**Canadian Supplemental Price List**

**HEATED DRAWER WARMER TOP CONTROL**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions* W x D x H</th>
<th>Voltage</th>
<th>Watts</th>
<th>Plug</th>
<th>Approximate Ship Weight</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HDWTC-1</td>
<td>24½&quot; x 27½&quot; x 15½&quot;</td>
<td>120</td>
<td>353</td>
<td>NEMA 5-15P</td>
<td>97 lbs</td>
<td>$4549</td>
</tr>
<tr>
<td>HDWTC-2</td>
<td>24½&quot; x 27½&quot; x 24½&quot;</td>
<td>120</td>
<td>704</td>
<td>NEMA 5-15P</td>
<td>178 lbs</td>
<td>$6601</td>
</tr>
<tr>
<td>HDWTC-3</td>
<td>24½&quot; x 27½&quot; x 32½&quot;</td>
<td>120</td>
<td>1055</td>
<td>NEMA 5-15P</td>
<td>217 lbs</td>
<td>$8667</td>
</tr>
</tbody>
</table>

*Height includes standard 4" plastic legs, depth includes drawer handles.

**OPTIONS** (available at time of purchase only - not available on Quick-Ship)

- **OS-PAN** Oversized Drawer Frame and Pan 20" x 15" x 5" in lieu of Standard Drawer with Pan per drawer **$159**

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

- **HDW-TRIVET** Custom trivet raises food product ½" off bottom of full size pan 17½" x 9½" x ½" **$ 65**
- **HDW 6" LEG** 6" Adjustable Stainless Steel Legs **217**
- **HDW-CASTER-2** 2" Dia. Casters – all swivel, 2 lock – adds 2½" to height of unit **268**
- **HDW-CASTER-3** 3" Dia. Locking Casters – all swivel, all lock – adds 4½" to height of unit **268**
- **HDW-CASTER-5** 5" Dia. Locking Casters – all swivel, all lock – adds 6½" to height of unit **318**

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**Heated Drawer Warmer 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-drawer Touchscreen Controller is positioned at an angle for greater visibility.
- Controller provides individual temperature control and hold timer for each drawer with visual and audio alerts.
- Robust stainless steel construction inside and out.
- Constructed of heavy duty, 12 gauge Stainless Steel drawer frame and slides with nylon rollers.
- Easy-to-clean seamless interior core.
- Snap out side panels make this unit easy to clean and service.
- Drawer frame can accommodate varying pan configurations, including full size, half size or one-third size pans up to 6" 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 with adjustable plastic legs 4"- 5.375".

**HDWTC-2** shown with Accessory 2" casters, 4" legs are standard

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**Sturgeon Bay, WI 54235 U.S.A.** Telephone: (800) 558-0607 or (414) 671-6350 [hatcocorp.com](http://hatcocorp.com)
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.

**SLANT DISPLAY WARMERS WITH HEATED GLASS**

<table>
<thead>
<tr>
<th>Model</th>
<th>No. of Rods</th>
<th>Dimensions W x D x H</th>
<th>Usable Heated Shelf Space (W x D)</th>
<th>Voltage</th>
<th>Watts</th>
<th>Plug</th>
<th>Ship Weight</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dual Shelf</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GR3SDS-27DCT</td>
<td>10</td>
<td>27 3/4&quot; x 27 3/4&quot; x 26 3/4&quot;</td>
<td>23 3/4&quot; x 21 1/4&quot;</td>
<td>120</td>
<td>1340</td>
<td>NEMA 5-15P</td>
<td>155 lbs.</td>
<td>$7523</td>
</tr>
<tr>
<td>GR3SDS-33DCT</td>
<td>12</td>
<td>33 3/4&quot; x 27 3/4&quot; x 26 3/4&quot;</td>
<td>29 3/4&quot; x 21 1/4&quot;</td>
<td>120</td>
<td>1747</td>
<td>NEMA 5-20P</td>
<td>175 lbs.</td>
<td>8438</td>
</tr>
<tr>
<td>Triple Shelf</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GR3SDS-27TCT</td>
<td>15</td>
<td>27 3/4&quot; x 29&quot; x 34 3/4&quot;</td>
<td>23 3/4&quot; x 21 1/4&quot;</td>
<td>120/208-240</td>
<td>2095</td>
<td>NEMA L14-20P</td>
<td>190 lbs.</td>
<td>$9673</td>
</tr>
<tr>
<td>GR3SDS-33TCT</td>
<td>18</td>
<td>33 3/4&quot; x 28&quot; x 34 3/4&quot;</td>
<td>29 3/4&quot; x 21 1/4&quot;</td>
<td>120/208-240</td>
<td>2723</td>
<td>NEMA L14-20P</td>
<td>215 lbs.</td>
<td>11216</td>
</tr>
</tbody>
</table>

*Height includes 2.5" legs.

