



FOODSERVICE EQUIPMENT CATALOG

NORTH AMERICAN - July 1, 2024





People who serve,[™]
products that solve.

Direct line equipment
orders and inquiries
(414) 671-6350

How to Order

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

1. Model number, voltage, Hertz
and phase.
2. Specify options and accessories
as required. Options are not
retrofitable.
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.**

E-mail orders to:
equipsales@hatcocorp.com

E-mail inquiries and requests to:
support@hatcocorp.com

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

Who We Are

Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improve 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 | Display Lights | Hot/Cold Wells | Portable Food Warmers |
| Built-In Shelves | Drawer Warmers | Hot Food Merchandisers | Refrigerated Wells |
| Built-In Warmers | Frost Tops | Hot Water Dispensers | Rethermalizers |
| Carving Stations | Fry Stations | Ice Wells | Rice Drawer Warmers |
| Cold Shelves | Griddles | Induction | Sanitizing Sink Heaters |
| Cold Wells | Heated Shelves | Light Cooking Equipment | Snack System |
| Commercial Toasters | Heated Wells | Locker Systems | Soup Stations |
| Crepe Makers | Holding & Display Cabinets | Nacho Chip Warmers | Strip Heaters |
| Decorative Lamps | Hot/Cold Shelves | Pizza Warmers | Waffle Makers |

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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Order Pickup Stations & Food Lockers

*Restaurants • Cafés • Concessions
Cafeterias • Convenience Stores*



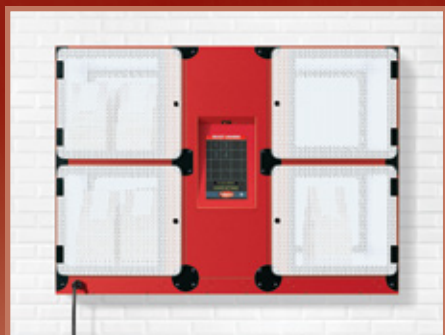
MPP-8PT Operator side shown *pg. 3*



MPP-8I *pg. 4*



F2G-34-A in optional *Designer Navy Blue*
(Customer side shown) *pg. 5*



F2GB-22-A in standard *Designer Warm Red*
(Operator side shown) *pg. 6*



F2GP-14-C in standard *Designer Warm Red*
(Customer side shown) *pg. 7*



GRS2G-3920-5 with optional side and back
panels shown and **GRS2G-3920-2** *pg. 9*

Pass-Through Pickup Pod™

Hatco's heated or ambient Pass-Through Pickup Pod™, propelled by Minnow™, helps automate customer and delivery pickups. As a pass-through unit, the operator can easily fill orders from the back of the house to help streamline the delivery process, and customers and delivery people simply access their reserved cubbies by scanning the QR code or using the embedded link sent via SMS. All of this is done without waiting in line or needing to ask for help from front of house staff.

- Available in either heated or ambient styles with eight unit pods
- Heated units are thermostatically controlled with an operational range of 140°F to 185°F
- Heated pods may also be operated in Ambient Mode
- Offers customers and delivery workers a touchless experience via their own devices with QR code and SMS messaging
- Energy-saving 5000K LED cubby lighting showcases food
- Each individual cubby is 13¹⁹/₃₂" W x 20⁴¹/₆₄" D x 14¹/₂" H
- The antimicrobial surfaces and touchless interface work in tandem to inhibit the spread of bacteria, mildew and germs
- Plug into a standard 120V outlet and units are ADA compliant
- Has rear door handles which allow for minimal contact and easy access
- Connects via Cellular, WiFi, or CAT-5/6



MPP-8HPT
Operator side shown



MPP-8HPT
Customer side shown



PASS-THROUGH PICKUP POD

| Model | Number of Lockers | Model Dimensions (W x D x H) | Internal Locker Dimensions (W x D x H) | Voltage | Watts | Amps | Plug | Approx. Ship Weight |
|-----------------|-------------------|--|--|---------|-------|-------|------------|---------------------|
| Ambient | | | | | | | | |
| MPP-8PT | 8 Lockers | 32 ⁷ / ₃₂ " x 24" x 80 ¹⁷ / ₃₂ " | 13 ¹⁹ / ₃₂ " x 20 ⁴¹ / ₆₄ " x 14 ¹ / ₂ " | 120 | 90 | 0.4 | NEMA 5-15P | 390 lbs. |
| Heated | | | | | | | | |
| MPP-8HPT | 8 Lockers | 32 ⁷ / ₃₂ " x 24" x 80 ¹⁷ / ₃₂ " | 13 ¹⁹ / ₃₂ " x 20 ⁴¹ / ₆₄ " x 14 ¹ / ₂ " | 120 | 1424 | 11.87 | NEMA 5-15P | 390 lbs. |

All Pass-Through Pickup Pod Models Feature:
Cord Location: Operator side, bottom left.

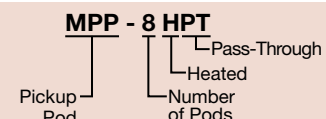
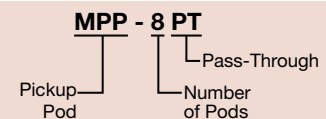
OPTIONS (available at time of purchase only)

Designer Colors – Charcoal standard –

| | |
|-----------------|--------|
| BRONZE | Bronze |
| PVCWHITE | White |

NOTE: SaaS (software as a service) fees are required for each unit. Contact factory for future details and requirements.

SaaS fees enables cloud connectivity, user interface and data analytics.





Pickup Pod™

Hatco's Pickup Pod™ propelled by Minnow™, help automate customer and delivery pickups. A self-service, touchless pickup solution that reduces lobby/dining area congestion, eliminates pickup mistakes, reduces labor costs, and improves the takeout experience for all. Customers and delivery people simply access their reserved cubbies by scanning the QR code or using the embedded link sent via SMS. All without waiting in line or needing to ask for help from front of house staff. And unlike unsecure tables, The Hatco Pickup Pod keeps food fresh and secure until it's ready to be picked up.

- Pickup Pod offers customers and delivery workers a touchless experience via their own devices with QR code and SMS messaging.
- Touchless interface prevents spreading of germs
- Energy-saving 5000K LED cubby lighting showcases food
- Ambient individually insulated cubbies
- Configurable pick-up times help ensure food safety
- Antimicrobial surfaces inhibit the growth of bacteria mold and mildew
- Each cubby is a spacious 13³/₄" W x 14¹/₂" D x 15" H
- Plugs into a standard 120V outlet
- Includes wall mounting bracket to keep unit stable (MPP-8I unit only)
- Connects via Cellular, WiFi, or CAT-5/6
- ADA compliant
- Customer notification sent via SMS Messaging or other methods via POS or App integrations (by others)
- Lily Pad base available to help stabilize units that cannot be fastened to the wall. Can be used in lieu of wall mounting brackets^ (MPP-8I unit only)

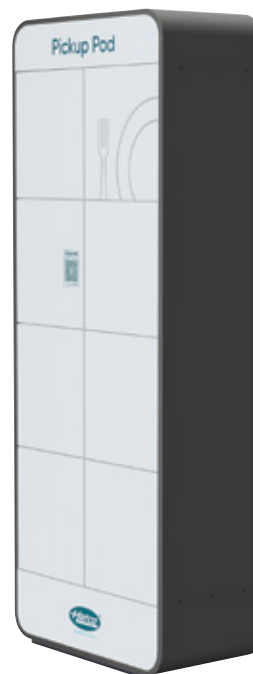
NOTE: SaaS (software as a service) fees are required for each unit. Contact factory for future details and requirements.

SaaS fees enables cloud connectivity, user interface and data analytics.



Optional
touchscreen
tablet

MPP-8I
in standard
Charcoal



PICKUP POD

| Model | Number of Lockers | Model Dimensions W x D x H | Internal Locker Dimensions (W x D x H) | Voltage | Watts | Amps | Plug | Approx. Ship Weight |
|--------|-------------------|---|---|---------|-------|------|------------|------------------------|
| MPP-8I | 8 Lockers | 31 ⁷ / ₈ " x 16" x 77 ³ / ₄ " | 13 ³ / ₄ " x 14 ¹ / ₂ " x 15" | 120 | 90 | .75 | NEMA 5-15P | 350 lbs. |

All Pickup Pod Models Feature:

Cord Location: Center, back of unit.

OPTIONS (available at time of purchase only)

Designer Colors – Charcoal standard –

| | |
|--------------------|---------------------------------|
| BRONZE | Bronze |
| PVC WHITE | White |
| TOUCHSCREEN | NEW Optional Touchscreen Tablet |

ACCESSORIES (available for purchase at any time for MPP-8I model only)

| | |
|----------------------|--|
| MPP-PAD2-57 ° | (Charcoal Color) 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware. |
| MPP-PAD2-58 ° | (Bronze Color) 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware. |
| MPP-PAD2-61 ° | (PVC White Color) 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware. |

° Not UL approved component. In order to satisfy UL safety standards, the MPP-8I must be secured to a wall. The Lilypad may be used for stabilization in a freestanding installation, however, it will not satisfy the UL standard for safety in lieu of securing it to a wall. Please contact us if you have any questions.



MPP-8I Shown in optional
PVC White with accessory
MPP-PAD2-61°



MPP-PAD2-57°



MPP-PAD2-58°



Flav-R 2-Go® Locker System

The Hatco Flav-R 2-Go® Countertop, Floor Mount, and Built-In Locker System conveniently holds multiple hot or ambient to-go food orders with quick and secure access. Customers and delivery drivers can arrive, access their specific locker and leave without waiting in line or disturbing the flow of business.

- Large 10" touchscreen for easy viewing (front and/or back)
- Lockers come preset to 150°F with a high temperature range up to 180°F
- Individual lockers can have the heat turned off for ambient storage
- Available in two locker depth sizes
- Available with pass-through or one-sided access (countertop or floor models only)
- Each locker has a timer that will hold prepared and packaged food for up to 45 minutes
- Customer side stays locked. When the access code is used, the door unlocks and LED lights flash in the appropriate locker



F2G-3-A
in optional *Designer Black*
(Customer side shown)

NOTE: This unit is intended for stationary indoor, commercial use only—NOT for mobile applications.

F2G-24-A
in standard *Designer Warm Red*
(Operator side shown)



COUNTERTOP AND FLOOR MOUNT LOCKER SYSTEM

| Model | Number of Lockers | Model Dimensions W x D x H | Internal Locker Dimensions (W x D x H) | Voltage | Watts | Amps | Plug |
|--------------------|-------------------|--|--|---------|-------|------|-------------|
| Countertop | | | | | | | |
| F2G-22-A | 4 Lockers | 43 ⁵ / ₈ " x 14 ³ / ₄ " x 31 ³ / ₄ " | 12" x 12" x 12" | 120 | 423 | 3.8 | NEMA 5-15P |
| F2G-22-C | 4 Lockers | 43 ⁵ / ₈ " x 23 ¹ / ₄ " x 31 ³ / ₄ " | 12" x 20 ¹ / ₂ " x 12" | 120 | 551 | 4.8 | NEMA 5-15P |
| F2G-3-A | 3 Lockers | 61" x 14 ³ / ₄ " x 16 ⁵ / ₈ " | 12" x 12" x 12" | 120 | 321 | 2.9 | NEMA 5-15P |
| F2G-3-C | 3 Lockers | 61" x 23 ¹ / ₄ " x 16 ⁵ / ₈ " | 12" x 20 ¹ / ₂ " x 12" | 120 | 417 | 3.7 | NEMA 5-15P |
| F2G-32-A | 6 Lockers | 61" x 14 ³ / ₄ " x 31 ³ / ₄ " | 12" x 12" x 12" | 120 | 627 | 5.5 | NEMA 5-15P |
| F2G-32-C | 6 Lockers | 61" x 23 ¹ / ₄ " x 31 ³ / ₄ " | 12" x 20 ¹ / ₂ " x 12" | 120 | 819 | 7.1 | NEMA 5-15P |
| Floor Mount | | | | | | | |
| F2G-24-A | 8 Lockers | 45 ⁵ / ₈ " x 14 ³ / ₄ " x 71 ¹ / ₄ " | 12" x 12" x 12" | 120 | 831 | 7.3 | NEMA 5-15P |
| F2G-24-C | 8 Lockers | 45 ⁵ / ₈ " x 22 ⁵ / ₈ " x 71 ¹ / ₄ " | 12" x 20 ¹ / ₂ " x 12" | 120 | 1087 | 9.4 | NEMA 5-15P |
| F2G-34-A | 12 Lockers | 62 ¹ / ₄ " x 14 ³ / ₄ " x 71 ¹ / ₄ " | 12" x 12" x 12" | 120 | 1239 | 10.8 | NEMA 5-15P |
| F2G-34-C | 12 Lockers | 62 ¹ / ₄ " x 22 ⁵ / ₈ " x 71 ¹ / ₄ " | 12" x 20 ¹ / ₂ " x 12" | 120 | 1623 | 14.0 | NEMA 5-15P* |

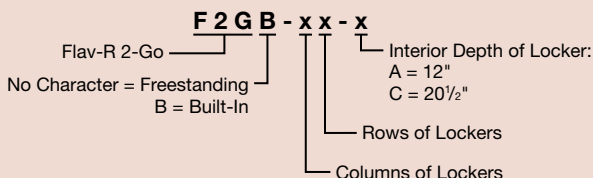
* Canadian models use NEMA 5-20P.

All Locker System Models Feature:

Cord Location: Countertop Models: Operator side, bottom left.

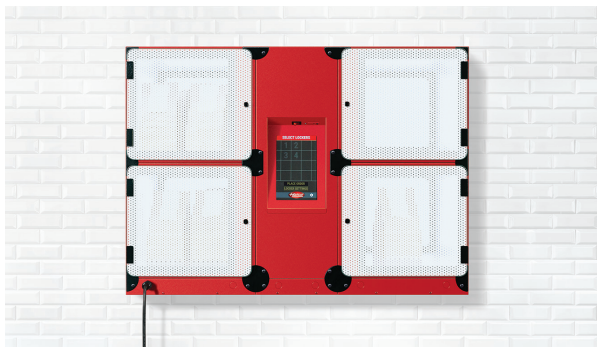
Floor Models: Facing operator side, left side of unit bottom corner closest to operator side.

OPTIONS AND ACCESSORIES – PAGE 6





Flav-R 2-Go® Locker System continued



F2GB-22-A
in standard *Designer Warm Red* (Operator side shown)



F2GB-22-A
in optional *Designer Black* (Customer side shown)

BUILT-IN LOCKER SYSTEM

| Model | Number of Lockers | Model Dimensions W x D x H | Internal Locker Dimensions (W x D x H) | Voltage | Watts | Amps | Plug |
|------------------|-------------------|-------------------------------|---|---------|-------|------|-------------|
| Built-In | | | | | | | |
| F2GB-22-A | 4 Lockers | 41¼" x 14¾" x 34¾" | 12" x 12" x 12" | 120 | 423 | 3.8 | NEMA 5-15P |
| F2GB-22-C | 4 Lockers | 41¼" x 23¼" x 34¾" | 12" x 20½" x 12" | 120 | 551 | 4.8 | NEMA 5-15P |
| F2GB-23-A | 6 Lockers | 41¼" x 14¾" x 49½" | 12" x 12" x 12" | 120 | 627 | 5.5 | NEMA 5-15P |
| F2GB-23-C | 6 Lockers | 41¼" x 22⅞" x 49½" | 12" x 20½" x 12" | 120 | 819 | 7.1 | NEMA 5-15P |
| F2GB-3-A | 3 Lockers | 61" x 14¾" x 20" | 12" x 12" x 12" | 120 | 321 | 2.9 | NEMA 5-15P |
| F2GB-3-C | 3 Lockers | 61" x 23¼" x 20" | 12" x 20½" x 12" | 120 | 417 | 3.7 | NEMA 5-15P |
| F2GB-32-A | 6 Lockers | 61" x 14¾" x 34¾" | 12" x 12" x 12" | 120 | 627 | 5.5 | NEMA 5-15P |
| F2GB-32-C | 6 Lockers | 61" x 23¼" x 34¾" | 12" x 20½" x 12" | 120 | 819 | 7.1 | NEMA 5-15P |
| F2GB-33-A | 9 Lockers | 61" x 14¾" x 49½" | 12" x 12" x 12" | 120 | 933 | 8.2 | NEMA 5-15P |
| F2GB-33-C | 9 Lockers | 61" x 23¼" x 49½" | 12" x 20½" x 12" | 120 | 1221 | 10.6 | NEMA 5-15P |
| F2GB-42-A | 8 Lockers | 77¼" x 14¾" x 34¾" | 12" x 12" x 12" | 120 | 831 | 7.3 | NEMA 5-15P |
| F2GB-42-C | 8 Lockers | 77¼" x 23¼" x 34¾" | 12" x 20½" x 12" | 120 | 1087 | 9.4 | NEMA 5-15P |
| F2GB-43-A | 12 Lockers | 77¼" x 14¾" x 49½" | 12" x 12" x 12" | 120 | 1239 | 10.8 | NEMA 5-15P |
| F2GB-43-C | 12 Lockers | 77¼" x 23¼" x 49½" | 12" x 20½" x 12" | 120 | 1623 | 14.0 | NEMA 5-15P* |
| F2GB-52-A | 10 Lockers | 94⅝" x 14¾" x 34¾" | 12" x 12" x 12" | 120 | 1035 | 9.1 | NEMA 5-15P |
| F2GB-52-C | 10 Lockers | 94⅝" x 23¼" x 34¾" | 12" x 20½" x 12" | 120 | 1355 | 11.7 | NEMA 5-15P |

* Canadian models use NEMA 5-20P.

All Locker System Models Feature:

Cord Location: Built-In Models: Operator side, bottom left.

OPTIONS (available at time of purchase only)

Designer Colors – Warm Red standard –

| | | | | | |
|--|-----------|--------------|--------------|---------------|----------------|
| BLACK | Black | GRAY | Gray Granite | WHITE | White Granite |
| NAVY | Navy Blue | GREEN | Hunter Green | COPPER | Antique Copper |
| CNTRLPANEL_RIGHT Right side control panel, in lieu of standard left side location (F2G-3, F2G-32, F2G-34, F2GB-3, F2GB-32, F2GB-52 and F2GB-33 models only) | | | | | |

Back Panels – Creates a non-pass-through unit – will be same color as unit – Not available on Built-In models –

COUNTERTOP: The cord and power switch will move to the side of the unit, operators left, if right side is not selected at time of order. Subtract 15/16" to the depth and add 1 1/8" to width.

FLOOR MOUNT: The cord and power switch will move to the side of the unit, operators left, if right side is not selected at time of order. Subtract 15/16" to the depth and add 1 1/8" to width.

| | |
|------------------------|--|
| BPANEL3 | Back panels in lieu of glass door for F2G-3 models |
| BPANEL4 | Back panels in lieu of glass door for F2G-22 models |
| BPANEL6 | Back panels in lieu of glass door for F2G-32 models |
| BPANEL8 | Back panels in lieu of glass door for F2G-24 models |
| BPANEL12 | Back panels in lieu of glass door for F2G-34 models |
| RGHTCRDLOCATION | Cord location moves to operator side, right lower corner, in lieu of standard operator side, left lower corner |
| QR1 | QR Code Reader for non-pass-through units. Must be combined with Back Panels |
| QR2 | QR Code Reader for pass-through units |

ACCESSORIES (available for purchase at any time)

| | |
|-----------------------|---|
| ANTI-TIPBRACKT | Wall Mount Bracket (mounting hardware not included) (Floor Mount Non Pass-Through models only) |
|-----------------------|---|

COLORS AND FINISHES – INSIDE BACK COVER

Flav-R 2-Go® Pizza Locker System

The Hatco Flav-R 2-Go® Floor Mount, Built-In, and Countertop Pizza Locker System - designed specifically for your pick-up and third-party delivery needs, is capable of holding multiple orders of hot or ambient pizza with quick and secure access. By reducing congestion and allowing employees to focus on other functions, customers or delivery people can arrive, access their specific locker, and leave without waiting in line or disturbing the flow of other business.

- A great solution to handling pick-up, third-party delivery and to-go orders in a non-contact manner
- Individual lockers can have the heat turned off for ambient storage
- Each locker unit has a large 10" touchscreen on the operator side and on the customer side. The operator puts in the name and code. The customer receives the code, enters it on the customer side, and the appropriate door unlocks.
- As a pass-through unit, customer side stays locked. When the access code is used, the door unlocks and opens for 30 seconds
- Available in *Designer* colors



F2GP-12-C
in standard *Designer* Warm Red (Customer side shown)



F2GP-14-C
in standard *Designer* Warm Red (Customer side shown)

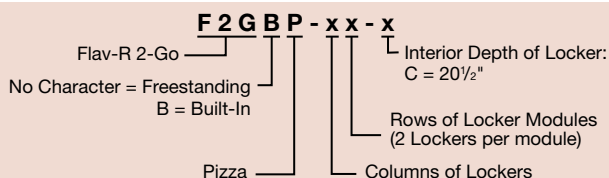
COUNTERTOP AND FLOOR MOUNT PIZZA LOCKER SYSTEM

| Model | Number of Lockers | Model Dimensions W x D x H | Internal Locker Dimensions (W x D x H) | Voltage | Watts | Amps | Plug |
|--------------------|-------------------|--|---|---------|-------|------|------------|
| Countertop | | | | | | | |
| F2GP-12-C | 4 Lockers | 44 ¹ / ₈ " x 24 ⁷ / ₈ " x 31 ³ / ₄ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 536 | 4.7 | NEMA 5-15P |
| F2GP-21-C | 4 Lockers | 77 ⁷ / ₈ " x 24 ⁷ / ₈ " x 16 ⁷ / ₈ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 536 | 4.7 | NEMA 5-15P |
| F2GP-22-C | 8 Lockers | 77 ³ / ₄ " x 24 ⁷ / ₈ " x 31 ³ / ₄ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 1057 | 9.2 | NEMA 5-15P |
| Floor Mount | | | | | | | |
| F2GP-14-C | 8 Lockers | 44 ¹ / ₈ " x 24 ⁷ / ₈ " x 71 ¹ / ₄ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 1057 | 9.2 | NEMA 5-15P |

All Pizza Locker System Models Feature:

Cord Location: Countertop Models: Operator side, right corner.

Floor Models: Operator side, right corner.





Flav-R 2-Go® Pizza Locker System continued



F2GBP-12-C
in standard
Designer
Warm Red
(Customer
side shown)

BUILT-IN PIZZA LOCKER SYSTEM

| Model | Number of Lockers | Model Dimensions W x D x H | Internal Locker Dimensions (W x D x H) | Voltage | Watts | Amps | Plug |
|-------------------|-------------------|--|---|---------|-------|------|------------|
| Built-In | | | | | | | |
| F2GBP-12-C | 4 Lockers | 44 ¹ / ₈ " x 24 ⁷ / ₈ " x 34 ³ / ₄ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 536 | 4.7 | NEMA 5-15P |
| F2GBP-14-C | 8 Lockers | 44 ¹ / ₈ " x 24 ⁷ / ₈ " x 64 ³ / ₈ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 1057 | 9.2 | NEMA 5-15P |
| F2GBP-21-C | 4 Lockers | 77 ³ / ₄ " x 24 ⁷ / ₈ " x 19 ¹⁵ / ₁₆ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 536 | 4.7 | NEMA 5-15P |
| F2GBP-22-C | 8 Lockers | 77 ³ / ₄ " x 24 ⁷ / ₈ " x 34 ³ / ₄ " | 20 ⁷ / ₈ " x 20 ¹ / ₂ " x 4 ²⁹ / ₃₂ " | 120 | 1057 | 9.2 | NEMA 5-15P |

All Pizza Locker System Models Feature:

Cord Location: Built-In Models: Operator side, bottom left corner.

OPTIONS (available at time of purchase only)

Designer Colors – Warm Red standard –

| | | | | | |
|--------------|-----------|--------------|--------------|---------------|----------------|
| BLACK | Black | GRAY | Gray Granite | WHITE | White Granite |
| NAVY | Navy Blue | GREEN | Hunter Green | COPPER | Antique Copper |

CNTRLPANEL_RGHT Right side control panel, in lieu of standard left side location (F2GP-12-C and F2GBP-12-C models only)

RGHTCRDLOCATION Cord location moves to operator side, right lower corner, in lieu of standard operator side, left lower corner

QR2 QR Code Reader for pass-through units

ACCESSORIES (available for purchase at any time)

ANTI-TIPBRACKT Wall Mount Bracket (mounting hardware not included)
(Floor Mount Non Pass-Through models only)

COLORS AND FINISHES – INSIDE BACK COVER

NOTE: This unit is intended for stationary indoor, commercial use only—NOT for mobile applications.

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



GRS2G-3920-2

GRS2G-3920-3
with optional side panelsGRS2G-3920-4
with optional back panelsGRS2G-3920-5
with optional side
and back panels

HEATED SHELVES

| Model | Description | Dimensions W x D x H ‡ | Voltage | Watts | Amps | Plug | Approx. Ship Weight |
|--------------|------------------|---------------------------|---------|-------|------|-------------|------------------------|
| GRS2G-3920-2 | 2 heated shelves | 43" x 20" x 21½" | 120 | 704 | 5.6 | NEMA 5-15P | 150 lbs. |
| GRS2G-3920-3 | 3 heated shelves | 43" x 20" x 35¾" | 120 | 1055 | 8.8 | NEMA 5-15P | 175 lbs. |
| GRS2G-3920-4 | 4 heated shelves | 43" x 20" x 50" | 120 | 1406 | 11.7 | NEMA 5-15P | 200 lbs. |
| GRS2G-3920-5 | 5 heated shelves | 43" x 20" x 64¼" | 120 | 1757 | 14.6 | NEMA 5-15P* | 225 lbs. |

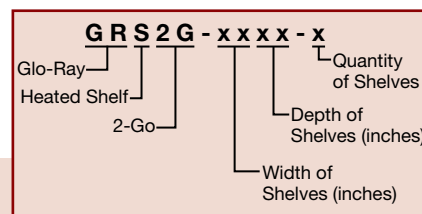
‡ Height does not include 1¾" side wall mounting brackets.

* Canadian models use NEMA 5-20P.

All Heated Shelf Models Feature:

Models shipped with: Side wall anchor brackets for improved stability, 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 | GRAY | Gray Granite | WHITE | White Granite |
| NAVY | Navy Blue | GREEN | Hunter Green | COPPER | Antique Copper | | |

CONTROL-GRS2G-R Controls and permanent panel on customers right side in lieu of standard left side

Side Panels – will be same color as unit –

| | | |
|---------------|---------------|--------------------------------|
| SPANEL | GRS2G2 | Side panels for a 2-shelf unit |
| | GRS2G3 | Side panels for a 3-shelf unit |
| | GRS2G4 | Side panels for a 4-shelf unit |
| | GRS2G5 | Side panels for a 5-shelf unit |

Back Panels – will be same color as unit –

| | | |
|---------------|---------------|--------------------------------|
| BPANEL | GRS2G2 | Back panels for a 2-shelf unit |
| | GRS2G3 | Back panels for a 3-shelf unit |
| | GRS2G4 | Back panels for a 4-shelf unit |
| | GRS2G5 | Back panels for a 5-shelf unit |

ACCESSORIES (available for purchase at any time)

4" LEGS 4" Adjustable Legs (for GRS2G-3920-2 and GRS2G-3920-3 models only)

COLORS AND FINISHES – INSIDE BACK COVER

Check out these other amazing Holding & Display Solutions!



