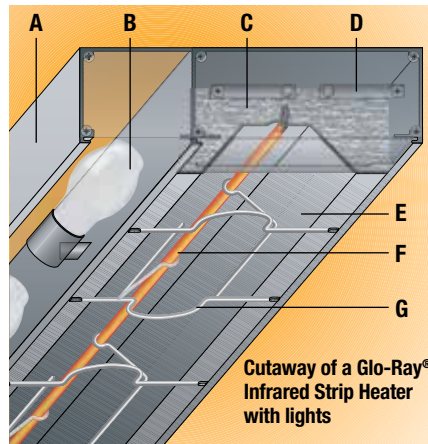


## Glo-Ray® Aluminum Infrared Strip Heaters

continued



**GRAHL-36** with optional Sneeze Guards and adjustable tubular stands



**A** Stainless Steel or sturdy Aluminum housings that do not sag, from 457 up to 3658 mm in 153 mm increments. Stainless Steel units available as single units without lights, up to 2438 mm in width

**B** Shatter-resistant incandescent lights (standard on GRAL/GRAHL)

**C** Heavy-duty insulation minimizes heat loss

**D** Standard hanger tabs are provided

**E** Aluminized reflector retains full heat intensity and directs more heat towards the edges of the holding surface.

**F** Long life metal-sheathed heating element

**G** Protective wire guard supports heating element without affecting heat distribution

### GLO-RAY ALUMINUM INFRARED STRIP HEATERS with LIGHTS

Model	No. of Bulbs	Width	Watts	Approx. Ship Weight	List Price <sup>○†</sup>
<b>Standard Watt</b>					
GRAL-18	2	457 mm	370	4 kg	\$ 563
GRAL-24	2	610 mm	470	5 kg	586
GRAL-30	2	762 mm	570	5 kg	651
GRAL-36	3	914 mm	755	6 kg	717
GRAL-42	3	1067 mm	855	7 kg	786
GRAL-48	4	1219 mm	1040	8 kg	854
GRAL-54	4	1372 mm	1165	9 kg	932
GRAL-60	5	1524 mm	1350	10 kg	1013
GRAL-66	5	1676 mm	1460	10 kg	1108
GRAL-72	6	1829 mm	1635	11 kg	1234
GRAL-84	7	2134 mm	1920	13 kg	1425
GRAL-96	8	2438 mm	2205	15 kg	1616
GRAL-108	9	2743 mm	2390	16 kg	1945
GRAL-120	10	3048 mm	2700	18 kg	2133
GRAL-132	11	3353 mm	2980	20 kg	2322
GRAL-144	12	3658 mm	3270	22 kg	2514
<b>High Watt</b>					
GRAHL-18	2	457 mm	470	4 kg	\$ 571
GRAHL-24	2	610 mm	620	5 kg	594
GRAHL-30	2	762 mm	780	5 kg	659
GRAHL-36	3	914 mm	980	6 kg	725
GRAHL-42	3	1067 mm	1130	7 kg	794
GRAHL-48	4	1219 mm	1340	8 kg	862
GRAHL-54	4	1372 mm	1490	9 kg	940
GRAHL-60	5	1524 mm	1700	10 kg	1021
GRAHL-66	5	1676 mm	1860	10 kg	1116
GRAHL-72	6	1829 mm	2085	15 kg	1242
GRAHL-84	7	2134 mm	2470	13 kg	1433
GRAHL-96	8	2438 mm	2880	24 kg	1624
GRAHL-108	9	2743 mm	3040	16 kg	1953
GRAHL-120	10	3048 mm	3400	18 kg	2141
GRAHL-132	11	3353 mm	3780	20 kg	2330
GRAHL-144	12	3658 mm	4170	22 kg	2522

<sup>○</sup> Does not include Remote Control Enclosure (RMB), see page 76.

<sup>†</sup> Available with CE Mark, add \$10, models GRA(H)L -18 through -96 only.

#### All Glo-Ray Aluminum Infrared Models with Lights Feature:

Voltage: 220 or 240, single phase.

Toggle Switch (max. 15 Amps) Location: Chef's left side – light side (unless otherwise specified).

Leads: 152 mm leads – server's right.

Dimensions: 457-3658 W x 229 D x 64 H mm

#### OPTIONS AND ACCESSORIES – PAGE 56

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74

### GLO-RAY STAINLESS STEEL INFRARED STRIP HEATERS

Model	Width	Watts	Approx. Ship Weight	List Price <sup>○†</sup>
<b>Standard Watt</b>				
GR-18	457 mm	250	3 kg	\$ 534
GR-24	610 mm	350	3 kg	562
GR-36	914 mm	575	5 kg	634
GR-48	1219 mm	800	5 kg	689
GR-60	1524 mm	1050	7 kg	779
GR-72	1829 mm	1275	9 kg	927
GR-96	2438 mm	1725	12 kg	1122
<b>High Watt</b>				
GRH-18	457 mm	350	4 kg	\$ 542
GRH-24	610 mm	500	3 kg	570
GRH-36	914 mm	800	5 kg	642
GRH-48	1219 mm	1100	6 kg	697
GRH-60	1524 mm	1400	7 kg	787
GRH-72	1829 mm	1725	9 kg	935
GRH-96	2438 mm	2400	12 kg	1130

<sup>○</sup> Does not include Remote Control Enclosure (RMB), see page 76.

<sup>†</sup> Available with CE Mark, add \$10 (models GR, GRH -18 through -72 only).

#### All Glo-Ray Stainless Steel Infrared Models Feature:

Voltage: 220 or 240 volt, single phase.

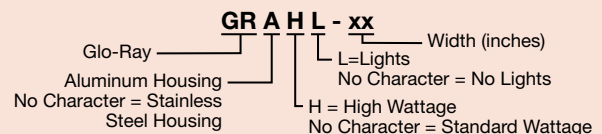
Toggle Switch (max. 15 Amps) Location: Chef's left side.

Leads: 152 mm leads – server's right.

Dimensions: 610-2438 W x 152 D x 70 H mm.

**NOTE:** Stainless Steel models are not available with lights, Sneeze Guard or as dual or tandem units.

Contact factory for stainless marine applications.



**OPTIONS** (available at time of purchase only)**Designer Colors, aluminum models 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>COLOR-6</b>	152 mm Housing for GRA and GRAH models (color selection below)						per 305 mm	\$35
<b>COLOR-9</b>	229 mm Housing for GRAL and GRAHL models (color selection below)						per 305 mm	35
<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper	
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green			

**Gloss Finishes, aluminum models 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>GLOSS-6</b>	152 mm Housing for GRA and GRAH models (Gloss Finish selection below)			per 305 mm	\$48
<b>GLOSS-9</b>	229 mm Housing for GRAL and GRAHL models (Gloss Finish selection below)			per 305 mm	48
	<b>RRED</b> Radiant Red	<b>GGRAY</b> Glossy Gray	<b>BBLACK</b> Bold Black		
	<b>GGOLD</b> Gleaming Gold	<b>BBLUE</b> Brilliant Blue			

<b>IND. LGT</b>	Indicator Light (Remote Control only on all Tandem Element units)		22
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**Power Leads – Extend beyond Standard 152 mm pigtail leads (must specify lead length) –**

<b>LEADS5</b>	305-1525 mm extended Electrical Leads	\$ 29
<b>LEADS10</b>	1829-3048 mm extended Electrical Leads	58
<b>LEADS15</b>	3352-4572 mm extended Electrical Leads	87
<b>LEADS20</b>	4877-6096 mm extended Electrical Leads	116

**Sneeze Guards**

<b>9.375BP1</b>	238 mm Sneeze Guard - one side	per 305 mm	77
<b>9.375BP2</b>	238 mm Sneeze Guard - two sides	per 305 mm	154
<b>14BP1</b>	356 mm Sneeze Guard - one side	per 305 mm	122
<b>14BP2</b>	356 mm Sneeze Guard - two sides	per 305 mm	244

<b>NO BULB</b>	No bulb option (GRAL, GRAHL models only)	No Charge
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<b>LIGHTS-ADD'L</b>	Extra Lamps – Installed – max. two per 305 mm less one – one per 305 mm is Standard	each	35
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<b>3 ANEAL REFL</b>	Bright Annealed Reflector for lights	per 305 mm	29
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<b>NO CONTROL</b>	No control included – (GRA, GRAH, GRAL, GR, GRH models only) Requires selection of RMB2-xx control (see page 76)	<b>No Charge</b>
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**Infinite Control (REMOTE CONTROL ENCLOSURE RECOMMENDED) Consult factory if rating of element exceeds 12.2 Amps –**

<b>BLT INF</b>	Built-in (max. of 12.2 Amps) Remote installation recommended	\$ 51
<b>REM INF</b>	Remote Infinite Switches in lieu of Toggle (max. 12.2 Amps)	51
<b>RMB</b>	Remote Control Enclosure available in <i>Designer Colors</i> and Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –	see page 76 for models and prices

**Stands**

<b>ATL</b>	Adjustable Tubular Stands 254-356 mm – not available in Designer Colors – Not available with cord	1 pair	265
<b>NTL-10, -12</b>	Non-Adjustable Tubular Stands specify 254 or 305 mm clearance – Not available in Designer Colors – Not available with cord	1 pair	122
<b>NTL-14, -16</b>	Non-Adjustable Tubular Stands – specify 356 or 406 mm clearance – Not available with cord	1 pair	131
<b>NTL-PAINT</b>	Designer Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	1 pair	50
<b>CL-LOW</b>	C-Leg Stand (standard Watt) – 254 mm clearance – for models up to 1829 mm	1 pair	139
<b>CL-HIGH</b>	C-Leg Stand (High Watt) – 343 mm clearance – for models up to 1829 mm	1 pair	157
<b>TL-10</b>	T-Leg Stand (standard Watt) 254 mm clearance – for models up to 1829 mm	1 pair	337
<b>TL-13</b>	T-Leg Stand 343 mm clearance – for models up to 1829 mm	1 pair	372
<b>TL-16</b>	T-Leg Stand 406 mm clearance – for models up to 1829 mm	1 pair	395
<b>TL-18</b>	T-Leg Stand 457 mm clearance – for models up to 1829 mm	1 pair	424
<b>CAP-EX</b>	Attached 1829 mm Cord and Plug Set on models up to 2438 mm		40

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

<b>ADJ ANGLE</b>	Adjustable Angle Brackets (GRA, GRAH models only)	1 pair	\$31
<b>ADJ ANGLE7</b>	178 mm tall Adjustable Angle Bracket	1 pair	37
<b>CHAIN 1</b>	Chain Suspension	per 305 mm	15
<b>GR-ANGLE</b>	Adjustable Angle Brackets (GR and GRH models only)	1 pair	31

**Chef LED 230V adjustable bulb – GRAL-xx, GRAHL-xx models only, all voltages – bulbs must be rotated down –**

GRAHL-xx requires pass-through usage only and unit must be 254 mm or higher from surface –			
<b>CLED-3000-230</b>	Similar to warm halogen light	<b>CLED-4000-230</b>	Similar to cool fluorescent light
			<b>\$139</b>

**CLED-3000 and -4000** Accessory**COLORS AND FINISHES – INSIDE BACK COVER**



## Glo-Ray® Aluminum Dual Infrared Strip Heaters

Create a deeper holding area with Glo-Ray Aluminum Dual Infrared Strip Heaters mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal sheathed element across the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

- Ensures maximum flavor, safety and holding time
- Provides even heat distribution – no "cold spots"
- Sturdy extruded aluminum housings that do not sag, from 457 to 3658 mm
- Long life metal sheathed heating elements
- Reflector does not blacken, maintaining a consistent heat pattern

- Reinforced, protective wire guard supports heating element without affecting heat distribution
- 76 or 152 mm spacer available
- Heavy-duty insulation minimizes heat loss
- Additional reflector styles and lower wattage elements available, consult factory for more information

### GLO-RAY ALUMINUM DUAL INFRARED STRIP HEATERS

Model	Width	Watts	Approx. Ship Weight	List Price <sup>○</sup> ±	
				76 mm Spacer	152 mm Spacer
Standard Watt					
GRA-18D	457 mm	500	6 kg	\$ 880	\$ 895
GRA-24D	610 mm	700	7 kg	918	933
GRA-30D	762 mm	900	8 kg	1015	1036
GRA-36D	914 mm	1150	10 kg	1112	1133
GRA-42D	1067 mm	1350	10 kg	1209	1230
GRA-48D	1219 mm	1600	12 kg	1305	1333
GRA-54D	1372 mm	1850	14 kg	1401	1429
GRA-60D	1524 mm	2100	16 kg	1509	1552
GRA-66D	1676 mm	2320	16 kg	1658	1701
GRA-72D	1829 mm	2550	16 kg	1856	1899
GRA-84D	2134 mm	3000	23 kg	2146	2204
GRA-96D	2438 mm	3450	24 kg	2445	2503
GRA-108D	2743 mm	3700	27 kg	2940	2998
GRA-120D	3048 mm	4200	30 kg	3209	3298
GRA-132D <sup>○</sup>	3353 mm	4640	34 kg	3481	3570
GRA-144D	3658 mm	5100	37 kg	3760	3849
High Watt					
GRAH-18D	457 mm	700	6 kg	\$ 896	\$ 911
GRAH-24D	610 mm	1000	7 kg	934	949
GRAH-30D	762 mm	1320	8 kg	1031	1052
GRAH-36D	914 mm	1600	9 kg	1128	1149
GRAH-42D	1067 mm	1900	11 kg	1225	1246
GRAH-48D	1219 mm	2200	12 kg	1321	1349
GRAH-54D	1372 mm	2500	14 kg	1417	1445
GRAH-60D	1524 mm	2800	15 kg	1525	1568
GRAH-66D	1676 mm	3120	17 kg	1674	1717
GRAH-72D <sup>○</sup>	1829 mm	3450	16 kg	1872	1915
GRAH-84D <sup>○</sup>	2134 mm	4100	23 kg	2162	2220
GRAH-96D <sup>○</sup>	2438 mm	4800	24 kg	2461	2519
GRAH-108D	2743 mm	5000	27 kg	2956	3014
GRAH-120D <sup>○</sup>	3048 mm	5600	30 kg	3225	3314
GRAH-132D	3353 mm	6240	34 kg	3497	3586
GRAH-144D	3658 mm	6900	37 kg	3776	3865

<sup>○</sup> Does not include Remote Control Enclosure (RMB), see page 76.

<sup>○</sup> Available with RMB or remote switch only, consult factory for additional charges.

\* Available with CE Mark, add \$20, (specifics below)

GRA(H)-18D through -96D available with CE mark.

GRA-96D in 220-230V requires Remote Control Enclosure (RMB)

GRAH-72D through-96D in 220-230V and 230-240V require Remote Control Enclosure (RMB), see page 76.

#### All Glo-Ray Aluminum Dual Infrared Models Feature:

Voltage: 220 or 240, single phase.

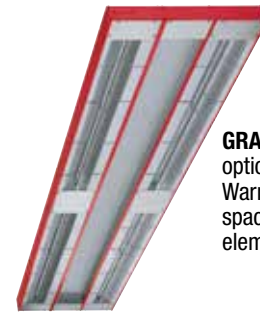
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).

Leads: 152 mm leads – server's right.

Dimensions: with 76 mm Spacer (standard): 457-3658 W x 381 D x 64 H mm.  
with 152 mm Spacer: 457-3658 W x 457 D x 64 H mm.

#### OPTIONS AND ACCESSORIES – PAGE 59

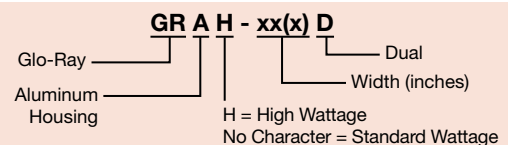
#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74



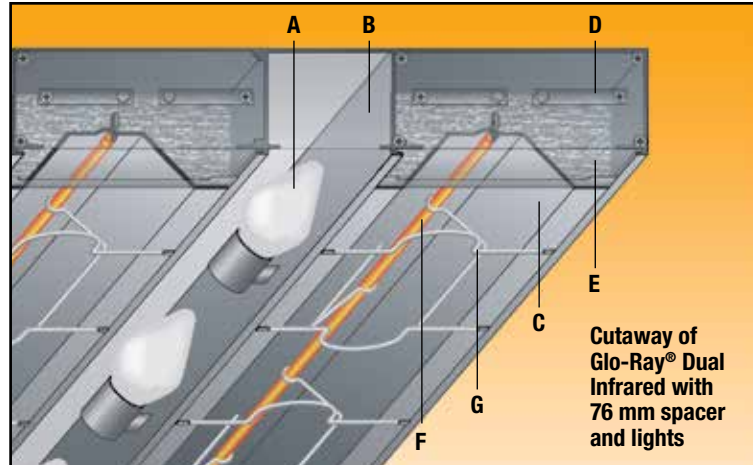
GRAH-72D with optional *Designer Warm Red*, 152 mm spacer and tandem elements



GRAH-36D with standard 76 mm spacer



- A Shown with optional shatter-resistant incandescent lights
- B Sturdy extruded aluminum housings that do not sag, from 457 up to 3658 mm
- C Reflector does not blacken, maintaining a consistent heat pattern
- D Standard hanger tab is provided for under shelf or chain installation
- E Heavy-duty insulation minimizes heat loss
- F Long life metal-sheathed heating element
- G Protective wire guard supports heating element without affecting heat distribution



**Toggle Switch:** Max. 15 Amps  
**Infinite Switch:** Max. 12.2 Amps

### GLO-RAY ALUMINUM DUAL INFRARED STRIP HEATERS with LIGHTS

Model	No. of Bulbs	Width	Watts		Approx. Ship Weight	List Price <sup>o</sup> ±	
			220V	240V		76 mm Spacer	152 mm Spacer
Standard Watt							
GRAL-18D	2	457 mm	601	620	6 kg	\$ 977	\$ 992
GRAL-24D	2	610 mm	801	820	7 kg	1009	1024
GRAL-30D	2	762 mm	915	1020	9 kg	1126	1147
GRAL-36D	3	914 mm	1301	1330	10 kg	1244	1265
GRAL-42D	3	1067 mm	1501	1530	11 kg	1366	1387
GRAL-48D	4	1219 mm	1802	1840	13 kg	1490	1518
GRAL-54D	4	1372 mm	2052	2090	15 kg	1620	1648
GRAL-60D	5	1524 mm	2352	2400	16 kg	1762	1805
GRAL-66D	5	1676 mm	2572	2620	18 kg	1929	1972
GRAL-72D	6	1829 mm	2853	2910	19 kg	2157	2200
GRAL-84D	7	2134 mm	3353	3420	23 kg	2495	2553
GRAL-96D	8	2438 mm	3853	3930	24 kg	2835	2893
GRAL-108D	9	2743 mm	4154	4240	29 kg	3368	3426
GRAL-120D	10	3048 mm	4704	4800	33 kg	3685	3774
GRAL-132D	11	3353 mm	5195	5300	36 kg	4008	4097
GRAL-144D	12	3658 mm	5705	5820	39 kg	4334	4423
High Watt							
GRAHL-18D	2	457 mm	801	820	6 kg	\$ 993	\$1008
GRAHL-24D	2	610 mm	1101	1120	7 kg	1025	1040
GRAHL-30D	2	762 mm	1421	1440	9 kg	1142	1163
GRAHL-36D	3	914 mm	1751	1780	10 kg	1260	1281
GRAHL-42D	3	1067 mm	2051	2080	11 kg	1382	1403
GRAHL-48D	4	1219 mm	2402	2440	14 kg	1506	1534
GRAHL-54D	4	1372 mm	2702	2740	15 kg	1636	1664
GRAHL-60D	5	1524 mm	3052	3100	17 kg	1778	1821
GRAHL-66D	5	1676 mm	3372	3420	17 kg	1945	1988
GRAHL-72D	6	1829 mm	3753	3810	19 kg	2173	2216
GRAHL-84D	7	2134 mm	4453	4520	23 kg	2511	2569
GRAHL-96D	8	2438 mm	5203	5280	24 kg	2851	2909
GRAHL-108D <sup>††</sup>	9	2743 mm	5454	5540	29 kg	3384	3442
GRAHL-120D <sup>††</sup>	10	3048 mm	6104	6200	33 kg	3701	3790
GRAHL-132D <sup>††</sup>	11	3353 mm	6795	6900	36 kg	4024	4113
GRAHL-144D <sup>††</sup>	12	3658 mm	7505	7620	39 kg	4350	4439

<sup>o</sup> Does not include Remote Control Enclosure (RMB), see page 76.

<sup>+</sup> Available with CE Mark, add \$20 (see specifics below).

GRAL-18D through -96D are available with CE mark.

GRAHL-18D through -96D are available with CE mark (GRAHL-72D, -84D, -96D require Remote Control Enclosure (RMB), see page 76).

<sup>††</sup> Available with RMB or remote switch only, consult factory for additional charges.

### All Glo-Ray Aluminum Dual Infrared Models with Lights Feature:

Voltage: 220 or 240, single phase.

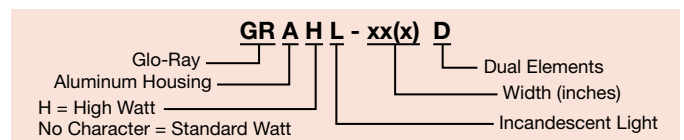
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).

Leads: 152 mm leads – server's right.

Dimensions: with 76 mm Spacer (standard): 381 D x 64 H mm.  
 with 152 mm Spacer: 457 D x 64 H mm.

**OPTIONS AND ACCESSORIES – PAGE 59**

**RECOMMENDED MOUNTING HEIGHTS – PAGE 74**





A series of GRAH-60D

Strip Heaters

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

**Designer Colors, aluminum models 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>COLOR-15, -18</b>	381 mm and 457 mm housings for GRA, GRAH, GRAL and GRAHL Dual models	per 305 mm	\$50
<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite
		<b>NAVY</b>	Navy Blue
		<b>COPPER</b>	Antique Copper
		<b>GREEN</b>	Hunter Green

**Gloss Finishes, aluminum models 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>GLOSS-15, -18</b>	381 mm and 457 mm housings for GRA, GRAH, GRAL and GRAHL Dual models	per 305 mm	\$64
<b>RRED</b>	Radiant Red	<b>GGRAY</b>	Glossy Gray
<b>GGOLD</b>	Gleaming Gold	<b>BBLACK</b>	Bold Black
		<b>BBLUE</b>	Brilliant Blue

<b>IND. LGT</b>	Indicator Light (remote only)		22
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**Power Leads – Must specify lead length –**

<b>LEADS5</b>	305-1525 mm extended Electrical Leads		\$ 29
<b>LEADS10</b>	1829-3048 mm extended Electrical Leads		58
<b>LEADS15</b>	3352-4572 mm extended Electrical Leads		87
<b>LEADS20</b>	4877-6096 mm extended Electrical Leads		116

**Sneeze Guards**

<b>9.375BP1</b>	238 mm Sneeze Guard - one side	per 305 mm	\$ 77
<b>9.375BP2</b>	238 mm Sneeze Guard - two sides	per 305 mm	154
<b>14BP1</b>	356 mm Sneeze Guard - one side	per 305 mm	122
<b>14BP2</b>	356 mm Sneeze Guard, - two sides	per 305 mm	244

**NO BULB** No bulb option (GRAL-xxD, GRAHL-xxD models only) No Charge

**LIGHTS-ADD'L** Extra Lamps – Installed (max. two per 305 mm less one) – one per 305 mm is Standard each 35

**3 ANEAL REFL** Bright Annealed Reflector for lights with 76 mm Spacer per 305 mm 29

**6 ANEAL REFL** Bright Annealed Reflector for lights with 152 mm Spacer per 305 mm 43

**NO CONTROL** No control included – Requires selection of RMB2-xx control (see page 76) No Charge

**REM INF** Remote Infinite Control – max. of 12.2 Amps – (CE requires Remote Control Enclosure) 51

**RMB** Remote Control Enclosure available in Designer Colors and Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard – see page 76 for models and prices

**RMB-ATT** Factory attaches control box to Strip Heater (GRA, GRAH, GRAL and GRAHL Dual models only) – for CE only Must select RMB on page 76 and add cost 48

**Stands**

<b>ATL-D</b>	Adjustable Tubular Stands 254-356 mm (not available in Designer Colors)	2 pair	\$530
<b>NTL-10-D, 12-D</b>	Non-Adjustable Tubular Stands (specify 254 or 305 mm clearance)	2 pair	244
<b>NTL-14-D, 16-D</b>	Non-Adjustable Tubular Stands (specify 356 or 406 mm clearance)	2 pair	262
<b>NTL-PAINT-D</b>	Designer Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable	2 pair	100

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

**ADJ ANGLE-D** Adjustable Angle Brackets for Dual models (see page 75 for illustration) 2 pair \$62

**ADJ ANGLE7-D** 178 mm tall Adjustable Angle Brackets for Dual models (see page 75 for illustration) 2 pair 74

**CHAIN 1** Chain Suspension (see page 75 for illustration) per 305 mm 15

**Chef LED 230V adjustable bulb – GRAL-xxD, GRAHL-xxD models only, all voltages – bulbs must be rotated down –** \$139

All models must be installed as a pass through, GRAL-xxD must be 15" or higher from surface, GRAHL-xxD must be 18" or higher from surface –

**CLED-3000-230** Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light



CLED-3000 and -4000 Accessory

**COLORS AND FINISHES – INSIDE BACK COVER**



## Glo-Ray® Narrow Infrared Strip Heaters

Hatco Glo-Ray Narrow Infrared Strip Heaters keep all hot foods at optimum serving temperatures longer, while the slim design fits ideally in buffet areas. Even the most delicate dishes hold that "just-prepared" look. The entire holding surface is heated evenly with no "cold" spots.

- Has a slim design that's only 51 mm in height and 102 mm deep
- Available in widths from 457-1829 mm

- Pre-focused heat pattern maintains serving temperatures longer without continuing to cook the food
- Optional Remote Control Enclosure (RMB) in *Designer Colors*

GRN-24 in standard *Designer Black* with standard angle brackets



Only 51 mm H  
& 102 mm D!

Also available in optional Stainless Steel!

Toggle Switch: Max. 15 Amps  
Infinite Switch: Max. 12.2 Amps

### GLO-RAY NARROW INFRARED STRIP HEATERS

Model	Width	Watts	Approx. Ship Weight	List Price <sup>○</sup> †
<b>Standard Watt</b>				
GRN-18	457 mm	250	2 kg	\$454
GRN-24	610 mm	350	3 kg	481
GRN-30	762 mm	450	4 kg	510
GRN-36	914 mm	575	4 kg	541
GRN-42	1067 mm	675	4 kg	574
GRN-48	1219 mm	800	5 kg	608
GRN-54	1372 mm	925	5 kg	643
GRN-60	1524 mm	1050	6 kg	688
GRN-66	1676 mm	1160	7 kg	752
GRN-72	1829 mm	1275	8 kg	849
<b>High Watt</b>				
GRNH-18	457 mm	350	3 kg	\$462
GRNH-24	610 mm	500	3 kg	489
GRNH-30	762 mm	660	3 kg	518
GRNH-36	914 mm	800	4 kg	549
GRNH-42	1067 mm	950	4 kg	582
GRNH-48	1219 mm	1100	5 kg	616
GRNH-54	1372 mm	1250	5 kg	651
GRNH-60	1524 mm	1400	6 kg	696
GRNH-66	1676 mm	1560	7 kg	760
GRNH-72	1829 mm	1725	8 kg	857

<sup>○</sup> Does not include Remote Control Enclosure (RMB), see page 76.

† Available with CE Mark, add \$20.

#### All Glo-Ray Narrow Infrared Models Feature:

Voltage: 220 or 240, single phase.

Toggle Switch with Pilot (max. 15 Amps) Location: Chef's left side (unless otherwise specified).

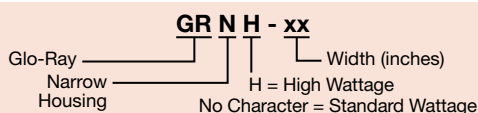
**Designer Color Angle Brackets:** To match unit color and provide 38 mm clearance between Strip Heater and overshell. Non-standard colors are non-returnable.

Leads: 152 mm leads – server's right.

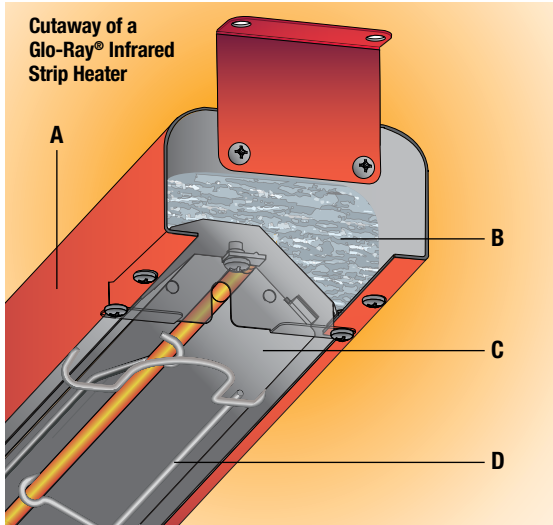
Dimensions: 457-1829 W x 102 D x 51 H mm.

#### OPTIONS – PAGE 61

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74







- A** Sturdy housing available in optional Stainless Steel, or six optional *Designer Colors* (*Designer Black* Standard)
- B** Heavy-duty insulation minimizes heat loss
- C** Aluminized reflector retains full heat intensity and directs more heat towards edges of holding surface
- D** Protective reinforced wire guard supports heating element without affecting heat distribution

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

**Designer Colors – Non-standard colors are non-returnable – Black Standard –**

<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper	<b>No Charge</b>
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green			

**Stainless Steel – Additional Charge – Non-standard colors are non-returnable –**  
**SS** Stainless Steel

per 305 mm \$35

**Power Leads – Must specify lead length –**

<b>LEADS5</b>	305-1525 mm extended Electrical Leads	<b>\$ 29</b>
<b>LEADS10</b>	1829-3048 mm extended Electrical Leads	<b>58</b>
<b>LEADS15</b>	3352-4572 mm extended Electrical Leads	<b>87</b>
<b>LEADS20</b>	4877-6096 mm extended Electrical Leads	<b>116</b>

**NO CONTROL** No control included – Requires selection of RMB2-xx control (**see page 76**)

**No Charge**

**RMB** Remote Control Enclosure available in *Designer Colors* or Gloss Finishes –  
 Non-standard colors are non-returnable – Clear Anodized Standard –

**see page 60**

**TABS** Stainless steel Hanger tabs in lieu of Angle Brackets

**No Charge**

**CHAIN-HOOK** Two S Hooks with two 153 mm lengths of chain

**each 15**

**Stands**

<b>NTL-10, -12</b>	Non-Adjustable Tubular Stands – specify 254 or 305 mm clearance and power location	<b>1 pair 122</b>
<b>NTL-14, -16</b>	Non-Adjustable Tubular Stands – specify 356 or 406 mm clearance and power location	<b>1 pair 131</b>
<b>NTL-PAINT</b>	<i>Designer Color</i> to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	<b>1 pair 50</b>

**COLORS AND FINISHES – INSIDE BACK COVER**

## Glo-Ray® Aluminum Infra-Black® High Watt Strip Heaters

For foodwarming at a close range to food product, the Glo-Ray Aluminum Infra-Black High Watt heat technology is ideal, emitting a solid panel of uniform heat. Sturdy continuous single or dual extruded aluminum housings assure quality, durability and a variety of widths, depths, mounting arrangements and colors, will fit your operation.

- Provides ideal amount of heat for limited space operations, mounted 102 to 254 mm above target surface for singles and 203 to 356 mm for duals
- Infra-Black emitter provides even heat distribution – eliminating hot spots
- Sturdy aluminum housings that do not sag, from 457 to 1829 mm in 152 mm increments

- Heavy-duty insulation keeps the exterior housing cool
- Protective wire guard supports heating element without affecting heat distribution
- Standard 76 mm spacer or optional 152 mm spacer available on dual models with or without lights (see next page)



GRAIH-36 with optional wire guard (requires TCBI or Remote Control Enclosure - RMB)



GRAIH-36 with optional TCBI control box and wire guard

**Toggle Switch:** Max. 15 Amps  
**Infinite Switch:** Max. 12.2 Amps

### GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT STRIP HEATERS (must specify and add price of RMB or TCBI)

Model #	Width	Watts	Approx. Ship Weight °	List Price °
GRAIH-18	457 mm	350	5 kg	\$ 591
GRAIH-24	610 mm	500	5 kg	625
GRAIH-30	762 mm	660	6 kg	664
GRAIH-36	914 mm	800	6 kg	704
GRAIH-42	1067 mm	950	8 kg	745
GRAIH-48	1219 mm	1100	8 kg	787
GRAIH-54	1372 mm	1250	8 kg	828
GRAIH-60	1524 mm	1400	9 kg	881
GRAIH-66	1676 mm	1560	11 kg	951
GRAIH-72	1829 mm	1725	11 kg	1079

### GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT STRIP HEATERS with LIGHTS (must specify and add price of RMB or TCBI)

Model #	No. of Bulbs	Width	Watts 220V	Watts 240V	Approx. Ship Weight °	List Price °
GRAIHL-18	2	457 mm	450	470	6 kg	\$ 790
GRAIHL-24	2	610 mm	600	620	7 kg	831
GRAIHL-30	2	762 mm	760	780	8 kg	912
GRAIHL-36	3	914 mm	950	980	9 kg	998
GRAIHL-42	3	1067 mm	1100	1130	9 kg	1087
GRAIHL-48	4	1219 mm	1300	1340	10 kg	1176
GRAIHL-54	4	1372 mm	1450	1490	11 kg	1263
GRAIHL-60	5	1524 mm	1650	1700	12 kg	1376
GRAIHL-66	5	1676 mm	1810	1860	13 kg	1503
GRAIHL-72	6	1829 mm	2025	2085	14 kg	1671

° Does not include Remote Control Enclosure (RMB).

• Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box (TCBI).

Must choose either RMB (see page 76) or TCBI (see OPTIONS on page "GRAIH(L)-D" on page 64).

\* Available with CE Mark at no added charge, GRAIH(L)-18 through -66 only.

#### All Glo-Ray Aluminum Infra-Black High Watt Models Feature:

Voltage: 220 or 240, single phase.

Leads: 152 mm leads – server's right.

Dimensions: GRAIH: 457-1829 W x 152 D x 66 H mm.

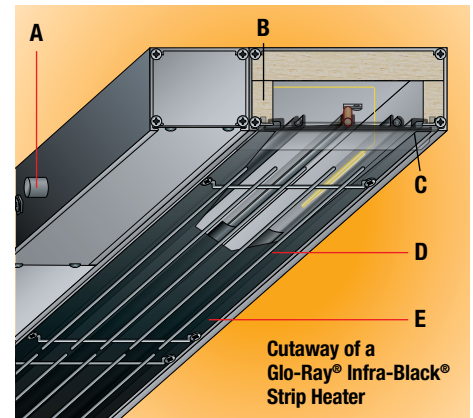
GRAIHL: 457-1829 W x 229 D x 66 H mm.

TCBI Control Enclosure Dimensions (not including switches): 203 W x 76 D x 64 H mm.

Control Enclosure Location: Chef's left side (unless otherwise specified).

#### OPTIONS AND ACCESSORIES – PAGE 64

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74



**A** Thermostatically controlled to regulate heat and provide consistent temperature – optional Remote Control Enclosure (RMB) available

**B** Heavy-duty insulation minimizes heat loss

**C** Provides ideal amount of heat for limited space operations, effectively holding product

**D** Protective wire guard supports heating element without affecting heat distribution

**E** Infra-Black emitter provides even heat distribution, eliminating hot spots for close applications



## Glo-Ray® Aluminum Infra-Black® High Watt Dual Strip Heaters

continued



GRAIHL-24D in  
optional Radiant  
Red Gloss Finish



GRAIH-60D

**Toggle Switch:** Max. 15 Amps  
**Infinite Switch:** Max. 12.2 Amps

### GLO-RAY ALUMINIUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS (must specify and add price of RMB or TCBI)

Model#	Width	Watts	Approx. Ship Weight <sup>○</sup>	List Price <sup>○</sup>	
				76 mm Spacer	152 mm Spacer
GRAIH-18D	457 mm	700	8 kg	<b>\$1355</b>	<b>\$1370</b>
GRAIH-24D	610 mm	1000	10 kg	<b>1433</b>	<b>1448</b>
GRAIH-30D	762 mm	1320	10 kg	<b>1550</b>	<b>1571</b>
GRAIH-36D	914 mm	1600	13 kg	<b>1669</b>	<b>1690</b>
GRAIH-42D	1067 mm	1900	16 kg	<b>1794</b>	<b>1815</b>
GRAIH-48D	1219 mm	2200	15 kg	<b>1919</b>	<b>1947</b>
GRAIH-54D	1372 mm	2500	19 kg	<b>2046</b>	<b>2074</b>
GRAIH-60D	1524 mm	2800	21 kg	<b>2211</b>	<b>2254</b>
GRAIH-66D	1676 mm	3120	20 kg	<b>2401</b>	<b>2444</b>
GRAIH-72D	1829 mm	3450	24 kg	<b>2686</b>	<b>2729</b>

### GLO-RAY ALUMINIUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS with LIGHTS (must specify and add price of RMB or TCBI)

Model#	No. of Bulbs	Width	Watts		Approx. Ship Weight <sup>○</sup>	List Price <sup>○</sup>	
			220V	240V		76 mm Spacer	152 mm Spacer
GRAIHL-18D	2	457 mm	800	820	8 kg	<b>\$1447</b>	<b>\$1462</b>
GRAIHL-24D	2	610 mm	1100	1120	10 kg	<b>1527</b>	<b>1542</b>
GRAIHL-30D	2	762 mm	1420	1440	10 kg	<b>1671</b>	<b>1692</b>
GRAIHL-36D	3	914 mm	1750	1780	13 kg	<b>1817</b>	<b>1838</b>
GRAIHL-42D	3	1067 mm	2050	2080	16 kg	<b>1961</b>	<b>1982</b>
GRAIHL-48D	4	1219 mm	2400	2440	17 kg	<b>2102</b>	<b>2130</b>
GRAIHL-54D	4	1372 mm	2700	2740	19 kg	<b>2245</b>	<b>2273</b>
GRAIHL-60D	5	1524 mm	3050	3100	21 kg	<b>2453</b>	<b>2496</b>
GRAIHL-66D	5	1676 mm	3370	3420	22 kg	<b>2678</b>	<b>2721</b>
GRAIHL-72D	6	1829 mm	3750	3810	23 kg	<b>2908</b>	<b>2951</b>

<sup>○</sup> Does not include Remote Control Enclosure (RMB).

• Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box (TCBI). Must choose either RMB (see page 76) or TCBI (see OPTIONS on page 64).

\* Available with CE Mark at no added charge.

#### All Glo-Ray Aluminum Infra-Black High Watt Dual Models Feature:

Voltage: 220 or 240, single phase.

Leads: 152 mm leads – server's right.

Dimensions: GRAIH-xxD with Standard 76 mm Spacer: 457-1829 W x 381 D x 66 H mm.

GRAIHL-xxD with Standard 76 mm Spacer: 457-1676 W x 381 D x 66 H mm.

GRAIH-xxD with 152 mm Spacer: 457-1829 W x 457 D x 66 H mm.

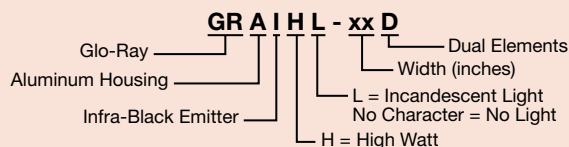
GRAIHL-xxD with 152 mm Spacer: 457-1676 W x 457 D x 66 H mm.

TCBI Control Enclosure Dimensions (not including switches): 203 W x 76 D x 64 H mm.

Control Enclosure Location: Chef's left side (Unless otherwise specified).

#### OPTIONS AND ACCESSORIES – PAGE 64

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74




**GRAIH-72** with optional wire guard

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

#### Designer Colors – Non-standard colors are non-returnable – Clear Anodized Standard –

<b>COLOR-6</b>	152 mm Housing for GRAIH models ( <i>Designer</i> Color selections below)				per 305 mm	\$35	
<b>COLOR-9</b>	229 mm Housing for GRAIHL models ( <i>Designer</i> Color selections below)				per 305 mm	35	
<b>COLOR-15, -18</b>	381 mm and 457 mm Housings for GRAIH and GRAIHL Dual models ( <i>Designer</i> Color selections below)				per 305 mm	50	
<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green		

#### Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –

<b>GLOSS-6</b>	152 mm Housing for GRAIH models (Gloss Finish selections below)			<b>per 305 mm</b>	<b>\$48</b>
<b>GLOSS-9</b>	229 mm Housing for GRAIHL models (Gloss Finish selections below)			<b>per 305 mm</b>	<b>48</b>
<b>GLOSS-15, -18</b>	381 mm and 457 mm Housings for GRAIH and GRAIHL Dual models (Gloss Finish selections below)			<b>per 305 mm</b>	<b>64</b>
	<b>RRED</b> Radiant Red	<b>GGRAY</b> Glossy Gray			
	<b>GGOLD</b> Gleaming Gold	<b>BBLUE</b> Brilliant Blue	<b>BBLACK</b> Bold Black		

<b>AIH18WG -AIH72WG</b>	Element Wire Guard (Dual models require two sets)	per 305 mm (per side)	\$36
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<b>NO CONTROL</b>	(GRAIH, GRAIHL-xx, GRAIH, GRAIH-xxD models only)		
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<b>RMB</b>	No control included – Requires selection of RMB2-xx control (see page 76)	No Charge	
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<b>TCBI</b>	Remote Control Enclosure available in Designer Colors and Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –	See page 76 for models and prices	
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<b>TCBI</b>	Thermostatic Control Box with Indicator Lights	\$237	
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#### Stands

<b>AIH4NTL</b>	102 mm Non-Adjustable Tubular Stands	1 pair	122
<b>AIH6NTL</b>	152 mm Non-Adjustable Tubular Stands	1 pair	122
<b>AIH7.5NTL-D</b>	191 mm Non-Adjustable Tubular Stands	2 pair	244
<b>AIH8NTL</b>	203 mm Non-Adjustable Tubular Stands (Dual models require two pair)	1 pair	122
<b>AIH10NTL</b>	254 mm Non-Adjustable Tubular Stands (Dual models require two pair)	1 pair	122
<b>AIH12NTL-D</b>	305 mm Non-Adjustable Tubular Stands	2 pair	244
<b>AIH14NTL-D</b>	356 mm Non-Adjustable Tubular Stands	2 pair	262
<b>NTL-PAINT</b>	Designer Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	1 pair	50
<b>NTL-PAINT-D</b>	Designer Color or Gloss Finish to match unit color for Dual Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	2 pair	100

#### Power Leads – Extend beyond Standard 914 mm – Units come with 152 mm pigtail leads (must specify lead length) –

<b>HTLEADS5</b>	305-1525 mm extended Electrical Leads	\$	41
<b>HTLEADS10</b>	1829-3048 mm extended Electrical Leads		82
<b>HTLEADS15</b>	3352-4572 mm extended Electrical Leads		123
<b>HTLEADS20</b>	4877-6096 mm extended Electrical Leads		164

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

<b>ADJ ANGLE</b>	Adjustable Angle Brackets (see page 75 for illustration)	1 pair	\$31
<b>ADJ ANGLE7</b>	178 mm tall Adjustable Angle Brackets (see page 75 for illustration)	1 pair	37
<b>ADJ ANGLE-D</b>	Adjustable Angle Brackets for Dual models (see page 75 for illustration)	2 pair	62
<b>ADJ ANGLE7-D</b>	178 mm tall Adjustable Angle Brackets for Dual models (see page 75 for illustration)	2 pair	74
<b>CHAIN 1</b>	Chain Suspension (see page 75 for illustration)	per 305 mm	15

#### Chef LED 230V adjustable bulb – GRAIHL-xx(D) models only, all voltages, pass-through usage only – bulbs must be rotated down –

<b>CLED-3000-230</b>	Similar to warm halogen light	<b>CLED-4000-230</b>	Similar to cool fluorescent light	\$139
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### COLORS AND FINISHES – INSIDE BACK COVER

**CLED-3000 and -4000** Accessory



## Glo-Ray® Designer Aluminum Infrared Strip Heaters

Hatco Glo-Ray Designer Aluminum Infrared Strip Heaters safely keep all hot foods at optimum serving temperatures longer. This modern design is ideal for front-of-the-house use. Units are offered in continuous housings up to 2223 mm, are available in *Designer Colors* to match most décors and include 356 mm Designer non-adjustable stands.

**Toggle Switch:** Max. 15 Amps  
**Infinite Switch:** Max. 12.2 Amps

- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in widths from 546 to 2223 mm
- Available in a variety of models, configurations, colors and accessories to provide unlimited flexibility – Non-standard colors are non-returnable
- Optional coated, shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Optional Sneeze Guards
- Black corner caps and inset panels standard
- Additional reflector styles and lower wattage elements available, consult factory for more information

*continued on next page...*



**GR2AH-36** with Designer non-adjustable stands and optional Designer Warm Red inset panels

### GLO-RAY DESIGNER ALUMINUM INFRARED STRIP HEATERS (must specify and add price of RMB)

Model®	Width	Watts	Approx. Ship Weight <sup>o</sup>	List Price <sup>o*</sup>
<b>Standard Watt</b>				
GR2A-18	546 mm	250	9 kg	<b>\$1415</b>
GR2A-24	699 mm	350	9 kg	<b>1471</b>
GR2A-30	851 mm	450	12 kg	<b>1530</b>
GR2A-36	1003 mm	575	17 kg	<b>1588</b>
GR2A-42	1156 mm	675	17 kg	<b>1649</b>
GR2A-48	1308 mm	800	20 kg	<b>1708</b>
GR2A-54	1460 mm	925	20 kg	<b>1772</b>
GR2A-60	1613 mm	1050	18 kg	<b>1853</b>
GR2A-66	1765 mm	1160	18 kg	<b>1936</b>
GR2A-72	1918 mm	1275	19 kg	<b>2055</b>
GR2A-84	2223 mm	1500	54 kg	<b>2376</b>
<b>High Watt</b>				
GR2AH-18	546 mm	350	12 kg	<b>\$1423</b>
GR2AH-24	699 mm	500	9 kg	<b>1479</b>
GR2AH-30	851 mm	660	12 kg	<b>1538</b>
GR2AH-36	1003 mm	800	12 kg	<b>1596</b>
GR2AH-42	1156 mm	950	15 kg	<b>1657</b>
GR2AH-48	1308 mm	1100	12 kg	<b>1716</b>
GR2AH-54	1460 mm	1250	20 kg	<b>1780</b>
GR2AH-60	1613 mm	1400	18 kg	<b>1861</b>
GR2AH-66	1765 mm	1560	18 kg	<b>1944</b>
GR2AH-72	1918 mm	1725	19 kg	<b>2063</b>
GR2AH-84	2223 mm	2050	21 kg	<b>2384</b>

® When no color is specified, color inset panels and corner caps will be black.

Non-standard colors are non-returnable.

<sup>o</sup> Does not include Remote Control Enclosure (RMB).

<sup>o</sup> Does not include Remote Control Enclosure (RMB). Must choose RMB (see page 76).

\* Available with CE Mark, add \$10.

#### All Glo-Ray Designer Aluminum Infrared Models Feature:

**Voltage:** 220 or 240, single phase.

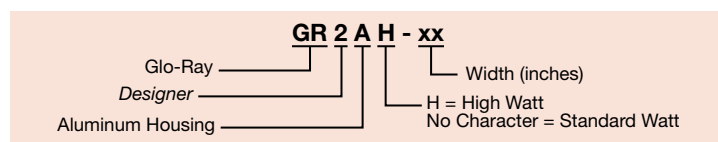
**Switch Location:** Remote only (see page 76).

**Leads:** 1524 mm leads through ½" conduit in leg cavity.

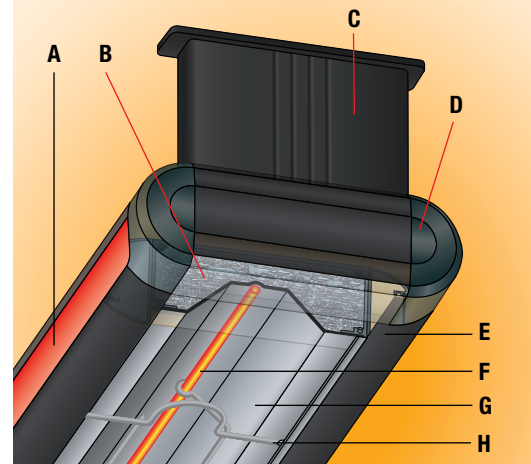
**Dimensions without Stands:** 546-2223 W x 305 D x 89 H mm.

#### OPTIONS AND ACCESSORIES – PAGE 67

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74



#### Cutaway of a Designer Glo-Ray® Infrared Strip Heater



- A** Choice of seven Designer Color inset panels and attractive styling for front-of-the-house applications
- B** Heavy-duty insulation minimizes heat loss
- C** Non-adjustable stand conceals the power wiring, available for counter or overhead mounting
- D** Accent color corners available in Dark Gray or Black (standard)
- E** Sturdy aluminum extrusion construction; available in clear anodized aluminum finish (standard) or one of seven Designer Colors for housings (shown in optional Designer Black)
- F** Long life metal-sheathed heating element
- G** Aluminized reflectors won't discolor, so heat can be reflected and directed to the food product being held
- H** Protective wire guard supports heating element without affecting heat distribution

## Glo-Ray® Designer Aluminum Infrared Strip Heaters

continued



GR2AHL-24 with Designer non-adjustable stands and optional Sneeze Guards and Designer Hunter Green inset panels



GR2AHL-36 with optional overhead mounts and Designer Warm Red inset panels

Strip Heaters

### GLO-RAY DESIGNER ALUMINUM INFRARED STRIP HEATERS with LIGHTS (must specify and add price of RMB)

Model <sup>®</sup>	No. of Bulbs	Width	Watts	Approx. Ship Weight <sup>○</sup>	List Price <sup>®†</sup>
<b>Standard Watt</b>					
GR2AL-18	2	546 mm	370	15 kg	\$1611
GR2AL-24	2	699 mm	470	11 kg	1675
GR2AL-30	2	851 mm	570	13 kg	1771
GR2AL-36	3	1003 mm	755	15 kg	1877
GR2AL-42	3	1156 mm	855	16 kg	1986
GR2AL-48	4	1308 mm	1040	16 kg	2098
GR2AL-54	4	1460 mm	1165	22 kg	2213
GR2AL-60	5	1613 mm	1350	24 kg	2332
GR2AL-66	5	1765 mm	1460	26 kg	2462
GR2AL-72	6	1918 mm	1635	26 kg	2624
GR2AL-84	7	2223 mm	1920	28 kg	2838
<b>High Watt</b>					
GR2AHL-18	2	546 mm	470	12 kg	\$1619
GR2AHL-24	2	699 mm	620	11 kg	1683
GR2AHL-30	2	851 mm	780	13 kg	1779
GR2AHL-36	3	1003 mm	980	15 kg	1885
GR2AHL-42	3	1156 mm	1130	16 kg	1994
GR2AHL-48	4	1308 mm	1340	22 kg	2106
GR2AHL-54	4	1460 mm	1490	22 kg	2221
GR2AHL-60	5	1613 mm	1700	25 kg	2340
GR2AHL-66	5	1765 mm	1860	26 kg	2470
GR2AHL-72	6	1918 mm	2085	26 kg	2632
GR2AHL-84	7	2223 mm	2470	28 kg	2846

<sup>®</sup> When no color is specified, color inset panels and corner caps will be black. Non-standard colors are non-returnable.

<sup>○</sup> Does not include Remote Control Enclosure (RMB).

<sup>®</sup> Does not include Remote Control Enclosure (RMB). Must choose RMB (see page 76).

<sup>†</sup> Available with CE Mark, add \$10.

#### All Glo-Ray Designer Aluminum Infrared Models with Lights Feature:

Voltage: 220 or 240, single phase.

Switch Location: Remote only (see page 76).

Leads: 1524 mm leads through ½" conduit in leg cavity.

Dimensions without Stands: 546-2223 W x 305 D x 89 H mm.

#### OPTIONS AND ACCESSORIES – PAGE 67

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74





**GR2AHL-84** with standard *Designer* non-adjustable stands and optional *Designer* Black, inset panels and Sneeze Guards

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

**Designer Colors for aluminum models 546-2223 mm – includes stands –**

**Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>COLOR-6</b>	229 mm Housing for GR2A and GR2AH models ( <i>Designer</i> Color selection below)	per 305 mm	\$35
<b>COLOR-9</b>	305 mm Housing for GR2AL and GR2AHL models ( <i>Designer</i> Color selection below)	per 305 mm	35

<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green		

**Designer Inset Panel Colors – Non-standard colors are non-returnable – Black Standard –** No Charge

<b>RED</b>	Warm Red	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green
<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper

**Designer Corner Caps – Non-standard colors are non-returnable – Black Standard –** No Charge

**DKGRAY** Dark Gray Corner Caps

**RMB** Remote Control Enclosure (required) see page 76 for models and prices

**NO CONTROL** No control included (GR2A, GR2AL, models only) – Requires selection of RMB2-xx control (see page 76) No Charge

**Designer Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized Standard –**

Designer Remote Control Enclosures		Non-Standard Colors are Non-Returnable		Great Anticized Standard		
<b>RMB-COLOR</b>	Remote Control Enclosure Housing in <i>Designer</i> Color					<b>\$50</b>
<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b> Antique Copper
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green	

#### Sneeze Guards

<b>7.5BP1</b>	191 mm Sneeze Guard - one side	per 305 mm	\$ 77
<b>7.5BP2</b>	191 mm Sneeze Guard - two sides	per 305 mm	154
<b>14BP1</b>	356 mm Sneeze Guard - one side	per 305 mm	122
<b>14BP2</b>	356 mm Sneeze Guard - two sides	per 305 mm	244

**NTL2-10, -12, -16** *Designer* Color Non-Adjustable Stands to match unit color: 254, 305 or 406 mm in lieu of Standard 356 mm Stands – Non-standard colors are non-returnable – No Charge

**NTH2-4** 102 mm *Designer* Color Overhead Mounts to match unit color in lieu of 356 mm Standard Legs – Non-standard colors are non-returnable – No Charge

**NO BULB** No bulb option (GR2AL, GR2AHL models only) 69

**LIGHTS-ADD'L** Extra Lamps – Installed (max. two per 305 mm less one) – one per 305 mm is Standard each 35

**Power Leads – Extended beyond Standard 1524 mm conduit (must specify lead length) –**

<b>LEADS5</b>	305-1525 mm extended Electrical Leads	\$ 29
<b>LEADS10</b>	1829-3048 mm extended Electrical Leads	58
<b>LEADS15</b>	3352-4572 mm extended Electrical Leads	87
<b>LEADS20</b>	4877-6096 mm extended Electrical Leads	116

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

**Chef LED 230V adjustable bulb – GR2AL, GR2AHL models only, all voltages – bulbs must be rotated down –**

GR2AHL requires pass-through usage only and unit must be 254 mm or higher from surface –

**CLED-3000-230** Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light

\$139



**CLED-3000 and -4000** Accessory

**COLORS AND FINISHES – INSIDE BACK COVER**

## Glo-Ray® Designer Aluminum Dual Infrared Strip Heaters

Glo-Ray Designer Aluminum Dual Infrared Strip Heaters allow side-by-side mounting of two warmers to provide a deeper holding area, keeping hot food at optimum serving temperatures. These modern front-of-the-house warmers have 76 mm spacers standard with optional 152 mm spacers. Units are available in optional Designer Colors to match most décors.

- Sturdy continuous aluminum housings eliminate sagging
- Pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface, holding food safely
- Available in widths from 546 to 2223 mm
- Variety of models, configurations, colors and accessories provide unlimited flexibility – Non-standard colors are non-returnable
- Optional Sneeze Guards, that meet food safety standards, can be ordered for display areas and buffet lines
- Optional shatter-resistant incandescent lights available
- Black corner caps and inset panels standard
- Additional reflector styles and lower wattage elements available, consult factory for more information



GR2AH-24D with standard Designer non-adjustable stands, optional Sneeze Guards and Designer Navy Blue inset panels

**Toggle Switch:** Max. 15 Amps  
**Infinite Switch:** Max. 12.2 Amps

### GLO-RAY DESIGNER ALUMINUM DUAL INFRARED STRIP HEATERS (must specify and add price of RMB)

Model <sup>®</sup>	Width	Watts	Approx. Ship Weight <sup>°</sup>	List Price <sup>®</sup> *	
				76 mm Spacer	152 mm Spacer
Standard Watt					
GR2A-18D	546 mm	500	13 kg	\$2050	\$2065
GR2A-24D	699 mm	700	14 kg	2130	2145
GR2A-30D	851 mm	900	17 kg	2251	2272
GR2A-36D	1003 mm	1150	17 kg	2376	2397
GR2A-42D	1156 mm	1350	19 kg	2504	2525
GR2A-48D	1308 mm	1600	20 kg	2630	2658
GR2A-54D	1460 mm	1850	24 kg	2759	2787
GR2A-60D	1613 mm	2100	27 kg	2922	2950
GR2A-66D	1765 mm	2320	70 kg	3087	3130
GR2A-72D	1918 mm	2550	29 kg	3332	3375
GR2A-84D	2223 mm	3000	38 kg	3622	3680
High Watt					
GR2AH-18D	546 mm	700	20 kg	\$2066	\$2081
GR2AH-24D	699 mm	1000	13 kg	2146	2161
GR2AH-30D	851 mm	1320	17 kg	2267	2288
GR2AH-36D	1003 mm	1600	17 kg	2392	2413
GR2AH-42D	1156 mm	1900	22 kg	2520	2541
GR2AH-48D	1308 mm	2200	25 kg	2646	2674
GR2AH-54D	1460 mm	2500	27 kg	2775	2803
GR2AH-60D	1613 mm	2800	25 kg	2938	2981
GR2AH-66D	1765 mm	3120	29 kg	3103	3146
GR2AH-72D	1918 mm	3450	28 kg	3348	3391
GR2AH-84D	2223 mm	4100	48 kg	3638	3696

<sup>®</sup> When no color is specified, color inset panels and corner caps will be black – Non-standard colors are non-returnable.

<sup>°</sup> Does not include Remote Control Enclosure (RMB).

<sup>®</sup> Does not include Remote Control Enclosure (RMB). Must choose RMB (see page 76).

\* Available with CE Mark, add \$20 (see specifics below).

GR2A-18D through -84D available with CE mark.

GR2AH-18D through -84D available with CE mark. (GR2AH-72D, -84D require Remote Control Enclosure (RMB), see page 76).