All Heated Glass Merchandiser Models Feature:
- Cord Location: Server side, bottom right corner.

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

- **Designer Colors** – Non-standard colors are non-returnable – Black standard –
  - RED: Warm Red $471
  - GRAY: Gray Granite 471
  - WHITE: White Granite 471
  - NAVY: Navy Blue 471
  - GREEN: Hunter Green 471
  - COPPER: Antique Copper 471
- **Gloss Finish** – Non-standard colors are non-returnable – Black standard –
  - GGRAY: Glossy Gray $471

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

- **4" LEGS**: 4" Adjustable Legs Set of 4 $61
- **3SD-DIV**: Additional Stainless Steel Divider Rods each 27

**COLORS AND FINISHES – INSIDE BACK COVER OF CURRENT PRICE LIST**
**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, allowing immediate access to product. 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
- A single opening specialty warmer that includes a removable nickel plated wire rack that holds six (6) 1/3 size pans (pans not included)
- Standard with a removable crumb tray, USB port, touch screen control with temperature and timer display, and a 6’ cord and plug

**HEATED AIR CURTAIN CABINETS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions (W x D x H)</th>
<th>Cabinet Opening Dimensions (W x H)</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plugs</th>
<th>Ship Weight</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FS2HAC-15</td>
<td>Open Cavity Warmer</td>
<td>15 1/2” x 21 1/4” x 21 3/4”</td>
<td>14 3/4” x 13”</td>
<td>120</td>
<td>1105</td>
<td>9.2</td>
<td>NEMA 6-15P</td>
<td>83 lbs.</td>
<td>$5556</td>
</tr>
</tbody>
</table>

All Standard Models Feature:

- Cord Location: Top of unit towards the back, right side.

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

| 4" LEGS | 4" Adjustable Legs | $61 |

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**FS2HAC-15** with 1/3 size food pans (pans not included)
Canadian Supplemental Price List

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 200°F.

- Shelves are 20” deep and 39” wide, large enough for pizza boxes and bags, which will easily fit into the 13” 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

HEATED SHELVES

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>Ship Weight</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRS2G-3920-2</td>
<td>2 heated shelves</td>
<td>43” x 22” x 21 1/2”</td>
<td>120</td>
<td>704</td>
<td>5.6</td>
<td>NEMA 5-15P</td>
<td>150 lbs.</td>
<td>$3412</td>
</tr>
<tr>
<td>GRS2G-3920-3</td>
<td>3 heated shelves</td>
<td>43” x 22” x 35 1/4”</td>
<td>120</td>
<td>1055</td>
<td>8.8</td>
<td>NEMA 5-15P</td>
<td>175 lbs.</td>
<td>$4259</td>
</tr>
<tr>
<td>GRS2G-3920-4</td>
<td>4 heated shelves</td>
<td>43” x 22” x 50”</td>
<td>120</td>
<td>1406</td>
<td>11.7</td>
<td>NEMA 5-15P</td>
<td>200 lbs.</td>
<td>$5106</td>
</tr>
<tr>
<td>GRS2G-3920-5</td>
<td>5 heated shelves</td>
<td>43” x 22” x 64”</td>
<td>120</td>
<td>1757</td>
<td>14.6</td>
<td>NEMA 5-20P</td>
<td>225 lbs.</td>
<td>$5971</td>
</tr>
</tbody>
</table>

*Height does not include 1 3/8” side wall mounting brackets.