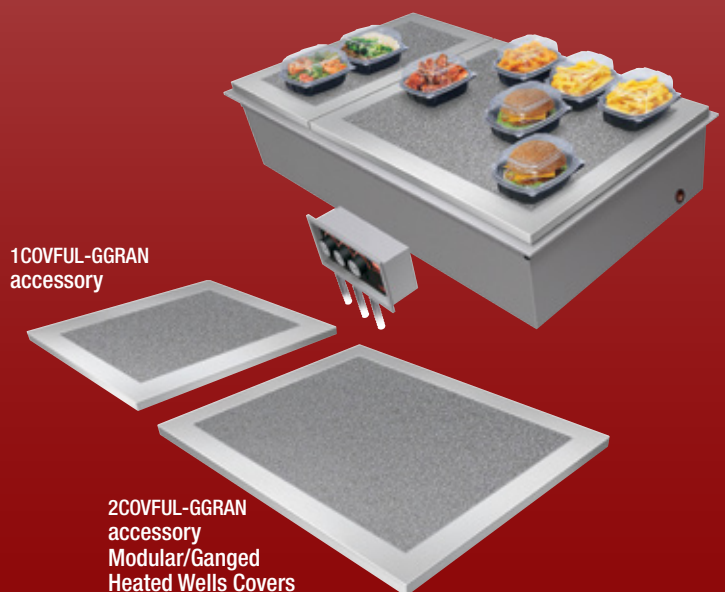
FS3HAC-2426 with optional square side cut-outs and top sign holder (signs not included) and **FS3HAC-3626** pg. 160



PDH-55T (bottom unit) with optional front glass panels below and **PSH-55D** (top unit). Both operator and customer sides shown. pg. 162



PFST-2X with standard stainless steel 8-shelf rack and **PFST-1XB** with standard Glossy White 8-shelf rack pg. 195



1COVFUL-GGRAN accessory

2COVFUL-GGRAN accessory
Modular/Ganged
Heated Wells Covers

1COVFUL-GGRAN accessory and **2COVFUL-GGRAN** shown with **HWBI-3** for reference pg. 47

Wells

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



SWC-11QT with accessory pan and lid pg. 16



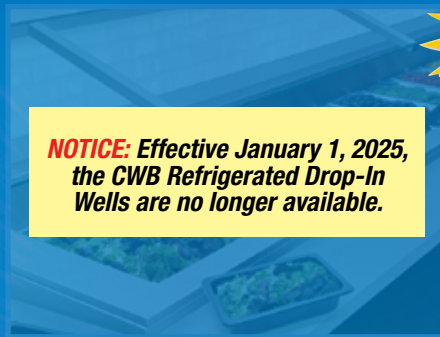
HW-43 with accessory pan support bars (food pans, ladles and lids not available) pg. 19



IWB-6 with accessory food pan with two HL5-60 (sneeze guards and bowls not available) pg. 22



CWBP-6 with accessory food pans pg. 26



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

CWB-S4 with optional CWB-S4SLANT, accessory pan support bars and food pans pg. 30



FTBP-2 with accessory food pans pg. 36



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

FTB-3 with accessory sheet pans pg. 38



HWBI-3 with accessory heated well covers (one 1COVFUL-GGRAN and one 2COVFUL-GGRAN) pg. 43, 47



SEE IN INDUCTION SECTION

IWELB-FUL-A Drop-In Induction Dry Well with accessory food pans pg. 210

Drop-In Modular/Ganged Dry Heated Wells Ordering Instructions

Cutaway of **DHWBI-2**
with accessory food pans and
pan support bars

Full-size Heated Dry Well compartments
can house a variety of pans – full-size, half-
size or third-size – so that a variety of food
products can be showcased

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

Insulated well
cavities ensure
energy efficiency

Compact controls feature
independent digital
thermostatic controls
for each well

Uniform convected
air flow consistently
surrounds the food
pan for efficient
heat transfer

¾" brass drain to provide easy cleanup
should any spill occur – provides
additional protection to the motor
and fan from any liquids that might
accumulate in the well



Easy-to-service design for quick access to
the components from the top

Please specify the following with each order:

- Desired Voltage** (single phase):
DHWBI-1, -2, -3: 120V (single controls only)
DHWBI-2, -3: 120/208-240V (single controls only)
DHWBI-4, -5, -6: 120/208-240V (single or
split controls)
- Number of Modular/Ganged
Dry Heated Wells Required:**
Standard Configuration: 1-, 2-, 3-, 4-, 5- or 6-pan as
rectangular, full-size (12" x 20")
- Agency:**
A. UL, C-UL
B. UL-EPH (sanitary listing)

4. Control:

- Single Control Box (standard on all units)
- Split Controls Boxes (optional on 4-, 5-, 6-pan
ganged units, only available in the US. Not available
in Canada)

Options

- Bezel:**
 - Standard: 23⁵/₈"
 - Oversized: 27" allows a deep bezel to match
Hatco's Refrigerated Drop-In Wells in
a counterop display
 - Factory installed gasket (see pg. 13)
- Attached Cord and Plug:**
DHWBI-1, -2, -3, -4

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged units to hold
4- or 7-quart round pans
- Stainless Steel Pans:**
 - Third-size (12³/₄"W x 6⁷/₈"D x 2¹/₂"H)
 - Half-size (12³/₄"W x 10³/₈"D x 2¹/₂"H)
 - Full-size at 2¹/₂" deep (12³/₄"W x 20³/₄"D x 2¹/₂"H)
 - Full-size at 4" deep (12³/₄"W x 20³/₄"D x 4"H)
 - Full-size at 6" deep (12³/₄"W x 20³/₄"D x 6"H)

ACCESSORIES – PAGES 58-59

DROP-IN MODULAR/GANGED DRY HEATED WELLS COUNTERTOP CUT-OUTS

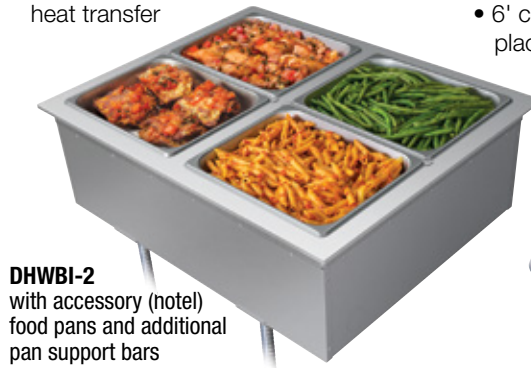
| Model | Minimum Width | Maximum Width** | Minimum Depth | Maximum Depth |
|---------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| DHWBI-1 | 14 ¹ / ₈ " | 14 ³ / ₈ " | 22 ¹ / ₄ " | 22 ¹ / ₂ " |
| DHWBI-2 | 28 ¹ / ₈ " | 28 ³ / ₈ " | 22 ¹ / ₄ " | 22 ¹ / ₂ " |
| DHWBI-3 | 42 ¹ / ₈ " | 42 ³ / ₈ " | 22 ¹ / ₄ " | 22 ¹ / ₂ " |
| DHWBI-4 | 56 ¹ / ₈ " | 56 ³ / ₈ " | 22 ¹ / ₄ " | 22 ¹ / ₂ " |
| DHWBI-5 | 70 ¹ / ₈ " | 70 ³ / ₈ " | 22 ¹ / ₄ " | 22 ¹ / ₂ " |
| DHWBI-6 | 84 ¹ / ₈ " | 84 ³ / ₈ " | 22 ¹ / ₄ " | 22 ¹ / ₂ " |

** Add 1¹/₈" to Maximum Width when using EZ locking mount.

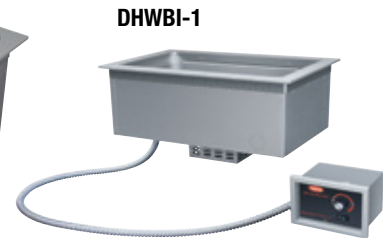
Drop-In Modular/ Ganged Dry Heated Wells

The Hatco Modular/Ganged Dry Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete heated food offering within one piece of equipment for a clean integrated look. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry wells available in 1- to 6-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Easy-to-service design for quick replacement or service of elements
- ¾" NPT (National Pipe Thread) brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6' conduit is standard for convenient placement of controls



DHWBI-2
with accessory (hotel)
food pans and additional
pan support bars



DHWBI-1

DROP-IN MODULAR/GANGED DRY HEATED WELLS

| Model | Dimensions (W x D x H) | Single Control Voltage | Split Control Voltage | Watts | Approx. Ship Weight |
|---------|---------------------------|---------------------------|--------------------------|-------|------------------------|
| DHWBI-1 | 15½" x 23⅝" x 12⅞" | 120V, | — | 960 | 40 lbs. |
| DHWBI-2 | 29½" x 23⅝" x 12⅞" | 120, 120/208-240 | — | 1920 | 98 lbs. |
| DHWBI-3 | 43½" x 23⅝" x 12⅞" | 120, 120/208-240 | — | 2880 | 121 lbs. |
| DHWBI-4 | 57½" x 23⅝" x 12⅞" | 120/208-240 | 120, 120/208-240 | 3840 | 164 lbs. |
| DHWBI-5 | 71½" x 23⅝" x 12⅞" | 120/208-240 | 120 | 4804 | 196 lbs. |
| DHWBI-6 | 85½" x 23⅝" x 12⅞" | 120/208-240 | 120, 120/208-240 | 4800 | 233 lbs. |

All Drop-In Modular/Ganged Dry Heated Well Models Feature:

Models Shipped with: EZ locking hardware for installation, electronic temperature control, baffles and stainless steel bezel.

OPTIONS (available at time of purchase only)

Attached Cord and Plug for DHWBI-1, -2, -3, -4, single control and single phase only:

DHWBI-1 (120V is NEMA-5-15P)

DHWBI-2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P)

DHWBI-3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P)

DHWBI-4 (120/208-240V is NEMA L14-20P)

Attached Cords and Plugs for the following single phase / split control models only*:

DHWBI-4 (120V are two NEMA 5-20P and 120/208-240V are two NEMA L14-20P)

DHWBI-5 (120V are one NEMA 5-20P / one NEMA 5-30P and 120/208-240V are two NEMA L14-20P)

DHWBI-6 (120V are two NEMA 5-30P and 120/208-240V are two NEMA L14-20P)

27" D Bezel for Modular unit to match

Hatco CWB models in a countertop display

Gasket Options –

BEZELGASKET-1 Factory installed for DHWBI-1

BEZELGASKET-2 Factory installed for DHWBI-2

BEZELGASKET-3 Factory installed for DHWBI-3

BEZELGASKET-4 Factory installed for DHWBI-4

BEZELGASKET-5 Factory installed for DHWBI-5

BEZELGASKET-6 Factory installed for DHWBI-6

Modular/Ganged Dry Heated Wells Controls*

| | | |
|-------|----------------------|--|
| 1 PAN | SINGLE CONFIGURATION | |
| 2 PAN | SINGLE CONFIGURATION | |
| 3 PAN | SINGLE CONFIGURATION | |
| 4 PAN | SINGLE CONFIGURATION | |
| 4 PAN | SPLIT CONFIGURATION | |
| 5 PAN | SINGLE CONFIGURATION | |
| 5 PAN | SPLIT CONFIGURATION | |
| 6 PAN | SINGLE CONFIGURATION | |
| 6 PAN | SPLIT CONFIGURATION | |

* 4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at time of order (Split control boxes only available in the US. Not available in Canada).

* Split Control configurations are only available in the US, not available for Canada

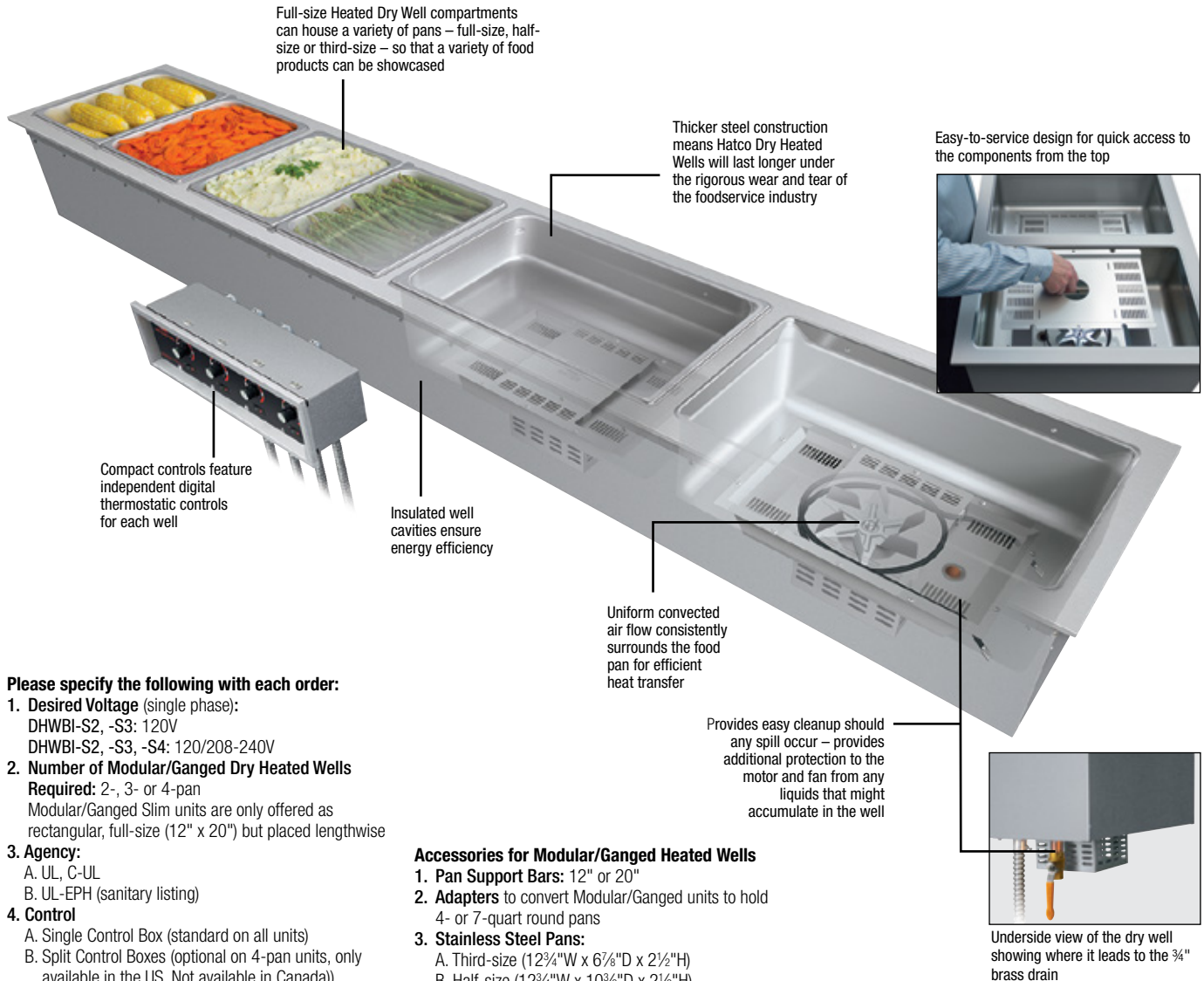


COUNTERTOP CUT-OUT DIMENSIONS – PAGE 12
ADDITIONAL ACCESSORIES – PAGES 58-59

Drop-In Modular/Ganged Dry Slim Heated Wells Ordering Instructions

Cutaway of **DHWBI-S4**
with accessory food pans and
pan support bars

Wells



Please specify the following with each order:

- Desired Voltage** (single phase):
DHWBI-S2, -S3: 120V
DHWBI-S2, -S3, -S4: 120/208-240V
- Number of Modular/Ganged Dry Heated Wells**
Required: 2-, 3- or 4-pan
Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
- Agency:**
A. UL, C-UL
B. UL-EPH (sanitary listing)
- Control**
A. Single Control Box (standard on all units)
B. Split Control Boxes (optional on 4-pan units, only available in the US. Not available in Canada)

Options

- Bezel:**
A. Standard: 15⁵/₁₆"
B. Oversized: 19" allows a deep bezel to match Hatco's Refrigerated Slim Drop-In Wells in a counterop display
C. Factory installed gasket (see pg. 15)
- Attached cord and plug:**
DHWBI-S2, -S3, -S4

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged units to hold 4- or 7-quart round pans
- Stainless Steel Pans:**
A. Third-size (12³/₄"W x 6⁷/₈"D x 2¹/₂"H)
B. Half-size (12³/₄"W x 10³/₈"D x 2¹/₂"H)
C. Full-size at 2¹/₂" deep (12³/₄"W x 20³/₄"D x 2¹/₂"H)
D. Full-size at 4" deep (12³/₄"W x 20³/₄"D x 4"H)
E. Full-size at 6" deep (12³/₄"W x 20³/₄"D x 6"H)

ACCESSORIES – PAGES 58-59

DROP-IN MODULAR/GANGED DRY SLIM HEATED WELLS COUNTERTOP CUT-OUTS

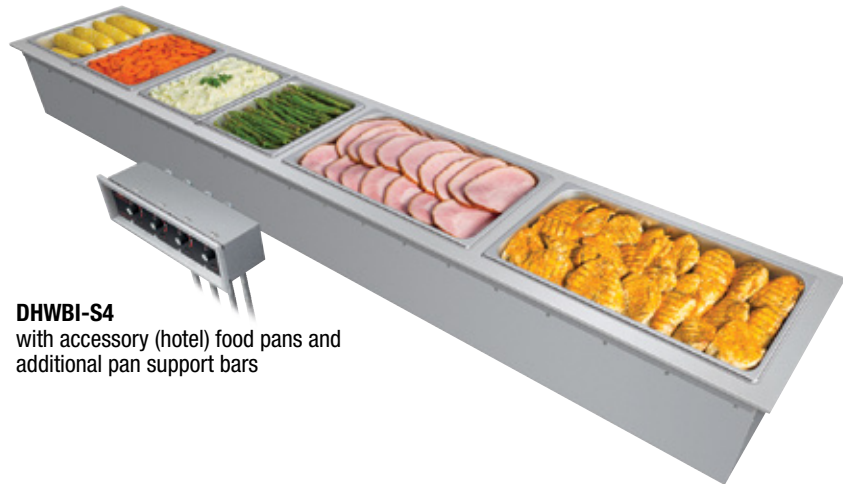
| Model | Minimum Width | Maximum Width** | Minimum Depth | Maximum Depth |
|----------|------------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| DHWBI-S2 | 43 ¹⁵ / ₁₆ " | 44 ³ / ₁₆ " | 14 ¹ / ₃₂ " | 14 ⁹ / ₃₂ " |
| DHWBI-S3 | 65 ¹⁵ / ₁₆ " | 66 ³ / ₁₆ " | 14 ¹ / ₃₂ " | 14 ⁹ / ₃₂ " |
| DHWBI-S4 | 87 ¹⁵ / ₁₆ " | 88 ³ / ₁₆ " | 14 ¹ / ₃₂ " | 14 ⁹ / ₃₂ " |

** Add 1/16" to Maximum Width when using EZ locking mount.

Drop-In Modular/ Ganged Dry Slim Heated Wells

The Hatco Modular/Ganged Dry Slim Heated Wells are full-size units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete heated food offering within easy reach. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry wells available in 2- to 4-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Easy-to-service design for quick replacement or service of elements
- ¾" NPT (National Pipe Thread) brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6' conduit is standard for convenient placement of controls



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

DROP-IN MODULAR/GANGED DRY SLIM HEATED WELLS

| Model | Dimensions (W x D x H) | Single Control Voltage | Split Control Voltage | Watts | Approx. Ship Weight |
|-----------------|---------------------------|---------------------------|--------------------------|-------|------------------------|
| DHWBI-S2 | 45½" x 15⅝" x 12⅞" | 120V, 120/208-240 | — | 1920 | 94 lbs. |
| DHWBI-S3 | 67½" x 15⅝" x 12⅞" | 120V, 120/208-240 | — | 2880 | 146 lbs. |
| DHWBI-S4 | 89½" x 15⅝" x 12⅞" | 120/208-240 | 120V, 120/208-240 | 3840 | 177 lbs. |

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

Models Shipped with: EZ locking hardware for installation, electronic temperature control, baffles and stainless steel bezel.

OPTIONS (available at time of purchase only)

Attached Cord and Plug for single control and single phase only:
DHWBI-S2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P)
DHWBI-S3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P)
DHWBI-S4 (120/208-240V is NEMA L14-20P)

For Split Control Configurations:

Attached Cords and Plugs for the following single phase / split control models only*:

DHWBI-S4 (120V are two NEMA 5-20P and 120/208-240V are two NEMA L14-20P)

DHWBI-CORD

OS-BEZEL19

19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display

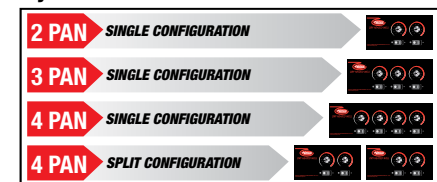
Gasket Options –

BEZELGASKET-2 Factory installed for DHWBI-S2

BEZELGASKET-3 Factory installed for DHWBI-S3

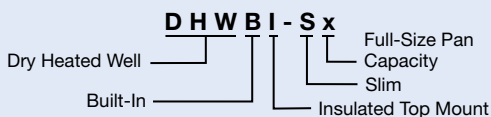
BEZELGASKET-4 Factory installed for DHWBI-S4

Modular/Ganged Dry Heated Wells Controls*



*4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at time of order (Split control boxes only available in the US. Not available in Canada).

* Split Control configurations are only available in the US, not available for Canada



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 14
ADDITIONAL ACCESSORIES – PAGES 58-59

Dry Soup Wells

Hatco's Dry Soup Wells offer a plumbing-free solution for rethermalizing or holding food at safe temperatures. Both the built-in and countertop units offer the same intuitive user interface, four customizable presets and six preset temperatures to make the Dry Soup Well a simple and effective solution.

- Gentle, even heating without the need for water
- Features an intuitive, interactive user interface
- Adjustable stir timers indicate when it's time to stir
- Automatically transfers from rethermalization to hold
- Features a screen lock to keep anyone else from tampering with the controls
- Includes pan with hinged lid



SWB-7QT



SWB-11QT


SWC-11QT
in Clear Coat

SWC-7QT
in Bold Black

DRY SOUP WELLS

| Model | Item # | Color | Dimensions [^] (W x H) | Voltage | Watts | Amps | Plug | Ship Weight* |
|-------------------|-------------|------------|---|---------|-------|------|------------|--------------|
| Countertop | | | | | | | | |
| SWC-7QT | SWC7QTC515 | Clear Coat | 12 ² / ₅ " x 11 ¹ / ₂ " | 120 | 425 | 3.5 | NEMA 5-15P | 14 lbs. |
| SWC-7QT | SWC7QTB515 | Bold Black | 12 ² / ₅ " x 11 ¹ / ₂ " | 120 | 425 | 3.5 | NEMA 5-15P | 14 lbs. |
| SWC-11QT | SWC11QTC515 | Clear Coat | 14 ² / ₅ " x 11 ¹ / ₂ " | 120 | 675 | 5.6 | NEMA 5-15P | 17 lbs. |
| SWC-11QT | SWC11QTB515 | Bold Black | 14 ² / ₅ " x 11 ¹ / ₂ " | 120 | 675 | 5.6 | NEMA 5-15P | 17 lbs. |
| Built-In | | | | | | | | |
| SWB-7QT | SWB7QT515 | None | 12 ³ / ₅ " x 10 ³ / ₅ " | 120 | 425 | 3.5 | NEMA 5-15P | 14 lbs. |
| SWB-11QT | SWB11QT515 | None | 10 ³ / ₅ " x 10 ³ / ₅ " | 120 | 675 | 5.6 | NEMA 5-15P | 17 lbs. |

* Shipping weight includes packaging.

[^] Dimensions only include the unit without the pan and lid.

All Dry Soup Well Models Feature:

Cord Location: Rear right bottom

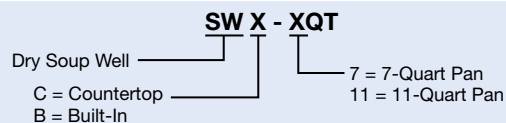
ACCESSORIES (available for purchase at any time)

Pans –

| | |
|----------|--------------------|
| 7QT-PAN | 7-Quart Round Pan |
| 11QT-PAN | 11-Quart Round Pan |

Lids –

| | |
|------------|--|
| 7QT-LID | 7-Quart Round, Hinged and Notched Lid |
| 7QT-LID-1 | 7-Quart Round, Notched, Solid Lid |
| 11QT-LID | 11-Quart Round, Hinged and Notched Lid |
| 11QT-LID-1 | 11-Quart Round, Notched, Solid Lid |



Round Heated Wells

The multipurpose dry Heated Well from Hatco offers the flexibility of foodwarmers, soup kettles, Bain-Marie heaters, steamers and pasta cookers all in one! With a range of temperature settings, this unit can boil pasta and soup noodles, steam dim sum and warm and hold soups, curry, gravies and toppings at safe serving temperatures.

- Three temperature setpoints from 122°F to 212°F for warming, steaming and boiling
- Low power mode allows energy efficiency
- Single built-in model available (one 11-quart round pan)
- Freestanding units available as a single (one 11-quart round pan) or dual model (two 11-quart round pans) with individually-controlled pans



RHW-1
includes one RHW
pan and lid



RHW-2
includes two RHW pans and lids
(lids not shown)



RHW-1B includes one RHW pan, lid and remote control (ladle not included)

Wells

FREESTANDING ROUND HEATED WELLS

| Model | Dimensions W x D x H | kW | Voltage Single Phase | Plug | Approx. Ship Weight |
|--------------|--------------------------------|---------|-------------------------|------------|------------------------|
| RHW-1 | 14 $\frac{7}{8}$ " x 13" x 14" | 1.3 | 120 | NEMA 5-15P | 20 lbs. |
| RHW-2 | 24 $\frac{5}{8}$ " x 13" x 14" | 2.0-2.7 | 208-240 | NEMA 6-15P | 36 lbs. |

All Freestanding Round Models Feature:

Liquid Capacity: RHW-1: 11-quart round pan (actual pan capacity: 6 $\frac{1}{4}$ quarts for boiling application or 8 $\frac{1}{2}$ quarts for warming application).

RHW-2: 2 x 11-quart round pans (actual pan capacity: 2 x 6 $\frac{1}{4}$ quarts for boiling application or 2 x 8 $\frac{1}{2}$ quarts for warming application).

RHW-1 Shipped with: One food holding pan and one pan lid.

RHW-2 Shipped with: Two food holding pans and two pan lids.

Cord Location: 72" cord and plug, back of unit.

BUILT-IN ROUND HEATED WELL

| Model | Dimensions W x D x H | kW | Voltage Single Phase | Plug | Approx. Ship Weight |
|---------------|---|-----|-------------------------|------------|------------------------|
| RHW-1B | 14 $\frac{3}{16}$ " x 13" x 13 $\frac{7}{16}$ " | 1.3 | 120 | NEMA 5-15P | 21 lbs. |

All Built-In Round Models Feature:

Liquid Capacity: 11-quart round pan (actual pan capacity: 6 $\frac{1}{4}$ quarts for boiling application or 8 $\frac{1}{2}$ quarts for warming application).

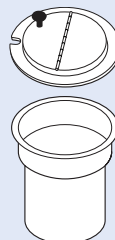
RHW-1B Shipped with: One food holding pan, one pan lid and remote control.

Cord Location: 56" cable from well to control box with a 6' cord and plug located at the back of the control box.

Recommended Well Cut-Out Size: 11 $\frac{13}{16}$ " diameter.

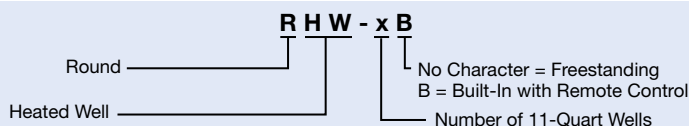
ACCESSORIES (available for purchase at any time)

| | |
|------------------------|---------------------------------------|
| RHW-11QT-LID-HG | RHW Hinged Lid for 11-Quart Round Pan |
| RHW-11QT-POT | RHW 11-Quart Round Pan |



RHW-11QT-LID-HG
Hinged lid for
11-quart round pan

RHW-11QT-POT
11-quart
round pan



Soup Stations

Hatco's Soup Station is designed to provide an attractive appearance while holding pre-heated soups at safe-serving temperatures – whether it's front of the house, self-serve kiosks or catering.

Heat is evenly distributed throughout the unit to hold foods at optimum temperatures, and the insulated stainless steel design provides easy maintenance and durable performance.

- Unit available to accommodate two 7-quart or two 11-quart round pans
- Stainless steel construction with insulation that provides easy maintenance and durable performance

- Infinite switch with indicator light on both ends of unit controls nearest well
- Convenient recessed handles
- Comes with 6' cord and plug attached



SW2-11QT



SW2-7QT in optional Designer color

SOUP STATIONS

| Model | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|----------|-------------------------|-------------------------|-------|------------|------------------------|
| SW2-7QT | 25½" x 15¾" x 10¾" | 120 | 750 | NEMA 5-15P | 34 lbs. |
| SW2-11QT | 25½" x 15¾" x 10¾" | 120 | 750 | NEMA 5-15P | 53 lbs. |

All Soup Station Models Feature:

Models Shipped with: Two heating elements, indicator light, infinite switch and controls located at each end of unit.

Cord Location: Back of unit.

OPTIONS (available at time of purchase only)

Designer Color – Non-standard colors are non-returnable –

SS Base unit in Stainless Steel (standard)

BLACK Base unit in Designer Black

Upper Shelf with LED Lights – (includes a Reversible Back that fits Magnetic Graphics [not included] or reverse for a Sign Holder to insert your custom signage) –

Non-standard colors are non-returnable –

SW2-US-LED Stainless Steel (standard) – add 7/8" to depth, 16¼" to height

SW2-US-LED-BK Designer Black – add 7/8" to depth, 16¼" to height



SW2-US-LED Upper shelf with LED lights and reversible back for magnetic graphics or reverse for a sign holder to insert your custom signage

ACCESSORIES (available for purchase at any time)

Reversible Back – (fits Magnetic Graphics [not included] or reverse the back for a Sign Holder to insert your custom signage) – Non-standard colors are non-returnable –

SW2-BACK Reversible Back (with posts) in Stainless Steel, graphic not included (add 13½" to height and 7/8" to depth)

SW2-BACK-BK Reversible Back (with posts) in Designer Black, graphic not included (add 13½" to height and 7/8" to depth)

SW2-4.5RAIL

Cup rail accessory



Cup Rail –

SW2-4.5RAIL Cup Rail in Stainless Steel (add 4½" to depth)

SW2-4.5RAIL-BK Cup Rail in Designer Black (add 4½" to depth)

Magnetic Graphics (for Base and Reversible Back) –

SW2-BASEGRPHCS Magnetic Base Graphics (covers 3 sides - front and both sides of Soup Station)

SW2-BACKSGRPHC Magnetic Back Graphic (Backsplash Graphic Area: 23¼"W x 11¾"D)

SW2-BACK Reversible back (with posts) in Stainless Steel, fits magnetic graphics (not included) or reverse the back for sign holder to insert your custom signage



Reversible back with backslash shown



Reversible back with signholder shown

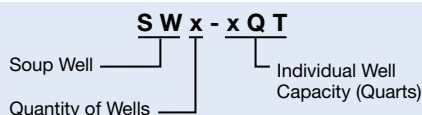


SW2-BASEGRPHCS Three magnetic base graphic accessories (covers 3 sides of base)

SW2-BACKSGRPHC Magnetic reversible back accessory



PAN AND LID ACCESSORIES – PAGE 58



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 -FUL units can hold a full-size pan or three third-size pans, while the -43 units can hold a full-size pan with a third-size pan or four third-size pans. The HW series are hold only, while the CHW series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

- 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



HW-FUL with accessory food pans and pan support bar

- 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

CHW-43

with accessory food pans and pan support bar (single unit holding 1 full-size pan and 1 third-size pan)



HOLD ONLY COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

| Model | Dimensions W x D x H | Voltage | Watts | Plug | Approx. Ship Weight |
|----------------------|-------------------------|---------|-------|------------|------------------------|
| Standard Watt | | | | | |
| HW-FUL | 14½" x 24" x 9 9/16" | 120 | 1200 | NEMA 5-15P | 29 lbs. |
| HW-43 | 14½" x 31" x 9 9/16" | 120 | 1200 | NEMA 5-15P | 33 lbs. |

COOK & HOLD COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

| Model | Dimensions W x D x H | Voltage | Watts | Plug | Approx. Ship Weight |
|------------------|-------------------------|---------|-------|--|------------------------|
| High Watt | | | | | |
| CHW-FUL | 14½" x 24" x 10 9/16" | 120 | 1440 | NEMA 5-15P | 29 lbs. |
| CHW-43 | 14½" x 31" x 10 9/16" | 120 | 1800 | NEMA 5-15P NEMA 5-20P (Canada only) | 35 lbs. |

All Countertop Heated Well Models Feature:

Voltage: Single phase.