#### All Glo-Ray Designer Aluminium Dual Infrared Models Feature:

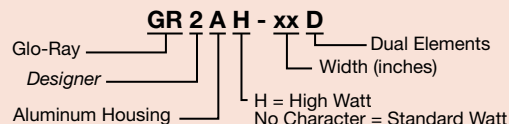
Voltage: 220 or 240, single phase.

Switch Location: Remote only (see page 76).

Leads: 1524 mm leads through ½" conduit in leg cavity.

Dimensions: with 76 mm Spacer (standard): 546-2223 W x 457 D x 89 H mm.  
with 152 mm Spacer: 546-2223 W x 533 D x 89 H mm.

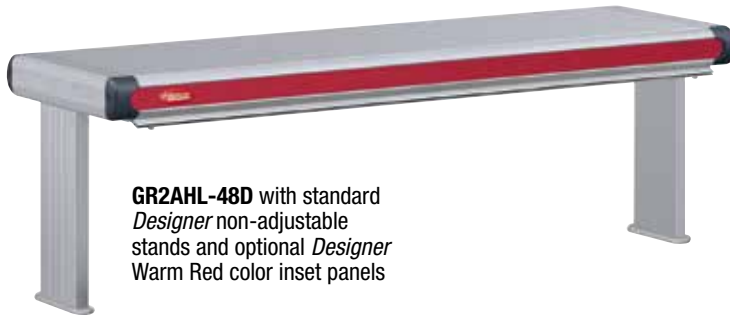
**OPTIONS AND ACCESSORIES – PAGE 70**  
**RECOMMENDED MOUNTING HEIGHTS – PAGE 74**





## Glo-Ray® Designer Aluminum Dual Infrared Strip Heaters

continued



**GR2AHL-48D** with standard  
Designer non-adjustable  
stands and optional Designer  
Warm Red color inset panels

**Toggle Switch:** Max. 15 Amps  
**Infinite Switch:** Max. 12.2 Amps

### GLO-RAY DESIGNER ALUMINUM DUAL INFRARED STRIP HEATERS with LIGHTS (must specify and add price of RMB)

Model®	No. of Bulbs	Width	Watts	Approx. Ship Weight <sup>○</sup>	List Price <sup>®±</sup>	
					76 mm Spacer	152 mm Spacer
Standard Watt						
GR2AL-18D	2	546 mm	620	20 kg	\$2147	\$2162
GR2AL-24D	2	699 mm	820	15 kg	2228	2243
GR2AL-30D	2	851 mm	1020	24 kg	2369	2390
GR2AL-36D	3	1003 mm	1330	18 kg	2522	2543
GR2AL-42D	3	1156 mm	1530	21 kg	2667	2688
GR2AL-48D	4	1308 mm	1840	21 kg	2817	2845
GR2AL-54D	4	1460 mm	2090	23 kg	2968	2996
GR2AL-60D	5	1613 mm	2400	25 kg	3165	3208
GR2AL-66D	5	1765 mm	2620	30 kg	3366	3409
GR2AL-72D	6	1918 mm	2910	34 kg	3638	3681
GR2AL-84D	7	2223 mm	3420	37 kg	4000	4058
High Watt						
GR2AHL-18D	2	546 mm	820	20 kg	\$2163	\$2178
GR2AHL-24D	2	699 mm	1120	15 kg	2244	2259
GR2AHL-30D	2	851 mm	1440	16 kg	2385	2406
GR2AHL-36D	3	1003 mm	1780	18 kg	2538	2559
GR2AHL-42D	3	1156 mm	2080	21 kg	2683	2704
GR2AHL-48D	4	1308 mm	2440	21 kg	2833	2861
GR2AHL-54D	4	1460 mm	2740	23 kg	2984	3012
GR2AHL-60D	5	1613 mm	3100	25 kg	3181	3224
GR2AHL-66D	5	1765 mm	3420	30 kg	3382	3425
GR2AHL-72D	6	1918 mm	3810	34 kg	3654	3697
GR2AHL-84D	7	2223 mm	4520	37 kg	4016	4074

® When no color is specified, color inset panels and corner caps  
will be black – Non-standard colors are non-returnable.

○ Does not include Remote Control Enclosure (RMB).

® Does not include Remote Control Enclosure (RMB). Must choose RMB (see page 76).

\* Available with CE Mark, add \$20 (see specifics below).

GR2AL-18D through -84D available with CE mark.

GR2AHL-18D through -84D available with CE mark (GR2AHL-72D, -84D require  
Remote Control Enclosure (RMB), see page 76).

#### All Glo-Ray Designer Aluminium Dual Infrared Models with Lights Feature:

Voltage: 220 or 240, single phase.

Switch Location: Remote only (see page 74).

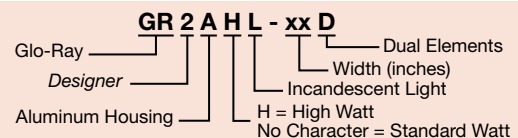
Leads: 1524 mm leads through ½" conduit in leg cavity.

Dimensions: with 76 mm Spacer (standard): 546-2223 W x 457 D x 89 H mm.

with 152 mm Spacer: 546-2223 W x 533 D x 89 H mm.

**OPTIONS AND ACCESSORIES – PAGE 70**

**RECOMMENDED MOUNTING HEIGHTS – PAGE 74**





GR2AHL-30D

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

**Designer Colors, aluminum models 546-2223 mm – includes stands –**

**Non-standard colors are non-returnable – Clear Anodized standard –**

<b>COLOR-15, -18</b>	381 mm and 457 mm Housings for GR2A, GR2AH, GR2AL and GR2AHL Dual models	per 305 mm	\$50
<b>RED</b>	Warm Red		
<b>BLACK</b>	Black		
<b>GRAY</b>	Gray Granite		
<b>WHITE</b>	White Granite		
<b>NAVY</b>	Navy Blue		
<b>GREEN</b>	Hunter Green		
<b>COPPER</b>	Antique Copper		

**Designer Inset Panel colors – Non-standard colors are non-returnable – Black standard –**

**No Charge**

<b>RED</b>	Warm Red	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green
<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper

**Designer Corner Caps – Non-standard colors are non-returnable – Black standard –**

**No Charge**

**DKGRAY** Dark Gray Corner Caps

**RMB** Remote Control Enclosure (required)

**see page 76 for models and prices**

**NO CONTROL** No Control included (GR2A-xxD, GR2AL-xxD, models only) – requires selection of RMB2-xx control (see page 76)

**No Charge**

**Designer Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized standard –**

<b>RMB-COLOR</b>	Remote Control Enclosure Housing in <i>Designer Color</i>							<b>\$50</b>
<b>RED</b>	Warm Red	<b>GRAY</b>	Gray Granite	<b>NAVY</b>	Navy Blue	<b>COPPER</b>	Antique Copper	
<b>BLACK</b>	Black	<b>WHITE</b>	White Granite	<b>GREEN</b>	Hunter Green			

### Sneeze Guards

<b>7.5BP1</b>	191 mm Sneeze Guard - one side	per 305 mm	\$ 77
<b>7.5BP2</b>	191 mm Sneeze Guard - two sides	per 305 mm	154
<b>14BP1</b>	356 mm Sneeze Guard - one side	per 305 mm	122
<b>14BP2</b>	356 mm Sneeze Guard - two sides	per 305 mm	244

**NTL2-10, -12, -16** Designer Non-Adjustable Stands: 254, 305 or 406 mm in lieu of 356 mm standard Legs – Non-standard colors are non-returnable – Clear Anodized standard –

**No Charge**

**NTH2-4** 102 mm Designer Overhead Mounts in lieu of 356 mm standard Stands – Non-standard colors are non-returnable – Clear Anodized standard –

**No Charge**

**NO BULB** No bulb option (GR2AL-xxD, GR2AHL-xxD models only)

**No Charge**

**LIGHTS-ADD\*L** Extra Lamps installed – max. two per 305 mm less one – one per 305 mm is standard

**each 35**

### Power Leads – Must specify lead length –

<b>LEADS5</b>	305-1525 mm extended Electrical Leads	\$ 29
<b>LEADS10</b>	1829-3048 mm extended Electrical Leads	58
<b>LEADS15</b>	3352-4572 mm extended Electrical Leads	87
<b>LEADS20</b>	4877-6096 mm extended Electrical Leads	116

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

**Chef LED 230V adjustable bulb – GR2AL-xxD, GR2AHL-xxD models only, all voltages – bulbs must be rotated down –**

**\$139**

GR2AL-xxD requires pass-through usage only and unit must be 381 mm or higher from surface GR2AHL-xxD requires pass-through usage only and unit must be 457 mm or higher from surface –

**CLED-3000-230** Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light



### COLORS AND FINISHES – INSIDE BACK COVER

**CLED-3000 and -4000 Accessory**

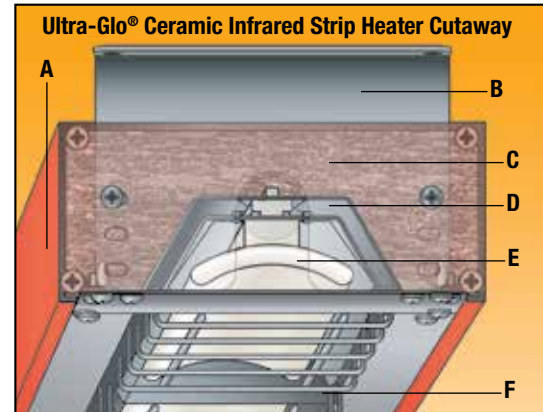
## Ultra-Glo® Aluminum Ceramic Infrared Strip Heaters

Hatco Ultra-Glo Aluminum Ceramic Strip Heaters provide the ultimate holding power. Increased heights improve working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Available with or without lights, with attached or the recommended Remote Control Box Enclosure (RMB).



UGAH-18 with optional Gloss Finish (requires Remote Control Enclosure (RMB) – not shown)

- Pre-focused pyramidal heat pattern, concentrates the heat at the edges where heat loss is the greatest
- Increased height improves operational working clearances, giving the chef and server an improved ergonomic working environment
- Adaptable to many locations and configurations, including back-or front-of-the-house use, open kitchen concepts or buffet lines
- Optional, coated shatter-resistant, incandescent bulbs enhance product displays, while safeguarding food from bulb breakage



- A** Sturdy aluminum housings that do not sag, widths from 457 up to 1829 mm in 152 mm increments
- B** Adjustable standard mounting bracket (allows three different mounting heights and allows for conduit connection to end of the unit)
- C** Heavy-duty insulation surrounds heating element to keep exterior housing cooler and minimize heat loss
- D** Dual aluminized steel reflector keeps housing cooler, focuses more heat towards the food
- E** Shape of element focuses the heat on the food
- F** Protective wire guard supports heating element without affecting heat distribution

### ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS

Model*	Width	Watts		Approx. Ship Weight <sup>○</sup>	List Price
		220V	240V		
Standard Watt					
UGA-18	457 mm	546	500	4 kg	\$ 847
UGA-24	610 mm	630	650	5 kg	859
UGA-30	762 mm	756	900	6 kg	1034
UGA-36	914 mm	1092	1000	7 kg	1045
UGA-42	1067 mm	1260	1200	8 kg	1217
UGA-48	1219 mm	1638	1500	9 kg	1229
UGA-54	1372 mm	1638	1500	9 kg	1392
UGA-60	1524 mm	2185	2000	10 kg	1405
UGA-66	1676 mm	2185	2000	11 kg	1571
UGA-72	1829 mm	2520	2000	11 kg	1607
High Watt					
UGAH-18	457 mm	630	650	5 kg	\$ 855
UGAH-24	610 mm	756	750	4 kg	867
UGAH-30	762 mm	945	1125	5 kg	1042
UGAH-36	914 mm	1260	1300	7 kg	1053
UGAH-42	1067 mm	1680	1500	7 kg	1225
UGAH-48	1219 mm	1890	1950	9 kg	1237
UGAH-54	1372 mm	2268	2250	9 kg	1400
UGAH-60	1524 mm	2520	2600	11 kg	1413
UGAH-66	1676 mm	2520	2600	10 kg	1579
UGAH-72	1829 mm	3025	3000	11 kg	1615

\* CE Mark not available.

<sup>o</sup> Does not include Remote Control Enclosure (RMB).

• Models will be supplied without switches, remote switches are optional.

#### All Ultra-Glo Aluminum Ceramic Infrared Models Feature:

Voltage: 220, 240, single phase.

Models Shipped with: Angle Brackets and 152 mm Leads.

Dimensions with Attached Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 251 D x 64 H mm.

Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 152 D x 64 H mm.

Contact factory for stainless marine applications.

#### OPTIONS AND ACCESSORIES – PAGE 73

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74

#### REMOTE CONTROL ENCLOSURES (RMB) – PAGE 76

### ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS with LIGHTS

Model*/ Standard Watt	No. of Bulbs	Width	Watts		Approx. Ship Weight <sup>o</sup>	List Price
			220V	240V		
UGAL-18	1	457 mm	596	560	5 kg	\$1038
UGAL-24	2	610 mm	730	770	5 kg	1057
UGAL-30	2	762 mm	856	1020	7 kg	1271
UGAL-36	3	914 mm	1242	1180	9 kg	1323
UGAL-42	3	1067 mm	1410	1380	10 kg	1527
UGAL-48	4	1219 mm	1838	1740	10 kg	1579
UGAL-54	4	1372 mm	1838	1740	12 kg	1786
UGAL-60	5	1524 mm	2434	2300	14 kg	1850
UGAL-66	5	1676 mm	2434	2300	14 kg	2043
UGAL-72	6	1829 mm	2820	2360	15 kg	2108
<b>High Watt</b>						
UGAHL-18	1	457 mm	680	710	5 kg	\$1046
UGAHL-24	2	610 mm	856	870	5 kg	1065
UGAHL-30	2	762 mm	1045	1245	8 kg	1279
UGAHL-36	3	914 mm	1410	1480	8 kg	1331
UGAHL-42	3	1067 mm	1830	1680	9 kg	1535
UGAHL-48	4	1219 mm	2090	2190	10 kg	1587
UGAHL-54	4	1372 mm	2468	2490	11 kg	1794
UGAHL-60	5	1524 mm	2770	2900	12 kg	1858
UGAHL-66	5	1676 mm	2770	2900	14 kg	2051
UGAHL-72	6	1829 mm	3324	3360	15 kg	2116

UG A H L - xx

Ultra-Glo \_\_\_\_\_ Width (inches)

Aluminum Housing \_\_\_\_\_

H = High Watt

No Character = Standard Watt

L = Incandescent Light

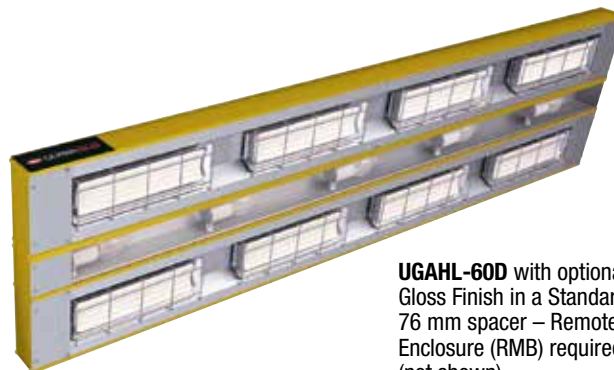
No Character = No Lights

## Ultra-Glo® Aluminum Ceramic Dual Infrared Strip Heaters

Hatco Ultra-Glo Aluminum Ceramic Dual Infrared Strip Heaters provide the ultimate holding power. Increased height improves working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Dual mounted strip heaters accommodate wider food holding areas.

- Increased height that the ceramic heat source affords improves operational working clearances, giving the chef and server an improved ergonomic environment in which to work
- Adaptable to any location and configuration including back- or front-of-the-house use, open kitchen concepts or buffet lines

- Sturdy continuous aluminum housings eliminate sagging
- Available in widths from 457 to 1829 mm
- Pre-focused heat pattern provides an increased pyramidal dimension, concentrating heat at the edges where heat loss is the greatest



**UGAHL-60D** with optional Gloss Finish in a Standard 76 mm spacer – Remote Control Enclosure (RMB) required (not shown)

### ULTRA-GLO ALUMINUM CERAMIC DUAL INFRARED STRIP HEATERS

Model*	Width	Watts		Approx. Ship Weight <sup>○</sup>	List Price
		220V	240V		
Standard Watt					
UGA-18D	457 mm	1092	1000	8 kg	\$1682
UGA-24D	610 mm	1260	1300	9 kg	1753
UGA-30D	762 mm	1512	1800	12 kg	2127
UGA-36D	914 mm	2184	2000	14 kg	2197
UGA-42D	1067 mm	2520	2400	15 kg	2574
UGA-48D	1219 mm	2520	3000	18 kg	2641
UGA-54D	1372 mm	2520	3000	19 kg	3010
UGA-60D	1524 mm	4368	4000	22 kg	3090
UGA-66D	1676 mm	4368	4000	23 kg	3455
UGA-72D	1829 mm	5040	4000	24 kg	3562
High Watt					
UGAH-18D	457 mm	1260	1300	8 kg	\$1698
UGAH-24D	610 mm	1512	1500	9 kg	1769
UGAH-30D	762 mm	1890	2250	11 kg	2143
UGAH-36D	914 mm	2520	2600	14 kg	2213
UGAH-42D	1067 mm	3360	3000	15 kg	2590
UGAH-48D	1219 mm	3780	3900	18 kg	2657
UGAH-54D	1372 mm	4536	4500	19 kg	3026
UGAH-60D	1524 mm	5040	5200	22 kg	3106
UGAH-66D	1676 mm	5040	5200	23 kg	3471
UGAH-72D	1829 mm	6048	6000	25 kg	3578

\* CE Mark, not available.

<sup>o</sup> Does not include Remote Control Enclosure (RMB).

▮ Models will be supplied without switches, remote switches are optional

#### All Ultra-Glo Aluminum Ceramic Dual Infrared Models Feature:

Voltage: 220, 240, single phase.

Models Shipped with: Angle Brackets and 152 mm Leads.).

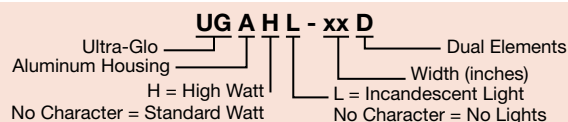
Dimensions with Attached Control Box, Toggle and Indicator Light: 457-1829 W x 479 D x 64 H mm.

Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 381 D x 64 H mm.

#### OPTIONS AND ACCESSORIES – PAGE 73

#### RECOMMENDED MOUNTING HEIGHTS – PAGE 74

#### REMOTE CONTROL ENCLOSURES (RMB) – PAGE 76



### ULTRA-GLO ALUMINUM CERAMIC DUAL INFRARED STRIP HEATERS with LIGHTS

Model * /	No. of Bulbs	Width	Watts		Approx. Ship Weight <sup>o</sup>	List Price
			220V	240V		
Standard Watt						
UGAL-18D	1	457 mm	1142	1060	8 kg	\$1763
UGAL-24D	2	610 mm	1360	1420	10 kg	1797
UGAL-30D	2	762 mm	1612	1920	12 kg	2240
UGAL-36D	3	914 mm	2334	2180	14 kg	2338
UGAL-42D	3	1067 mm	2670	2580	16 kg	2752
UGAL-48D	4	1219 mm	2720	3240	14 kg	2841
UGAL-54D	4	1372 mm	2666	3240	19 kg	3252
UGAL-60D	5	1524 mm	4618	4300	23 kg	3346
UGAL-66D	5	1676 mm	4618	4300	23 kg	3740
UGAL-72D	6	1829 mm	5340	4360	25 kg	3873
High Watt						
UGAHL-18D	1	457 mm	1310	1360	8 kg	\$1779
UGAHL-24D	2	610 mm	1612	1620	7 kg	1813
UGAHL-30D	2	762 mm	1990	2370	11 kg	2256
UGAHL-36D	3	914 mm	2670	2780	12 kg	2354
UGAHL-42D	3	1067 mm	3510	3180	15 kg	2768
UGAHL-48D	4	1219 mm	3980	4140	16 kg	2857
UGAHL-54D	4	1372 mm	4736	4740	20 kg	3268
UGAHL-60D	5	1524 mm	5290	5500	22 kg	3362
UGAHL-66D	5	1676 mm	5290	5500	23 kg	3756
UGAHL-72D	6	1829 mm	6348	6360	26 kg	3889



**OPTIONS** (available at time of purchase only)**Designer Colors, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>COLOR-6</b>	152 mm Housing for Single UGA and UGAH models (Designer Color selection below)	per 305 mm	\$35
<b>COLOR-9</b>	229 mm Housing for Single UGAL and UGAHL models (Designer Color selection below)	per 305 mm	35
<b>COLOR-15, -18</b>	381 mm and 457 mm Housings for Dual UGA, UGAH, UGAL, UGAHL (Designer Color selection below)	per 305 mm	50
	<b>RED</b> Warm Red <b>GRAY</b> Gray Granite <b>NAVY</b> Navy Blue <b>COPPER</b> Antique Copper		
	<b>BLACK</b> Black <b>WHITE</b> White Granite <b>GREEN</b> Hunter Green		

**Gloss Finishes, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>GLOSS-6</b>	152 mm Housing for Single UGA and UGAH models (Gloss Finish selection below)	per 305 mm	\$48
<b>GLOSS-9</b>	229 mm Housing for Single UGAL and UGAHL models (Gloss Finish selection below)	per 305 mm	48
<b>GLOSS-15, -18</b>	381 mm and 457 mm Housings for Dual UGA, UGAH, UGAL, UGAHL models (Gloss Finish selection below)	per 305 mm	64
	<b>RRED</b> Radiant Red <b>GGRAY</b> Glossy Gray <b>BBLACK</b> Bold Black		
	<b>GGOLD</b> Gleaming Gold <b>BBLUE</b> Brilliant Blue		

**Designer Colors, Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>RMB-COLOR</b>	Remote Control Enclosure Housing in Designer Color		50
	<b>RED</b> Warm Red <b>GRAY</b> Gray Granite <b>NAVY</b> Navy Blue <b>COPPER</b> Antique Copper		
	<b>BLACK</b> Black <b>WHITE</b> White Granite <b>GREEN</b> Hunter Green		

**Gloss Finishes, Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>RMB-GLOSS</b>	Remote Control Enclosure Housing in Gloss Finish		71
	<b>RRED</b> Radiant Red <b>GGRAY</b> Glossy Gray <b>BBLACK</b> Bold Black		
	<b>GGOLD</b> Gleaming Gold <b>BBLUE</b> Brilliant Blue		

<b>LIGHTS-ADD'L</b>	Extra Lamps installed (max. two per 305 mm less one), one per 305 mm is Standard – Not available for Dual models	each	35
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**Stands**

<b>UGA-NTL-14, -16</b>	Non-Adjustable Tubular Stands – specify 356 or 406 mm clearance	1 pair	\$131
<b>UGA-NTL-18, -20</b>	Non-Adjustable Tubular Stands – specify 457 or 508 mm clearance	1 pair	139
<b>UGA-NTL-22, -24</b>	Non-Adjustable Tubular Stands – specify 559 or 610 mm clearance	1 pair	150
<b>UGA-NTL-18-D, -20-D</b>	Non-Adjustable Tubular Stands – specify 457 or 508 mm clearance	2 pair	278
<b>UGA-NTL-22-D, -24-D, -26-D</b>	Non-Adjustable Tubular Stands – specify 559, 610 or 660 mm clearance	2 pair	300
<b>NTL-PAINT</b>	Designer Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	1 pair	50
<b>NTL-PAINT-D</b>	Designer Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	2 pair	100

**Power Leads – Extend beyond Standard 914 mm conduit (must specify lead length) –**

<b>HTLEADS5</b>	305-1525 mm extended Electrical Leads		\$ 41
<b>HTLEADS10</b>	1829-3048 mm extended Electrical Leads		82
<b>HTLEADS15</b>	3352-4572 mm extended Electrical Leads		123
<b>HTLEADS20</b>	4877-6096 mm extended Electrical Leads		164

<b>RMB-UGA</b>	Remote Control Enclosure with Toggle Control and Indicator in lieu of attached control box – not available on Dual models – Clear Anodized Standard –	No Charge	
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<b>RMB-UGA-INF</b>	Remote Control Enclosure with Toggle Switch, Electronic Infinite Control, Relay and Indicator Light in lieu of attached control box – Not available for 240V with lights – Clear Anodized Standard –	\$484	
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**ACCESSORIES** (available for purchase at any time)**Chef LED 230V adjustable bulb – UGA(H)L-xx, UGA(H)L-xxD models only, all voltages, pass through usage only –****Bulbs must be rotated down –**

UGAL-xx must be 356 mm or higher from surface, UGAHL-xx must be 432 mm or higher from surface,  
UGA(H)L-xxD unit must be 456 mm or higher from surface – all require pass-through usage only

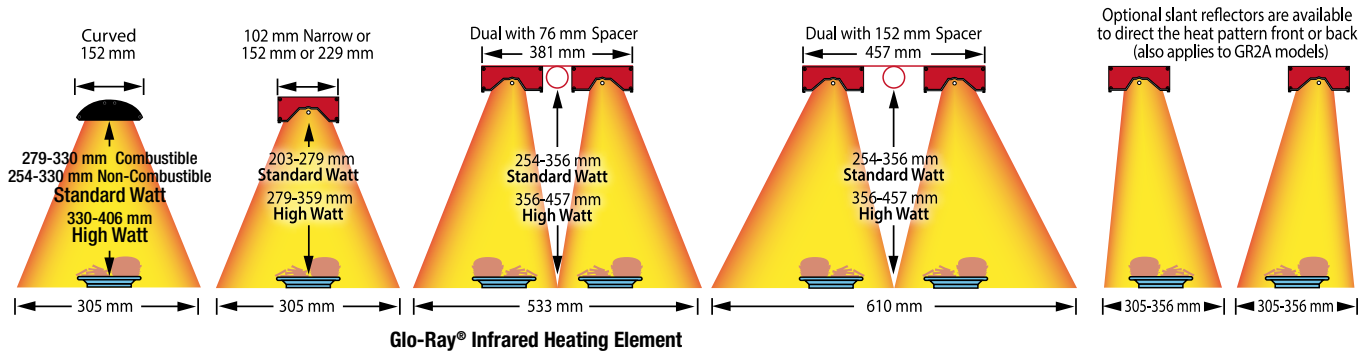
<b>CLED-3000-230</b> Similar to warm halogen light	<b>CLED-4000-230</b> Similar to cool fluorescent light	\$139
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**COLORS AND FINISHES – INSIDE BACK COVER**CLED-3000 and  
-4000 Accessory

RMB-UGA-INF



## Strip Heater Recommended Range Above Target\* and Spacing Requirements (based on 610 mm strip heaters, non-flammable surface)



### GLO-RAY® INFRARED

#### Curved Standard Watt (GR5A, (GR5AH, GR5AL, GR5AHL)

Minimum combustible surface: Install a minimum of 26 mm from back wall, 26 mm from overshef and 279 mm above surface.

Minimum non-combustible surface: 26 mm from overshef and 254 mm above surface (back of wall: no requirement).

#### Curved High Watt (GR5AH, GR5AHL)

Non-combustible surroundings only. Install 26 mm from overshef and minimum of 330 mm above a non-combustible countertop surface (back of wall: no requirement).

#### Singles (GRA, GRAL, GRAH, GRAHL, GRN)

#### Singles Designer (GR2A, GR2AH, GR2AL, GR2AHL)

Combustibles: 343 mm high watt or 254 mm standard watt below, 25 mm above and 76 mm to back wall.

Non-combustibles: 25 mm above, 254 mm below for high watt with infinite or indicator lamp and 203 mm below for high watt toggle or standard watt. Must be installed in a pass-through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshef and 203 mm to a surface below. Maximum 254 mm setback from the front of an overshef.

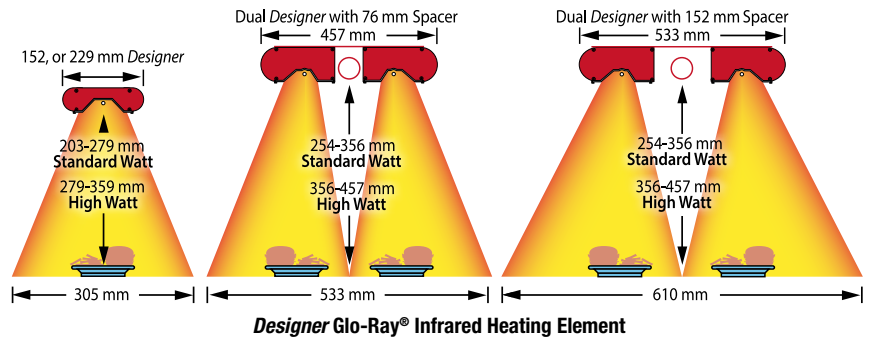
Models with cords must be installed 76 mm below an overshef and 279 mm high watt or 254 mm standard watt over a surface below.

#### Duals (GRA-D, GRAH-D, GRAL-D, GRAHL-D)

#### Duals Designer (GR2A-D, GR2AH-D, GR2AL-D, GR2AHL-D)

May not be installed in combustible surroundings.

Non-combustibles: 25 mm above, 254 mm below. Must be installed in a pass-through area. Units with remote switches may be installed 76 mm from a non-combustible back wall, 203 mm from surface below and flush to an overshef. Maximum 254 mm setback from the front of an overshef.

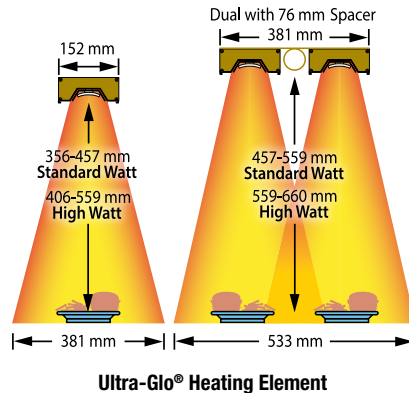


### ULTRA-GLO®

#### Singles and Duals (UGA, UGA-D, UGAH, UGAH-D, UGAL, UGAL-D, UGAHL, UGAHL-D)

May not be installed in combustible surroundings. Non-combustibles: 25 mm above, 432 mm high watt or 356 mm standard watt from a surface below and 76 mm from a back wall.

**Dual Mounting** Do not mount warmers side by side (dual mounting) with less than a 76 mm space between units.

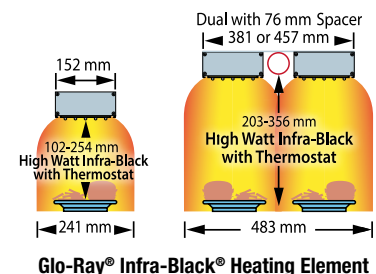


### GLO-RAY® INFRA-BLACK®

#### (GRAIH, GRAIHL, GRAIHL-D, GRAIH-D)

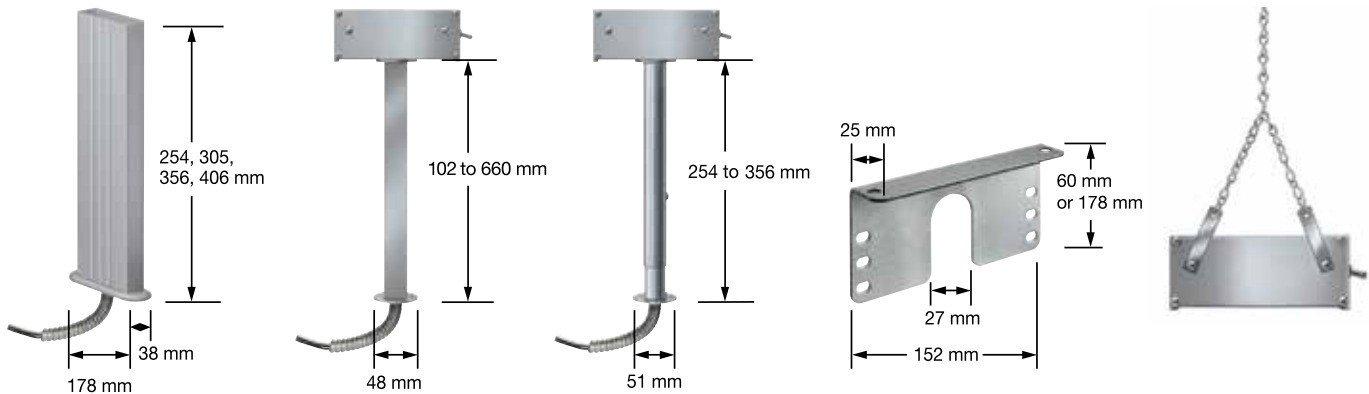
May not be installed in combustible surroundings.

Non-combustibles: 25 mm above and 102 mm below. Must be installed in a pass-through area. Units with remote switches may be installed 76 mm from a non-combustible back wall and flush to an overshef. Maximum 254 mm setback from the front of an overshef.



\* Recommended single unit application without base heat, based on ideal conditions. Based on a 610 mm Strip Heater. Individual applications may vary, consult factory.

## Mounting Arrangements



### PERMANENT - FOR HARD WIRED INSTALLATION

#### Designer Non-Adjustable Stands

(GR2A series only)  
Sturdy stands conceal all hook-up wiring. Available in *Designer* colors.

#### Non-Adjustable Tubular Stands

Sturdy stands conceal all hook-up wiring. Available in *Designer* Colors. Duals require two pair. Specify bottom power location.

#### Adjustable Tubular Stands

Sturdy tubular stands conceal all supply wiring. Duals require two pair (not available on Ultra-Glo® models). Specify bottom power location.

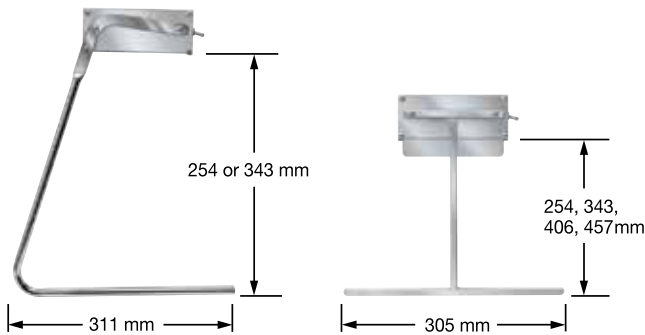
#### Angle brackets

Special adjustable angle brackets fit 152 or 229 mm housings for mounting Glo-Ray under a shelf. Provides 25-51 mm space or 25-152 mm space between Glo-Ray and overself. Duals require two pair. (standard on Ultra-Glo models).

#### Chain Suspension

Chains attach to tabs provided with warmers and are available in various lengths to suit the location (not available on Ultra-Glo models).

Strip Heaters



### PORTABLE

#### C-Leg Stands

Attractive chrome plated legs allow easy relocation of the warmer. For models 1829 mm or less in width (not available on Ultra-Glo models).

#### T-Leg Stands

Provide rigid stability and allow for more pass-through area below unit. For models 1829 mm or less in width (not available on Ultra-Glo models).

### STATIONARY

#### Chain Hook

Chains attach to tabs provided with warmers. 152 mm chain with S-Hooks for units.

## Remote Control Enclosures (RMB)

Hatco Remote Control Enclosures (RMB) are built with toggle or infinite switches, indicator lights and wiring, ready for installation when purchased with Glo-Ray® Strip Heaters.

- Built for toggle or infinite switches, indicator lights and wiring
- Threaded rubber boot for toggle switch is Standard
- One RMB per Strip Heater (except RMB2 units)



**RMB-14**  
with infinite  
controls



**RMB-3** with  
toggle switch and  
indicator light



**RMB-7** with toggle switch  
and infinite control



**RMB-7** with toggle switches and  
optional *Designer* Hunter Green

### REMOTE CONTROL ENCLOSURES (RMB)

Model	Description	Width	List Price	
			Non-CE	CE <sup>‡</sup>
<b>RMB-3</b>	1 toggle switch	140 mm	<b>\$183</b>	<b>\$197</b>
	2 toggle switches	140 mm	<b>206</b>	<b>216</b>
	1 toggle switch, 1 indicator light	140 mm	<b>206</b>	<b>216</b>
	1 infinite switch	140 mm	<b>206</b>	<b>258</b>
<b>RMB-7</b>	3 toggle switches	229 mm	<b>\$255</b>	<b>\$289</b>
	4 toggle switches	229 mm	<b>299</b>	–
	2 toggle switches, 2 indicator lights	229 mm	<b>273</b>	<b>287</b>
	1 toggle switch, 1 infinite switch	229 mm	<b>252</b>	<b>309</b>
	1 toggle switch, 1 infinite switch 1 indicator light	229 mm	<b>276</b>	<b>327</b>
	2 infinite switches	229 mm	<b>276</b>	<b>390</b>
	1 infinite switch, 1 indicator light	229 mm	<b>247</b>	<b>300</b>
	4 toggle switches	356 mm	–	<b>\$312</b>
<b>RMB-14</b>	5 toggle switches	356 mm	<b>378</b>	–
	6 toggle switches	356 mm	<b>445</b>	–
	3 toggle switches, 3 indicator lights	356 mm	–	<b>352</b>
	2 toggle switches, 2 infinite switches	356 mm	<b>391</b>	<b>460</b>
	1 toggle switch, 2 infinite switches	356 mm	<b>342</b>	<b>455</b>
	4 infinite switches	356 mm	<b>440</b>	<b>635</b>
	2 infinite switches, 2 indicator lights	356 mm	<b>353</b>	<b>450</b>
	4 infinite switches, 1 toggle switch	406 mm	<b>474</b>	–
<b>RMB2-1R</b>	1 toggle, 1 infinite, 1 relay, 1 indicator	280 mm	<b>\$943</b>	–

<sup>‡</sup> CE models require any remote switches be contained in a Remote Control Enclosure (RMB).

#### All Models Feature:

Voltage: 220 or 240, single phase.

Ship Weight: 1-3 kg depending on components.

Max. Allowable Amperage per Switch: Toggle: 15.0

Infinite: 12.2

RMB2-1R: 16 or 20

Dimensions (not including switches): 140, 229, 356 or 406 W x 76 D x 64 H mm.

RMB2-1R: 280 W x 115 D x 140 H mm.

RMB2-1R Cutout Dimensions: 258 W x 121 H mm.

**Toggle Switch:** Max. 15 Amps  
**Infinite Switch:** Max. 12.2 Amps

**Remote Control Enclosures (RMB):**  
When used, no more than one RMB per  
Strip heater and no more than one Strip  
Heater per RMB (except RMB2 units).

Need help choosing the correct RMB?  
"Choose Remote Box (RMB)" can be found on:  
**www.hatcocorp.com**  
under "Resources"

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

**Designer Colors (not available for RMB2-1R) – Non-standard colors are non-returnable – Clear Anodized Standard**

RMB-COLOR	Remote Control Enclosure Housing in Designer Color							\$50
	RED	Warm Red	GRAY	Gray Granite	NAVY	Navy Blue	COPPER	Antique Copper
	BLACK	Black	WHITE	White Granite	GREEN	Hunter Green		

**Gloss Finishes (not available for RMB2-1R) – Non-standard colors are non-returnable – Clear Anodized Standard**

RMB-GLOSS	Remote Control Enclosure Housing in Gloss Finish				71		
	RRED	Radiant Red	GGRAY	Glossy Gray		BBLACK	Bold Black
	GGOLD	Gleaming Gold	BBLUE	Brilliant Blue			

### COLORS AND FINISHES – INSIDE BACK COVER



# Fry Stations

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



**GRFF** in optional Brilliant Blue Gloss finish and **UGFF** in optional Glossy Gray Gloss finish *pg. 78*



**GRFFL** with optional 229 mm display sign holder (sign not included) and *Designer Warm Red* color and accessory food pan *pg. 78*



**GRFHS-PT26** with accessory fry box ribbon *pg. 80*



**GRFHS-PT26** with accessory 8-pleat hardcoated fry box ribbon (scoop not included) *pg. 80*



**GRFHS-PTT21** *pg. 80*



**GRFSCL-18** with swing-away post mount, cord with plug and accessory food pan *pg. 80*

## Portable Foodwarmers

Opt for the versatility of Hatco's Glo-Ray® and Ultra-Glo® Portable Foodwarmers. With heat from above, below or both, these foodwarmers offer design flexibility without sacrificing food product quality. Ideal for use next to fry stations, drive-through windows and service areas that require frequent and easy access.

- Portable – ready to plug in and use
- Versatile – available in many sizes, styles and heat sources to fit your needs
- Flexible – both top and bottom heat available
- Available with incandescent bulbs containing special protective coating to guard against food contamination
- Ceramic heating elements provide more distance between the heat source and the holding pan (UGFF series only)
- Toggle switch is standard; infinite switch optional on GRFF series
- All base heat units (GR-B, GRFFB and UGFFB) have a preset automatic thermostat to maintain consistent temperatures



GR-B Heated Base with accessory sheet pan

GRFFB with optional infinite switch and accessory food pans



UGFFL in optional Radiant Red Gloss finish with accessory fry ribbon and food pan



### GLO-RAY® PORTABLE FOODWARMERS

Model †	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price
		220V	240V		
GR-B	324 x 559 x 57 mm	210	250	7 kg	\$ 740
GRFF	314 x 610 x 400 mm	500	500	7 kg	731
GRFFL	314 x 610 x 400 mm	600	620	7 kg	937
GRFFB☞	324 x 610 x 406-508 mm	710	750	13 kg	1196
GRFFBL☞	324 x 610 x 406-508 mm	810	870	14 kg	1373

† Available with CE Mark, add \$15.

☞ Standard clearance is 356 mm. Specify 305 or 406 mm if required.

#### All Portable Foodwarmer Models Feature:

Models Shipped With: 1829 mm cord and plug.

Cord Location: GR-B, GRFFB, GRFFBL: Back, lower middle.

GRFF, GRFFL: Back, upper middle.

### OPTIONS AND ACCESSORIES – PAGE 79

### ULTRA-GLO® PORTABLE FOODWARMERS WITH CERAMIC ELEMENTS

Model †	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price
		220V	240V		
UGFF	314 x 565 x 479 mm	630	750	7 kg	\$ 913
UGFFL	314 x 565 x 479 mm	730	870	8 kg	1124
UGFFB	324 x 572 x 559 mm	840	1000	12 kg	1370
UGFFBL	324 x 572 x 559 mm	940	1120	13 kg	1586

† Available with CE Mark, add \$15.

#### All Portable Foodwarmer Models with Ceramic Elements Feature:

Models Shipped With: 1829 mm cord and plug.

Cord Location: UGFF, UGFFL: Back, upper middle.

UGFFB, UGFFBL: Back, lower middle.

### OPTIONS AND ACCESSORIES – PAGE 79

GR = Glo-Ray  
UG = Ultra-Glo

xx F F B L

French Fry

L = Incandescent Light  
No Character = No Light

B = Base Heat  
No Character = No Base Heat



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

**Designer colors (one color per unit, heated base is not powdercoated, not available for GR-B models)**

**Non-standard colors are non-returnable – Clear Anodized standard –**

<b>RED</b>	Warm Red	<b>\$164</b>
<b>BLACK</b>	Black	<b>164</b>
<b>GRAY</b>	Gray Granite	<b>164</b>
<b>WHITE</b>	White Granite	<b>164</b>
<b>NAVY</b>	Navy Blue	<b>164</b>
<b>GREEN</b>	Hunter Green	<b>164</b>
<b>COPPER</b>	Antique Copper	<b>164</b>

**Gloss finishes (one color per unit, heated base is not painted, not available for GR-B models)**

**Non-standard colors are non-returnable –**

<b>RRED</b>	Radiant Red	<b>\$227</b>
<b>GGOLD</b>	Gleaming Gold	<b>227</b>
<b>GGRAY</b>	Glossy Gray	<b>227</b>
<b>BBLUE</b>	Brilliant Blue	<b>227</b>
<b>BBLACK</b>	Bold Black	<b>227</b>

**Clearance (from bottom of Glo-Ray to top of heated surface – GRFFB, GRFFBL only – 356 mm standard)**

<b>305 mm</b>		<b>No Charge</b>
<b>406 mm</b>		<b>No Charge</b>
<b>SIGN HOLD</b>	Sign Holder for GRFFL Model with Back Toggle only (requires 229 W x 140 H x 2 D mm sign, which is not included and adds 76 mm to height of unit)	<b>\$51</b>
<b>INF</b>	Infinite Control (not available on models GR-B, UGFF, UGFFL, UGFFB or UGFFBL)	<b>51</b>

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

<b>5PLTBOX</b>	Five-Pleat Hardcoated French Fry Box Ribbon – 489 W x 235 D x 51 H mm	<b>\$250</b>
<b>8PLTBAG</b>	Eight-Pleat Hardcoated French Fry Bag Ribbon – 489 W x 235 D x 51 H mm	<b>250</b>

**Chef LED 230V adjustable bulb – bulbs must be rotated down – excludes any model without existing bulbs –**

**CLED-3000-230** Similar to warm Halogen light    **CLED-4000-230** Similar to cool Fluorescent light    **each \$139**

**FRY RIBBONS – PAGE 81**

**FOOD PANS AND TRIVETS – PAGE 196**

**COLORS AND FINISHES – INSIDE BACK COVER**



**CLED-3000 and -4000**  
Accessory



## Glo-Ray® Fry Stations

Hatco offers convenient Glo-Ray® Fry Stations that can be placed where they are most needed – next to a fryer! Glo-Ray heat technology offers the ability to keep fried foods at optimum temperatures, ready to serve, without cooking or drying them out.

- Various hardcoated fry ribbons stage boxed or bagged products for quick-service areas
- Thermostatically-controlled heated base maintains uniform holding temperatures from below (GRFHS series)
- Accessory hardcoated fry ribbons absorb more radiant heat than stainless steel and can be up to 8° to 11°C hotter (GRFHS series)
- Portable models including pass-through style (GRFHS series)

- Sectional divider permits holding of multiple products simultaneously (GRFHS series)
- GRFHS models have ceramic elements and slotted holding bin to prevent soggy product
- Fry Station Warmers (GRFSC, GRFS series) feature a built-in top heat source and a swing-away post mount
- GRFSC series available with ceramic heating element, while the GRFS series has a metal sheathed element
- GRFS series has power toggle switch, cord and plug, plus optional infinite control

GRFHS-21 with optional right-hand cutout for fry basket and accessory fry ribbon (left-hand cutout also available)



GRFHS-PTT21



GRFHS-16



GRFSC-18  
Swing-away post mount

### FRY HOLDING STATIONS

Model #	No. of Bulbs	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price
			220V-230V	230V-240V		
GRFHS-16 <sup>†</sup>	2	416 x 583 x 576 mm	1057-1155	1019-1110	23 kg	\$3688
GRFHS-21 <sup>†</sup>	2	543 x 721 x 576 mm	1218-1332	1102-1200	29 kg	4065
GRFHS-26 <sup>†</sup>	2	670 x 591 x 562 mm	1243-1359	1128-1229	30 kg	4162
GRFHS-PT16 <sup>†</sup>	2	416 x 589 x 625 mm	1057-1155	1019-1110	27 kg	3688
GRFHS-PT26 <sup>†</sup>	2	747 x 577 x 625 mm	1233-1347	1347-1468	29 kg	4162
GRFHS-PT26 <sup>†</sup> *	2	747 x 577 x 678 mm	1233-1347	1347-1468	29 kg	4315
GRFHS-PTT21 <sup>†</sup>	2	630 x 965 x 572 mm	1486-1624	1624-1768	45 kg	4232

\* Available with CE Mark, at no added charge.

<sup>†</sup> Add 43 mm to width if ordering Scoop Holder.

<sup>†</sup> Scoop Holder standard.

\* Includes a built-in 152 mm deep heated food holding base (102 mm is standard on all other models).

#### All Fry Holding Station Models Feature:

Models Shipped with: One slotted holding bin and one sectional divider.

Cord Location: GRFHS-16, -21, -26, -PT26: Back side, lower right corner.

GRFHS-PTT21: Lower right-hand side.

### FRY STATION WARMERS

Model #	No. of Bulbs	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price
			220V	240V		
GRFSC-18 <sup>†</sup>	—	152 x 457 x 489-572 mm	630	750	5 kg	\$793
GRFSL-18 <sup>†</sup>	2	229 x 457 x 489-572 mm	730	870	6 kg	953
GRFSCR-18 <sup>†</sup> *	—	152 x 457 x 489-572 mm	630	750	5 kg	794
GRFSLR-18 <sup>†</sup> *	2	229 x 457 x 489-572 mm	730	870	6 kg	953
GRFS-24 <sup>†</sup>	—	152 x 610 x 318-394 mm	500	500	5 kg	646
GRFSL-24 <sup>†</sup>	2	229 x 610 x 318-394 mm	592	608	6 kg	817
GRFSR-24 <sup>†</sup> *	—	152 x 610 x 318-394 mm	500	500	5 kg	646
GRFSLR-24 <sup>†</sup> *	2	229 x 610 x 318-394 mm	600	620	6 kg	817

\* Available with CE Mark, add \$15.

<sup>†</sup> Specify clearance of 305, 425, 457 (standard) or 508 mm when ordering.

\* Fry Station Warmer without cord and plug. Supply wires through mounting post.

<sup>†</sup> Specify clearance of 254, 279, 305 or 330 (standard) mm when ordering.

#### All Fry Station Warmer Models Feature:

Toggle Switch Location: Ceramic Heating Element Models: Back of unit.

Metal Sheathed Heating Element Models: Front of unit.

Cord Location: GRFSC-18 and GRFSL-18: Back, right-hand side.

GRFS-24 and GRFSL-24: Back, upper middle.



GRFS, GRFSL, GRFSC, GRFSL- with swing-away post mount and cord with plug.

### OPTIONS AND ACCESSORIES – PAGE 81

**GRFHS - PT x x**

Glo-Ray \_\_\_\_\_ Width (inches)

Fry Holding \_\_\_\_\_ No Characters = Bin

Station \_\_\_\_\_ PT = Pass -Through

\_\_\_\_\_ PTT = Pass-Through Tunnel

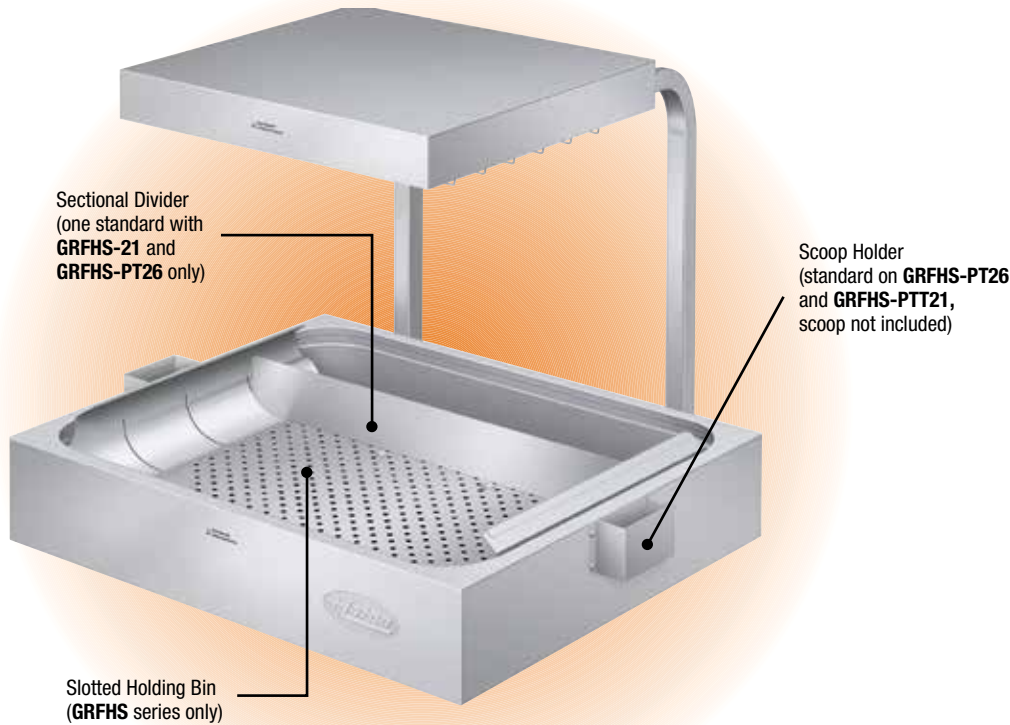
**GRFSLR - x x**

Glo-Ray \_\_\_\_\_ Depth of Unit (inches)

Fry Station \_\_\_\_\_ UL Recognized

Ceramic Heating Element \_\_\_\_\_ Incandescent Light



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

<b>FHS-CUT</b>	Right- or Left-Hand Cutout for Fry Basket – must specify side at time of order – Adds 43 mm to width of unit (GRFHS-16, -21, -26 models only)	<b>No Charge</b>
<b>INF</b>	Infinite Control (metal sheathed GRFS models only)	<b>\$51</b>

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

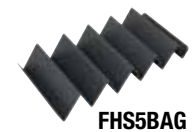
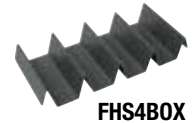
<b>FHS4BOX</b>	Four-Pleat Hardcoated Fry Box Ribbon (GRFHS-16 & -26) – 273 W x 127 D x 45 H mm	<b>\$ 96</b>
<b>FHS5BAG</b>	Five-Pleat Hardcoated Fry Bag Ribbon (GRFHS-16 & -26) – 286 W x 127 D x 48 H mm	<b>96</b>
<b>FHS5BOX</b>	Five-Pleat Hardcoated Fry Box Ribbon (GRFHS-21) – 445 W x 127 D x 48 H mm	<b>156</b>
<b>FHS6BAG</b>	Six-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 349 W x 127 D x 51 H mm	<b>105</b>
<b>FHS6BB</b>	Six-Pleat Hardcoated Fry Box/Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 438 W x 127 D x 44 H	<b>156</b>
<b>FHS7BAG</b>	Seven-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21) – 454 W x 127 D x 48 H mm	<b>156</b>
<b>PTT16-10BAG</b>	Ten-Pleat Hardcoated Hashbrown Ribbon – (GRFHS-PT26 & -PTT21) – 381 W x 98 D x 44 H	<b>147</b>
<b>5BH</b>	127 mm Side-by-Side Bag Holder (GRFHS-21 models)	<b>64</b>
<b>FHS-SH</b>	Scoop Holder – adds 32 mm to width of unit – One standard on GRFHS-PT26 & -PTT21 models, not available for GRFHS-22	<b>64</b>
<b>FHSDIV1</b>	Sectional Divider – 407 W x 83 H mm – GRFHS-16, -26 models	<b>\$38</b>

**Chef LED 230V adjustable bulb – bulbs must be rotated down –**

<b>CLED-3000-230</b> Similar to warm Halogen light	<b>CLED-4000-230</b> Similar to cool Fluorescent light	<b>each \$139</b>
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**FOOD PANS AND TRIVETS – PAGE 196**

**CLED-3000 and -4000**  
Accessory



## Multi-Product Warming Stations

Hatco's redesigned Multi-Product Warming Station safely holds hot fried foods at optimum serving temperatures in kitchen work areas. The unit is designed for maximum durability and performance with minimum maintenance.

- New removable left/right side panel
- New wider, deeper side openings
- Easy access to food product
- Coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage

### ENDLESS POSSIBILITIES OF CONFIGURATIONS

Incremental spacing between portable dividers is 130 mm



Shown with accessory fry bin insert and standard detachable side panel on right side



Shown with optional fry pans, accessory fry ribbon on angled riser and accessory scoop holder



MPWS-36 with accessory angled risers, fry pan and trivet (plastic food pans not available)



Shown with optional fry pans, and accessory angled riser and scoop holder (plastic food pans not available)



Shown with accessory fry ribbons on angled risers, fry pan and scoop holder (plastic food pans not available)

Fry Stations

### MULTI-PRODUCT WARMING STATIONS

Model*	No. of Bulbs	Dimensions W x D x H	Watts 230V	Approx. Ship Weight	List Price
MPWS-36	4	950 x 630 x 832 mm	3075	69 kg	\$6037
MPWS-45	4	1153 x 630 x 832 mm	3108	77 kg	6740

\* Not available with CE mark.

#### All Multi-Product Warming Station Models Feature:

Models Shipped With: 102 mm adjustable legs, left/right side panel.

Cord Location: Back, upper left corner.

### OPTION CAPACITIES

Model	Fry Pan with Trivet	Angled Risers
MPWS-36	1	3
	2	1
	0	5
MPWS-45	1	4
	2	2
	0	6

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

FHS4BOX	Four-Pleat Hardcoated Fry Box Ribbon – 273 W x 127 D x 45 H mm	\$ 96
FHS5BAG	Five-Pleat Hardcoated Fry Bag Ribbon – 299 W x 127 D x 48 H mm	96
5BH	127 mm Side-by-Side Bag Holder	64
FHS-SH	Scoop Holder	64
MPWS-RISER	Angled Riser	128
MPWS-PT	Fry Pan and Trivet	562
MPWS36BIN	Full Fry Bin Insert for MPWS-36 unit only (includes Drip Tray, Perforated Insert and 3 Dividers)	each \$533
MPWS45BIN	Full Fry Bin Insert for MPWS-45 unit only (includes Drip Tray, Perforated Insert and 4 Dividers)	each 570

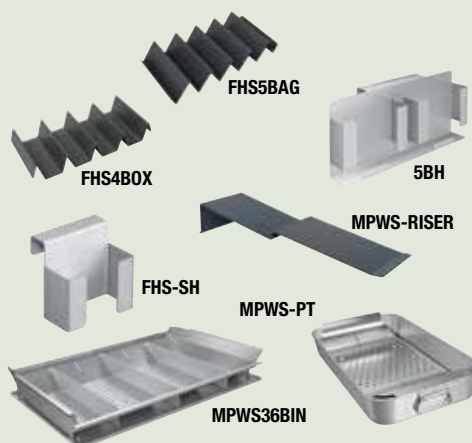
**Chef LED 230V adjustable bulb – bulbs must be rotated down –**

CLED-3000-230 Similar to warm Halogen light

CLED-4000-230 Similar to cool Fluorescent light

each \$139

### FOOD PANS AND TRIVETS – PAGE 196



### MPWS - x x

Multi-Product ——— Width (inches)  
Warming Station ———

# Carving Stations

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



**DCSB400-1CM** pg. 84



**DCSB400-R24-1** with optional Bermuda Sand base and optional Bright Brass post and shade pg. 84



**DCSB400-R24-1** with optional Gray Granite base and standard Bright Nickel post and shade. Shown with a **GR2S-36** pg. 84



**DCSB400-R24-1** with optional Gray Granite base and standard Bright Nickel post and shade pg. 84



**GRCSCSCL-24** with accessory left-hand sneeze guard, drip pan and cutting board pg. 85



**ACCESSORIES (CSCL-BOARD shown)** pg. 85



## Decorative Carving Stations

Decorative Carving Stations provide proper food serving temperatures by combining the Hatco Decorative Heat Lamp with the simulated stone heated base to create an attractive carving display. Perfect for chef stations in restaurants, hotels, country clubs, casinos and for any catered event.