**All Heated Shelf Models Feature:**
- Models shipped with: Side wall mounting brackets, 6” adjustable flanged feet that can be bolted to the floor for additional stability and a 6” 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
  - GREEN: Hunter Green
  - GRAY: Gray Granite
  - COPPER: Antique Copper
  - WHITE: White Granite
  - NAVY: Navy Blue

- **CONTROL-GRS2G-R** Controls and permanent panel on customers right side: No Charge

**Side Panels – will be same color as unit –**
- SPANEL GRS2G2 Side panels for a 2-shelf unit: $92
- GRS2G3 Side panels for a 3-shelf unit: 183
- GRS2G4 Side panels for a 4-shelf unit: 275
- GRS2G5 Side panels for a 5-shelf unit: 366

**Back Panels – will be same color as unit –**
- BPANEL GRS2G2 Back panels for a 2-shelf unit: $78
- GRS2G3 Back panels for a 3-shelf unit: 157
- GRS2G4 Back panels for a 4-shelf unit: 235
- GRS2G5 Back panels for a 5-shelf unit: 314

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

- **4"LEGS** 4” Adjustable Legs (GRS2G-3920-2 and GRS2G-3920-3 models only): Set of 4 $61

**COLORS AND FINISHES – SEE INSIDE BACK COVER OF CURRENT PRICE LIST**
Crepe Makers - Gas

The Hatco®/Krampouz® Crepe Makers are designed for professional use in commercial kitchens or display cooking locations. The adjustable temperature control enables operators to cook excellent, consistent quality crepes from a variety of different batters. Featuring large diameter 8-branch burner(s) that give a temperature range of up to 570°F.

Gas crepe makers are equipped with a heat-activated safety thermocouple that will cut off gas supply to the unit if the burner flame goes out accidentally.

Griddle diameters are 15.75".

Comes with a spreader and spatula.

GAS CREPE MAKERS - PROPANE

<table>
<thead>
<tr>
<th>Model</th>
<th>Item Number</th>
<th>Description</th>
<th>Dimensions W x D x H</th>
<th>Burner Power (BTU-HR)</th>
<th>Burner Power (kW)</th>
<th>Manifold Pressure*</th>
<th>Burner Orifice Size*</th>
<th>Ship Weight</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Propane</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✔ KCMG-1RND</td>
<td>KCMG.1RD22</td>
<td>Single, Round</td>
<td>15½&quot; x 19&quot; x 7½&quot;</td>
<td>21515</td>
<td>6.3</td>
<td>10.9 in WC</td>
<td>160 µm</td>
<td>35 lbs.</td>
<td>$2673</td>
</tr>
<tr>
<td>✔ KCMG-1RCT</td>
<td>KCMG.1RCT22</td>
<td>Single, Rectangle</td>
<td>17&quot; x 20½&quot; x 7½&quot;</td>
<td>21515</td>
<td>6.3</td>
<td>10.9 in WC</td>
<td>160 µm</td>
<td>45 lbs.</td>
<td>3638</td>
</tr>
<tr>
<td>✔ KCMG-2RCT</td>
<td>KCMG.2RCT41</td>
<td>Dual, Rectangle</td>
<td>33½&quot; x 20½&quot; x 7½&quot;</td>
<td>40640</td>
<td>11.9</td>
<td>10.5 in WC</td>
<td>160 µm</td>
<td>90 lbs.</td>
<td>6331</td>
</tr>
</tbody>
</table>

Units come set for propane hook-up, and includes adapter for natural gas.

* When converted to Natural Gas, Manifold Pressure and Burner Orifice Sizes change to:
  - KCMG-1RND: 7 in WC, 250 µm.
  - KCMG-1RCT: 7 in WC, 250 µm.
  - KCMG-2RCT: 6.3 in WC, 250 µm.

All Hatco/Krampouz Gas Crepe Makers Models Feature:
Gas Hook-up Location: Back of unit, lower left corner.

ACCESSORIES (available for purchase at any time)

- 13.75SPATULA  [Metal Spatula with plastic handle] $154
- RNDSPREADER  [Round Steel Spreader] $106
- FLATSPREADER  [Flat Beech Spreader] $9
- ABRSTONE  [Abrasive Cleaning Stone] $22
- CLEANPAD  [Cleaning Pad - with two replaceable cleaning wipes] $166
- 15PADREFILL  [Replacement Pads - 15 cleaning wipes] $119
- CREPECB  [Crepe Maker Cookbook] $112

Crepe Maker - x x x
- KCMG = Gas
- RND = Round Frame
- RCT = Rectangular Frame
- 1 = Single Griddle
- 2 = Double Griddle
Waffle Makers
Hatco®/Krampouz® Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens and display cooking locations. The adjustable temperature control enables operators to cook consistent quality waffles from a variety of different batters. The Waffle Maker’s Easy Clean System® provides quick removal and easy cleaning of the waffle plates.