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 6' cord with plug attached.

ACCESSORIES (available for purchase at any time)

| | |
|-----------|---|
| HW-2-7QT | Adapter to convert warmer to hold two 7-Quart Inserts (models HW-FUL, CHW-FUL only) |
| HW-3-4QT | Adapter to convert warmer to hold three 4-Quart Inserts (models HW-FUL, CHW-FUL only) |
| HW-2-11QT | Adapter to convert warmer to hold two 11-Quart Inserts (models HW-43, CHW-43 only) |
| HW-4-4QT | Adapter to convert warmer to hold four 4-Quart Inserts (models CHW-43, HW-FUL-43 series only) |
| HW12BAR | 12" Pan Support for Countertop Wells |
| HW20BAR | 20" Pan Support for Countertop Wells |

ADDITIONAL PAN AND LID ACCESSORIES – PAGES 58-59

C = Cook/Rethermalizing
No Character = Hold only

CHW - x x x

Heated Well

FUL = Full-Size Pan
43 = 4/3-Size Pan

HW-4-4QT



Drop-In Hot/Cold Wells

Whether it is breakfast in the morning or a salad bar at lunch, this well incorporates the legendary Hatco quality of both the hot and cold units into one.

- Accommodates full-size pans
- Cold Mode: Similar to Hatco's CWB Cold Well, including auto-defrost, easy serviceability, optimal insulation and efficient condenser. Includes cold mode pan supports
- Hot Mode: Utilizes the same time-tested FR2 Hydro-Heater (Bain Marie) with "free flow" technology for an efficient and safe operation with a longer life, and includes drain, auto-fill and hot mode frame for pan supports
- Simple controls for ease of use
- Adjustable set points to keep your particular food items at optimum temperatures
- Remote control box that can be mounted to a front counter for easy access (any vertical surface within approximately five feet)



HCWBI-2DA shown in **hot** mode with heated pan support bars (included), designed for easier handling of food pans

HCWBI-2DA shown in **cold** mode with cold pan support bars (included) and accessory food pans



DROP-IN HOT/COLD WELLS

Model

HCWBI-2DA

HCWBI-3DA

HCWBI-4DA

HCWBI-5DA

HCWBI-6DA

All models

All Drop-In Models Shown

NOTICE: Effective January 1, 2025, the HCWBI Drop-In Hot/Cold Wells are no longer available. For inquiries or to explore alternative equipment solutions, please contact our Customer Service Team at support@hatcocorp.com.

OPTIONAL

EWC

Gasket Options –

| | |
|----------------------|--|
| BEZELGASKET-2 | Factory installed for HCWBI-, HCWBIR- and HCWBIX-2DA |
| BEZELGASKET-3 | Factory installed for HCWBI-, HCWBIR- and HCWBIX-3DA |
| BEZELGASKET-4 | Factory installed for HCWBI-, HCWBIR- and HCWBIX-4DA |
| BEZELGASKET-5 | Factory installed for HCWBI-, HCWBIR- and HCWBIX-5DA |
| BEZELGASKET-6 | Factory installed for HCWBI-, HCWBIR- and HCWBIX-6DA |

ACCESSORIES (available for purchase at any time)

| | |
|------------------|---|
| FR2-FLUSH | Flush Hose, Cleaning Brush, Stopper and Adapter |
| CWB12BAR | 12" Pan Support for Drop-In Refrigerated Wells |
| CWB20BAR | 20" Pan Support for Drop-In Refrigerated Wells |

PANS AND TRIVET ACCESSORIES – PAGE 24



BEZELGASKET-2, -3, -4, -5, -6
Factory installed option (eliminates the need for silicone or other sealants)



FR2-FLUSH

DROP-IN HOT/COLD WELLS COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|-----------|---------------|---------------|---------------|---------------|
| HCWBI-2DA | 30 1/8" | 31" | 25 3/8" | 26" |
| HCWBI-3DA | 43 1/8" | 44" | 25 3/8" | 26" |
| HCWBI-4DA | 56 1/8" | 57" | 25 3/8" | 26" |
| HCWBI-5DA | 69 1/8" | 70" | 25 3/8" | 26" |
| HCWBI-6DA | 82 1/8" | 83" | 25 3/8" | 26" |

HCWBI x - x DA

- Hot/Cold Well Built-In
- R = w/Remote Condensing Unit
- X = Control Panel Only
- Auto-Fill Equipped
- Individual Drain Equipped
- Full-Size Pan Capacity

Support Bars
Choose the appropriate kit for HCWBI series



Remote Drop-In Hot/Cold Wells

Whether it is breakfast in the morning or a salad bar at lunch, this well incorporates the legendary quality of both the hot and cold units into one, but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.

HCWBIR-2DA

with condensing unit (shipped loose) and control panel



Hot Mode: HCWBIR-2DA shown with accessory food pans and hot mode pan supports (included), which are designed specifically for easier and safer handling of foods.

HCWBIX-2DA

with control panel



Cold Mode: HCWBIX-2DA shown with accessory food pans and cold pan support bars. Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product.

Standard features

- Can house a variety of pans, full-size, half-size or third-size and are available in a two through six pan configuration
- Cold Mode: Similar to Hatco's CWB Cold Well, including auto-defrost, easy serviceability, optimal insulation and efficient condenser. Includes cold mode pan supports
- Hot Mode: Utilizes the same time-tested FR2 Hydro-Heater (Bain Marie) with "free flow" technology for an efficient and safe operation with a longer life, and includes drain, auto-fill and hot mode frame for pan support

• HCWBIR-xx models only:

- Condenser utilizes R-513A refrigerant
- Includes a condensing unit (shipped loose – can be field mounted up to 50' of tubing from unit), an attached FR2 Hydro-Heater, control panel and TXV valve (TXV is shipped loose)

• HCWBIX-xx models only:

- Includes control panel and FR2 Hydro-Heater but without a condensing unit for the increased flexibility of multiple hot/cold well configurations
- Solenoid valve attached to cold well with a TXV valve (TXV is shipped loose)

DROP-IN HOT/COLD WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

| Model | Dimensions W x D x H | HP | Watts Hot Mode | Approx. Ship Weight |
|------------|-------------------------|-----|-------------------|------------------------|
| HCWBIR-2DA | 32" x 27" x 26 5/8" | 1/5 | 3000 | 214 lbs. |
| HCWBIR-3DA | 45" x 27" x 26 5/8" | 1/5 | 3000 | 237 lbs. |
| HCWBIR-4DA | 58" x 27" x 26 5/8" | 1/3 | 4000 | 285 lbs. |
| HCWBIR-5DA | 71" x 27" x 26 5/8" | 5/6 | 6000 | 343 lbs. |
| HCWBIR-6DA | 84" x 27" x 26 5/8" | 5/6 | 6000 | 370 lbs. |

All models utilize R-513A Refrigerant.

All Remote Drop-In Hot/Cold Well Models with a Condensing Unit and Remote Control Feature:

Models Shipped with: Remote-mounted control box, remote-mounted condensing unit and a TXV valve (shipped loose).

DROP-IN HOT/COLD WELLS – WITH REMOTE CONTROL PANEL (without a condensing unit)

| Model | Dimensions W x D x H | Load/BTU Hour | Hz | Approx. Ship Weight |
|------------|-------------------------|---------------|----|------------------------|
| HCWBIX-2DA | 32" x 27" x 26 5/8" | 630 | 60 | 165 lbs. |
| HCWBIX-3DA | 45" x 27" x 26 5/8" | 930 | 60 | 188 lbs. |
| HCWBIX-4DA | 58" x 27" x 26 5/8" | 1230 | 60 | 235 lbs. |
| HCWBIX-5DA | 71" x 27" x 26 5/8" | 1530 | 60 | 268 lbs. |
| HCWBIX-6DA | 84" x 27" x 26 5/8" | 1830 | 60 | 295 lbs. |

All models utilize R-513A Refrigerant.

All Remote Drop-In Hot/Cold Well Models with a Remote Control (without a Condensing Unit) Feature:

Models Shipped with: Remote-mounted control box, a TXV valve (shipped loose) and a solenoid valve attached to well.

OPTIONS, CUT-OUT DIMENSIONS AND ACCESSORIES – PAGE 20 PANS AND TRIVET ACCESSORIES – PAGE 24

HCWBIX-xxDA

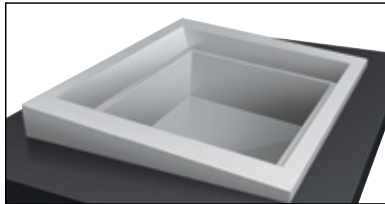
Hot/Cold Well Built-In
R = w/Remote Condensing Unit
X = Control Panel Only

Auto-Fill Equipped
Individual Drain Equipped
Full-Size Pan Capacity

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



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

DROP-IN INSULATED ICE WELLS

| Model | Dimensions W x D x H | Approx. Ship Weight |
|--------------|-------------------------|------------------------|
| IWB-1 | 19" x 27" x 12" | 62 lbs. |
| IWB-2 | 32" x 27" x 12" | 83 lbs. |
| IWB-3 | 45" x 27" x 12" | 102 lbs. |
| IWB-4 | 58" x 27" x 12" | 144 lbs. |
| IWB-5 | 71" x 27" x 12" | 110 lbs. |
| IWB-6 | 84" x 27" x 12" | 180 lbs. |

OPTIONS (available at time of purchase only)

Slant Options –

| | |
|-------------------|------------------------|
| IWB-1SLANT | Slant Option for IWB-1 |
| IWB-2SLANT | Slant Option for IWB-2 |
| IWB-3SLANT | Slant Option for IWB-3 |
| IWB-4SLANT | Slant Option for IWB-4 |
| IWB-5SLANT | Slant Option for IWB-5 |
| IWB-6SLANT | Slant Option for IWB-6 |

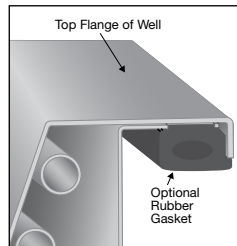
Gasket Options –

| | |
|----------------------|-----------------------------|
| BEZELGASKET-1 | Factory installed for IWB-1 |
| BEZELGASKET-2 | Factory installed for IWB-2 |
| BEZELGASKET-3 | Factory installed for IWB-3 |
| BEZELGASKET-4 | Factory installed for IWB-4 |
| BEZELGASKET-5 | Factory installed for IWB-5 |
| BEZELGASKET-6 | Factory installed for IWB-6 |

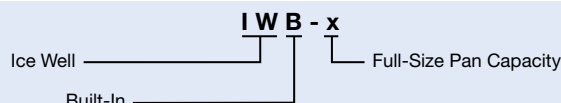
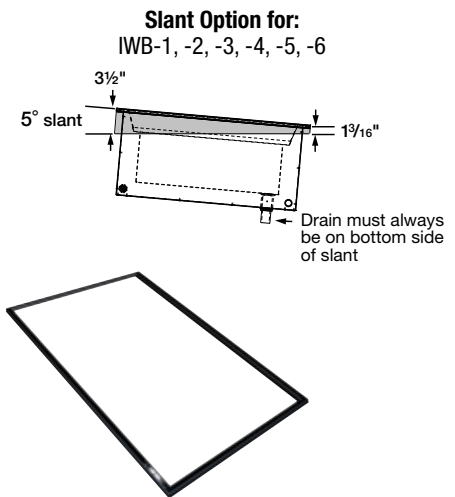
ACCESSORIES – PAGE 24

DROP-IN ICE WELL COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|--------------|----------------------------------|---------------|-----------------------------------|---------------|
| IWB-1 | 17 ¹ / ₈ " | 18" | 25 ³ / ₁₆ " | 26" |
| IWB-2 | 30 ¹ / ₈ " | 31" | 25 ³ / ₁₆ " | 26" |
| IWB-3 | 43 ¹ / ₈ " | 44" | 25 ³ / ₁₆ " | 26" |
| IWB-4 | 56 ¹ / ₈ " | 57" | 25 ³ / ₁₆ " | 26" |
| IWB-5 | 69 ¹ / ₈ " | 70" | 25 ³ / ₁₆ " | 26" |
| IWB-6 | 82 ¹ / ₈ " | 83" | 25 ³ / ₁₆ " | 26" |



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



Drop-In Slim Ice Wells

Hatco Drop-In Slim Ice 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

IWB-S4
with optional
IWB-S4SLANT



IWB-S2

DROP-IN INSULATED SLIM ICE WELLS

| Model | Dimensions W x D x H | Approx. Ship Weight |
|---------------|---|------------------------|
| IWB-S1 | 27 ¹ / ₁₆ " x 19" x 12" | 58 lbs. |
| IWB-S2 | 48 ¹ / ₈ " x 19" x 12" | 105 lbs. |
| IWB-S3 | 69 ³ / ₁₆ " x 19" x 12" | 145 lbs. |
| IWB-S4 | 90 ¹ / ₄ " x 19" x 12" | 202 lbs. |

OPTIONS (available at time of purchase only)

Slant Options –

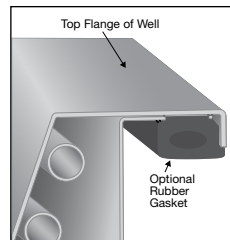
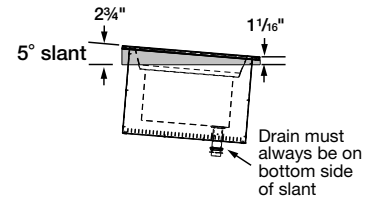
| | |
|--------------------|-------------------------|
| IWB-S1SLANT | Slant Option for IWB-S1 |
| IWB-S2SLANT | Slant Option for IWB-S2 |
| IWB-S3SLANT | Slant Option for IWB-S3 |
| IWB-S4SLANT | Slant Option for IWB-S4 |

Gasket Options –

| | |
|-----------------------|------------------------------|
| BEZELGASKET-S1 | Factory installed for IWB-S1 |
| BEZELGASKET-S2 | Factory installed for IWB-S2 |
| BEZELGASKET-S3 | Factory installed for IWB-S3 |
| BEZELGASKET-S4 | Factory installed for IWB-S4 |

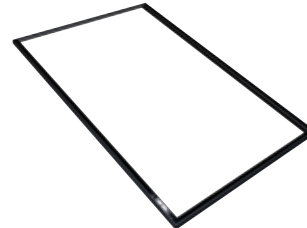
ACCESSORIES – PAGE 24

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



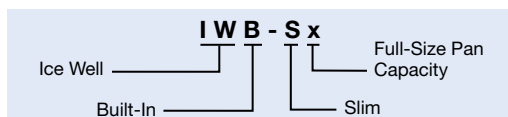
BEZELGASKET-S1

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 | 25 ¹ / ₄ " | 26 ¹ / ₁₆ " | 17 ¹ / ₁₆ " | 17 ¹⁵ / ₁₆ " |
| IWB-S2 | 46 ¹ / ₄ " | 47 ¹ / ₈ " | 17 ¹ / ₁₆ " | 17 ¹⁵ / ₁₆ " |
| IWB-S3 | 67 ⁷ / ₁₆ " | 68 ³ / ₁₆ " | 17 ¹ / ₁₆ " | 17 ¹⁵ / ₁₆ " |
| IWB-S4 | 88 ³ / ₈ " | 89 ¹ / ₄ " | 17 ¹ / ₁₆ " | 17 ¹⁵ / ₁₆ " |



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



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

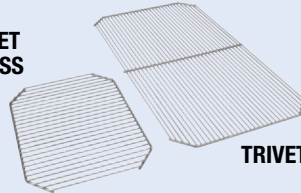
PANS – TRIVETS *(available for purchase at any time)*

| | |
|-------------------|--|
| ST PAN 1/3 | Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H |
| ST PAN 1/2 | Half-Size Stainless Steel Pan – 12¾"W x 10⅞"D x 2½"H |
| ST PAN 2 | Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H |
| ST PAN 4 | Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H |
| HDW 6" PAN | Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 6"H |

Wire Trivets Stainless –

| | |
|-----------------------|--------------------------|
| TRIVET (1/2)SS | Half-Size – 10⅞"W x 7⅞"D |
| TRIVET SS | Full-Size – 10⅞"W x 18"D |

**TRIVET
(1/2)SS**



TRIVET SS



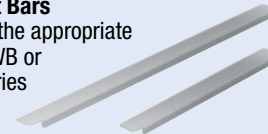
ST PAN 4

HDW 6" PAN



Support Bars

Choose the appropriate
kit for IWB or
CWB series



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

Bars –

| | |
|-----------------|---|
| CWB12BAR | 12" Pan Support Bar for Drop-In Ice or Refrigerated Wells |
| CWB20BAR | 20" Pan Support Bar for Drop-In Ice or Refrigerated Wells |

False Bottoms for Ice Wells (allows for 3½" of ice and sits on ledge of well) –

| | |
|---------------|--|
| 1FB3.5 | For IWB-1 models (includes one 1-pan Insert) |
| 2FB3.5 | For IWB-2 models (includes one 2-pan Insert) |
| 3FB3.5 | For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert) |
| 4FB3.5 | For IWB-4 models (includes two 2-pan Inserts) |
| 5FB3.5 | For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts) |
| 6FB3.5 | For IWB-6 models (includes three 2-pan Inserts) |

False Bottoms for Slim Ice Wells (allows for 3½" of ice and sits on ledge of well) –

| | |
|----------------|--|
| 1FBS3.5 | For IWB-S1 models (includes one 1-pan Insert) |
| 2FBS3.5 | For IWB-S2 models (includes one 2-pan Insert) |
| 3FBS3.5 | For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert) |
| 4FBS3.5 | For IWB-S4 models (includes two 2-pan Inserts) |

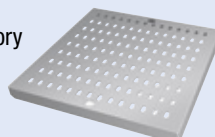
False Bottoms for Ice Wells (allows for 8" of ice and sits on bottom of well) –

| | |
|-------------|--|
| 1FB8 | For IWB-1 models (includes one 1-pan Insert) |
| 2FB8 | For IWB-2 models (includes one 2-pan Insert) |
| 3FB8 | For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert) |
| 4FB8 | For IWB-4 models (includes two 2-pan Inserts) |
| 5FB8 | For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts) |
| 6FB8 | For IWB-6 models (includes three 2-pan Inserts) |

False Bottoms for Slim Ice Wells (allows for 8" of ice and sits on bottom of well) –

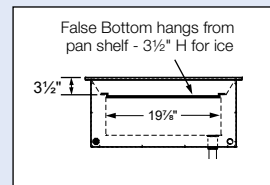
| | |
|--------------|--|
| 1FBS8 | For IWB-S1 models (includes one 1-pan Insert) |
| 2FBS8 | For IWB-S2 models (includes one 2-pan Insert) |
| 3FBS8 | For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert) |
| 4FBS8 | For IWB-S4 models (includes two 2-pan Inserts) |

2FB8 Accessory

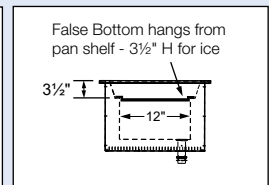


False Bottom Accessories

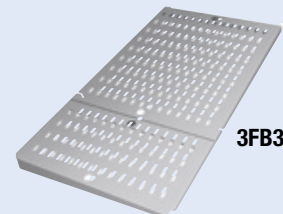
1-part, 2-part or 3-part(s) depending on pan size



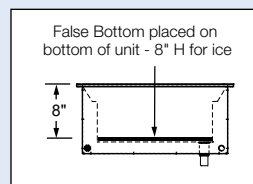
**(1, 2, 3, 4, 5 or 6FB3.5)
for the IWB Series**



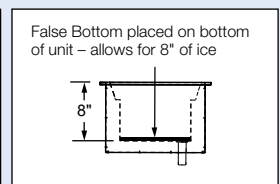
**(1, 2, 3 or 4FBS3.5)
for the IWB-S Series**



3FB3.5 Accessory



**(1, 2, 3, 4, 5 or 6FB8)
for the IWB Series**



**(1, 2, 3 or 4FBS8)
for the IWB-S Series**

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

Wells

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

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

Please specify the
following with each order:

- Desired Voltage:**
120V, single phase
- Number of Drop-In Wells Required:**
 - Standard Configuration**
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,
full-size (12" x 20")
 - Slim configuration**
S1-, S2-, S3- or S4-pan as rectangular,
full-size (12" x 20") but placed lengthwise
- Depth of Model:** Standard configuration (27"D)
or Slim configuration (19"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 4' from the unit
(cannot be mounted over the Condensing Unit)

Options

- Additional four year parts only warranty on
the Compressor available at the time of
unit purchase
- 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

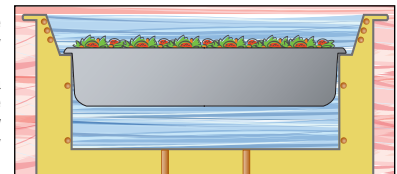
- Pan Support Bars:** 12" or 20"
- Stainless Steel Pans:**
 - Third-size
12¾"W x 6⅞"D x 2½"H
 - Half-size
12¾"W x 10⅞"D x 2½"H
 - Full-size at 2½" deep
12¾"W x 20¾"D x 2½"H
 - Full-size at 4" deep
12¾"W x 20¾"D x 4"H
 - Full-size at 6" deep
12¾"W x 20¾"D x 6"H

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

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

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|--------------------|---------------|---------------|---------------|---------------|
| CWBP-1 | 17⅞" | 18" | 25⅜" | 26" |
| CWBP-2 | 30⅞" | 31" | 25⅜" | 26" |
| CWBP-3 | 43⅞" | 44" | 25⅜" | 26" |
| CWBP-4 | 56⅞" | 57" | 25⅜" | 26" |
| CWBP-5 | 69⅞" | 70" | 25⅜" | 26" |
| CWBP-6 | 82⅞" | 83" | 25⅜" | 26" |
| Slim Series | | | | |
| CWBP-S1 | 25¼" | 26⅞" | 17⅞" | 17⅞" |
| CWBP-S2 | 46¼" | 47⅞" | 17⅞" | 17⅞" |
| CWBP-S3 | 67⅞" | 68⅞" | 17⅞" | 17⅞" |
| CWBP-S4 | 88⅞" | 89¼" | 17⅞" | 17⅞" |

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.



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Naturally

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.

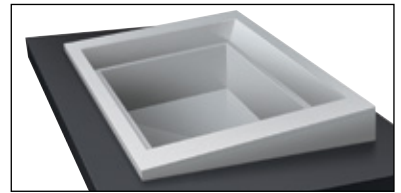
- Full-size, insulated wells available in 1 - to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet
- Auto-defrost is activated through an advanced electronic controller programmed at the 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 to ensure better cold retention. Environmentally friendly insulation used throughout
- 1" 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 @ 60 Hz | | | Approx. Ship Weight |
|--------|-------------------------|---------|----------------------|-------|------------|------------------------|
| | | | HP | Watts | Plug | |
| CWBP-1 | 19" x 27" x 25½" | 120 | ¼ | 345 | NEMA 5-15P | 127 lbs. |
| CWBP-2 | 32" x 27" x 25½" | 120 | ¼ | 345 | NEMA 5-15P | 150 lbs. |
| CWBP-3 | 45" x 27" x 25½" | 120 | ¼ | 345 | NEMA 5-15P | 173 lbs. |
| CWBP-4 | 58" x 27" x 25½" | 120 | ¼ | 440 | NEMA 5-15P | 211 lbs. |
| CWBP-5 | 71" x 27" x 25½" | 120 | ½ | 560 | NEMA 5-15P | 245 lbs. |
| CWBP-6 | 84" x 27" x 25½" | 120 | ½ | 560 | NEMA 5-15P | 292 lbs. |

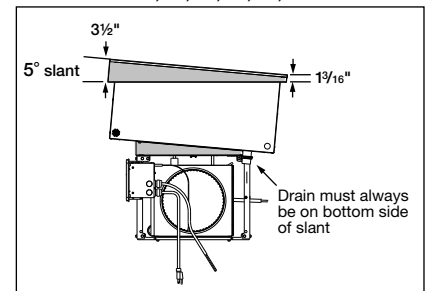
All Refrigerated Drop-In Well Models Feature:

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.

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

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



OPTIONS (available at time of purchase only)

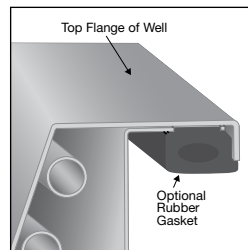
EWC Additional Four Year Parts Only Warranty on the Compressor

Slant Options –

| | |
|-------------|-------------------------|
| CWBP-1SLANT | Slant Option for CWBP-1 |
| CWBP-2SLANT | Slant Option for CWBP-2 |
| CWBP-3SLANT | Slant Option for CWBP-3 |
| CWBP-4SLANT | Slant Option for CWBP-4 |
| CWBP-5SLANT | Slant Option for CWBP-5 |
| CWBP-6SLANT | Slant Option for CWBP-6 |

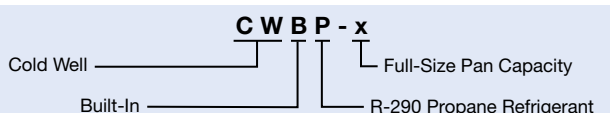
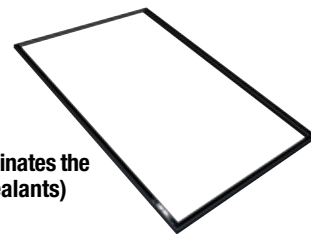
Gasket Options –

| | |
|---------------|------------------------------|
| BEZELGASKET-1 | Factory installed for CWBP-1 |
| BEZELGASKET-2 | Factory installed for CWBP-2 |
| BEZELGASKET-3 | Factory installed for CWBP-3 |
| BEZELGASKET-4 | Factory installed for CWBP-4 |
| BEZELGASKET-5 | Factory installed for CWBP-5 |
| BEZELGASKET-6 | Factory installed for CWBP-6 |



BEZELGASKET-1

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

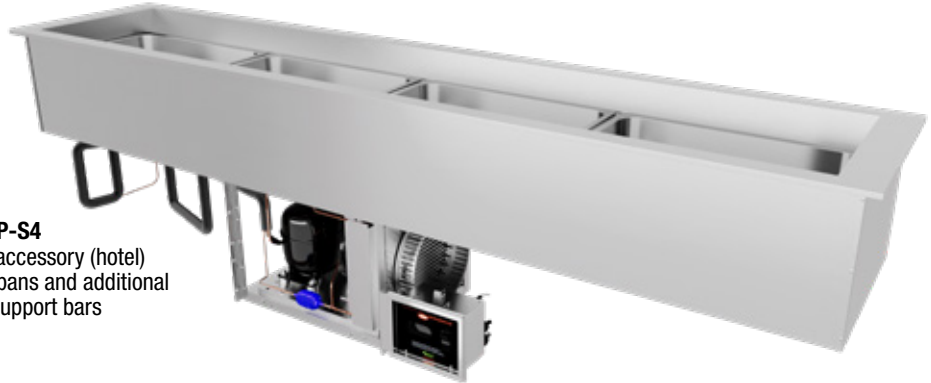


R-290 Refrigerated Slim Drop-In Wells

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.



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 @ 60 Hz | | | Approx. Ship Weight |
|----------------|---|----------------------|-------|------------|------------------------|
| | | HP | Watts | Plug | |
| CWBP-S1 | 27 ¹ / ₁₆ " x 19" x 26 ¹ / ₁₆ " | 1/5 | 345 | NEMA 5-15P | 133 lbs. |
| CWBP-S2 | 48 ¹ / ₈ " x 19" x 26 ¹ / ₁₆ " | 1/5 | 345 | NEMA 5-15P | 170 lbs. |
| CWBP-S3 | 69 ³ / ₁₆ " x 19" x 26 ¹ / ₁₆ " | 1/3 | 440 | NEMA 5-15P | 221 lbs. |
| CWBP-S4 | 90 ¹ / ₄ " x 19" x 26 ¹ / ₁₆ " | 1/2 | 560 | NEMA 5-15P | 283 lbs. |

All Refrigerated Slim Drop-In Well Models Feature:

Voltage: 120V, single phase.

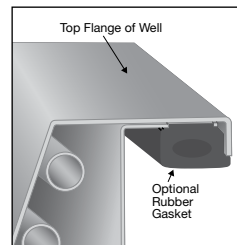
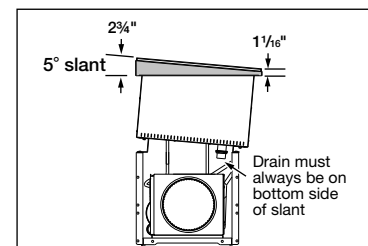
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost, sight glass, and filter-drier. Consult factory for refrigerant specifications.