- Available as post mount, permanent counter mount or freestanding with a rounded or rectangular heated simulated stone base (DCS400-1, -1CM do not have bases)
- The patented telescoping heated Decorative Lamp has a 30° shade pivot
- Heated simulated stone bases are made of foodsafe materials
- Heated base is controlled by an adjustable thermostat and power switch
- Units come with matching cutting board (except DCS400-1, -1CM), keeping juices contained and tablecloths clean
- DCS400-1 has a 18 kg weighted base, perfect for buffet use
- Sneeze guard is removable for easy cleaning (DCSB400-R24-1, -2420-1, -3624-2 models only)
- Models with simulated stone are Swanstone®

**DCS400-1CM**  
with optional  
Bright Brass  
post and optional  
Bermuda Sand  
trim ring



**DCSB400-R24-1**  
with optional  
Bermuda Sand  
base and  
standard Bright  
Nickel post  
and shade



**DCSB400-3624-2**  
with standard  
Night Sky base  
and standard  
Bright Nickel  
posts and shades



### DECORATIVE CARVING STATIONS

Model	No. of Lamps	Width	Heated Base Surface Area (W x D)	Watts	Approx. Ship Weight	List Price*
DCS400-1	1	203 mm	—	210-250	15 kg	\$1820
DCS400-1CM	1	156 mm	—	210-250	8 kg	1784
DCSB400-R24-1	1	660 mm	610 mm diameter	530-631	35 kg	4469
DCSB400-2420-1	1	610 mm	610 x 508 mm	667-794	37 kg	4518
DCSB400-3624-2	2	914 mm	914 x 610 mm	1152-1371	58 kg	6491

\* Available with CE Mark, add \$100.

**All Decorative Carving Station Models Feature:**

Models Shipped with: DCS400-1, -1CM One clear coated bulb. DCS400-1 includes black base.  
DCSB400-R24-1, -2420-1 One clear coated bulb, base heat, glass sneeze guard and cutting board.  
DCSB400-3624-2 Two clear coated bulbs, base heat, glass sneeze guard and cutting board.  
Telescoping Clearance: DCS400-1, -1CM (bottom of shade to counter) 406 - 711 mm.  
DCSB400-R24-1, -2420-1, -3624-2 (bottom of shade to top of cutting board) 356 - 660 mm.

Cord Location: DCS400-1 Base of unit, server side center.

DCS400-1CM: Under counter.

DCSB400-R24-1, -2420-1, -3624-2 Base of unit, server side on left.

**DCS400-1**  
with optional  
Bright Brass  
post and shade  
and black base



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

**Shade and Post(s) in Plated Finish, no additional charge – Non-Standard colors are non-returnable – Bright Nickel standard –**

<b>BBRASS</b>	Bright Brass	No Charge
<b>BCOPPER</b>	Bright Copper	No Charge
<b>ABRASS</b>	Antique Brass	No Charge
<b>ABRONZE</b>	Antique Bronze	No Charge

**Base and Cutting Board (except DCS400-1, -1CM) in simulated stone – Non-Standard colors are non-returnable – Night Sky Standard –**

<b>GGRAN</b>	Gray Granite	No Charge
<b>BSAND</b>	Bermuda Sand	No Charge

**Trim Ring (DCS400-1CM only) in simulated stone – Non-Standard colors are non-returnable – Night Sky standard –**

<b>GGRAN</b>	Gray Granite	No Charge
<b>BSAND</b>	Bermuda Sand	No Charge



Close-up of Trim Ring in Standard Night Sky (Unit shown in Optional Plated Antique Bronze finish)

### COLORS AND FINISHES - INSIDE BACK COVER

D C S B x x x - x x x x - x C M			
Decorative Carving Station			No Character = Freestanding CM = Countertop Mount
B = Heated Base			
No Character = No Base Heat			
Shade Style Number			Quantity Overhead Heat Lamps
Width of Heated Base (inches) (R = Round Heated Base)			Depth of Heated Base (inches) (Diameter for Round Heated Base)



## Glo-Ray® Carving Stations

An excellent addition to extend food holding times during serving periods is the Glo-Ray Carving Station. Create a complete serving station for buffets by adding it to Hatco's Flav-R-Savor® Holding Cabinet.

- Overhead ceramic heating elements project high intensity radiant heat over entire target area
- Adjustable clearance of 445 to 570 mm
- Portable – includes a 1829 mm cord and plug
- Shatter-resistant incandescent lights illuminate holding area
- Drip pan and cutting board available
- GRCSCLH has base heat



**GRCSCL-24** with  
accessory left-hand  
sneeze guard, drip  
pan and cutting board



**GRCSCLH-24** with  
accessory left-hand  
sneeze guard, drip  
pan and cutting board



**GRCSCLH-24**  
controls

### CARVING STATIONS WITH CERAMIC ELEMENTS

Model	No. of Bulbs	Dimensions W x D x H*	Watts		Approx. Ship Weight	List Price†
			220V	240V		
<b>GRCSCL-24</b>	4	660 x 711 x 572-724 mm	1040	990	26 kg	<b>\$4104</b>
<b>GRCSCLH-24</b>	4	660 x 711 x 572-724 mm	1316	1314	26 kg	<b>4631</b>

\* Width includes accessory left-hand sneeze guard.

† Available with CE Mark, add \$15.

**All Carving Station Models Feature:**

Models Shipped With: Right-hand sneeze guard.

Cord Location: Back side on base.

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

<b>CSCLB/PACC</b>	Left-Hand Sneeze Guard Kit – 1 kg	<b>\$309</b>
<b>CSCL-PAN</b>	Stainless Steel Custom Drip Pan – 508 x 679 x 25 mm – 4 kg	<b>319</b>
<b>CSCL-BOARD</b>	Approved foodsafe Cutting Board – 457 x 610 x 44 mm – 9 kg	<b>301</b>
<b>Chef LED 230V adjustable bulb – bulbs must be rotated down –</b>		
<b>CLED-3000-230</b>	Similar to warm Halogen light	<b>each \$139</b>
<b>CLED-4000-230</b>	Similar to cool Fluorescent light	



**CSCLB/PACC**



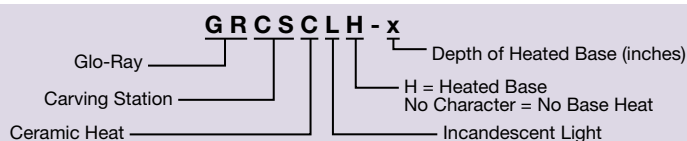
**CSCL-PAN**



**CSCL-BOARD**



**CLED-3000 and -4000**  
Accessory



# Portables

*Cafeterias • Buffets • Convenience Stores  
Supermarkets & Delis • Restaurants & Cafés  
Clubs & Bars • Catering • Concessions*



**LW-2** in standard *Designer Gray Granite* with Accessory food pans *pg. 87*



**GRSR-17** with optional *Designer Navy Blue* color and accessory food pan *pg. 88*



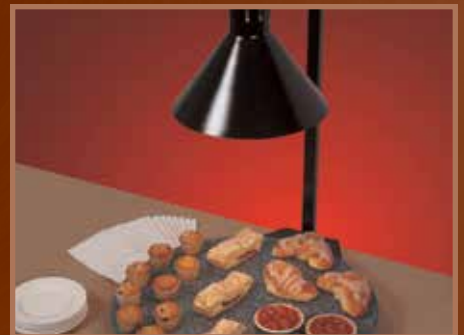
**GRS-72-I** with accessory food pans *pg. 89*



**GR2S-30** with optional *Designer Hunter Green* inset panels and accessory pizza pans *pg. 91*



**GRSSR** with optional 76 or 127 mm risers in standard *Night Sky* simulated stone *pg. 92*



**GRSSR20-DL77516** with standard *Night Sky* simulated stone heated base *pg. 92*



**GRSS-3618** in optional *Bermuda Sand* simulated stone *pg. 94*



**HBG-2418** in optional *white glass* *pg. 95*



**GRBW-30** with optional enclosures *pg.97*



Portable Lamp Warmer

The Hatco Portable Lamp Warmer has a specially-designed stand that keeps food holding pans above the countertop and provides insulation to extend holding times.

- Features two vented lamps with heavy-duty sockets
- Adjustable stand from 619 to 772 mm in height
- Cord and plug with in-line power switch

- Gray Granite is standard color with optional *Designer Colors* available: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper (non-standard colors are non-returnable)
- Holds food pans, wire trivets and fry ribbons

LW-2 in optional *Designer Black* with Accessory food pans



PORTABLE LAMP WARMER						
Model	No. of Bulbs	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price *
LW-2	2	314 x 548 x 619-772 mm	220-230V	230-240V	8 kg	\$937

\* Available with CE Mark, no added charge.

All Portable Lamp Warmer Models Feature:

Voltage: 220 or 240, single phase.

Bulbs: Two 250 watt *uncoated* clear bulbs.

Cord Location: 1829 mm cord and plug located on back of adjustable stand near top.

Lamp Distance: 267 x 419 mm space from bottom of lamp to top of base.

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable –  
Gray Granite standard –

RED	Warm Red	No Charge
BLACK	Black	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge

ACCESSORIES (available for purchase at any time)

WHITE-CTD-240	250 Watt Clear Bulb, 240V, Coated (unit accommodates 2 bulbs)	each \$83
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FRY RIBBONS – PAGE 81  
FOOD PANS AND TRIVETS – PAGE 196  
COLORS AND FINISHES – INSIDE BACK COVER

LW - x  
Lamp Warmer      Quantity of Heat Lamps

## Glo-Ray® Portable Round Heated Shelves

The contemporary-styled Round Heated Shelf keeps hot food at serving temperatures. Ideal when used for wrapped product or for use behind a sneeze guard with unwrapped food like pizza, biscuits, muffins and cookies.

- Unit is designed for countertop or built-in use – see cutout dimensions below
- Uniform heat distribution with blanket-type element
- Thermostatically-controlled heated base
- Available in three sizes to hold standard 381, 432 or 483 mm diameter pans
- Optional Stainless Steel trim



GRSR-17 in optional Designer Navy Blue with Accessory food pan



GRSR-19 in optional Designer Hunter Green with Accessory pizza pan

### GLO-RAY PORTABLE ROUND HEATED SHELVES

Model	Dimensions		Watts		Approx. Ship Weight	List Price*
	Dia. x H	Max. Pan Size	220V	240V		
GRSR-15	425 x 98 mm	381 mm Dia.	210	250	5 kg	\$1096
GRSR-17	476 x 98 mm	432 mm Dia.	273	325	6 kg	1153
GRSR-19	527 x 98 mm	483 mm Dia.	336	400	8 kg	1221

\* Available with CE Mark, no added charge.

#### All Glo-Ray Portable Round Heated Shelf Models Feature:

Voltage: 220 or 240, single phase.

Cord Location: 1829 mm cord and plug located underneath.

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

Designer Colors – Non-standard colors are non-returnable – Black standard –

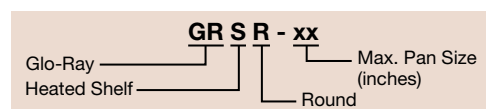
RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge
SS SIDE	Stainless Steel Side	No Charge

FOOD PANS AND TRIVETS – PAGE 196

COLORS AND FINISHES – INSIDE BACK COVER

### PORTABLE ROUND HEATED SHELVES COUNTERTOP CUTOUT DIMENSIONS (For Built-In Applications)

Model	Minimum Diameter	Maximum Diameter	Below Counter
GRSR-15	410 mm	413 mm	137 mm
GRSR-17	460 mm	464 mm	137 mm
GRSR-19	511 mm	514 mm	137 mm





## Glo-Ray® Portable Heated Shelves

Whether you need a heated workspace or extra base heat in a pass-through or buffet area, Hatco's full line of Glo-Ray® Heated Shelf options can help you. Using a blanket heating element for an even temperature, the thermostatically-controlled base safely extends the holding time of your food.

Flexibility, style and quality mark these workhorses of the buffet. Available in a variety of widths and depths to meet your specific needs.

- Uniform heat distribution with a blanket-type element
- Built-in adjustable thermostat controls surface temperature
- Extruded aluminum base with Stainless Steel top – optional Hardcoat Aluminum surface
- Accessory 102 mm legs – Standard on 914 mm and wider models
- Accessory slant leg kit and pan rail available
- Model widths from 457 to 1829 mm
- Model depths: 152, 197, 248, 305, 349, 394, 400, 445, 495, 546, 597, 648 mm
- Optional *Designer Colors*: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper. Non-standard colors are non-returnable

*continued on next page...*



GRS-60-I

### GLO-RAY PORTABLE HEATED SHELVES

Model	Dimensions	Watts		Approx.	List Price†
	W x H	220V	240V	Ship Weight	
495 mm depth I – Standard 495 mm Depth accommodates 305 x 508 mm steam table pans					
GRS-18-I	457 x 59 mm	229	272	7 kg	\$1068
GRS-24-I	610 x 59 mm	320	381	9 kg	1166
GRS-30-I	762 x 59 mm	412	490	11 kg	1255
GRS-36-I	914 x 137 mm	503	599	13 kg	1341
GRS-42-I	1067 x 137 mm	549	653	15 kg	1513
GRS-48-I	1219 x 137 mm	640	762	16 kg	1576
GRS-54-I	1372 x 137 mm	732	871	19 kg	1696
GRS-60-I	1524 x 137 mm	823	980	20 kg	1757
GRS-66-I	1676 x 137 mm	915	1089	23 kg	1824
GRS-72-I	1829 x 137 mm	1006	1198	25 kg	1974

#### 197 mm depth B

GRS-18-B	457 x 59 mm	91	109	5 kg	\$ 827
GRS-24-B	610 x 59 mm	114	136	5 kg	860
GRS-30-B	762 x 59 mm	137	163	5 kg	904
GRS-36-B	914 x 137 mm	160	191	6 kg	943
GRS-42-B	1067 x 137 mm	205	245	9 kg	1035
GRS-48-B	1219 x 137 mm	228	272	9 kg	1083
GRS-54-B	1372 x 137 mm	251	299	9 kg	1103
GRS-60-B	1524 x 137 mm	274	327	10 kg	1156
GRS-66-B	1676 x 137 mm	297	354	12 kg	1173
GRS-72-B	1829 x 137 mm	320	381	11 kg	1227

#### 305 mm depth D

GRS-18-D	457 x 59 mm	183	218	5 kg	\$ 889
GRS-24-D	610 x 59 mm	229	272	7 kg	952
GRS-30-D	762 x 59 mm	274	327	8 kg	1010
GRS-36-D	914 x 137 mm	320	381	9 kg	1059
GRS-42-D	1067 x 137 mm	412	490	10 kg	1176
GRS-48-D	1219 x 137 mm	457	544	12 kg	1239
GRS-54-D	1372 x 137 mm	503	599	14 kg	1289
GRS-60-D	1524 x 137 mm	548	653	15 kg	1343
GRS-66-D	1676 x 137 mm	594	708	16 kg	1399
GRS-72-D	1829 x 137 mm	640	762	17 kg	1453

\* Available with CE Mark, no added charge.

#### All Glo-Ray Portable Heated Shelf Models Feature:

Voltage: 220 or 240, single phase.

Cord Location: 1829 mm cord and plug located on center of side with controls.

Pan Capacity 305 x 508 mm: GRS-18-I, -24-I = 1-pan

GRS-30-I, -36-I = 2-pan

GRS-42-I, -48-I = 3-pan

GRS-54-I, -60-I = 4-pan

GRS-66-I, -72-I = 5-pan

### GLO-RAY PORTABLE HEATED SHELVES – continued next page

Model	Dimensions	Watts		Approx. Ship Weight	List Price <sup>+</sup>
	W x H	220V	240V		
152 mm depth A					
GRS-18-A	457 x 59 mm	91	109	5 kg	\$ 800
GRS-24-A	610 x 59 mm	114	136	5 kg	826
GRS-30-A	762 x 59 mm	137	163	4 kg	860
GRS-36-A	914 x 137 mm	160	191	5 kg	889
GRS-42-A	1067 x 137 mm	205	245	7 kg	982
GRS-48-A	1219 x 137 mm	228	272	7 kg	1010
GRS-54-A	1372 x 137 mm	251	299	8 kg	1035
GRS-60-A	1524 x 137 mm	274	327	8 kg	1057
GRS-66-A	1676 x 137 mm	297	354	9 kg	1134
GRS-72-A	1829 x 137 mm	320	381	10 kg	1151

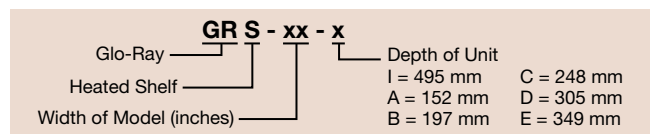
#### 248 mm depth C

GRS-18-C	457 x 59 mm	114	136	4 kg	\$1103
GRS-24-C	610 x 59 mm	160	191	6 kg	904
GRS-30-C	762 x 59 mm	206	245	6 kg	952
GRS-36-C	914 x 137 mm	252	299	7 kg	996
GRS-42-C	1067 x 137 mm	274	327	8 kg	1103
GRS-48-C	1219 x 137 mm	320	381	9 kg	1156
GRS-54-C	1372 x 137 mm	366	436	10 kg	1181
GRS-60-C	1524 x 137 mm	412	490	11 kg	1249
GRS-66-C	1676 x 137 mm	458	544	13 kg	1287
GRS-72-C	1829 x 137 mm	504	599	13 kg	1329

#### 349 mm depth E

GRS-18-E	457 x 59 mm	183	218	6 kg	\$ 925
GRS-24-E	610 x 59 mm	229	272	6 kg	995
GRS-30-E	762 x 59 mm	274	327	8 kg	1049
GRS-36-E	914 x 137 mm	320	381	10 kg	1117
GRS-42-E	1067 x 137 mm	412	490	12 kg	1239
GRS-48-E	1219 x 137 mm	457	544	13 kg	1303
GRS-54-E	1372 x 137 mm	502	599	14 kg	1368
GRS-60-E	1524 x 137 mm	548	653	16 kg	1428
GRS-66-E	1676 x 137 mm	594	708	17 kg	1481
GRS-72-E	1829 x 137 mm	640	762	18 kg	1554

\* Available with CE Mark, no added charge.



## Glo-Ray® Portable Heated Shelves

continued



GRS-30-I in optional *Designer* Black with Accessory food pans, shown below a **GRAH-36** Strip Heater in optional *Designer* Warm Red, infinite switch and Accessory C-leg stand (cord and plug for units not shown)

### GLO-RAY PORTABLE HEATED SHELVES continued...

Model	Dimensions	Watts		Approx.	List Price*
	W x H	220V	240V	Ship Weight	
394 mm depth F					
GRS-18-F	457 x 59 mm	183	218	6 kg	\$ 967
GRS-24-F	610 x 59 mm	229	272	8 kg	1024
GRS-30-F	762 x 59 mm	274	327	10 kg	1095
GRS-36-F	914 x 137 mm	320	381	11 kg	1156
GRS-42-F	1067 x 137 mm	412	490	12 kg	1292
GRS-48-F	1219 x 137 mm	457	544	15 kg	1359
GRS-54-F	1372 x 137 mm	503	599	17 kg	1440
GRS-60-F	1524 x 137 mm	548	653	18 kg	1507
GRS-66-F	1676 x 137 mm	594	708	19 kg	1564
GRS-72-F	1829 x 137 mm	640	762	21 kg	1656
445 mm depth H					
GRS-18-H	457 x 59 mm	206	245	7 kg	\$1020
GRS-24-H	610 x 59 mm	274	327	8 kg	1112
GRS-30-H	762 x 59 mm	343	408	10 kg	1188
GRS-36-H	914 x 137 mm	412	490	12 kg	1289
GRS-42-H	1067 x 137 mm	480	572	15 kg	1430
GRS-48-H	1219 x 137 mm	549	653	16 kg	1521
GRS-54-H	1372 x 137 mm	618	735	18 kg	1605
GRS-60-H	1524 x 137 mm	686	817	20 kg	1688
GRS-66-H	1676 x 137 mm	755	898	22 kg	1713
GRS-72-H	1829 x 137 mm	823	980	23 kg	1856
597 mm depth K					
GRS-18-K	457 x 59 mm	297	354	10 kg	\$1212
GRS-24-K	610 x 59 mm	389	463	12 kg	1277
GRS-30-K	762 x 59 mm	480	572	15 kg	1374
GRS-36-K	914 x 137 mm	572	681	16 kg	1478
GRS-42-K	1067 x 137 mm	686	817	20 kg	1656
GRS-48-K	1219 x 137 mm	778	925	22 kg	1762
GRS-54-K	1372 x 137 mm	869	1034	24 kg	1864
GRS-60-K	1524 x 137 mm	961	1143	25 kg	1980
GRS-66-K	1676 x 137 mm	1052	1252	31 kg	2095
GRS-72-K	1829 x 137 mm	1144	1361	31 kg	2193

\* Available with CE Mark, no added charge.

#### All Glo-Ray Portable Heated Shelf Models Feature:

Voltage: 220 or 240, single phase.

Cord Location: 1829 mm cord and plug located on center of side with controls.

**OPTIONS AND ACCESSORIES – PAGE 91**

### GLO-RAY PORTABLE HEATED SHELVES

Model	Dimensions	Watts		Approx.	List Price <sup>+</sup>
	W x H	220V	240V	Ship Weight	
400 depth G					
GRS-18-G	457 x 59 mm	206	245	8 kg	\$ 983
GRS-24-G	610 x 59 mm	274	327	8 kg	1061
GRS-30-G	762 x 59 mm	343	408	10 kg	1134
GRS-36-G	914 x 137 mm	412	490	12 kg	1204
GRS-42-G	1067 x 137 mm	480	572	13 kg	1356
GRS-48-G	1219 x 137 mm	549	653	15 kg	1431
GRS-54-G	1372 x 137 mm	618	735	38 kg	1511
GRS-60-G	1524 x 137 mm	686	817	19 kg	1588
GRS-66-G	1676 x 137 mm	755	898	21 kg	1601
GRS-72-G	1829 x 137 mm	823	980	21 kg	1728
546 mm depth J					
GRS-18-J	457 x 59 mm	274	327	9 kg	\$1157
GRS-24-J	610 x 59 mm	343	408	11 kg	1219
GRS-30-J	762 x 59 mm	412	490	14 kg	1313
GRS-36-J	914 x 137 mm	480	572	15 kg	1404
GRS-42-J	1067 x 137 mm	618	735	18 kg	1584
GRS-48-J	1219 x 137 mm	686	817	20 kg	1668
GRS-54-J	1372 x 137 mm	755	898	22 kg	1779
GRS-60-J	1524 x 137 mm	823	980	24 kg	1865
GRS-66-J	1676 x 137 mm	892	1062	27 kg	1963
GRS-72-J	1829 x 137 mm	961	1143	29 kg	2088
648 depth L					
GRS-18-L	457 x 59 mm	320	381	10 kg	\$1269
GRS-24-L	610 x 59 mm	435	517	12 kg	1329
GRS-30-L	762 x 59 mm	549	653	15 kg	1435
GRS-36-L	914 x 137 mm	663	789	17 kg	1552
GRS-42-L	1067 x 137 mm	755	898	20 kg	1739
GRS-48-L	1219 x 137 mm	869	1034	23 kg	1857
GRS-54-L	1372 x 137 mm	984	1171	26 kg	1973
GRS-60-L	1524 x 137 mm	1098	1307	27 kg	2085
GRS-66-L	1676 x 137 mm	1212	1443	29 kg	2234
GRS-72-L	1829 x 137 mm	1327	1579	31 kg	2317

\* Available with CE Mark, no added charge.

## Glo-Ray® Designer Portable Heated Shelves

Using a blanket heating element for an even temperature, the thermostatically-controlled base safely extends the holding time of your food. Hatco's *Designer* Portable Heated Shelves can blend into any décor.

- Built-in adjustable thermostatic controls
- Model widths from 768 x 1988 mm
- Rounded edges and Hardcoat Aluminum surfaces offer a modern style for front-of-the-house applications

- Optional Dark Gray corner caps (Black standard) and *Designer* Color inset panels available
- 102 mm legs standard on 921 mm and wider models

**GR2S-30** with optional *Designer* Hunter Green inset panels and Accessory pizza pans



### GLO-RAY DESIGNER PORTABLE HEATED SHELVES

Model*	Dimensions W x D x H	Pan Capacity 324 x 527 mm pan	Voltage Single Phase	Watts	Approx. Ship Weight	List Price*
GR2S-24	768 x 686 x 101 mm	1	220, 240	350	17 kg	\$2448
GR2S-30	921 x 686 x 178 mm	2	220, 240	450	18 kg	2629
GR2S-36	1073 x 686 x 178 mm	2	220, 240	550	20 kg	2814
GR2S-42	1226 x 686 x 178 mm	3	220, 240	600	23 kg	3103
GR2S-48	1378 x 686 x 178 mm	3	220, 240	700	25 kg	3289
GR2S-54	1530 x 686 x 178 mm	4	220, 240	800	28 kg	3466
GR2S-60	1683 x 686 x 178 mm	4	220, 240	900	30 kg	3651
GR2S-66	1835 x 686 x 178 mm	5	220, 240	1000	34 kg	3831
GR2S-72	1988 x 686 x 178 mm	5	220, 240	1100	37 kg	4015

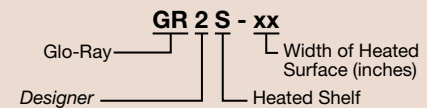
\* When no color is specified, color inset panels and corner caps will be black.

\* CE Mark not available.

**All Glo-Ray Designer Portable Heated Shelf Models Feature:**

Usable Heated Shelf Space: (Width of unit minus 162) x 552 D mm.

Cord Location: 1829 mm cord and plug located on center of bottom on control side.



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

**Designer Colors (top surface not painted) –**

**Non-standard colors are non-returnable – Clear Anodized standard –**

RED	Warm Red	\$201
BLACK	Black	201
GRAY	Gray Granite	201
WHITE	White Granite	201
NAVY	Navy Blue	201
GREEN	Hunter Green	201
COPPER	Antique Copper	201

**Designer Inset Panel colors (GR2S models) –**

**Non-standard colors are non-returnable – Black standard –**

RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge

**Designer Corner Caps, GR2S models –**

**Non-standard colors are non-returnable – Black standard –**

DKGRAY	Dark Gray Corner Caps	No Charge
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**Hardcoat Aluminum surface in lieu of Stainless Steel on standard 495 mm deep GRS models only (please consult factory for pricing of other depths)**

HC 18-42	GRS-18 through GRS-42	\$236
HC 48-42	GRS-48 through GRS-72	400
GRS-RECTH	Thermostat Guard (GRS models only)	No Charge

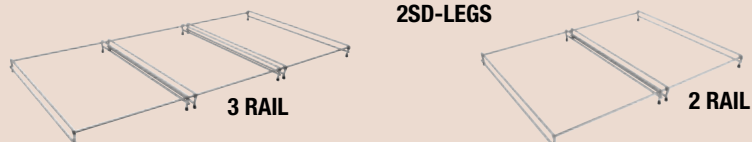
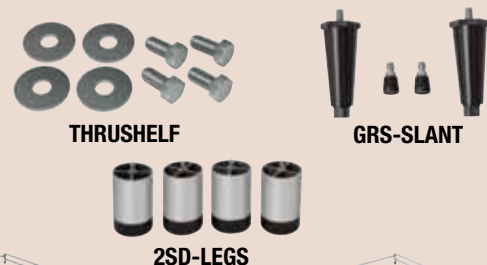


### ACCESSORIES (available for purchase at any time)

GRS-LEGS	102 mm Adjustable Legs (GRS models only, standard on units GRS-36 and larger)	\$ 66
2SD-LEGS	102 mm adjustable Legs for GR2S-24 (standard on GR2S-30 and larger)	120
GRS-SLANT	Slant Leg Kit for models 305 mm deep or deeper (GRS models only)	32
<b>Pan Rail for 495 mm deep GRS models only –</b>		
2 RAIL	2-pan	\$208
3 RAIL	3-pan	224
4 RAIL	4-pan	418
5 RAIL	5-pan	433
THRUSHelf	Bolt and fender washer leg accessory kit for attaching one GRS unit to a wire rack shelf	\$15

### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER



## Glo-Ray® Portable Round Heated Simulated Stone Shelves

Hatco's Glo-Ray® Portable Round Heated Simulated Stone Shelves are made of foodsafe materials and come in three simulated stone colors. These unique warmers will safely hold food hot while blending in with your décor and are ideal for buffet lines or as hors d'oeuvres displays.

- Blanket-type element creates uniform heat across the entire simulated stone surface
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Optional 76 mm or 127 mm risers available in Stainless Steel (standard) or *Designer Colors*
- Models with simulated stone are Swanstone®

**GRSSR-16** in standard Night Sky simulated stone with optional 76 mm Riser in optional *Designer Gray Granite*



**GRSSR-20** in standard Night Sky simulated stone

**GRSSR-18** in standard Night Sky simulated stone with optional 127 mm Riser in optional *Designer Warm Red*

**GRSSR20-DL77516** in standard Night Sky simulated stone with standard Black base and lamp



### GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES

Model	Dimensions Dia. x H	Watts		Approx. Ship Weight	List Price*
		220V-230V	230V-240V		
GRSSR-16	406 x 66 mm	190-220	220-250	6 kg	\$1385
GRSSR-18	457 x 66 mm	265-295	295-325	7 kg	1477
GRSSR-20	508 x 66 mm	330-370	370-400	8 kg	1569

### GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES with DECORATIVE LAMP

Model	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price*
		220V-230V	230V-240V		
GRSSR20-DL77516	508 x 572 x 914 mm	550-600	600-650	15 kg	\$2198

\* Available with CE Mark, add \$20

**All Glo-Ray Round Heated Simulated Stone Shelf Models with Decorative Lamp Feature:**

**Voltage:** 220 or 240, single phase.

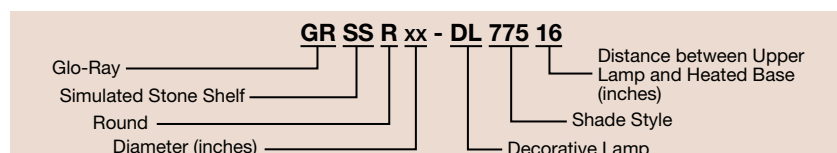
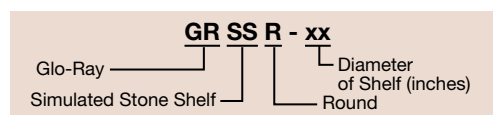
**Bulb:** One, 250 watt clear bulb, uncoated.

**Temperature Range:** 38°-93°C.

**Cord Location:** 1829 mm cord and plug located on back side on base.

**Lamp Distance:** 415 mm space from bottom of shade to base.

### OPTIONS AND ACCESSORIES – PAGE 93







Two **GRSSR20-DL77516** units in optional Gray Granite simulated stone and standard *Designer* Black Base and Shade

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

**Designer Color Base (and Lamp for GRSSRxx-DL77516 models) – Non-standard colors are non-returnable – Black standard –**

<b>RED</b>	Warm Red	No Charge
<b>GRAY</b>	Gray Granite	No Charge
<b>NAVY</b>	Navy Blue	No Charge
<b>COPPER</b>	Antique Copper	No Charge
<b>WHITE</b>	White Granite	No Charge
<b>GREEN</b>	Hunter Green	No Charge

**Simulated stone color – Non-standard colors are non-returnable – Night Sky standard –**

<b>SS-GGRAN</b>	Gray Granite	No Charge
<b>SS-BSAND</b>	Bermuda Sand	No Charge

**76 mm Risers (GRSSR models only), available in Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –**

<b>3RISER16</b>	GRSSR-16	\$70
<b>3RISER18</b>	GRSSR-18	70
<b>3RISER20</b>	GRSSR-20	70

**127 mm Risers (GRSSR models only), available in Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –**

<b>5RISER16</b>	GRSSR-16	\$90
<b>5RISER18</b>	GRSSR-18	90
<b>5RISER20</b>	GRSSR-20	90

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

<b>WHITE-CTD-240</b>	250 Watt Clear Bulb, 240V, Coated (GRSSR20-DL77516 model accommodates one bulb)	each \$83
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### COLORS AND FINISHES – INSIDE BACK COVER

## Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves. These portable foodsafe shelves come in three simulated stone colors and are ideal for buffet lines or as hors d'oeuvre displays. The unique warmers will safely hold food hot while blending in with your décor.

- Shelves are made of foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Models with simulated stone are Swanstone® and Dekton®



**GRSS-3618** in optional Bermuda Sand simulated stone (view of base)



**GRSS-3618** with optional Dekton® Rem stone surface

### GLO-RAY PORTABLE RECTANGULAR HEATED SIMULATED STONE SHELVES

Model	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price*
		220V-230V	230V-240V		
<b>GRSS-2418</b>	606 x 454 x 66 mm	534-583	583-635	12 kg	<b>\$2062</b>
<b>GRSS-3018</b>	759 x 454 x 66 mm	655-716	716-780	14 kg	<b>2158</b>
<b>GRSS-3618</b>	911 x 454 x 66 mm	782-854	854-930	16 kg	<b>2250</b>
<b>GRSS-4818 ‡</b>	1216 x 454 x 157 mm	1068-1166	1166-1270	20 kg	<b>2440</b>
<b>GRSS-6018 ‡</b>	1521 x 454 x 157 mm	1310-1432	1432-1560	25 kg	<b>3182</b>
<b>GRSS-7218 ‡</b>	1826 x 454 x 157 mm	1564-1708	1708-1860	31 kg	<b>3363</b>

\* Available with CE Mark, add \$20.

‡ Height includes standard 102 mm legs.

**All Glo-Ray Portable Rectangular Heated Simulated Stone Shelf Models Feature:**

Voltage: 220 or 240, single phase.

Cord Location: 1829 mm cord and plug located center of side with switch.

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

**Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –**

<b>SS-GGRAN</b>	Gray Granite	<b>No Charge</b>
<b>SS-BSAND</b>	Bermuda Sand	<b>No Charge</b>

**NEW** **Dekton® Stone Colors – All Dekton surfaces are non-returnable –**

**GRSS-2418 – Rectangular Heated Shelves –**

<b>DOMOOS</b>	Domoos	<b>\$ 721</b>
<b>REM</b>	Rem	<b>721</b>
<b>SOKE</b>	Soke	<b>721</b>

**GRSS-3018 – Rectangular Heated Shelves –**

<b>DOMOOS</b>	Domoos	<b>\$ 842</b>
<b>REM</b>	Rem	<b>842</b>
<b>SOKE</b>	Soke	<b>842</b>

**GRSS-3618 – Rectangular Heated Shelves –**

<b>DOMOOS</b>	Domoos	<b>\$1041</b>
<b>REM</b>	Rem	<b>1041</b>
<b>SOKE</b>	Soke	<b>1041</b>

**GRSS-4818 – Rectangular Heated Shelves –**

<b>DOMOOS</b>	Domoos	<b>\$1138</b>
<b>REM</b>	Rem	<b>1138</b>
<b>SOKE</b>	Soke	<b>1138</b>

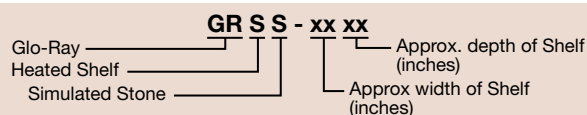
**GRSS-6018 – Rectangular Heated Shelves –**

<b>DOMOOS</b>	Domoos	<b>\$1371</b>
<b>REM</b>	Rem	<b>1371</b>
<b>SOKE</b>	Soke	<b>1371</b>

**GRSS-7218 – Rectangular Heated Shelves –**

<b>DOMOOS</b>	Domoos	<b>\$1605</b>
<b>REM</b>	Rem	<b>1605</b>
<b>SOKE</b>	Soke	<b>1605</b>

### COLORS AND FINISHES – INSIDE BACK COVER



**NEW** **Dekton® stone surfaces that are available for these models:**

**Domoos**



**Rem**



**Soke**



Note: Due to the natural texture, patterns may vary.

## Portable Rectangular Heated Base Glass Shelves

Hatco's Portable Rectangular Heated Base Glass Shelves have a heated ceramic glass surface to create uniform heat across the entire surface and are made of approved foodsafe materials. Adjustable thermostatic controls allow surface temperature ranging from 38° to 90°C to be easily controlled.

- Shelves are made of approved foodsafe materials
- Lighted On/Off rocker switch
- Equipped with a trim ring that is available in Stainless Steel (standard), *Designer Black* or *White*
- All units come with a 1829 mm cord and plug



**HBG-FS-24** Angled Food Stop (detail view) with **HBG-TRIM-BLK** and optional *Designer Black* trim ring



**HBG-2418** in standard Black Glass



**HBG-2418** with Optional White Glass, Frame and Trim Ring

### PORTABLE RECTANGULAR HEATED BASE GLASS SHELVES

Model	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price <sup>‡</sup>
		220V-230V	230V-240V		
<b>HBG-2418</b>	619 x 467 x 64 mm	420-459	459-500	13 kg	<b>\$2742</b>
<b>HBG-3018</b>	772 x 467 x 64 mm	525-574	574-625	15 kg	<b>2868</b>
<b>HBG-3618</b> ‡	924 x 467 x 156 mm	630-689	689-750	16 kg	<b>2992</b>
<b>HBG-4818</b> ‡≈	1229 x 467 x 156 mm	840-918	918-1000	19 kg	<b>3242</b>
<b>HBG-6018</b> ‡≈	1534 x 467 x 156 mm	1050-1148	1148-1250	27 kg	<b>3491</b>
<b>HBG-7218</b> ‡≈	1838 x 467 x 156 mm	1260-1378	1378-1500	31 kg	<b>3740</b>

‡ Available with CE Mark, add \$20.

‡ Height includes standard 102 mm legs.

≈ Units 1219 mm and larger are constructed of two equal size pieces of glass which create a seam.

#### All Portable Rectangular Heated Base Glass Shelf Models Feature:

Voltage: 220 or 240, single phase.

Cord Location: 1829 mm cord and plug located on center of side with switch.

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

#### Ceramic Glass Color – Black standard –

HBG-GLASS-WHT White

No Charge

#### Angled Food Stop keeps product on the heat zone – Choose size/color

610 mm	<b>HBG-FS-24</b>	<i>Designer Black</i>	each \$150
672 mm	<b>HBG-FS-30</b>	<i>Designer Black</i>	each 179
914 mm	<b>HBG-FS-36</b>	<i>Designer Black</i>	each 208
1219 mm	<b>HBG-FS-48</b>	<i>Designer Black</i>	each 240
1524 mm	<b>HBG-FS-60</b>	<i>Designer Black</i>	each 272
1829 mm	<b>HBG-FS-72</b>	<i>Designer Black</i>	each 306
610 mm	<b>HBG-FSW-24</b>	White	each \$150
672 mm	<b>HBG-FSW-30</b>	White	each 179
914 mm	<b>HBG-FSW-36</b>	White	each 208
1219 mm	<b>HBG-FSW-48</b>	White	each 240
1524 mm	<b>HBG-FSW-60</b>	White	each 272
1829 mm	<b>HBG-FSW-72</b>	White	each 306

#### Trim Ring – Non-standard colors are non-returnable – Stainless Steel standard –

HBG-TRIM-BLK *Designer Black*

\$49

HBG-TRIM-WHT White

\$49

#### Frame (base) color – Non-standard colors are non-returnable – Black standard –

HBG-FRAME-WHT White

No Charge

### COLORS AND FINISHES – INSIDE BACK COVER

**HBG - xx xx**

Heated Base Glass ——— Depth (inches)  
Width (inches)

## Glo-Ray® Mini-Merchandisers

Hatco's convenient Mini-Merchandisers create impulse sales by placing fresh product in front of customers. Using a limited amount of valuable counterspace, these flexible warmers come in a variety of shapes, sizes and colors to hold food samples, hors d'oeuvres and packaged product at just the right temperature.

- Ideal for delis, supermarkets, convenience stores, kiosks or concession stands where counterspace is limited
- Sturdy sneeze guard safeguards food serving areas
- Lighted rocker switch for easy On/Off
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Thermostatically-controlled heated base to extend holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Food stop, 102 mm food bins standard (GRHW-1SG only)

GRHW-1P with  
Accessory food pan



GRHW-2P with 102 mm legs  
and Accessory food pans

### GLO-RAY MINI-MERCHANDISERS

Model	No. of Bulbs	Dimensions (W x D x H) Includes sneeze guard	Base Dimensions W x D	Watts		Approx. Ship Weight	List Price*
				220V	240V		
GRHW-1P	2	565 x 414 x 451 mm	533 x 349 mm	782	838	16 kg	\$2200
GRHW-2P	4	1098 x 414 x 527 mm	1099 x 349 mm	1560	1680	30 kg	2910
GRHW-1SG	2	565 x 414 x 451 mm	533 x 349 mm	782	838	17 kg	2627

\* Available with CE Mark, add \$15.

#### All Glo-Ray Mini-Merchandiser Models Feature:

Voltage: 220 or 240, single phase.

Mini-Merchandiser Shipped with: Thermostatically-controlled base, 191 mm sneeze guard, display lights, 25 mm rubber legs (except GRHW-2P has 102 mm legs), five 102 mm bins (GRHW-1SG only), 1829 mm cord and plug.

Cord Location: 1829 mm cord and plug located on base end plate, same side as switch.

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

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum standard –

RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506
PANEL	Plexi-glass Side Panels	240

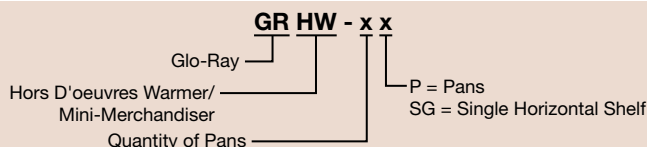
### ACCESSORIES (available for purchase at any time)

Chef LED 230V adjustable bulb – CE options for input voltages above 200V – bulbs must be rotated down –

CLED-3000-230	Similar to warm halogen light	CLED-4000-230	Similar to cool fluorescent light	\$139
4"LEGS	102 mm Adjustable Legs (GRHW-1P, -1SG only) – Standard on GRHW-2P			\$66

FOOD PANS AND TRIVETS – PAGE 196  
COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and  
-4000 Accessory





## Glo-Ray® Buffet Warmers

Hold hot food at optimum serving temperatures on buffet lines or at temporary serving areas with Hatco Glo-Ray® Buffet Warmers. Choose from either standard or *Designer* style models in many widths to fit your operation.



GRBW-30 in optional *Designer* Navy Blue and Accessory food pans



GR2BW-30 with optional *Designer* Warm Red inset panels and Accessory food pans



GR2BW-30 in optional *Designer* Black and plexi-glass side enclosures plus Accessory food pans

- Available with *Designer* Color insets with the choice of an entire unit in color as well
- Thermostatically-controlled heated base of 27° - 93°C extends holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Sturdy plexi-glass sneeze guard
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Available in a variety of widths from 635-1988 mm

### GLO-RAY BUFFET WARMERS

Model	No. of Light Bulbs	Dimensions (W x D x H) Includes sneeze guard	Max. Pan Capacity 324 x 527 mm pan	Watts		Approx. Ship Weight	List Price*
GRBW-24	2	635 x 572 x 451 mm	1	920	1000	21 kg	\$2346
GRBW-30	2	787 x 572 x 451 mm	2	1172	1270	24 kg	2592
GRBW-36	3	940 x 572 x 527 mm	2	1454	1578	26 kg	2838
GRBW-42	3	1092 x 572 x 527 mm	3	1648	1782	31 kg	3084
GRBW-48	4	1245 x 572 x 527 mm	3	1940	2040	34 kg	3330
GRBW-54	4	1397 x 572 x 527 mm	4	2182	2360	37 kg	3576
GRBW-60	5	1549 x 572 x 527 mm	4	2474	2680	41 kg	3822
GRBW-66	5	1702 x 572 x 527 mm	5	2726	2948	44 kg	4068
GRBW-72	5	1854 x 572 x 527 mm	5	2983	3113	49 kg	4314

\* Available with CE Mark.

#### All Glo-Ray Buffet Warmer Models Feature:

Voltage: 220 or 240, single phase.

GRBW Base Dimensions: 635-1854 W x 495 D mm.

Cord Location: 1829 mm cord located on base end plate, same side as switch.

### GLO-RAY DESIGNER BUFFET WARMERS

Model*	No. of Light Bulbs	Dimensions (W x D x H) Includes sneeze guard	Max. Pan Capacity 324 x 527 mm pan	Watts		Approx. Ship Weight	List Price*
GR2BW-24	2	768 x 686 x 483 mm	1	950	970	35 kg	\$4156
GR2BW-30	2	921 x 686 x 559 mm	2	1210	1230	39 kg	4544
GR2BW-36	2	1073 x 686 x 559 mm	2	1450	1470	44 kg	4932
GR2BW-42	4	1226 x 686 x 559 mm	3	1750	1790	50 kg	5447
GR2BW-48	4	1378 x 686 x 559 mm	3	2000	2040	57 kg	5962
GR2BW-54	4	1530 x 686 x 559 mm	4	2250	2290	59 kg	6577
GR2BW-60	6	1683 x 686 x 559 mm	4	2600	2660	70 kg	7192
GR2BW-66	6	1835 x 686 x 559 mm	5	2860	2920	77 kg	7696
GR2BW-72 *	6	1988 x 686 x 559 mm	5	3125	3185	84 kg	8200

\* When no color is specified, color inset panels and corner caps will be black.

\* Available with CE Mark.

\* Cord without plug on 240V

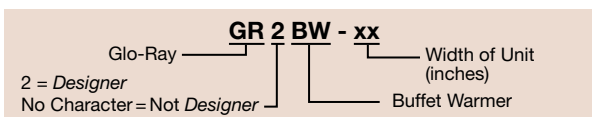
#### All Glo-Ray Designer Buffet Warmer Models Feature:

Voltage: 220 or 240, single phase.

Usable Heated Shelf Space: Width of unit minus 165 W x 552 D mm.

Cord Location: 1829 mm cord and plug located center of bottom on control side.

### OPTIONS AND ACCESSORIES – PAGE 98





GRBW-30 with  
Accessory food pans

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

#### Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum standard –

RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
GREEN	Hunter Green	506
NAVY	Navy Blue	506
COPPER	Antique Copper	506

#### Designer Inset Panel colors, GR2BW models – Non-standard colors are non-returnable – Black standard –

RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
GREEN	Hunter Green	No Charge
NAVY	Navy Blue	No Charge
COPPER	Antique Copper	No Charge

#### Designer Corner Caps, GR2BW models – Non-standard colors are non-returnable – Black standard –

DKGRAY	Dark Gray	No Charge
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#### Acrylic Front and two Side Enclosures in lieu of Sneeze Guards – (GRBW-24, -30, -36, -42, -48 models only)

FRTENCL-24, -30	-24, -30 models	\$453
FRTENCL-36, -42, -48	-36, -42, -48 models	516
SIDE-ENCL	Two Acrylic Side Enclosures (GRBW models only)	\$308
SIDE-ENCL2	Two Acrylic Side Enclosures (GR2BW models only)	308

#### Hardcoat Aluminum Surface, GRBW models –

HC 24-42	GRBW-24 through GRBW-42	\$161
HC 48-72	GRBW-48 through GRBW-72	322
INF	Infinite Control for top heat only (GRBW-24 through -60 and GR2BW-24 through -60 models only)	51
9.375BP	238 mm Sneeze Guard in lieu of standard 191 mm (GRBW models only)	add per 305 mm per side 14
14BP	356 mm Sneeze Guard in lieu of standard 191 mm	add per 305 mm per side 27

### ACCESSORIES

GRBW-LEGS	102 mm Adjustable Legs for GRBW-24 models (standard on GRBW-42 or larger)	\$ 66
2SD-LEGS	102 mm Designer Legs for GR2BW-24 models (standard on GR2BW-30 or larger)	120

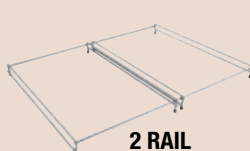
#### Pan Rail for GRBW models (not for use with Acrylic Front Enclosure)

2 RAIL	2-pan	\$208
3 RAIL	3-pan	224
4 RAIL	4-pan	418
5 RAIL	5-pan	433

#### Chef LED 230V adjustable bulb – CE options for input voltages above 200V – bulbs must be rotated down –

CLED-3000-230	Similar to warm halogen light	CLED-4000-230	Similar to cool fluorescent light	139
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### COLORS AND FINISHES – INSIDE BACK COVER



2 RAIL



3 RAIL



2SD-LEGS



CLED-3000 and  
-4000 Accessory

# Built-Ins

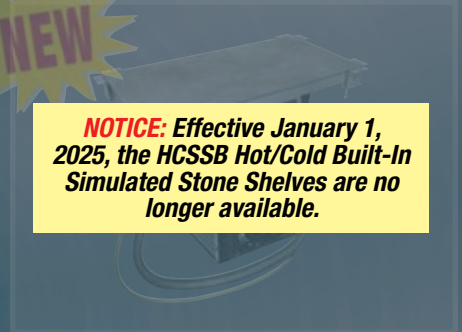
*Cafeterias • Buffets*  
*Supermarkets & Delis • Restaurants & Cafés*



**CSSBP-4818 and CSSBFP-48-S** in standard Night Sky Simulated Stone *pg. 100-101*

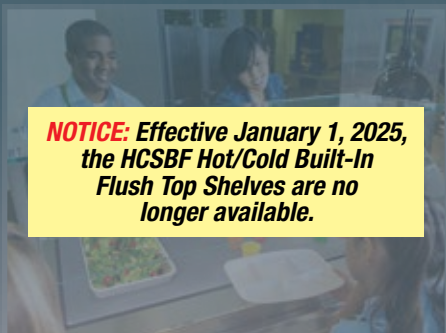


**CSBFP-48-S and CSUP-48-S** *pg. 102-103*



**HCSSB-3618** with optional Dekton® Soke stone surface *pg. 114*

**NOTICE:** Effective January 1, 2025, the HCSSB Hot/Cold Built-In Simulated Stone Shelves are no longer available.



**NOTICE:** Effective January 1, 2025, the HCSBF Hot/Cold Built-In Flush Top Shelves are no longer available.

**HCSBF-48-S** in cold mode *pg. 117*



**GRSSB-3618** in optional Bermuda Sand built into a simulated stone countertop (shown below an Antique Copper **GR2AHL-42** Strip Heater with optional sneeze guards, adjustable tubular stands) *pg. 119*



**HBGBH-2418** and a **HBGB-3618** with optional Trim Ring in optional White Glass *pg. 120*



**GRSB-30-I** and accessory food pans (shown below a **GRAHL-36** Strip Heater with optional sneeze guards and adjustable tubular stands) *pg. 122*



**GRSB-54-I** and accessory food pans (shown below a **GRAL-96D** Strip Heater with optional sneeze guard) *pg. 122*



**GRSBF-60-O** built into a simulated stone countertop with accessory food pans (shown below a **GR2AL-96D** Strip Heater in *Designer Black* with optional Sneeze Guards) *pg. 124*



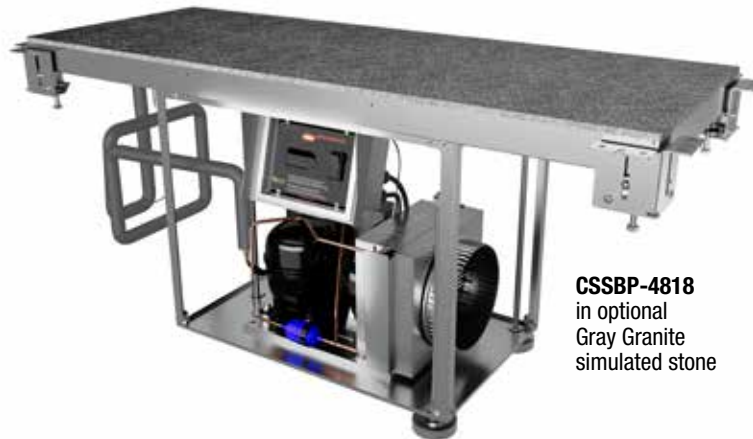


July 1, 2024

## Export Price List

### R-290 Cold Built-In Simulated Stone Shelves

Hatco's R-290 Cold Built-In Simulated Stone Shelves are an environmentally friendly solution to keep food cold on buffet lines in cafeterias, restaurants and much more!



**CSSBP-4818**  
in optional  
Gray Granite  
simulated stone

- Keeps food cold using environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Simulated stone is Swanstone®
- Control Box comes with standard 1219 mm lead wire
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for a fully integrated look
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption

#### R-290 COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop)

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight	List Price
<b>CSSBP-2418</b>	686 x 533 mm	610 x 457 mm	220-240	333-396	50-60	1/3	54 kg	<b>\$ 8321</b>
<b>CSSBP-3018</b>	838 x 533 mm	762 x 457 mm	220-240	333-396	50-60	1/3	60 kg	<b>8651</b>
<b>CSSBP-3618</b>	991 x 533 mm	914 x 457 mm	220-240	333-396	50-60	1/3	68 kg	<b>8786</b>
<b>CSSBP-4818</b>	1295 x 533 mm	1219 x 457 mm	220-240	333-396	50-60	1/3-3/8	66 kg	<b>10051</b>

#### All R-290 Cold Built-In Simulated Stone Shelf Models Feature:

Models Shipped with: Electronic Temperature Control and a condensing unit, 1829 mm cord and plug.

#### OPTIONS

(available at time of purchase only)

**Simulated stone colors –**

**Non-standard colors are non-returnable – Night Sky standard –**

**SS-GGRAN** Gray Granite

**SS-BSAND** Bermuda Sand

**No Charge**

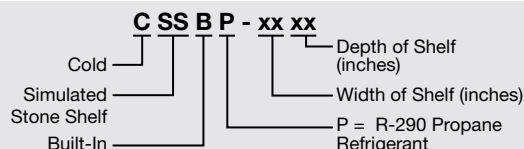
**No Charge**

#### COLORS AND FINISHES – INSIDE BACK COVER

#### COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm corner radii	Depth with 10 mm corner radii
<b>CSSBP-2418</b>	619 mm	467 mm
<b>CSSBP-3018</b>	772 mm	467 mm
<b>CSSBP-3618</b>	924 mm	467 mm
<b>CSSBP-4818</b>	1229 mm	467 mm

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.



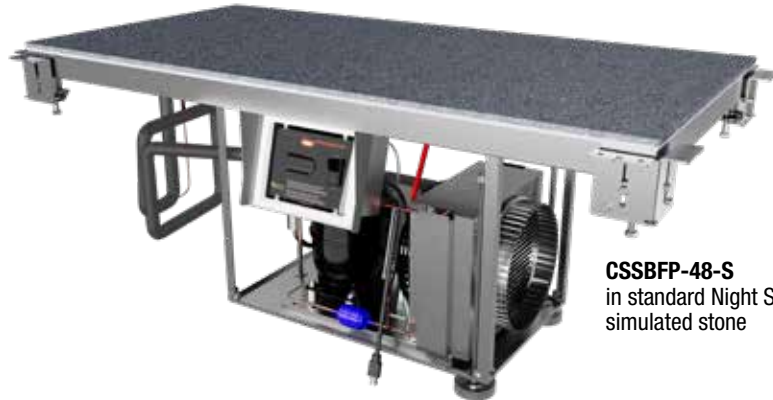
Built-Ins



## R-290 Cold Built-In Flush Top Simulated Stone Shelves

Hatco's new R-290 Cold Built-In Flush Top Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and more!

- Condenser utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Control Box can be mounted 1219 mm from center of the shelf
- Simulated stone is Swanstone®
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption



**CSSBFP-48-S**  
in standard Night Sky  
simulated stone

### R-290 COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight	List Price
CSSBFP-24-F	686 x 470 mm	610 x 394 mm	220-240	333-396	50-60	1/3	52 kg	\$ 7941
CSSBFP-24-I	686 x 572 mm	610 x 495 mm	220-240	333-396	50-60	1/3	56 kg	8467
CSSBFP-24-S	686 x 686 mm	610 x 610 mm	220-240	333-396	50-60	1/3	61 kg	8955
CSSBFP-36-F	991 x 470 mm	914 x 394 mm	220-240	333-396	50-60	1/3	65 kg	8617
CSSBFP-36-I	991 x 572 mm	914 x 495 mm	220-240	333-396	50-60	1/3-3/8	70 kg	9015
CSSBFP-36-S	991 x 686 mm	914 x 610 mm	220-240	333-396	50-60	1/3-3/8	78 kg	10174
CSSBFP-48-F	1295 x 470 mm	1219 x 394 mm	220-240	333-396	50-60	1/3-3/8	65 kg	9307
CSSBFP-48-I	1295 x 572 mm	1219 x 495 mm	220-240	333-396	50-60	1/3-3/8	78 kg	9958
CSSBFP-48-S	1295 x 686 mm	1219 x 610 mm	220-240	454-576	50-60	1/2-5/8	89 kg	11901

**All R-290 Cold Built-In Flush Top Simulated Stone Shelf Models Feature:**

Electronic Temperature Control and a condensing unit, 1829 mm cord and plug.

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

**Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –**

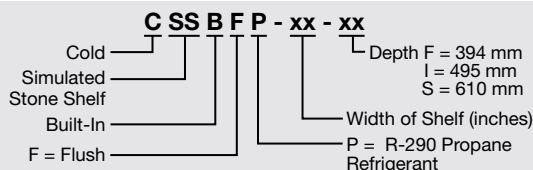
<b>SS-GGRAN</b>	Gray Granite	No Charge
<b>SS-BSAND</b>	Bermuda Sand	No Charge

### COLORS AND FINISHES – INSIDE BACK COVER

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.

### COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm corner radii	Depth with 10 mm corner radii
CSSBFP-24-F	619 mm	403 mm
CSSBFP-24-I	619 mm	505 mm
CSSBFP-24-S	619 mm	619 mm
CSSBFP-36-F	924 mm	403 mm
CSSBFP-36-I	924 mm	505 mm
CSSBFP-36-S	924 mm	619 mm
CSSBFP-48-F	1229 mm	403 mm
CSSBFP-48-I	1229 mm	505 mm
CSSBFP-48-S	1229 mm	619 mm



**ecoization**  
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Built-Ins

## R-290 Cold Built-In Flush Top Shelves

Hatco's R-290 Cold Built-In Flush Top Shelves, in our signature Hardcoat Aluminum, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more, perfectly chilled.