- **KWM09** models are designed with 90° hinged waffle plates, designed for reheating pre-cooked waffles
- **KWM18** models are designed with 180° hinged waffle plates, designed for cooking waffles from batter/dough as well as reheating pre-cooked waffles
- Plates can be put right into your dishwasher for easy clean-up
- Drip tray for waste recovery and easy cleaning
- Insulated heating elements create perfect heat distribution across the surface of the plates for consistent, uniform cooking
- Stainless steel frame and cast iron waffle plates are designed for quality and durability
- Adjustable Temperature Control(s) with a range from 120°F–570°F

**ELECTRIC WAFFLE MAKERS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Item Number</th>
<th>Description</th>
<th>Dimensions (W x D x H)</th>
<th>Volts</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
<th>Weight*</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>90° Hinge, Single Head Waffle Makers</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM09-1BR46</td>
<td>KWM09.1BR46515</td>
<td>Brussels 4 x 6</td>
<td>15&quot; x 18½&quot; x 9¼&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>45 lbs.</td>
<td>$3425</td>
</tr>
<tr>
<td>KWM09-1BR4620</td>
<td>KWM09.1BR46620</td>
<td>Brussels 4 x 6</td>
<td>15&quot; x 18½&quot; x 9¼&quot;</td>
<td>208-240</td>
<td>1352-1800</td>
<td>6.5-7.5</td>
<td>NEMA 6-20P</td>
<td>45 lbs.</td>
<td>$3425</td>
</tr>
<tr>
<td>KWM9-1LG47</td>
<td>KWM9.1LG47515</td>
<td>Liège 4 x 7</td>
<td>15&quot; x 18½&quot; x 9¼&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>42 lbs.</td>
<td>$3425</td>
</tr>
<tr>
<td>180° Hinge, Single Head Waffle Makers</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM18-1BR35</td>
<td>KWM18.1BR35515</td>
<td>Brussels 3 x 5</td>
<td>16½&quot; x 23½&quot; x 9¼&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>46 lbs.</td>
<td>$3984</td>
</tr>
<tr>
<td>KWM18-1BR4620</td>
<td>KWM18.1BR46620</td>
<td>Brussels 4 x 6</td>
<td>16½&quot; x 23½&quot; x 9¼&quot;</td>
<td>208-240</td>
<td>1352-1800</td>
<td>6.5-7.5</td>
<td>NEMA 6-20P</td>
<td>46 lbs.</td>
<td>$3984</td>
</tr>
<tr>
<td>KWM18-1LG47</td>
<td>KWM18.1LG47515</td>
<td>Liège 4 x 7</td>
<td>16½&quot; x 23½&quot; x 9¼&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>45 lbs.</td>
<td>$3984</td>
</tr>
<tr>
<td>KWM18-1LG4720</td>
<td>KWM18.1LG47620</td>
<td>Liège 4 x 7</td>
<td>16½&quot; x 23½&quot; x 9¼&quot;</td>
<td>208-240</td>
<td>1352-1800</td>
<td>6.5-7.5</td>
<td>NEMA 6-20P</td>
<td>45 lbs.</td>
<td>$3984</td>
</tr>
<tr>
<td>180° Hinge, Single Head Bubble Waffle Maker</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM18-1BU</td>
<td>KWM18.1BU515</td>
<td>180° Bubble</td>
<td>16½&quot; x 23½&quot; x 9¼&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>53 lbs.</td>
<td>$4031</td>
</tr>
<tr>
<td>180° Hinge, Dual Head Waffle Makers</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM18-2LG47</td>
<td>KWM18.2LG47620</td>
<td>Liège 4 x 7</td>
<td>27&quot; x 23½&quot; x 9¼&quot;</td>
<td>208-240</td>
<td>2704-3600</td>
<td>13.0-15.0</td>
<td>NEMA 6-20P</td>
<td>72 lbs.</td>
<td>$7426</td>
</tr>
<tr>
<td>KWM18-2BR4620</td>
<td>KWM18.2BR46620</td>
<td>Brussels 4 x 6</td>
<td>27&quot; x 23½&quot; x 9¼&quot;</td>
<td>208-240</td>
<td>2704-3600</td>
<td>13.0-15.0</td>
<td>NEMA 6-20P</td>
<td>72 lbs.</td>
<td>$7426</td>
</tr>
<tr>
<td>90° Hinge, Single Head Round Waffle Maker</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM09-1RO7</td>
<td>KWM09.1RO7515</td>
<td>90° Round</td>
<td>15&quot; x 20&quot; x 9¼&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>45 lbs.</td>
<td>$4026</td>
</tr>
<tr>
<td>180° Hinge, Single Head Round Waffle Maker</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM18-1RO7</td>
<td>KWM18.1RO7515</td>
<td>180° Round</td>
<td>16½&quot; x 26½&quot; x 9¼&quot;</td>
<td>120</td>
<td>1440</td>
<td>12.0</td>
<td>NEMA 5-15P</td>
<td>53 lbs.</td>
<td>$4710</td>
</tr>
<tr>
<td>180° Hinge, Dual Head Swivel Waffle Makers</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KWM18-2RO46</td>
<td>KWM18.2RO46620</td>
<td>180° Brussels</td>
<td>19½&quot; x 17½&quot; x 16¼&quot;</td>
<td>208-240</td>
<td>1953-2600</td>
<td>9.4-11.3</td>
<td>NEMA 6-20P</td>
<td>68 lbs.</td>
<td>$9289</td>
</tr>
<tr>
<td>KWM18.1RO7515</td>
<td>KWM18.1RO7515</td>
<td>180° Brussels</td>
<td>19½&quot; x 17½&quot; x 16¼&quot;</td>
<td>208-240</td>
<td>1953-2600</td>
<td>9.4-11.3</td>
<td>NEMA 6-20P</td>
<td>68 lbs.</td>
<td>$9289</td>
</tr>
</tbody>
</table>