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

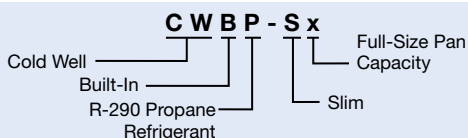
OPTIONS (available at time of purchase only)

| | |
|-------------------------|---|
| EWC | Additional Four Year Parts Only Warranty on the Compressor |
| Slant Options – | |
| CWBP-S1SLANT | Slant Option for CWBP-S1 |
| CWBP-S2SLANT | Slant Option for CWBP-S2 |
| CWBP-S3SLANT | Slant Option for CWBP-S3 |
| CWBP-S4SLANT | Slant Option for CWBP-S4 |
| Gasket Options – | |
| BEZELGASKET-S1 | Factory installed for CWBP-S1 |
| BEZELGASKET-S2 | Factory installed for CWBP-S2 |
| BEZELGASKET-S3 | Factory installed for CWBP-S3 |
| BEZELGASKET-S4 | Factory installed for CWBP-S4 |

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



BEZELGASKET-S2
Factory installed option
(eliminates the need for
silicone or other sealants)



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Refrigerated Drop-In Wells Ordering Instructions

Wells

Cutaway of
CWB-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

Larger brass drain ensures
easy cleaning

Exclusive flat screen design
ensures that pans sit flush

3"

The well cavity
ensures energy
efficiency with
environmentally-
friendly insulation

NOTICE: Effective January 1, 2025, the CWB Refrigerated Drop-In Wells are no longer available. Please see pages 25-26 to explore our new CWBP R-290 Refrigerated Drop-In Well offerings for your foodservice needs.

Please specify the following:

1. Desired voltage: 120V, single phase or 240V, three phase
2. Number of Wells:
 - A. Standard Configuration: 1-, 2-, 3-, 4-, 5-, 6- full-size (12" x 20")
 - B. Slim Configuration: S1-, S2-, S3-, S4- full-size (12" x 20") but placed lengthwise
3. Depth of Model: Standard configuration (27"D) or Slim configuration (19"D)
4. Agency – UL, C-UL, NSF 7 Component
5. Electronic Control Assembly can be mounted on either side of the Condensing Unit or remotely mounted up to 4' from the unit (cannot be mounted over the Condensing Unit)

Options

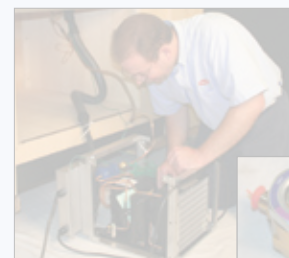
1. Additional four year parts only warranty on the Compressor available at the time of unit purchase
2. Slant Option for CWB-1, -2, -3, -4, -5, -6 or CWB-S1, -S2, -S3, -S4
3. Gasket Option for CWB-1, -2, -3, -4, -5, -6 or CWB-S1, -S2, -S3, -S4

2. Stainless Steel Pans:

- A. Third-size
12 $\frac{3}{4}$ "W x 6 $\frac{1}{8}$ "D x 2 $\frac{1}{2}$ "H
- B. Half-size
12 $\frac{3}{4}$ "W x 10 $\frac{1}{2}$ "D x 2 $\frac{1}{2}$ "H
- C. Full-size at 2 $\frac{1}{2}$ " deep
12 $\frac{3}{4}$ "W x 20 $\frac{1}{4}$ "D x 2 $\frac{1}{2}$ "H
- D. Full-size at 4" deep
12 $\frac{3}{4}$ "W x 20 $\frac{1}{4}$ "D x 4"H
- E. Full-size at 6" deep
12 $\frac{3}{4}$ "W x 20 $\frac{1}{4}$ "D x 6"H

3. Perforated False Bottom

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 34

REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|--------------------|---------------------|---------------------|---------------------|---------------------|
| CWB-1 | 17 $\frac{1}{8}$ " | 18" | 25 $\frac{3}{16}$ " | 26" |
| CWB-2 | 30 $\frac{7}{8}$ " | 31" | 25 $\frac{3}{16}$ " | 26" |
| CWB-3 | 43 $\frac{1}{8}$ " | 44" | 25 $\frac{3}{16}$ " | 26" |
| CWB-4 | 56 $\frac{1}{8}$ " | 57" | 25 $\frac{3}{16}$ " | 26" |
| CWB-5 | 69 $\frac{1}{8}$ " | 70" | 25 $\frac{3}{16}$ " | 26" |
| CWB-6 | 82 $\frac{1}{8}$ " | 83" | 25 $\frac{3}{16}$ " | 26" |
| Slim Series | | | | |
| CWB-S1 | 25 $\frac{1}{4}$ " | 26 $\frac{1}{16}$ " | 17 $\frac{1}{16}$ " | 17 $\frac{1}{16}$ " |
| CWB-S2 | 46 $\frac{1}{4}$ " | 47 $\frac{1}{8}$ " | 17 $\frac{1}{16}$ " | 17 $\frac{1}{16}$ " |
| CWB-S3 | 67 $\frac{3}{16}$ " | 68 $\frac{3}{16}$ " | 17 $\frac{1}{16}$ " | 17 $\frac{1}{16}$ " |
| CWB-S4 | 88 $\frac{3}{8}$ " | 89 $\frac{1}{4}$ " | 17 $\frac{1}{16}$ " | 17 $\frac{1}{16}$ " |

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.



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.



- 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 4 feet
- Adjustable condensing unit can be rotated 90° or 180° on all models for easy venting and flexibility at installation
- For the CWB-4, -5 or -6 models the mobile condensing unit can be mounted in several positions between the center of the well and the evaporator coil connections 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

CWB-6 with
pans and

DROP-IN

Model
CWB-1
CWB-2
CWB-3
CWB-4
CWB-5
CWB-6

All Refrigerated

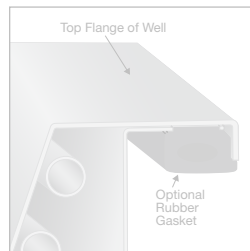
Voltage: Single phase.

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

NOTICE: Effective January 1, 2025, the CWB Refrigerated Drop-In Wells are no longer available. Please see pages 25-26 to explore our new CWBP R-290 Refrigerated Drop-In Well offerings for your foodservice needs.

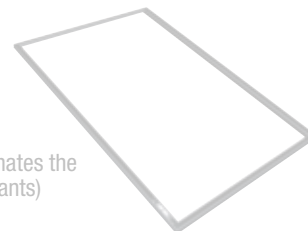
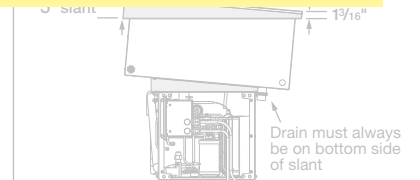
OPTIONS (available at time of purchase only)

| EWC | Additional Four Year Parts Only Warranty on the Compressor |
|-------------------------|---|
| Slant Options – | |
| CWB-1SLANT | Slant Option for CWB-1 |
| CWB-2SLANT | Slant Option for CWB-2 |
| CWB-3SLANT | Slant Option for CWB-3 |
| CWB-4SLANT | Slant Option for CWB-4 |
| CWB-5SLANT | Slant Option for CWB-5 |
| CWB-6SLANT | Slant Option for CWB-6 |
| Gasket Options – | |
| BEZELGASKET-1 | Factory installed for CWB-1 |
| BEZELGASKET-2 | Factory installed for CWB-2 |
| BEZELGASKET-3 | Factory installed for CWB-3 |
| BEZELGASKET-4 | Factory installed for CWB-4 |
| BEZELGASKET-5 | Factory installed for CWB-5 |
| BEZELGASKET-6 | Factory installed for CWB-6 |



BEZELGASKET-1

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



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGE 34



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 4¹⁵/₁₆" 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



NOTICE: Effective January 1, 2025, the CWB-S Refrigerated Slim Drop-In Wells are no longer available. Please see pages 25 and 27 to explore our new CWBP-S R-290 Refrigerated Slim Drop-In Well offerings for your foodservice needs.

REFRIG

Model
CWB-S1
CWB-S2
CWB-S3
CWB-S4

All Refrigerated

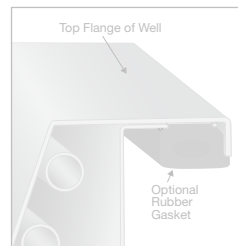
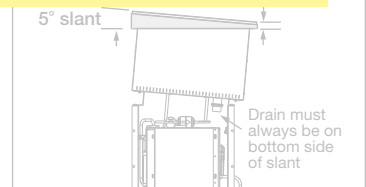
Voltage: 120v, single phase.

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 refrigerant specifications.

OPTIONS (available at time of purchase only)

| | |
|-------------------------|---|
| EWC | Additional Four Year Parts Only Warranty on the Compressor |
| Slant Options – | |
| CWB-S1SLANT | Slant Option for CWB-S1 |
| CWB-S2SLANT | Slant Option for CWB-S2 |
| CWB-S3SLANT | Slant Option for CWB-S3 |
| CWB-S4SLANT | Slant Option for CWB-S4 |
| Gasket Options – | |
| BEZELGASKET-S1 | Factory installed for CWB-S1 |
| BEZELGASKET-S2 | Factory installed for CWB-S2 |
| BEZELGASKET-S3 | Factory installed for CWB-S3 |
| BEZELGASKET-S4 | Factory installed for CWB-S4 |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGE 34



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, keeping 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 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

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:

1. Number of Drop-In Wells Required:

A. Standard Configuration

1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,
full-size (12" x 20")

B. Slim configuration

S1-, S2-, S3- or S4-pan as rectangular,
full-size (12" x 20") but placed lengthwise

2. Depth of Model: Standard configuration (27"D) or Slim configuration (19"D)

3. Remote Refrigeration

NOTE: Shipped loose: Cold Well
with Temperature Probe, Control Panel
(Probe Wires are 9') and a TXV Valve

A. CWBR with a Condensing Unit – may be field
mounted up to 50' of tubing from the unit
(shipped loose)

B. CWBX without a Condensing Unit
(Solenoid Valve attached to Cold Well)

4. Agency – UL, C-UL, NSF 7 Component (CWBR units UL, C-UL only)

Options

- Additional four year parts only
warranty on the Compressor available at the
time of unit purchase (CWBR only)
- Slant Option** for CWBR- and CWBX-1, -2, -3, -4,
-5, and -6 or -S1, -S2, -S3, -S4
- Gasket Option** for CWBR- and CWBX-1, -2, -3, -4,
-5, -6 or CWBR or CWBX-S1, -S2, -S3, -S4

Accessories

- Pan Support Bars:** 12" or 20"

2. Stainless Steel Pans:

- Third-size at 2½" deep
12¾"W x 6½"D x 2½"H
- Half-size at 2½" deep
12¾"W x 10¾"D x 2½"H
- Full-size at 2½" deep
12¾"W x 20¾"D x 2½"H
- Full-size at 4" deep
12¾"W x 20¾"D x 4"H
- Full-size at 6" deep
12¾"W x 20¾"D x 6"H

3. Perforated False Bottom

4. Trivets:

- Half-size
10¾"W x 7¾"D
- Full-size
10¾"W x 18"D

ACCESSORIES – PAGE 34

REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|-------------------------|---------------|---------------|---------------|---------------|
| CWBR-1, CWBX-1 | 17½" | 18" | 25½" | 26" |
| CWBR-2, CWBX-2 | 30¾" | 31" | 25½" | 26" |
| CWBR-3, CWBX-3 | 43¾" | 44" | 25½" | 26" |
| CWBR-4, CWBX-4 | 56¾" | 57" | 25½" | 26" |
| CWBR-5, CWBX-5 | 69¾" | 70" | 25½" | 26" |
| CWBR-6, CWBX-6 | 82¾" | 83" | 25½" | 26" |
| Slim Series | | | | |
| CWBR-S1, CWBX-S1 | 25¼" | 26½" | 17½" | 18" |
| CWBR-S2, CWBX-S2 | 46¼" | 47½" | 17½" | 18" |
| CWBR-S3, CWBX-S3 | 67¾" | 68¾" | 17½" | 18" |
| CWBR-S4, CWBX-S4 | 88¾" | 89¼" | 17½" | 18" |



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.



Control panel and a condensing unit (shipped loose)



CWBR-6 with accessory food pans and pan support bars



CWBX-6 with accessory food pans and pan support bars

Control panel (shipped loose)



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

| Model | Dimensions W x D x H | HP | Hz | Approx. Ship Weight |
|--------|-------------------------|-----|----|------------------------|
| CWBR-1 | 19" x 27" x 12" | 1/8 | 60 | 131 lbs. |
| CWBR-2 | 32" x 27" x 12" | 1/8 | 60 | 160 lbs. |
| CWBR-3 | 45" x 27" x 12" | 1/8 | 60 | 213 lbs. |
| CWBR-4 | 58" x 27" x 12" | 1/8 | 60 | 200 lbs. |
| CWBR-5 | 71" x 27" x 12" | 5/8 | 60 | 271 lbs. |
| CWBR-6 | 84" x 27" x 12" | 5/8 | 60 | 313 lbs. |

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

Voltage: CWBR-1, -2, -3: 120V, 300 watts, single phase.

CWBR-4: 120V, 450 watts, single phase.

CWBR-5, -6: 120V, 800 watts, single phase.

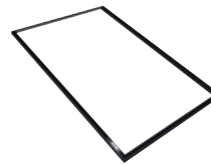
Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

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

| Model | Dimensions W x D x H | BTU/ Hour | Hz | Approx. Ship Weight |
|--------|-------------------------|--------------|----|------------------------|
| CWBX-1 | 19" x 27" x 17 1/16" | 330 | 60 | 94 lbs. |
| CWBX-2 | 32" x 27" x 17 1/16" | 630 | 60 | 123 lbs. |
| CWBX-3 | 45" x 27" x 17 1/16" | 930 | 60 | 150 lbs. |
| CWBX-4 | 58" x 27" x 17 1/16" | 1230 | 60 | 176 lbs. |
| CWBX-5 | 71" x 27" x 17 1/16" | 1530 | 60 | 211 lbs. |
| CWBX-6 | 84" x 27" x 17 1/16" | 1830 | 60 | 250 lbs. |

All Remote Refrigerated Drop-In Well Models with Remote Control Panel Feature:
Voltage: 120V, single phase.

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



BEZELGASKET-1

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

OPTIONS (available at time of purchase only)

EWC

Additional Four Year Parts Only Warranty on the Compressor (CWBR only)

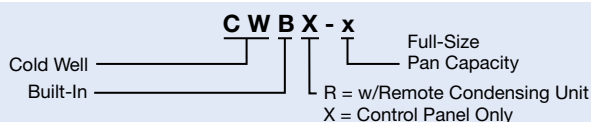
Slant Options –

| | |
|-------------|---------------------------------|
| CWBR-1SLANT | Slant Option for CWBR-1, CWBX-1 |
| CWBR-2SLANT | Slant Option for CWBR-2, CWBX-2 |
| CWBR-3SLANT | Slant Option for CWBR-3, CWBX-3 |
| CWBR-4SLANT | Slant Option for CWBR-4, CWBX-4 |
| CWBR-5SLANT | Slant Option for CWBR-5, CWBX-5 |
| CWBR-6SLANT | Slant Option for CWBR-6, CWBX-6 |

Gasket Options –

| | |
|---------------|--------------------------------------|
| BEZELGASKET-1 | Factory installed for CWBR-1, CWBX-1 |
| BEZELGASKET-2 | Factory installed for CWBR-2, CWBX-2 |
| BEZELGASKET-3 | Factory installed for CWBR-3, CWBX-3 |
| BEZELGASKET-4 | Factory installed for CWBR-4, CWBX-4 |
| BEZELGASKET-5 | Factory installed for CWBR-5, CWBX-5 |
| BEZELGASKET-6 | Factory installed for CWBR-6, CWBX-6 |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 31 ACCESSORIES – PAGE 34



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 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 50 feet of tubing from unit) and control panel (shipped loose - probe wires are 9 feet) for installing in more convenient or desirable locations
- CWBX-S model include a control panel (shipped loose - probe wires are 9 feet) 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

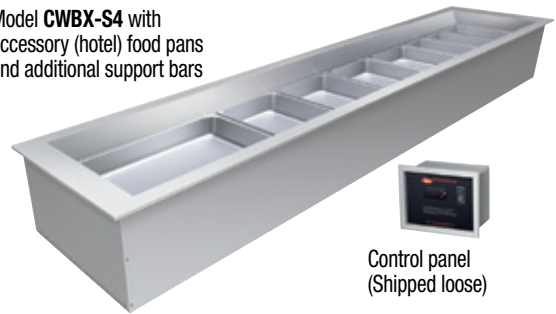
Model **CWBR-S2** with accessory (hotel) food pans and additional support bars

Condensing unit (shipped loose)



Model **CWBX-S4** 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 | HP | Watts | Approx. Ship Weight |
|----------------|---|-----|-------|------------------------|
| CWBR-S1 | 27 ¹ / ₁₆ " x 19" x 12" | 1/5 | 300 | 131 lbs. |
| CWBR-S2 | 48 ¹ / ₈ " x 19" x 12" | 1/5 | 300 | 162 lbs. |
| CWBR-S3 | 69 ⁹ / ₁₆ " x 19" x 12" | 1/3 | 450 | 213 lbs. |
| CWBR-S4 | 90 ³ / ₄ " x 19" x 12" | 5/8 | 800 | 235 lbs. |

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

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

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

| Model | Dimensions W x D x H | Load/ BTU/H | Hz | Approx. Ship Weight |
|----------------|--|----------------|----|------------------------|
| CWBX-S1 | 27 ¹ / ₁₆ " x 19" x 17 ¹ / ₈ " | 330 | 60 | 94 lbs. |
| CWBX-S2 | 48 ¹ / ₈ " x 19" x 17 ¹ / ₈ " | 630 | 60 | 123 lbs. |
| CWBX-S3 | 69 ⁹ / ₁₆ " x 19" x 17 ¹ / ₈ " | 930 | 60 | 150 lbs. |
| CWBX-S4 | 90 ³ / ₄ " x 19" x 17 ¹ / ₈ " | 1230 | 60 | 221 lbs. |

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

Voltage: 120V, single phase.

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

OPTIONS (available at time of purchase only)

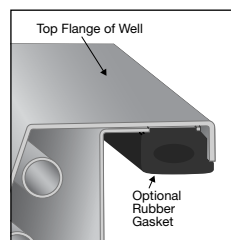
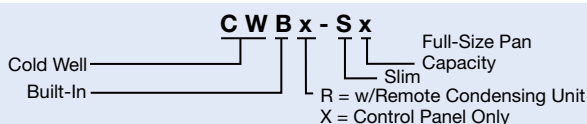
| | |
|------------|--|
| EWC | Additional Four Year Parts Only Warranty on the Compressor |
|------------|--|

| | |
|------------------------|--------------------------------------|
| Slant Options – | |
| CWB-S1SLANT | Slant Option for CWBR-S1 and CWBX-S1 |
| CWB-S2SLANT | Slant Option for CWBR-S2 and CWBX-S2 |
| CWB-S3SLANT | Slant Option for CWBR-S3 and CWBX-S3 |
| CWB-S4SLANT | Slant Option for CWBR-S4 and CWBX-S4 |

Gasket Options –

| | |
|-----------------------|---|
| BEZELGASKET-S1 | Factory installed for CWBR-S1 and CWBX-S1 |
| BEZELGASKET-S2 | Factory installed for CWBR-S2 and CWBX-S2 |
| BEZELGASKET-S3 | Factory installed for CWBR-S3 and CWBX-S3 |
| BEZELGASKET-S4 | Factory installed for CWBR-S4 and CWBX-S4 |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 31 ACCESSORIES – PAGE 34



BEZELGASKET-S1

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



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

Wells



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

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

| | |
|-------------------|--|
| ST PAN 1/3 | Third-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 6 $\frac{7}{8}$ "D x 2 $\frac{1}{2}$ "H |
| ST PAN 1/2 | Half-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 10 $\frac{3}{8}$ "D x 2 $\frac{1}{2}$ "H |
| ST PAN 2 | Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H |
| ST PAN 4 | Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 4"H |
| HDW 6" PAN | Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 6"H |

Wire Trivets Stainless –

| | |
|-----------------------|--|
| TRIVET (1/2)SS | Half-Size – 10 $\frac{1}{8}$ "W x 7 $\frac{7}{8}$ "D |
| TRIVET SS | Full-Size – 10 $\frac{1}{8}$ "W x 18"D |

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

| | |
|-----------------|---|
| CWB12BAR | 12" Pan Support Bar for Drop-In Ice or Refrigerated Wells |
| CWB20BAR | 20" Pan Support Bar for Drop-In Ice or Refrigerated Wells |

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

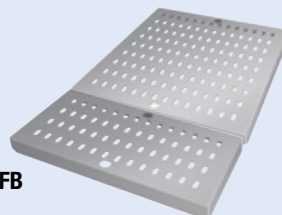
| | |
|----------------|-------------------------------------|
| CWB-1FB | For CWB-1 Series (1-Part Accessory) |
| CWB-2FB | For CWB-2 Series (1-Part Accessory) |
| CWB-3FB | For CWB-3 Series (2-Part Accessory) |
| CWB-4FB | For CWB-4 Series (2-Part Accessory) |
| CWB-5FB | For CWB-5 Series (3-Part Accessory) |
| CWB-6FB | For CWB-6 Series (3-Part Accessory) |

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

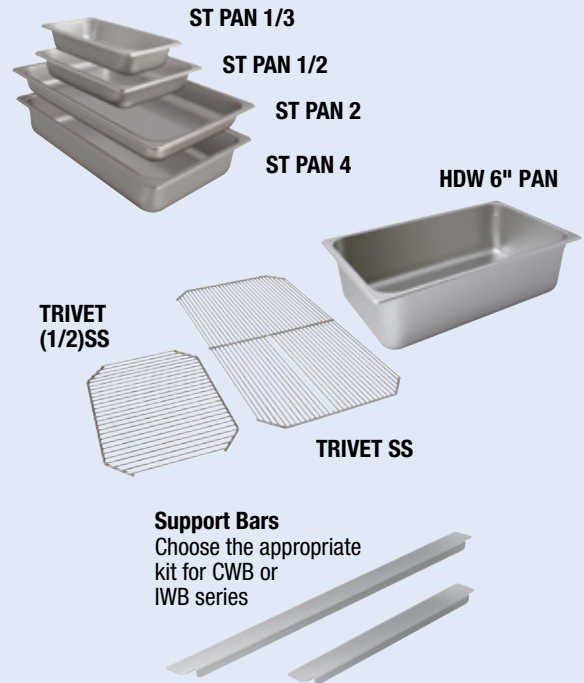
| | |
|--------------|--------------------------------------|
| 1FBS8 | For CWB-S1 Series (1-Part Accessory) |
| 2FBS8 | For CWB-S2 Series (1-Part Accessory) |
| 3FBS8 | For CWB-S3 Series (2-Part Accessory) |
| 4FBS8 | For CWB-S4 Series (2-Part Accessory) |

False Bottom Accessories

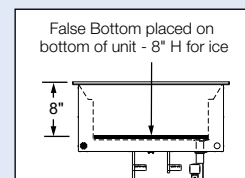
1-part, 2- or 3-part(s) depending on pan size



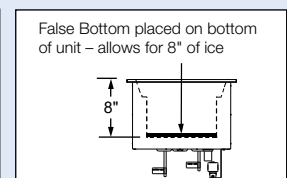
CWB-3FB



Support Bars
Choose the appropriate kit for CWB or IWB series



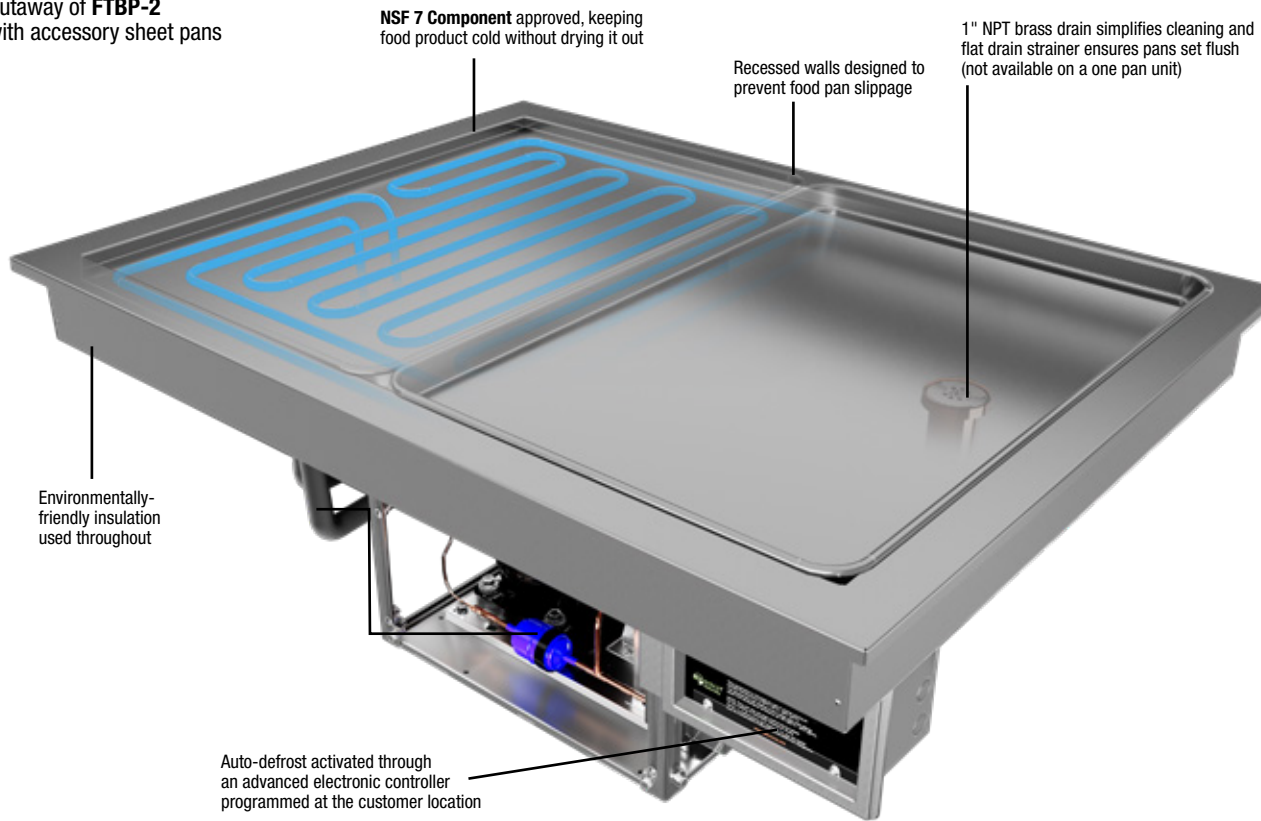
(CWB-1, -2, -3, -4, -5 or -6FB)
for the CWB series



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

R-290 Drop-In Frost Top Ordering Instructions

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



Wells

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 (28 $\frac{1}{8}$ "D) or Slim configuration (21 $\frac{1}{8}$ "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 4' from the unit (cannot be mounted over the Condensing Unit)

Option

- Additional four year parts only warranty on the Compressor available at the time of unit purchase

Accessories

1. Pans –

- Half-size sheet pan
18"W x 13"D
- Full-size sheet pan
18"W x 26"D

DROP-IN FROST TOP COUNTERTOP CUT-OUTS

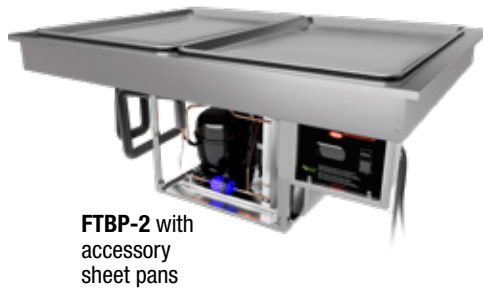
| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|---------|---------------------|--------------------|---------------------|--------------------|
| FTBP-1 | 19 $\frac{1}{16}$ " | 20 $\frac{1}{8}$ " | 27 $\frac{7}{16}$ " | 28 $\frac{1}{8}$ " |
| FTBP-2 | 37 $\frac{3}{8}$ " | 38" | 27 $\frac{7}{16}$ " | 28" |
| FTBP-3 | 55 $\frac{3}{8}$ " | 56" | 27 $\frac{7}{16}$ " | 28" |
| FTBP-S2 | 53 $\frac{3}{16}$ " | 54" | 19 $\frac{1}{16}$ " | 20 $\frac{1}{8}$ " |
| FTBP-S3 | 79 $\frac{7}{16}$ " | 79 $\frac{7}{8}$ " | 19 $\frac{1}{16}$ " | 20 $\frac{1}{8}$ " |



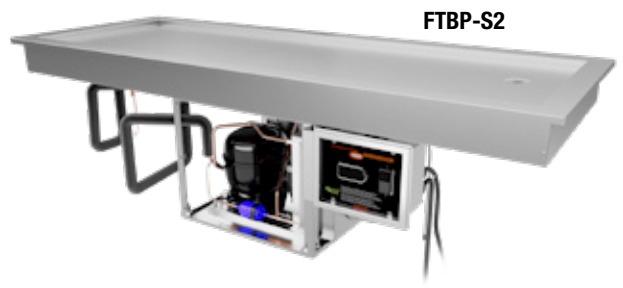
R-290 Drop-In Frost Tops

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
- 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
- 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



FTBP-2 with accessory sheet pans



FTBP-S2

R-290 DROP-IN FROST TOPS AND DROP-IN SLIM FROST TOPS

| Model | Dimensions W x D x H | Drain (1" Brass Drain) | HP | Hz | Watts | Plug | Approx. Ship Weight |
|-------------|--|---------------------------|-----|-------|-------------|------------|------------------------|
| FTBP-1 | 21 ¹ / ₁₆ " x 28 ¹⁵ / ₁₆ " x 23 ¹ / ₁₆ " | None | 1/3 | 50/60 | 333/364/396 | NEMA 5-15P | 132 lbs. |
| FTBP-2 | 39" x 28 ¹⁵ / ₁₆ " x 17 ¹ / ₈ " | Yes | 1/3 | 50/60 | 333/364/396 | NEMA 5-15P | 170 lbs. |
| FTBP-3 | 57" x 28 ¹⁵ / ₁₆ " x 17 ¹ / ₈ " | Yes | 1/3 | 50/60 | 333/364/396 | NEMA 5-15P | 213 lbs. |
| Slim | | | | | | | |
| FTBP-S2 | 54 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 17 ¹ / ₈ " | Yes | 1/3 | 50/60 | 333/364/396 | NEMA 5-15P | 182 lbs. |
| FTBP-S3 | 80 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 17 ¹ / ₈ " | Yes | 1/3 | 50/60 | 333/364/396 | NEMA 5-15P | 239 lbs. |

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

Voltage: 120V, 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.