- Condenser utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are top mounted with an Hardcoat Aluminum surface

- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control Box comes standard with a 1219 mm lead wire
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption



**CSBFP-48-S**  
(Flush Top)

### R-290 COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Voltage Single Phase	Watts	Comp. Size HP	Hz	Approx. Ship Weight	List Price
CSBFP-24-F	648 x 432 mm	610 x 394 mm	220-240	333-396	1/3	50-60	49 kg	\$ 7214
CSBFP-24-I	648 x 533 mm	610 x 495 mm	220-240	333-396	1/3	50-60	53 kg	7504
CSBFP-24-S	648 x 648 mm	610 x 610 mm	220-240	333-396	1/3	50-60	56 kg	7798
CSBFP-36-F	953 x 432 mm	914 x 394 mm	220-240	333-396	1/3	50-60	55 kg	7693
CSBFP-36-I	953 x 533 mm	914 x 495 mm	220-240	333-396	1/3-3/8	50-60	62 kg	8270
CSBFP-36-S	953 x 648 mm	914 x 610 mm	220-240	333-396	1/3-3/8	50-60	69 kg	8664
CSBFP-48-F	1257 x 432 mm	1219 x 394 mm	220-240	333-396	1/3-3/8	50-60	63 kg	8477
CSBFP-48-I	1257 x 533 mm	1219 x 495 mm	220-240	333-396	1/3-3/8	50-60	71 kg	8872
CSBFP-48-S	1257 x 648 mm	1219 x 610 mm	220-240	454-576	1/2-5/8	50-60	80 kg	9570

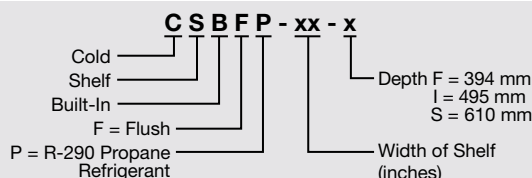
#### All R-290 Cold Built-In Flush Top Shelf Models Feature:

Electronic Temperature Control and a condensing unit, 1829 mm cord and plug.

### COUNTERTOP CUTOUT DIMENSIONS

Model	Width		Depth	
	Min	Max	Min	Max
CSBFP-24-F	625 mm	635 mm	409 mm	419 mm
CSBFP-24-I	625 mm	635 mm	511 mm	521 mm
CSBFP-24-S	625 mm	635 mm	625 mm	635 mm
CSBFP-36-F	930 mm	940 mm	409 mm	419 mm
CSBFP-36-I	930 mm	940 mm	511 mm	521 mm
CSBFP-36-S	930 mm	940 mm	625 mm	635 mm
CSBFP-48-F	1234 mm	1245 mm	409 mm	419 mm
CSBFP-48-I	1234 mm	1245 mm	511 mm	521 mm
CSBFP-48-S	1234 mm	1245 mm	625 mm	635 mm

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.



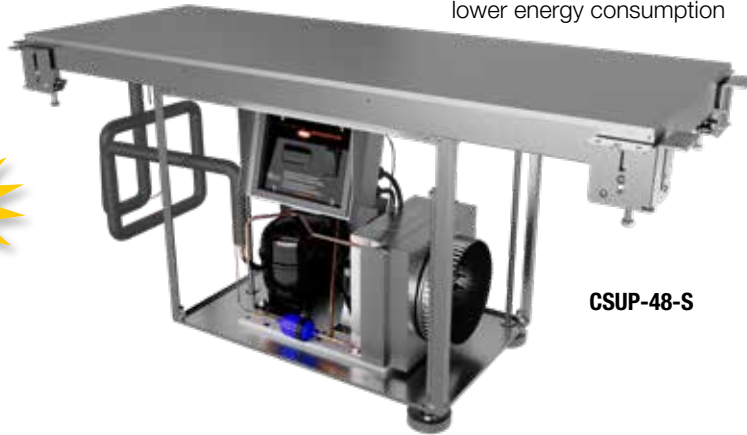
## R-290 Cold Undermount Shelves

R-290 Cold Undermount Shelves use environmentally friendly R-290 refrigerant to provide a cold surface like the Cold Built-in Flush Top Shelves, but are mounted directly against the underside of a granite, quartz, Stainless Steel or appropriate solid surface countertop. Cooling transfers through the countertop with a seamless look.



- Condenser utilizes environmentally friendly R-290 refrigerant
- Mounts directly to underside of appropriate countertop material
- All models feature an anodized aluminum surface
- Control Box comes standard with a 1219 mm lead wire

- Approved materials include granite and quartz up to 30 mm, Swanstone® (provided by Hatco), and certain Stainless Steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other material \*
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption



CSUP-48-S

### R-290 COLD UNDERMOUNT SHELVES (Anodized Aluminum)

Model	Overall Shelf Dimensions (includes brackets) W x D	Usable Shelf Space W x D	Watts 220-240V Single Phase	Hz	Compressor Size HP	Approx. Ship Weight	List Price
CSUP-24-F	694 x 478 mm	610 x 394 mm	333-396	50-60	1/3	54 kg	\$ 7040
CSUP-24-I	694 x 579 mm	610 x 495 mm	333-396	50-60	1/3	52 kg	7260
CSUP-24-S	694 x 694 mm	610 x 610 mm	333-396	50-60	1/3	59 kg	7786
CSUP-36-F	998 x 478 mm	914 x 394 mm	333-396	50-60	1/3	65 kg	7351
CSUP-36-I	998 x 579 mm	914 x 495 mm	333-396	50-60	1/3-3/8	64 kg	7784
CSUP-36-S	998 x 694 mm	998 x 694 mm	333-396	50-60	1/3-3/8	66 kg	8056
CSUP-48-F	1303 x 478 mm	1303 x 478 mm	333-396	50-60	1/3-3/8	64 kg	7934
CSUP-48-I	1303 x 579 mm	1303 x 579 mm	333-396	50-60	1/3-3/8	70 kg	8106
CSUP-48-S	1303 x 694 mm	1303 x 694 mm	454-576	50-60	1/2-5/8	80 kg	8886

#### All R-290 Cold Undermount Shelf Models Feature:

**Models Shipped with:** Electronic Temperature Control and a condensing unit, 1829 mm cord and plug, thermal mastic caulk and single use applicator.

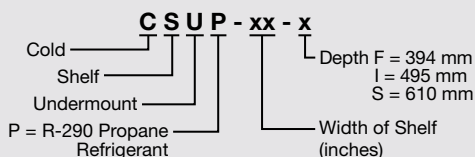
#### COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm corner radii	Depth with 10 mm corner radii
CSUP-24-F	619 mm	403 mm
CSUP-24-I	619 mm	505 mm
CSUP-24-S	619 mm	619 mm
CSUP-36-F	924 mm	403 mm
CSUP-36-I	924 mm	505 mm
CSUP-36-S	924 mm	619 mm
CSUP-48-F	1229 mm	403 mm
CSUP-48-I	1229 mm	505 mm
CSUP-48-S	1229 mm	619 mm



CSUP models include thermal mastic caulk and a single use applicator

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.



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## Built-In Flush Mount Ceramic Glass Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Ceramic Glass Heated Shelves. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models have a Ceramic Glass surface and are bottom mount, flush with the countertop
- Standard Black or optional white Ceramic Glass surface
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available



**HSBF-GL-4818**  
in standard  
Black Glass



**HSBF-GL-4818**  
in optional  
White Glass

### BUILT-IN FLUSH TOP CERAMIC GLASS HEATED SHELVES

Model <sup>M</sup>	Overall Shelf Dimensions (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps			List Price
				220V	230V	240V	
<b>HSBF-GL-2418</b>	687 x 537 x 139 mm	607 x 457 mm	616 x 467 mm	420 / 1.9	459 / 2.0	500 / 2.1	<b>\$2986</b>
<b>HSBF-GL-3018</b>	839 x 537 x 139 mm	759 x 457 mm	768 x 467 mm	525 / 2.4	574 / 2.5	625 / 2.6	<b>3112</b>
<b>HSBF-GL-3618</b>	992 x 537 x 139 mm	912 x 457 mm	921 x 467 mm	630 / 2.9	689 / 3.0	750 / 3.1	<b>3245</b>
<b>HSBF-GL-4818</b> <sup>≈</sup>	1297 x 537 x 139 mm	1217 x 457 mm	1226 x 467 mm	840 / 3.8	918 / 4.0	1000 / 4.2	<b>3556</b>

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C.

Hatco is not responsible for counter damage caused by heat from the warmer.

<sup>≈</sup> All 1217 mm units are constructed of two equal sized pieces of ceramic glass that create a seam.

#### All Built-In Flush Mount Ceramic Glass Heated Shelf Models Feature:

**Control Box:** Flush Mount Electronic Temperature Control with 914 mm conduit.

**Cord Location:** Cord is attached to Control Box.

**Cord and Plug:** 1829 mm cord and plug.

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

<b>Ceramic Glass Color – Black standard –</b>		<b>No Charge</b>
<b>HSBF-GLASS-WHT</b>	White	
<b>Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable</b>		
<b>RED</b>	Warm Red	<b>\$ 47</b>
<b>BLACK</b>	Black	<b>47</b>
<b>GRAY</b>	Gray Granite	<b>47</b>
<b>WHITE</b>	White Granite	<b>47</b>
<b>NAVY</b>	Navy Blue	<b>47</b>
<b>GREEN</b>	Hunter Green	<b>47</b>
<b>COPPER</b>	Antique Copper	<b>47</b>
<b>HSBF-FLUSH-ITC</b>	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)	<b>202</b>
<b>HSBF-SMFLUSH-ITC</b>	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)	<b>202</b>
<b>HSBF-FLUSH-TSTAT</b>	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)	<b>No Charge</b>
<b>HSBF-SMFLUSH-TSTAT</b>	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)	<b>No Charge</b>
<b>COND-6</b>	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only	<b>\$46</b>
<b>COND-10</b>	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only	<b>89</b>

#### COLORS AND FINISHES – INSIDE BACK COVER

#### OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
<b>HSBF-FLUSH-ITC</b>	149 mm	162 mm	121 mm
<b>HSBF-FLUSH-TSTAT</b>	149 mm	162 mm	102 mm
<b>HSBF-SMFLUSH-ITC</b>	171 mm	95 mm	92 mm
<b>HSBF-SMFLUSH-TSTAT</b>	171 mm	87 mm	86 mm



**HSBF-SMFLUSH-ITC**



**HSBF-SMFLUSH-TSTAT**



**HSBF-FLUSH-ITC**



**HSBF-FLUSH-TSTAT**





## Built-In Flush Mount Hardcoat Aluminum Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Hardcoat Aluminum Heated Shelves. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models have a Hardcoat Aluminum surface and are bottom mount, flush with the countertop
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times.
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available

HSBF-HC-4818



### BUILT-IN FLUSH MOUNT HARDCOAT ALUMINUM HEATED SHELVES

Model <sup>M</sup>	Overall Shelf Dim. (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps			List Price
				220V	230V	240V	
HSBF-HC-2418	690 x 537 x 135 mm	610 x 457 mm	619 x 467 mm	420 / 1.9	459 / 2.0	500 / 2.1	<b>\$1841</b>
HSBF-HC-2424	690 x 690 x 135 mm	610 x 610 mm	619 x 619 mm	622 / 2.8	680 / 3.0	740 / 3.1	<b>1848</b>
HSBF-HC-2430	690 x 842 x 135 mm	610 x 762 mm	619 x 772 mm	722 / 3.3	790 / 3.4	860 / 3.6	<b>2007</b>
HSBF-HC-3018	842 x 537 x 135 mm	762 x 457 mm	772 x 467 mm	525 / 2.4	574 / 2.5	625 / 2.6	<b>1961</b>
HSBF-HC-3024	842 x 690 x 135 mm	762 x 610 mm	772 x 619 mm	746 / 3.4	815 / 3.5	887 / 3.7	<b>1969</b>
HSBF-HC-3030	842 x 842 x 135 mm	762 x 762 mm	772 x 772 mm	869 / 4.0	950 / 4.1	1034 / 4.3	<b>2185</b>
HSBF-HC-3618	994 x 537 x 135 mm	914 x 457 mm	924 x 467 mm	630 / 2.9	689 / 3.0	750 / 3.1	<b>2085</b>
HSBF-HC-3624	994 x 690 x 135 mm	914 x 610 mm	924 x 619 mm	870 / 4.0	950 / 4.1	1034 / 4.3	<b>2094</b>
HSBF-HC-3630	994 x 842 x 135 mm	914 x 762 mm	924 x 772 mm	933 / 4.2	1020 / 4.4	1110 / 4.6	<b>2433</b>
HSBF-HC-4218	1147 x 537 x 135 mm	1067 x 457 mm	1076 x 467 mm	680 / 3.1	744 / 3.2	810 / 3.4	<b>2188</b>
HSBF-HC-4224	1147 x 690 x 135 mm	1067 x 610 mm	1076 x 619 mm	997 / 4.5	1090 / 4.7	1187 / 4.9	<b>2199</b>
HSBF-HC-4230	1147 x 842 x 135 mm	1067 x 762 mm	1076 x 772 mm	1162 / 5.3	1270 / 5.5	1383 / 5.8	<b>2672</b>
HSBF-HC-4818	1299 x 537 x 135 mm	1219 x 457 mm	1229 x 467 mm	840 / 3.8	918 / 4.0	1000 / 4.2	<b>2305</b>
HSBF-HC-4824	1299 x 690 x 135 mm	1219 x 610 mm	1229 x 619 mm	1121 / 5.1	1225 / 5.3	1334 / 5.6	<b>2316</b>
HSBF-HC-4830	1299 x 842 x 135 mm	1219 x 762 mm	1229 x 772 mm	1201 / 5.5	1314 / 5.7	1430 / 6.0	<b>2879</b>

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C.

Hatco is not responsible for counter damage caused by heat from the warmer.

#### All Built-In Flush Mount Hardcoat Aluminum Heated Shelf Models Feature:

**Control Box:** Flush Mount Electronic Temperature Control with 914 mm conduit. **Cord Location:** Cord is attached to Control Box.  
**Cord and Plug:** 1829 mm cord and plug.

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

**Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable**

	<b>RED</b>	Warm Red	<b>BLACK</b>	Black	<b>\$ 47</b>
	<b>GRAY</b>	Gray Granite	<b>WHITE</b>	White Granite	<b>47</b>
	<b>NAVY</b>	Navy Blue	<b>GREEN</b>	Hunter Green	<b>47</b>
	<b>COPPER</b>	Antique Copper			<b>47</b>
<b>HSBF-FLUSH-ITC</b>	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)				<b>202</b>
<b>HSBF-SMFLUSH-ITC</b>	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)				<b>202</b>
<b>HSBF-FLUSH-TSTAT</b>	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 155 mm D)				<b>No Charge</b>
<b>HSBF-SMFLUSH-TSTAT</b>	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)				<b>No Charge</b>
<b>COND-6</b>	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only				<b>46</b>
<b>COND-10</b>	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only				<b>89</b>

### COLORS AND FINISHES – INSIDE BACK COVER



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT



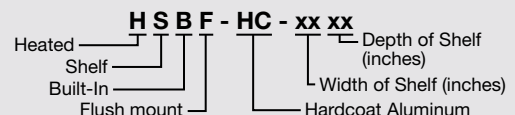
HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT

### OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	149 mm	162 mm	121 mm
HSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm
HSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
HSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 mm





July 1, 2024

## Export Price List

### Built-In Flush Mount Simulated Stone Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Simulated Stone Heated Shelves. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models have a Simulated Stone surface and are bottom mount, flush with the countertop
- Simulated stone is Swanstone®
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available



**HSBF-SS-4818**  
in standard Night Sky



**HSBF-SS-4818**  
in optional  
Gray Granite

**HSBF-SS-4818**  
in optional  
Bermuda Sand



#### BUILT-IN FLUSH MOUNT SIMULATED STONE HEATED SHELVES

Model <sup>M</sup>	Overall Shelf Dimensions (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps			List Price
				220V	230V	240V	
<b>HSBF-SS-2418</b>	686 x 533 x 142 mm	610 x 457 mm	619 x 467 mm	534 / 2.4	583 / 2.5	635 / 2.6	<b>\$2203</b>
<b>HSBF-SS-3018</b>	838 x 533 x 142 mm	762 x 457 mm	772 x 467 mm	655 / 3.0	716 / 3.1	780 / 3.3	<b>2293</b>
<b>HSBF-SS-3618</b>	990 x 533 x 142 mm	914 x 457 mm	924 x 467 mm	782 / 3.6	854 / 3.7	930 / 3.9	<b>2390</b>
<b>HSBF-SS-4818</b>	1295 x 533 x 142 mm	1219 x 457 mm	1229 x 467 mm	1068 / 4.9	1166 / 5.1	1270 / 5.3	<b>2709</b>

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C.  
Hatco is not responsible for counter damage caused by heat from the warmer.

#### All Built-In Flush Mount Simulated Stone Heated Shelf Models Feature:

**Control Box:** Flush Mount Electronic Temperature Control with 914 mm conduit.

**Cord Location:** Cord is attached to Control Box. **Cord and Plug:** 1829 mm cord and plug.

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

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –			No Charge
SS-GGRAN	Gray Granite	SS-BSAND	Bermuda Sand
<b>Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable</b>			
RED	Warm Red		\$ 47
BLACK	Black		47
GRAY	Gray Granite		47
WHITE	White Granite		47
NAVY	Navy Blue		47
GREEN	Hunter Green		47
COPPER	Antique Copper		47
<b>HSBF-FLUSH-ITC</b>	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)		202
<b>HSBF-SMFLUSH-ITC</b>	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)		202
<b>HSBF-FLUSH-TSTAT</b>	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)		No Charge
<b>HSBF-SMFLUSH-TSTAT</b>	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)		No Charge
<b>COND-6</b>	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		46
<b>COND-10</b>	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		89

#### COLORS AND FINISHES – INSIDE BACK COVER

#### OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
<b>HSBF-FLUSH-ITC</b>	149 mm	162 mm	121 mm
<b>HSBF-FLUSH-TSTAT</b>	149 mm	162 mm	102 mm
<b>HSBF-SMFLUSH-ITC</b>	171 mm	95 mm	92 mm
<b>HSBF-SMFLUSH-TSTAT</b>	171 mm	87 mm	86 mm



**HSBF-SMFLUSH-ITC**



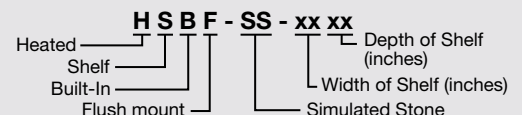
**HSBF-SMFLUSH-TSTAT**



**HSBF-FLUSH-ITC**



**HSBF-FLUSH-TSTAT**



## Cold Built-In Simulated Stone Shelves

Hatco's Cold Built-In Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and much more! CSSBR and CSSBX have the benefit of allowing fabricators freedom to design.

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Simulated stone is Swanstone®
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for a fully integrated look
- Control Box comes standard with 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSSBR models only)
- CSSBR models have unattached Condensing unit and Control Box, CSSBX models have unattached Control Box only



**NOTICE: Effective January 1, 2025, the CSSB Cold Built-In Simulated Stone Shelves are no longer available. Please see page 100 to explore our new CSSBP R-290 Cold Built-In Simulated Stone Shelf offerings for your foodservice needs.**



**CSSBR-4818**  
in standard Night Sky simulated stone – All models come with unattached Condenser and Control Box

**CSSBX-4818**  
in Granite Gray simulated stone – All models come with unattached Control Box only

**NOTE:** All models are not a CE offering, items are sold as components for fabricator self certification.

Usable Space W x D	Approx. Ship Weight	List Price
610 x 457 mm	56 kg	\$ 8664
762 x 457 mm	60 kg	8751
914 x 457 mm	66 kg	9018
1219 x 457 mm	79 kg	10192

CSSB-4818 1295 x 533 mm

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Cold Built-In Simulated Stone Shelf Models Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug

### COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Approx. Ship Weight	List Price
CSSBR-2418	686 x 533 mm	610 x 457 mm	40 kg	\$7732
CSSBR-3018	838 x 533 mm	762 x 457 mm	46 kg	7819
CSSBR-3618	991 x 533 mm	914 x 457 mm	47 kg	8086
CSSBR-4818	1295 x 533 mm	1219 x 457 mm	59 kg	9260

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:**

Voltage: 220, 230 or 240. Models Shipped with: Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TVX valve (unattached).

### COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
CSSBX-2418	686 x 533 mm	610 x 457 mm	17	40 kg	\$6246
CSSBX-3018	838 x 533 mm	762 x 457 mm	17	45 kg	6333
CSSBX-3618	991 x 533 mm	914 x 457 mm	17	45 kg	6600
CSSBX-4818	1295 x 533 mm	1219 x 457 mm	17	57 kg	7774

\* Not available with CE Mark.

**All Cold Built-In Simulated Stone Shelf Models with Unattached Control Box Only Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose), TVX valve (unattached).

### OPTIONS

(available at time of purchase only)

**Simulated stone colors –**

**Non-standard colors are non-returnable – Night Sky standard –**

**SS-GGRAN** Gray Granite **No Charge**

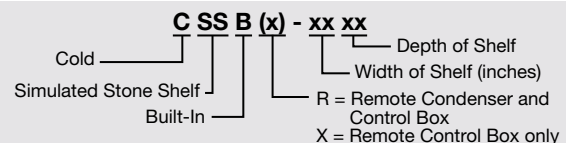
**SS-BSAND** Bermuda Sand **No Charge**

**COND-8.5** 2591 mm cord (1524 mm standard), CSSB models only **\$15**

### COLORS AND FINISHES – INSIDE BACK COVER

### COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
CSSB(R)(X)-2418	619 mm	467 mm
CSSB(R)(X)-3018	772 mm	467 mm
CSSB(R)(X)-3618	924 mm	467 mm
CSSB(R)(X)-4818	1229 mm	467 mm
Model	Width	Height
Control Box (208 W x 165 mm D)	189 mm	143 mm





## Cold Built-In Flush Top Simulated Stone Shelves

Hatco's sturdy Cold Built-In Flush Top Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and more!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Simulated stone is Swanstone®
- All models are bottom mount units
- Control Box comes standard with a 1219 mm lead wire

- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSSBFR models only)

*continued on next page..*



**CSSBF-48-S**  
in standard Night Sky  
simulated stone



**CSSBFR-48-S**  
in optional  
Bermuda Sand – All  
models come with  
unattached Condenser  
and Control Box

**NOTICE: Effective January 1, 2025, the CSSBF Cold Built-In Flush Top Simulated Stone Shelves are no longer available. Please see page 101 to explore our new CSSBFP R-290 Cold Built-In Flush Top Simulated Stone Shelf offerings for your foodservice needs.**

### ONE SHELVES

			Approx. Ship Weight	List Price
			54 kg	\$ 8650
			57 kg	8685
CSSBF-24-S	686 x 686 mm	610 x 610 mm	61 kg	8955
CSSBF-36-F	991 x 470 mm	914 x 394 mm	63 kg	8979
CSSBF-36-I	991 x 572 mm	914 x 495 mm	71 kg	9015
CSSBF-36-S	991 x 686 mm	914 x 610 mm	75 kg	10558
CSSBF-48-F	1295 x 470 mm	1219 x 394 mm	73 kg	10154
CSSBF-48-I	1295 x 572 mm	1219 x 495 mm	78 kg	10191
CSSBF-48-S	1295 x 686 mm	1219 x 610 mm	86 kg	11901

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Cold Built-In Flush Top Simulated Stone Shelf Models Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug.

**NOTE:** Models are not a CE offering, items are sold as components for fabricator self certification.



### COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Approx. Ship Weight	List Price
CSSBFR-24-F	686 x 470 mm	610 x 394 mm	56 kg	\$ 7718
CSSBFR-24-I	686 x 572 mm	610 x 495 mm	56 kg	7753
CSSBFR-24-S	686 x 686 mm	610 x 610 mm	69 kg	8023
CSSBFR-36-F	991 x 470 mm	914 x 394 mm	69 kg	8047
CSSBFR-36-I	991 x 572 mm	914 x 495 mm	69 kg	8083
CSSBFR-36-S	991 x 686 mm	914 x 610 mm	71 kg	9626
CSSBFR-48-F	1295 x 470 mm	1219 x 394 mm	71 kg	9222
CSSBFR-48-I	1295 x 572 mm	1219 x 495 mm	71 kg	9259
CSSBFR-48-S	1295 x 686 mm	1219 x 610 mm	76 kg	10969

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TXV valve (unattached).

**OPTIONS – PAGE 109**



## Cold Built-In Flush Top Simulated Stone Shelves

continued...

- CSSBR models have unattached Condensing unit and Control Box, CSSBX models have unattached Control Box only
- CSSBFR, CSSBFX models have benefit of allowing fabricators the freedom to design



**CSSBFX-48-S**  
in optional Gray Granite  
simulated stone – All models  
come with unattached  
Control Box only

### COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
CSSBFX-24-F	686 x 470 mm	610 x 394 mm	17	36 kg	\$6232
CSSBFX-24-I	686 x 572 mm	610 x 495 mm	17	36 kg	6267
CSSBFX-24-S	686 x 686 mm	610 x 610 mm	17	41 kg	6537
CSSBFX-36-F	991 x 470 mm	914 x 394 mm	17	44 kg	6561
CSSBFX-36-I	991 x 572 mm	914 x 495 mm	17	50 kg	6597
CSSBFX-36-S	991 x 686 mm	914 x 610 mm	17	54 kg	8140
CSSBFX-48-F	1295 x 470 mm	1219 x 394 mm	17	54 kg	7736
CSSBFX-48-I	1295 x 572 mm	1219 x 495 mm	17	59 kg	7773
CSSBFX-48-S	1295 x 686 mm	1219 x 610 mm	17	66 kg	9483

\* Not available with CE Mark.

**All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) TXV valve (unattached).

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

**Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –**

SS-GGRAN	Gray Granite	No Charge
SS-BSAND	Bermuda Sand	No Charge
COND-8.5	2591 mm cord (1524 mm standard) for CSSBF models only	\$15

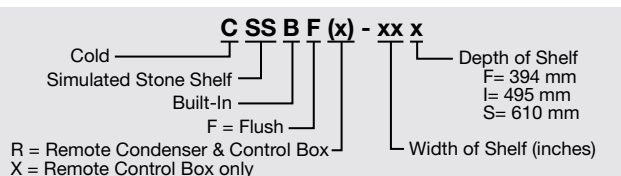
### COLORS AND FINISHES – INSIDE BACK COVER

**NOTE:** Models are not a CE offering, items are sold as components for fabricator self certification.

### COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
CSSBF(R)(X)-24-F	619 mm	403 mm
CSSBF(R)(X)-24-I	619 mm	505 mm
CSSBF(R)(X)-24-S	619 mm	619 mm
CSSBF(R)(X)-36-F	924 mm	403 mm
CSSBF(R)(X)-36-I	924 mm	505 mm
CSSBF(R)(X)-36-S	924 mm	619 mm
CSSBF(R)(X)-48-F	1229 mm	403 mm
CSSBF(R)(X)-48-I	1229 mm	505 mm
CSSBF(R)(X)-48-S	1229 mm	619 mm

Model	Width	Height
Control Box (208 W x 165 mm D)	189 mm	143 mm



## Cold Built-In Flush Top Shelves

Hatco's Cold Built-In Flush Top Shelves, in our signature Hardcoat Aluminium, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more, perfectly chilled.

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are top mounted with an Hardcoat Aluminum surface
- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control comes standard with a 1219 mm lead wire

- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSBFR models only)

*continued on next page...*



CSBF-48-S  
(Flush Top)



CSBFR-48-S  
(Flush Top) All models come with unattached Condenser and Control Box

**NOTICE: Effective January 1, 2025, the CSBF Cold Built-In Flush Top Shelves are no longer available. Please see page 102 to explore our new CSBFR R-290 Cold Built-In Flush Top Shelf offerings for your foodservice needs.**

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight	List Price
CSBF-24-F	648 x 432 mm	610 x 394 mm	46 kg	\$ 8336
CSBF-24-I	648 x 533 mm	610 x 495 mm	53 kg	8364
CSBF-24-S	648 x 648 mm	610 x 610 mm	54 kg	8477
CSBF-36-F	953 x 432 mm	914 x 394 mm	59 kg	8502
CSBF-36-I	953 x 533 mm	914 x 495 mm	59 kg	8537
CSBF-36-S	953 x 648 mm	914 x 610 mm	69 kg	9720
CSBF-48-F	1257 x 432 mm	1219 x 394 mm	63 kg	9521
CSBF-48-I	1257 x 533 mm	1219 x 495 mm	72 kg	9558
CSBF-48-S	1257 x 648 mm	1219 x 610 mm	81 kg	10553

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Cold Built-In Flush Top Models Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug.

**NOTE:** Models are not a CE offering, items are sold as components for fabricator self certification.



### COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight	List Price
CSBFR-24-F	648 x 432 mm	610 x 394 mm	47 kg	\$7590
CSBFR-24-I	648 x 533 mm	610 x 495 mm	58 kg	7618
CSBFR-24-S	648 x 648 mm	610 x 610 mm	58 kg	7731
CSBFR-36-F	953 x 432 mm	914 x 394 mm	39 kg	7756
CSBFR-36-I	953 x 533 mm	914 x 495 mm	37 kg	7791
CSBFR-36-S	953 x 648 mm	914 x 610 mm	64 kg	8974
CSBFR-48-F	1257 x 432 mm	1219 x 394 mm	67 kg	8775
CSBFR-48-I	1257 x 533 mm	1219 x 495 mm	67 kg	8812
CSBFR-48-S	1257 x 648 mm	1219 x 610 mm	76 kg	9807

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Cold Built-In Flush Top Shelf Models with Unattached Condenser/Control Box Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TXV valve (unattached).

**OPTIONS – PAGE 111**

## Cold Built-In Flush Top Shelves

*continued*

- CSBFR models have unattached Condensing unit and Control Box, CSBFX models have unattached Control Box only
- CSBFR, CSBFX models have benefit of allowing fabricators the freedom to design



**CSBFX-48-S**  
(Flush Top) All models come with unattached Control Box only

### COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONTROL BOX ONLY (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Rated Watts	Approx. Ship Weight	List Price 220V, 230V, 240V
CSBFX-24-F	648 x 432 mm	610 x 394 mm	17	29 kg	<b>\$5918</b>
CSBFX-24-I	648 x 533 mm	610 x 495 mm	17	33 kg	<b>5946</b>
CSBFX-24-S	648 x 648 mm	610 x 610 mm	17	36 kg	<b>6059</b>
CSBFX-36-F	953 x 432 mm	914 x 394 mm	17	35 kg	<b>6084</b>
CSBFX-36-I	953 x 533 mm	914 x 495 mm	17	41 kg	<b>6119</b>
CSBFX-36-S	953 x 648 mm	914 x 610 mm	17	54 kg	<b>7302</b>
CSBFX-48-F	1257 x 432 mm	1219 x 394 mm	17	53 kg	<b>7103</b>
CSBFX-48-I	1257 x 533 mm	1219 x 495 mm	17	60 kg	<b>7140</b>
CSBFX-48-S	1257 x 648 mm	1219 x 610 mm	17	66 kg	<b>8135</b>

\* Not available with CE Mark.

**NOTE:** Models are not a CE offering, items are sold as components for fabricator self certification.

**All Cold Built-In Flush Top Shelf Models with Unattached Control Box Only Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

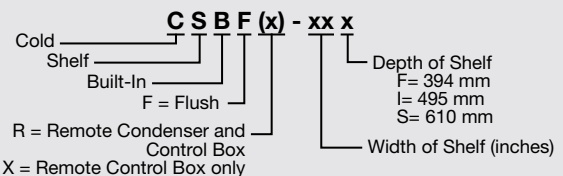
### OPTIONS (available at time of purchase only)

**COND-8.5** 2591 mm cord (1524 mm standard) for CSBF models only **\$15**

**COLORS AND FINISHES – INSIDE BACK COVER**

### COUNTERTOP CUTOUT DIMENSIONS

Model	Width		Depth	
	Minimum	Maximum	Minimum	Maximum
CSBF(X)(R)-24-F	625 mm	635 mm	409 mm	419 mm
CSBF(X)(R)-24-I	625 mm	635 mm	511 mm	521 mm
CSBF(X)(R)-24-S	625 mm	635 mm	625 mm	635 mm
CSBF(X)(R)-36-F	930 mm	940 mm	409 mm	419 mm
CSBF(X)(R)-36-I	930 mm	940 mm	511 mm	521 mm
CSBF(X)(R)-36-S	930 mm	940 mm	625 mm	635 mm
CSBF(X)(R)-48-F	1234 mm	1245 mm	409 mm	419 mm
CSBF(X)(R)-48-I	1234 mm	1245 mm	511 mm	521 mm
CSBF(X)(R)-48-S	1234 mm	1245 mm	625 mm	635 mm
<b>Control Box</b> (208 W x 165 mm D)	189 mm		143 mm	



## Cold Undermount Shelves

Cold Undermount Shelves offer the same great performance as the Cold Built-In Flush Top Shelves, but are mounted directly against the underside of a granite, quartz, stainless steel or appropriate simulated stone counter top (no cut out required). Cooling transfers through the countertop to the top surface, without puncturing, for a true, seamless look.

- Mount under appropriate countertop material for a seamless look
- Approved materials include granite and quartz up to 30 mm, Swanstone as provided by Hatco, and certain stainless steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other material. \*
- All models feature an Anodized Aluminum surface
- Control Box comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSUR models only)

*continued on next page..*



CSU-48-S  
(Undermount)



CSUR-48-S  
(Undermount) All models include unattached Condenser and Control Box only

**NOTICE: Effective January 1, 2025, the CSU Cold Undermount Shelves are no longer available. Please see page 103 to explore our new CSUP R-290 Cold Undermount Shelf offerings for your foodservice needs.**

			Aluminum)	Approx. Ship Weight	List Price
CSU-24-I	694 x 579 mm	610 x 495 mm		54 kg	\$7860
CSU-24-S	694 x 694 mm	610 x 610 mm		53 kg	7894
CSU-36-F	998 x 478 mm	914 x 394 mm		65 kg	7848
CSU-36-I	998 x 579 mm	914 x 495 mm		64 kg	7861
CSU-36-S	998 x 694 mm	914 x 610 mm		57 kg	8899
CSU-48-F	1303 x 478 mm	1219 x 394 mm		64 kg	8685
CSU-48-I	1303 x 579 mm	1219 x 495 mm		66 kg	8720
CSU-48-S	1303 x 694 mm	1219 x 610 mm		81 kg	9467

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

All Cold Undermount Shelf Models Feature: Voltage: 220, 230 or 240.

Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug, thermal mastic caulk and single use applicator.

**NOTE:** Models are not a CE offering, items are sold as components for fabricator self certification.



### COLD UNDERMOUNT SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX (Anodized Aluminum)

Model* <sup>¶</sup>	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Approx. Ship Weight	List Price
CSUR-24-F	694 x 478 mm	610 x 394 mm	50 kg	\$6928
CSUR-24-I	694 x 579 mm	610 x 495 mm	44 kg	6962
CSUR-24-S	694 x 694 mm	610 x 610 mm	54 kg	7038
CSUR-36-F	998 x 478 mm	914 x 394 mm	54 kg	6916
CSUR-36-I	998 x 579 mm	914 x 495 mm	54 kg	6929
CSUR-36-S	998 x 694 mm	914 x 610 mm	65 kg	7967
CSUR-48-F	1303 x 478 mm	1219 x 394 mm	69 kg	7753
CSUR-48-I	1303 x 579 mm	1219 x 495 mm	65 kg	7788
CSUR-48-S	1303 x 694 mm	1219 x 610 mm	69 kg	8535

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

All Cold Undermount Shelf Models with Unattached Condenser/Control Box Feature:

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TXV valve (unattached), thermal mastic caulk and single use applicator.

<sup>¶</sup> Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual which found on the Hatco website, [www.hatcocorp.com](http://www.hatcocorp.com).

### OPTIONS – PAGE 113



CSU and CSUR models include thermal mastic caulk and a single use applicator



## Cold Undermount Shelves

*continued*

- CSUR models have unattached Condensing unit and Control Box, CSUX models have unattached Control Box only
- CSUR and CSUX models have benefit of allowing fabricators the freedom to design.



**CSUX-48-S**  
(Undermount) All models include unattached Control Box only

### COLD UNDERMOUNT SHELVES WITH UNATTACHED CONTROL BOX ONLY (Anodized Aluminum)

Model* <sup>■</sup>	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Watts	Approx. Ship Weight	List Price 220V, 230V, 240V
CSUX-24-F	694 x 478 mm	610 x 394 mm	17	34 kg	<b>\$5442</b>
CSUX-24-I	694 x 579 mm	610 x 495 mm	17	34 kg	<b>5476</b>
CSUX-24-S	694 x 694 mm	610 x 610 mm	17	38 kg	<b>5552</b>
CSUX-36-F	998 x 478 mm	914 x 394 mm	17	41 kg	<b>5430</b>
CSUX-36-I	998 x 579 mm	914 x 495 mm	17	44 kg	<b>5443</b>
CSUX-36-S	998 x 694 mm	914 x 610 mm	17	45 kg	<b>6481</b>
CSUX-48-F	1303 x 478 mm	1219 x 394 mm	17	46 kg	<b>6267</b>
CSUX-48-I	1303 x 579 mm	1219 x 495 mm	17	51 kg	<b>6302</b>
CSUX-48-S	1303 x 694 mm	1219 x 610 mm	17	56 kg	<b>7049</b>

\* Not available with CE Mark.

**All Cold Undermount Shelf Models with Unattached Control Box Only Feature:**

Voltage: 220, 230 or 240.

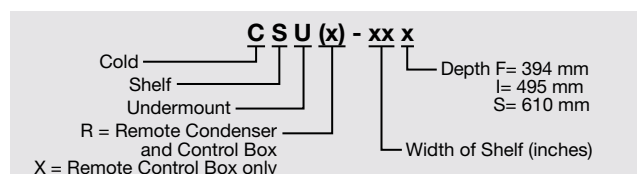
**Models Shipped with:** Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

- Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual, which found on the Hatco website, [www.hatcocorp.com](http://www.hatcocorp.com).

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

**COND-8.5** 2591 mm cord (1524 mm standard) for CSU models only **\$15**

### COLORS AND FINISHES – INSIDE BACK COVER





July 1, 2024

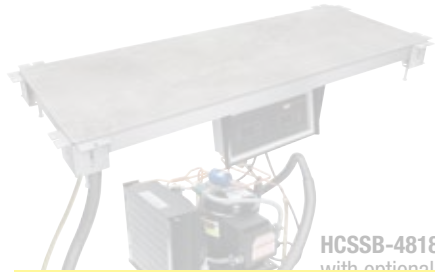
## Export Price List

### Hot/Cold Built-In Simulated Stone Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented, Hot/Cold Built-In Simulated Stone Shelves. They easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- All models are bottom mount, flush with the countertop
- Simulated stone is Swanstone®
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for a fully integrated look

- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSSBR models only)
- HCSSBR has unattached Condensing unit and Control Box, HCSSBX has unattached Control Box only



HCSSB-4818 with optional



HCSSBR-4818 in standard Night Sky simulated stone – All models include unattached Condenser and Control Box only

**NOTICE: Effective January 1, 2025, the HCSSB Hot/Cold Built-In Simulated Stone Shelves are no longer available. For inquiries or to explore alternative equipment solutions, please contact our Customer Service Team at support@hatcocorp.com.**

\* Not available with CE Mark.

All Hot/Cold Built-In Simulated Stone Shelf Models Feature:

Voltage: 220, 230 or 240. Models Shipped with: Electronic Temperature Control, condensing unit, 1829 mm cord and plug.

#### HOT/COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Approx. Ship Weight	List Price
HCSSBR-2418	686 x 533 mm	610 x 457 mm	61 kg	\$ 9104
HCSSBR-3018	838 x 533 mm	762 x 457 mm	69 kg	9203
HCSSBR-3618	991 x 533 mm	914 x 457 mm	73 kg	9382
HCSSBR-4818	1295 x 533 mm	1219 x 457 mm	85 kg	10408

\* Not available with CE Mark.

All Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:

Voltage: 220, 230 or 240. Models Shipped with: Shelf assembly with temperature probes, Control Box and condensing unit (shipped loose), unattached TXV valve.

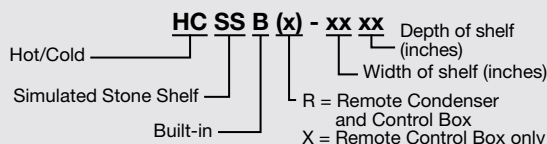
#### HOT/COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSSBX-2418	686 x 533 mm	610 x 457 mm	371, 405, 441	45 kg	\$7618
HCSSBX-3018	838 x 533 mm	762 x 457 mm	467, 510, 555	48 kg	7717
HCSSBX-3618	991 x 533 mm	914 x 457 mm	558, 610, 664	54 kg	7896
HCSSBX-4818	1295 x 533 mm	1219 x 457 mm	746, 815, 887	64 kg	8922

\* Not available with CE Mark.

All Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Control Box Only Feature:

Voltage: 220, 230 or 240. Models Shipped with: Shelf assembly with temperature probes, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).



COUNTERTOP CUTOUT DIMENSIONS		
Model	Width 10 mm radii	Height 10 mm radii
HCSSB(R)(X)-2418	619 mm	467 mm
HCSSB(R)(X)-3018	772 mm	467 mm
HCSSB(R)(X)-3618	924 mm	467 mm
HCSSB(R)(X)-4818	1229 mm	467 mm
Model	Width	Height
Control Box (354 W x 168 mm D)	333 mm	143 mm

**NOTE:** Models are not a CE offering, items are sold as components for fabricator self certification.

#### OPTIONS

(available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable Night Sky standard –

SS-GGRAN	Gray Granite	No Charge
SS-BSAND	Bermuda Sand	No Charge



Dekton® Stone Colors – All Dekton surfaces are non-returnable –

HCSSB-2418 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	\$677
REM	Rem	677
SOKE	Soke	677

HCSSB-3018 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	\$940
REM	Rem	940
SOKE	Soke	940

HCSSB-3618 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	\$1088
REM	Rem	1088
SOKE	Soke	1088

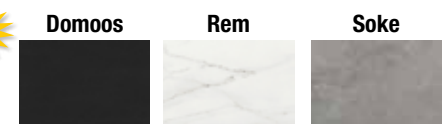
HCSSB-4818 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	\$1151
REM	Rem	1151
SOKE	Soke	1151

COND-8.5CC	2591 mm conduit	\$22
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#### COLORS AND FINISHES – INSIDE BACK COVER

Dekton® stone surfaces available for HCSSB models:



Note: Due to the natural texture, patterns may vary.

## Hot/Cold Built-In Flush Top Simulated Stone Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented Hot/Cold Built-In Flush Top Simulated Stone Shelves. They easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- All units are bottom mount, flush with the countertop
- Simulated stone is Swanstone®
- All units match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for an integrated look
- Control Box comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSSBFR models only)

*continued on next page...*



**HCSSBF-48-S**  
Standard Night Sky  
simulated stone



**HCSSBFR-48-S**  
in optional Granite Gray  
simulated stone – All models  
include unattached Condenser  
and Control Box only

**NOTICE: Effective January 1, 2025, the HCSSBF Hot/Cold Built-In Flush Top Simulated Stone Shelves are no longer available. For inquiries or to explore alternative equipment solutions, please contact our Customer Service Team at [support@hatcocorp.com](mailto:support@hatcocorp.com).**

### STONE SHELVES

			Approx. Ship Weight	List Price
HCSSBF-24-I	686 x 572 mm	610 x 495 mm	64 kg	\$ 9974
HCSSBF-24-S	686 x 686 mm	610 x 610 mm	61 kg	10036
HCSSBF-36-F	991 x 470 mm	914 x 394 mm	75 kg	10277
HCSSBF-36-I	991 x 572 mm	914 x 495 mm	75 kg	10314
HCSSBF-36-S	991 x 686 mm	914 x 610 mm	82 kg	11491
HCSSBF-48-F	1295 x 470 mm	1219 x 394 mm	84 kg	10623
HCSSBF-48-I	1295 x 572 mm	1219 x 495 mm	89 kg	11402
HCSSBF-48-S	1295 x 686 mm	1219 x 610 mm	111 kg	13670

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models Feature:**

Voltage: Voltage: 220, 230 or 240.

Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug.

### HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Approx. Ship Weight	List Price
HCSSBFR-24-F	686 x 470 mm	610 x 394 mm	54 kg	\$ 9042
HCSSBFR-24-I	686 x 572 mm	610 x 495 mm	54 kg	9104
HCSSBFR-24-S	686 x 686 mm	610 x 610 mm	49 kg	9194
HCSSBFR-36-F	991 x 470 mm	914 x 394 mm	73 kg	9345
HCSSBFR-36-I	991 x 572 mm	914 x 495 mm	76 kg	9382
HCSSBFR-36-S	991 x 686 mm	914 x 610 mm	84 kg	10559
HCSSBFR-48-F	1295 x 470 mm	1219 x 394 mm	85 kg	9691
HCSSBFR-48-I	1295 x 572 mm	1219 x 495 mm	89 kg	10470
HCSSBFR-48-S	1295 x 686 mm	1219 x 610 mm	99 kg	12738

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probes, Control Box and condensing unit (shipped loose), TXV valve (unattached).

**OPTIONS – PAGE 116**

**ECOIZATION**  
HCSSBFR models only

## Hot/Cold Built-In Flush Top Simulated Stone Shelves

continued

- HCSSBFR has unattached Condensing unit and Control Box, HCSSBFX has unattached Control Box only
- HCSSBFR and HCSSBFX models have benefit of allowing fabricators the freedom to design



**HCSSBFX-48-S**  
in optional Bermuda Sand  
simulated stone – All models  
include unattached Control  
Box only

### HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSSBFX-24-F	686 x 470 mm	610 x 394 mm	325, 355, 387	42 kg	\$ 7556
HCSSBFX-24-I	686 x 572 mm	610 x 495 mm	407, 445, 485	44 kg	7618
HCSSBFX-24-S	686 x 686 mm	610 x 610 mm	503, 550, 599	48 kg	7708
HCSSBFX-36-F	991 x 470 mm	914 x 394 mm	485, 530, 577	52 kg	7859
HCSSBFX-36-I	991 x 572 mm	914 x 495 mm	613, 670, 730	56 kg	7896
HCSSBFX-36-S	991 x 686 mm	914 x 610 mm	755, 825, 898	62 kg	9073
HCSSBFX-48-F	1295 x 470 mm	1219 x 394 mm	650, 710, 773	59 kg	8205
HCSSBFX-48-I	1295 x 572 mm	1219 x 495 mm	814, 890, 969	68 kg	8984
HCSSBFX-48-S	1295 x 686 mm	1219 x 610 mm	1006, 1100, 1198	76 kg	11252

\* Not available with CE Mark.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with  
Unattached Control Box Only Feature:

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf),  
Control Box (shipped loose) TXV valve (unattached).

**NOTE:** Models are not a CE offering,  
items are sold as components for  
fabricator self certification.

### COUNTERTOP CUTOUT DIMENSIONS

Model	Width 10 mm radii	Height 10 mm radii
HCSSBF(R)(X)-24-F	619 mm	403 mm
HCSSBF(R)(X)-24-I	619 mm	505 mm
HCSSBF(R)(X)-24-S	619 mm	619 mm
HCSSBF(R)(X)-36-F	924 mm	403 mm
HCSSBF(R)(X)-36-I	924 mm	505 mm
HCSSBF(R)(X)-36-S	924 mm	619 mm
HCSSBF(R)(X)-48-F	1226 mm	403 mm
HCSSBF(R)(X)-48-I	1226 mm	505 mm
HCSSBF(R)(X)-48-S	1226 mm	619 mm
Model	Width	Height
Control Box (354 W x 168 mm D)	333 mm	143 mm

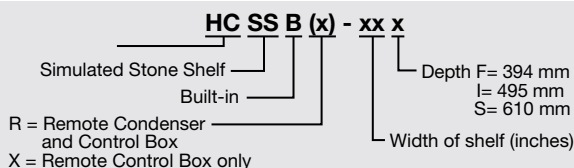
### OPTIONS

(available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable Night Sky standard –

SS-GGRAN	Gray Granite	No Charge
SS-BSAND	Bermuda Sand	No Charge
COND-8.5CC	2591 mm conduit (1829 mm standard) for HCSSBF models only	\$22

### COLORS AND FINISHES – INSIDE BACK COVER





## Hot/Cold Built-In Flush Top Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented Hot/Cold Built-In Flush Top Shelves. In our signature Hardcoat Aluminium, they easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- Units are Hardcoat Aluminum, top mount
- All models match the GRSBF Glo-Ray® Built-In Rectangular Flush Top Heated Shelves for a fully integrated look
- Control comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSBFR models only)

*continued on next page...*

**NOTICE: Effective January 1, 2025, the HCSBF Hot/Cold Built-In Flush Top Shelves are no longer available. For inquiries or to explore alternative equipment solutions, please contact our Customer Service Team at [support@hatcocorp.com](mailto:support@hatcocorp.com).**

HCSBF-48-S



**HCSBFR-48-S** All models include unattached Condenser and Control Box only

### HOT/COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight	List Price
HCSBF-24-F	648 x 432 mm	610 x 394 mm	54 kg	\$ 9684
HCSBF-24-I	648 x 533 mm	610 x 495 mm	58 kg	9903
HCSBF-24-S	648 x 648 mm	610 x 610 mm	64 kg	10123
HCSBF-36-F	953 x 432 mm	914 x 394 mm	71 kg	10162
HCSBF-36-I	953 x 533 mm	914 x 495 mm	69 kg	10275
HCSBF-36-S	953 x 648 mm	914 x 610 mm	68 kg	11198
HCSBF-48-F	1257 x 432 mm	1219 x 394 mm	74 kg	11118
HCSBF-48-I	1257 x 533 mm	1219 x 495 mm	79 kg	11452
HCSBF-48-S	1257 x 648 mm	1219 x 610 mm	96 kg	12477

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Hot/Cold Built-In Flush Top Shelf Models Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Electronic Temperature Control, condensing unit, 1829 mm cord and plug.

### HOT/COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight	List Price
HCSBFR-24-F	648 x 432 mm	610 x 394 mm	49 kg	\$ 8938
HCSBFR-24-I	648 x 533 mm	610 x 495 mm	58 kg	9157
HCSBFR-24-S	648 x 648 mm	610 x 610 mm	64 kg	9377
HCSBFR-36-F	953 x 432 mm	914 x 394 mm	71 kg	9416
HCSBFR-36-I	953 x 533 mm	914 x 495 mm	73 kg	9529
HCSBFR-36-S	953 x 648 mm	914 x 610 mm	71 kg	10452
HCSBFR-48-F	1257 x 432 mm	1219 x 394 mm	66 kg	10372
HCSBFR-48-I	1257 x 533 mm	1219 x 495 mm	60 kg	10706
HCSBFR-48-S	1257 x 648 mm	1219 x 610 mm	116 kg	11731

\* Not available with CE Mark.

Consult factory for refrigerant specifications.

**All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:**

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probes, Control Box and condensing unit (shipped loose), TXV valve (unattached).

**OPTIONS – PAGE 118**

 **ecoization**  
HCSBFR models only



## Hot/Cold Built-In Flush Top Shelves

*continued*

- HCSBFR models have unattached Condensing unit and Control Box, HCSBFX models have unattached Control Box only
- HCSBFR and HCSBFX models have benefit of allowing fabricators the freedom to design.



**HCSBFX-48-S**  
All models include unattached Control Box only

### HOT/COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONTROL BOX ONLY (Hardcoat Aluminum)

**NOTE:** Models are not a CE offering, items are sold as components for fabricator self certification.

Model*	Overall Dimensions	Usable Shelf	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
	W x D	Space W x D			
HCSBFX-24-F	648 x 432 mm	610 x 394 mm	325, 355, 387	34 kg	\$ 7266
HCSBFX-24-I	648 x 533 mm	610 x 495 mm	407, 445, 485	39 kg	7485
HCSBFX-24-S	648 x 648 mm	610 x 610 mm	503, 550, 599	44 kg	7705
HCSBFX-36-F	953 x 432 mm	914 x 394 mm	485, 530, 577	48 kg	7744
HCSBFX-36-I	953 x 533 mm	914 x 495 mm	613, 670, 730	52 kg	7857
HCSBFX-36-S	953 x 648 mm	914 x 610 mm	755, 825, 898	53 kg	8780
HCSBFX-48-F	1257 x 432 mm	1219 x 394 mm	650, 710, 773	55 kg	8700
HCSBFX-48-I	1257 x 533 mm	1219 x 495 mm	814, 890, 969	60 kg	9034
HCSBFX-48-S	1257 x 648 mm	1219 x 610 mm	1006, 1100, 1198	64 kg	10059

\* Not available with CE Mark.

**All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:**

**Voltage:** 220, 230 or 240.

**Models Shipped with:** Shelf assembly with temperature probes, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

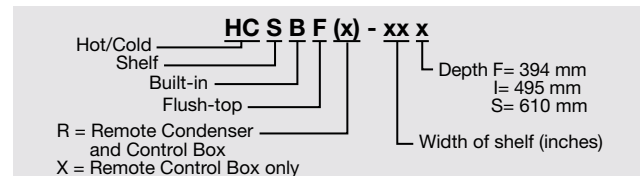
### OPTIONS (available at time of purchase only)

**COND-8.5CC** 2591 mm conduit (1829 mm standard) for HCSBF models only **\$22**

**COLORS AND FINISHES – INSIDE BACK COVER**

### COUNTERTOP CUTOUT DIMENSIONS

Model	Width		Height	
	Minimum	Maximum	Minimum	Maximum
HCSBF(R)(X)-24-F	625 mm	635 mm	409 mm	419 mm
HCSBF(R)(X)-24-I	625 mm	635 mm	511 mm	521 mm
HCSBF(R)(X)-24-S	625 mm	635 mm	625 mm	635 mm
HCSBF(R)(X)-36-F	930 mm	940 mm	409 mm	419 mm
HCSBF(R)(X)-36-I	930 mm	940 mm	511 mm	521 mm
HCSBF(R)(X)-36-S	930 mm	940 mm	625 mm	635 mm
HCSBF(R)(X)-48-F	1234 mm	1245 mm	409 mm	419 mm
HCSBF(R)(X)-48-I	1234 mm	1245 mm	511 mm	521 mm
HCSBF(R)(X)-48-S	1234 mm	1245 mm	625 mm	635 mm
<b>Model</b>	<b>Width</b>		<b>Height</b>	
<b>Control Box</b> (354 W x 168 mm D)	333 mm		143 mm	



## Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray Built-In Rectangular Heated Simulated Stone Shelves. These foodsafe shelves are ideal for buffet lines or hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base
- Includes remote Control Box with 915 mm conduit and 1829 mm cord and plug
- Models with simulated stone are Swanstone®



Standard Control Box



GRSSB-3618 in optional Bermuda Sand built into a simulated stone countertop

### GLO-RAY BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES

Model <sup>M</sup>	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price <sup>‡</sup>
		220V-230V	230V-240V		
GRSSB-2418	651 x 498 x 58 mm	534-583	583-635	14 kg	\$2223
GRSSB-3018	803 x 498 x 58 mm	655-716	716-780	20 kg	2313
GRSSB-3618	955 x 498 x 58 mm	782-854	854-930	22 kg	2410
GRSSB-4818	1261 x 498 x 58 mm	1068-1166	1166-1270	23 kg	2729
GRSSB-6018	1565 x 498 x 58 mm	1310-1432	1432-1560	25 kg	3575
GRSSB-7218	1869 x 498 x 58 mm	1564-1708	1708-1860	32 kg	3723

\* Available with CE Mark, add \$20.

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify the material is suitable for temps up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

**All Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf Models Feature:**  
Cord location: Cord is attached to Control Box.

**NOTE:** For any size GRSSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSSB-3018 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 102 mm space.

Be sure to check out our  
Hot/Cold and Cold only Built-In Shelves  
for a seamless look

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

**Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –**

**RED** Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper  
**BLACK** Black **WHITE** White Granite **GREEN** Hunter Green

\$50

**Simulated stone color – Non-standard colors are non-returnable – Night Sky standard**

No Charge

**SS-GGRAN** Gray Granite **SS-BSAND** Bermuda Sand

**GRSSB-FLUSH-ITC** Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)

\$202

**GRSSB-FLUSH-TSTAT** Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)

No Charge

**COND-6** 1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only

\$46

**COND-10** 3048 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only

89

**GRSSB-REC** Built-In Heated Simulated Stone Shelf with Recessed Top

No Charge

### COLORS AND FINISHES – INSIDE BACK COVER



GRSSB-FLUSH-ITC



GRSSB-FLUSH-TSTAT

### GRSSB COUNTERTOP CUTOUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSSB-2418	625 mm	632 mm	473 mm	480 mm
GRSSB-3018	778 mm	784 mm	473 mm	480 mm
GRSSB-3618	930 mm	937 mm	473 mm	480 mm
GRSSB-4818	1235 mm	1241 mm	473 mm	480 mm
GRSSB-6018	1540 mm	1546 mm	473 mm	480 mm
GRSSB-7218	1845 mm	1851 mm	473 mm	480 mm

### GRSSB, GRSB OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRS(S)B-FLUSH-ITC	149 mm	162 mm	121 mm
GRS(S)B-FLUSH-TSTAT	149 mm	162 mm	102 mm





July 1, 2024

## Export Price List

### Built-In Rectangular Heated Base Glass Shelves

Hatco Built-In Rectangular Heated Base Glass Shelves have a heated ceramic glass top to create uniform heat across the entire surface and are made of approved foodsafe materials. Adjustable thermostatic controls allow surface temperature to be controlled easily.

- Shelves are made of approved foodsafe materials
- Equipped with an attached Stainless Steel trim mounting ring (*Designer Black* or *White*)

- Lighted On/Off rocker switch
- Includes remote Control Box with 915 mm conduit and 1829 mm cord and plug

HBGB-3618 in optional White Glass and Trim Ring



#### BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

Model <sup>M</sup>	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price ‡
		220-230V	230-240V		
HBGB-2418	651 x 498 x 55 mm	420-459	459-500	15 kg	\$2986
HBGB-3018	803 x 498 x 55 mm	525-574	574-625	17 kg	3112
HBGB-3618	955 x 498 x 55 mm	630-689	689-750	18 kg	3245
HBGB-4818 ≈	1260 x 498 x 55 mm	840-918	918-1000	23 kg	3556
HBGB-6018 ≈	1565 x 498 x 55 mm	1050-1148	1148-1250	29 kg	3812
HBGB-7218 ≈	1870 x 498 x 55 mm	1260-1378	1378-1500	34 kg	4067

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

‡ Available with CE Mark, no added charge.

≈ Units 1219 mm and larger are constructed of two equal size pieces of glass which create a seam.