* Shipping weight includes packaging.

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

- **WAFPICK** Metal Forks with Plastic Handle $69

<table>
<thead>
<tr>
<th>Waffle Maker Style:</th>
<th>90° Hinged Plates</th>
<th>180° Hinged Plates</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Single Head</td>
<td>1</td>
</tr>
<tr>
<td>2</td>
<td>Dual Head</td>
<td>2</td>
</tr>
</tbody>
</table>

**K W M x x x x x x x x x x x x x**

- **Dimple Count:**
  - 7 = 7" Brussels Round
  - 35 = 3 x 5 Brussels
  - 46 = 4 x 6 Brussels
  - 47 = 4 5 Liège
  - 413 = 4 x 13 Liège

- **Waffle Plate Style:**
  - BR = Brussels (Belgian)
  - BU = Bubble
  - LG = Liège
  - RO = Round Brussels
Gas Griddles

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

- All Griddles come set for natural gas hook-up, and include orifices for propane conversion
- Consists of an easy-to-clean, stainless steel frame, griddle and removable drip tray
- The exclusive, high wattage heating elements provide exceptional heat distribution over the entire griddle for even and fast cooking

- Two cooking areas for variety and speed in your kitchen, with individual adjustable Temperature Control, a Power I/O (on/off) Switch, and a heating indicator
- Two thermostats with a graduated dial from 120˚ - 570˚F which enable operators to cook food product with different temperature requirements on the same griddle surface

Canadian Supplemental Price List

GAS GRIDDLE

<table>
<thead>
<tr>
<th>Model</th>
<th>Item No.</th>
<th>Dimensions (W x D x H)</th>
<th>Burner Power (BTU/HR)</th>
<th>Burner Power (kW)</th>
<th>Manifold Pressure</th>
<th>Pressure Regulator Factory SetPoint</th>
<th>Burner Orifice Size</th>
<th>Ship Weight</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Griddle - Natural Gas</td>
<td>KGRDG-2513</td>
<td>27 7/8&quot; x 17 1/4&quot; x 11 3/4&quot;</td>
<td>13648</td>
<td>4</td>
<td>7 in WC</td>
<td>7 in WC</td>
<td>120 µm</td>
<td>49 lbs.</td>
<td>$3444</td>
</tr>
</tbody>
</table>

Units come set for natural gas hook-up, and include adapter for propane.

* When converted to propane, Manifold Pressure, Pressure Regulator and and Burner Orifice Size change to: 10.9 in WC, 85 µm

All Hatco/Krampouz Gas Waffle Maker Model Features:

Gas/Propane Hook-Up Location: Back of unit, lower left corner.
Remote Box for GR5A(H)L Series

A new, optional RMB5-2R is available, which can control up to two GR5AHL units simultaneously and at the same set points.