OPTIONS (available at time of purchase only)

EWC

Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase

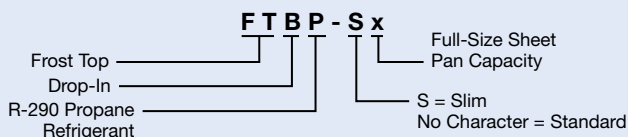
ACCESSORIES (available for purchase at any time)

ALUM PAN

Half-Size Sheet Pan – 18"W x 13"D

18" SHEET PAN

Full-Size Sheet Pan – 18"W x 26"D



Drop-In Frost Top 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, keeping
food product cold without drying it out

Recessed walls designed to
prevent food pan slippage

Wells

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 35-36 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 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 (28 $\frac{1}{16}$ "D) or Slim configuration (21 $\frac{1}{16}$ "D)
- Drain – 1" NPT Drain for FTB-2, FTB-3, FTB-S2, FTB-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 4' from the unit (cannot be mounted over the Condensing Unit)

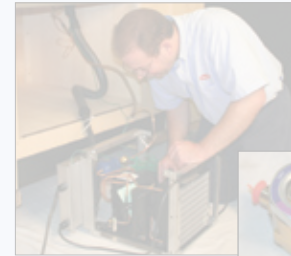
Option

- Additional four year parts only warranty on the Compressor available at the time of unit purchase

Accessories

- Pans –**
 - Half-size sheet pan
18"W x 13"D
 - Full-size sheet pan
18"W x 26"D

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 COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|--------|---------------------|--------------------|---------------------|--------------------|
| FTB-1 | 19 $\frac{7}{16}$ " | 20 $\frac{1}{8}$ " | 27 $\frac{7}{16}$ " | 28" |
| FTB-2 | 37 $\frac{3}{8}$ " | 38" | 27 $\frac{7}{16}$ " | 28" |
| FTB-3 | 55 $\frac{3}{8}$ " | 56" | 27 $\frac{7}{16}$ " | 28" |
| FTB-S2 | 53 $\frac{7}{16}$ " | 54" | 19 $\frac{7}{16}$ " | 20 $\frac{1}{8}$ " |
| FTB-S3 | 79 $\frac{7}{16}$ " | 79 $\frac{7}{8}$ " | 19 $\frac{7}{16}$ " | 20 $\frac{1}{8}$ " |



Drop-In 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'oeuvre, 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 food product.

- 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 four feet from unit
- The condensing unit, mounted on the center of the unit, rotates 90° or 180°
- Mobile condensing unit may be moved in 6½" increments from end to center in the FTB-3, FTB-S2, -S3 units, and in 3" 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



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 35-36 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-IN

Mod

FTB

FTB

FTB

Slim

FTB

FTB-S3

80 1/16" x 21 1/16" x 17 1/4"

Yes

1/4"

60

300

NEMA 5-15P

239 lbs.

All Drop-In Frost Top Models Feature:

Voltage: 120V, single phase.

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

OPTIONS (available at time of purchase only)

EWC

Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase

ACCESSORIES (available for purchase at any time)

ALUM PAN

Half-Size Sheet Pan – 18"W x 13"D

18" SHEET PAN

Full-Size Sheet Pan – 18"W x 26"D

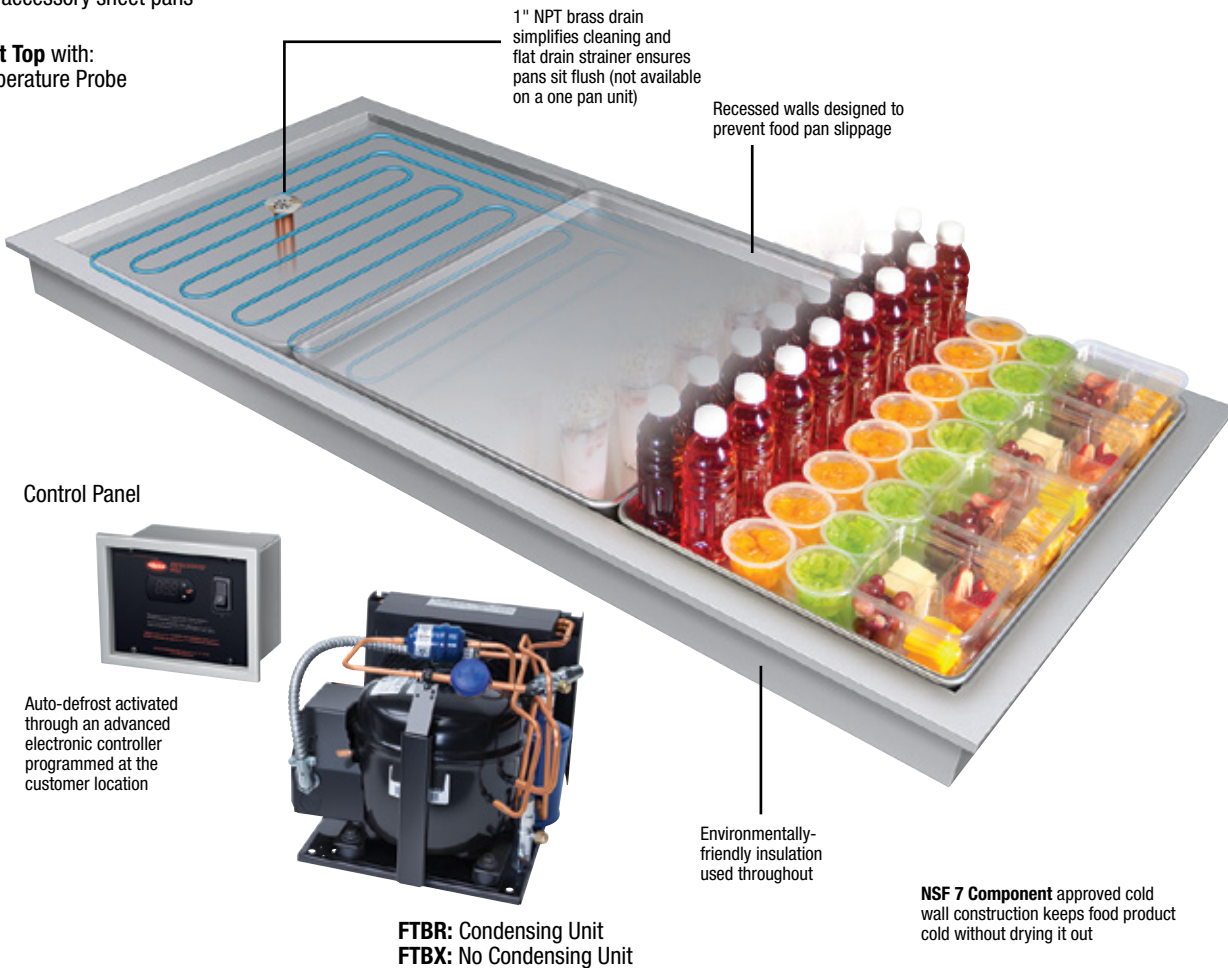
COUNTERTOP CUT-OUT DIMENSIONS – PAGE 37



Remote Drop-In Frost Top Ordering Instructions

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

Frost Top with:
Temperature Probe



Wells

Please specify the following with each order:

- Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans
- Depth of Model:** Standard configuration (28⁵/₁₆"D)
or Slim configuration (21¹/₁₆"D)
- Remote Refrigeration**
Note: Shipped loose: Frost Top, Control Panel
(Probe Wires are 9') and a TXV Valve
A. FTBX without a Condensing Unit
(Solenoid Valve attached to Frost Top)
- Agency** – UL, C-UL, NSF 7 Component

Accessories

- Pans –**
 - Half-size sheet pan
18"W x 13"D
 - Full-size sheet pan
18"W x 26"D

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|------------------|-----------------------------------|-----------------------------------|-----------------------------------|----------------------------------|
| FTBR-1, FTBX-1 | 27 ¹ / ₁₆ " | 28" | 19 ⁷ / ₁₆ " | 20 ¹ / ₈ " |
| FTBR-2, FTBX-2 | 37 ³ / ₈ " | 38" | 27 ⁵ / ₁₆ " | 28" |
| FTBR-3, FTBX-3 | 55 ³ / ₈ " | 56" | 27 ⁵ / ₁₆ " | 28" |
| FTBR-S2, FTBX-S2 | 53 ⁵ / ₁₆ " | 54" | 19 ⁷ / ₁₆ " | 20 ¹ / ₈ " |
| FTBR-S3, FTBX-S3 | 79 ¹ / ₁₆ " | 79 ¹ / ₁₆ " | 19 ⁷ / ₁₆ " | 20 ¹ / ₈ " |

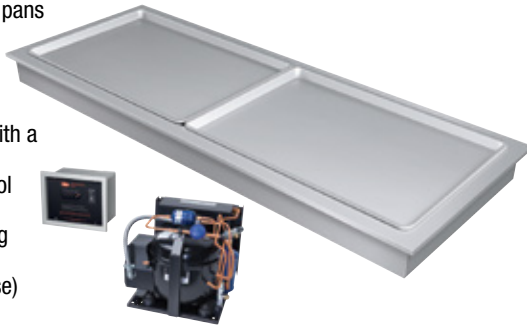


Remote Drop-In Frost Tops

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.

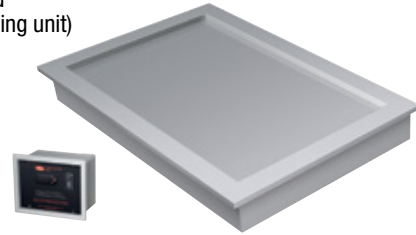
- Accommodates full-size sheet pans
- Units include a 1" NPT (National Pipe Thread) brass drain (excluding one pan units)
- FTBR models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and a control panel (shipped loose - probe wires are 9 feet) for installing in more convenient or desirable locations
- FTBX models include a control panel (shipped loose - probe wires are 9 feet) 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 | HP | Approx. Ship Weight |
|----------------------------|--|-----|------------------------|
| FTBR-1 [⊖] | 28 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ " | 1/4 | 125 lbs. |
| FTBR-2 | 39" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ " | 1/4 | 151 lbs. |
| FTBR-3 | 57" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ " | 1/4 | 213 lbs. |
| Slim | | | |
| FTBR-S2 | 54 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ " | 1/4 | 179 lbs. |
| FTBR-S3 | 80 ¹³ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ " | 1/4 | 230 lbs. |

[⊖] No drain

All Remote Drop-In Frost Top Models Feature:

Voltage – FTBR-1, -2, -3, -S2, -S3: 120V, 300 watts, 60 Hz, single phase.

Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

| Model | Dimensions W x D x H | BTU/ Hour | Approx. Ship Weight |
|----------------------------|--|--------------|------------------------|
| FTBX-1 [⊖] | 28 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ " | 330 | 85 lbs. |
| FTBX-2 | 39" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ " | 630 | 138 lbs. |
| FTBX-3 | 57" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ " | 930 | 220 lbs. |
| Slim | | | |
| FTBX-S2 | 54 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ " | 630 | 130 lbs. |
| FTBX-S3 | 80 ¹³ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ " | 930 | 182 lbs. |

All Remote Drop-In Frost Top Models Feature:

Voltage: 120, single phase.

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

OPTIONS (available at time of purchase only)

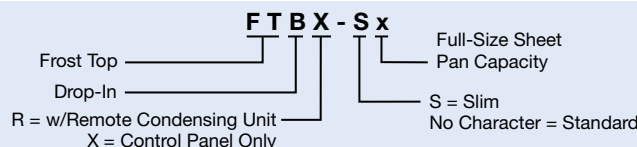
EWC

Additional Four Year Extended Parts Only
Warranty on the Compressor (FTBR only)

ACCESSORIES (available for purchase at any time)

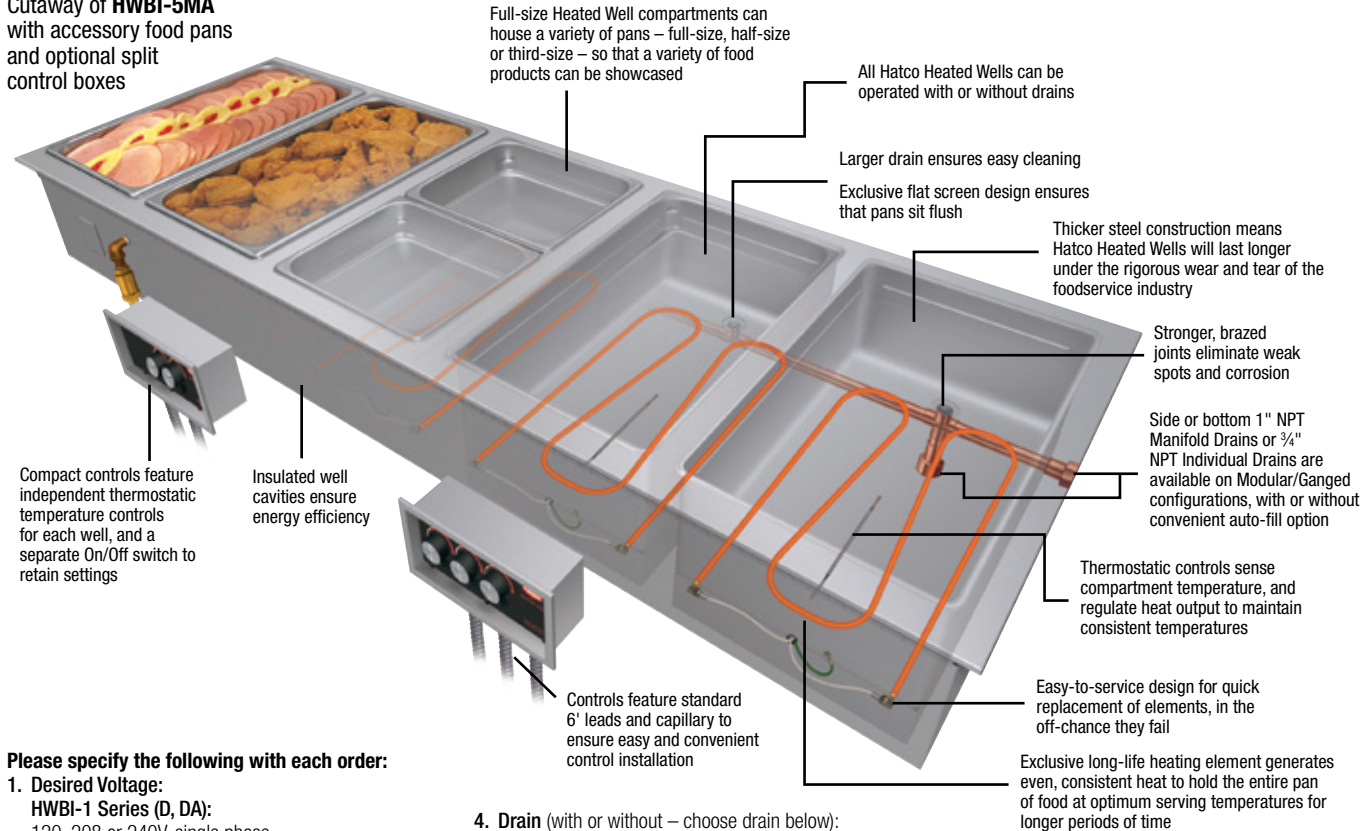
| | |
|----------------------|-----------------------------------|
| ALUM PAN | Half-Size Sheet Pan – 18"W x 13"D |
| 18" SHEET PAN | Full-Size Sheet Pan – 18"W x 26"D |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 39



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:

1. Desired Voltage:

HWBI-1 Series (D, DA):

120, 208 or 240V, single phase

HWBLI-1, -2, -3, -4, -5, -6 Series (D, DA, M, MA):

120V, single phase

HWBI-2, -3, -4, -5, -6 Series (D, DA, M, MA):

208 or 240V, single or optional three phase

HWBI43-1(D, DA): 120, 208 or 240V, single phase

HWBI43-2, -3, -4, -5, -6 Series (D, DA, M, MA):

208 or 240V, single or optional three phase

2. Desired Wattage:

A. Standard Watt

B. Low Watt (120V only)

and not available for HWBI43 Series)

3. 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 (12" x 20") as 4/3-size wells (12" x 27")

4. Drain (with or without - choose drain below):

A. Standard Individual Well ¾" NPT Drain

B. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)

C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)

5. Auto-fill (with or without)

6. Bezel allows an optional 27" depth for modular units to match Hatco CWB models in a countertop display (not available for HWBI43 Series)

7. Agency:

A. UL, C-UL

B. UL-EPH (sanitary listing)

8. Control:

A. Single Control Box (standard on all units)

B. Split Controls Boxes (optional on 4-, 5-, 6-pan units, not available in Canada)

Accessories for Modular/Ganged Heated Wells

1. Pan Support Bars:

A. Standard or Slim configuration 12" or 20"

B. 4/3-size configuration 12"

2. Adapters to convert Modular/Ganged units to hold 4- or 7-quart round pans

3. Stainless Steel Pans:

A. Third-size (12¼"W x 6⅞"D x 2½"H)

B. Half-size (12¾"W x 10⅞"D x 2½"H)

C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)

D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)

E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

4. Valves:

A. ¾" or 1" NPT Ball Valve

B. ¾" or 1" NPT Gate Valve

5. Heated Well Covers to convert Modular/Ganged units to heated shelves (not available for HWBI43 Series):

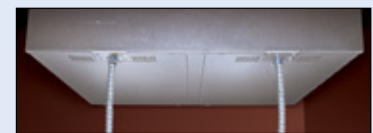
A. 1-Pan Heated Well Cover

B. 2-Pan Heated Well Cover

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|------------------------------|---------------|---------------|---------------|---------------|
| HWBI-, HWBLI-1 Series | 14⅞" | 14½" | 22¼" | 22⅝" |
| HWBI-, HWBLI-2 Series | 28⅞" | 28½" | 22¼" | 22⅝" |
| HWBI-, HWBLI-3 Series | 42⅞" | 42½" | 22¼" | 22⅝" |
| HWBI-, HWBLI-4 Series | 56⅞" | 56½" | 22¼" | 22⅝" |
| HWBI-, HWBLI-5 Series | 70⅞" | 70½" | 22¼" | 22⅝" |
| HWBI-, HWBLI-6 Series | 84⅞" | 84½" | 22¼" | 22⅝" |
| 4/3-Size | | | | |
| HWBI43-1 Series | 14⅞" | 14⅞" | 29⅞" | 29⅞" |
| HWBI43-2 Series | 28⅞" | 28⅞" | 29⅞" | 29⅞" |
| HWBI43-3 Series | 42⅞" | 42⅞" | 29⅞" | 29⅞" |
| HWBI43-4 Series | 56⅞" | 56⅞" | 29⅞" | 29⅞" |
| HWBI43-5 Series | 70⅞" | 70⅞" | 29⅞" | 29⅞" |
| HWBI43-6 Series | 84⅞" | 84⅞" | 29⅞" | 29⅞" |

ACCESSORIES - PAGES 47, 58-59



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.

- Full-size, insulated wells available in 1- to 6-ganged units in either standard or low wattages
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 6' 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

HWBLI-5MA with accessory food pans and standard single control box



LOW WATT DROP-IN MODULAR/GANGED FULL-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

| Model | Dimensions (W x D x H) | Watts | Approx. Ship Weight |
|------------|------------------------|-------|---------------------|
| HWBLI-1 | 15½" x 23½" x 9½" | 750 | 38 lbs. |
| HWBLI-1D | 15½" x 23½" x 9½" | 750 | 36 lbs. |
| HWBLI-1DA | 15½" x 23½" x 9½" | 750 | 38 lbs. |
| HWBLI-2 | 29½" x 23½" x 9½" | 1500 | 82 lbs. |
| HWBLI-2D | 29½" x 23½" x 9½" | 1500 | 85 lbs. |
| HWBLI-2DA* | 29½" x 23½" x 9½" | 1500 | 87 lbs. |
| HWBLI-2M | 29½" x 23½" x 9½" | 1500 | 84 lbs. |
| HWBLI-2MA | 29½" x 23½" x 9½" | 1500 | 85 lbs. |
| HWBLI-3 | 43½" x 23½" x 9½" | 2250 | 106 lbs. |
| HWBLI-3D | 43½" x 23½" x 9½" | 2250 | 110 lbs. |
| HWBLI-3DA* | 43½" x 23½" x 9½" | 2250 | 114 lbs. |
| HWBLI-3M | 43½" x 23½" x 9½" | 2250 | 105 lbs. |
| HWBLI-3MA | 43½" x 23½" x 9½" | 2250 | 124 lbs. |
| HWBLI-4 | 57½" x 23½" x 9½" | 3000 | 134 lbs. |
| HWBLI-4D | 57½" x 23½" x 9½" | 3000 | 155 lbs. |
| HWBLI-4DA* | 57½" x 23½" x 9½" | 3000 | 133 lbs. |
| HWBLI-4M | 57½" x 23½" x 9½" | 3000 | 148 lbs. |
| HWBLI-4MA | 57½" x 23½" x 9½" | 3000 | 141 lbs. |
| HWBLI-5 | 71½" x 23½" x 9½" | 3750 | 167 lbs. |
| HWBLI-5D | 71½" x 23½" x 9½" | 3750 | 166 lbs. |
| HWBLI-5DA* | 71½" x 23½" x 9½" | 3750 | 167 lbs. |
| HWBLI-5M | 71½" x 23½" x 9½" | 3750 | 188 lbs. |
| HWBLI-5MA | 71½" x 23½" x 9½" | 3750 | 193 lbs. |
| HWBLI-6 | 85½" x 23½" x 9½" | 4500 | 194 lbs. |
| HWBLI-6D | 85½" x 23½" x 9½" | 4500 | 203 lbs. |
| HWBLI-6DA* | 85½" x 23½" x 9½" | 4500 | 200 lbs. |
| HWBLI-6M | 85½" x 23½" x 9½" | 4500 | 200 lbs. |
| HWBLI-6MA | 85½" x 23½" x 9½" | 4500 | 200 lbs. |

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

Voltage: HWBLI-1DA, 2, -3, -4, -5, -6 Series: 120V, single phase.

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

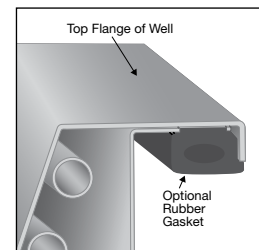
OPTIONS (available at time of purchase only)

| | |
|--------------|---|
| HWBI-SIDE | Copper Manifold Drain with side exit (not available on HWBLI-1) |
| HWBI-BOTTOM | Copper Manifold Drain with bottom exit (not available on HWBLI-1) |
| HWBLI-CORD-2 | Cord for HWBLI-2 (single phase) |
| HWBLI-CORD-3 | Cord for HWBLI-3 (single phase) |
| OS-BEZEL27 | 27" deep Bezel for Modular unit to match Hatco CWB in a countertop display |
| COND-3 | 36" Flexible Conduit in lieu of 72" standard (For split control panel only) |



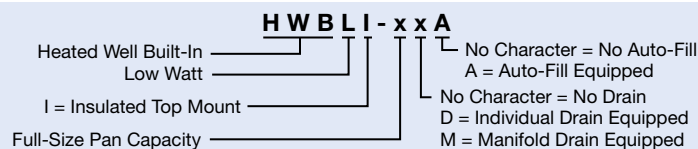
Gasket Options –

| | |
|---------------|-------------------------------|
| BEZELGASKET-1 | Factory installed for HWBLI-1 |
| BEZELGASKET-2 | Factory installed for HWBLI-2 |
| BEZELGASKET-3 | Factory installed for HWBLI-3 |
| BEZELGASKET-4 | Factory installed for HWBLI-4 |
| BEZELGASKET-5 | Factory installed for HWBLI-5 |
| BEZELGASKET-6 | Factory installed for HWBLI-6 |



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

NOTE: Split Control Configurations are not available in Canada.



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
ACCESSORIES – PAGES 47, 58-59

Modular/Ganged Heated Wells – Continued

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

| Model | Dimensions W x D x H | Watts | Approx. Ship Weight |
|-----------------------|-------------------------|-------|------------------------|
| HWBI-1 | 15½" x 23¾" x 9⅝" | 1215 | 34 lbs. |
| HWBI-1D | 15½" x 23¾" x 9⅝" | 1215 | 38 lbs. |
| HWBI-1DA | 15½" x 23¾" x 9⅝" | 1215 | 38 lbs. |
| HWBI-2 | 29½" x 23¾" x 9⅝" | 2415 | 73 lbs. |
| HWBI-2D | 29½" x 23¾" x 9⅝" | 2415 | 77 lbs. |
| HWBI-2DA [ⓐ] | 29½" x 23¾" x 9⅝" | 2415 | 87 lbs. |
| HWBI-2M | 29½" x 23¾" x 9⅝" | 2415 | 74 lbs. |
| HWBI-2MA | 29½" x 23¾" x 9⅝" | 2415 | 85 lbs. |
| HWBI-3 | 43½" x 23¾" x 9⅝" | 3615 | 103 lbs. |
| HWBI-3D | 43½" x 23¾" x 9⅝" | 3615 | 114 lbs. |
| HWBI-3DA [ⓐ] | 43½" x 23¾" x 9⅝" | 3615 | 114 lbs. |
| HWBI-3M | 43½" x 23¾" x 9⅝" | 3615 | 108 lbs. |
| HWBI-3MA | 43½" x 23¾" x 9⅝" | 3615 | 112 lbs. |
| HWBI-4 | 57½" x 23¾" x 9⅝" | 4815 | 132 lbs. |
| HWBI-4D | 57½" x 23¾" x 9⅝" | 4815 | 136 lbs. |
| HWBI-4DA [ⓐ] | 57½" x 23¾" x 9⅝" | 4815 | 133 lbs. |
| HWBI-4M | 57½" x 23¾" x 9⅝" | 4815 | 138 lbs. |
| HWBI-4MA | 57½" x 23¾" x 9⅝" | 4815 | 138 lbs. |
| HWBI-5 | 71½" x 23¾" x 9⅝" | 6015 | 167 lbs. |
| HWBI-5D | 71½" x 23¾" x 9⅝" | 6015 | 167 lbs. |
| HWBI-5DA [ⓐ] | 71½" x 23¾" x 9⅝" | 6015 | 167 lbs. |
| HWBI-5M | 71½" x 23¾" x 9⅝" | 6015 | 167 lbs. |
| HWBI-5MA | 71½" x 23¾" x 9⅝" | 6015 | 184 lbs. |
| HWBI-6 | 85½" x 23¾" x 9⅝" | 7215 | 189 lbs. |
| HWBI-6D | 85½" x 23¾" x 9⅝" | 7215 | 189 lbs. |
| HWBI-6DA [ⓐ] | 85½" x 23¾" x 9⅝" | 7215 | 193 lbs. |
| HWBI-6M | 85½" x 23¾" x 9⅝" | 7215 | 189 lbs. |
| HWBI-6MA | 85½" x 23¾" x 9⅝" | 7215 | 195 lbs. |

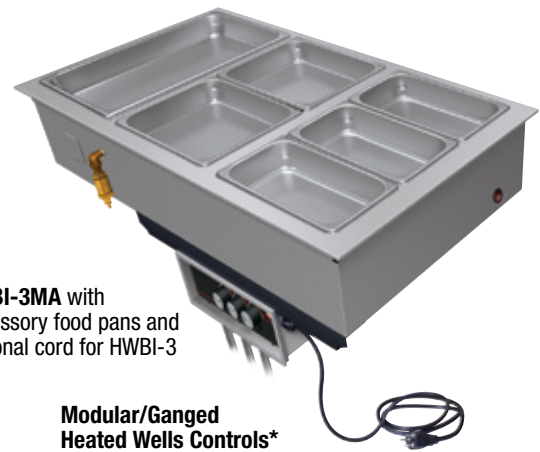
[ⓐ] Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

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

Voltage: HWBI-1 Series: 120, 208 or 240V, single phase.