#### All Built-In Rectangular Heated Base Glass Shelf Models Feature:

Voltage: 220, 240 single phase.

Conduit: 915 mm.

Cord Location: Cord is attached to Control Box.

#### OPTIONS AND ACCESSORIES – PAGE 121



Standard Control Box

#### HEATED BASE GLASS BUILT-IN RECTANGULAR HIGH-WATT SHELVES

Model <sup>M</sup>	Dimensions W x D x H	Volts	Watts	Approx. Ship Weight	List Price ‡
HBGBH-2418	651 x 498 x 67 mm	230	634	13 kg	\$3071
HBGBH-3018	803 x 498 x 67 mm	230	809	15 kg	3186
HBGBH-3618	956 x 498 x 67 mm	230	984	17 kg	3306
HBGBH-4818 ≈	1261 x 498 x 67 mm	230	1268	21 kg	3599
HBGBH-6018 ≈	1565 x 498 x 67 mm	230	1618	25 kg	3830
HBGBH-7218 ≈	1870 x 498 x 67 mm	230	1968	29 kg	4069

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 125°C. Hatco is not responsible for counter damage caused by heat from the warmer.

‡ Available with CE Mark, no added charge.

≈ Units 1219 mm and larger are constructed of two equal sized pieces of glass which create a seam.

#### All Built-In Rectangular High-Watt Heated Base Glass Shelf Models Feature:

Voltage: 230 single phase.

Conduit: 1829 mm.

Cord Location: Cord is attached to Control Box.

#### OPTIONS AND ACCESSORIES – PAGE 121



Standard HBGBH Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls

#### HBG B x - xx xx

Heated Base Glass —  
Built-In —  
No Character = Standard Watt  
H = High watt

Depth of Shelf (inches)  
Width of Shelf (inches)





**HBGB-3618** below a  
**GR2AH-42** Strip Heater  
in optional *Designer*  
Black and Sneeze  
Guards

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

**Ceramic Glass Color – Black standard – Non-standard colors are non-returnable**

**HBGB-GLASS-WHT** White

**No Charge**

**Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –**

**HBGB-BESEL-BLACK** Black

**\$50**

**HBGB-BESEL-WHITE** White

**50**

**Trim Ring Color – Stainless Steel standard – Non-standard colors are non-returnable –**

**HBGB-TRIM-BLK** Designer Black

**47**

**HBGB-TRIM-WHITE** White

**47**

**HBGBH-NO-TRIM** Unit without Trim Ring – HBGBH models only

**No Charge**

**HBGB-FLUSH-ITC** Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls – HBGB models only (standard on HBGBH models) (162 W x 198 H x 134 D mm)

**202**

**HBGB-FLUSH-TSTAT** Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls – HBGB models only (162 W x 198 H x 115 D mm)

**No Charge**

**COND-6** 1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only – HBGB only (standard on HBGBH models)

**46**

**COND-10** 3048 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only

**89**

**HBGB-REC** Built-In Heated Base Glass Shelf with Recessed Top – HBGB models only

**No Charge**

### COLORS AND FINISHES – INSIDE BACK COVER



**HBGB-FLUSH-ITC**



**HBGB-FLUSH-TSTAT**

### HBGB AND HBGBH COUNTERTOP CUTOUT DIMENSIONS

Model	Min. Width	Max. Width	Min. Depth	Max. Depth
<b>HBGB, HBGBH-2418</b>	625 mm	632 mm	473 mm	480 mm
<b>HBGB, HBGBH-3018</b>	778 mm	784 mm	473 mm	480 mm
<b>HBGB, HBGBH-3618</b>	930 mm	937 mm	473 mm	480 mm
<b>HBGB, HBGBH-4818</b>	1235 mm	1241 mm	473 mm	480 mm
<b>HBGB, HBGBH-6018</b>	1540 mm	1546 mm	473 mm	480 mm
<b>HBGB, HBGBH-7218</b>	1845 mm	1851 mm	473 mm	480 mm

### HBGB AND GRSB CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
<b>HBGB (GRSB)-FLUSH-ITC</b>	149 mm	162 mm	121 mm
<b>HBGB (GRSB)-FLUSH-TSTAT</b>	149 mm	162 mm	102 mm
<b>HBGBH Standard Box</b>			



## Glo-Ray® Built-In Rectangular Recessed Top Aluminum Heated Shelves

Hatco's Glo-Ray® Built-In Rectangular Recessed Top Heated Shelves add heat to your serving surface. The 13 mm recessed top foodwarmer has a Hardcoat Aluminum surface and blanket-type element for uniform heat to extend food holding time.

- Uniform heat distribution with Hardcoat Aluminum surface and blanket-type element
- 914 mm flexible conduit channels power lines from the shelf to a control box

- Thermostatically-controlled heated base
- Standard controller includes infinite switch, lighted rocker switch and mounting brackets
- For use in countertops up to 32 mm thick



GRSB-24-I



Standard Control Box

**NOTE:** For any size GRSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSB-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 102 mm space.

Be sure to check out our  
Hot/Cold and Cold only Built-In Shelves  
for a seamless look

### GLO-RAY BUILT-IN RECTANGULAR RECESSED TOP ALUMINUM HEATED SHELVES

Model <sup>M</sup>	Dimensions W x D x H	Cut-Out Dimensions		Watts		Approx. Ship Weight	List Price <sup>‡</sup>
		Min.-Max. Width	Min.-Max. Depth	220V <sup>≤</sup>	240V <sup>≤</sup>		
GRSB-24-F	648 x 432 x 73 mm	622-629 mm	406-413 mm	384	458	11 kg	\$1861
GRSB-24-I	648 x 533 x 73 mm	622-629 mm	508-514 mm	550	550	13 kg	1868
GRSB-24-O	648 x 800 x 73 mm	622-629 mm	775-781 mm	722	860	15 kg	2027
GRSB-30-F	800 x 432 x 73 mm	775-781 mm	406-413 mm	462	550	11 kg	1981
GRSB-30-I	800 x 533 x 73 mm	775-781 mm	508-514 mm	665	665	13 kg	1989
GRSB-30-O	800 x 800 x 73 mm	775-781 mm	775-781 mm	916	985	17 kg	2205
GRSB-36-F	953 x 432 x 73 mm	927-933 mm	406-413 mm	540	642	13 kg	2105
GRSB-36-I	953 x 533 x 73 mm	927-933 mm	508-514 mm	780	780	14 kg	2114
GRSB-36-O	953 x 800 x 73 mm	927-933 mm	775-781 mm	1110	1110	17 kg	2453
GRSB-42-F	1105 x 432 x 73 mm	1080-1086 mm	406-413 mm	627	746	14 kg	2208
GRSB-42-I	1105 x 533 x 73 mm	1080-1086 mm	508-514 mm	885	885	17 kg	2219
GRSB-42-O	1105 x 800 x 73 mm	1080-1086 mm	775-781 mm	1236	1305	21 kg	2692
GRSB-48-F	1257 x 432 x 73 mm	1232-1238 mm	406-413 mm	705	828	15 kg	2325
GRSB-48-I	1257 x 533 x 73 mm	1232-1238 mm	508-514 mm	1000	1000	18 kg	2336
GRSB-48-O	1257 x 800 x 73 mm	1232-1238 mm	775-781 mm	1430	1430	31 kg	2899
GRSB-54-I	1410 x 533 x 73 mm	1384-1391 mm	508-514 mm	1110	1110	18 kg	2451
GRSB-60-F	1562 x 432 x 73 mm	1537-1543 mm	406-413 mm	870	1034	18 kg	2563
GRSB-60-I	1562 x 533 x 73 mm	1537-1543 mm	508-514 mm	1220	1220	20 kg	2574
GRSB-60-O	1562 x 800 x 73 mm	1537-1543 mm	775-781 mm	1750	1750	29 kg	3366
GRSB-66-I	1715 x 533 x 73 mm	1689-1695 mm	508-514 mm	1330	1330	24 kg	2669
GRSB-72-F	1867 x 432 x 73 mm	1842-1848 mm	406-413 mm	1034	1230	20 kg	2768
GRSB-72-I	1867 x 533 x 73 mm	1842-1848 mm	508-514 mm	1440	1440	23 kg	2780
GRSB-72-O	1867 x 800 x 73 mm	1842-1848 mm	775-781 mm	2070	2070	31 kg	3837

≤ Single Phase

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

<sup>‡</sup> Available with CE Mark, no added charge, except models GRSB-24-O and -42-O.

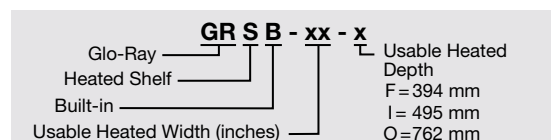
**All Glo-Ray Built-In Rectangular Aluminum Heated Shelf Models with Flush Top Feature:**

**Voltage:** 220 or 240 single phase.

**Usable Heated Shelf Space:** Width of unit minus 38 mm x depth of unit minus 38 mm.

**Cord Location:** Cord is attached to Control Box.

### OPTIONS AND ACCESSORIES – PAGE 123





**GRSB-54-I Heated Shelf**  
below a **GRAL-96D**  
Strip Heater

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

**Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –**

**\$47**

<b>RED</b>	Warm Red
<b>BLACK</b>	Black
<b>GRAY</b>	Gray Granite
<b>WHITE</b>	White Granite
<b>NAVY</b>	Navy Blue
<b>GREEN</b>	Hunter Green
<b>COPPER</b>	Antique Copper

**GRSB-FLUSH-ITC** Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)

**\$200**

**GRSB-FLUSH-TSTAT** Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)

**No Charge**

**COND-6** 1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only

**\$46**

**COND-10** 3048 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only

**89**

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

**Stainless steel Channel Dividers for GRSB models – Required to keep Rods in place – includes front and back Dividers –**

<b>GRSB-CD-24</b>	For GRSB-24 models	<b>\$ 60</b>
<b>GRSB-CD-30</b>	For GRSB-30 models	<b>79</b>
<b>GRSB-CD-36</b>	For GRSB-36 models	<b>100</b>
<b>GRSB-CD-42</b>	For GRSB-42 models	<b>117</b>
<b>GRSB-CD-48</b>	For GRSB-48 models	<b>139</b>
<b>GRSB-CD-54</b>	For GRSB-54 models	<b>159</b>
<b>GRSB-CD-60</b>	For GRSB-60 models	<b>178</b>
<b>GRSB-CD-66</b>	For GRSB-66 models	<b>199</b>
<b>GRSB-CD-72</b>	For GRSB-72 models	<b>219</b>

**Stainless steel Divider Rods – sold individually –**

<b>GRSB-DIV-F</b>	For F depth units	<b>each \$27</b>
<b>GRSB-DIV-I</b>	For I depth units	<b>each 29</b>
<b>GRSB-DIV-O</b>	For O depth units	<b>each 34</b>

\* See page 121 for Control Box cutout dimensions.

**FOOD PANS AND TRIVETS – PAGE 196**  
**COLORS AND FINISHES – INSIDE BACK COVER**

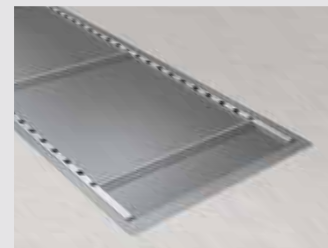


**GRSB-FLUSH-ITC**



**GRSB-FLUSH-TSTAT**

**GRSB-72-I** with  
Channel Dividers  
(vertical, with  
notches) and  
Rods (horizontal)





## Glo-Ray® Heated Shelf Built-In Rectangular with Flush Top

Let Hatco add heat to your serving surface with this terrific shelf. This flush top foodwarmer has a Hardcoat Aluminum surface and blanket-type element for uniform heat to extend your food holding time.

- Uniform heat distribution with Hardcoat Aluminum surface and blanket-type element
- 914 mm flexible conduit channels power lines from the shelf to a control box
- Standard controller includes control thermostat, an illuminated power switch and mounting brackets
- For use in countertops up to 32 mm thick

- Thermostatically-controlled heated base
- Model widths from: 648 to 1867 mm
- Optional Stainless Steel surface



GRSBF-60-O

**NOTE:** For any size GRSBF, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSBF-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 102 mm space.

### GLO-RAY HEATED SHELVES BUILT-IN RECTANGULAR WITH FLUSH TOP

Model <sup>M</sup>	Dimensions W x D x H	Cut-Out Dimensions		Watts		Approx. Ship Weight	List Price <sup>‡</sup>
		Min.-Max. Width	Min.-Max. Depth	220V <sup>◀</sup>	240V <sup>◀</sup>		
GRSBF-24-F	648 x 432 x 57 mm	622-629 mm	406-413 mm	384	458	13 kg	<b>\$1861</b>
GRSBF-24-I	648 x 533 x 57 mm	622-629 mm	508-514 mm	550	550	12 kg	<b>1868</b>
GRSBF-24-S	648 x 648 x 57 mm	622-629 mm	622-629 mm	640	762	15 kg	<b>1978</b>
GRSBF-24-O	648 x 800 x 57 mm	622-629 mm	775-781 mm	722	860	16 kg	<b>2027</b>
GRSBF-30-F	800 x 432 x 57 mm	775-781 mm	406-413 mm	462	550	11 kg	<b>1981</b>
GRSBF-30-I	800 x 533 x 57 mm	775-781 mm	508-514 mm	665	665	14 kg	<b>1989</b>
GRSBF-30-S	800 x 648 x 57 mm	775-781 mm	622-629 mm	755	898	15 kg	<b>2141</b>
GRSBF-30-O	800 x 800 x 57 mm	775-781 mm	775-781 mm	916	985	17 kg	<b>2205</b>
GRSBF-36-F	953 x 432 x 57 mm	927-933 mm	406-413 mm	540	642	15 kg	<b>2105</b>
GRSBF-36-I	953 x 533 x 57 mm	927-933 mm	508-514 mm	780	780	14 kg	<b>2114</b>
GRSBF-36-S	953 x 648 x 57 mm	927-933 mm	622-629 mm	870	1034	16 kg	<b>2381</b>
GRSBF-36-O	953 x 800 x 57 mm	927-933 mm	775-781 mm	1110	1110	17 kg	<b>2453</b>
GRSBF-42-F	1105 x 432 x 57 mm	1080-1086 mm	406-413 mm	627	746	17 kg	<b>2208</b>
GRSBF-42-I	1105 x 533 x 57 mm	1080-1086 mm	508-514 mm	885	885	15 kg	<b>2219</b>
GRSBF-42-S	1105 x 648 x 57 mm	1080-1086 mm	622-629 mm	1006	1198	18 kg	<b>2606</b>
GRSBF-42-O	1105 x 800 x 57 mm	1080-1086 mm	775-781 mm	1236	1305	22 kg	<b>2692</b>
GRSBF-48-F	1257 x 432 x 57 mm	1232-1238 mm	406-413 mm	705	828	16 kg	<b>2325</b>
GRSBF-48-I	1257 x 533 x 57 mm	1232-1238 mm	508-514 mm	1000	1000	18 kg	<b>2336</b>
GRSBF-48-S	1257 x 648 x 57 mm	1232-1238 mm	622-629 mm	1121	1334	19 kg	<b>2802</b>
GRSBF-48-O	1257 x 800 x 57 mm	1232-1238 mm	775-781 mm	1430	1430	22 kg	<b>2899</b>
GRSBF-54-I	1409 x 533 x 57 mm	1384-1391 mm	508-514 mm	1110	1110	19 kg	<b>2453</b>
GRSBF-60-F	1562 x 432 x 57 mm	1537-1543 mm	406-413 mm	870	1034	19 kg	<b>2563</b>
GRSBF-60-I	1562 x 533 x 57 mm	1537-1543 mm	508-514 mm	1220	1220	22 kg	<b>2574</b>
GRSBF-60-S	1562 x 648 x 57 mm	1537-1543 mm	622-629 mm	1372	1634	25 kg	<b>3275</b>
GRSBF-60-O	1562 x 800 x 57 mm	1537-1543 mm	775-781 mm	1750	1750	29 kg	<b>3366</b>
GRSBF-66-I	1715 x 533 x 57 mm	1689-1695 mm	508-514 mm	1330	1330	23 kg	<b>2676</b>
GRSBF-72-F	1867 x 432 x 57 mm	1842-1848 mm	406-413 mm	1034	1230	20 kg	<b>2768</b>
GRSBF-72-I	1867 x 533 x 57 mm	1842-1848 mm	508-514 mm	1440	1440	24 kg	<b>2780</b>
GRSBF-72-S	1867 x 648 x 57 mm	1842-1848 mm	622-629 mm	1602	1906	27 kg	<b>3687</b>
GRSBF-72-O	1867 x 800 x 57 mm	1842-1848 mm	775-781 mm	2070	2070	31 kg	<b>3837</b>

◀ Single Phase

<sup>M</sup> Recommended for use in metallic countertop, for other surfaces, verify material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

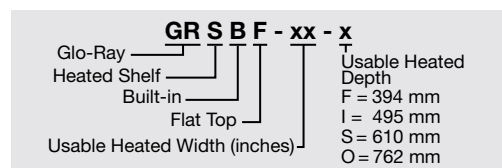
<sup>‡</sup> Available with CE Mark, no added charge, except models GRSBF-24-O, -30-O and -42-O.

#### All Glo-Ray Heated Shelves Built-In Rectangular with Flush Top Models Feature:

Usable Heated Shelf Space: Width of unit minus 38 mm x depth of unit minus 38 mm.

Cord Location: Cord is attached to Control Box.

#### OPTIONS AND ACCESSORIES – PAGE 125



Standard Control Box





**GRSBF-60-0** built into a simulated stone countertop with accessory pans, shown below a **GR2AL-96D** Strip Heater in *Designer Black* with optional Sneeze Guards

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

**Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard –**

**Non-standard colors are non-returnable –**

<b>RED</b> Warm Red	<b>GRAY</b> Gray Granite	<b>NAVY</b> Navy Blue	<b>COPPER</b> Antique Copper
<b>BLACK</b> Black	<b>WHITE</b> White Granite	<b>GREEN</b> Hunter Green	
<b>GRSBF-SS</b>	Stainless Steel surface in lieu of Hardcoat Aluminum (GRSBF models only)		
<b>GRSBF-FLUSH-ITC</b>	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)		
<b>GRSBF-FLUSH-TSTAT</b>	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)		
<b>COND-6</b>	1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only		
<b>COND-10</b>	3048 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only		

**FOOD PANS AND TRIVETS – PAGE 196**  
**COLORS AND FINISHES – INSIDE BACK COVER**



## GRSBF-FLUSH



**GRSBF-FLUSH-TSTAT**

### CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRSBF-FLUSH-ITC	149 mm	162 mm	121 mm
GRSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm

# Drawer Warmers

*Cafeterias • Convenience Stores  
Restaurants & Cafés • Clubs & Bars • Concessions*



**HDWTC-2** pg. 127



**HDW-2** with optional touchscreen control pg. 128



**HDW-1N** with optional **HDW-ITC** digital temperature control pg. 128



**HDW-1.5R2** with optional touchscreen control  
pg. 128



**HDW-2B** in optional *Designer Warm Red* pg. 129



**CDW-3N** pg. 131

## Heated Drawer Warmers with Top Control

Hatco Drawer Warmers ensure optimal holding of a variety of products at safe temperatures, while minimizing moisture loss and texture change. Our unique blanket element design promotes uniform temperatures throughout the cavity. Each drawer features adjustable sliding vents. Touchscreen controller controls temperature and time for each drawer individually.

- Top-of-the-unit touchscreen controller is positioned at an angle for greater visibility
- Controller allows individual temperature control and hold timer per drawer with both visual and audio alerts
- Robust stainless steel construction inside and out
- Drawer frame is constructed of heavy duty, 12 gauge stainless steel and drawers slide on durable nylon rollers
- Snap out side panels make this unit easy to clean and service
- Easy-to-clean seamless interior core
- Drawer frame can accommodate varying pan configurations, including 1/1 GN, 1/3 GN, up to 152 mm deep, with or without lids
- Pans lift straight up, eliminating the need to tilt pan for removal
- USB port for easy software updates
- Unit comes standard 102 mm plastic legs
- CE versions come with anti-tip bracket and hardware

**HDWTC-2**  
shown with Accessory  
51 mm casters (102 mm  
plastic legs are standard)



### HEATED DRAWER WARMERS WITH TOP CONTROL

Model	Dimensions <sup>↔</sup> W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HDWTC-1	622 x 650 x 296 mm	220 / 230 / 240	323 / 353 / 384	55 kg	\$4652
HDWTC-2	622 x 650 x 509 mm	220 / 230 / 240	645 / 704 / 766	81 kg	6723
HDWTC-3	622 x 650 x 722 mm	220 / 230 / 240	966 / 1055 / 1148	99 kg	8825

<sup>↔</sup> Add 35 mm to depth for drawer handle. Height does not include standard 102 mm plastic legs

#### All Heated Drawer Warmer Models with Top Control Feature:

Models Shipped with: One 152 mm deep food pan per drawer, 102 mm plastic legs, 1829 mm cord and plug.

Cord Location: Top, back-left side, recessed to protect plug.

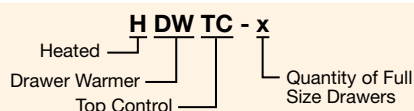
### OPTIONS (available at time of purchase only - not available on Quick-Ship)

<b>OS-PAN</b>	Oversized Drawer Frame and Pan (508 x 381 x 127 mm) in lieu of standard Drawer with Pan	per drawer	\$162
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### ACCESSORIES (available for purchase at any time)

<b>HDW-TRIVET</b>	Custom trivet raises food product 13 mm off bottom of full size pan (445 x 242 x 13 mm)	\$ 70
<b>HDW 6" LEG</b>	152 mm adjustable stainless steel Legs	222
<b>HDW-CASTER-2</b>	51 mm Dia. Casters – all swivel, 2 lock – adds 64 mm to height of unit	271
<b>HDW-CASTER-3</b>	76 mm Dia. Locking Casters – all swivel, all lock – adds 108 mm to height of unit	271
<b>HDW-CASTER-5</b>	127 mm Dia. Locking Casters – all swivel, all lock – adds 159 mm to height of unit	325

### FOOD PANS AND TRIVETS – PAGE 196





July 1, 2024

## Export Price List

### Freestanding Drawer Warmers

Hold everything from meat to vegetables to rolls in the Hatco Drawer Warmers. Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Standard and narrow widths
- 1-, 2-, 3- or 4-drawer freestanding models
- Completely insulated individual cavities provide maximum energy efficiency (excludes HDW-1R2,-2R2)
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Each drawer has a recessed individual thermostatic control, temperature monitor, vent slides and power switch

- Standard width Drawer Warmer pans lift straight out of drawer (Narrow and Split models require slight tilting of pan)
- Each drawer of the HDW-1R2, 1.5R2, -2R2 will accommodate one half-size sheet pan
- Anti-tip bracket and hardware or deck mount legs included

**HDW-2** with optional touchscreen control and Accessory 152 mm stainless steel legs



Drawer Temperature Adjustment Timer



**HDW-2N**



**HDW-1R2**



**HDW-1.5R2** with optional touchscreen control



**HDW-2R2**

### FREESTANDING DRAWER WARMERS

Model	Dimensions**	Voltage	Watts	Approx. Ship Weight	List Price*	
	W x D x H	Single Phase		Includes weight of pans	w/pans	w/o pans
Standard						
HDW-1	750 x 575 x 279 mm	220, 240	450	44 kg	\$3082	\$3032
HDW-2	750 x 575 x 537 mm	220, 240	900	76 kg	5204	5104
HDW-3	750 x 575 x 794 mm	220, 240	1350	105 kg	7332	7182
HDW-4	750 x 575 x 1051 mm	220, 240	1800	135 kg	9665	9465
Narrow						
HDW-1N	530 x 686 x 280 mm	220, 240	450	38 kg	3082	3032
HDW-2N	530 x 686 x 537 mm	220, 240	900	76 kg	5204	5104
HDW-3N	530 x 686 x 794 mm	220, 240	1350	105 kg	7332	7182

↪ Add 32 mm to depth for drawer handle. Height does not include standard 102 mm plastic legs

\* 220V, 240V available with CE Mark. Add \$40 for one drawer, \$70 for two drawer, \$100 for three drawer, \$130 for four drawer models. Not available with optional digital temperature control.

#### All Freestanding Drawer Warmer Models Feature:

Models w/Pans Shipped with: One 152 mm deep food pan per drawer.

HDW-1, -2 and -3 and all Narrow Models Shipped with: 102 mm plastic legs, 1829 mm cord and plug.

HDW-4 Shipped with: 152 mm stainless steel legs, 1829 mm cord and plug.

Cord Location: Back of unit, lower left corner.

### SPLIT DRAWER WARMERS

Model	Dimensions** W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight Includes weight of pans	List Price*	
					w/pans	w/o pans
<b>HDW-1R2</b>	746 x 419 x 392 mm	230	634	41 kg	<b>\$4441</b>	<b>\$4391</b>
<b>HDW-1.5R2</b>	733 x 419 x 494 mm	230	909	53 kg	<b>6306</b>	<b>6231</b>
<b>HDW-2R2</b>	746 x 419 x 508 mm	230	1185	61 kg	<b>6922</b>	<b>6822</b>

↪ Add 32 mm to depth for drawer handle. Height does not include standard 102 mm plastic legs

\* 230V available with CE Mark. Add \$40 for one drawer, \$70 for two drawer models.

#### All Split Drawer Warmer Models Feature:

Plug: BS-1363, 7/7 Schuko, AS-3112.

HDW-1R2 shipped with pans: Two 527 x 324 x 64 mm food pans, 102 mm legs, 1829 mm cord and plug.

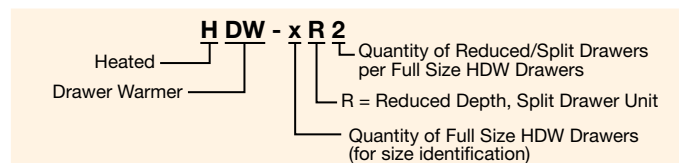
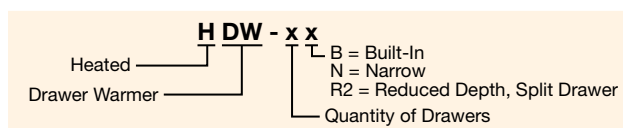
HDW-1.5R2 shipped with pans: Three 527 x 324 x 64 mm food pans, 102 mm legs, 1829 mm cord and plug.

HDW-2R2 shipped with pans: Four 527 x 324 x 64 mm food pans, 102 mm legs, 1829 mm cord and plug.

Pan Capacity: 527 x 324 x 64 mm.

Cord Location: Back of unit, lower left corner.

### OPTIONS AND ACCESSORIES – PAGE 130





## Built-In Drawer Warmers

Hold everything from meat to vegetables to rolls in Hatco Drawer Warmers. Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Standard and narrow widths
- 1-, 2- or 3-drawer built-in models
- Completely insulated individual cavities provide maximum energy efficiency
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Each drawer has a recessed individual thermostatic control, temperature monitor, vent slides and power switch
- Standard width Drawer Warmer pans lift straight out of drawer (HDW-1BN, -2BN and -3BN models require tipping the pan to install)



HDW-3B



HDW-2B

### BUILT-IN DRAWER WARMERS

Model	Dimensions**	Voltage	Watts	Approx. Ship Weight	List Price†	
	W x D x H	Single Phase		Includes weight of pans	w/pans	w/o pans
Standard						
HDW-1B	715 x 568 x 248 mm	220, 240	450	40 kg	\$2967	\$2917
HDW-2B	715 x 568 x 506 mm	220, 240	900	72 kg	4987	4887
HDW-3B	715 x 568 x 763 mm	220, 240	1350	105 kg	7005	6855
Narrow						
HDW-1BN	494 x 679 x 248 mm	220, 240	450	40 kg	2967	2917
HDW-2BN	494 x 679 x 506 mm	220, 240	900	72 kg	4987	4887
HDW-3BN	494 x 679 x 763 mm	220, 240	1350	101 kg	7005	6855

<sup>‡</sup> Available with CE Mark. Add \$40 for one drawer, \$70 for two drawer, \$100 for three drawer models.

<sup>↔</sup> Add 32 mm to depth for drawer handle. Width and height excludes front mounting flange.

#### All Built-In Drawer Warmer Models Feature:

Voltage: 220 or 240.

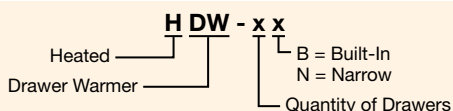
Models w/Pans Shipped with: One 152 mm deep food pan per drawer, and 1219 mm flexible conduit.

### OPTIONS AND ACCESSORIES – PAGE 130

#### BUILT-IN CUTOUT REQUIREMENTS

Model	Width	Depth <sup>▼</sup>	Height
HDW-1B	720 mm	610 mm	257 mm
HDW-2B	720 mm	610 mm	514 mm
HDW-3B	720 mm	610 mm	771 mm
HDW-1BN	500 mm	720 mm	257 mm
HDW-2BN	500 mm	720 mm	514 mm
HDW-3BN	500 mm	720 mm	771 mm

<sup>▼</sup> Depth includes 38 mm for conduit connector.





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

Designer Drawer Front colors per drawer (not available for HDW-1R2, -1.5R2, -2R2 models)

Non-standard colors are non-returnable – Stainless Steel standard

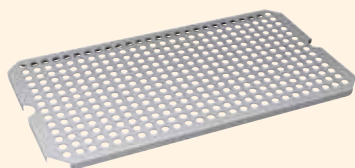
<b>RED</b>	Warm Red	<b>\$ 80</b>
<b>BLACK</b>	Black	<b>80</b>
<b>GRAY</b>	Gray Granite	<b>80</b>
<b>WHITE</b>	White Granite	<b>80</b>
<b>NAVY</b>	Navy Blue	<b>80</b>
<b>GREEN</b>	Hunter Green	<b>80</b>
<b>COPPER</b>	Antique Copper	<b>80</b>
<b>HDW-TTC</b>	Temperature Control Timer – 6-channel control touchscreen display	<b>712</b>
<b>OS-PAN</b>	Oversized Drawer Frame and Pan – 508 x 381 x 127 mm – in lieu of standard Drawer with Pan (standard width models only)	<b>per drawer 162</b>
<b>BIS DRAWER</b>	Biscuit Pan Drawer accommodates two 457 x 330 mm Half-Size Sheet Pans (not included) in lieu of standard Drawer with Pan (standard width models only)	<b>No Charge</b>
<b>HDW-CHIP</b>	Chip Guard	<b>per drawer 53</b>
<b>RD-NOVENT</b>	No drawer vents (HDW-1R2, -1.5R2, -2R2 only)	<b>No Charge</b>

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

<b>HDW-TRIVET</b>	Custom Trivet 445 x 242 x 13 mm, raises food product 13 mm off bottom of full-size pan	<b>\$ 70</b>
<b>HDW 6" LEG</b>	152 mm Adjustable stainless steel Legs (standard on HDW-4) (excludes HDW-1R2, -1.5R2, -2R2)	<b>222</b>
<b>HDW-CASTER-2</b>	51 mm diameter casters – all swivel, 2 lock – adds 57 mm to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2)	<b>271</b>
<b>HDW-CASTER-3</b>	76 mm diameter Locking Casters – all swivel, all lock – adds 108 mm to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2)	<b>271</b>
<b>HDW-CASTER-5</b>	127 mm diameter Locking Casters – all swivel, all lock – adds 159 mm to height of unit (Excludes HDW-1R2, -1.5R2, -2R2)	<b>325</b>
<b>HDW-SPILL</b>	Water/Spillage Pan – one per drawer (excludes HDW-1R2, -1.5R2, -2R2 and BIS Drawer and OS-Pan Options)	<b>308</b>
<b>HDW-SPLASH</b>	Splash Baffle – one per drawer (excludes HDW-1R2, -1.5R2, -2R2 and BIS Drawer and OS-Pan Options)	<b>65</b>

FOOD PANS AND TRIVETS – PAGE 196

COLORS AND FINISHES – INSIDE BACK COVER



HDW-TRIVET Accessory



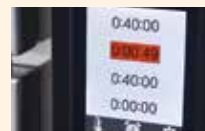
**Casters - Accessory**  
**HDW-CASTER-2** all swivel, 2 lock  
**HDW-CASTER-3** all swivel, all lock  
**HDW-CASTER-5** all swivel, all lock



HDW 6" LEG Accessory



HDW-SPLASH Accessory

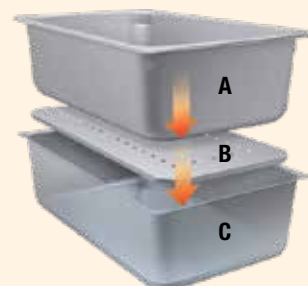


#### HDW-TTC option

Shown: Temperature adjustment and timer touchscreen control (TTC)

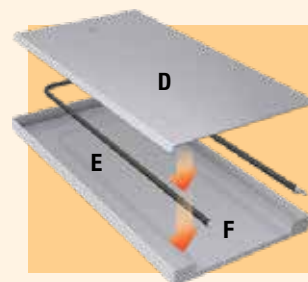


Biscuit Pan Drawer (pans not included)  
**BIS DRAWER** option



#### Additional Humidity

- A. Stainless steel Food Pan
- B. Splash Baffle  
**HDW-SPLASH** Accessory
- C. Water/Spillage Pan – add 6 mm of water, **HDW-SPILL** Accessory



#### Prevents chips from reaching the element

- D. Heat Shield (included)
- E. Heating Element (included)
- F. Chip Guard **HDW-CHIP** option (standard width shown)



Convected Drawer Warmer

This drawer warmer is designed to keep a variety of food products hot and flavor-fresh until served. With a single non-humidified cavity and a single electronic temperature control, this unit provides even, dry heat for food products that do not require humidity. With insulated top, sides and back, they provide excellent energy efficiency.

- Digital electronic controller for easy programming
- Low velocity convected air system provides even temperature throughout the cabinet
- Tough, solid chrome handles are angled to avoid contact from passing carts
- Narrow width fits most kitchen footprints
- Heavy-duty drawer slides with nylon rollers
- Includes three full-size pans
- Provides even, dry heat for food products that do not require humidity
- Anti-tip bracket and hardware or deck mount legs included



CDW-3N

CONVECTED DRAWER WARMER

Model	Dimensions** W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price†
CDW-3N	420 x 713 x 698 mm	230	933	81 kg	\$6055

† Available with CE Mark, at no added charge.

\*\* Add 32 mm to depth for drawer handle. Height does not include standard casters, which add 57 mm to height.

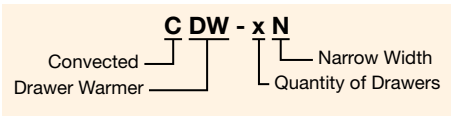
All Convected Drawer Warmer Models Feature:

Voltage: 230, single phase.

Models Shipped with: One 152 mm deep food pan per drawer, low profile 51 mm diameter casters, 1829 mm cord and plug.

Cord Location: Back of unit, top right corner.

FOOD PANS AND TRIVETS – PAGE 196



# Merchandisers

*Cafeterias • Convenience Stores  
Supermarkets & Delis • Restaurants & Cafés  
Clubs & Bars • Catering • Concessions*



**GRSDS-36D** Dual slant shelf *pg. 135*



**GR2SDS-48D** with standard *Designer Black* inset panels and corner caps *pg. 137*



**HXMS-36D** in standard *Designer Black* *pg. 139*



**GRCMW-1** and **GRCMW-1D** in optional *Bermuda Sand Simulated Stone* color *pg. 142*



**GRCD-2PD** in optional *Designer Warm Red* with flip-up doors *pg. 143*



**GRHD-3PD** with optional double side opening and accessory food pans *pg. 145*



## Glo-Ray® Pizza Warmer

Convenient for self-serve and quick-serve areas. The Hatco Glo-Ray® Pizza Warmer with base heat only holds boxed or bagged pizzas. Available in three shelf configurations to showcase food in an easy pass-through display.

- Box stop doubles as the sign holder, a standard feature (signs not included)
- Ideal for holding boxed products for high volume applications like stadiums, schools, convenience stores and amusement parks
- Constructed of aluminum and stainless steel with tempered glass side panels
- Separate power switch for each thermostatically-controlled shelf
- Incandescent lights with bright annealed reflectors illuminate the holding areas



GRPWS-2424T in optional *Designer Black*



GRPWS-4824T with base heat only (signs not included)

### SLANT DISPLAY WARMERS – TRIPLE SHELF

Model	No. of Bulbs	Dimensions W x D x H (Height includes legs)	Usable Heated Shelf Space W x D	Voltage single phase	Watts	Ship Weight	List Price*
GRPWS-2424T	6	607 x 663 x 781 mm	573 x 605 mm	220-230-240	1276-1395-1518	53 kg	\$6669
GRPWS-3624T	9	911 x 663 x 781 mm	878 x 605 mm	220-230-240	1800-1967-2143	76 kg	7921
GRPWS-4824T	12	1216 x 663 x 781 mm	1183 x 605 mm	220-230-240	2301-2515-2738	103 kg	8947

\* CE Mark not available.

**All Slant Display Warmer Models Feature:**

Cord Location: Control side at right base corner.

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

**Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –**

RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506

**LED Lights in lieu of Standard Display Lights**

LED-WW-24	Warm White LED lighting for 24" width models	No Charge
LED-WW-36	Warm White LED lighting for 36" width models	No Charge
LED-WW-48	Warm White LED lighting for 48" width models	No Charge

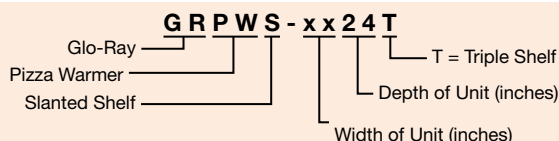
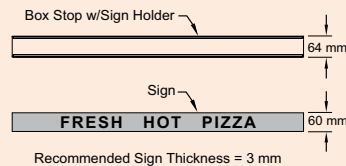
### COLORS AND FINISHES – INSIDE BACK COVER

### RECOMMENDED SIGN DIMENSIONS

GRPWS-2424T: 565 x 60 x 3 mm

GRPWS-3624T: 870 x 60 x 3 mm

GRPWS-4824T: 1175 x 60 x 3 mm



## Glo-Ray® Merchandising Warmers

Designed with both a slanted and horizontal shelf, Glo-Ray® Merchandising Warmers offer the convenience of customer self-serve with the efficiency of preparing and holding product in advance for peak serving periods.

- These models feature low watt overhead heat.
- Warmer includes a slant and horizontal shelf for merchandising a variety of products like popcorn on the top shelf and nachos, boxed pizza or wrapped food on the bottom
- Standard Indicating Temperature Control (ITC) enhances accuracy and provides digital readout of temperatures
- Thermostatically-controlled hardcoated

- heated base to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Product divider rods and 102 mm legs included
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product



**GRSDS/H-36D** with lower slant and upper horizontal shelf. Shown with optional 381 mm clearance - standard clearance is 305 mm.

### SLANT/HORIZONTAL DISPLAY WARMERS – DUAL SHELVES

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H	Voltage single phase	Watts	Ship Weight	List Price <sup>‡</sup>
GRSDS/H-36D	4, 14	914 x 616 x 851 mm	220, 240	1669-1900	72 kg	<b>\$8042</b>
GRSDS/H-41D	6, 16	1041 x 616 x 851 mm	220, 240	1951-2325	83 kg	<b>8602</b>

<sup>‡</sup> Available with CE Mark, at no added charge.

**All Slant/Horizontal Shelf Display Warmer Models Feature:**

Cord Location: Server side, bottom right corner.

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

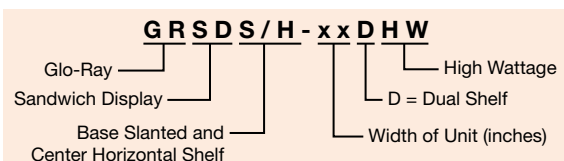
**Designer Colors – Non-standard colors are non-returnable – Glossy Gray standard –**

<b>RED</b>	Warm Red	<b>\$506</b>
<b>BLACK</b>	Black	<b>506</b>
<b>GRAY</b>	Gray Granite	<b>506</b>
<b>WHITE</b>	White Granite	<b>506</b>
<b>NAVY</b>	Navy Blue	<b>506</b>
<b>GREEN</b>	Hunter Green	<b>506</b>
<b>COPPER</b>	Antique Copper	<b>506</b>
<b>15SPACE</b>	381 mm clearance for top shelf in lieu of standard 305 mm (add 76 mm to height of unit)	<b>\$147</b>

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

<b>GRSDS-DIV</b>	Additional Stainless Steel Divider Rods (Bottom shelf only)	<b>each \$30</b>
<b>GRSDH-DIV</b>	Additional Stainless Steel Divider Rods (Top shelf only)	<b>each 30</b>

### COLORS AND FINISHES – INSIDE BACK COVER



## Glo-Ray® Merchandising Warmers

Designed specifically for showcasing wrapped or boxed product, the Hatco Glo-Ray® Merchandising Warmers hold hot food safely at proper serving temperatures. These warmers offer the convenience of self-serve and the efficiency of kitchen-to-server holding.

- Available in single- or two-tier models
- Horizontal or slant shelves
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base, with a temperature range of 85° - 93°C, to extend holding times

- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product



**GRSDS-30**  
with accessory  
102 mm legs



**GRSDH-30D**

### HORIZONTAL MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H (Height includes legs)	Usable Heated Shelf Space (W x D)	Voltage	Watts	Ship Weight	List Price*
<b>Single Shelf</b>							
GRSDH-24	2, 5	610 x 495 x 303 mm	577 x 419 mm	220, 240V	724-861	22 kg	\$3403
GRSDH-30	2, 6	762 x 495 x 303 mm	730 x 419 mm	220, 240V	890-1060	25 kg	3707
GRSDH-36	2, 7	914 x 495 x 303 mm	882 x 419 mm	220, 240V	1074-1278	30 kg	4012
GRSDH-41	3, 8	1041 x 495 x 379 mm	1009 x 419 mm	220, 240V	1228-1464	34 kg	4366
GRSDH-52	4, 10	1321 x 495 x 379 mm	1289 x 419 mm	220, 240V	1604-1912	39 kg	5090
GRSDH-60	5, 12	1524 x 495 x 379 mm	1492 x 419 mm	220, 240V	1830-2180	60 kg	5729
<b>Dual Shelf</b>							
GRSDH-24D	4, 10	610 x 495 x 303 mm	577 x 419 mm	220, 240V	1448-1722	40 kg	\$5938
GRSDH-30D	4, 12	762 x 495 x 643 mm	730 x 419 mm	220, 240V	1780-2120	45 kg	6158
GRSDH-36D	4, 14	914 x 495 x 643 mm	882 x 419 mm	220, 240V	2148-2556	54 kg	6517
GRSDH-41D	6, 16	1041 x 495 x 643 mm	1009 x 419 mm	220, 240V	2456-2928	62 kg	6922
GRSDH-52D †	8, 20	1321 x 495 x 643 mm	1289 x 419 mm	220, 240V	3208-3824	78 kg	7969
GRSDH-60D †	10, 24	1524 x 495 x 643 mm	1492 x 419 mm	220, 240V	3660-4360	89 kg	8780

### SLANT MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H (Height includes legs)	Usable Heated Shelf Space (W x D)	Voltage	Watts	Ship Weight	List Price*
<b>Single Shelf</b>							
GRSDS-24	2, 5	610 x 616 x 469 mm	572 x 533 mm	220, 240V	629-749	36 kg	\$4085
GRSDS-30	2, 6	762 x 616 x 469 mm	724 x 533 mm	220, 240V	730-870	36 kg	4377
GRSDS-36	2, 7	914 x 616 x 545 mm	876 x 533 mm	220, 240V	864-1030	42 kg	4712
GRSDS-41	3, 8	1041 x 616 x 545 mm	1003 x 533 mm	220, 240V	1003-1195	44 kg	5054
GRSDS-52	4, 10	1321 x 616 x 545 mm	1283 x 533 mm	220, 240V	1275-1520	50 kg	5794
GRSDS-60	5, 12	1524 x 616 x 545 mm	1486 x 533 mm	220, 240V	1665-1715	76 kg	6256
<b>Dual Shelf</b>							
GRSDS-24D	4, 10	610 x 616 x 820 mm	572 x 533 mm	220, 240V	1260-1502	52 kg	\$6363
GRSDS-30D	4, 12	762 x 616 x 820 mm	724 x 533 mm	220, 240V	1419-1690	64 kg	6749
GRSDS-36D	4, 14	914 x 616 x 820 mm	876 x 533 mm	220, 240V	1669-1990	73 kg	7187
GRSDS-41D	6, 16	1041 x 616 x 820 mm	1003 x 533 mm	220, 240V	1951-2325	82 kg	7725
GRSDS-52D	8, 20	1321 x 616 x 820 mm	1283 x 533 mm	220, 240V	2483-2960	98 kg	8967
GRSDS-60D †	10, 24	1524 x 616 x 820 mm	1486 x 533 mm	220, 240V	3240-3340	108 kg	9522

\* Available with CE Mark, at no added charge.

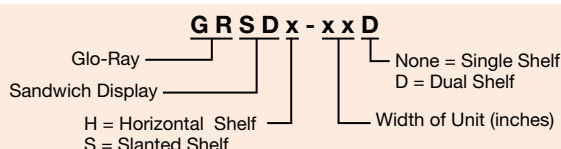
† Cord without plug on 240V.

#### All Merchandising Warmer Models Feature:

Cord Location: GRSDH Models: Server side, bottom left corner.

GRSDS Models: Server side bottom right corner.

### OPTIONS AND ACCESSORIES – PAGE 136





Two GRSDH-36D with dual horizontal shelves

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

ITC-S	Indicating Temperature Control (LED) for single shelf	\$369
ITC-D	Indicating Temperature Control (LED) for dual shelf	636
SSEND	Stainless Steel End Panels in lieu of Glass End Panels	per shelf 51
<b>Sneeze Guard 127 mm on Customer side (GRSDS one side GRSDH two sides) –</b>		
GRSD24BP	610 mm wide models	per shelf \$168
GRSD30BP	762 mm wide models	per shelf 200
GRSD36BP	914 mm wide models	per shelf 234
GRSD41BP	1041 mm wide models	per shelf 268
GRSD52BP	1321 mm wide models	per shelf 305
GRSD60BP	1524 mm wide models	per shelf 431
GRSDFLIPLOCK1	Flip-Up Door Locking Plate for GRSDS-xx, -xxD models 24 to 41	per shelf \$22
GRSDFLIPLOCK2	Flip-Up Door Locking Plates for GRSDS-xx, -xxD models 52 to 60	per shelf 50

### Display Sign Holder (Signs not included) – Color matches unit color – Top or intermediate Shelf –

GRSD-SIGN24	610 mm width. Requires 575 W x 100 H x 2 D mm Sign	each \$154
GRSD-SIGN30	762 mm width. Requires 727 W x 100 H x 2 D mm Sign	each 160
GRSD-SIGN36	914 mm width. Requires 879 W x 100 H x 2 D mm Sign	each 167
GRSD-SIGN41	1041 mm width. Requires 1006 W x 100 H x 2 D mm Sign	each 174
GRSD-SIGN52	1321 mm width. Requires 1286 W x 100 H x 2 D mm Sign	each 188
GRSD-SIGN60	1524 mm width. Requires 1489 W x 100 H x 2 D mm Sign	each 205

### Plexi-Glass Flip-up doors on one side for GRSDS models – Not compatible with optional Sneeze

#### Guards or Display Sign Holders in same opening –

SDS24FLIP	610 mm wide models	per shelf \$306
SDS30FLIP	762 mm wide models	per shelf 306
SDS36FLIP	914 mm wide models	per shelf 306
SDS41FLIP	1041 mm wide models	per shelf 306

### Plexi-Glass flip-up doors on one side for GRSDH models – Not compatible with optional sneeze guards or display sign holders in same opening –

GRSDH24FLIP	610 mm wide models	per shelf \$306
GRSDH30FLIP	762 mm wide models	per shelf 306
GRSDH36FLIP	914 mm wide models	per shelf 306
GRSDH41FLIP	1041 mm wide models	per shelf 306

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

4"LEGS	102 mm Adjustable Legs (standard on units GRSDH-41 and larger, GRSDS-36 and larger, and all duals)	Set of 4 \$66
<b>Chef LED Bulbs – 230V adjustable bulb – bulbs must be rotated down –</b>		
CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)	each \$139
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)	each 139
GRSDH-DIV	Additional Stainless Steel Divider Rod – Horizontal model	each \$30
GRSDS-DIV	Additional Stainless Steel Divider Rod – Slant model	each 30

### OPTIONS

(available at time of purchase only)

#### Designer Colors – Non-standard colors are non-returnable – Glossy Gray standard –

RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506



SDS24FLIP Accessory shown with brackets for retrofit



CLED-3000 and -4000 Accessory

### COLORS AND FINISHES – INSIDE BACK COVER



## Glo-Ray® Designer Merchandising Warmers

Boost impulse sales by showcasing your hot foods in the Hatco Glo-Ray® Designer Merchandising Warmers. Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures.

- Constructed of aluminum and stainless steel with tempered glass end panels
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Available in single- or two-tier models
- Horizontal or slant shelves
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base extends holding times

- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product





**NOTE:** Designer Series width dimensions are 159 mm greater than the number listed in model.

**GR2SDH-30** with optional *Designer* Black inset panels and accessory flip-up plexi-glass door

### DESIGNER HORIZONTAL DISPLAY WARMERS

Model <sup>Ⓜ</sup>	No. of Bulbs, Divider Rods	Dimensions W x D x H <i>(Height includes legs)</i>	Voltage <i>single phase</i>	Watts		Approx. Ship Weight	List Price <sup>‡</sup>
				220V	240V		
Single Shelf							
GR2SDH-24	2, 5	768 x 686 x 459 mm	220, 240V	800	820	40 kg	\$4507
GR2SDH-30	2, 6	921 x 686 x 459 mm	220, 240V	1000	1020	55 kg	4849
GR2SDH-36	2, 7	1073 x 686 x 459 mm	220, 240V	1200	1220	59 kg	5200
GR2SDH-42	4, 8	1226 x 686 x 459 mm	220, 240V	1450	1490	63 kg	5763
GR2SDH-48	4, 9	1378 x 686 x 459 mm	220, 240V	1650	1690	73 kg	6330
GR2SDH-54	4, 10	1530 x 686 x 459 mm	220, 240V	1850	1890	78 kg	6908
GR2SDH-60	6, 12	1683 x 686 x 459 mm	220, 240V	2150	2210	85 kg	7436
Dual Shelf							
GR2SDH-24D	4, 10	768 x 686 x 737 mm	220, 240V	1600	1640	57 kg	\$ 7432
GR2SDH-30D	4, 12	921 x 686 x 737 mm	220, 240V	2000	2040	72 kg	7860
GR2SDH-36D	4, 14	1073 x 686 x 737 mm	220, 240V	2400	2440	93 kg	8264
GR2SDH-42D	8, 16	1226 x 686 x 737 mm)	220, 240V	2900	2980	102 kg	9046
GR2SDH-48D *	8, 18	1378 x 686 x 737 mm	220, 240V	3300	3380	115 kg	9817
GR2SDH-54D*†	8, 20	1530 x 686 x 737 mm	220, 240V	3700	3780	124 kg	10612
GR2SDH-60D*††	12, 24	1683 x 686 x 737 mm	220, 240V	4300	4420	149 kg	11366

### DESIGNER SLANT DISPLAY WARMERS

Model <sup>Ⓜ</sup>	No. of Bulbs, Divider Rods	Dimensions W x D x H <i>(Height includes legs)</i>	Voltage <i>single phase</i>	Watts		Approx. Ship Weight	List Price <sup>‡</sup>
				220V	240V		
Single Shelf							
GR2SDS-24	2, 5	768 x 680 x 579 mm	220, 240V	800	820	47 kg	\$4865
GR2SDS-30	2, 6	921 x 680 x 579 mm	220, 240V	1000	1020	50 kg	5133
GR2SDS-36	2, 7	1073 x 680 x 579 mm	220, 240V	1200	1220	62 kg	5580
GR2SDS-42	4, 8	1226 x 680 x 579 mm	220, 240V	1450	1490	70 kg	6141
GR2SDS-48	4, 9	1378 x 680 x 579 mm	220, 240V	1650	1690	74 kg	6693
GR2SDS-54	4, 10	1530 x 680 x 579 mm	220, 240V	1850	1890	83 kg	7257
GR2SDS-60	6, 12	1683 x 680 x 579 mm	220, 240V	2150	2210	92 kg	7772
Dual Shelf							
GR2SDS-24D	4, 10	768 x 680 x 860 mm	220, 240V	1600	1640	74 kg	\$ 7565
GR2SDS-30D	4, 12	921 x 680 x 860 mm	220, 240V	2000	2040	84 kg	8096
GR2SDS-36D	4, 14	1073 x 680 x 860 mm	220, 240V	2400	2440	91 kg	8604
GR2SDS-42D	8, 16	1226 x 680 x 860 mm	220, 240V	2900	2980	99 kg	9400
GR2SDS-48D <sup>†</sup>	8, 18	1378 x 680 x 860 mm	220, 240V	3300	3380	116 kg	10169
GR2SDS-54D <sup>†</sup> 	8, 20	1530 x 680 x 860 mm	220, 240V	3700	3780	120 kg	10959
GR2SDS-60D <sup>†</sup> 	12, 24	1683 x 680 x 860 mm	220, 240V	4300	4420	135 kg	11713

<sup>Ⓜ</sup> When no color is specified, color inset panels and corner caps will be Black. Non-standard colors are non-returnable.

<sup>‡</sup> Available with CE Mark, at no added charge.

<sup>†</sup> Cord without plug on 240V.

<sup>□</sup> Cord without plug on 220V.

#### All Designer Display Warmer Models Feature:

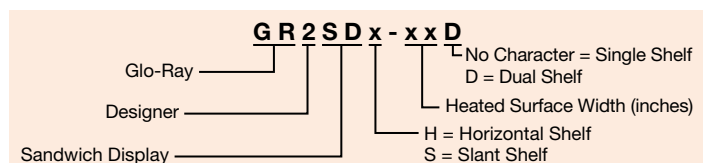
Usable Heated Shelf Space: All GR2SDH Models: Width of unit minus 162 x 559 D mm.

GR2SDS Single Models: Width of unit minus 162 x 559 D mm.

GR2SDS Dual Models: Width of unit minus 162 x 559 D mm.

Cord Location: Server side, bottom center.

### OPTIONS AND ACCESSORIES – PAGE 138





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

#### 127 mm Sneeze Guard (Customer side only on Slant models) –

GR2SD24BP	768 mm wide models	per shelf	\$136
GR2SD30BP	921 mm wide models	per shelf	170
GR2SD36BP	1073 mm wide models	per shelf	204
GR2SD42BP	1226 mm wide models	per shelf	238
GR2SD48BP	1378 mm wide models	per shelf	272
GR2SD54BP	1530 mm wide models	per shelf	306
GR2SD60BP	1683 mm wide models	per shelf	340

#### Flip-up Doors on Front or Back –

2SDS24FLIP	768 mm wide models	per shelf	\$228
2SDS30FLIP	921 mm wide models	per shelf	261
2SDS36FLIP	1073 mm wide models	per shelf	297
2SDS42FLIP	1226 mm wide models	per shelf	337

#### Split Flip-up Doors on Front or Back –

2SDS48FLIP	1378 mm wide models	per shelf	\$395
2SDS54FLIP	1530 mm wide models	per shelf	459
2SDS60FLIP	1683 mm wide models	per shelf	527

2SDHFRTGLS	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, single models only)		\$124
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2SDHFRTGLS-D	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, dual models only)		249
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SS-ITC	Indicating Temperature Control (LED) single shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)		369
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DS-ITC	Indicating Temperature Control (LED) dual shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)		636
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### ACCESSORIES (available for purchase at any time)

2SD-DIV	Additional Stainless Steel Divider Rods	each	\$30
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#### Chef LED Bulbs – 230V adjustable bulb – bulbs must be rotated down –

CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)	each	\$139
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)	each	139

### COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and  
-4000 Accessory



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

#### Designer Colors –

#### Non-standard colors are non-returnable –

#### Clear Anodized Aluminum standard –

RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506

#### Designer Inset Panel Colors – Black standard –

RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge

#### Designer Corner Caps – Black Standard –

DKGRAY	Dark Gray Corner Caps	No Charge
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SS-ITC Optional



DS-ITC Optional

## Heated LED Merchandisers



The new Heated Merchandiser with LED lighting is sleekly designed to safely hold hot packaged food to attract your grab-and-go customers. Available in slant or horizontal shelves, the Heated LED Merchandising Warmers are offered in both single and dual shelf models.