- Electronic Infinite control from 100% - 0%
- Indicator Light
- Three position rocker switch - featuring Cool Light, Warm Light and off selections when GR5 units are ordered with dual color lighting.
- Fully welded bezel for skirt or apron mounting
- Master toggle
- Will handle up to two GR5AHL-72 with dual color lights

**RMB5-2R FOR GR5A(H)L MODELS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions W x D x H</th>
<th>Cut Out Dimensions W x H</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RMB5-2R</td>
<td>14&quot; x 5¾&quot; x 5½&quot;</td>
<td>13¾&quot; x 4¾&quot;</td>
<td>$1190</td>
</tr>
</tbody>
</table>

Sturgeon Bay, WI 54235 U.S.A. Telephone: (800) 558-0607 or (414) 671-6350 hatcocorp.com
Accessory Chef LED Light Bulbs

Commit to going green in your foodservice operation with Hatco’s patented Chef LED Light Bulbs. Heat strengthened glass lens protects the Light Emitting Diode (LED) while the exterior is made of rugged aluminum and prevents breakage of the components due to incidental contact in a busy kitchen environment. A Chef LED Bulb has substantial benefits and energy savings over other bulbs and are directional, so you can adjust it to your ideal setting.

- Designed to operate in high temperature areas
- Unique design allows operation over a steam table
- Illuminates instantly and can be rotated to showcase food product below
- Average of 184% increased light output, based on Foot Candle average delivered to surface from a height of 12” vs. 40 watt incandescent bulb
- Up to 91% energy savings vs. 40 watt incandescent bulb
- CLED-2700-120 and CLED-3000-120 project a warm light; CLED-4000-120 projects a cool light

**Chef LED Bulb**

- **Dimensions**
  - CLED-2700-120: 2” x 2” x 4 5/8”
  - CLED-3000-120: 2” x 2” x 4 5/8”
  - CLED-4000-120: 2” x 2” x 4 5/8”
- **Closest Lighting Temperature**
  - Similar to warm incandescent light
  - Similar to warm halogen light
  - Similar to cool fluorescent light
- **Average Rated Life**
  - 25,000 Hours*
- **Voltage**
  - 120
- **Kelvin**
  - 2700
- **Watts**
  - 3.5
- **Amps**
  - 0.03
- **Standard Bulb Base**
  - E-26
- **List Price**
  - $132

With 167°F ambient air temperature.

<table>
<thead>
<tr>
<th>Chef LED Bulb</th>
<th>BULB: Halogen</th>
<th>BULB: Incandescent*</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.5 watt</td>
<td>60 watt</td>
<td>40 watt</td>
</tr>
<tr>
<td>25,000 Hours*</td>
<td>1,500 Hours</td>
<td>3,000 Hours</td>
</tr>
</tbody>
</table>

* Appliance bulb.

**Hatco Equipment that accepts Chef LED Bulbs**

Some special exclusions apply, see model Specification Sheet for more information

<table>
<thead>
<tr>
<th>Category</th>
<th>Model</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamps</td>
<td>HL</td>
</tr>
<tr>
<td>Strip Heaters</td>
<td>GRAL, GRAHL, GRAL-xxD, GRAIHL, GRAHL-xxD, GRAML, GR2AL, GR2AHl, GR2AL-D, GR2AHL-xxD</td>
</tr>
<tr>
<td>Fry Stations</td>
<td>GRFF, GRFFL, GRFFBL, UGFF, UGFFL, UGFFBL, UGFFBL, GRFHs-xx, GRFHs-PTTx, GRFHs-PTTx, GRFSC-18, GRFSL-18, GRFSR-18, GRFS-24, GRFSL-24, GRFSR-24, GRFSLR-24</td>
</tr>
<tr>
<td>Carving Stations</td>
<td>GRCSC-24, GRCSCHL-24</td>
</tr>
<tr>
<td>Portables</td>
<td>GRBW, GR2BW, GRHW-1P, GRHW-2P, GRHW-1SG, GRHW-1SGD, GRHW-1SGDS, GRHW-2SGS</td>
</tr>
<tr>
<td>Merchandisers</td>
<td>GRSOH, GRSOS, GR2SDH, GR2SOS</td>
</tr>
</tbody>
</table>

Please contact factory for the most up-to-date listing of models that can use Chef LED Bulbs.

Scan to see how easy it is to install the Chef LED Bulb, and direct the light, in your foodwarmer.