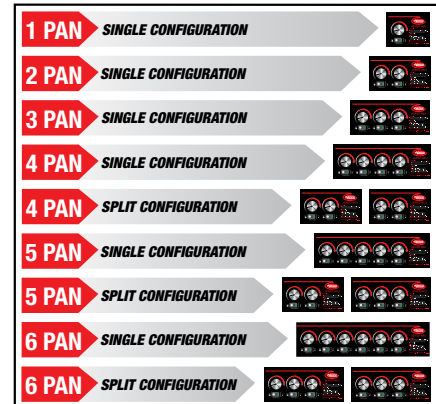
HWBI-2, -3, -4, -5, -6 Series: 208 or 240V, single phase or optional three phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with 6' flexible conduits and lighted power switches.



HWBI-3MA with
accessory food pans and
optional cord for HWBI-3

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 (for Canada, split control boxes not available).

DROP-IN MODULAR/GANGED 3 Ø AMP RATINGS

| Model | 208V/3 Ø Amps | 240V/3 Ø Amps |
|--------|---------------|---------------|
| HWBI-2 | 10.1 | 8.7 |
| HWBI-3 | 10.1 | 8.8 |
| HWBI-4 | 15.8 | 13.7 |
| HWBI-5 | 20.1 | 17.4 |
| HWBI-6 | 20.1 | 17.4 |

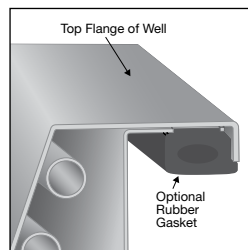
OPTIONS (available at time of purchase only)

| | |
|-----------------|---|
| HWBI-3PH | Three-Phase Wiring (not available on HWBI-1 series) |
| HWBI-SIDE | Copper Manifold Drain with side exit (not available on HWBI-1) |
| HWBI-BOTTOM | Copper Manifold Drain with bottom exit (not available on HWBI-1) |
| HWBI-CORD-1, -2 | Cord for HWBI-1, -2 (single phase) |
| HWBI-CORD-3, -4 | Cord for HWBI-3, -4 (single phase/single control box only) |
| HWBI-CORD-5, -6 | Cord for HWBI-5, -6 (single phase/single control box only) |
| OS-BEZEL27 | 27" deep Bezel for Modular unit to match Hatco CWB in a countertop display |
| COND-3 | 36" Flexible Conduit in lieu of 72" standard (For split control panel only) |



Gasket Options –

| | |
|---------------|------------------------------|
| BEZELGASKET-1 | Factory installed for HWBI-1 |
| BEZELGASKET-2 | Factory installed for HWBI-2 |
| BEZELGASKET-3 | Factory installed for HWBI-3 |
| BEZELGASKET-4 | Factory installed for HWBI-4 |
| BEZELGASKET-5 | Factory installed for HWBI-5 |
| BEZELGASKET-6 | Factory installed for HWBI-6 |



BEZELGASKET-1

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

HWBI - x x A

| | | |
|-------------------------|-------|-------------------------------|
| Heated Well Built-In | _____ | No Character = No Auto-Fill |
| I = Insulated Top Mount | _____ | A = Auto-Fill Equipped |
| Full-Size Pan Capacity | _____ | No Character = No Drain |
| | | D = Individual Drain Equipped |
| | | M = Manifold Drain Equipped |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
ACCESSORIES – PAGES 47, 58-59

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 6" (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 |
|-------------|-------------------------|------------|-------|------------------------|
| HWBI43-1 | 15½" x 30¾" x 9½" | 208 or 240 | 1215 | 42 lbs. |
| HWBI43-1D | 15½" x 30¾" x 9½" | 208 or 240 | 1215 | 42 lbs. |
| HWBI43-1DA | 15½" x 30¾" x 9½" | 208 or 240 | 1215 | 47 lbs. |
| HWBI43-2 | 29½" x 30¾" x 9½" | 208 or 240 | 2415 | 88 lbs. |
| HWBI43-2D | 29½" x 30¾" x 9½" | 208 or 240 | 2415 | 96 lbs. |
| HWBI43-2DA* | 29½" x 30¾" x 9½" | 208 or 240 | 2415 | 95 lbs. |
| HWBI43-2M | 29½" x 30¾" x 9½" | 208 or 240 | 2415 | 82 lbs. |
| HWBI43-2MA | 29½" x 30¾" x 9½" | 208 or 240 | 2415 | 98 lbs. |
| HWBI43-3 | 43½" x 30¾" x 9½" | 208 or 240 | 3615 | 115 lbs. |
| HWBI43-3D | 43½" x 30¾" x 9½" | 208 or 240 | 3615 | 112 lbs. |
| HWBI43-3DA* | 43½" x 30¾" x 9½" | 208 or 240 | 3615 | 124 lbs. |
| HWBI43-3M | 43½" x 30¾" x 9½" | 208 or 240 | 3615 | 135 lbs. |
| HWBI43-3MA | 43½" x 30¾" x 9½" | 208 or 240 | 3615 | 135 lbs. |
| HWBI43-4 | 57½" x 30¾" x 9½" | 208 or 240 | 4815 | 166 lbs. |
| HWBI43-4D | 57½" x 30¾" x 9½" | 208 or 240 | 4815 | 152 lbs. |
| HWBI43-4DA* | 57½" x 30¾" x 9½" | 208 or 240 | 4815 | 149 lbs. |
| HWBI43-4M | 57½" x 30¾" x 9½" | 208 or 240 | 4815 | 154 lbs. |
| HWBI43-4MA | 57½" x 30¾" x 9½" | 208 or 240 | 4815 | 180 lbs. |
| HWBI43-5 | 71½" x 30¾" x 9½" | 208 or 240 | 6015 | 197 lbs. |
| HWBI43-5D | 71½" x 30¾" x 9½" | 208 or 240 | 6015 | 186 lbs. |
| HWBI43-5DA* | 71½" x 30¾" x 9½" | 208 or 240 | 6015 | 187 lbs. |
| HWBI43-5M | 71½" x 30¾" x 9½" | 208 or 240 | 6015 | 186 lbs. |
| HWBI43-5MA | 71½" x 30¾" x 9½" | 208 or 240 | 6015 | 203 lbs. |
| HWBI43-6 | 85½" x 30¾" x 9½" | 208 or 240 | 7215 | 214 lbs. |
| HWBI43-6D | 85½" x 30¾" x 9½" | 208 or 240 | 7215 | 214 lbs. |
| HWBI43-6DA* | 85½" x 30¾" x 9½" | 208 or 240 | 7215 | 217 lbs. |
| HWBI43-6M | 85½" x 30¾" x 9½" | 208 or 240 | 7215 | 214 lbs. |
| HWBI43-6MA | 85½" x 30¾" x 9½" | 208 or 240 | 7215 | 249 lbs. |

* 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:

Phase: HWBI43-1 Series: Single only. HWBI43-2, -3, -4, -5, -6 Series: Single or optional three phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with 72" flexible conduits and lighted power switches.



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*

| | | |
|-------|----------------------|--|
| 1 PAN | SINGLE CONFIGURATION | |
| 2 PAN | SINGLE CONFIGURATION | |
| 3 PAN | SINGLE CONFIGURATION | |
| 4 PAN | SINGLE CONFIGURATION | |
| 4 PAN | SPLIT CONFIGURATION | |
| 5 PAN | SINGLE CONFIGURATION | |
| 5 PAN | SPLIT CONFIGURATION | |
| 6 PAN | SINGLE CONFIGURATION | |
| 6 PAN | SPLIT CONFIGURATION | |

* 4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

NOTE: Split Control Configurations are not available in Canada.

OPTIONS (available at time of purchase only)

| | |
|-------------------|---|
| HWBI-3PH | Three-Phase Wiring (not available on HWBI43-1 series) |
| HWBI-SIDE | Copper Manifold Drain with side exit (not available on HWBI43-2) |
| HWBI-BOTTOM | Copper Manifold Drain with bottom exit (not available on HWBI43-1) |
| HWBI43-CORD-1, -2 | Cord for HWBI43-1, -2 (single phase) |
| HWBI43-CORD-3, -4 | Cord for HWBI43-3, -4 (single phase/single control box only) |
| HWBI43-CORD-5, -6 | Cord for HWBI43-5, -6 (single phase/single control box only) |
| COND-3 | 36" Flexible Conduit in lieu of 72" standard (For split control panel only) |



Gasket Options –

| | |
|---------------|--------------------------------|
| BEZELGASKET-1 | Factory installed for HWBI43-1 |
| BEZELGASKET-2 | Factory installed for HWBI43-2 |
| BEZELGASKET-3 | Factory installed for HWBI43-3 |
| BEZELGASKET-4 | Factory installed for HWBI43-4 |
| BEZELGASKET-5 | Factory installed for HWBI43-5 |
| BEZELGASKET-6 | Factory installed for HWBI43-6 |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41 ACCESSORIES – PAGES 47, 58-59

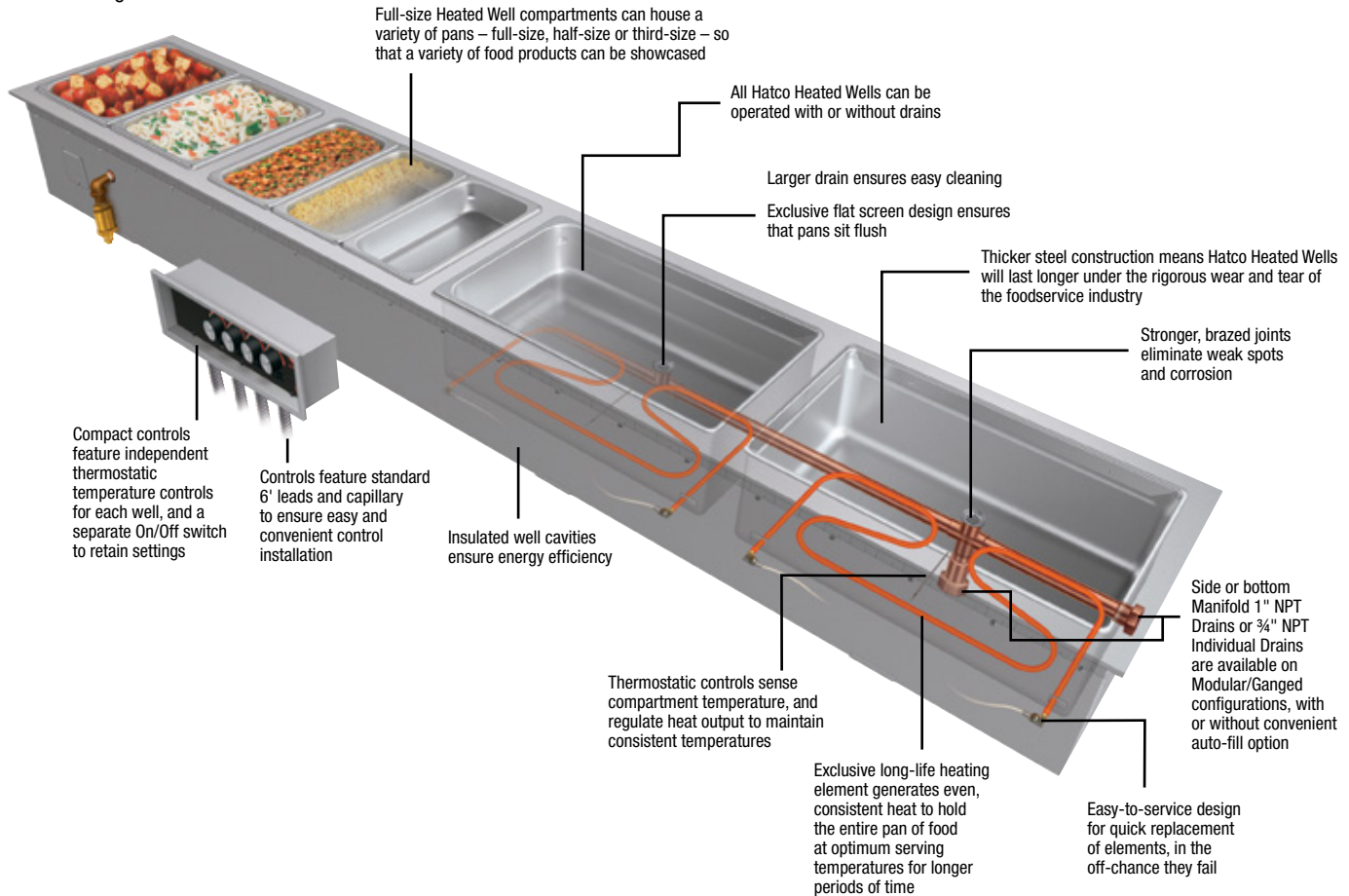
DROP-IN MODULAR/GANGED 4/3-SIZE 3 Ø AMP RATINGS

| Model | 208V/3 Ø Amps | 240V/3 Ø Amps |
|----------|---------------|---------------|
| HWBI43-2 | 10.1 | 8.7 |
| HWBI43-3 | 10.1 | 8.8 |
| HWBI43-4 | 15.8 | 13.7 |
| HWBI43-5 | 20.1 | 17.4 |
| HWBI43-6 | 20.1 | 17.4 |

| H W B I 4 3 - x x A | |
|-------------------------------------|-------------------------------|
| Heated Well Built-In | No Character = No Auto-Fill |
| I = Insulated Top Mount | A = Auto-Fill Equipped |
| | No Character = No Drain |
| | D = Individual Drain Equipped |
| 43 = 4/3-Size Depth | M = Manifold Drain Equipped |
| No Character = Full-Size Depth only | Full-Size Pan Capacity |

Modular/Ganged Slim Heated Wells Ordering Instructions

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



Please specify the following with each order:

- Desired Voltage:** 208 or 240V
 - Single phase (standard)
 - Three phase (optional)
- Number of Modular/Ganged Slim Heated Wells Required:** 2-, 3-, 4-pan
NOTE: Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
- Drain** (with or without – choose drain below):
 - Standard Individual Well 3/4" NPT Drain
 - Manifold 1" NPT Drain with side drain, field selectable left or right side
 - Manifold 1" NPT Drain with bottom drain, field selectable left or right well
- Auto-fill** (with or without)
- Bezel** allows an optional 19" D for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
- Agency:**
 - UL
 - UL-EPH (sanitary listing)
- Control:**
 - Single Control Box (standard on all units)
 - Split Control Boxes (optional on 4-pan units, not available in Canada)

Accessories for Modular/Ganged Slim Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-quart round pans
- Stainless Steel Pans:**
 - Third-size at 2 1/2" deep (12 3/4"W x 6 7/8"D x 2 1/2"H)
 - Half-size at 2 1/2" deep (12 3/4"W x 10 3/8"D x 2 1/2"H)
 - Full-size at 2 1/2" deep (12 3/4"W x 20 3/4"D x 2 1/2"H)
 - Full-size at 4" deep (12 3/4"W x 20 3/4"D x 4"H)
 - Full-size at 6" deep (12 3/4"W x 20 3/4"D x 6"H)
- Valves:**
 - 3/4" or 1" NPT Ball Valve
 - 3/4" or 1" NPT Gate Valve
- Heated Well Covers** to convert Slim Modular/Ganged units to heated shelves:
 - 1-Pan Heated Well Cover

DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|----------------|---------------|---------------|---------------|---------------|
| HWBI-S2 Series | 44 1/8" | 44 3/8" | 14 1/4" | 14 1/2" |
| HWBI-S3 Series | 66 1/8" | 66 3/8" | 14 1/4" | 14 1/2" |
| HWBI-S4 Series | 88 1/8" | 88 3/8" | 14 1/4" | 14 1/2" |

ACCESSORIES – PAGES 47, 58-59

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
- 6' 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 | Watts | Approx. Ship Weight |
|------------------------|-------------------------|-------|------------------------|
| HWBI-S2 | 45½" x 15½" x 9⅞" | 2415 | 83 lbs. |
| HWBI-S2D | 45½" x 15½" x 9⅞" | 2415 | 81 lbs. |
| HWBI-S2DA [ⓐ] | 45½" x 15½" x 9⅞" | 2415 | 84 lbs. |
| HWBI-S2M | 45½" x 15½" x 9⅞" | 2415 | 86 lbs. |
| HWBI-S2MA | 45½" x 15½" x 9⅞" | 2415 | 90 lbs. |
| HWBI-S3 | 67½" x 15½" x 9⅞" | 3615 | 118 lbs. |
| HWBI-S3D | 67½" x 15½" x 9⅞" | 3615 | 115 lbs. |
| HWBI-S3DA [ⓐ] | 67½" x 15½" x 9⅞" | 3615 | 125 lbs. |
| HWBI-S3M | 67½" x 15½" x 9⅞" | 3615 | 115 lbs. |
| HWBI-S3MA | 67½" x 15½" x 9⅞" | 3615 | 125 lbs. |
| HWBI-S4 | 89½" x 15½" x 9⅞" | 4815 | 154 lbs. |
| HWBI-S4D | 89½" x 15½" x 9⅞" | 4815 | 155 lbs. |
| HWBI-S4DA [ⓐ] | 89½" x 15½" x 9⅞" | 4815 | 160 lbs. |
| HWBI-S4M | 89½" x 15½" x 9⅞" | 4815 | 154 lbs. |
| HWBI-S4MA | 89½" x 15½" x 9⅞" | 4815 | 153 lbs. |

[ⓐ] 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 Slim Rectangular Heated Well Models Feature:

Voltage: HWBI-S2, -S3, -S4 Series: 208 or 240V, single phase or optional three phase.

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

OPTIONS (available at time of purchase only)

| | |
|-------------------|---|
| HWBI-3PH | Three-Phase Wiring (field convertible) |
| HWBI-SIDE | Copper Manifold Drain with side exit |
| HWBI-BOTTOM | Copper Manifold Drain with bottom exit |
| HWBI-CORD-S2 | Cord for HWBI-S2 (single phase) |
| HWBI-CORD-S3, -S4 | Cord for HWBI-S3, -S4 (single phase/single Control Box only) |
| 19" D BEZEL | 19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display |

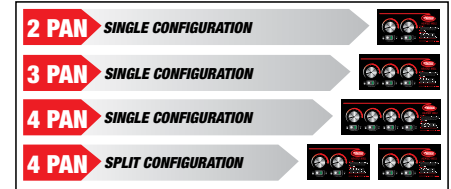
Gasket Options –

| | |
|----------------|-------------------------------|
| BEZELGASKET-S2 | Factory installed for HWBI-S2 |
| BEZELGASKET-S3 | Factory installed for HWBI-S3 |
| BEZELGASKET-S4 | Factory installed for HWBI-S4 |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 45 ACCESSORIES – PAGES 47, 58-59

| H W B I - S x x A | |
|-------------------------|---|
| Heated Well Built-In | No Character = No Auto-Fill A = Auto-Fill Equipped |
| I = Insulated Top Mount | No Character = No Drain D = Individual Drain Equipped M = Manifold Drain Equipped |
| Slim | |
| Full-Size Pan Capacity | |

Modular/Ganged Slim Heated Wells Controls*

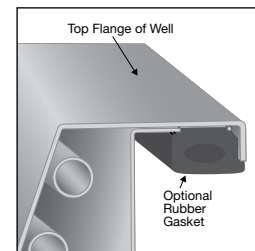


* 4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

DROP-IN SLIM MODULAR/GANGED 3 Ø AMP RATINGS

| Model | 208V/3 Ø Amps | 240V/3 Ø Amps |
|---------|---------------|---------------|
| HWBI-S2 | 10.1 | 8.7 |
| HWBI-S3 | 10.1 | 8.8 |
| HWBI-S4 | 15.8 | 13.7 |

NOTE: Split Control Configurations are not available in Canada.



BEZELGASKET-S2

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

Modular/Ganged Heated Wells Accessories

(available for purchase at any time)

HEATED 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: 14" W x 22" D x 2" H) –

| | |
|----------------------|-------------------------------------|
| 1COVFUL-GGRAN | 1 Heated Well Cover in Gray Granite |
| 1COVFUL-BSAND | 1 Heated Well Cover in Bermuda Sand |
| 1COVFUL-NSKY | 1 Heated Well Cover in Night Sky |

2-Pan Heated Well Cover (Overall: 28" W x 22" D x 2" H) –

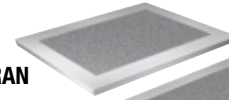
| | |
|----------------------|-------------------------------------|
| 2COVFUL-GGRAN | 2 Heated Well Cover in Gray Granite |
| 2COVFUL-BSAND | 2 Heated Well Cover in Bermuda Sand |
| 2COVFUL-NSKY | 2 Heated Well Cover in Night Sky |

HWBI-3

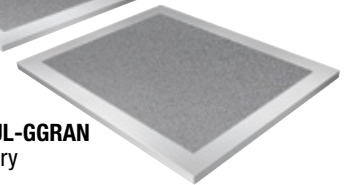
(3-pan size) with accessory heated well covers (one 1-pan heated well cover and one 2-pan heated well cover)



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 |

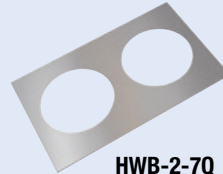
ADDITIONAL ACCESSORIES – PAGES 58-59
COLORS AND FINISHES – INSIDE BACK COVER



HWB-2-11Q



HWB-3-4Q



HWB-2-7Q

ADAPTERS – SUPPORT BARS

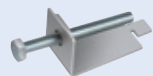
| | |
|-------------------|---|
| HWB-2-7Q | Adapter to convert warmer to hold two 7-Quart Inserts (HWBI and HWBI-S Modular Heated Wells only) |
| HWB-3-4Q | Adapter to convert warmer to hold three 4-Quart Inserts (HWBI and HWBI-S Modular Heated Wells only) |
| HWB-2-11Q | Adapter to convert warmer to hold two 11-Quart Inserts (HWBI43 Modular Heated Wells only) |
| HWBGM12BAR | 12" Pan Support Bar for Drop-In Modular/Ganged Models |
| HWBGM20BAR | 20" Pan Support Bar for Drop-In Modular/Ganged Models (not available for HWBI43 series) |

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 –

HWB-MNT-REC Kit allows mounting to thick, non-combustible countertops - 8 Brackets

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

| | |
|-------------------|-----------------|
| HWBI2MANIF | 2-Pan Accessory |
| HWBI3MANIF | 3-Pan Accessory |
| HWBI4MANIF | 4-Pan Accessory |
| HWBI5MANIF | 5-Pan Accessory |
| HWBI6MANIF | 6-Pan Accessory |

Necessary at your Well Installation –

| | |
|-----------------------|---|
| BALLVALVE3/4 | High Temperature ¾" NPT Ball Valve for units with Individual Drain(s) and no Manifold |
| BALLVALVE1INCH | High Temperature 1" NPT Ball Valve for units with Manifold Drain |
| GATEVALVE3/4IN | High Temperature ¾" NPT Gate Valve for units with Individual Drain(s) and no Manifold |
| GATEVALVE1INCH | High Temperature 1" NPT Gate Valve for units with Manifold Drain |
| HWB-RDHV | Heated Well Remote Handle for ¾" Drains only and includes a Ball Valve |



HWB-RDHV
Attaches to ¾" Drain and includes a Ball Valve

Individual Built-In Heated Wells Ordering Instructions

Please specify the following with each order:

1. **Desired Voltage:** 120, 208 or 240V
2. **Base Size of Heated Well:**
 - A. Rectangular:
Full (12" x 20") or 4/3 (12" x 27")
 - B. Round:
4-quart, 7-quart or 11-quart
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 savings

6. **Mounting Style:**
 - A. Top Mounted
 - B. Bottom Mounted (rectangular full-size units only)
7. **Wattage:**
 - A. High watt
 - B. Standard watt
 - C. Low watt (120V only)

NOTE: Round Heated Wells are only available in standard and high watt configurations (4-quart available in standard watt only)
8. **Agency:**
 - A. UL and C-UL
 - B. UR (UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])
 - C. C-UR (C-UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])
 - D. UL-EPH (sanitary listing)

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49

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

HWBI-FULD
with accessory food pan

Insulated well cavities ensure energy efficiency

HWB-FULD with accessory food pan (single unit holding 3 third-size pans unit depth is 21¾")

HWB-43D with accessory food pans (single unit holding 4 third-size pans – unit depth is 28⅝")



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

HWBI-7QTDA
with accessory food pan

HWB-7QT
with accessory food pan

HWB-4QT
with accessory food pan

| H W B x x x - x D A | | | |
|--|--|--|---|
| Heated Well Built-In | | | No Character = No Auto-Fill A = Auto-Fill Equipped |
| No Character = Standard Watt | | | No Character = No Drain D = Drain Equipped |
| H = High Watt | | | |
| L = Low Wattage | | | |
| No Character = Uninsulated | | | |
| I = Insulated Top Mount | | | FUL = Full-Size Pan |
| IB = Insulated Bottom Mount | | | 43 = 4/3-Size Pan |
| RT = Thermostatic Control (UR Only) | | | 4QT = Round 4-Liter Pan |
| RN = Infinite Switch Control (UR Only) | | | 7QT = Round 7-Liter Pan |
| | | | 11QT = Round 10-Liter Pan |

Individual Built-In Heated Wells Ordering Instructions

Options for Individual Built-In Heated Wells

1. Control Box:

- Standard (compact) Thermostatic Control Box with Lighted On/Off Rocker Switch and Decorative Bezel. Can be front mounted or back mounted, and used with or without the Decorative Bezel (not available for auto-fill)
- Optional Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not available for auto-fill)
- Optional WM Control Assembly available that will replace most existing controls (not for auto-fill or Insulated Round Wells)
- Optional ITC Control (not available for auto-fill, 4-quart Round Wells, Insulated Round Wells or low watt configurations)
- Standard Control for auto-fill models only

2. Control Type:

- Thermostatic
- Infinite

NOTE: Infinite controls are only available on UR units

3. Leads – Extended high temp lead wire, per foot (1 foot standard)

4. Thermostat with 6" Capillary (3' standard)

5. Corners

- Standard (Rounded)
- Square Corners

Accessories for Individual Built-In Heated Wells

- Mounting Kits** for combustible countertops (individual drop-in top mount units only)
- Pan Support Bars:** 12" or 20"
- Adapters** to convert rectangular full-size units to hold 4- or 7-quart round pans, or 4/3-size units to hold 11-quart round pans
- Stainless Steel Pans:**
 - Third-size at 2½" deep (12¾"W x 6¾"D x 2½"H)
 - Half-size at 2½" deep (12¾"W x 10¾"D x 2½"H)
 - Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
 - Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
 - Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

CONTROLS FOR UL and C-UL MODELS

STANDARD CONTROLS

Standard Thermostatic Control with bezel



STANDARD CONTROL AUTO-FILL

Standard Control (only for auto-fill)



OPTIONAL CONTROLS



WM Control Assembly (not for auto-fill or Insulated Round Wells)



ITC Control (Not available for 4-quart Round Wells, low watt configurations, auto-fill or Insulated Round Wells)



Larger Recessed Thermostatic Control

CONTROL CUTOUT DIMENSIONS

| Control Box | Width | Height |
|---------------------------------------|-------|--------|
| Standard Thermostatic (with bezel) | 3¼" | 3¾" |
| Optional WM Control Assembly | 4¾" | 5" |
| Optional Larger Recessed Thermostatic | 5⅞" | 6⅝" |
| Optional ITC | 5⅞" | 6⅝" |
| Standard Control for Auto-fill | 10⅞" | 4¾" |

FABRICATOR CONTROLS ONLY – UR and C-UR Components

"RT" added to model number indicates unit with thermostatic control, lit rocker switch and 36" capillary



"RN" added to model number indicates unit with infinite switch control, pilot light and 36" leads



CONTROL CUTOUT DIMENSIONS

| Control | Width | Height |
|--------------|-------|--------|
| Thermostatic | 2⅞" | 3⅝" |
| Infinite | 2⅞" | 3⅝" |

5. Valve

- ¾" NPT Ball Valve for unit with Drain
- ¾" NPT Gate Valve for unit with Drain

6. Remote Handle for ¾" Drains only and includes a Ball Valve

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 and click on the Video Library. While you are there, watch the "Hatco® Refrigerated Wells" video as well.

ACCESSORIES – PAGES 58-59



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

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|------------------------|---------------|---------------|---------------|---------------|
| HWB-FUL, -FULD, FULDA | 14" | 14¼" | 22" | 22¼" |
| HWBI-FUL, -FULD, FULDA | 14" | 14¼" | 22" | 22¼" |
| HWB-, HWBI-43 | 14" | 14¼" | 29" | 29¼" |
| HWB-, HWBI-4QT | 9" | 9¼" | 9" | 9¼" |
| HWB-, HWBI-7QT | 11" | 11¼" | 11" | 11¼" |
| HWB-, HWBI-11QT | 13" | 13¼" | 13" | 13¼" |

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

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|---------------------|---------------|---------------|---------------|---------------|
| HWB-FUL, -FULD | 12⅝" | 12⅞" | 20⅞" | 20⅞" |
| HWB-FULDA | 12⅝" | 12⅞" | 20⅞" | 20⅞" |
| HWBI-FUL, -FULD | 12¼" | 12⅞" | 20¾" | 20⅞" |
| HWBI-FULDA® | 12¾" | 12⅞" | 20⅞" | 20⅞" |
| HWBIB-FUL®, -FULDA® | 12⅜" | 12⅞" | 20⅜" | 20⅜" |
| HWB-, HWBI-43 | 12⅞" | 12⅞" | 27⅞" | 28" |
| HWB-4QT, | 7⅞" Dia. | 7⅞" Dia. | — | — |
| HWB-7QT | 9⅞" Dia. | 9⅞" Dia. | — | — |
| HWB-11QT | 11⅞" Dia. | 11⅞" Dia. | — | — |
| HWBI-4QT, | 7⅞" Dia. | 7⅞" Dia. | — | — |
| HWBI-7QT | 9⅞" Dia. | 9⅞" Dia. | — | — |
| HWBI-11QT | 11⅞" Dia. | 11⅞" Dia. | — | — |

® Must be flanged.