- Choose from slant or horizontal, single or dual shelf models
- Infrared heat safely holds hot packaged product for hours
- High efficiency LED lighting creates better illumination of food product in the holding area
- Feature a thermostatically-controlled hardcoated heated base shelf
- Hinged glass side panels are held in place magnetically and swing out for easy cleaning
- An optional Indicating Temperature Control (ITC) enhances accurate control of temperature



HXMS-36D in standard *Designer Black*

### HORIZONTAL HEATED LED MERCHANDISERS

Model	Divider Rods	Dimensions (W x D x H) <i>Height includes legs</i>	Heated Shelf Space (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight*	List Price*
<b>Horizontal Single Shelf</b>								
HXMH-24	5	709 x 725 x 555 mm	567 x 552 mm	230V	671	2.9	55 kg	\$5097
HXMH-30	6	861 x 725 x 555 mm	720 x 552 mm	230V	863	3.8	60 kg	5461
HXMH-36	7	1013 x 725 x 555 mm	872 x 552 mm	230V	1055	4.6	66 kg	5823
HXMH-42	8	1166 x 725 x 555 mm	1025 x 552 mm	230V	1201	5.2	73 kg	6417
HXMH-48	9	1318 x 725 x 555 mm	1177 x 552 mm	230V	1392	6.1	86 kg	7012
HXMH-54	10	1471 x 725 x 555 mm	1329 x 552 mm	230V	1585	6.9	91 kg	7606
HXMH-60	12	1623 x 725 x 555 mm	1482 x 552 mm	230V	1777	7.7	94 kg	8151
<b>Horizontal Dual Shelf</b>								
HXMH-24D	10	709 x 725 x 835 mm	567 x 552 mm	230V	1342	5.8	73 kg	\$ 8241
HXMH-30D	12	861 x 725 x 835 mm	720 x 552 mm	230V	1726	7.5	84 kg	8805
HXMH-36D	14	1013 x 725 x 835 mm	872 x 552 mm	230V	2110	9.2	93 kg	9205
HXMH-42D	16	1166 x 725 x 835 mm	1025 x 552 mm	230V	2402	10.4	100 kg	10034
HXMH-48D	18	1318 x 725 x 835 mm	1177 x 552 mm	230V	2784	12.1	111 kg	10840
HXMH-54D	20	1471 x 725 x 835 mm	1329 x 552 mm	230V	3170	13.8	123 kg	11661
HXMH-60D	24	1623 x 725 x 835 mm	1482 x 552 mm	230V	3554	15.5	136 kg	12419

### SLANT HEATED LED MERCHANDISERS

Model	Divider Rods	Dimensions (W x D x H) <i>Height includes legs</i>	Heated Shelf Space (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight*	List Price*
<b>Slant Single Shelf</b>								
HXMS-24	5	709 x 715 x 551 mm	567 x 552 mm	230V	671	2.9	51 kg	\$5302
HXMS-30	6	861 x 715 x 551 mm	720 x 552 mm	230V	863	3.8	60 kg	5590
HXMS-36	7	1013 x 715 x 551 mm	872 x 552 mm	230V	1055	4.6	68 kg	6072
HXMS-42	8	1166 x 715 x 551 mm	1025 x 552 mm	230V	1201	5.2	73 kg	6671
HXMS-48	9	1318 x 715 x 551 mm	1177 x 552 mm	230V	1392	6.1	85 kg	7269
HXMS-54 <sup>⊗</sup>	10	1471 x 715 x 551 mm	1329 x 552 mm	230V	1585	6.9	93 kg	7877
HXMS-60 <sup>⊗</sup>	12	1623 x 715 x 551 mm	1482 x 552 mm	230V	1777	7.7	93 kg	8435
<b>Slant Dual Shelf</b>								
HXMS-24D	10	709 x 715 x 831 mm	567 x 552 mm	230V	1342	5.8	73 kg	\$ 8241
HXMS-30D	12	861 x 715 x 831 mm	720 x 552 mm	230V	1726	7.5	85 kg	8805
HXMS-36D	14	1013 x 715 x 831 mm	872 x 552 mm	230V	2110	9.2	94 kg	9327
HXMS-42D	16	1166 x 715 x 831 mm	1025 x 552 mm	230V	2402	10.4	105 kg	10180
HXMS-48D	18	1318 x 715 x 831 mm	1177 x 552 mm	230V	2784	12.1	111 kg	11018
HXMS-54D <sup>⊗</sup>	20	1471 x 715 x 831 mm	1329 x 552 mm	230V	3170	13.8	123 kg	11868
HXMS-60D <sup>⊗</sup>	24	1623 x 715 x 831 mm	1482 x 552 mm	230V	3554	15.5	132 kg	12677

\* Available with CE Mark, at no added charge.

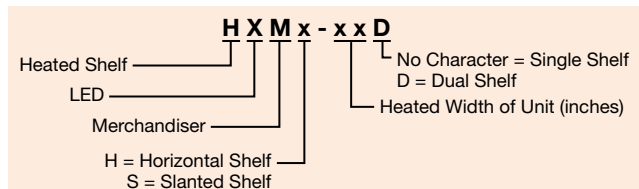
⊗ Cord - BS plug not available

⊗ Cord - BS & AS plug not available

#### All Heated LED Merchandiser Models Feature:

Cord Location: Server side, bottom center on left side of control box.

#### OPTIONS AND ACCESSORIES – PAGE 140






HXMS-48D in standard *Designer* Black with optional LED accent lighting in support posts

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

#### **Designer Colors – Non-standard colors are non-returnable – Black standard –**

RED	Warm Red	\$506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506

HZM-LP	Red LED Accent Lighting in support post	\$770
SS-ITC	Indicating Temperature Control (LED) for single shelf	369
DS-ITC	Indicating Temperature Control (LED) for dual shelf	636

#### **Sneeze Guards – Not compatible with flip-up doors in same opening –**

HZM24BP	127 mm Sneeze Guard on Customer side on -24 models	per shelf	\$283
HZM30BP	127 mm Sneeze Guard on Customer side on -30 models	per shelf	308
HZM36BP	127 mm Sneeze Guard on Customer side on -36 models	per shelf	333
HZM42BP	127 mm Sneeze Guard on Customer side on -42 models	per shelf	367
HZM48BP	127 mm Sneeze Guard on Customer side on -48 models	per shelf	400
HZM54BP	127 mm Sneeze Guard on Customer side on -54 models	per shelf	436
HZM60BP	127 mm Sneeze Guard on Customer side on -60 models	per shelf	471

#### **Flip-Up Doors – Not compatible with Sneeze-guards in same opening, one side only –**

HZM24FLIP	Plexi-Glass Flip-Up Doors on Control or Customer side on -24 models	per shelf	\$284
HZM30FLIP	Plexi-Glass Flip-Up Doors on Control or Customer side on -30 models	per shelf	308
HZM36FLIP	Plexi-Glass Flip-Up Doors on Control or Customer side on -36 models	per shelf	336
HZM42FLIP	Plexi-Glass Flip-Up Doors on Control or Customer side on -42 models	per shelf	366
HZM48FLIP	Plexi-Glass Flip-Up Doors on Control or Customer side on -48 models	per shelf	398
HZM54FLIP	Plexi-Glass Flip-Up Doors on Control or Customer side on -54 models	per shelf	436
HZM60FLIP	Plexi-Glass Flip-Up Doors on Control or Customer side on -60 models	per shelf	475

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

HZM-DIV	Additional Stainless Steel Divider Rods	each	\$32
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### COLORS AND FINISHES – INSIDE BACK COVER



## Glo-Ray® Heated Glass Merchandisers

Glo-Ray® Heated Glass Merchandising Warmers are perfect for self-serve operations, designed specifically to hold hot wrapped or boxed product at optimum serving temperatures. Increasing holding capacities and impulse sales with a beautiful curved design that compliments any décor.

- Unique, patented heated glass shelves with infinite controls conduct heat to food product above and below
- Blanket-style heating elements in the hardcoated base and canopy are thermostatically-controlled
- Attractive curved top design includes a built-in top sign holder for your own custom signage, 26.75" W (679 mm) x 3" H (76 mm), at the top front of the unit
- LED lighting allows for optimum food product display with energy savings
- Also comes with: tempered glass side panels, 2.5" (64 mm) legs, thermostatically-controlled heated base and upper canopy, divider rods and comes standard in *Designer Black*



**GR3SDS-39DCT** in standard *Designer Black* and top sign holder



**GR3SDS-39TCT** in optional Glossy Gray and top sign holder

### HEATED GLASS MERCHANDISERS

Model†	No. of Rods	Dimensions W x D x H (Height included legs)	Usable Heated Shelf Space W x D	Voltage	Watts	Amps	Approx. Ship Weight	List Price
<b>Dual Shelf</b>								
<b>GR3SDS-39DCT</b>	14	995 x 698 x 673 mm	879 x 524 mm	220-230-240	1750-1910-2080	8.0-8.3-8.7	84 kg	<b>\$10141</b>
<b>Triple Shelf</b>								
<b>GR3SDS-39TCT®</b>	21	995 x 698 x 882 mm	879 x 524 mm	220-230-240	2720-2970-3235	12.4-12.9-13.5	104 kg	<b>13316</b>

† Available with CE Mark, at no added charge.

⊙ Not available with BS plug.

**All Heated Glass Merchandiser Models Feature:**

Cord Location: Server side, bottom right corner.

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

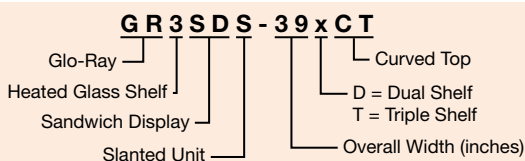
<b>Designer Colors – Non-standard colors are non-returnable – Black standard –</b>		
<b>RED</b>	Warm Red	<b>\$506</b>
<b>GRAY</b>	Gray Granite	<b>506</b>
<b>WHITE</b>	White Granite	<b>506</b>
<b>NAVY</b>	Navy Blue	<b>506</b>
<b>GREEN</b>	Hunter Green	<b>506</b>
<b>COPPER</b>	Antique Copper	<b>506</b>

<b>Gloss Finish – Non-standard colors are non-returnable – Black standard –</b>		
<b>GGRAY</b>	Glossy Gray	<b>\$506</b>

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

<b>4"LEGS</b>	102 mm Adjustable Legs	<b>Set of 4 \$66</b>
<b>3SD-DIV</b>	Additional Stainless Steel Divider Rods	<b>each 30</b>

### COLORS AND FINISHES – INSIDE BACK COVER





## Glo-Ray® Curved Merchandising Warmers

Looking to add a touch of class to a new point-of-sale area or to change or upgrade an existing area? Hatco's Glo-Ray® Curved Merchandising Warmer offers a unique and attractive solution for impulse sales areas.

- Single shelf and dual shelf units come standard with mirrored glass back panel
- Individual thermostatically-controlled heated base with master rocker switch maintains safe serving temperatures
- Halogen lighting allows for optimal food product display



**GRCMW-1** in standard *Designer*  
Black with food pans (not available)



**GRCMW-1DH** in standard *Designer*  
Black with food pans (not available)

### CURVED MERCHANDISING WARMER

Model†	Dimensions W x D x H	Voltage	Usable Heated Surface Space (W x D)		Watts	Approx. Ship Weight	List Price‡
Single Shelf							
GRCMW-1	562 x 545 x 505 mm	220, 240	Top Shelf —	Bottom Shelf 501 x 330 mm	619-670	25 kg	\$3855
Dual Shelf							
GRCMW-1D	660 x 511 x 683 mm	220, 240	577 x 314 mm	577 x 396 mm	1294-1540	42 kg	7343
Dual Shelf with Humidity – humidity on bottom shelf only							
GRCMW-1DH	660 x 511 x 683 mm	220, 240	577 x 314 mm	577 x 396 mm	1395-1660	45 kg	7852

† Available with CE Mark, at no added charge.

#### All Curved Merchandising Warmer Models Feature:

Water Reservoir Capacity (GRCMW-1DH model only): 1.2 liters.

Cord Location: Server side, bottom right corner.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

##### Designer Colors (Unit's painted surface) – Non-standard colors are non-returnable – Black standard –

<b>RED</b>	Warm Red	<b>No Charge</b>
<b>GRAY</b>	Gray Granite	<b>No Charge</b>
<b>WHITE</b>	White Granite	<b>No Charge</b>
<b>NAVY</b>	Navy Blue	<b>No Charge</b>
<b>GREEN</b>	Hunter Green	<b>No Charge</b>
<b>COPPER</b>	Antique Copper	<b>No Charge</b>

##### Simulated Stone Colors (Unit's painted surface and decorative trim inserts) –

##### Non-standard colors are non-returnable –

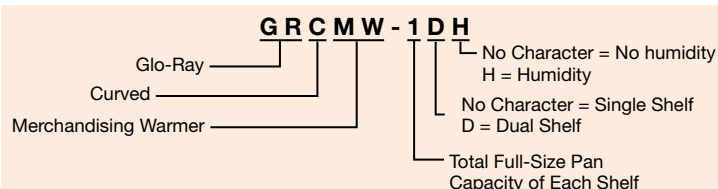
<b>GGRAN</b>	Gray Granite	<b>\$670</b>
<b>BSAND</b>	Bermuda Sand	<b>670</b>
<b>NSKY</b>	Night Sky	<b>670</b>

<b>CMWDBACKFLIP</b>	Top and bottom shelf Flip-Up doors on Server's side in lieu of Mirrored Back Panel (GRCMW-1D, -1DH models only)	<b>\$ 45</b>
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<b>CMWDTOPFLIP</b>	Top shelf Flip-up Door on Customer side in lieu of Sneeze Guard (GRCMW-1D, -1DH models only)	<b>227</b>
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### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER



## Glo-Ray® Designer Heated Display Cases

Our *Designer* series Glo-Ray® Heated Display Case with curved glass and incandescent lighting will display your offering with flare and elegance. We combine our thermostatically-controlled heated base and infrared overhead heating, to blanket your offering at the perfect temperature.

- The tempered curved glass design offers a great line of sight to draw in your customers
- Exclusive cool base construction
- Rollerless sliding doors
- Available with or without controlled humidity (bottom shelf only)
- Constructed of aluminum and stainless steel with tempered glass
- Curved glass front tilts forward for easy cleaning
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the food product



**GRCDH-1PD** with pan skirt and new optional flip-up doors and accessory food pans (top baking dish not available)



**GRCD-2PD** with optional pan skirt *Designer* Hunter Green and flip-up doors, and accessory food pans



Humidified reservoir is located in between pans



**GRCDH-3PD** shown in standard Stainless Steel with accessory food pans

### DESIGNER DISPLAY CASES

Model	No. of Bulbs	Dimensions W x D x H (Height includes legs)	Usable Heated Shelf Space (W x D)	Voltage single phase	Watts	Approx. Ship Weight	List Price*
<b>Single Shelf</b>							
<b>GRCD-1P</b>	2	524 x 660 x 610 mm	460 x 533 mm	220, 240	405-425	43 kg	<b>\$5633</b>
<b>GRCD-2P</b>	3	826 x 660 x 610 mm	762 x 533 mm	220, 240	710-780	55 kg	<b>6431</b>
<b>GRCD-3P</b>	3	1156 x 660 x 610 mm	1092 x 533 mm	220, 240	915-1005	69 kg	<b>7233</b>
<b>Dual Shelf</b>							
<b>GRCDH-1PD</b>	4	524 x 660 x 806 mm	460 x 533 mm	220, 240	907-905	45 kg	<b>\$6577</b>
<b>GRCDH-2PD</b>	6	826 x 660 x 806 mm	762 x 533 mm	220, 240	1080-1285	77 kg	<b>7490</b>
<b>GRCDH-3PD</b>	6	1156 x 660 x 806 mm	1092 x 533 mm	220, 240	1434-1710	95 kg	<b>8630</b>
<b>Single Shelf with Humidity</b>							
<b>GRCDH-1P</b>	2	524 x 660 x 610 mm	460 x 533 mm	220, 240	634-697	41 kg	<b>\$6432</b>
<b>GRCDH-2P</b>	3	826 x 660 x 610 mm	762 x 533 mm	220, 240	939-1052	56 kg	<b>7234</b>
<b>GRCDH-3P</b>	3	1156 x 660 x 610 mm	1092 x 533 mm	220, 240	1145-1277	71 kg	<b>8035</b>
<b>Dual Shelf with Humidity*</b>							
<b>GRCDH-1PD</b>	4	524 x 660 x 806 mm	460 x 533 mm	220, 240	1136-1177	55 kg	<b>\$7377</b>
<b>GRCDH-2PD</b>	6	826 x 660 x 806 mm	762 x 533 mm	220, 240	1309-1557	79 kg	<b>8293</b>
<b>GRCDH-3PD</b>	6	1156 x 660 x 806 mm	1092 x 533 mm	220, 240	1666-1982	100 kg	<b>9432</b>

\* Available with CE Mark. Add \$40 for GRCD single shelf models. Add \$80 for GRCDH single shelf models and GRCD dual shelf models. Add \$120 for GRCDH dual shelf models.

♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 mm H pans.

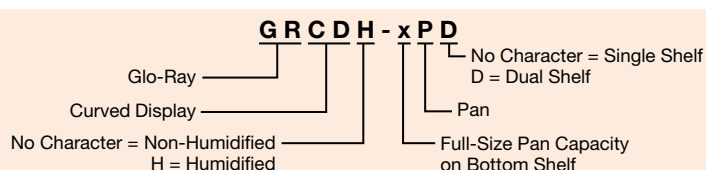
#### All Designer Display Case Models Feature:

Water Reservoir Capacity (Humidified models only): 3 liters.

Cord Location: Server side, bottom right corner.

#### OPTIONS – PAGE 144

#### WATER QUALITY REQUIREMENTS – PAGE 197





GRCD-2PD with optional  
flip-up doors and *DesignerWarm Red*

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

**Self-Closing Flip-up Doors on both shelves on Customer side in lieu of Glass Front**  
(Adds 13 mm depth to unit) –

CD1PDFLIP	1-Pan models	\$ 888
CD2PDFLIP	2-Pan models	951
CD3PDFLIP	3-Pan models	1678

#### Pan Skirt on bottom shelf

(accommodates 64 mm D pans – standard on humidified models) –

SKIRT-1P	1-Pan model in lieu of Pan Rail	\$ 61
SKIRT-2P	2-Pan model in lieu of Pan Rail	110
SKIRT-3P	3-Pan model in lieu of Pan Rail	157
UPPERSKIRT-2P	Pan Skirt for upper shelf of 2-Pan models	\$112
UPPERSKIRT-3P	Pan Skirt for upper shelf of 3-Pan models	225

#### Mirrored Glass Doors in lieu of Glass Doors (Server side only) –

##### Single Shelf Models –

MIRROR-1P	1-Pan single model	\$ 96
MIRROR-2P	2-Pan single model	134
MIRROR-3P	3-Pan single model	172

##### Dual Shelf Models –

MIRROR-1PD	1-Pan dual model	\$192
MIRROR-2PD	2-Pan dual model	268
MIRROR-3PD	3-Pan dual model	387

**FOOD PANS AND TRIVETS – PAGE 196**

**COLORS AND FINISHES – INSIDE BACK COVER**

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

#### Designer Colors –

Non-standard colors are non-returnable –

#### Stainless Steel standard –

RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506

### HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES\*

Model	Pan Capacity	Optional Pan Skirt Frames
GRCD-1P	1 Full-Size Pan	one SKIRT-1P
GRCD-2P	2 Full-Size Pans	one SKIRT-2P
GRCD-3P	3 Full-Size Pans	one SKIRT-3P
GRCD-1PD Top Shelf	1 Half-Size Pan or 1-356 mm Pizza Pan	None
GRCD-1PD Bottom Shelf	1 Full-Size Pan	one SKIRT-1P
GRCD-2PD Top Shelf	1 Full-Size Pan and 1 Third-Size Pan or 2-356 mm Pizza Pans	one UPPERSKIRT-2P
GRCD-2PD Bottom Shelf	2 Full-Size Pans	one SKIRT-2P
GRCD-3PD Top Shelf	2 Full-Size Pans or 3-356 mm Pizza Pans	one UPPERSKIRT-3P
GRCD-3PD Bottom Shelf	3 Full-Size Pans	one SKIRT-3P

\* All pan capacities shown are for non-humidified models. 64 mm deep pans recommended for bottom shelf of humidified models.



## Glo-Ray® Heated Display Cases

Designed for “show and sell” areas in any foodservice operation, the Hatco Glo-Ray® Heated Display is perfect for hot food merchandising. Top and bottom heat combine to keep all food at that “just-made” taste and temperature longer.

- Thermostatically-controlled heated base 38° - 93°C to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Constructed of aluminum and stainless steel with tempered glass
- Shatter-resistant incandescent lights illuminate the food product
- Exclusive cool base construction minimizes heat transfer, keeping exterior base cool
- Rollerless sliding doors



**GRHD-4PD** with optional *Designer* Antique Copper and mirrored glass doors and accessory food pans



**GRHDH-2P** with standard pan skirt, optional double side opening and accessory food pans

### DISPLAY CASES

Model	No. of Bulbs	Dimensions W x D x H (Height includes legs)	Usable Heated Shelf Space (W x D)	Voltage single phase	Watts	Approx. Ship Weight	List Price <sup>†</sup>
<b>Single Shelf</b>							
GRHD-2P	4	826 x 660 x 635 mm	712 x 546 mm	220, 240	1035-940	54 kg	<b>\$4932</b>
GRHD-3P	5	1156 x 660 x 635 mm	1042 x 546 mm	220, 240	1463-1350	65 kg	<b>5637</b>
GRHD-4P	6	1486 x 660 x 635 mm	1372 x 546 mm	220, 240	1930-1785	98 kg	<b>6653</b>
<b>Dual Shelf</b>							
GRHD-2PD	6	826 x 660 x 762 mm	712 x 546 mm	220, 240	1223-1310	68 kg	<b>\$6786</b>
GRHD-3PD	8	1156 x 660 x 762 mm	1042 x 546 mm	220, 240	1603-1755	86 kg	<b>7618</b>
GRHD-4PD	8	1486 x 660 x 762 mm	1372 x 546 mm	220, 240	2288-2480	104 kg	<b>8750</b>
<b>Single Shelf with Humidity</b>							
GRHDH-2P	4	826 x 660 x 635 mm	712 x 546 mm	220, 240	1179-1212	57 kg	<b>\$5766</b>
GRHDH-3P	5	1156 x 660 x 635 mm	1042 x 546 mm	220, 240	1584-1622	74 kg	<b>6471</b>
GRHDH-4P	6	1486 x 660 x 635 mm	1372 x 546 mm	220, 240	2253-2329	98 kg	<b>8078</b>
<b>Dual Shelf with Humidity<sup>♦</sup></b>							
GRHDH-2PD	6	826 x 660 x 762 mm	712 x 546 mm	220, 240	1532-1582	80 kg	<b>\$ 7613</b>
GRHDH-3PD	8	1156 x 660 x 762 mm	1042 x 546 mm	220, 240	1962-2027	85 kg	<b>8444</b>
GRHDH-4PD	8	1486 x 660 x 762 mm	1372 x 546 mm	220, 240	2941-3024	109 kg	<b>10170</b>

<sup>†</sup> Available with CE Mark. Add \$40 for GRHD single shelf models.

Add \$80 for GRHDH single shelf models and GRHD dual shelf models. Add \$120 for GRHDH dual shelf models.

<sup>♦</sup> Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 mm H pans.

#### All Display Case Models Feature:

Water Reservoir Capacity: 2-Pan and 3-Pan Humidified Models: 3 liters.

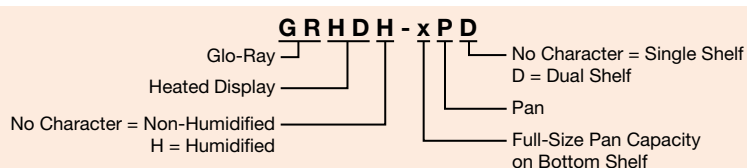
4-Pan Humidified Models: 6 liters.

Doors: Separate rollerless sliding door per shelf.

Cord Location: Server side, bottom right corner.

#### OPTIONS – PAGE 146

#### WATER QUALITY REQUIREMENTS – PAGE 197





**GRHD-4PD** with optional pan skirts  
Top shelf: one **UPPERSKIRT-4P**  
Bottom shelf: one **SKIRT-4P**

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

<b>Pan Skirt for 64 mm D pans on bottom shelf (standard on humidified models) –</b>		
<b>SKIRT-2P</b>	2-Pan model in lieu of Pan Rail	<b>\$116</b>
<b>SKIRT-3P</b>	3-Pan model in lieu of Pan Rail (consists of one SKIRT-1P and one SKIRT-2P)	<b>162</b>
<b>SKIRT-4P</b>	4-Pan Model in lieu of Pan Rail (consists of two SKIRT-2P)	<b>231</b>
<b>Pan Skirt for upper shelf, in lieu of Pan Stop –</b>		
<b>UPPERSKIRT-2P</b>	2-Pan models	<b>\$116</b>
<b>UPPERSKIRT-3P</b>	3-Pan models	<b>231</b>
<b>UPPERSKIRT-4P</b>	4-Pan models	<b>231</b>
<b>FLIP</b>	Flip-Up Doors on Control side in lieu of Glass Sliding Doors	<b>No Charge</b>
<b>Sliding Door in lieu of Fixed Glass customer panel –</b>		
<b>SLIDE-2P</b>	Per opening	<b>\$240</b>
<b>SLIDE-3P</b>	Per opening	<b>264</b>
<b>SLIDE-4P</b>	Per opening	<b>329</b>
<b>Flip-up Door in lieu of Fixed Glass customer panel –</b>		
<b>FLIP-2P</b>	Per opening	<b>\$240</b>
<b>FLIP-3P</b>	Per opening	<b>264</b>
<b>FLIP-4P</b>	Per opening	<b>329</b>
<b>Mirror Glass Sliding Door in lieu of Glass Sliding Door (server side only) –</b>		
<b>MIRROR-2P</b>	Per opening	<b>\$138</b>
<b>MIRROR-3P</b>	Per opening	<b>176</b>
<b>MIRROR-4P</b>	Per opening	<b>218</b>

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

**Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –**

<b>RED</b>	Warm Red	<b>\$506</b>
<b>BLACK</b>	Black	<b>506</b>
<b>GRAY</b>	Gray Granite	<b>506</b>
<b>WHITE</b>	White Granite	<b>506</b>
<b>NAVY</b>	Navy Blue	<b>506</b>
<b>GREEN</b>	Hunter Green	<b>506</b>
<b>COPPER</b>	Antique Copper	<b>506</b>

**FOOD PANS AND TRIVETS – PAGE 196**  
**COLORS AND FINISHES – INSIDE BACK COVER**

### HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES\*

Model	Pan Capacity	Optional Pan Skirt Frames
<b>GRHD-2P</b>	2 Full-Size Pans	One SKIRT-2P
<b>GRHD-3P</b>	3 Full-Size Pans	One SKIRT-1P and one SKIRT-2P
<b>GRHD-4P</b>	4 Full-Size Pans	Two SKIRT-2P
<b>GRHD-2PD Top Shelf</b>	2 Half-Size Pans or 2, 356 mm Pizza Pans	One SKIRT-1P
<b>GRHD-2PD Bottom Shelf</b>	2 Full-Size Pans	One SKIRT-2P
<b>GRHD-3PD Top Shelf</b>	3 Half-Size Pans or 3, 356 mm Pizza Pans	One SKIRT-1P
<b>GRHD-3PD Bottom Shelf</b>	3 Full-Size Pans	One SKIRT-1P and one SKIRT-2P
<b>GRHD-4PD Top Shelf</b>	2 Full-Size Pans or 4 Half-Size Pans or 4, 356 mm Pizza Pans	One UPPERSKIRT-4P
<b>GRHD-4PD Bottom Shelf</b>	4 Full-Size Pans	Two SKIRT-2P

\*All pan capacities shown are for non-humidified models. 64 mm deep pans recommended for bottom shelf of humidified models.

# Holding & Display Cabinets

*Cafeterias • Convenience Stores  
Catering • Concessions*



**GRS2G-3920-5** in optional *Designer Black* and **GRS2G-3920-2** *pg. 148*



**FDWD-2X** with 4-shelf multi-purpose rack and optional sign holder *pg. 149*



**IHDCH-45** with accessory risers and sign holders *pg. 154*



**MDW-1X** with optional *Designer Black* and hood with backlit sign cutout on one side (sign included) *pg. 157*



**FST-1-MN** shown in standard bronze *pg. 158*



**FSHC-7W1-EE** shown in *Designer Black*, with optional right-hand hinged door *pg. 160*



**FSHC-17W1** with accessory food pans *pg. 161*



**FSHC-6W1** with accessory food pans *pg. 162*



**FS2HAC-2PT** Pass-through with accessory food pans *pg. 164*



## Glo-Ray 2-Go® Heated Shelves

The Hatco Glo-Ray 2-Go® Heated Shelves are designed specifically with your delivery and carry-out needs in mind. Capable of holding a great quantity of hot food items at optimum serving temperatures, the GRS2G models hold bags and boxes up to 30 minutes with a high temperature range of up to 93° C.

- Shelves are 508 mm deep and 991 mm wide, large enough for pizza boxes and bags, which will easily fit into the 330 mm clearance of each shelf
- Touchscreen control with digital read out indicates separate heat and timer for each shelf
- Standard units feature shelves with heated bases that are thermostatically-controlled and have a stainless steel frame
- The cord is recessed into the bottom shelf at a 45° angle, allowing the unit to be flush against either wall



GRS2G-3920-2

GRS2G-3920-3  
with optional side panels

GRS2G-3920-4  
with optional back panels

GRS2G-3920-5  
with optional side  
and back panels

### HEATED SHELVES

Model	Description	Dimensions W x D x H ‡	Voltage	Watts	Amps	Approx. Ship Weight	List Price*
GRS2G-3920-2	2 heated shelves	1093 x 508 x 546 mm	220-240	644-766	2.9-3.2	44 kg	\$3760
GRS2G-3920-3	3 heated shelves	1093 x 508 x 908 mm	220-240	965-1148	4.4-4.8	55 kg	4694
GRS2G-3920-4	4 heated shelves	1093 x 508 x 1270 mm	220-240	1285-1529	5.8-6.4	79 kg	5624
GRS2G-3920-5	5 heated shelves	1093 x 508 x 1631 mm	220-240	1607-1912	7.3-8.0	88 kg	6581

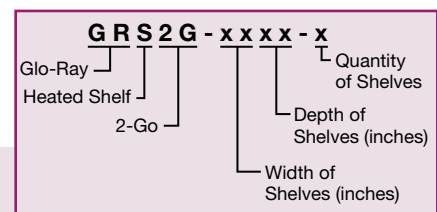
‡ Height does not include 34 mm side wall mounting brackets.

\* CE mark not available.

#### All Heated Shelf Models Feature:

Models shipped with: Side wall mounting brackets, 152 mm adjustable flanged feet that can be bolted to the floor for additional stability and a 1829 mm recessed cord and plug.

Cord Location: Server side, bottom right corner.



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

Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

RED	Warm Red	BLACK	Black	GRAY	Gray Granite	WHITE	White Granite	
NAVY	Navy Blue	GREEN	Hunter Green	COPPER	Antique Copper			\$506

CONTROL-GRS2G-R Controls and permanent panel on customers right side in lieu of standard left side No Charge

#### Side Panels – will be same color as unit –

SPANEL	GRS2G2	Side panels for a 2-shelf unit	\$ 98
	GRS2G3	Side panels for a 3-shelf unit	197
	GRS2G4	Side panels for a 4-shelf unit	295
	GRS2G5	Side panels for a 5-shelf unit	393

#### Back Panels – will be same color as unit –

BPANEL	GRS2G2	Back panels for a 2-shelf unit	\$ 85
	GRS2G3	Back panels for a 3-shelf unit	168
	GRS2G4	Back panels for a 4-shelf unit	252
	GRS2G5	Back panels for a 5-shelf unit	337

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

4"LEGS	120 mm adjustable legs (GRS2G3029-2 and GRS2G-3920-3 models only)	Set of 4 \$66
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### COLORS AND FINISHES – INSIDE BACK COVER



## Flav-R-Fresh® Impulse Display Cabinets

A profitable way to create impulse food sales is with the small Flav-R-Fresh® Holding and Display Cabinet. Using controlled moisturized heat allows you to showcase your product longer using minimum counter space.

- Full-view display with tempered glass sides and door
- Controlled heat and humidity for longer holding times
- Accommodates half-size sheet pans
- Revolving or stationary display racks
- Models come with single- or double-door openings which provide fast access to food racks
- LED lights illuminate the holding areas and emphasize the product

FDWD-2 with standard 4-tier circle rack



### IMPULSE CABINETS

Model*	Description*	Dimensions W x D x H (Height includes standard 25mm legs)	Cabinet Opening W x H	Voltage 50Hz	Watts	Approx. Ship Weight	List Price**
FDWD-1	1 Door w/ 4-tier Circle Rack w/Motor	492 x 530 x 732 mm	400 x 502 mm	220, 240	1410	41 kg	\$4499
FDWD-1X	1 Door w/4-tier Multi-Purpose Rack	492 x 530 x 732 mm	400 x 502 mm	220, 240	1410	41 kg	4362
FDWD-2	2 Doors w/4-tier Circle Rack	492 x 559 x 732 mm	400 x 502 mm	220, 240	1410	41 kg	4639
FDWD-2X	2 Doors w/4-tier Multi-Purpose Rack	492 x 559 x 732 mm	400 x 502 mm	220, 240	1410	41 kg	4494

\* Models FDWD-1 and FDWD-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.

\*\* Rack listed is included with unit. Other racks available – deduct price of included rack and add price of substituted rack to list price.

\* For non-humidified cabinet, deduct \$210. Unit will only operate in dry mode.

\* Available with CE Mark, add \$20.

#### All Impulse Cabinet Models Feature:

Door Hinges: Control Side: Left-hand side.

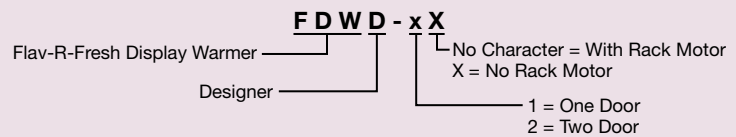
Customer Side (two-door models only): Right-hand side.

Max. Pizza Size: 381 mm diameter with 4-Tier Circle Rack.

Water Tank Capacity for Humidity System: 2 liters.

Cord Location: Facing controls, left-hand side panel, lower right corner.

### WATER QUALITY REQUIREMENTS – PAGE 197



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

#### Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum Standard –

RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506
LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Warm White)	No Charge
FDWD-SCD	Self Closing Door in lieu of standard door (left hinge only). Must upgrade both doors on FDWD-2, -2X (not field reversible)	per door \$ 90
FDWD-6FRT	152 mm Merchandising Display Sign Holder for Control Side only (Includes metal holder only). Available in all Designer Colors to match your unit (Black is standard). Adds 29 mm to height of unit. Requires (1) sign 491 W x 157 H x 2 D mm – not included	121
FDWD-6SIGN	162 mm One Sided Merchandising Display Sign Holder (includes metal holder and window) – one per side, three maximum. Available in all Designer Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 491 W x 159 H x 1.59 D mm – not included	94
FDWD-DIS	76 mm One-Sided Merchandising Display Sign Holder (includes metal holder and window) – one per side, three maximum. Available in all Designer Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 484 W x 83 H x 2 D mm – not included	86

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

FDWD-LEGS	102 mm, Adjustable Legs (102-127 mm)	\$ 89
COUPLING	Motorless Rack Coupling for FDWD-1X and -2X models (select Circle Rack or Pretzel Tree)	49
FDWD4TCRR	4-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)	266
FDW4SMP	4-Shelf Multi-Purpose Rack (each shelf 346 W x 321 D mm)	301
FDW3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)	301

### DECORATIVE KIT – 152

### RACKS – PAGE 153

### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER



COUPLING  
Accessory

## Flav-R-Savor® Holding & Display Cabinets

Balancing a precise combination of heat and humidity, the Hatco Flav-R-Savor® Cabinets provide an attractive showcase for hot food displays and generate impulse sales. A complete range of cabinet sizes, door options and rack types allows for perfect merchandising of food products such as pizza, fried foods, bakery items, sandwiches and more.

- Full-view display with tempered glass sides and door provide maximum heat retention
- Controlled heat and humidity for longer holding times
- 3 liter stainless steel water reservoir provides all day moisture
- Low-water protection prevents heating element burnout and alerts operator to low-water condition

- Revolving or stationary display racks
- Available in two heights with single-sided or double-sided openings
- Energy efficient LED lighting to illuminate your food display



**FSD-1** with optional 3-tier pan rack and accessory food pans



**FSDT-2** with standard 4-tier circle rack and 102 mm legs, optional *Designer Black* color and accessory food pans

### DISPLAY CABINETS

Model*	Description*	Dimensions W x D x H	Cabinet Opening Dimensions W x H	Voltage 50Hz	Watts	Approx. Ship Weight	List Price**
<b>Standard</b>							
<b>FSD-1</b>	1 Door w/3-Tier Circle Rack	569 x 612 x 699 mm	483 x 473 mm	220, 240	1414	59 kg	<b>\$5493</b>
<b>FSD-1X</b>	1 Door w/3-Tier Pan Rack	569 x 612 x 699 mm	483 x 473 mm	220, 240	1414	57 kg	<b>5331</b>
<b>FSD-2</b>	2 Doors w/3-Tier Circle Rack	569 x 642 x 699 mm	483 x 473 mm	220, 240	1414	57 kg	<b>5858</b>
<b>FSD-2X</b>	2 Doors w/3-Tier Pan Rack	569 x 642 x 699 mm	483 x 473 mm	220, 240	1414	57 kg	<b>5700</b>
<b>Tall</b>							
<b>FSDT-1</b>	1 Door w/4-Tier Circle Rack	569 x 612 x 826 mm	483 x 603 mm	220, 240	1414	58 kg	<b>\$5583</b>
<b>FSDT-1X</b>	1 Door w/4-Tier Pan Rack	569 x 612 x 826 mm	483 x 603 mm	220, 240	1414	57 kg	<b>5369</b>
<b>FSDT-2</b>	2 Doors w/4-Tier Circle Rack	569 x 642 x 826 mm	483 x 603 mm	220, 240	1414	57 kg	<b>6017</b>
<b>FSDT-2X</b>	2 Doors w/4-Tier Pan Rack	569 x 642 x 826 mm	483 x 603 mm	220, 240	1414	57 kg	<b>5807</b>

♦ Models FSD-1, FSD-2, FSDT-1 and FSDT-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.

‡ Rack listed is included with unit. Other racks available – deduct price of included rack and add price of substituted rack to list price.

\* For non-humidified cabinet, deduct \$210. Unit will only operate in dry mode.

‡ Available with CE Mark, at no added charge.

#### All Display Cabinet Models Feature:

Door Hinges: Control Side: Left-hand side.

Customer Side (Two-door models only): Right-hand side.

Max. Pan Size: 483 mm diameter with 4-Tier Circle Rack.

Water Tank Capacity for Humidity System: 3 liters.

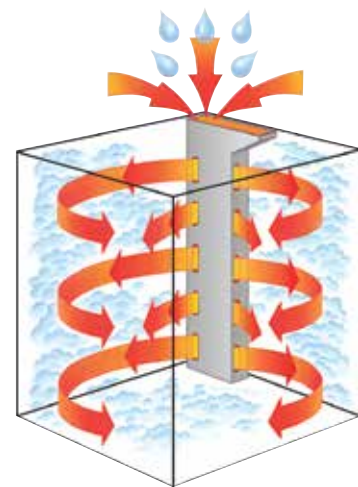
Cord Location: Facing controls, left-hand side panel, lower right corner.

### OPTIONS AND ACCESSORIES – PAGE 151

### DECORATIVE KIT – 152

### RACKS – PAGE 153

### WATER QUALITY REQUIREMENTS – PAGE 197



**CONTROLLED MOISTURIZED HEAT KEEPS HOT FOODS FRESH LONGER** Hatco's Flav-R-Savor® air flow pattern is designed to maintain consistent cabinet temperature without drying out foods. The precise combination of heat and humidity creates a "blanket" effect around the food. The air flow rate enables the cabinet to recover temperature rapidly after opening and closing the door.

#### FSDT - x X

Flav-R-Savor Display Cabinet

No Character = Standard Height

T = Tall

No Character = With Rack Motor  
X = No Rack Motor

1 = One Door  
2 = Two Door



Two FSDT-1 with 4-tier circle racks, optional sign holders (signs not included) and accessory food pans

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

<b>LED-NW18</b>	Neutral White (cool) LED lighting (in lieu of standard Neutral White)	<b>No Charge</b>
<b>THERM</b>	Mechanical Controls	<b>No Charge</b>
<b>FSD7SIGN</b>	191 mm Merchandising Display Sign Holder (includes metal holder and window) – one per side, three maximum. Available in all Designer Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 572 W x 191 H x 2 D – sign not included	<b>\$98</b>

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

<b>F-LEGS-4</b>	102 mm Adjustable Legs	<b>\$89</b>
<b>COUPLING</b>	Motorless Rack Coupling for FSD-1X, FSD-2X, FSDT-1X and FSDT-2X models (select appropriate Circle Rack or Pretzel Tree)	<b>49</b>

**RACKS – FSD ONLY –**

<b>FSD5SMP</b>	5-Shelf Multi-Purpose Rack (each shelf 457 W x 406 D mm)	<b>\$405</b>
<b>FSD3TCR</b>	3-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)	<b>248</b>
<b>FSD3TPR</b>	3-Tier Pan Rack (accommodates Half-Size Sheet Pans, not included)	<b>358</b>

**RACKS – FSDT ONLY –**

<b>FSD7SMP</b>	7-Shelf Multi-Purpose Rack (each shelf 457 W x 406 D mm)	<b>\$496</b>
<b>FSD4TCR</b>	4-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)	<b>264</b>
<b>FSD5TCR</b>	5-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)	<b>401</b>
<b>FSD4TPR</b>	4-Tier Pan Rack (accommodates Half-Size Sheet Pans, not included)	<b>317</b>
<b>FSDT3SAR</b>	3-Shelf Angle Rack (15° angle shelves) (each shelf 457 W x 413 D mm)	<b>915</b>
<b>FSDT3TPT</b>	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)	<b>432</b>

**COLORS AND FINISHES – INSIDE BACK COVER**
**OPTIONS**

(available at time of purchase only)

**Designer Colors –**

 Non-standard colors are non-returnable –  
Clear Anodized Aluminum Standard –

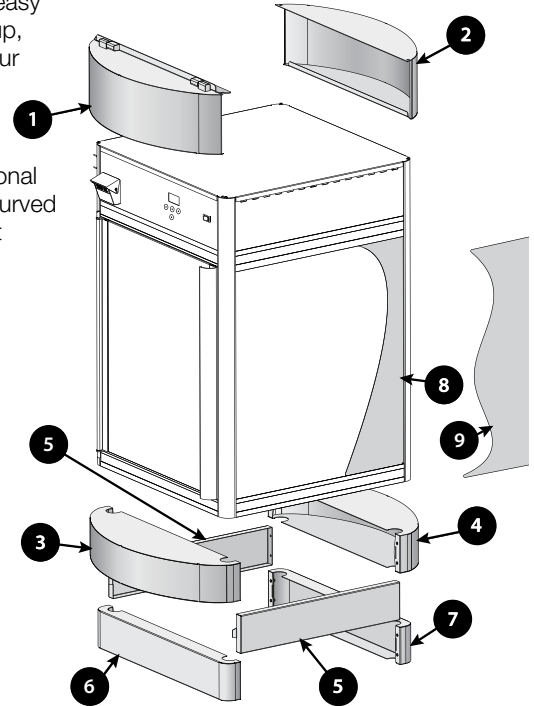
<b>RED</b>	Warm Red	<b>\$506</b>
<b>BLACK</b>	Black	<b>506</b>
<b>GRAY</b>	Gray Granite	<b>506</b>
<b>WHITE</b>	White Granite	<b>506</b>
<b>NAVY</b>	Navy Blue	<b>506</b>
<b>GREEN</b>	Hunter Green	<b>506</b>
<b>COPPER</b>	Antique Copper	<b>506</b>



## Decorative Kit for FDWD, FSD, FSDT models only

Transform your Hatco Flav-R-Savor® Holding & Display Cabinet from a "heated box" into a *Designer Merchandiser* with a variety of simple accessory additions. Create a new look and feel to your décor.

- The curved hinged header allows easy access to controls and water fill cup, and gives a great area to brand your food product with a magnetic sign (sign not included)
- The base skirt completes the transformation and gives an additional branding area. Available in flat or curved panels for front and/or back of unit
- Signs can be decals or magnetic
- Signs not included



### OPTIONS (available at time of purchase only) (additional lead time required)

#### Designer Colors – Non-standard colors are non-returnable – Black Standard –

RED	WR	Warm Red	No Charge
GRAY	GG	Gray Granite	No Charge
WHITE	WG	White Granite	No Charge
NAVY	NB	Navy Blue	No Charge
GREEN	HG	Hunter Green	No Charge
COPPER	AC	Antique Copper	No Charge

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

#### Side Insets – must choose Designer Color – Black Standard –

FSD-INSET1 ③	Two Crescent Inset Panels for FSD models	\$97
FSD-INSET2 ④	Two Wave Inset Panels for FSD models	97
FSDT-INSET1 ③	Two Crescent Inset Panels for FSDT models	97
FSDT-INSET2 ④	Two Wave Inset Panels for FSDT models	97
FDWD-INSET1 ③	Two Crescent Inset Panels for FDWD models	97
FDWD-INSET2 ④	Two Wave Inset Panels for FDWD models	97

#### Top Covers – must choose Designer Color – Black Standard –

FSD-CTLH ①	Curved Hinged Header on control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models	\$335
FDWD-CTLH ①	Curved Hinged Header on control side (Fits 520 W x 123 H sign) for FDWD models	285
FSD-CUSH ②	Curved Header on non-control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models	244
FDWD-CUSH ②	Curved Header on non-control side (Fits 520 W x 123 H sign) for FDWD models	209

#### Base Skirts – requires 102 mm Adjustable Legs (not included)

##### – must choose Designer Color – Black Standard –

FSD-SQB	One Flat Front Panel ⑤ and one Flat Back Panel ⑦ (Fits 508 W x 93 H mm sign) and two Flat Side Panels ⑥ (Fits 473 W x 93 mm H sign) for FSD and FSDT models	\$289
FDWD-SQB	One Flat Front Panel ⑤ and one Flat Back Panel ⑦ (Fits 438 W x 96 H mm sign) and two Flat Side Panels ⑥ (Fits 393 W x 96 mm H sign) for FDWD models	376
FSD-1CB	One Curved Front Panel ③ (Fits 647 W x 93 H mm sign) and one Flat Back Panel ⑦ (Fits 508 W x 93 H mm sign) and two Flat Side Panels ⑥ (Fits 473 W x 93 mm H sign) for FSD and FSDT models	518
FDWD-1CB	One Curved Front Panel ③ (Fits 660 W x 92 H mm sign) and one Flat Back Panel ⑦ (Fits 508 W x 92 H mm sign) and two Flat Side Panels ⑥ (Fits 473 W x 92 mm H sign) for FDWD models	504
FSD-2CB	One Curved Front Panel ③ and one Curved Back Panel ④ (Fits 647 W x 93 H sign) and two Flat Side Panels ⑥ (Fits 473 W x 93 mm H sign) for FSD and FSDT models	746
FDWD-2CB	One Curved Front Panel ③ and one Curved Back Panel ④ (Fits 565 W x 96 H sign) and two Flat Side Panels ⑥ (Fits 393 W x 96 mm H sign) for FDWD models	635
F-LEGS-4	102 mm Adjustable Legs for FSD and FSDT models	\$89
FDWD-LEGS	102 mm Adjustable Legs for FDWD models	89

### COLORS AND FINISHES – INSIDE BACK COVER

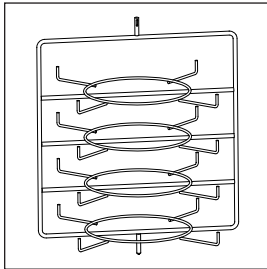


FSDT-1 with 4-tier circle rack and full Decorative Kit (signs not included)

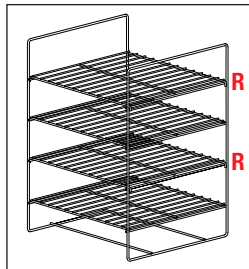


## Display Rack Selections

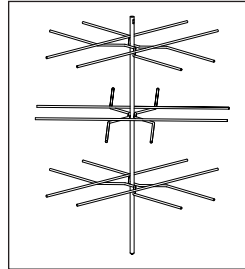
### Racks For FDWD Models (Page 149)



**4-Tier Circle Rack  
FDWD4TCRR**  
(Max. 381 mm dia. pans)  
(83 mm between tiers)

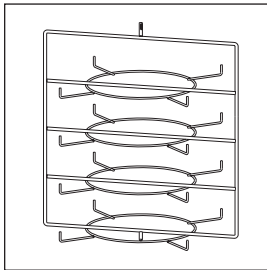


**4-Shelf Multi-Purpose  
Rack FDW4SMP**  
(Max. 457 x 330 mm)  
(95 mm between shelves)

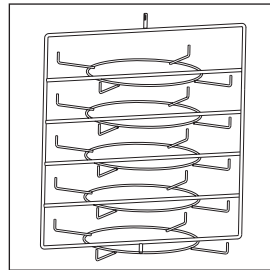


**3-Tier Pretzel Tree  
Rack FDW3TPT**  
(149 mm between tiers)

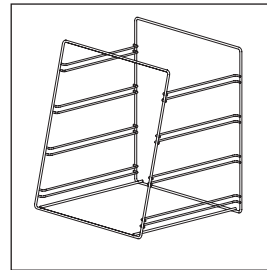
### Racks For FSD/FSDT Models (Page 150)



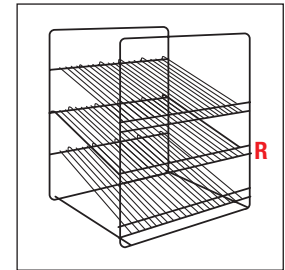
**FSDT 4-Tier Circle Rack  
FSDT4TCR**  
(Max. 483 mm dia. pans)  
(117 mm between tiers)



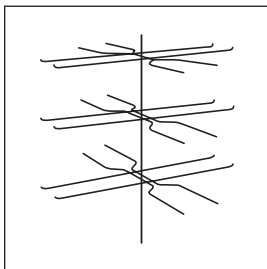
**5-Tier Circle Rack  
FSDT5TCR**  
(Max. 483 mm dia. pans)  
(98 mm between tiers)



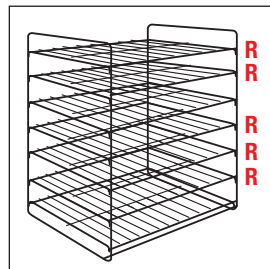
**FSDT 4-Tier Pan Rack  
FSDT4TPR** (Max. 457 x 330 mm  
Half-Size Sheet Pans)  
(89 mm between tiers)



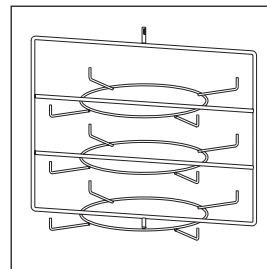
**FSDT 3-Shelf Angle Rack  
FSDT3SAR**  
(89 mm between shelves)



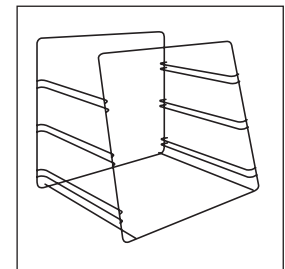
**FSDT 3-Tier Pretzel Tree  
Rack FSDT3TPT**  
(149 mm between tiers)



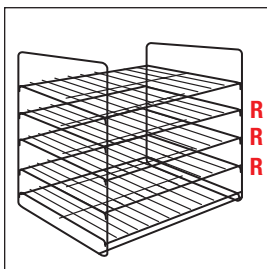
**FSDT 7-Shelf Multi-Purpose  
Rack FSDT7SMP**  
(Max. 457 x 330 mm Half-Size  
Sheet Pans)  
(64 mm between shelves)



**FSD 3-Tier Circle Rack  
FSD3TCR**  
(117 mm between tiers)



**FSD 3-Tier Pan Rack  
FSD3TPR**  
(89 mm between tiers)



**FSD 5-Shelf Multi-Purpose  
Rack FSD5SMP**  
(64 mm between shelves)

**R Removable Shelves**

## Intelligent Heated Display Cabinet, Humidified

Hatco's Intelligent Heated Display Cabinet Humidified is the perfect way to showcase your pizzas and more. Regulating air temperature while at the same time balancing the humidity levels provides the best environment for food products. With 360° viewing, your food is guaranteed to get all the attention.

- Air flow pattern is designed to maintain consistent cabinet temperature without drying out food
- Air flow system enables the cabinet to recover temperature rapidly after opening and closing the door
- LCD touchscreen display on back of unit controls temperature, humidity and up to eight timers for each food location
- Energy efficient LED lighting to illuminate your food display

- USB port on back of unit makes it easy to update firmware
- Adjustable arms can move up and down the back supports (unit can hold up to six pizza arms)
- The Arm is designed to hold maximum 559 mm pizza pan



**IHDCH-45**  
shown with  
accessory risers



**IHDCH-28**  
shown with  
accessory two  
arms and one shelf

**NOTE:** Water filter, strainer and tubing are included with each cabinet to be installed on water supply connection.

### INTELLIGENT HEATED DISPLAY CABINETS – HUMIDIFIED

Model	Dimensions W x D x H	Cabinet Opening Dimensions (W x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
IHDCH-28	718 x 728 x 766 mm	558 x 525 mm	230	3090 or 3090	14.9 or 12.9	100 kg	<b>\$12560</b>
IHDCH-45	1149 x 728 x 766 mm	457 x 530 mm	230	3090 or 3090	14.9 or 12.9	122 kg	<b>13413</b>

#### All Intelligent Heated Display Cabinet Models Feature:

**Models Shipped With:** IHDCH-28: Stainless Steel unit with single french door, touchscreen controller, a lighted Power On/Off (I/O) switch, an air heating/circulation system, a humidity system, a USB port and LED display lights.

IHDCH-45: Stainless Steel unit with sliding glass doors, touchscreen controller, a lighted Power On/Off (I/O) switch, an air heating/circulation system, a humidity system, a USB port, LED display lights and four adjustable arms.

**Cord Location:** Servers side, bottom left corner.

#### OPTIONS AND ACCESSORIES – PAGE 155

#### WATER QUALITY REQUIREMENTS – PAGE 197

*On all Intelligent Heated Display Cabinet Models customers must purchase arms and shelves separately to their own specifications.*

*Below are the options available to combine the shelves and arms*

#### **IHDCH-28**

- 4 Arms**
- 3 Shelves**
- 1 Shelf with 1 Pizza Arm**
- 1 Shelf with 2 Pizza Arms**
- 2 Shelves with 1 Pizza Arm**

#### **IHDCH-45**

- 6 Arms**
- 3 Slanted Shelves**
- 1 Shelf with 2 Pizza Arms**
- 1 Shelf with 4 Pizza Arms**
- 2 Shelves with 2 Pizza Arms**





IHDC-45 shown with standard arms, accessory risers and accessory sign holders.

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

#### Designer Colors – Non-standard colors are non-returnable – Stainless Steel Standard –

IHDC-BK	Unit in <i>Designer Black</i> in lieu of Stainless Steel unit	\$ 506
IHDCBASE-BK-28	Inside base in <i>Designer Black</i> in lieu of Stainless Steel base for IHDC-28	36
FRTDOOR-28	Front, swing out door for IHDC-28, left-hand hinge standard, matches unit color (adds 102 mm to depth)	946
IHDCBASE-BK-45	Inside base in <i>Designer Black</i> in lieu of Stainless Steel base for IHDC-45	36
FRFRTDOOR-45	Front, self-closing French doors for IHDC-45, matches unit color (adds 102 mm to depth)	1792

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

ADJARM-SS	Pizza Arm in Stainless Steel	each \$ 195
ADJARM-BK	Pizza Arm in <i>Designer Black</i>	each 236
SHELF-SS-28	Shelf in Stainless Steel for IHDC-28	each 263
SHELF-BK-28	Shelf in <i>Designer Black</i> for IHDC-28	each 263
SHELF-SS-45	Shelf in Stainless Steel for IHDC-45	each 387
SHELF-BK-45	Shelf in <i>Designer Black</i> for IHDC-45	each 671
RISER12-SS	305 mm diameter x 38 mm H Riser in Stainless Steel	30
RISER12-BK	305 mm diameter x 38 mm H Riser in <i>Designer Black</i>	43
DOORLOCKIHDC	Front Door lock for IHDC-28 only	27
REGKIT	Water Pressure Regulator Kit (regulator, gauge and shut-off valve)	410

#### SIGN HOLDERS (signs not included) – recommended sign size: 50 x 88 mm –

SGNHOLD-BASE-SS	Sits on base of unit in Stainless Steel	each \$19
SGNHOLD-BASE-BK	Sits on base of unit in <i>Designer Black</i>	each 35
SGNHOLD-LARM-SS	Customer left-hand side in Stainless Steel (clips onto Arm)	each 21
SGNHOLD-LARM-BK	Customer left-hand side in <i>Designer Black</i> (clips onto Arm)	each 41
SGNHOLD-RARM-SS	Customer right-hand side in Stainless Steel (clips onto Arm)	each 21
SGNHOLD-RARM-BK	Customer right-hand side in <i>Designer Black</i> (clips onto Arm)	each 41

**FOOD PANS AND TRIVETS – PAGE 196**  
**COLORS AND FINISHES – INSIDE BACK COVER**



## Flav-R-Savor® Humidified Large Capacity Holding Cabinets

Hatco Large Capacity Holding Cabinets hold more product at proper serving temperatures than standard size models. This allows for food to be prepared in advance of peak serving periods, while placing product in full-view cabinets to increase impulse sales.

- Full-view display with tempered glass sides and LED lighting to illuminate holding area
- Optional self-closing sliding doors for self-serve applications

- Optional self-closing French doors,
- Optional cool LED lighting and 4" adjustable legs available
- Multi-purpose display racks included



**WFST-2X** with 4-shelf multi-purpose rack, optional Designer Warm Red and self-closing sliding doors and accessory pans, and 102 mm legs



**WFST-1X** with 4-shelf multi-purpose rack. Decals and pans not included

### WIDE CAPACITY CABINETS

Model	Description	Dimensions W x D x H	Cabinet Opening W x H	Voltage single phase	Hz	Watts	Approx. Ship Weight	List Price*
WFST-1X	2 Doors w/4-shelf Rack	814 x 641 x 831 mm	711 x 557 mm	220 or 240	50/60	1706 or 1712	83 kg	\$ 9565
WFST-2X	4 Doors w/4-shelf Rack	814 x 703 x 831 mm	711 x 557 mm	220 or 240	50/60	1706 or 1712	85 kg	10212

\* CE Mark not available.

#### All Large Capacity Cabinet Models Feature:

Available Shelf Space: 666 W x 501 D mm. Holds one full-size sheet pan per shelf.

Water Tank Capacity for Humidity System: 3 liters.

Cord Location: Servers side, left-hand side panel, lower right corner.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

Designer Colors – Non-standard colors are non-returnable –  
– Clear Anodized Aluminum Standard –

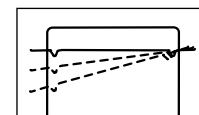
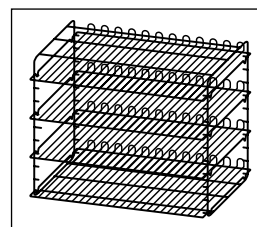
RED	Warm Red	\$506
BLACK	Black	506
GRAY	Gray Granite	506
WHITE	White Granite	506
NAVY	Navy Blue	506
GREEN	Hunter Green	506
COPPER	Antique Copper	506
1SLIDE-DR	Self-closing Sliding Doors in lieu of standard Hinged Door (WFST-2X model only)	\$508
FRSELFCL	Self-closing French Doors	per side 156
WFST-TTC	Temperature Control Timer - 6 channel control touchscreen display	602
LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Warm White)	No Charge

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

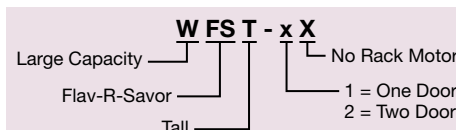
FSTCR-LEG	102 mm Adjustable Legs	\$86
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### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER



**WFST 4-Shelf  
Multi-Purpose Rack**  
Adjustable Shelves  
in 51 mm increments







Mini Display Warmers

The Hatco Mini Display Warmer is perfect for cookies, pastries, wrapped or boxed sandwiches or any other product that does not require humidity. Hot air circulates throughout the entire cabinet, keeping food at safe serving temperatures. The small footprint takes up little of your valuable counter space while merchandising your breakfast, lunch or dinner offerings.