Built-In Full-Size Heated Wells – UL and C-UL Models

Hatco Built-In Heated Wells hold heated foods at safe-serving temperatures. Compared to other 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 full-size only in top or bottom mount, insulated or uninsulated
- Low (120V only), 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
- Available with optional square corners in lieu of standard round corners
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert full-size wells to hold round pans

Control Options

– See page 49



HWB-FULD
with
accessory
food pan



HWBI-FULD
with accessory
food pan

HWBIB-FULD
with accessory
food pan

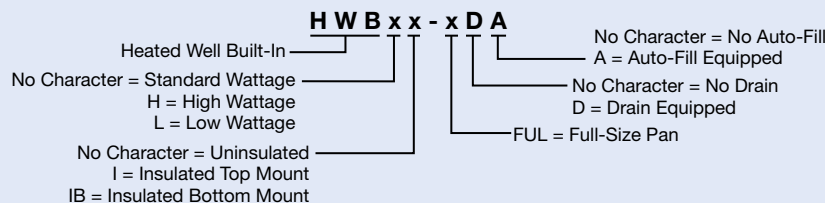
BUILT-IN FULL-SIZE RECTANGULAR UL AND C-UL WELLS

| Model | Description | Dimensions W x D x H | Voltage | Watts | Approx. Ship Weight |
|----------------------|--|--|-----------------|-------|------------------------|
| Low Watt | | | | | |
| HWBL-FUL | Uninsulated Top or Bottom Mount | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120 | 750 | 22 lbs. |
| HWBL-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120 | 750 | 22 lbs. |
| HWBL-FULDA | Uninsulated Top or Bottom Mount w/Drain, Auto-fill | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120 | 765 | 21 lbs. |
| HWBLI-FUL | Insulated Top or Bottom Mount | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120 | 750 | 30 lbs. |
| HWBLI-FULD | Insulated Top or Bottom Mount w/Drain | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120 | 750 | 26 lbs. |
| HWBLI-FULDA | Insulated Top Mount Only w/Drain, Auto-fill | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ³ / ₈ " | 120 | 765 | 30 lbs. |
| HWBLIB-FUL | Insulated Bottom Mount Only | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120 | 750 | 30 lbs. |
| HWBLIB-FULD | Insulated Bottom Mount Only w/Drain | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120 | 750 | 29 lbs. |
| HWBLIB-FULDA | Insulated Bottom Mount Only w/Drain, Auto-fill | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120 | 765 | 35 lbs. |
| Standard Watt | | | | | |
| HWB-FUL | Uninsulated Top or Bottom Mount | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120, 208 or 240 | 1200 | 22 lbs. |
| HWB-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120, 208 or 240 | 1200 | 22 lbs. |
| HWB-FULDA | Uninsulated Top or Bottom Mount w/Drain, Auto-fill | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120, 208 or 240 | 1215 | 31 lbs. |
| HWBI-FUL | Insulated Top or Bottom Mount | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 26 lbs. |
| HWBI-FULD | Insulated Top or Bottom Mount w/Drain | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 25 lbs. |
| HWBI-FULDA | Insulated Top Mount Only w/Drain, Auto-fill | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ³ / ₈ " | 120, 208 or 240 | 1215 | 30 lbs. |
| HWBIB-FUL | Insulated Bottom Mount Only | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 28 lbs. |
| HWBIB-FULD | Insulated Bottom Mount Only w/Drain | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 28 lbs. |
| HWBIB-FULDA | Insulated Bottom Mount Only w/Drain, Auto-fill | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1215 | 35 lbs. |
| High Watt | | | | | |
| HWBH-FUL | Uninsulated Top or Bottom Mount | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120, 208 or 240 | 1650 | 22 lbs. |
| HWBH-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120, 208 or 240 | 1650 | 22 lbs. |
| HWBH-FULDA | Uninsulated Top or Bottom Mount w/Drain, Auto-fill | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ " | 120, 208 or 240 | 1665 | 26 lbs. |
| HWBHI-FUL | Insulated Top or Bottom Mount | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 26 lbs. |
| HWBHI-FULD | Insulated Top or Bottom Mount w/Drain | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 31 lbs. |
| HWBHI-FULDA | Insulated Top Mount Only w/Drain, Auto-fill | 13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ³ / ₈ " | 120, 208 or 240 | 1665 | 30 lbs. |
| HWBHIB-FUL | Insulated Bottom Mount Only | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 30 lbs. |
| HWBHIB-FULD | Insulated Bottom Mount Only w/Drain | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 30 lbs. |
| HWBHIB-FULDA | Insulated Bottom Mount Only w/Drain, Auto-fill | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1665 | 35 lbs. |

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

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation (top mounted only), 3' conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch.



**COUNTERTOP CUT-OUT
DIMENSIONS – PAGE 49
OPTIONS – PAGE 51
ACCESSORIES – PAGES 58-59**



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



Standard Thermostatic Control with control box bezel in optional *Designer* Warm Red



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

OPTIONS (available at time of purchase only)

Designer Colors for Flush Mount Control Box Bezel, not available for Auto-fill or HWB-FUL
Non-standard colors are non-returnable – Stainless Steel is standard –

| | |
|-------------------|--|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| HWB-LEAD | Power Supply Lead Wire (Lead Wire only – Conduit not included) |
| HWB-CORD | HWB-FUL with Cord Standard (Shown below) (Not available for auto-fill models, low watt models available in 120V only) HWBI-FUL with Cord Standard (Shown below) All models except Insulated Top Mount with auto-fill, low watt models are available in 120V only) |
| HWBI-CORD | |
| HWBIB-BRKT | Mounting Bracket for Insulated Bottom Mount (HWBIB series) |
| HWB-SQUARE | Square Pan Corners (In lieu of standard round pan corners) |

Control Options –

| | |
|--------------------|--|
| HWB-TSTAT | Thermostat with 6' Capillary, (in lieu of standard 3', not available for auto-fill) |
| HWB-RTC | Larger Recessed Thermostatic Control Box (not available for auto-fill) |
| HWB-ITC | ITC Control with Large Control Box (not available for auto-fill, units without a drain or low watt configurations) |
| WM Assembly | Control Assembly Replacement (not available for auto-fill models) |

ACCESSORIES – PAGE 58-59

COLORS AND FINISHES – INSIDE BACK COVER

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



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



Square Corner



Standard Corner



HWB-FUL with optional **HWB-TSTAT** Thermostat with 6' capillary (Not available for auto-fill)

Drop-In 4/3-Size Heated Wells – UL and C-UL Models

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
- Low (120V only), standard and high watt
- Available with or without a drain (easy to clean with larger drain and 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 available

Control Options

– See page 49

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 UL AND C-UL WELLS

| Model | Description | Dimensions W x D x H | Voltage | Watts | Approx. Ship Weight |
|----------------------|--------------------------------|---|-----------------|-------|------------------------|
| Low Watt | | | | | |
| HWBL-43 | Uninsulated | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120 | 750 | 35 lbs. |
| HWBL-43D | Uninsulated w/Drain | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120 | 750 | 24 lbs. |
| HWBL-43DA | Uninsulated w/Drain, Auto-fill | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120 | 765 | 36 lbs. |
| HWBLI-43 | Insulated | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 10 $\frac{1}{16}$ " | 120 | 750 | 33 lbs. |
| HWBLI-43D | Insulated w/Drain | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 10 $\frac{1}{16}$ " | 120 | 750 | 31 lbs. |
| Standard Watt | | | | | |
| HWB-43 | Uninsulated | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120, 208 or 240 | 1200 | 24 lbs. |
| HWB-43D | Uninsulated w/Drain | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120, 208 or 240 | 1200 | 24 lbs. |
| HWB-43DA | Uninsulated w/Drain, Auto-fill | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120, 208 or 240 | 1215 | 27 lbs. |
| HWBI-43 | Insulated | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 10 $\frac{1}{16}$ " | 120, 208 or 240 | 1200 | 30 lbs. |
| HWBI-43D | Insulated w/Drain | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 10 $\frac{1}{16}$ " | 120, 208 or 240 | 1200 | 31 lbs. |
| High Watt | | | | | |
| HWBH-43 | Uninsulated | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120, 208 or 240 | 1650 | 24 lbs. |
| HWBH-43D | Uninsulated w/Drain | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120, 208 or 240 | 1650 | 24 lbs. |
| HWBH-43DA | Uninsulated w/Drain, Auto-fill | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{7}{16}$ " | 120, 208 or 240 | 1665 | 30 lbs. |
| HWBHI-43 | Insulated | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 10 $\frac{1}{16}$ " | 120, 208 or 240 | 1650 | 30 lbs. |
| HWBHI-43D | Insulated w/Drain | 13 $\frac{3}{8}$ " x 28 $\frac{5}{8}$ " x 10 $\frac{1}{16}$ " | 120, 208 or 240 | 1650 | 30 lbs. |

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

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 3' 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)

| | |
|--------------------------|--|
| HWB-LEAD | Power Supply Lead Wire (Lead Wire only – Conduit not included) |
| HWB-AFL | Models HWB, HWBH, HWBL-43DA only - Left water fill hole (front is standard) |
| HWB-AFR | Models HWB, HWBH, HWBL-43DA only - Right water fill hole (front is standard) |
| Control Options – | |
| HWB-TSTAT | Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill) |
| HWB-RTC | Larger Recessed Thermostatic Control Box (not available for auto-fill) |
| WM Assembly | Control Assembly Replacement (not available for auto-fill models) |
| HWB-ITC | ITC Control with Large Control Box (not available for auto-fill, units without a drain or low watt configurations) |

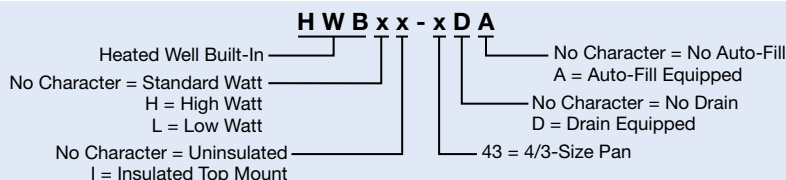
Designer Colors (Control Box Bezel) –

Not available for Auto-fill –

Non-standard colors are non-returnable –

Stainless Steel is standard –

| | |
|---------------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

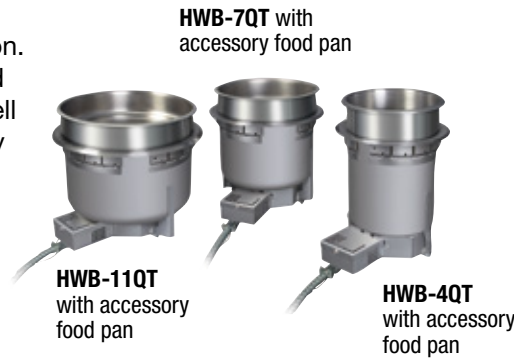


COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
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COLORS AND FINISHES – INSIDE BACK COVER

Drop-In Round Uninsulated Heated Wells – UL And C-UL Models

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 11-quart Round Wells
- Standard or high watt (4-quart standard watt only)
- With or without drain
- EZ locking hardware for easy top mount installation
- Accessory mounting kits for combustible countertops available



Control Options

- Standard (compact) thermostatic control box with lighted On/Off rocker switch and decorative bezel. Can be front mounted or back mounted, and used with or without the decorative bezel
- Optional larger (front mounted) recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability
- Optional WM control assembly available to replace most existing controls on a customer's Drop-In Heated Well unit for easier reading
- Optional ITC control with large control box available for easier reading on 7- or 11-quart standard or high watt configurations

DROP-IN ROUND UL AND C-UL WELLS – UNINSULATED

| Model | Description | Dimensions | Watts | | | Approx. |
|--------------------------|-------------------|--|-------|------|------|-------------|
| | | Dia. x H | 120V | 208V | 240V | Ship Weight |
| 4-Quart – Standard Watt | | | | | | |
| HWB-4QT | Top Mount | 8 ³ / ₈ " x 10 ⁵ / ₈ " | 500 | 536 | 600 | 11 lbs. |
| HWB-4QTD | Top Mount w/Drain | 8 ³ / ₈ " x 10 ⁵ / ₈ " | 500 | 536 | 600 | 10 lbs. |
| 7-Quart – Standard Watt | | | | | | |
| HWB-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 500 | 536 | 600 | 12 lbs. |
| HWB-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 500 | 536 | 600 | 12 lbs. |
| 7-Quart – High Watt | | | | | | |
| HWBH-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 800 | 715 | 800 | 12 lbs. |
| HWBH-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 800 | 715 | 800 | 12 lbs. |
| 11-Quart – Standard Watt | | | | | | |
| HWB-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 500 | 536 | 600 | 13 lbs. |
| HWB-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 500 | 536 | 600 | 14 lbs. |
| 11-Quart – High Watt | | | | | | |
| HWBH-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 800 | 715 | 800 | 13 lbs. |
| HWBH-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ⁹ / ₁₆ " | 800 | 715 | 800 | 13 lbs. |

All Drop-In Round Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 3' conduits between the control and well and a remote thermostat with lighted power switch.



Optional larger recessed thermostatic control



Standard thermostatic control with bezel



WM control assembly



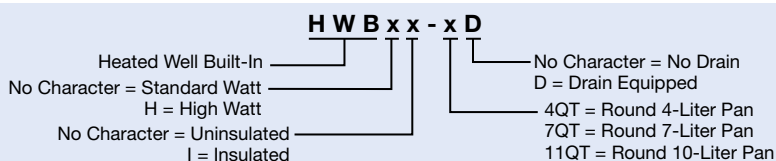
Optional ITC control – (not for 4-quart Round Wells or units without drains) shown in optional control box bezel in Designer White Granite

OPTIONS (available at time of purchase only)

| | |
|--------------------------|--|
| HWB-LEAD | Power Supply Lead Wire (Lead Wire only – Conduit not included) |
| HWB-CORD | Optional cord available on models attached to control box in lieu of conduit and lead wire (120V only) |
| Control Options – | |
| HWB-TSTAT | Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill) |
| HWB-RTC | Larger Recessed Thermostatic Control Box (not available for auto-fill) |
| WM Assembly | Control Assembly Replacement |
| HWB-ITC | ITC Control with large Control Box for 7- and 11-Quart Drop-In Round Wells only |

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

| | |
|--------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |



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COLORS AND FINISHES – INSIDE BACK COVER

Drop-In Round Insulated Heated Wells – UL And C-UL Models

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



Larger recessed thermostatic control at no charge

HWBI-7QTDA with accessory food pan



HWBI-11QTDA with accessory food pan

DROP-IN ROUND UL AND C-UL WELLS – INSULATED

| Model | Description | Dimensions | Watts | | | Approx. Ship Weight |
|-------------------------------------|------------------------------|---|-------|------|------|------------------------|
| | | Dia. x H | 120V | 208V | 240V | |
| 4-Liter (4-Quart) – Standard Watt | | | | | | |
| HWBI-4QT | Top Mount | 8 ³ / ₈ " x 10 ¹ / ₁₆ " | 500 | 536 | 600 | 12 lbs. |
| HWBI-4QTD | Top Mount w/Drain | 8 ³ / ₈ " x 10 ¹ / ₁₆ " | 500 | 536 | 600 | 13 lbs. |
| 7-Liter (7-Quart) – Standard Watt | | | | | | |
| HWBI-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ³ / ₄ " | 500 | 536 | 600 | 12 lbs. |
| HWBI-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ³ / ₄ " | 500 | 536 | 600 | 15 lbs. |
| HWBI-7QTDA | Top Mount w/Drain, Auto-fill | 10 ⁵ / ₁₆ " x 9 ³ / ₄ " | 515 | 551 | 615 | 15 lbs. |
| 7-Liter (7-Quart) – High Watt | | | | | | |
| HWBHI-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ³ / ₄ " | 800 | 715 | 800 | 13 lbs. |
| HWBHI-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ³ / ₄ " | 800 | 715 | 800 | 15 lbs. |
| HWBHI-7QTDA | Top Mount w/Drain, Auto-fill | 10 ⁵ / ₁₆ " x 9 ³ / ₄ " | 815 | 730 | 815 | 19 lbs. |
| 10-Liter (11-Quart) – Standard Watt | | | | | | |
| HWBI-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ³ / ₄ " | 500 | 536 | 600 | 16 lbs. |
| HWBI-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ³ / ₄ " | 500 | 536 | 600 | 21 lbs. |
| HWBI-11QTDA | Top Mount w/Drain, Auto-fill | 12 ⁵ / ₁₆ " x 9 ³ / ₄ " | 515 | 551 | 615 | 23 lbs. |
| 10-Liter (11-Quart) – High Watt | | | | | | |
| HWBHI-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ³ / ₄ " | 800 | 715 | 800 | 16 lbs. |
| HWBHI-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ³ / ₄ " | 800 | 715 | 800 | 16 lbs. |
| HWBHI-11QTDA | Top Mount w/Drain, Auto-fill | 12 ⁵ / ₁₆ " x 9 ³ / ₄ " | 815 | 730 | 815 | 27 lbs. |

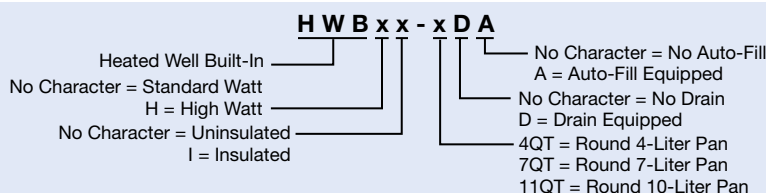
All Drop-In Round Insulated Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 3' 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) |
| HWBI-CORD | Optional cord available on models attached to control box in lieu of conduit and lead wire (120V only) |
| Control Options – | |
| HWB-TSTAT | Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill) |
| HWB-RTC | Larger Recessed Thermostatic Control (not available for auto-fill) |



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59

Built-In Full-Size Heated Wells – UR and C-UR Components

Having the same great features as all of the Hatco Heated Wells, plus the added benefit of allowing fabricators the freedom to design their own steam tables, these units hold hot food products at safe-serving temperatures.

NOTE: Fabricators will need to obtain UL approvals.

- Without conduit and control box enclosure
- Thermostatic or infinite controls available (infinite switch option not available on 120V high watt)
- With or without drains
- Low, standard and high watt models
- Available with optional square corners in lieu of standard round corners



HWBRT-FULD
with accessory
food pan

Control Options

– See page 49

HWBIBRT-FULD with
accessory food pan



HWBIBRT-FULD with
accessory food pan

Wells

BUILT-IN FULL-SIZE RECTANGULAR WELLS UR AND C-UR COMPONENTS

| Model [■] | Description | Dimensions (W x D x H) | Voltage | Watts | Approx. Ship Weight |
|----------------------|---|---|-----------------|-------|---------------------|
| Low Watt | | | | | |
| HWBLRT-FUL | Uninsulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120 | 750 | 21 lbs. |
| HWBLRT-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120 | 750 | 20 lbs. |
| HWBLRN-FUL | Uninsulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120 | 750 | 19 lbs. |
| HWBLRN-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120 | 750 | 20 lbs. |
| HWBLIRT-FUL | Insulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120 | 750 | 27 lbs. |
| HWBLIRT-FULD | Insulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120 | 750 | 19 lbs. |
| HWBLIBRT-FUL | Insulated Bottom Mount Only | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120 | 750 | 28 lbs. |
| HWBLIBRT-FULD | Insulated Bottom Mount Only w/Drain | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120 | 750 | 26 lbs. |
| Standard Watt | | | | | |
| HWBRT-FUL | Uninsulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120, 208 or 240 | 1200 | 19 lbs. |
| HWBRT-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120, 208 or 240 | 1200 | 20 lbs. |
| HWBRN-FUL | Uninsulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120, 208 or 240 | 1200 | 19 lbs. |
| HWBRN-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120, 208 or 240 | 1200 | 20 lbs. |
| HWBIRT-FUL | Insulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 24 lbs. |
| HWBIRT-FULD | Insulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 26 lbs. |
| HWBIBRT-FUL | Insulated Bottom Mount Only | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 26 lbs. |
| HWBIBRT-FULD | Insulated Bottom Mount Only w/Drain | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1200 | 26 lbs. |
| High Watt | | | | | |
| HWBHRT-FUL | Uninsulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120, 208 or 240 | 1650 | 21 lbs. |
| HWBHRT-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 120, 208 or 240 | 1650 | 18 lbs. |
| HWBHRN-FUL | Uninsulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 208 or 240 | 1650 | 21 lbs. |
| HWBHRN-FULD | Uninsulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ³ / ₈ " | 208 or 240 | 1650 | 20 lbs. |
| HWBHIRT-FUL | Insulated Top or Bottom Mount | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 26 lbs. |
| HWBHIRT-FULD | Insulated Top or Bottom Mount w/Drain | 13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 28 lbs. |
| HWBHIBRT-FUL | Insulated Bottom Mount Only | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 28 lbs. |
| HWBHIBRT-FULD | Insulated Bottom Mount Only w/Drain | 13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ " | 120, 208 or 240 | 1650 | 28 lbs. |

- "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
 "RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

All Built-In Full-Size Rectangular UR and C-UR Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation (top mounted only).

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

| | |
|--------------------|--|
| HWB-LEAD-UR | Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included) |
| HWB-SQUARE | Square Pan Corners (In lieu of standard round pan corners) |

Control Options –

| | |
|---------------------|--|
| HWB-TSTAT-UR | Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included) |
|---------------------|--|

Standard Corner



Square Corner



| H W B x x x - x D | |
|--|--|
| Heated Well Built-In | |
| No Character = Standard Wattage | |
| H = High Wattage | |
| L = Low Wattage | |
| No Character = Non-insulated | |
| I = Insulated Top Mount | |
| IB = Insulated Bottom Mount | |
| No Character = No Drain | |
| D = Drain Equipped | |
| FUL = Full-Size Pan | |
| RT = Thermostatic Control (UR Only) | |
| RN = Infinite Switch Control (UR Only) | |

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
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Drop-In 4/3-Size Heated Wells – UR and C-UR Components

Having the same great features as all of the Hatco Heated Wells, plus the added benefit of allowing fabricators the freedom to design their own steam tables with UL recognized components, these units hold hot food products at safe-serving temperatures.

- Without conduit and control box enclosure
- Thermostatic or infinite controls available (infinite switch option not available on 120V high watt)
- With or without drains
- Low, standard and high watt models



HWBRT-43D with accessory food pans (single unit can hold 4 third-size pans)

NOTE: Fabricators will need to obtain UL approvals.

Control Options

The UR and C-UR models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls – available with indicator light (infinite switch option not available on 120V high watt)



Thermostatic control



Infinite control

CONTROL CUTOUT DIMENSIONS

| Control | Width | Height |
|--------------|-------------------|-------------------|
| Thermostatic | 2 $\frac{1}{8}$ " | 3 $\frac{3}{8}$ " |
| Infinite | 2 $\frac{1}{8}$ " | 3 $\frac{3}{8}$ " |

DROP-IN 4/3-SIZE RECTANGULAR WELLS UR AND C-UR COMPONENTS

| Model ■ | Description | Dimensions W x D x H | Voltage | Watts | Approx. Ship Weight |
|----------------------|---------------------|---|-----------------|-------|------------------------|
| Low Watt | | | | | |
| HWBLRT-43 | Uninsulated | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120 | 750 | 30 lbs. |
| HWBLRT-43D | Uninsulated w/Drain | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120 | 750 | 33 lbs. |
| HWBLRN-43 | Uninsulated | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120 | 750 | 21 lbs. |
| HWBLRN-43D | Uninsulated w/Drain | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120 | 750 | 33 lbs. |
| Standard Watt | | | | | |
| HWBRT-43 | Uninsulated | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120, 208 or 240 | 1200 | 23 lbs. |
| HWBRT-43D | Uninsulated w/Drain | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120, 208 or 240 | 1200 | 21 lbs. |
| HWBRN-43 | Uninsulated | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120, 208 or 240 | 1200 | 21 lbs. |
| HWBRN-43D | Uninsulated w/Drain | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120, 208 or 240 | 1200 | 21 lbs. |
| High Watt | | | | | |
| HWBHRT-43 | Uninsulated | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120, 208 or 240 | 1650 | 30 lbs. |
| HWBHRT-43D | Uninsulated w/Drain | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 120, 208 or 240 | 1650 | 21 lbs. |
| HWBHRN-43 | Uninsulated | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 208 or 240 | 1650 | 30 lbs. |
| HWBHRN-43D | Uninsulated w/Drain | 13 $\frac{1}{2}$ " x 28 $\frac{5}{8}$ " x 9 $\frac{3}{8}$ " | 208 or 240 | 1650 | 33 lbs. |

- "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
- "RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

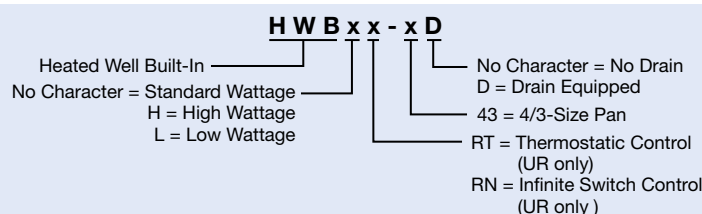
All Drop-In 4/3-Size Rectangular UR and C-UR Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation.

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

| | |
|--------------------------|--|
| HWB-LEAD-UR | Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included) |
| Control Options – | |
| HWB-TSTAT-UR | Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included) |



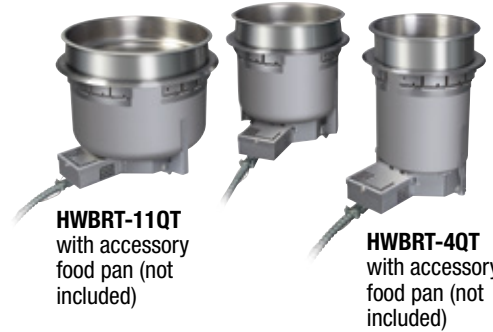
COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59

Drop-In Round Heated Wells – UR and C-UR Components

Ideal for the fabricator who wants to design a specific steam table layout. Easy to install, and easy to service, the Round Heated Wells come with control, size, drain and wattage choices.

- 4-, 7- and 11-quart Round Heated Wells
- Standard or high watt (4-quart standard watt only)
- With or without drain
- Thermostatic or infinite controls available
- Without conduit and control box enclosure

HWBRT-7QT with accessory food pan (not included)



HWBRT-11QT
with accessory food pan (not included)

HWBRT-4QT
with accessory food pan (not included)

Wells

NOTE: Fabricators will need to obtain UL approvals.

DROP-IN ROUND WELLS UR AND C-UR COMPONENTS – UNINSULATED

| Model ■ | Description | Dimensions | Watts | | | Approx. |
|--------------------------|-------------------|---|-------|------|------|-------------|
| | | Dia. x H | 120V | 208V | 240V | Ship Weight |
| 4-Quart – Standard Watt | | | | | | |
| HWBRT-4QT | Top Mount | 8 ³ / ₈ " x 10 ⁵ / ₈ " | 500 | 536 | 600 | 9 lbs. |
| HWBRT-4QTD | Top Mount w/Drain | 8 ³ / ₈ " x 10 ⁵ / ₈ " | 500 | 536 | 600 | 9 lbs. |
| HWBRN-4QT | Top Mount | 8 ³ / ₈ " x 10 ⁵ / ₈ " | 500 | 536 | 600 | 6 lbs. |
| HWBRN-4QTD | Top Mount w/Drain | 8 ³ / ₈ " x 10 ⁵ / ₈ " | 500 | 536 | 600 | 10 lbs. |
| 7-Quart – Standard Watt | | | | | | |
| HWBRT-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 11 lbs. |
| HWBRT-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 11 lbs. |
| HWBRN-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 7 lbs. |
| HWBRN-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 10 lbs. |
| 7-Quart – High Watt | | | | | | |
| HWBHRT-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 11 lbs. |
| HWBHRT-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 9 lbs. |
| HWBHRN-7QT | Top Mount | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 7 lbs. |
| HWBHRN-7QTD | Top Mount w/Drain | 10 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 13 lbs. |
| 11-Quart – Standard Watt | | | | | | |
| HWBRT-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 10 lbs. |
| HWBRT-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 11 lbs. |
| HWBRN-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 10 lbs. |
| HWBRN-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 500 | 536 | 600 | 11 lbs. |
| 11-Quart – High Watt | | | | | | |
| HWBHRT-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 15 lbs. |
| HWBHRT-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 11 lbs. |
| HWBHRN-11QT | Top Mount | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 10 lbs. |
| HWBHRN-11QTD | Top Mount w/Drain | 12 ⁵ / ₁₆ " x 9 ⁵ / ₈ " | 800 | 715 | 800 | 13 lbs. |

- "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
 "RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

All Drop-In Round UR and C-UR Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation.