- Magnetically adjustable shelves allow horizontal or slanted displays
- Tempered glass sides and incandescent light showcase your food
- Thermostatic control with rocker switch
- Field reversible door hinge location
- Available as a 1-door or a 2-door pass-through model
- Doors may be field converted to any side
- Optional black hood with backlit graphic sign cut-out that can be rotated in field to face any side (sign included)

MDW-1X with standard Designer Black and optional hood with backlit sign cut-out on one side (sign included)



Magnetically adjustable shelves are easy and offer quick adjustability for different food products

Holding & Display Cabinets

MINI DISPLAY WARMERS - NON-HUMIDIFIED

Model	Description	Dimensions W x D x H	Cabinet Opening W x H	Voltage	Watts	Approx. Ship Weight	List Price <sup>‡</sup>
MDW-1X	1 Door w/3 Shelves	400 x 432 x 646 mm	315 x 396 mm	230	508	21 kg	\$2845
MDW-2X	2 Doors w/3 Shelves	400 x 465 x 646 mm	315 x 396 mm	230	508	24 kg	2956

‡ Available with CE Mark, at no added charge.

All Mini Display Warmer Models Feature:

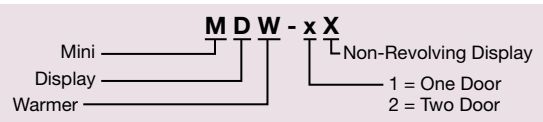
Door Hinges: Control Side: Left-hand side.  
Customer Side (two-door models only): Right-hand side.  
Cord Location: Servers side, lower right corner.

OPTIONS (available at time of purchase only)

Designer Color for Posts, Base and Top Trim – Non-standard colors are non-returnable – Black Standard

RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge
BCKLIT-MDW	Hood with Backlit Sign Cut-out on one side - Black only (sign included)	\$144

COLORS AND FINISHES – INSIDE BACK COVER





## Macho Nacho® Chip Warmers

Keep your nacho chips hot, fresh and crisp with Hatco's Macho Nacho Chip Warmer. This highly-visible heated merchandiser circulates air to prevent the loss of natural oils, eliminating the need to frequently replace stale chips.

- Keeps chips hot, fresh and crisp longer, reducing refill time and minimizing waste
- Specialty cabinet to hold and merchandise bulk nacho chips
- Special ductwork forces dry heat through chips from the bottom up
- Special two-door access for easy loading and serving
- 11 kg or 18 kg capacity
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

**FDWD-1-MN****FST-1-MN**  
shown in  
standard  
Bronze

### CHIP WARMERS – NON-HUMIDIFIED

Model	Dimensions W x D x H	Cabinet Opening (W x H)		Voltage	Watts	Amps	Product Capacity	Approx. Ship Weight	List Price*
		Upper Door	Lower Door						
<b>FDWD-1-MN</b>	492 x 608 x 732 mm	416 x 233	416 x 233	220, 240	950-1129	4.3-4.7	11 kg	46 kg	<b>\$4460</b>
<b>FST-1-MN</b>	581 x 686 x 831 mm	474 x 286	474 x 252	220, 240	1219-1252	5.6-5.2	18 kg	60 kg	<b>6264</b>

\* Available with CE Mark, at no added charge.

#### All Chip Warmer Models Feature:

Decal Size: **FDWD-1-MN**: 423 W x 139 H mm.

**FST-1-MN**: 473 W x 152 H mm.

Cord Location: Facing controls, left-hand side panel, lower right corner.

#### F x x x - 1 - M N

FDWD = 11 kg Chip Capacity  
FST = 18 kg Chip Capacity

Macho Nacho Unit  
Single Side Opening



Flav-R-Savor® Tall Non-Humidified Holding Cabinets

Be prepared to serve ready-to-go pizzas with Hatco's Flav-R-Savor® Tall Dry Holding Cabinets. An eight-shelf rack with 127 mm centers will hold a maximum of 16 boxed (457 Sq x 59 H mm maximum) or 8 bagged pizzas.

- Great for boxed or bagged carryout pizzas
- Tempered glass throughout for excellent visibility, improving product rotation
- Even, constant cabinet temperatures with no humidity
- Two, shatter-resistant, incandescent lights at the back top of the unit to illuminate product
- Units come with an eight-shelf rack, six of which are removable



PFST-2X with standard stainless steel 8-shelf rack

Holding & Display Cabinets

TALL HOLDING CABINETS - NON-HUMIDIFIED

Model	Description	Dimensions	Opening Dimensions	Available Shelf Space	Voltage	Approx. Ship Weight	List Price*
		W x D x H	W x H	W x D x H			
PFST-1X	1 Door	581 x 635 x 1448 mm	476 W x 1026 H mm	457 x 457 x 117 mm	220, 240	91 kg	\$8040
PFST-2X	2 Doors	581 x 692 x 1448 mm	476 W x 1026 H mm	457 x 457 x 117 mm	220, 240	94 kg	8462

\* CE Mark not available.

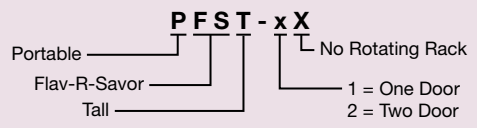
All Tall Dry Holding Cabinet Models Feature:  
Models Shipped with: PFST-1X, -2X: Stainless Steel body, an eight-shelf rack with 6 removable shelves in standard stainless steel, new latching handle, 127 mm locking casters, cord and plug.  
Cord Location: Facing controls, left-hand side panel, lower right corner.

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable –  
– Clear Anodized Aluminum Standard –

BLACK Black \$506

COLORS AND FINISHES – INSIDE BACK COVER





## Flav-R-Savor® Portable Holding Cabinets

Hatco's energy efficient Flav-R-Savor® Portable Holding Cabinets will keep prepared foods at optimum serving temperatures for hours. The thermostatically-controlled heat and humidity allows food to be prepared in advance of peak serving periods.

- Allows you to hold product longer while saving you money through increased energy efficiencies
- Electronic control with digital read out, temperature range of 27°- 93°C and humidity controller
- The lower temperature range of 27°- 38°C can be used for proofing all types of breads
- All stainless steel interior
- No heating element in direct contact with water makes the unit easier to clean

- Accommodates Gastronorm pans
- Stacking kit available
- Doors are field convertible from left to right



FSHC-7W1-EE shown in *Designer Black*, with optional bumper kit, and right-hand hinged door



### PORTABLE HOLDING CABINETS

Model	Description	Dimensions W x D x H	Interior Cabinet Capacity W x D	Voltage 50/60 Hz	Watts	Amps	Approx. Ship Weight	List Price*
FSHC-5W1-EE	Single Door	661 x 794 x 913 mm	532 x 676 mm	230	1182	5.1	113 kg	\$ 9120
FSHC-7W1-EE	Single Door	661 x 794 x 989 mm	532 x 676 mm	230	1182	5.1	101 kg	9585
FSHC-7W2-EE	2-Door Pass-Through	661 x 877 x 989 mm	532 x 676 mm	230	1182	5.1	105 kg	10120

\* Available with CE Mark, at no added charge.

#### All Portable Holding Cabinet Models Feature:

Top Surface Dimensions: 654 W x 724 D mm.

Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), stainless steel heavy-duty door with left-hand door hinge and adjustable rack slides (seven for the -7WX-EE units, and five for the -5W1-EE unit).

Pan Capacity: -5W1-EE: 10 full sized sheet pans or 2/1 Gastronorm pans on 41 mm spacing, 5 full sized sheet pans or 2/1 Gastronorm pans on 83 mm spacing, 20 full sized hotel pans or 1/1 Gastronorm pans on 41 mm spacing, 10 full sized hotel pans or 1/1 Gastronorm pans on 83 mm spacing.  
-7Wx-EE: 14 full sized sheet pans<sup>⌘</sup> or 2/1 Gastronorm pans on 35 mm spacing, 7 full sized sheet pans or 2/1 Gastronorm pans on 70 mm spacing, 14 hotel sized pans or 1/1 Gastronorm pans on 35 mm spacing.

Water Tank Capacity for Humidity System: 4 liters.

Cord Location: Recessed, back of unit, upper right side.

<sup>⌘</sup>With purchase of extra pan slides.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

Colors (Side Panels) – Non-standard colors are non-returnable – Black Standard –

SS Stainless Steel \$243

Colors (Top) – Non-standard colors are non-returnable – Black Standard –

SS Stainless Steel \$243

EE-GLASS Glass Door in lieu of Stainless Steel door (is not Energy Star qualified) \$302

EE-LPCAST Low Profile Casters (FSHC-5W1-EE model only) (deduct 57 mm from height) No Charge

EE-PLATFORM Platform for mounting directly on a counter in lieu of casters (deduct 105 mm from height) No Charge

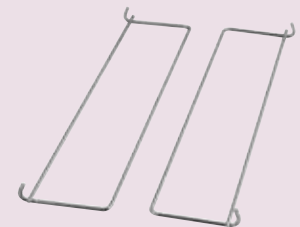
EE-STACK-BLK Designer Black Powdercoated Stacking Hardware mounted to bottom of cabinet for two FSHC-7W1 or two FSHC-5W1 units in lieu of casters (cannot have legs on lower unit) No Charge

EE-STACK-SS Stainless Steel Stacking Hardware mounted to bottom of cabinet for two FSHC-7W1 or two FSHC-5W1 units in lieu of casters (cannot have legs on lower unit) No Charge

EE-BUMPER Bumper Hardware - only for use with standard casters (add 3 mm to height) 581

EE-4LEGS 102 mm Legs - in lieu of casters (deduct 13 mm from height) No Charge

EE-6LEGS 152 mm Legs - in lieu of casters (add 45 mm to height) No Charge



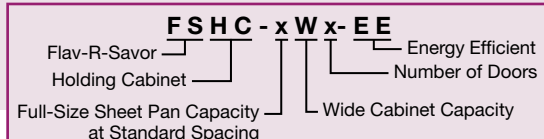
EE-1-SLIDE Accessory

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

EE-1-SLIDE Extra Pan Slides pair \$112

### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER





## Flav-R-Savor® Tall Humidified Holding Cabinets

The expanded capacity of Hatco's Tall Humidified Cabinets offers flexibility – giving customers more variety of menu items, and holding larger quantities of proven favorites ahead of peak serving periods. The universal slides of the FSHC-17W models will hold 17 sheet pans, or 34 steam table pans. FSHC-12W models will hold 12 sheet pans and 24 steam table pans.

- The Hatco Flav-R-Savor® Tall Humidified Holding Cabinets hold all types of hot foods at uniform optimum serving temperatures
- Electronic Controls with digital readout temperature range of 26°-93°C with precise heat and humidity settings assure uniform heating throughout the cabinet
- Using the lower temperature range of 26°-38°C allows perfect temperature for proofing all types of bread
- Lexan or stainless steel doors, full height, half height and pass through available
- All Stainless Steel interior and exterior
- Fully insulated doors, sidewalls, base and top assist in heat retention and quick recovery
- Field reversible, right- or left-hand hinged doors with magnetic latch and heavy duty plated hinges
- Fully welded tubular frame assures integrity of unit in any working environment



FSHC-17W1

Holding &  
Display Cabinets

### TALL HUMIDIFIED HOLDING CABINETS

Model	Description	Dimensions W x D x H (Height includes standard casters)	Cabinet Opening Dimensions W x H	Approx. Ship Weight	List Price
FSHC-12W1	Single Lexan® Door	660 x 887 x 1448 mm	559 x 1105 mm	138 kg	\$12187
FSHC-12W2	2 Lexan® Doors – Pass-Through	660 x 898 x 1448 mm	559 x 1105 mm	143 kg	14696
FSHC-17W1	Single Lexan® Door	660 x 887 x 1862 mm	559 x 1518 mm	160 kg	12382
FSHC-17W1D	Single Opening w/ 2 Dutch Doors	660 x 887 x 1862 mm	559 x 1518 mm	163 kg	13322
FSHC-17W2	2 Lexan® Doors – Pass-Through	660 x 898 x 1862 mm	559 x 1518 mm	165 kg	14802
FSHC-17W2D	4 Dutch Doors – Pass-Through	660 x 898 x 1862 mm	559 x 1518 mm	177 kg	16294

\* CE Mark not available.

#### All Tall Humidified Holding Cabinet Models Feature:

Voltage: 220V, 50/60Hz, 1800 watts or 240V, 50/60Hz, 2133 watts, single phase.

Models Shipped with: 127 mm casters (2 swivel with wheel locks and 2 rigid), universal slides for 457 x 660 mm pans or 305 x 508 mm pans.

Pan Capacity: FSHC-12W: 12-sheet pan capacity on 76 mm centers, adjustable on 38 mm centers, with 12 universal pan slides, designed to accommodate up to 12 sheet pans or up to 24 steam table pans.

FSHC-17W: 17-sheet pan capacity on 76 mm centers, adjustable on 38 mm centers, with 17 universal pan slides, designed to accommodate up to 17 sheet pans or up to 34 steam table pans.

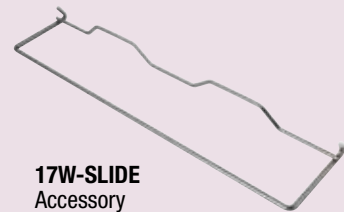
Water Reservoir Capacity for Humidity System: 8 liters.

Cord Location: Facing controls, right-hand side panel, lower right corner.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

DELUXE	Deluxe Package (includes Flush Mount Handles and Full Perimeter Bumper)	\$ 886
TRANS	Transport Package - includes Stand-Off Handles, Full Perimeter Bumper, Heavy-Duty 27 x 51 mm Casters (2 swivel with wheel locks and 2 rigid), and Flush Mount Transport Latch	1564
CORDWIND	Bracket for holding cord during transport (only available with Transport Package option for -12W, 17W Models)	90
12W-SS-DOOR	Stainless Steel Door in lieu of Lexan® Door	No Charge
17W-SS-DOOR	Stainless Steel Door in lieu of Lexan® Door	No Charge
17WD-SS-DOOR	Stainless Steel Dutch Doors in lieu of Lexan® Dutch Doors (FSHC-17W models only)	No Charge

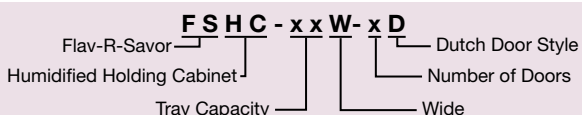
17W-SLIDE  
Accessory

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

17W-SLIDE	Extra Pan Slides (FSHC-12W and FSHC-17W)	pair \$161
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### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER



## Flav-R-Savor® Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Reduced height – less than 762 mm high, and wider footprint for increased capacity

- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 1829 mm recessed cord and plug are standard
- Stacking kit available



FSHC-6W1 with  
accessory food pans

### LOW PROFILE HOLDING CABINETS – HUMIDIFIED

Model	Description	Dimensions W x D x H (Height includes standard casters)	Cabinet Opening Dimensions W x H	Approx. Ship Weight	List Price 220, 240V*
FSHC-6W1	1 Door	645 x 751 x 816 mm	546 x 483 mm	76 kg	\$7736
FSHC-6W2†	2 Doors	645 x 811 x 816 mm	546 x 483 mm	82 kg	8268

\* Available with CE Mark, at no added charge.

† FSHC-6W2 is a two-door pass-through single cabinet, not two units stacked.

#### All Low Profile Holding Cabinet Models Feature:

Voltage: 220 or 240V, 50/60Hz, 1697 watts.

Top Surface Dimensions: 645 W x 657 D mm.

Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), six sets of adjustable angle slides.

Pan Capacity: Six 457 W x 660 D mm sheet pans or six 2/1 Gastronorm pans on 76 mm centers, eleven 457 W x 660 D mm sheet pans\*, eleven 2/1 Gastronorm pans on 38 mm centers\*, or twelve 508 W x 305 D x 64 H mm hotel pans\*.

Water Tank Capacity for Humidity System: 3 liters.

Cord Location: Recessed, back of unit, upper right side.

\* With purchase of extra pan slides.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	\$243
SS	Stainless Steel	243

Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	\$243
SS	Stainless Steel	243

6W-SS-DR Stainless Steel Door in lieu of Glass Door \$105

HD-SS-DR Heavy-Duty Stainless Steel Door with Positive Latch Handle 433

6W1-LPCAST 51 mm Low Profile Locking Casters in lieu of standard Casters (51 mm diameter with 76 mm clearance) (overall height 756 mm) No Charge

6W1-STACK Stacking Hardware mounted to top of cabinet for two FSHC-6W1 units in lieu of Casters (Silver Gray) 100

CORDWIND Bracket for holding cord during transport 40

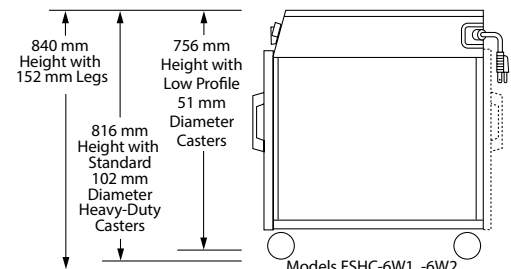
#### ACCESSORIES (available for purchase at any time)

6W1-SLIDE	Extra Pan Slides	pair \$112
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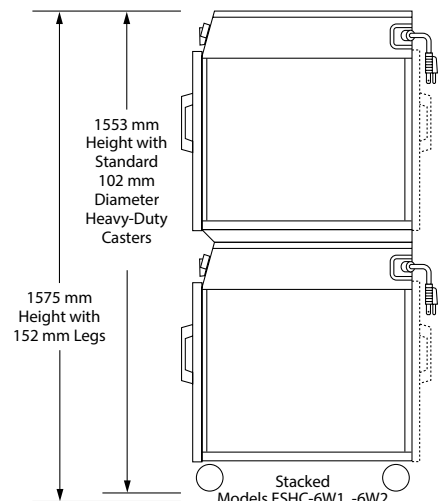
### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER

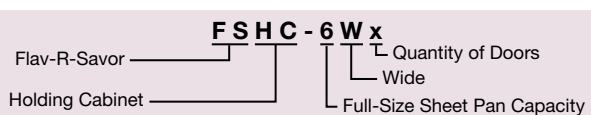
6W1-SLIDE  
Accessory



Models FSHC-6W1, -6W2



Stacked  
Models FSHC-6W1, -6W2



## Flav-R-Savor® Humidified Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 1829 mm recessed cord and plug are standard
- Stacking kit available

FSHC-7-1 with standard  
102 mm casters and  
accessory food pans



### PORTABLE HOLDING CABINETS – HUMIDIFIED

Model	Description	Dimensions W x D x H (Height includes standard casters)	Cabinet Opening Dimensions W x H	Approx. Ship Weight	List Price 220, 240V*
FSHC-7-1	1 Door	578 x 753 x 892 mm	470 x 559 mm	79 kg	\$7805
FSHC-7-2 <sup>†</sup>	2 Doors	578 x 812 x 892 mm	470 x 559 mm	82 kg	8342

\* Available with CE Mark, at no added charge.

<sup>†</sup> FSHC-7-2 is a two-door pass-through single cabinet, not two units stacked.

#### All Portable Holding Cabinet Models Feature:

Voltage: 220 or 240V, 50/60Hz, 1697 watts.

Top Surface Dimensions: 575 W x 657 H mm.

Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), seven sets of adjustable angle slides for 457 x 660 mm pans or 305 x 508 mm.

Pan Capacity: Seven 457 W x 660 D mm sheet pans on 76 mm centers, or seven 508 W x 305 D x 64 H mm hotel pans, or seven 1/1 Gastronorm pans.

Water Tank Capacity for Humidity System: 3 liters.

Cord Location: Recessed, back of unit, upper right side.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	\$243
SS	Stainless Steel	243

Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	\$243
SS	Stainless Steel	243

SS-DR Stainless Steel Door in lieu of Glass Door \$105

HD-SS-DR Heavy-Duty Stainless Steel Door with Positive Latch Handle 433

LPCAST 51 mm Low Profile Casters in lieu of standard Casters (51 mm diameter with 76 mm clearance) (Overall Height 832 mm) 40

4LEGS 102 mm Adjustable Legs in lieu of standard Casters No Charge

6SS 152 mm Stainless Steel Legs in lieu of standard Casters No Charge

7-1-STACK Stacking Hardware mounted to top of cabinet for two FSHC-7-1 units in lieu of Casters (Silver Gray) 139

CORDWIND Bracket for Holding Cord During Transport 40

#### ACCESSORIES

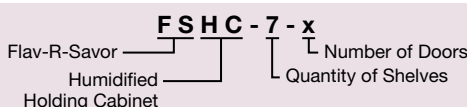
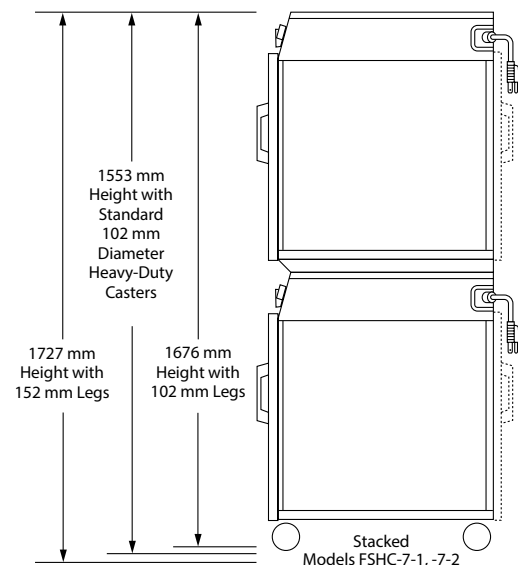
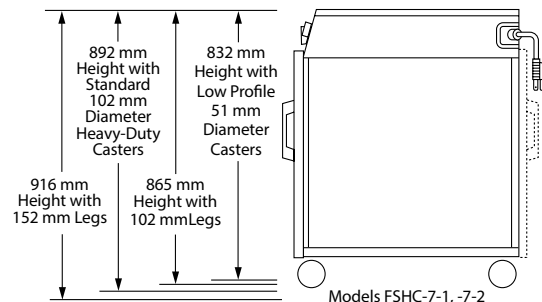
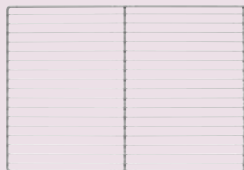
(available for purchase at any time)

SLIDEWIRE Wire Shelf per shelf \$147

#### FOOD PANS AND TRIVETS – PAGE 196

#### COLORS AND FINISHES – INSIDE BACK COVER

SLIDEWIRE  
Accessory



## Flav-R-Savor® Heated Air Curtain Cabinets

The patented Flav-R-Savor® Heated Air Curtain Cabinet effectively and safely holds hot food hot without the use of doors. Warm air at the front of the cabinet is forced downward, through the ducts above the opening, forming a “curtain” of heated air. A portion of the heated air is drawn toward the rear of the cabinet, warming each pan.

- Perfect for holding wrapped or sealed product like tortillas, burritos and ribs, as well as product on sheet pans like biscuits, hamburger patties and baked potatoes or fried foods in pans
- Available in 2-pan and 3-pan models, single opening or pass-through, with or without humidity
- The FS2HAC-15 holds 6, 1/3 size pans (pans not included)
- The 2-pan pass-through accommodates two full-size sheet pans or four half-size sheet pans, and the 4-pan unit accommodates four full-size sheet pans or eight half-size sheet pans
- FS2HAC-15 comes standard with a pan rack, removable crumb tray, USB port and a touch screen control with temperature and timer display, and a 6' cord and plug



**FS2HAC-15** with 1/3 size food pans (pans not included)



**FS2HAC-4PT** with accessory food pans



**FSHAC-3** with accessory food pans

### HEATED AIR CURTAIN CABINETS

Model	Description	Dimensions (W x D x H)	Cabinet Opening	Voltage	Hz	Watts	Approx. Ship Weight	List Price <sup>‡</sup>
		Height includes 102 mm legs	Dimensions (W x H)					
<b>FSHAC-2<sup>‡</sup></b>	2-Tier Warmer	257 x 581 x 460	464 x 232 mm	220, 240	50/60	1750	46 kg	<b>\$ 6259</b>
<b>FSHAC-3<sup>‡</sup></b>	3-Tier Warmer	257 x 581 x 775	464 x 460 mm	220, 240	50/60	1750	48 kg	<b>6533</b>
<b>FS2HAC-15</b>	Open Cavity Warmer	394 x 539 x 552	375 x 330 mm	220, 240	50/60	1105	38 kg	<b>5837</b>
<b>FS2HAC-2PT<sup>‡</sup></b>	2-Tier Pass Through	613 x 994 x 468	459 x 206 mm	220, 240	50/60	2538-3022	80 kg	<b>9502</b>
<b>FS2HAC-4PT<sup>‡</sup></b>	4-Tier Pass Through	613 x 994 x 671	464 x 410 mm	220, 240	50/60	3338-3362	96 kg	<b>10376</b>

<sup>‡</sup> Height includes 4" legs.

<sup>‡</sup> Available with CE Mark, at no added charge.

#### All Heated Air Curtain Cabinet Models Feature:

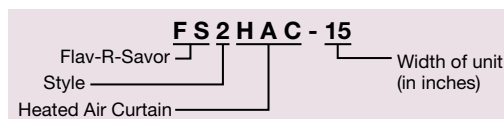
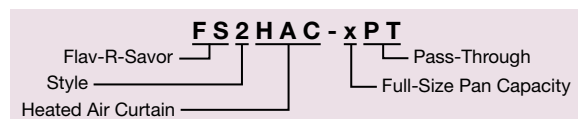
Cord Location: FSHAC-2, -3: Top of unit towards the back, middle.

FS2HAC-15: Top of unit towards the back, right side.

FS2HAC-2PT, -4PT: Top of unit towards the back, left side.

### FOOD PANS AND TRIVETS – PAGE 196

### COLORS AND FINISHES – INSIDE BACK COVER





# Toasters

*Buffets • Supermarkets & Delis • Restaurants & Cafés  
Clubs & Bars • Catering • Concessions*



**ITQ-1750-2C** pg. 166



**TQ3-20H** in standard *Designer Black* pg. 167



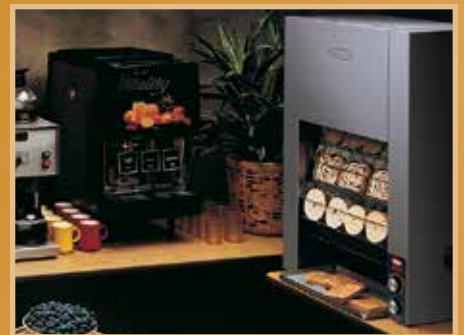
**TQ3-500** in optional *Stainless Steel* pg. 167



**TQ3-2000** in optional *Stainless Steel* pg. 167



**TQ-10** pg. 168



**TK-100** pg. 170



**TQ-805** pg. 171

## Intelligent Toast-Qwik®

Hatco's Intelligent Toast-Qwik® allows the operator to toast multiple products at the touch of the button, changing easily from bagels to croissants to Texas toast to hash browns, as well as melting cheese and finishing smaller food products. The unit can easily take the place of the current toasting platform and add versatility and future menu expansion, along with energy efficiency and cost savings.

- The conveyor toaster can operate in three different modes:
  - ~ Continuous Throughput
  - ~ In and Reverses Out Mode
  - ~ In, Pause, then Continues Through
- USB port located on the front allows for easy transfer of information, such as program changes and product usage information
- The ability to program up to twenty product settings
- Hatco's patented ColorGuard Sensing

System monitors and adjusts conveyor speed and temperature during high usage periods to ensure toast color uniformity

- Using Hatco's Spot-On® Technology, the toaster senses when product is placed on the conveyor and activates the unit
- Easy to clean, with removable crumb tray and collector ramp. There is minimal operator maintenance required, with self-cleaning elements and no maintenance motor and conveyor drives



ITQ-875-1C



ITQ-1000-1C



ITQ-1750-2C

### HORIZONTAL CONVEYOR TOASTERS

Model†	Dimensions W x D x H	Opening Dimensions W x H	Watts	Voltage	Amps	Capacity/ minute‡	Approx. Ship Weight	List Price
ITQ-875-1C	370 x 727 x 420 mm	154 x 56 mm	2700	230	11.8	15	41 kg	\$7039
ITQ-1000-1C*	450 x 727 x 457 mm	240 x 51 mm	3600	230	15.7	17	40 kg	7189
ITQ-1750-2C*	513 x 728 x 470 mm	two openings at 150 x 56 mm	4960	230	21.6	30	48 kg	9551

\* CE Mark available at no charge.

□ Toasting capacity may vary by product. Toasting of coated products not recommended.

† Cord without plug.

#### All Horizontal Conveyor Toaster Models Feature:

Cord Location: Back of unit, lower left center.

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

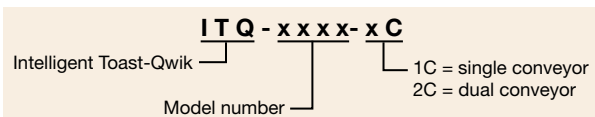
ITQ-SCHUKO	CEE 7/7 SCHUKO in lieu of No Plug (model ITQ-1000-1C only)	\$46
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### ACCESSORIES (available for purchase at any time)

<b>Paddle, with high temp, non-stick coating –</b>		
ITQ1C-PAD	229 mm wide Food Paddle for ITQ-1000-1C model only	\$214
ITQ2C-PAD	144 mm wide Food Paddle for ITQ-1750-2C models only	164
ITQ2CFEED175	Feed Ramp for ITQ-1750-2C only	100



ITQ2C-PAD  
Accessory



## Toast-Qwik® Conveyor Toasters

Hatco's industry-leading Toast-Qwik® Toasters have been completely redesigned to provide a great new look, easy to use touchscreen controller, and increased production capabilities. They continue to provide the best reliability, flexibility, and value of any conveyor toaster available!

- Patented ColorGuard Sensing System continually monitors chamber temperature and adjusts the chamber to ensure consistent toast results – even in your busiest periods
- Dynamic new touchscreen controller that is easier to see and use!
- Up to 12 programmable settings for precise and instant product changes
- USB port for easy uploads of program changes and software updates
- Unique new toast delivery ramp moves your product to the storage tray each and every time
- Crumb tray is removable for easy cleaning
- 51 mm high opening standard - 76 mm high opening available on the TQ3-500H, TQ3-900H and TQ3-2000H models for thicker bread products



**TQ3-2000**  
shown in optional  
Stainless Steel



**TQ3-900H**  
shown in standard  
Designer Black

**TQ3-500**  
shown in optional  
Designer Warm Red



**TQ3-20**  
shown in standard  
Designer Black



### HORIZONTAL CONVEYOR TOASTERS

Model	Opening Dimensions (W x H)	Dimensions (W x D x H) Height includes legs	Voltage 50/60Hz	Watts	Amps	Approx. Ship Weight	List Price
<b>NEW</b> TQ3-20	263 x 51 mm	373 x 525 x 435 mm	220- 230 230-240	2260-2470	10.3-10.7 9.9-10.3	54 lbs.	<b>\$4280</b> <b>4280</b>
<b>NEW</b> TQ3-20H	263 x 76 mm	373 x 525 x 435 mm	220- 230 230-240	2397-2620 2406-2620	10.9-11.4 10.5-10.9	54 lbs.	<b>4318</b> <b>4318</b>

### HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions (W x D x H) Height includes legs	Opening Dimensions W x H	Voltage	Watts	Approx. Ship Weight	List Price <sup>‡</sup> 220, 240V
<b>Toasts Two Slices Wide</b>						
<b>TQ3-500</b>	374 x 524 x 435 mm	258 x 51 mm	220- 240	2031-2220	25 kg	<b>\$3245</b>
<b>TQ3-500H</b>	374 x 524 x 435 mm	258 x 76 mm	220- 240	2031-2220	25 kg	<b>3245</b>
<b>TQ3-900</b>	374 x 524 x 435 mm	258 x 51 mm	220- 240	2763-3020	23 kg	<b>3463</b>
<b>TQ3-900H</b>	374 x 524 x 435 mm	258 x 76 mm	220-240	2763-3020	25 kg	<b>3463</b>
<b>Toasts Three Slices Wide</b>						
<b>TQ3-2000*</b>	475 x 536 x 435 mm	359 x 51 mm	220-240	3678-4020	30 kg	<b>\$4350</b>
<b>TQ3-2000H*</b>	475 x 536 x 435 mm	359 x 76 mm	220-240	3678-4020	30 kg	<b>4350</b>

\* Available with CE Mark, add \$100.

† Cord without plug.

**All Horizontal Conveyor Models Feature:**

Cord Location: 1829 mm cord – back of unit, lower right corner.

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

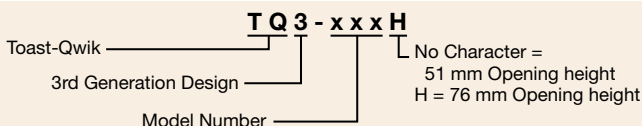
**Designer Colors – Non-standard colors are non-returnable – Designer Black Standard –**

<b>SS</b>	Stainless Steel	<b>\$266</b>
<b>WRED</b>	Designer Warm Red	<b>No Charge</b>
<b>SSINSERT</b>	Stainless Steel toast tray insert	<b>51</b>
<b>TQ3-RAMP</b>	Extended feed ramp in lieu of existing ramp - adds 76 mm	<b>137</b>
<b>TQ3-RAMP-XL</b>	XL extended feed ramp in lieu of existing ramp - adds 229 mm (on TQ3-500 and -900 models only)	<b>51</b>

### COLORS AND FINISHES – INSIDE BACK COVER

### TQ3 TOASTER AMP RATINGS

Model	220V 60Hz	240V 50/60Hz
<b>TQ3-500</b>	9.2	9.7
<b>TQ3-500H</b>	9.2	9.7
<b>TQ3-900</b>	12.1	13.1
<b>TQ3-900H</b>	12.1	13.1
<b>TQ3-2000</b>	16.7	16.8
<b>TQ3-2000H</b>	16.7	16.8







July 1, 2024

## Export Price List

### Toast-Qwik® Conveyor Toasters

Flexibility and performance are yours with the Hatco Toast-Qwik® conveyor toasters. These toasters produce perfect golden toasting, from 300 to 1800 slices per hour. The power save mode conserves energy during non-peak serving times.

- Instant and precise adjustment of toast color with electronic infinite controls that regulate top and bottom heat
- Hatco's patented ColorGuard sensing system assures toast uniformity (excludes TQ-10)
- Opening height for H and HBA models is 76 mm, for all other models the opening height is 51 mm

- Insulation and an interior fan provide cool surface temperatures
- Efficient design of front or rear discharge allows unit to be placed where it is most convenient – for sending product to the operator side or to the customer/server side
- BA models toast one side only and are for bagels and buns, cut side up



TQ-10



TQ-400



TQ-1800H

#### TOAST-QWIK® HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions W x D x H (Height includes legs)	Opening Dimensions W x H	Amps 50/60Hz	Voltage	Watts		Capacity/ Minute <sup>□</sup>	Approx. Ship Weight	List Price <sup>‡</sup>
					220V	240V			
TQ-10	368 x 451 x 349 mm	265 x 51 mm	8.5-8.9	220, 240	1866	2221	5 slices	19 kg	\$2020

#### TOAST-QWIK® HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions W x D x H (Height includes legs)	Opening Dimensions W x H	Amps 50/60Hz	Voltage	Watts		Capacity/ Minute <sup>□</sup>	Approx. Ship Weight	List Price <sup>‡</sup>
					220V	240V			
TQ-400	368 x 451 x 378 mm	263 x 51 mm	8.5-8.8	220, 240	1860	2210	6 slices	21 kg	\$3125
TQ-400BA <sup>‡</sup>	368 x 451 x 378 mm	263 x 51 mm	8.0-8.4	220, 240	1765	2100	6 slices	21 kg	3125
TQ-400H	368 x 451 x 403 mm	263 x 76 mm	9.7-10.0	220, 240	2130	2210	6 slices	21 kg	3125
TQ-800	368 x 578 x 422 mm	265 x 51 mm	13.7-14.4	220, 240	3019	3593	14 slices	28 kg	3556
TQ-800BA <sup>‡</sup>	368 x 578 x 422 mm	265 x 51 mm	12.7-13.3	220, 240	2791	3321	14 slices	28 kg	3556
TQ-800H	368 x 578 x 422 mm	265 x 76 mm	13.7-14.4	220, 240	3019	3593	14 slices	28 kg	3556
TQ-800HBA <sup>‡</sup>	368 x 578 x 422 mm	265 x 76 mm	12.7-13.3	220, 240	2791	3321	14 slices	28 kg	3556

#### Toasts Three Slices Wide

TQ-1800	470 x 577 x 421 mm	367 x 51 mm	17.0-17.7	220, 240	3731	4440	30 slices	33 kg	\$4416
TQ-1800BA <sup>‡</sup>	470 x 577 x 421 mm	367 x 51 mm	17.5-18.3	220, 240	3849	4580	30 slices	33 kg	4416
TQ-1800H	470 x 577 x 421 mm	367 x 76 mm	17.8-18.6	220, 240	3907	4650	30 slices	33 kg	4416
TQ-1800HBA <sup>‡</sup>	470 x 577 x 421 mm	367 x 76 mm	17.5-18.3	220, 240	3849	4580	30 slices	33 kg	4416

<sup>‡</sup> Available with CE Mark, add \$50. CE Mark available for TQ-10 220, 240V at no charge.

<sup>□</sup> Toasting capacity may vary by product. Toasting of coated products not recommended.

<sup>↖</sup> TQ-400 and TQ-400BA, add 64 mm to depth if using tray extension in rear.

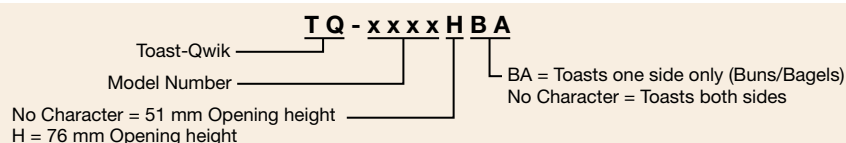
TQ-800, TQ-800BA, TQ-800H, TQ-800HBA, TQ-1800, TQ-1800BA, TQ-1800H and TQ-1800HBA add 165 mm to depth if using tray extension in rear.

<sup>‡</sup> BA models toast one side only and are for bagels and buns, cut side up.

#### All Toast-Qwik Horizontal Conveyor Toaster Models Feature:

Cord Location: 1829 mm - back of unit, lower right corner.

#### OPTIONS AND ACCESSORIES – PAGE 169



#### TQ TOASTER AMP RATINGS

Model	220V 50Hz/1 Ø	240V 50/60Hz/1 Ø
TQ-10	8.5	9.3
TQ-400	8.5	9.2
TQ-400BA	8.0	8.8
TQ-400H	9.7	9.2
TQ-800	13.7	15.0
TQ-800BA	12.7	13.9
TQ-800H	13.7	15.0
TQ-800HBA	12.7	13.9
TQ-1800	17.0	18.5
TQ-1800BA	17.5	19.1
TQ-1800H	17.8	19.4
TQ-1800HBA	17.5	19.1





**TQ-800H** Toast Qwik®  
Horizontal Conveyor Toaster

Toasters

**OPTIONS** (available at time of purchase only, excludes TQ-10)

<b>TQ-PWR-A</b>	Automatic power save mode (Switches to power save mode after 30 minutes of inactivity)	<b>No Charge</b>
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**ACCESSORIES** (available for purchase at any time)

<b>TQRAMP</b>	Extended feed guide (Add 76 mm) (excluding TQ-10 and TQ-1800 models)	<b>\$139</b>
<b>TQ2-SECURITY</b>	Control cover and bracket (excluding TQ-1800 models)	<b>128</b>

**TQ-800** with  
**TQ2-SECURITY**  
accessory security  
control cover



## Toast King® Conveyor Toasters

Designed for mid to high volume and constant flow applications, Hatco's proven reliability and performance makes the Toast King Toasters the workhorse of your operation. These toasters use conveyor speed, not temperature, to determine toast color.

- Toasts a variety of bread products
- Stainless steel construction for years of trouble-free service
- Power saving thermostat for energy savings during non-peak times
- Manual advance and speed control
- Fully insulated for cooler operation
- Toast storage area keeps bread warm and dry
- Capacity of 720-1500 slices per hour
- Three basket access for fast loading
- Top venting keeps heat away from the operator

TK-72



TK-135B



### VERTICAL CONVEYOR TOASTERS

Model	Dimensions↔ W x D x H	Capacity/ Minute⊥	Basket Size	kW	Voltage	Approx. Ship Weight	List Price
<b>Bread and Buns</b>							
TK-72†	464 x 445 x 844 mm	12 slices	254 W x 117 H mm	4.0	220, 240	33 kg	\$5515
TK-100†	578 x 445 x 844 mm	16 slices	368 W x 117 H mm	5.0	220, 240	40 kg	5897
<b>Buns Only</b>							
TK-135B†	578 x 445 x 844 mm	22 slices	368 W x 117 H mm	4.3	220, 240	40 kg	5899
<b>3-Part Buns</b>							
TK-155B	578 x 445 x 844 mm	25 slices	368 W x 117 H mm	5.0	220, 240	40 kg	6216

↔ Width includes 19 mm for manual advance knob. Depth includes tray extension of 89 mm.

⊥ Toasting capacity may vary by product. Toasting of coated products not recommended.

† CE Mark available, add \$50.

#### All Vertical Conveyor Toaster Models Feature:

Max. Product Thickness: 32 mm.

Cord Location: 1219 mm Cord – Back of unit, lower left side.

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

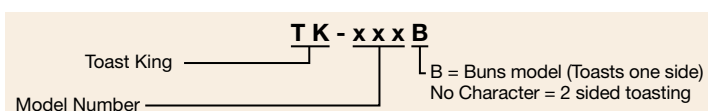
TK-SECURITY	Control cover, bracket, mounting hardware and fuse cover	\$253
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#### ACCESSORIES (available for purchase at any time)

4"LEGS	102 mm adjustable legs (4)	\$66
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#### TK TOASTER AMP RATINGS

Model	220V/1 Ø 50 or 60 Hz	240V/1 Ø 50 or 60 Hz
TK-72	18.4	18.4
TK-100	22.9	21.0
TK-135B	19.7	18.1
TK-155B	22.8	20.9





High Watt  
Conveyor Toasters

Hatco High Watt Conveyor Toasters toast high moisture content bread products to a rich golden color. All models feature metal sheathed heating elements and most include cord and plug. Toast King toasters are shipped with speed control and manual advance.

- Toasts a variety of high moisture content bread products
- Full insulation for cooler operation
- Multiple metal sheathed toasting elements

- Toast storage area keeps bread warm and dry
- Capacity of 240 to 1080 slices per hour



TQ-805



TK-105

HIGH WATT CONVEYOR TOASTERS

Model†	Dimensions W x D x H	kW	Voltage Single Phase	Hz	Capacity/ Minute‡	Basket Size	Approx. Ship Weight	List Price
TQ-15	368 x 451 x 349 mm	2.2	220, 240	50	4 slices	—	19 kg	\$2140
TQ-405	368 x 451 x 378 mm■	2.3	220, 240	50	6 slices	—	21 kg	3457
TQ-805	368 x 578 x 422 mm†	3.6	240	50	12 slices	—	28 kg	4147
Includes Manual Advance and Speed Control								
TK-75	464 x 445 x 844 mm↔	4.6	220, 240	50	12 slices	254 W x 117 H mm	35 kg	\$6685
TK-105	578 x 445 x 844 mm↔	7.5	220, 240	50	18 slices	368 W x 117 H mm	40 kg	6830

† CE Mark available, add \$50 on TQ-405, TQ-805, and TK-105.

TQ-15 and TK-75 prices include CE (cannot be ordered without CE).

■ Tray extends 165 mm rear for TQ-405 and TQ-805.

↔ Width includes 19 mm for manual advance knob. Depth includes tray extension of 89 mm.

□ Toasting capacity may vary by product. Toasting of coated products not recommended.

All High Watt Conveyor Toaster Models Feature:

Max. Product Size: TQ-405, TQ-805: 244 W x 44 H mm.

Max. Product Thickness: TK-75, TK-105: 32 mm.

Cord Location: TQ Models: Lower right corner on back of unit.

TK Models: Lower left side on back of unit.

ACCESSORIES (available for purchase at any time)

4"LEGS	102 mm adjustable legs (4) (TK models only)	\$ 66
TQRAMP	Extends feed guide 76 mm longer (TQ models only)	139

TQ - x x x  
Toast-Qwik ——— Model Number

TK - x x x  
Toast King ——— Model Number

# Induction Equipment

*Cafeterias • Buffets*  
*Supermarkets & Delis • Restaurants & Cafés*  
*Clubs & Bars*



**IWELB-FUL-A** with accessory food pans  
pg. 173



**IRNG-PC1-36** pg. 174



**IRNG-PB1-36** pg. 175



**IWRM-CD1-05** pg. 178



**IWRM-B1-1313-05** with white glass-ceramic top  
pg. 179



## Drop-In Induction Dry Well

Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 64 mm or 104 mm deep, full-size pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accommodate a 64 mm or 104 mm deep pan
- Made for use with normal, full-size, ½-size, ⅓-size & ¼-size, stainless steel pans
- Contains two heat zones with two temperature sensors in each zone
- An easy-to-use, mountable control panel that can be adjusted by temperatures in Fahrenheit, Celsius or by preset temperature levels between 66° and 99°C
- Features a sensor that prohibits the unit to turn on unless a pan is present
- Includes a single stainless steel bezel
- Can be top or bottom mounted into a countertop

**IWELB-FUL-A**  
with standard  
full-size pan



**IWELB-FUL-A**  
adjusted for a 64 mm deep pan



**IWELB-FUL-A**  
adjusted for a 104 mm deep pan

### DROP-IN INDUCTION DRY WELL

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
<b>IWELB-FUL-A</b>	613 x 408 x 237 mm	220-240	720	20 kg	<b>\$2950</b>

#### All Drop-In Induction Dry Well Models Feature:

Models Shipped with: A 1981 mm cable from the base to the control and a 1803 mm cord and plug.

Cord Location: Bottom right side.

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

#### Pans –

<b>ST PAN 1/3</b>	Third-Size Stainless Steel Pan	<b>\$ 68</b>
<b>ST PAN 1/2</b>	Half-Size Stainless Steel Pan	<b>78</b>
<b>ST PAN 2</b>	Full-Size Stainless Steel Pan, 64 mm depth	<b>93</b>
<b>ST PAN 4</b>	Full-Size Stainless Steel Pan, 104 mm depth	<b>117</b>

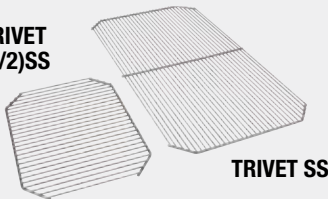
#### Bezels –

<b>IWELBEZEL-2</b>	For use when ganging two units	<b>\$ 242</b>
<b>IWELBEZEL-3</b>	For use when ganging three units	<b>330</b>

#### Trivets –

<b>TRIVET (1/2) SS</b>	Half-Size – 254 mm W x 194 mm D	<b>\$126</b>
<b>TRIVET SS</b>	Full-Size – 259 mm W x 457 mm D	<b>175</b>

**TRIVET  
(1/2)SS**



**TRIVET SS**

**IWEL12BAR**



**ST PAN 1/3**

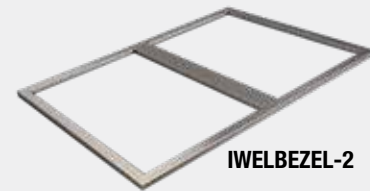
**ST PAN 1/2**

**ST PAN 2**

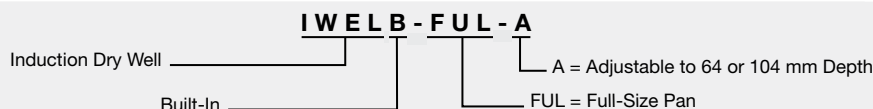
**ST PAN 4**



**IWELBEZEL-2**



**IWELBEZEL-3**





## Rapide Cuisine® Countertop High- Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Range offers industry leading features and true back-of-house power in a commercial kitchen proof package.

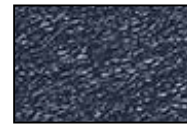
The unit features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Commercial kitchen ready. Heavy gauge stainless steel housing with side impact protection for the top
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes a grease filter and conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top, stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures (up to 51°C)
- USB port for downloading updates

**IRNG-PC1-36**

Includes a food temperature probe which facilitates highly accurate cooking

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



### COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

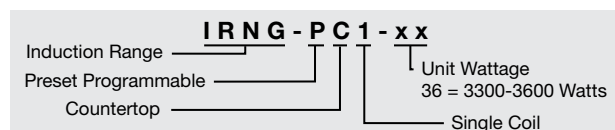
Model	Dimensions W x D x H	Voltage Single Phase Only	Watts	Approx. Ship Weight	List Price
IRNG-PC1-36	352 mm x 471 mm x 94 mm	220-230-240*	3300-3600	10 kg	\$2379

\* Available with CE Mark, no additional charge.

#### All Countertop High-Powered/Heavy-Duty Induction Range Models Feature:

Models Shipped with: An 1800 mm cord and plug and a food temperature probe.

Cord Location: Rear left bottom base corner.





Rapide Cuisine®  
Drop-In High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Range offers industry-leading features and true back-of-house power in a commercial kitchen-proof package.

The unit can be mounted flush or near flush with the optional trim ring. It features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top were to get broken
- Automatic shut-off to safely prevent overheating
- Withstands high ambient kitchen temperatures (up to 51°C)
- USB port for downloading updates



Includes a food temperature probe which facilitates highly accurate cooking

DROP-IN HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES					
Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
IRNG-PB1-36	343 mm x 368 mm x 91 mm	220-230-240*	3300-3600	11 kg	\$2510

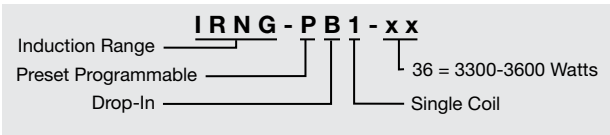
\* Available with CE Mark, no additional charge.

**All Drop-In High-Powered/Heavy-Duty Induction Range Models Feature:**  
Models Shipped with: 1300 mm cables from the base unit to the control panel, an 1800 mm cord and plug, and a food temperature probe.  
Cord Location: Rear right bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop) **\$66**





July 1, 2024

## Export Price List

### Rapide Cuisine® Countertop High- Powered/Heavy- Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved — great for repeat menu items. You can also choose a power level and a doneness temperature target when using the food temperature probe(s).

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (°F or °C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 51°C)- it's tough
- USB ports for downloading updates



**IRNG-PC2F-36**  
Front-to-back configuration shown

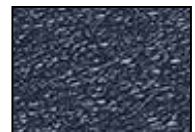


**IRNG-PC2S-36**  
Side-to-side configuration shown

Includes food temperature probes which facilitates highly accurate cooking



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



Induction Equipment

#### COUNTERTOP HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

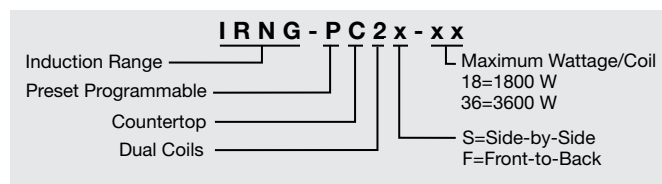
Model	Configuration	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight	List Price
<b>Front to Back Range</b>							
<b>IRNG-PC2F-18</b>	Front to Back	356 x 753 x 133 mm	220/230/240*	1650/1725/1800	3300/3450/3600	19 kg	<b>\$4656</b>
<b>IRNG-PC2F-36</b>	Front to Back	356 x 753 x 133 mm	220/230/240*	3300/3450/3600	6600/6900/7200	19 kg	<b>5171</b>
<b>Side to Side Ranges</b>							
<b>IRNG-PC2S-18</b>	Side to Side	630 x 484 x 114 mm	220/230/240*	1650/1725/1800	3300/3450/3600	18 kg	<b>\$4656</b>
<b>IRNG-PC2S-36</b>	Side to Side	630 x 484 x 114 mm	220/230/240*	3300/3450/3600	6600/6900/7200	18 kg	<b>5171</b>

\* Available with CE Mark, no additional charge.

#### All Countertop High-Powered/Heavy-Duty Dual Induction Range Models Feature:

Models Shipped with: Two temperature probes and an 1800 mm cord and plug.

Cord Location: Rear left bottom base corner.





## Rapide Cuisine® Drop-In High- Powered/Heavy- Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Drop-In Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can

be programmed and saved -- great for repeat menu items. You can also choose a power level and a doneness temperature target when using the food temperature probe(s).

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays

- Power (0-100) or temperature (°F or °C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 51°C (124°F)- it's tough
- USB ports for downloading updates



IRNG-PB2-36

IRNG-PB2-36  
control panel

Includes food temperature probes which facilitate fast and highly accurate cooking

### DROP-IN HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight	List Price
IRNG-PB2-18	350 mm x 699 mm x 157 mm	220/230/240*	1650/1725/1800	3300/3450/3600	19 kg	\$4244
IRNG-PB2-36	350 mm x 699 mm x 157 mm	220/230/240*	3300/3450/3600	6600/6900/7200	19 kg	4580

\* Available with CE Mark, no additional charge.

#### All Drop-In High-Powered/Heavy-Duty Dual Induction Range Models Feature:

Models Shipped with: Two 700 mm cables from the base to the control, an 1800 mm cord and plug, and two food temperature probes.

Cord Location: Rear left bottom base corner.

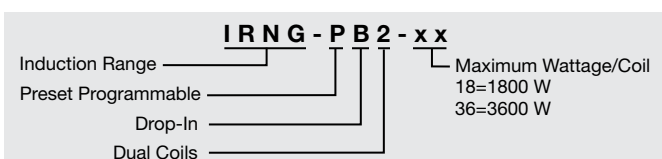
### ACCESSORIES (available for purchase at any time)

**Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –**

Trim Ring in Stainless Steel (holds unit nearly flush

**TRIM-PB2-SS** on a stainless steel or any similar material countertop)

**\$130**





## Palletti® Countertop Induction Warmers

Hatco's Palletti® Countertop Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit has a low-profile and ultra-thin design in all black so the focus remains on the food rather than the equipment.

- Portable and adaptable for buffets and many other front-of the-house applications to give the most attractive and visible food presentations
- Energy efficient, quiet and safe operation with no open flames as with traditional warming presentations
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Contemporary, low-profile design with a bold black housing and durable, black glass-ceramic top that is easy to clean
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Automatic shut-off to safely prevent overheating
- Low wattage warmers can be interconnected (daisy chain) with multiple units to one electrical outlet resulting in greater energy efficiency



**IWRM-CD1-05**  
(Shown with three Daisy Chain Countertop Induction Warmers interconnected to one power cord)

### DAISY CHAIN COUNTERTOP INDUCTION WARMERS

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
IWRM-CD1-05	330 x 450 x 57 mm	220/230/240*	500	2.3/2.2/2.1	6 kg	\$1305

\* Available with CE Mark, no additional charge.

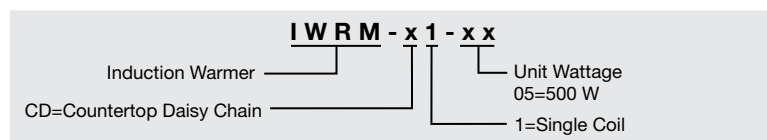
#### All Daisy Chain Countertop Induction Warmer Models Feature:

Maximum number of interconnected units: 4 or 5 units (depending on voltage).

Models Shipped with: An 1800 mm cord and plug and a 432 mm interconnecting cord.

Cord Location: Rear right bottom base corner.

Interconnecting Cord Location: Rear left and right bottom base corner.



## Palletti® Drop-In Induction Warmers

Hatco's Palletti® Drop-In Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit can be mounted flush or near flush with the optional Trim Ring.

- Adaptable for buffets and many other front-of-the-house applications to give the most attractive and visible food presentations
- Pan sense technology (PST) activates the unit only when a suitable pan is placed on top
- Once installed the glass-ceramic top never needs to be removed. For service or replacement, the lower housing can be removed separately
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Energy efficient, quiet and safe operation
- Choose black or white glass-ceramic top which is durable and easy to clean
- Features safety and convenience, such as the automatic shut-off to prevent overheating
- Includes remote control panel and cord



### DROP-IN INDUCTION WARMERS

Model	Dimensions W x D x H	Glass-Ceramic Top	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
IWRM-B1-1313-05	330 x 330 x 108 mm	Black	220/230/240*	500	2.3/2.2/2.1	6 kg	<b>\$1175</b>
IWRM-B1-1313-05	330 x 330 x 108 mm	White	220/230/240*	500	2.3/2.2/2.1	6 kg	<b>1175</b>

\* Available with CE Mark, no additional charge

#### All Drop-In Induction Warmer Models Feature:

Models Shipped with: A 1000 mm cable from the base to the control and an 1800 mm cord and plug.

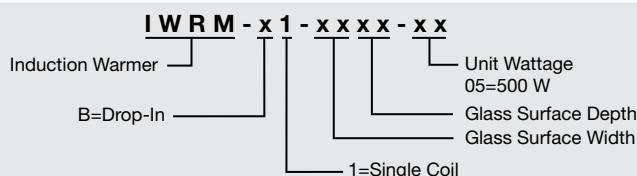
Cord Location: Rear left bottom base corner.

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

Trim Ring or Flush Mount Brackets for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired –

TRIM-IWRM-1B	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)	<b>\$60</b>
IWRM-FLUSHBKT	Flush Mount Kit (Undermount leveling brackets, used with a solid material or stainless steel countertop)	<b>78</b>

**NOTE:** Three installation options for a flush or near-flush look: see manual for details.



# Light Cooking Equipment

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



**SNACK-1** with accessory Chelky plate *pg. 181*



**SNACK-2** with accessory Chelky plate *pg. 181*



**FWM-1B** *pg. 182*



**SAL-1** with accessory food pan *pg. 183*



## 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 interchangeable 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.

- 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



**SNACK-1** with  
accessory Chelky plate



**SNACK-2** with  
standard Belgian plate

### SNACK SYSTEM

Model	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
<b>SNACK-1</b>	Single	264 x 446 x 203 mm	220-230-240	823-900-980	3.7-3.9-4.0	11 kg	<b>\$1881</b>
<b>SNACK-2</b>	Double	537 x 446 x 203 mm	220-230-240	1647-1800-1960	7.5-7.8-8.2	19 kg	<b>3047</b>

#### All Hatco/Suntec Snack System Models Feature:

**Models Shipped with:** A cleaning brush, tool for switching out plates, standard Round Belgian Waffle Plates and an additional set of plates of your choosing.

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

### ACCESSORIES

(available for purchase at any time)

#### Interchangeable Cooking Plates –

<b>FREESTYLE</b>	Freestyle Plates	<b>\$314</b>
<b>BELGIAN</b>	Belgian Plates	<b>314</b>
<b>HEART WAFFLE</b>	Norwegian Waffle Plate	<b>314</b>
<b>COFFEEBEAN</b>	Coffee Bean Plates	<b>314</b>
<b>SANDWICH</b>	Sandwich Plates	<b>314</b>
<b>PANINI</b>	Panini Plates	<b>314</b>
<b>DONUT</b>	Donut Plates	<b>314</b>
<b>CHELKY</b>	Chelky Plates	<b>314</b>
<b>WM-BRUSH</b>	Nylon Brush	<b>\$22</b>

**WM-BRUSH**  
accessory



Freestyle    Belgian    Heart Waffle    Coffee Bean    Sandwich    Panini    Donut    Chelky

#### SNACK - x

Snack System ——— 1 = Single Head  
2 = Dual Head

## Flip Waffle Maker

Hatco/Suntec Flip Waffle Makers produce excellent, authentic 32 mm thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time can be made to suit any batter and the unit is memory retentive so you may only have to program it once.

- Commercial food service quality – designed for many hours of continuous use, every day
- Heavy duty stainless steel construction with Teflon® coated aluminum plates
- Simple push-button control panel features a stand-by on/off, timer/temperature toggle, higher/lower selection, and start
- Easy to see bright red LED display shows settings and countdown when cooking
- Timer starts automatically when waffle maker is closed and resets when opened, while a beeper signals the end of a cooking cycle
- Fast initial heat up time, excellent heat retention and recovery delivers high productivity

Standard Round  
Belgian Plate 178 mm



Mini Round Waffle Plate  
available as accessory  
Four 119 mm



### FLIP WAFFLE MAKER

Model	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
FWM-1B	Round	295 x 581 x 295 mm	220-240	1235-1470	5.7-6.2	12 kg	\$2421

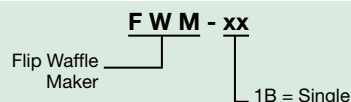
**All Hatco/Suntec Flip Waffle Maker Models Feature:**

**Models Shipped with:** cord and plug.

**Cord Location:** Back of unit, lower left side.

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

WM-BRUSH	Nylon Brush	\$22
WAF-FORK	Waffle Fork	8
MINI-WAFFLE	Mini Waffle Plate	97



## 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.

- Ready to use in just eight seconds
- Three independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 114.3 mm 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 - ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction



### ELECTRIC SALAMANDER

Model	Dimensions W x D x H ‡	Cooking Area W x D	Voltage	Hz	Watts	Approx. Ship Weight	List Price*
SAL-1	577 x 552 x 606 mm	555 x 349 mm	240/415	50/60	4500	65 kg	\$8006

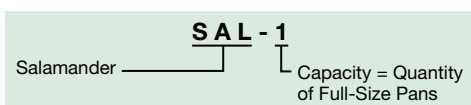
‡ Height includes 102 mm legs. Add 51 mm to depth for wall mounted units.

\* CE Mark available at no charge.

#### The Electric Salamander Models Feature:

**Models Shipped with:** Cooking grate, drip pan, wall mounting hardware, 102 mm adjustable black plastic legs and cord with no plug.

**Power Inlet Location:** Back of unit, bottom right side.



**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. 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.

# Water Heaters

*Cafeterias • Convenience Stores  
Supermarkets & Delis • Restaurants & Cafés  
Clubs & Bars • Catering • Concessions*



**3CS-9B** with optional temperature monitor *pg. 185*



**FR-9B** *pg. 186*



**FR-9** *pg. 186*



**C-24** *pg. 187*



**C-27** *pg. 187*



**S-57** with optional Stainless Steel body and base, and accessory Stainless Steel legs *pg. 189*



## 3CS Sanitizing Sink Heaters

Maintaining a continuous supply of sanitizing rinse water without taking up valuable space, the 3CS makes manual warewashing faster and more convenient. Drain may be plumbed to open-sight waste drain. A special 3CS Sink Heater is available for shipboard use under military spec. (Mil-H-43895B). Consult factory for prices.

- Stainless steel front, powdercoated silver-gray hammertone body and convenient side drain
- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher than normal water temperature
- On/Off toggle switch with indicator light to indicate power status, and a red light to indicate the need to refill and reset the unit
- Meets NSF standard of 82°C for dish sanitizing



3CS-9 with optional temperature monitor

### SANITIZING SINK HEATERS

Model	kW	Sink Area	Phase	Approx. Ship Weight	List Price
3CS-3*	3.0	381 mm Sq. or less	1	11 kg	\$3031
3CS-4*	4.5	406-457 mm Sq.	1	11 kg	3051
3CS-6*	6.0	483-533 mm Sq.	1	12 kg	3111
3CS-9*	9.0	533-635 mm Sq.	1	12 kg	3221
3CS-3B <sup>††</sup>	3.0	381 mm Sq. or less	Balanced 3	14 kg	3451
3CS-4B	4.5	406-457 mm Sq.	Balanced 3	14 kg	3451
3CS-6B <sup>††</sup>	6.0	483-533 mm Sq.	Balanced 3	14 kg	3451
3CS-9B <sup>††</sup>	9.0	533-635 mm Sq.	Balanced 3	15 kg	3451

\* 240V available with CE Mark, add \$60.

<sup>††</sup> 380V and 415V available with CE Mark, add \$60.

#### All Sanitizing Sink Heater Models Feature:

Voltage: 240, single phase and 240, 380 (no 4kW) or 415 (no 4kW), three-phase.

480 three-phase available (add \$112).

Dimensions: 3CS-3, -4, -6, -9: 171 W x 429 D x 321 H mm.

3CS-9 480V: 203 W x 435 D x 321 H mm.

3CS-3B, -4B, -6B, -9B: 203 W x 435 D x 321 H mm.

Models Shipped with: Stainless steel front, silver gray hammertone body and black base.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

SSBB	All Stainless Steel Body and Base	\$142
TEMP MON □	Temperature Monitor (built-in)	146
TEMP LIGHT □	Temperature Light	111
FR-SECURITY	Security Package (Torx® Screws and Control Cover)	214
3CS-480V	480 Volt	112

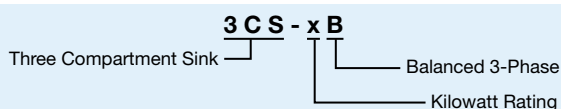
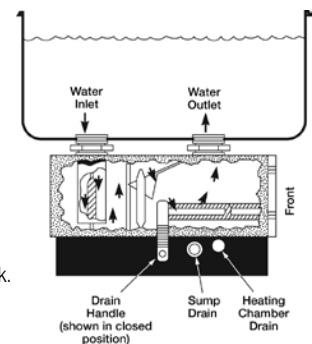
#### ACCESSORIES (available for purchase at any time)

FR-FLUSH	Flush Hose, Stopper and Adapter	\$96
□ Specify either monitor or light, not both.		

#### SIZING INFORMATION

For a Sink Heater: 2.2 watts per square cm of vessel top.

3CS Sink Heaters are sized based on 60°C supply water with a 30 minute preheat period to reach the sanitizing temperature. Sink Heaters are mounted into the third compartment sink with standard plumbing fittings provided. Two 51 mm diameter holes are required for these fittings and a full size template is provided to locate holes in the sink. The 3CS Sink Heater is easily attached to the plumbing fittings with self-contained unions.



## FR Food Rethermalizer/ Bain-Marie Heaters

The Hatco FR is a Bain-Marie or food reconstitutor to heat or hold foods at safe temperatures between 60°C and 88°C). All models are shipped factory assembled, pre-wired and include standard 51 mm stainless steel plumbing fittings for mounting into a holding tank. Drain may be plumbed to open-sight waste drain.

- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher than normal water temperature
- Stainless steel tank with five year limited warranty
- Optional low-water cut-off (LWCO) available to prevent element burn out from low water conditions
- Separate sump and heating compartment drains for cleaning and sanitizing



FR-9

### FOOD RETHERMALIZER/BAIN-MARIE HEATERS

Model	kW	Phase	Approx. Ship Weight	List Price <sup>†</sup>
FR-3	3.0	1	11 kg	\$2776
FR-4	4.5	1	11 kg	2811
FR-6	6.0	1	13 kg	3101
FR-9	9.0	1	13 kg	3176
FR-3B	3.0	Balanced 3	14 kg	3396
FR-4B	4.5	Balanced 3	15 kg	3396
FR-6B	6.0	Balanced 3	14 kg	3396
FR-9B	9.0	Balanced 3	14 kg	3396

<sup>†</sup> CE Mark available, add \$60. Requires Low-Water Cut-Off, add \$238. (excludes FR-4, FR-4B and FR-9)

#### All Food Rethermalizer/Bain-Marie Heater Models Feature:

Voltage: 240, single phase and 240, 380-415 (no 4kW) or 415 (no 4kW), three-phase.  
480 three-phase available (add \$ 112).

Dimensions: FR-3, -4, -6, -9: 171 W x 429 D x 312 H mm.

FR models with 480V and Low Water Cut-Off: 203 W x 435 D x 312 H mm.

FR-3B, -4B, -6B, -9B: 203 W x 435 D x 312 H mm.

Models Shipped with: Stainless steel front, silver gray hammertone body and black base.

### WATER QUALITY REQUIREMENTS – PAGE 197

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

SSBB	All Stainless Steel Body and Base	\$142
W/LW	Low-Water Cut-Off (required on CE models)	238
FR-SECURITY	Security Package (Torx® Screws and Control Cover)	214
FR-480V	480 Volt	112

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

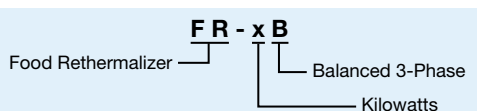
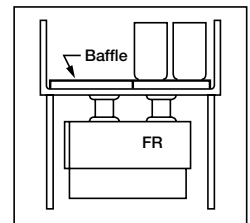
FR-FLUSH	Flush Hose, Stopper and Adapter	\$96
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#### SIZING INFORMATION

For a Bain-Marie or steam table: 0.8 watts per square cm of vessel top.

For a Food Rethermalizer: 2.2 watts per square cm of vessel top.

Use one FR for a Bain-Marie up to 1829 mm long. Units over 1829 mm require a minimum of two FRs. (Tank Baffle provided by installer.)



## Compact Electric Booster Water Heaters

Compact models provide all the 82°C final rinse water to sanitize and flash-dry dishes and flatware. Models include stainless steel front panel, silver gray hammertone body, black base and standard 152 mm legs. Slide brackets for mounting under a dishtable are available. The Castone® lined tank is standard on all models and has a 23-liter capacity.

- The Compact Electric Booster is easy to install next to a dishwasher to save space, either on 152 mm plastic legs or with slide brackets
- All models include a Castone® lined tank with a 10-year limited warranty, and fiberglass insulation to minimize heat loss

- Swing-away front panels with low-water cut-off (LWCO), control fuses and transformer allow quick access to probes and elements, for easier serviceability

**NOTE:** Single phase is uncommon in heaters 24kW and larger and are NOT returnable.



C-18 with optional Stainless Steel body and base



C-45

### COMPACT ELECTRIC BOOSTER WATER HEATERS

							List Price	
Model <sup>Ⓔ</sup>	kW	240V Single Ph	240V Three Ph	380 or 415V <sup>†</sup> Three Ph	480V Three Ph	Approx. Ship Weight	240V	380 or 415V or 480V
Small								
C-4	4	—	—	—	✓	52 kg	\$4176	\$4176
C-5	5		—	—	✓	52 kg	4231	4231
C-6	6					54 kg	4306	4306
C-7	7					54 kg	4366	4366
C-9	9					54 kg	4411	4411
C-12	12					54 kg	4666	4666
C-13	13.5			✗		55 kg	4701	4701
C-15	15					55 kg	4761	4761
C-17	17.25	—		—	—	54 kg	4791	4791
C-18	18					55 kg	4831	4831
Large								
C-24	24					64 kg	\$6426	\$6426
C-27	27					64 kg	6526	6526
C-30	30					65 kg	6586	6586
C-36	36					64 kg	6886	6806
C-39	39					65 kg	7011	6926
C-45	45					64 kg	7801	7711
C-54	54	—			*	65 kg	8016	7921
C-57	57	—				65 kg	8176	8076

Ⓔ Only 6, 7, & 9kW models can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available in 4-6 & 9kW models, consult factory.) 240 volt only.

✓ 480V available in single phase only. Consult factory if Balanced 3 Ph is required.

✗ 380V not available.

\* 380V has 49kW.

#### All Compact Electric Booster Water Heater Models Feature:

**Voltage:** 240, single phase. 240, 380, 415 or 480, three phase.

**Dimensions: Models C-4 through C-18:** 330 W x 527 D x 502 H mm.

Add 133 mm to depth for temperature/pressure relief valve. Height includes legs.

**Models C-24 through C-57:** 457 W x 610 D x 457 H mm.

Add 165 mm to depth for temperature/pressure relief valve. Height includes legs.

**Models Shipped with:** Castone® tank, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, indicator light and on/off switch.

**NOTE:** Pages 192 to 194 for sizing information.

**NOTE:** Consult product specification sheet for proper breaker size. Verify amperage load for Booster Heaters 24kW through 57kW in single phase.

Because of excessively high amps and since these units are NOT field convertible to any other voltage or phase, written confirmation is required before processing can begin.

#### OPTIONS AND ACCESSORIES – PAGE 188

#### LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 195

#### WATER QUALITY REQUIREMENTS – PAGE 197

Compact **C - x x** Kilowatts



**C-27** with accessory slide brackets

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

<b>SSBB</b>	Stainless Steel Body and Base	<b>No Charge</b>
<b>C-SECURITY</b>	Security Package (Torx® Screws and Control Cover)	<b>\$222</b>

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

<b>FLOORMOUNT</b>	Additional Stainless Steel Floor Mounting Leg Assembly	<b>\$ 408</b>
<b>WATERTREAT</b>	Blended Phosphate Water Treatment System - not for potable water use (Page 191 for illustration)	<b>1053</b>
<b>SHOCK</b>	Shock Absorber reduces water hammer	<b>150</b>
<b>BPRV</b>	Back Pressure Relief Valve	<b>235</b>
<b>PRVB</b>	Additional Brass Pressure Reducing Valve with By-Pass	<b>230</b>
<b>SSA-LEGS</b>	Additional Stainless Steel Adjustable Legs (152-178 mm)	<b>262</b>
<b>BOOSTERBRKT</b>	Additional Slide Brackets	<b>92</b>

**NOTE:** 152 mm plastic adjustable legs 152-178 mm standard, specify slide brackets if required.  
Description of accessories is shown on page 191.

### WATER TEMPERATURE RECOVERY TABLE

Compact Model	22°C Rise	39°C Rise	Compact Model	22°C Rise	39°C Rise
<b>C-4</b>	151 lph	87 lph	<b>C-18</b>	685 lph	390 lph
<b>C-5</b>	189 lph	110 lph	<b>C-24</b>	912 lph	522 lph
<b>C-6</b>	227 lph	129 lph	<b>C-27</b>	1026 lph	587 lph
<b>C-7</b>	265 lph	151 lph	<b>C-30</b>	1139 lph	651 lph
<b>C-9</b>	341 lph	197 lph	<b>C-36</b>	1367 lph	780 lph
<b>C-12</b>	454 lph	261 lph	<b>C-39</b>	1480 lph	848 lph
<b>C-13</b>	511 lph	292 lph	<b>C-45</b>	1711 lph	977 lph
<b>C-15</b>	572 lph	326 lph	<b>C-54</b>	2052 lph	1174 lph
<b>C-17</b>	655 lph	375 lph	<b>C-57</b>	2169 lph	1234 lph

**NOTE:** lph is "liters per hour".



## Imperial Electric Booster Water Heaters

Imperial Booster Water Heaters combine quality construction and rugged dependability to provide up to 2169 lph of 82°C sanitizing rinse water. Models include stainless steel front panel, silver gray hammertone body, black base, standard 152 mm legs, Castone® lined tank and have a 61-liter capacity.

- All models include a Castone® lined tank with a 10-year limited warranty
- Features temperature/pressure relief valve, two temperature gauges, a high-temperature limit control, pilot indicator light, On/Off switch and a low-water cut-off (LWCO) to prevent element burnout due to low water conditions
- Built-in heat trap and fiberglass insulation minimizes heat loss
- Stainless steel front panel and powdercoated silver-gray hammertone body is standard on all Imperial models

**NOTE:** Single phase is uncommon in heaters 24kW and larger and are NOT returnable.



S-54

### IMPERIAL ELECTRIC BOOSTER WATER HEATERS

							List Prices	
Model«	kW	240V Single Ph	240V Three Ph	380 or 415V Three Ph	480V Three Ph	Approx. Ship Weight	240V	380, 415 or 480V
Small								
S-6	6					91 kg	\$6051	\$6051
S-7	7					91 kg	6136	6136
S-9	9					91 kg	6176	6176
S-12	12					91 kg	6526	6526
S-13	13.5					91 kg	6536	6536
S-15	15					91 kg	6586	6586
S-17	17.25	—		—	—	91 kg	6621	6621
S-18	18					91 kg	6666	6666
Large w/Step Loading								
S-24	24					97 kg	\$7621	\$7621
S-27	27					97 kg	7676	7676
S-30	30					97 kg	7786	7786
S-36	36					97 kg	8341	8306
S-39	39	—		—		97 kg	8441	8401
S-40	40.5					102 kg	8721	8676
S-45	45	—				102 kg	8856	8806
S-54	54	—				102 kg	8881	8826
S-57	57					102 kg	9036	8976

Ⓔ Only 6, 7 & 9kW models can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available in 6 & 9kW models, consult factory.) 208 and 240V only.

#### All Imperial Electric Booster Water Heater Models Feature:

**Voltage:** 240, single phase. 240, 380, 415 or 480, three phase.

**Dimensions:** 600 W x 578 D x 791 H mm. Add 127 mm to depth for temperature/pressure relief valve. Height includes legs.

**Models Shipped with:** Castone® lined tank, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, indicator light and on/off switch.

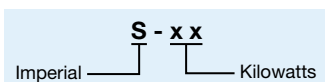
**NOTE:** Pages 192 to 194 for sizing information.

**NOTE:** Consult product specification sheet for proper breaker size. Verify amperage load for Booster Heaters 24kW through 57kW in single phase. Because of excessively high amps and since these units are NOT field convertible to any other voltage or phase, written confirmation is required before processing can begin.

#### OPTIONS AND ACCESSORIES – PAGE 190

#### LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 195

#### WATER QUALITY REQUIREMENTS – PAGE 197





S-57 with optional stainless steel body and base, and accessory adjustable stainless steel legs

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

<b>SSBB</b>	Stainless Steel Body and Base	<b>No Charge</b>
<b>S-SECURITY</b>	Security Package (Torx® Screws and Control Cover)	<b>\$222</b>

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

<b>FLOORMOUNT</b>	Additional Stainless Steel Floor Mounting Leg Assembly	<b>\$ 408</b>
<b>WATERTREAT</b>	Blended Phosphate Water Treatment System - not for potable water use (Page 191 for illustration)	<b>1053</b>
<b>SHOCK</b>	Shock Absorber reduces water hammer	<b>150</b>
<b>BPRV</b>	Back Pressure Relief Valve	<b>235</b>
<b>PRVB</b>	Additional Brass Pressure Reducing Valve with By-Pass	<b>230</b>
<b>SSA-LEGS</b>	Additional Stainless Steel Adjustable Legs (152-178 mm)	<b>262</b>

**NOTE:** 152 mm plastic adjustable legs 152-178 mm standard. Description of accessories is shown on page 191. Only leg mounting available.

### WATER TEMPERATURE RECOVERY TABLE

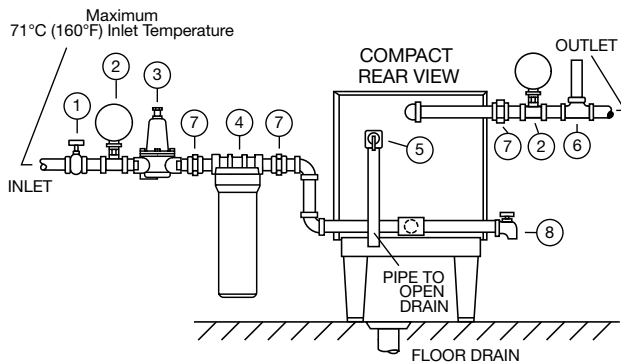
Imperial Model	22°C Rise	39°C Rise
<b>S-6</b>	227 lph	129 lph
<b>S-7</b>	265 lph	151 lph
<b>S-9</b>	341 lph	197 lph
<b>S-12</b>	454 lph	261 lph
<b>S-13</b>	511 lph	292 lph
<b>S-15</b>	572 lph	326 lph
<b>S-17</b>	655 lph	375 lph
<b>S-18</b>	685 lph	390 lph

**NOTE:** lph is "liters per hour".

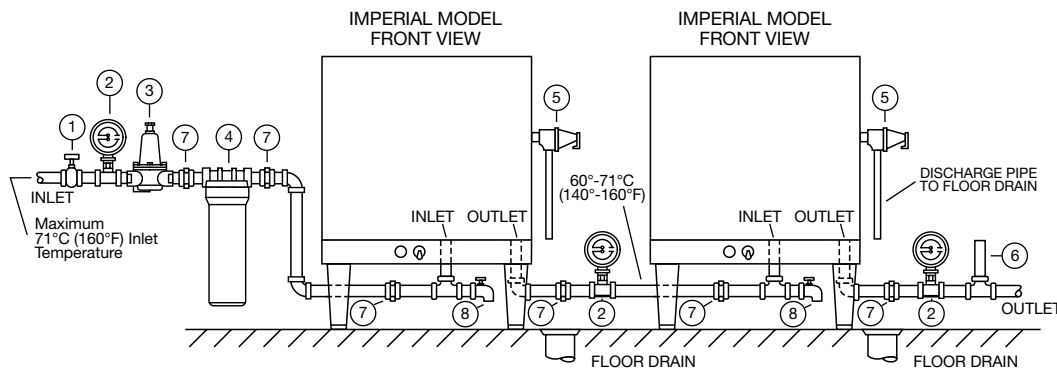
Imperial Model	22°C Rise	39°C Rise
<b>S-24</b>	912 lph	522 lph
<b>S-27</b>	1026 lph	587 lph
<b>S-30</b>	1139 lph	651 lph
<b>S-36</b>	1367 lph	780 lph
<b>S-39</b>	1480 lph	848 lph
<b>S-40</b>	1541 lph	878 lph
<b>S-45</b>	1711 lph	977 lph
<b>S-54</b>	2052 lph	1174 lph
<b>S-57</b>	2169 lph	1234 lph

## Booster Installation

### SINGLE BOOSTER INSTALLATION



### DUAL BOOSTER INSTALLATION



- ① 3/4" Gate or Ball Valve\* ② Temperature/Pressure Gauge ③ Pressure Reducing Valve with By-Pass ④ Blended Phosphate Water Treatment System  
⑤ Relief Valve (must have discharge pipe to floor drain) ⑥ Shock Absorber ⑦ Union\* ⑧ Drain Pipe Valve\* \*Supplied by installer

CONSULT LOCAL CODES

**NOTE:** The differential temperature between outlet and inlet temperatures should never be less than 11°C.

**NOTE:** Thermostat calibration, or adjustment, must be performed at time of installation and is excluded from warranty coverage.  
Thermostat adjustments for Low-Temp applications are the responsibility of the installer.

### BOOSTER WATER HEATER ACCESSORIES

**Back Pressure Relief Valve –**  
This valve relieves pressure when unit is heating, on models that a check valve is required on the supply line. To be plumbed over an open site drain.



**Bronze Pressure Reducing Valve –** This valve provides reduced corrosion and lead-free compliance. This adjusts water flow pressure to 20 psi.



**Stainless Steel Adjustable Legs –**  
Adjustable from 152 to 178 mm. Clean appearance and heavy-duty for long wear.



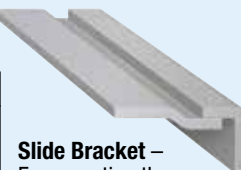
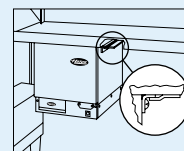
**Floor Mounting Hardware –**  
Adjustable from 152 to 178 mm. Corrosion-resistant stainless steel legs for deck mounting.



**Blended Phosphate Water Treatment System –**  
Minimizes scale formation and increases unit efficiency. Recommended for Electric Boosters. (Not for potable water use.)



**Shock Absorber –**  
Recommended between the booster and the dishwasher to prevent water hammer.



**Slide Bracket –**  
For mounting the booster heater under a dishtable (available on small and large Compact models only).



## Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise		Electric Imperial Booster Temperature Rise	
	22°C	39°C	22°C	39°C
<b>ADAMATION</b>				
CSL-1390, CA-2, CA-3, CA-4, SLAP 44	C-39	(2)C-36	S-39	(2)S-36
CA, CA-1	C-54	(2)C-45	S-54	(2)S-45
<b>ALVEY</b>				
FLC-10, SL-2S			S-6	S-9
FLC-12, CL-1, CL-1 Turntable, SA-5A			S-7	S-12
FL-2S			S-9	S-13
KS-70, KS70M SB			S-9	S-15
SL-2D			S-13	S-18
FLC-36			S-15	S-27
KS-88-C			S-18	S-30
KS-70-N, KS-88-N			S-39	(2)S-40
<b>AMERICAN DISH SERVICE</b>				
HT-25	C-7	C-12	S-7	S-12
ACD-44, ADC-66	C-12	C-24	S-12	S-24
<b>BLAKESLEE</b>				
UC-21A, UC-21B	C-4	C-4	S-6	S-6
UC-21	C-6	C-12	S-6	S-12
D-8	C-9	C-13	S-9	S-13
D-9	C-12	C-17	S-12	S-17
Series "R" & "F" -CC, -EE, -LL, -MM, -LLL, -MMM, -PCC, -PEE, -PLL, -PMM (multi-tank) with suffix "LC"	C-13	C-24	S-13	S-24
Series XF-EE, XF-LL	C-17	C-30	S-17	S-30
Series XF-LL, XF-PLL, XF-MM, XF-PMM, XF-EEE, XF-LLL, XF-MMM (Multi-tank) with suffix "LC"	C-17	C-30	S-17	S-30
DD-8	C-18	C-30	S-18	S-30
Series F-E, FA-EE, FA-PEE, FA-LL, FA-PLL, FA-MM, FA-PMM, F-EEE, FA-EEE, FA-LLL, FA-MMM, F-PE	C-30	C-54	S-30	S-54
Series R-L, R-PL, R-M, R-PM, F-L, F-PL, F-M, F-PM (single tank)	C-36	C-54	S-36	S-54
Series XF-L, XF-PL, XF-M, XF-PM (single tank)	(2)C-36		(2)S-36	
Series R-E, R-PE, XF-PEE, XF-PLL, XF-PMM, XF-EEE, XF-LLL, XF-MMM (multi-tank)	C-45	(2)C-30	S-45	(2)S-30
FA (Flight-A-Round) and RA (Rack-A-Round) use comparable "F" listing.				
XF-EE, XF-EE-LT (with LT suffix)	C-17	C-36	S-17	S-36
<b>CHAMPION</b>				
U-H1, UH-200, UH-200B, U-HB	C-4	C-6	S-6	S-6
UL-150	C-4	C-7	S-6	S-7
UH-150, UH-150B, UH-100, UH-100B, DHB-VS	C-5	C-9	S-6	S-9
D-H1, D-HB	C-6	C-12	S-6	S-12
D-H1T, D-HBT	C-7	C-12	S-7	S-12
44 DRWS, 66 DRPWWS, 80 DRHDPWWS, 70 DRFFPWWS	C-9	C-13	S-9	S-13
PP-28	C-9	C-15	S-9	S-15
D-H1C, D-H1TC	C-9	C-18	S-9	S-18
DHB-VS	C-6	C-12	S-6	S-12
DL-1000, DH-1000	C-6	C-12	S-6	S-12
44 DR, 66 DRPW, 80 DRHDFW, 70 DRFFPW	C-12	C-24	S-12	S-24
66 WSPW, 44-WS, 66-WS, 64, 90FFPW, 100HDPW, 86 PW, 84, 106 PW, 120 HDPW, 110 FFPW	C-13	C-24	S-13	S-24
UC-CW6-WS	C-24	C-36	S-24	S-36
US-CW8-WS	C-24	C-39	S-24	S-39
44, 66 PW, 70FFPW, 80HDPW, 54, 76PW, 80FFPW, 90HDPW	C-24	C-45	S-24	S-45
40-KB, 40-KB-2-2, 40-KFWB, 40-KPRB, 40-KPRB-2-2, 40KPRB-2-3, 60-KB, 60-KB-2-2, 60-KFWB, 60-KFWB-2-2, 60-KPRB, 60-KPRB-2-3 64KB, 64-KB Corner, 64-KPRB, 64-KPRB Corner, 64 Modular, 86 Modular	C-30	C-54	S-30	S-54
44-KB, 44-KB Corner, 44-KPRB, 44-KPRB Corner, 54-KB, 54-KB Corner, 54-KPRB, 54-KPRB Corner, 44 Modular, 66 PW Modular, UC** Series 6' Center, UC-C4	C-36	C-57	S-36	S-57
UC-CW4	C-36	(2)C-36	S-36	(2)S-36
UC-C	C-45	(2)C-36	S-45	(2)S-36
UC**CW Series 6' Center	C-45	(2)C-39	S-45	(2)S-39
W-6-WS	C-45	(2)C-45	S-45	(2)S-40





## Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise		Electric Imperial Booster Temperature Rise	
	22°C	39°C	22°C	39°C
<b>CMA DISHMACHINES</b>				
AH, C, B*	C-9			
CMA-180	C-5	C-9	S-5	S-9
CMA-180T	C-9	C-13	S-9	S-13
CMA-44/66	C-24	C-36	S-24	S-36
CMA-44H with tank heater, CMA-66H	C-36	C-45	S-36	S-45
EAH/EC*, GLX/L1X/L1X16/L1C	C-4			
EST*	C-5			
EST-44/66	C-12	C-24	S-12	S-24
<b>HOBART</b>				
AM-15F	C-4	C-6	S-6	S-9
LXiC, LXiGC, LX-18C, LX-30C, LX-40C, AM-15F	C-4	C-7	S-6	S-6
LX-30, SR24, SR24H	C-4	C-7	S-6	S-7
LX-18, AM-14F, AM-15, AM-15T	C-5	C-9	S-6	S-9
WM-5C	C-6	C-9	S-6	S-9
WM-5 (Without sump heater)	C-7	C-12	S-7	S-12
AM-14T, AM-14TC	C-7	C-12	S-7	S-12
AM-14, AM-14C	C-9	C-12	S-9	S-12
AM-12, AM-12C*	C-9	C-12	S-9	S-12
UW-50			S-15	S-24
OR Opti-RinSe C44A, CRS-66A, CCS-66A, CPW-80A, C54A, CRS-76A, CCS-76A, CPW-90A, C64A, CRS-86A, CCS-86A, CPW-100A, C88A, CRS-110A, CCS-110A, CPW-124A	C-15	C-27	S-15	S-27
C-54A, CRS-76A, CPW-90A, CCS-76A	C-39	(2)C-36	S-39	(2)S-36
C-44A, CRS-66A, CCS-66A, CPW-80A, C-64A, CRS-86A, CCS-86A, CPW-100A	C-30	C-54	S-30	S-54
C-88A, CRS-110A, CPW-124A, CCS-110A	C-36	C-54	S-36	S-54
Opti-RinSe C44AW, CRS-66AW, CCS-66AW, CPW-80AW	C-9	C-15	S-9	S-15
OR C-44AW, CRS-66AW, CPW-80AW, CCS-66AW	C-12	C-24	S-12	S-24
C-44, CRS-66, CPW-80	C-36	C-54	S-36	S-54
C-54, CRS-76, CPW-90	C-54	(2)C-39	S-54	(2)S-39
C-64W, CRS-86W, CPW-100W, C-88W, CRS-110W, CPW-124W, CCS-86W	C-24	C-36	S-24	S-36
C-64, CRS-86, CPW-100	C-45	(2)C-36	S-45	(2)S-36
FT800W, FT-900W	C-24	C-39	S-24	S-39
FT-600, FT-700	C-54	(2)C-39	S-54	(2)S-39
FT800	C-39	(2)C-39	S-39	(2)S-39
Opti-RinSe	C-36	C-57	S-36	S-57
FT800S, FT-900S	C-39	(2)C-36	S-39	(2)S-36
UTW-28, UTW-28C			S-18	S-36
FRC and FR (Fast Rack Series) use comparable "C" line listing.				
<b>INSINGER</b>				
GS 302, GS-14	C-4	C-4	S-6	S-6
45SA-5	C-9	C-18	S-9	S-18
Commander 18-5C, 18-5CH, CS-5, CS-5C, CS-5CH, CS-5H	C-6	C-12	S-6	S-12
Commander 18-5, 18-5H, Ensign 40-2	C-6	C-12	S-6	S-12
Commander 18-6, 18-6H	C-6	C-12	S-6	S-12
Commander 18-6, 18-6H (Built-In)	ABB-13.5	ABB-13.5		
Admiral 44, 66	C-15	C-27	S-15	S-27
Admiral 44-4, 66-4	C-24	C-36	S-24	S-39
Admiral 44-4, 66-4 (Built-In)	ABB-15-8	ABB-27-8		
135-20, 185-20, 250-20, 60-20, 85-20, Gallymaster & Modular	C-54		S-54	
Speeder 64, 86-3, Century (all), Super 106-2	C-24	C-45	S-24	S-45
Trac 878	C-24	C-36	S-24	S-36
Clipper (all), R106-2, Super 106-2, Trac 321, Trac 321-2/RPW	C-27	C-45	S-27	S-45
Defender-(1)	C-30	C-54	S-30	S-54
Defender	C-36	C-54	S-36	S-54
Master (all)	C-36	C-57	S-36	S-57
CA-3			S-9	S-24
DA-3			(2)S-9	(2)S-24
For outdated models, consult factory for correct booster.				

\* All cycles

\* Model AM-12 with serial no. 12-067-357 or below and model AM-12C with serial no. 12-067-537 or below require slightly larger booster than listed.

OR C Models with serial no. 85-1041605 or greater use Opti-RinSe.

■ Shaded area indicates older models prior to Opti-RinSe.



## Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise		Electric Imperial Booster Temperature Rise	
	22°C	39°C	22°C	39°C
<b>JACKSON</b>				
JP-24, JP-24B, JP-24F, JP-24BF	C-4	C-6	S-6	S-6
24B Series		C-4		S-6
10AB, 10APRB		C-5		S-6
44CE*, 66 CERPW	C-30	C-54	S-30	S-54
54CE, 76 CERPW	C-36	(2)C-30	S-36	(2)S-30
64CE, 86 CERPW	C-27	C-39	S-27	S-39
100	C-12	C-24	S-12	S-24
100B, 100PRB, 150B, 150PRB		C-9		S-9
150	C-12	C-18	S-12	S-18
200	C-7	C-12	S-7	S-12
200B		C-6		S-6
Tempstar, Tempstar SDS, Tempstar HH	C-6	C-12	S-6	S-12
TS-44, TS-66	C-24	C-36	S-24	S-36
AJ-44, AJ-66, AJ-80, WH-44, ES-4400, ES-6600 (ECOLAB/JACKSON)	C-24	C-45	S-24	S-45
AJ-54, AJ-76, AJ-90	C-30	C-54	S-30	S-54
AJ-64, AJ-86, AJ-100	C-24	C-39	S-24	S-39
* Model #44CE w/SN1999 or below requires larger booster than listed.				
<b>KNIGHT EQUIPMENT LTD.</b>				
KLE-112-HL	C-7	C-12	S-7	S-12
<b>MEIKO</b>				
K-44, K-66, K-80	C-24	C-36	S-24	S-36
K-54, K-76, K-90, K-64, K-86, K-100	C-24	C-45	S-24	S-45
<b>METALWASH/INTENDGE</b>				
FW4	C-12	C-18	S-12	S-18
RS-30A, RS-28L			S-15	S-24
RT-74, RT-60, RT-42B, RT-42BC			S-27	S-40
RS-2R			S-30	S-45
<b>STERO</b>				
ER-44, ER-44-10, ER-66S, ER-76S, ER-76SC	C-12	C-24	S-12	S-24
ER-64, ER-86S, ER-94S, ER-94SC	C-15	C-24	S-15	S-24
SCT-44-10-LW, SCT-44-LW, SCT-66S-LW, SCT-76S-LW, SCT-76SC-LW, SCT-90S-LW	C-12	C-24	S-12	S-24
SC-1-2-4-LW, SC-1-6-4-LW, SC-2-4-LW, SC-5-2-4-LW, SC-5-6-4-LW, SC-6-4-LW	C-24	C-45	S-24	S-45
SCT-64, SCT-86S, SCT-94S, SCT-94SC	C-24	C-39	S-24	S-39
SCT-108S, SCT-108SC, SCT-76, SCT-94SM	C-27	C-54	S-27	S-54
SC-6-4, SCT-44, SCT-44-10, SCT-66S, SCT-76S, SCT-76SC, SCT-90S	C-30	C-54	S-30	S-54
SCT-120S, SCT-120SC, SCT-120SM, SCT-150SM	C-36	C-57	S-36	S-57
STW-110, SC-1-2-7-4, SC-1-6-3-4, SC-1-6-7-4, SC-2-7-4, SC-5-2-7-4, SC-5-6-3-4, SC-5-6-7-4, SC-6-3-4, SC-6-7-4	C-39	(2)C-36	S-39	(2)S-36
SC-1-2-4, SC-1-6-4, SC-2-4, SC-5-2-4, SC-5-6-4	C-45	(2)C-36	S-45	(2)S-36
SCT-44-10-SC-1-3-4, SCT-44-10-3-4, SCT-44-SC-1-3-4, SCT-44-SC-3-4, SCT-54-SC-1-3-4, SCT-54-SC-3-4, SCT-76S-SC-3-4	C-45	(2)C-36	S-40	(2)S-36
STPC (Four tank)	C-24	C-39	S-24	S-39
STPCW (Four tank)	C-24	C-45	S-24	S-40
STPC	C-27	C-54	S-27	S-54
STPCW	C-36	(2)C-30	S-36	(2)S-30
SCBT	C-45	(2)C-36	S-40	(2)S-36
SF-1RA, SC20-1	C-7	C-12	S-7	S-12
SF-2RA, SF-2DRA, SD-2RA, SDRA, SDRA-PACK	C-12	C-18	S-12	S-18
SCT-54, SCT-76SM	C-36	C-57	S-36	S-57
SCT-76, SCT-80, SCT-94, SCT-108, SCT-120	C-45	C-57	S-45	S-57
U-31-A, U-31-AC			S-18	S-36
U-31-A2	C-45	(2)C-36	S-45	(2)S-36
STBUW-14	C-57	(2)C-54	S-57	(2)S-54
SC-2-3-4, SC-5-2-3-4	C-30	(2)C-27	S-30	(2)S-27
SC20-2	C-12	C-24	S-12	S-2
SC-2-8, SC-2-9, SC-1-2-8, SC-5-6-8, SC-6-8, SC-6-9, SC-1-6-8, SC-5-6-9, SC-5-2-9, SC-1-6-9, SC-5-2-8	C-18	C-36	S-18	S-36

This selector chart is based on 22°C and 39°C temperature rises, 138kPa flow pressure, and minimum rinse cycle timer setting in NSF listing.

All booster heaters are rated at 100% of the capacity of the dishwashers as recommended by the National Sanitation Foundation. Where make-up water for wash tank is provided from final rinse supply, chart recommendations are based upon this additional demand (not over 8 LPM) as required by NSF.

All sizings shown are that of the dishwasher manufacturers. Hatco Corporation is not responsible for incorrect sizing applications.

**SIZING CALCULATION**  
Rule of thumb for Hatco Electric  
Booster Water Heaters:

$$\frac{\text{LPH}}{38} = \text{kW } 22^{\circ}\text{C rise}$$

## Water Heater Data

### PLUMBING DATA

Dielectric couplings should be used in connecting dissimilar metals, such as galvanized to copper, to prevent electrolysis.

All Hatco Booster Water Heaters require 19.05 mm piping.

A check valve should not be installed in the supply line to the booster heater.

All shut-off valves must be gate or ball valves – not globe valves.

#### BOOSTER HEATER SIZING FORMULA

$$\frac{\text{LPH} \times \text{°C Temp. Rise}}{840} = \text{kW}$$

NOTE: LPH is liters per hour.

#### ELECTRICAL FORMULAS

$$\frac{\text{Watts}}{\text{Volts}} = \text{Amps 1-phase}$$

$$\frac{\text{Watts} \times .86}{\text{Volts}} = \text{Amps 3-phase (open delta)}$$

$$\frac{\text{Watts}}{\text{Volts} \times 1.73} = \text{Amps 3-phase (balanced delta)}$$

SEE BOOSTER HEATER SIZING CHART, PAGES 192-194.

NOTE: When primary temperatures are less than 29°C consult factory for suitable booster heater.

### WATER TEMPERATURE RECOVERY TABLE IN LPH °C RISE

kW	16°	22°	28°	33°	39°	44°	50°	55°
4	204	151	121	102	87	76	68	61
5	254	189	151	125	110	95	83	76
6	303	227	182	151	129	114	102	91
7	356	265	212	178	151	133	117	106
9	454	341	273	227	197	170	151	136
9.9	500	375	299	250	216	189	167	151
10.5	530	398	318	265	227	201	178	159
11.4	581	433	350	289	247	217	194	175
12	610	454	363	303	261	227	204	182
13.5	685	511	409	341	292	257	227	204
15	761	572	454	379	326	284	254	227
17.25	874	655	526	435	375	329	292	261
18	912	685	549	454	390	341	303	273
24	1215	912	731	610	522	454	405	363
27	1367	1026	821	685	587	511	454	409
30	1518	1139	912	761	651	572	507	454
36	1825	1367	1094	912	780	685	610	549
39	1976	1480	1185	988	848	742	659	594
40.5	2052	1541	1230	1026	878	768	685	617
45	2279	1711	1367	1139	977	856	761	685
54	2737	2052	1643	1367	1174	1026	912	821
57	2888	2169	1734	1442	1234	1083	963	867

## Sizing Chart For Low-Temp Dishmachines

BOOSTERS RATED AT 16°C RISE

Dishwasher Model Number	Electric Compact Booster	Electric Imperial Booster	Dishwasher Model Number	Electric Compact Booster	Electric Imperial Booster
<b>AMERICAN DISH SERVICE</b>			<b>CHAMPION</b>		
AH, AH-3D, AH-3D-S, AHC, AHC-3D, AHC-3D-S, ET-A, ET-AF, ET-AH, ET-A-M, ET-AH-M, ET-A-3, ET-AH-3, L-90-3D, L-90-3D-K, L-90-3D-K-S, L-90-3D-S, L-90-3DC, L-90-3DC-K, L-90-3DC-K-S, L-90-3DC-S, L-90-3DW, L-90-3DW-K, L-90-3DW-K-S, L-90-3DW-S, L-90-3DWC, L-90-3DWC-K, L-90-3DWC-K-S, L-90-3DWC-S, WH, WHC	C-4	S-6	ULD, ULF	C-6	S-6
A-3D, A-3D-S, A, AC, AC-3D, AC-3D-S, AH-B, ET-AF-3, ET-AF-M, HT-25, L-60-3D, L-60-3D-K, L-60-3D-K-S, L-60-3D-S, L-60-3DC, L-60-3DC-K, L-60-3DC-K-S, L-60-3DC-S, L-60-3DW, L-60-3DW-K, L-60-3DW-K-S, L-60-3DW-S, L-60-3DWC, L-60-3DWC-K, L-60-3DWC-K-S, L-60-3DWC-S, L-72-3D, L-72-3D-K, L-72-3D-K-S, L-72-3D-S, L-72-3DC, L-72-3DC-K, L-72-3DC-K-S, L-72-3DC-S, L-72-3DW, L-72-3DW-K, L-72-3DW-K-S, L-72-3DW-S, L-72-3DWC, L-72-3DWC-K, L-72-3DWC-K-S, L-72-3DWC-S, W, WC	C-5	S-6	DLF	C-13	S-13
A-B, AD-25, SS-25, 5-AH, 5-AHS	C-6	S-6	KL44, KL66	C-36	S-36
AF, AF-3D, AF-3D-S, AF-B, AFC, AFC-3D, AFC-3D-S, AFW, AFWC, 5, 5-S	C-7	S-7	<b>CMA DISHMACHINES</b>		
ADC-44, ADC-66, 5-AG, 5-AGS, 5-CD-LF, 5-CD-RF	C-9	S-9	A-1, AH-1, C-1, VAC-1, A-3, AH-3, C-3, L-1C, VAC-3, VAC-4, VAC-5, L-1X	C-4	S-6
<b>BLAKESLEE</b>			A-2, AH-1, AH-2, AH-3, B-3, C-1, C-2, C-3, EVA-1, EVA-2, EVA-3, EVA-4, EVA-5, VAC-2	C-6	S-6
U21-C	C-4	S-6	B-1	C-7	S-7
D-8-LT	C-6	S-6	B-2	C-9	S-9
DD-8-LT, R-CC64-LT, R-EE-LT	C-12	S-12	CMA-44L with tank heater, CMA-66L	C-24	S-24
Series XF-EE-LT, XF-PEE-LT, XF-LL-LT, XF-PLL-LT, XF-MM-LT, XF-PMM-LT, XF-EEE-LT, XF-LLL-LT, XF-MMM-LT	C-13	S-13	CVA-1, CVA-2, CVA-3, CVA-4	C-6	S-6
Series R-L-LT, R-PL-LT, R-M-LT, R-PM-LT, F-L-LT, F-PL-LT, F-M-LT, F-PM-LT (single tank)	C-36	S-36	CVA-5	C-7	S-7
Series "R" & "F"-CC-LT, -EE-LT, -LL-LT, -MM-LT, -LLL-LT, -MMM-LT, -PCC-LT, -PEE-LT, -PLL-LT, -PMM-LT (multi-tank)	C-24	S-24	<b>HOBART</b>		
Series XF-L-LT, XF-PL-LT, XF-M-LT, XF-PM-LT (single tank)	C-54	S-54	LX-18C, LX-30C, LX-40C, WM-5C, SR24C	C-4	S-6
Series XF-PEE-LT, XF-PLL-LT, XF-PMM-LT, XF-EEE-LT, XF-LLL-LT, XF-MMM-LT (multi-tank)	C-36	S-36	LT-1	C-6	S-6
FA (Flight-A-Round) and RA (Rack-A-Round) use comparable "F" listing.			AM-14, AM-14C	C-7	S-7
			C44A, CRS66A, CPW80A	C-27	S-27
			FT-800	C-30	S-30
			<b>JACKSON</b>		
			Conserv 24LT, 200LT, ES1000 (Ecolab/Jackson)	C-4	S-6
			Conserv 1, Conserv XL, ES2000 (Ecolab/Jackson)	C-9	S-9
			Conserv 2, Conserv XL2, ES4000 (Ecolab/Jackson)	C-15	S-15
			AJ-44, AJ-66, AJ-80	C-18	S-18
			<b>KNIGHT EQUIPMENT LTD.</b>		
			KLE-112-HL	C-5	S-6
			KLE-117i, KLE-117c, KLE-175GT, KLE-175GTM, KLE-235d	C-9	S-9
				C-13	S-13
			KLE-175GT Corner, KLE-175GTM Corner	C-12	S-12

## Low-Temp Sizing Data

Chemical low-temp dishwashers are most effective when supplied with a 60°C hot water supply. Sometimes this water temperature is not available due to undersized primary water heaters or local safety codes. Hatco can supply a pre-heater for chemical low-temp dishwashers to provide an adequate supply of 60°C hot water for proper operation.

NOTE: When ordering a heater for use with a chemical low-temp dishwasher, thermostat adjustments for low-temp applications are the responsibility of the installer.

To properly size a Hatco heater for low-temp use:

1. Determine the required temperature rise by subtracting the available hot water supply temperature from 60°C. This should be a minimum of 11°C.
2. Determine the water usage by consulting the dishwasher data plate, literature or NSF listing. This should be shown as liters per hour (LPH).
3. Use the Hatco formula for sizing or the sizing chart on this page to determine the required kW and select the appropriate Hatco model.



## Food Pans And Trivets



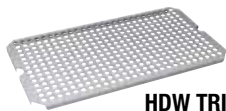
PIZZA PANS  
14"PIZZA PAN  
16"PIZZA PAN  
18"PIZZA PAN



ST PANS  
ST PAN 1/3  
ST PAN 1/2  
ST PAN 2  
ST PAN 4

### FOOD PANS

Model	Description	Dimensions	List Price
ALUM PAN	Half-Size Sheet Pan	457 W x 330 D mm	\$ 37
18"SHEET PAN	Full Size Sheet Pan	457 W x 660 D mm	52
14"PIZZA PAN	Perforated Pizza Pan	356 mm Diameter	40
16"PIZZA PAN	Perforated Pizza Pan	406 mm Diameter	46
18"PIZZA PAN	Perforated Pizza Pan	457 mm Diameter	48
ST PAN 1/3	Third-Size Stainless Steel Pan	324 W x 175 D x 64 H mm	68
ST PAN 1/2	Half-Size Stainless Steel Pan	324 W x 264 D x 64 H mm	78
ST PAN 2	Full-Size Stainless Steel Pan	324 W x 527 D x 64 H mm	93
ST PAN 4	Full-Size Stainless Steel Pan	324 W x 527 D x 102 H mm	117



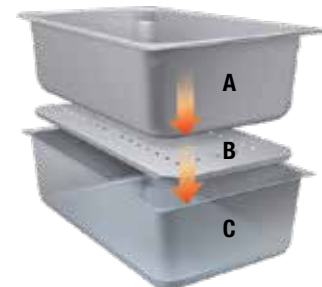
HDW TRIVET



HDW-SPLASH



HDW 6" PAN



#### Additional Humidity

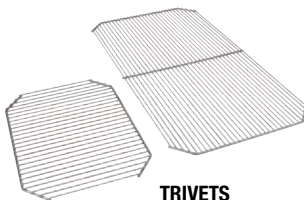
A. Stainless Steel Food Pan

B. Splash Baffle  
HDW-SPLASH Accessory

C. Water/Spillage Pan (add 6 mm of water)  
HDW-SPILL Accessory

### FOOD PANS AND TRIVETS

Model	Description	Dimensions	List Price
HDW-TRIVET	Custom Trivet raises food product	13 mm off bottom of pan	\$ 70
HDW-SPLASH	Splash Baffle (One per drawer)		65
HDW-SPILL	Water/Spillage Pan (one per drawer)		308
HDW 6" PAN	Full-Size Stainless Steel Food Pan	324 W x 527 D x 152 H mm	127



TRIVETS  
TRIVET (1/2)SS  
TRIVET SS

### FOOD PANS AND TRIVETS

Model	Description	Dimensions	List Price
<b>Wire Trivets Stainless –</b>			
TRIVET (1/2)SS	Half-Size	259 W x 194 D mm	\$126
TRIVET SS	Full Size	257 W x 457 D mm	175



## GENERAL INFORMATION

**Price Policy:** Prices are in United States dollars and are subject to change without notice. Prices and discounts apply to accessories at time of initial equipment order only, not when ordered at a later date.

**Standard Payment Terms:** Cash in advance of shipment or as negotiated.

Hatco Banking Coordinates:

JP Morgan Chase Bank  
131 S. Dearborn, 6th Floor  
Chicago, IL 60603 U.S.A.  
S.W.I.F.T. No: CHASUS33, TELEX: 6733943  
Favour: Hatco Account Number: 632687315

**Standard Shipment Terms:** EX Works Sturgeon Bay, WI, 54235 U.S.A.

**Freight Classification:** See Hatco website for more details:

[www.hatcocorp.com](http://www.hatcocorp.com)  
under RESOURCES tab in the upper right-hand corner,  
click on EQUIPMENT SHIPPING INFO

ALL HATCO PRODUCTS SHIPPED WITH INSTALLATION AND OPERATING INSTRUCTIONS. CONSULT LOCAL CODES BEFORE INSTALLING EQUIPMENT.

**E-mail inquiries and requests to:** [support@hatcocorp.com](mailto:support@hatcocorp.com)

**E-mail orders to:** [intlsales@hatcocorp.com](mailto:intlsales@hatcocorp.com)

**Telephone:** (414) 671-6350

**[www.hatcocorp.com](http://www.hatcocorp.com)**

Hatco products are manufactured for commercial use only. See product specification sheet for the appropriate approvals.

### Water Quality Requirements

Water supply in excess of .75 grains of hardness per liter (GPL) must be treated and softened before being used. Water containing over .75 GPL will decrease the efficiency and reduce the operating life of the unit.

**NOTE:** Product failure caused by liming or sediment buildup is not covered under warranty.

**NOTE:** See pages 191 for Blended Phosphate Water Treatment System.



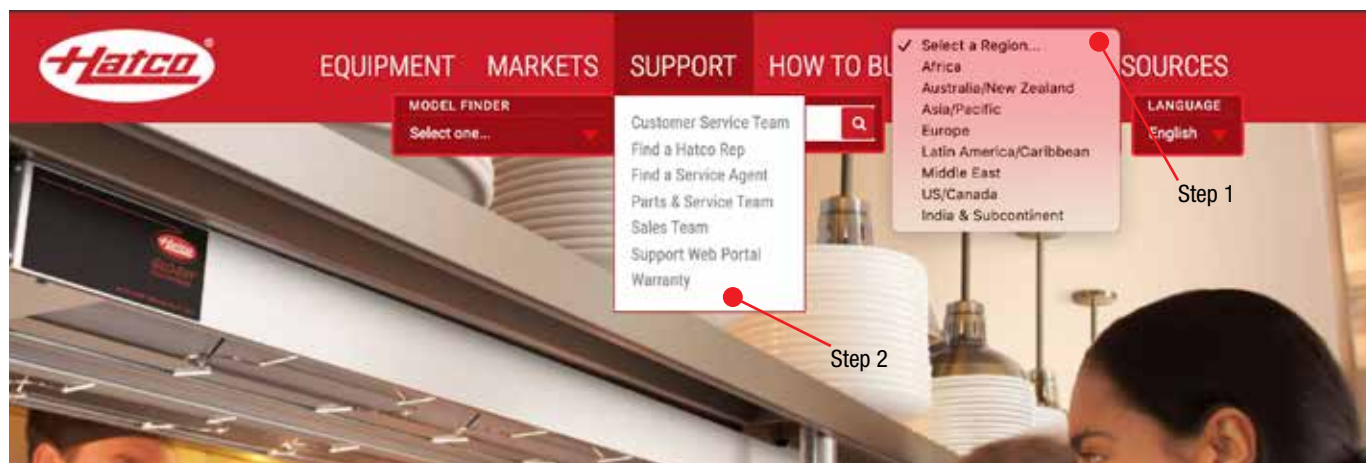
## Limited Warranty

For the full information pertaining to the Hatco warranty protection for your equipment, go to our website at:

[www.hatcocorp.com](http://www.hatcocorp.com)

Step 1: Make sure you have the correct region selected

Step 2: In the **SUPPORT** drop-down at the top of the page, select **WARRANTY**



## Ordering Procedures

### CUSTOMER NOTE –

To ensure prompt and accurate processing of your order, please provide the following information:

#### ALL PRODUCTS –

1. Model number, voltage, 50 and 60 Hertz and phase, specify if CE Mark is required.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. E-mail orders are acceptable and do not require confirmation.

**ALL WATT RATINGS ARE NOMINAL. ACTUAL WATTAGE MAY VARY.  
CONSULT FACTORY FOR MORE INFORMATION.**

## Returns

No product will be accepted on a return shipment without a Material Return Authorization from Hatco Export Sales Department. Products returned at customer's convenience are subject to inspection and a restocking charge of 25% of EX Works, freight and related expenses for shipper's account; contact Hatco Export Department. Decorative Heat Lamps (DL Series) are custom builds and non-returnable.

## DAMAGED FREIGHT POLICY

All freight should be inspected during the receiving process for possible damage. Should there be a question about the condition of the equipment, it is better to refuse the shipment. If damage is found after delivery, it is the consignee's (receiver's) responsibility to notify the carrier within **5 days** of delivery.

All Hatco Shipments specify an Incoterm 2010 in which the shipment was made. Incoterms determine who bears the risk of cargo damage or loss at any given point of shipment and therefore who pays in the event of loss or damage. If it is found that any part of the shipment has sustained damage during transportation, Hatco Corporation must be contacted as well as immediately notifying the last carrier.

For assistance, contact Hatco via e-mail at: [support@hatcocorp.com](mailto:support@hatcocorp.com) and provide information listed below

1. Hatco Shipment Number
2. Delivery date and date damage was discovered
3. Contact name, phone number and email address
4. Type of unit damaged including model and serial number
5. Extent of damage
6. Pictures of damage as well as packaging



## NOTES

[illegible]



## PRODUCT INDEX

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GR2BW	97-98	<b>NOT AVAILABLE</b> HCSSBF, HCSSBFR, HCSSBFX	117-118	UGFF, UGFFL, UGFFB, UGFFBL	78-79
GR2S	91	<b>NOT AVAILABLE</b> HCSSB, HCSSBR, HCSSBX	114	WFST	156



## Paint Chip and Stone Sample Colors

### DESIGNER COLORS



Warm Red



Black

Gray  
GraniteWhite  
Granite

Navy Blue

Hunter  
GreenAntique  
Copper

### GLOSS FINISHES

Smooth  
WhiteGleaming  
GoldGlossy  
GrayBold  
BlackRadiant  
RedBrilliant  
BlueClear Brushed  
Metal Finish

### PLATED FINISHES

Bright  
BrassBright  
NickelBright  
CopperAntique  
NickelAntique  
BrassAntique  
Bronze

### SIMULATED STONE\* COLORS

Gray  
GraniteBermuda  
Sand

Night Sky



### DEKTON STONE\*\* COLORS



Domos



Rem



Soke

*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

\* Simulated stone is Swanstone®

\*\* Due to the natural texture, patterns may vary.

Sturgeon Bay, WI 54235 U.S.A. Telephone: (414) 671-6350 [hatcocorp.com](http://hatcocorp.com)



People who serve, products that solve.®

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support@hatcocorp.com • www.hatcocorp.com  
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