Control Options

The UR and C-UR models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls – available with indicator light



Thermostatic control



Infinite control

CONTROL CUTOUT DIMENSIONS

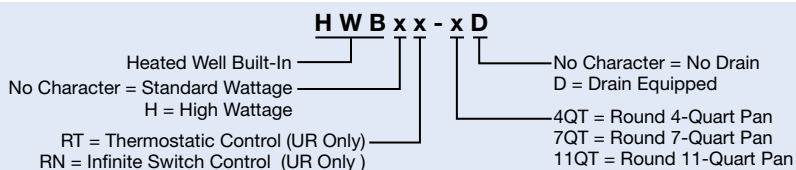
| Control | Width | Height |
|---------------------|-------------------|-------------------|
| Thermostatic | 2 $\frac{1}{8}$ " | 3 $\frac{3}{8}$ " |
| Infinite | 2 $\frac{1}{8}$ " | 3 $\frac{3}{8}$ " |

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

HWB-LEAD-UR Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included)

Control Options –

HWB-TSTAT-UR Thermostat with 6' Capillary for "RT" Components
 (in lieu of standard 3', Thermostat only – Conduit not included)



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59

Drop-In Hot/Cold Well and Heated Well Accessories

(available for purchase at any time)

Wells



FTB-2
with accessory
full-size
sheet pans

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

ST PAN 1/3

ST PAN 1/2

ST PAN 2

ST PAN 4



PANS – LIDS – TRIVETS

| | |
|-------------------|--|
| ST PAN 1/3 | Third-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 6 $\frac{1}{8}$ "D x 2 $\frac{1}{2}$ "H |
| ST PAN 1/2 | Half-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 10 $\frac{3}{8}$ "D x 2 $\frac{1}{2}$ "H |
| ST PAN 2 | Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H |
| ST PAN 4 | Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 4"H |
| HDW 6" PAN | Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 6"H |
| 4QT-PAN | 4-Quart Round Pan |
| 7QT-PAN | 7-Quart Round Pan |
| 11QT-PAN | 11-Quart Round Pan |

Notched Lid for Round Pans –

| | |
|-------------------|------------------------------------|
| 4QT-LID-1 | 4-Quart Round, Notched, Solid Lid |
| 7QT-LID-1 | 7-Quart Round, Notched, Solid Lid |
| 11QT-LID-1 | 11-Quart Round, Notched, Solid Lid |

Hinged Lid for Round Pans –

| | |
|-----------------|--|
| 4QT-LID | 4-Quart Round, Hinged and Notched Lid |
| 7QT-LID | 7-Quart Round, Hinged and Notched Lid |
| 11QT-LID | 11-Quart Round, Hinged and Notched Lid |

Wire Trivets Stainless –

| | |
|-----------------------|--|
| TRIVET (1/2)SS | Half-Size – 10 $\frac{1}{8}$ "W x 7 $\frac{1}{8}$ "D |
| TRIVET SS | Full-Size – 10 $\frac{1}{8}$ "W x 18"D |



HDW 6" PAN

11QT-PAN



4QT-PAN

7QT-PAN

11QT-LID



7QT-LID

4QT-LID

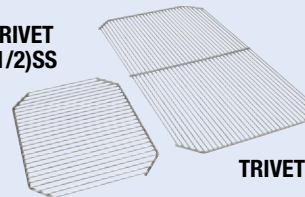
7QT-LID-1

11QT-LID-1



4QT-LID-1

TRIVET (1/2)SS



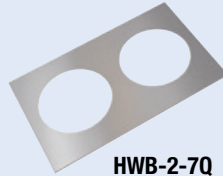
TRIVET SS

ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 59

Drop-In Hot/Cold Well and 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

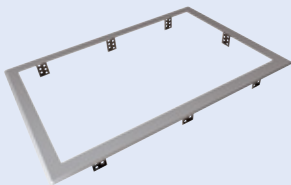


HWB-3-4Q

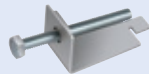
ADAPTERS – SUPPORT BARS

| | |
|-------------------|--|
| HWB-2-7Q | Adapter to convert warmer to hold two 7-Quart Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only) |
| HWB-3-4Q | Adapter to convert warmer to hold three 4-Quart Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only) |
| HWB-2-11Q | Adapter to convert warmer to hold two 11-Quart Inserts (HWB-43 Rectangular and HWBI43 Modular Heated Wells only) |
| HWB12BAR | 12" Pan Support Bar for Built-In and Drop-In Heated Wells |
| HWB20BAR | 20" Pan Support Bar for Built-In and Drop-In Heated Wells (not available for HWBI-43 series) |
| HWBGM12BAR | 12" Pan Support Bar for Drop-In Modular/Ganged Models |
| HWBGM20BAR | 20" Pan Support Bar for Drop-In Modular/Ganged Models (not available for HWBI43 series) |

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 –

| | |
|--------------------|--|
| HWB-FUL-MNT | Mounting Kit for combustible countertops for HWB-FUL series only |
| HWB-43-MNT | Mounting Kit for combustible countertops for HWB-43 series only |
| HWB-4Q-MNT | Mounting Kit for combustible countertops for HWB-4Q series only |
| HWB-7Q-MNT | Mounting Kit for combustible countertops for HWB-7Q series only |
| HWB-11Q-MNT | Mounting Kit for combustible countertops for HWB-11Q series only |

| | |
|--------------------|--|
| HWB-MNT-REC | Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells, HWBI Modular Heated Wells only) |
| HWB-MNT-RND | Kit allows mounting to thick countertops - 4 Bracket (Round Heated Wells only) |

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

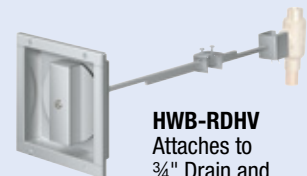
| | |
|-------------------|-----------------|
| HWBI2MANIF | 2-Pan Accessory |
| HWBI3MANIF | 3-Pan Accessory |
| HWBI4MANIF | 4-Pan Accessory |
| HWBI5MANIF | 5-Pan Accessory |
| HWBI6MANIF | 6-Pan Accessory |

Necessary at your Well Installation –

| | |
|-----------------------|---|
| BALLVALVE3/4 | High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold |
| BALLVALVE1INCH | High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only) |
| GATEVALVE3/4IN | High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold |
| GATEVALVE1INCH | High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only) |
| HWB-RDHV | Heated Well Remote Handle for 3/4" Drains only and includes a Ball Valve |



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. 63-66*



DL-400-SN in Glossy Gray
Gloss finish *pg. 63-66*



DL-400-STR in Glossy Gray
Gloss finish *pg. 63-66*



DL-500-SR in Bright Brass
Plated finish *pg. 63-66*



DL-700-RL in Glossy Gray Gloss finish
(sneeze guards not available) *pg. 63-66*



DL-725-STR in Bright Nickel
Plated finish *pg. 63-66*



DL-750-STR in Bright Nickel
Plated finish *pg. 63-66*



HL5-60 in Standard Clear Anodized finish
(sneeze guards not available) *pg. 68*



Decorative Lamps & Display Lights

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 Standard Watt (120V bulb, 250W) no closer than 3" from a sidewall and no closer than 16" above a combustible surface, or no closer than 5" to a non-combustible surface.

NOTE: Install HIGH WATT (120V, 375W bulb) no closer than 3" from a sidewall and no closer than 27" above a combustible surface, or no closer than 17" to a non-combustible surface.

NOTE: Multiple installation of Decorative Lamps must have a minimum clearance of 12" 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

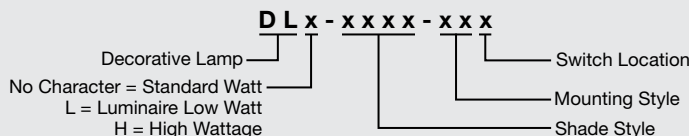
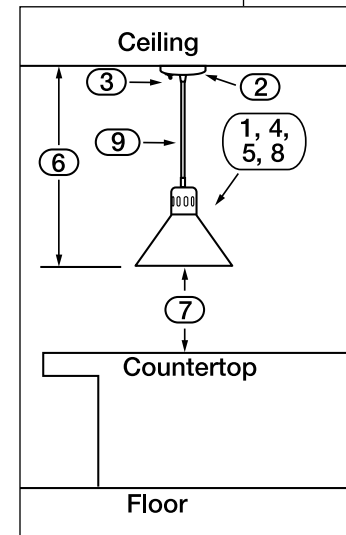
Specify the following information with your order:

- Electrical:** Voltage 120V and Wattage 100 (Luminaire), 250 (Standard) or 375 (High)
- Mounting Style Code:** AS, AST, RC, RCT, R, RT, S, ST
- 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
- Shade and Canopy Colors:**
Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red (lampshade only), Brilliant Blue (lampshade only), Clear Coat Brushed Metal (lampshade only), Bright Brass, Bright Nickel, Bright Copper, Antique Nickel, Antique Brass, Antique Bronze
- Overall Unit Length:** For C, CT, S, ST or AS, AST 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, Clear Coated, Red Uncoated or Red Coated
375W Clear Uncoated, Clear Coated
- Optional Cord/Track Color:** Black (standard), White (optional)

Special process required and extended lead times, see page 65 for additional charge.

Specify your appropriate accessories with your order.

Mounting Style availability dependent on Shade Style type. See pages 63 & 64 for details.



Decorative Lamps/ Luminares

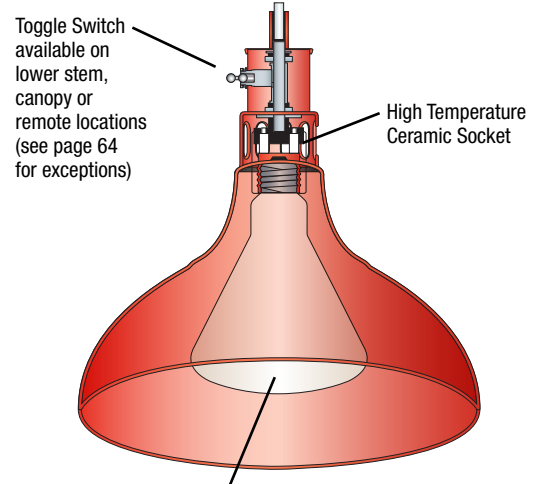
Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for any location, the range of lights are available with a selection of personalized choices: shade styles, 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
- Ten 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
- Low, standard and high watt bulbs available
- Available for food holding and display or lighting only applications

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

Black or white cord options available. Various cord lengths available, starting at 17", while retractable can vary

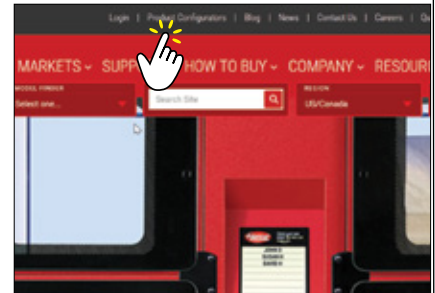


Bulbs for:
40W clear, coated (Luminaire only or DLL models)
250W (DL models) or 375W (DLH models) in clear, coated or uncoated
250W (DL models) red, uncoated or coated

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 63 through 66.

- GO online at: www.hatcocorp.com and click on "Product Configurators" than "Build a Lamp" 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 four pages) to build your Hatco model code. Then look at the following page for the accessories, like a bulb or track, to easily complete your total order.



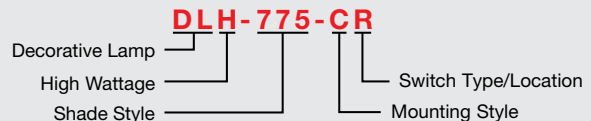
Hatco Website shown, click on "Product Configurators" then "Build A Lamp" in the header to configure your choices



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

Visit www.hatcocorp.com
Click on "Build a Lamp"

HOW TO BUILD A LAMP



Specify the following options when ordering:

| | | |
|-------------------|---------------|---|
| 1 Electrical | DLH | (High Watt - 375 watt max) |
| 2 Mounting Style | C | (Cord Mount) |
| 3 Switch Location | R | (Remote Switch Location) |
| 4 Shade Style | -775 | (See Shade Style on page 65) |
| Shade Color | BBRASS | (Bright Brass Plated Finish) |
| 6 Overall Length | 80" | (Overall Length) - Only C mounts & over 72" |

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

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.
In order to get exactly what you need in the least amount of time, have this handy
when ordering your Hatco Decorative Lamp.



BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 1 AND 2 (To determine your model code, pick all your options - bulb not included)

STEP 1: ELECTRICAL

Voltage 120

Wattage –

DLL- Luminaire 100 watt max
DL- Standard 250 watt max
DLH- High Watt 375 watt max

STEP 2: MOUNTING STYLE

Mounting Style –

C® Cord (specify Cord Color)
CT*® Cord Mount to Track Adapter (specify Cord and Track Color)
R® Coiled Retractable Mount (specify Cord Color)
RC® Retractable Cord (specify Cord Color)
RT*® Coiled Retractable Mount to Track Adapter (specify Cord and Track Color)
RCT*® Retractable Cord Mount to Track Adapter (specify Cord and Track Color)
S® Stem

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

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

***NOTE:** Lamp shade diameter and wattage may limit number of lamps per track. To ensure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).



DL-1600-RCL shown with Retractable Cord Mount

DL-1800-RL shown with Coiled Retractable Cord Mount

DLx - xxx - xxx

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

| MOUNTING STYLES | | SPECIFY: | Shade Height | |
|------------------|--|--|-------------------|-------------------|
| | | | 8½" H | 10½" H |
| CORD | C Mount® Cord Mount to canopy. | Overall Length | 17" to any length | 19" to any length |
| | CT Mount*® Cord Mount to track adapter. | | | |
| RETRACTABLE CORD | R Mount® Coiled Retractable Cord Mount. | Overall Length Adjusts to a maximum and minimum according to shade height | 31" to 69½" | 33" to 71½" |
| | RC Mount® Retractable Cord Mount. | | 24" to 72" | 27" to 75" |
| | RT Mount*® Coiled Retractable Cord Mount to track adapter. | | 33⅜" to 71⅞" | 35⅜" to 73⅞" |
| | RCT Mount*® Retractable Cord Mount to track adapter. | | 27" to 75" | 29" to 77" |
| STEM | S Mount® Rigid Stem Mount to canopy. | Overall Length | 14" to 71" | 16" to 73" |

NOTE: Decorative Lamps and Luminaires are non-returnable.

**Go to next page to Continue Step 2
(Stem and Adjustable Stem Mounts) and for Step 3.**

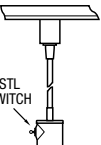
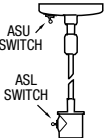
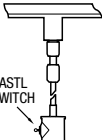
Build A Decorative Lamp Configurator Worksheet

Continued from page 63



Visit www.hatcocorp.com
Click on "Build a Lamp"

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 2 AND 3
(To determine your model code, pick all your options - bulb not included)

| MOUNTING STYLES | | | | | | | | | | | | | | |
|---|--|---|--|------------|------------|------------|-------------|-------------|------------|------------|------------|------------|------------|------------|
| Review Switch Locations below in Step 3 to determine your appropriate model code. | | SPECIFY: | Shade Height | | | | | | | | | | | |
| | | | 8½" H | 10½" H | | | | | | | | | | |
| STEM | ST Mount*  Rigid Stem Mount to track adapter. | Overall Length | 17" to 71" | 19" to 73" | | | | | | | | | | |
| | AS Mount  At install only, limited height adjustments with Rigid Stem Mount to canopy. | | ASU, ASR, ASN <table><tr><td>14" to 16"</td><td>16" to 18"</td></tr><tr><td>16" to 19½"</td><td>18" to 21½"</td></tr><tr><td>20" to 27"</td><td>22" to 29"</td></tr><tr><td>27" to 42"</td><td>29" to 44"</td></tr><tr><td>42" to 72"</td><td>44" to 74"</td></tr></table> | | 14" to 16" | 16" to 18" | 16" to 19½" | 18" to 21½" | 20" to 27" | 22" to 29" | 27" to 42" | 29" to 44" | 42" to 72" | 44" to 74" |
| 14" to 16" | 16" to 18" | | | | | | | | | | | | | |
| 16" to 19½" | 18" to 21½" | | | | | | | | | | | | | |
| 20" to 27" | 22" to 29" | | | | | | | | | | | | | |
| 27" to 42" | 29" to 44" | | | | | | | | | | | | | |
| 42" to 72" | 44" to 74" | | | | | | | | | | | | | |
| ADJUSTABLE | AST Mount*  At install only, limited height adjustments with Rigid Stem Mount to track adapter. | Adjustable Overall Length (at install only) | ASL <table><tr><td>16" to 17"</td><td>18" to 19"</td></tr><tr><td>18" to 22"</td><td>20" to 24"</td></tr><tr><td>22" to 28"</td><td>24" to 30"</td></tr><tr><td>29" to 43"</td><td>31" to 45"</td></tr><tr><td>44" to 73"</td><td>46" to 75"</td></tr></table> | | 16" to 17" | 18" to 19" | 18" to 22" | 20" to 24" | 22" to 28" | 24" to 30" | 29" to 43" | 31" to 45" | 44" to 73" | 46" to 75" |
| | 16" to 17" | | 18" to 19" | | | | | | | | | | | |
| | 18" to 22" | | 20" to 24" | | | | | | | | | | | |
| 22" to 28" | 24" to 30" | | | | | | | | | | | | | |
| 29" to 43" | 31" to 45" | | | | | | | | | | | | | |
| 44" to 73" | 46" to 75" | | | | | | | | | | | | | |
| ASTR, ASTN <table><tr><td>16" to 18"</td><td>18" to 20"</td></tr><tr><td>18" to 21"</td><td>20" to 23"</td></tr><tr><td>22" to 29"</td><td>24" to 31"</td></tr><tr><td>30" to 44"</td><td>32" to 46"</td></tr><tr><td>45" to 74"</td><td>47" to 76"</td></tr></table> | | 16" to 18" | 18" to 20" | 18" to 21" | 20" to 23" | 22" to 29" | 24" to 31" | 30" to 44" | 32" to 46" | 45" to 74" | 47" to 76" | | | |
| 16" to 18" | 18" to 20" | | | | | | | | | | | | | |
| 18" to 21" | 20" to 23" | | | | | | | | | | | | | |
| 22" to 29" | 24" to 31" | | | | | | | | | | | | | |
| 30" to 44" | 32" to 46" | | | | | | | | | | | | | |
| 45" to 74" | 47" to 76" | | | | | | | | | | | | | |
| ASTL <table><tr><td>18" to 19"</td><td>20" to 21"</td></tr><tr><td>20" to 23"</td><td>22" to 25"</td></tr><tr><td>24" to 31"</td><td>26" to 33"</td></tr><tr><td>31" to 45"</td><td>33" to 47"</td></tr><tr><td>46" to 75"</td><td>48" to 77"</td></tr></table> | | 18" to 19" | 20" to 21" | 20" to 23" | 22" to 25" | 24" to 31" | 26" to 33" | 31" to 45" | 33" to 47" | 46" to 75" | 48" to 77" | | | |
| 18" to 19" | 20" to 21" | | | | | | | | | | | | | |
| 20" to 23" | 22" to 25" | | | | | | | | | | | | | |
| 24" to 31" | 26" to 33" | | | | | | | | | | | | | |
| 31" to 45" | 33" to 47" | | | | | | | | | | | | | |
| 46" to 75" | 48" to 77" | | | | | | | | | | | | | |

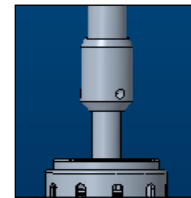
STEP 2: MOUNTING STYLE – continued

Mounting Style –

| | |
|-------------|---|
| ST* | Stem to Track Adapter |
| AS | Adjustable Stem Mount (Limited height adjustment at install only, mount with rigid stem mount to canopy) |
| AST* | Adjustable Stem Track Mount (Limited height adjustment at install only, mount with rigid stem mount to track adapter) |

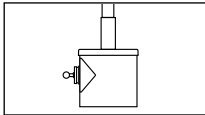
⊙ Not available with a lower switch for DL-2100, -2200, -2300 or -2400

* **NOTE:** Lamp shade diameter and wattage may limit number of lamps per track. To ensure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).



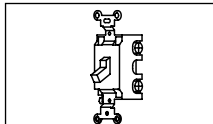
Aluminum Plated Coupler provides a high strength hold for the Adjustable Stem Mount

SWITCH LOCATIONS



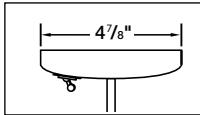
L - Lower Switch

- 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, RC Mounts
 - Track mounts (CT, RT, RCT, ST, AST)

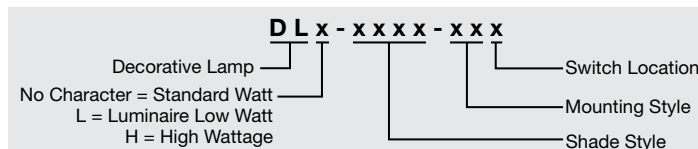
STEP 3: SWITCH LOCATION

Switch Location –

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

Go to next page for Steps 4 and Steps 5.

NOTE: Decorative Lamps and Luminaires are non-returnable.



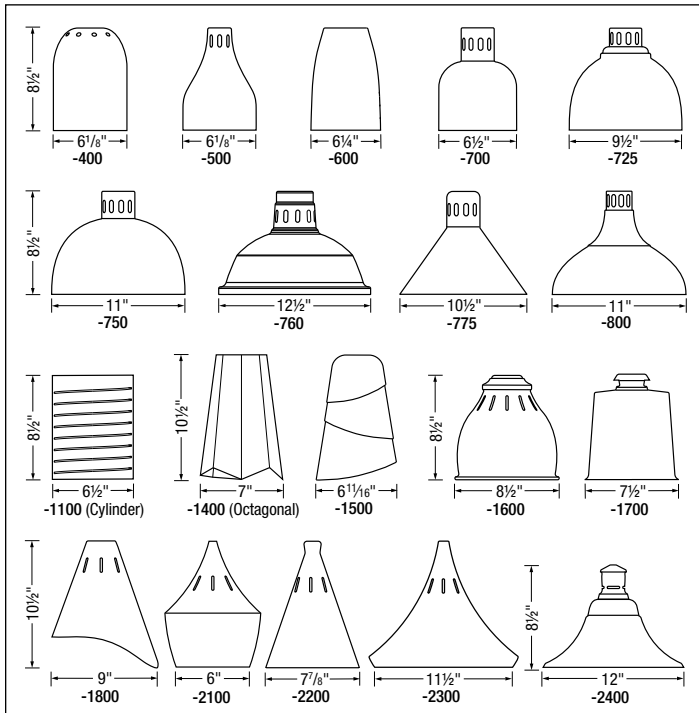
Build A Decorative Lamp Configurator Worksheet

Continued from page 64

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



SHADE STYLES (height and width shown)



STEP 4: SHADE STYLE

| Shade Code | Approx. Ship Weight (depending on components) |
|------------|--|
| -400 | 6-10 lbs. |
| -500 | 6-10 lbs. |
| -600 | 6-10 lbs. |
| -700 | 6-10 lbs. |
| -725 | 6-10 lbs. |
| -750 | 6-10 lbs. |
| -760 | 6-10 lbs. |
| -775 | 6-10 lbs. |
| -800 | 6-10 lbs. |
| -1100 | 6-10 lbs. |
| -1400 | 6-10 lbs. |
| -1500 | 6-10 lbs. |
| -1600 | 6-10 lbs. |
| -1700 | 6-10 lbs. |
| -1800 | 6-10 lbs. |
| -2100 | 6-10 lbs. |
| -2200 | 6-10 lbs. |
| -2300 | 6-10 lbs. |
| -2400 | 6-10 lbs. |

SHADE AND CANOPY COLORS

Designer Colors

Warm Red Black Gray Granite White Granite Navy Blue Hunter Green Antique Copper

Gloss Finishes

Smooth White Gleaming Gold Glossy Gray Bold Black

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

Radiant Red Brilliant Blue Clear Brushed Metal

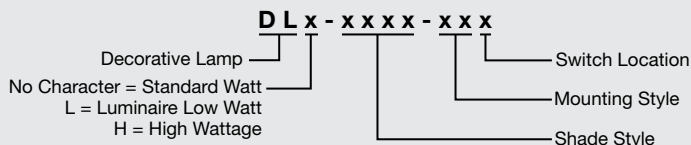
Printed colors are a representation and may not exactly match our Designer, Gloss and Plated Finishes.

STEP 5: SHADE AND CANOPY COLORS®

| Designer Colors | | | |
|---|---------------------|---------------|----------------|
| RED | Warm Red | NAVY | Navy Blue |
| BLACK | Black | GREEN | Hunter Green |
| GRAY | Gray Granite | COPPER | Antique Copper |
| WHITE | White Granite | | |
| Gloss Finishes | | | |
| SWHITE | Smooth White | GGRAY | Glossy Gray |
| GGOLD | Gleaming Gold | BBLACK | Bold Black |
| * Gloss Finishes for Shade Only – (must choose other finish for remainder of unit) – Special Process Required and Extended Lead Times – | | | |
| RRED | Radiant Red | | |
| BBLUE | Brilliant Blue | | |
| CL-COAT | Clear Brushed Metal | | |

**Go to next page to Continue Step 5
(Plated Finishes) and for Step 6.**

NOTE: Decorative Lamps and
Luminaires are non-returnable.



Build A Decorative Lamp Configurator Worksheet

Continued from page 65

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 5 AND 6
(To determine your model code, pick all your options - bulb not included)



Visit www.hatcocorp.com
Click on "Build a Lamp"

STEP 5: SHADE AND CANOPY COLORS*

Plated Finishes –
Special Process Required and Extended Lead Times –

| | |
|-----------------|----------------|
| B BRASS | Bright Brass |
| B NICKEL | Bright Nickel |
| B COPPER | Bright Copper |
| A NICKEL | Antique Nickel |
| A BRASS | Antique Brass |
| A BRONZE | Antique Bronze |

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 or CT Mounts from ceiling to bottom of lamp shade.

Up to 72"

Greater than 72" (C or CT Mount only)

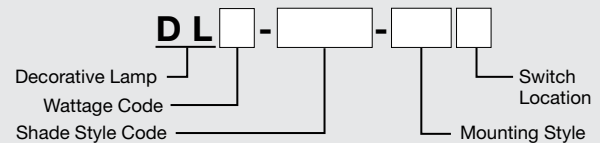
YOUR TOTAL LIST PRICE AND MODEL CODE

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

| | | |
|---------------|-------------------------|---------|
| Step 1 | Electrical | \$ 0.00 |
| Step 2 | Mounting Style | |
| Step 3 | Switch Location | 0.00 |
| Step 4 | Shade Style | |
| Step 5 | Shade and Canopy Colors | |
| Step 6 | Overall Length | |

Your Total Price

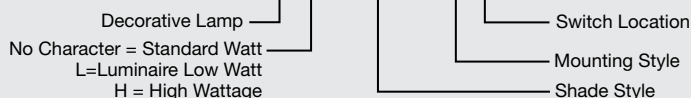
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NOTE: Decorative Lamps and
Luminaires are non-returnable.

BULBS AND ACCESSORIES – PAGE 67

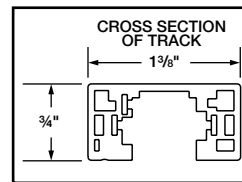
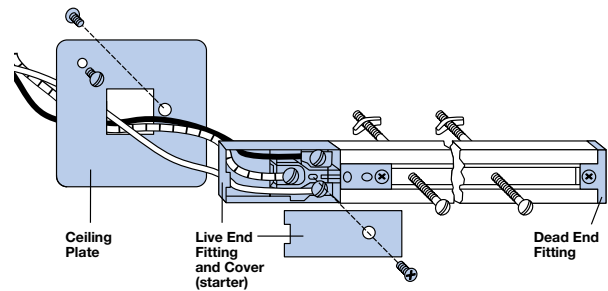
DLx - xxx - xxx





TRACK INSTALLATION AND MODIFICATION KIT –

Highlighted components (for cutting Track Length into multiple sections)



NOTE: Decorative Lamps and Luminares are non-returnable.

Decorative Lamps & Display Lights

OPTIONS (available at time of purchase only)

| | |
|----------------------|---|
| DL-CORD-BK | Black Cord – Standard (C=Cord, R=Retractable Mounts Only) |
| DL-CORD-WHITE | White Cord (C=Cord, R=Retractable Mounts Only) |

Leads – For any Stem Mount or Adjustable Stem Mount unit, must specify Lead Length –

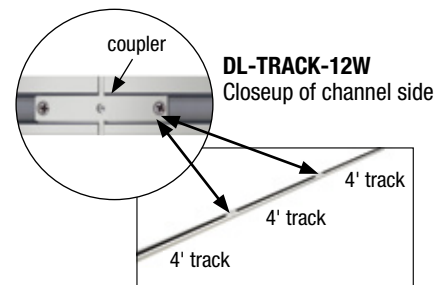
| | |
|----------------|-----------------------------------|
| LEADS5 | 1'-5' Extended Electrical Leads |
| LEADS10 | 6'-10' Extended Electrical Leads |
| LEADS15 | 11'-15' Extended Electrical Leads |
| LEADS20 | 16'-20' Extended Electrical Leads |

ACCESSORIES (available for purchase at any time)

| | |
|------------------------|---|
| DL-TRACK-4B | 4' Track Mount Bar, Black [△] = |
| DL-TRACK-4W | 4' Track Mount Bar, White [△] = |
| DL-TRACK-8B | Two 4' Track Mount Bars with Couplers, Black [△] = |
| DL-TRACK-8W | Two 4' Track Mount Bars with Couplers, White [△] = |
| DL-TRACK-12B | Three 4' Track Mount Bars with Couplers, Black [△] = |
| DL-TRACK-12W | Three 4' Track Mount Bars with Couplers, White [△] = |
| DL-TRACK-16B | Four 4' Track Mount Bars with Couplers, Black [△] = |
| DL-TRACK-16W | Four 4' Track Mount Bars with Couplers, White [△] = |
| DL-TRACKBLK | Additional Track Installation and Modification Kit (includes Ceiling Plate, Live End Fitting and Cover (Starter) and Dead End Fitting) – Black (For cutting Track Length into multiple sections, see above) |
| DL-TRACKWHT | Additional Track Installation and Modification Kit (includes Ceiling Plate, Live End Fitting and Cover (Starter) and Dead End Fitting) – White (For cutting Track Length into multiple sections, see above) |
| DL-SWITCH-16AMP | 16 Amp Lamp Toggle Switch |
| WHITE-CTD-120L | 120 Volt, 40 Watt Clear Bulb, Coated (Luminaire models only) |
| WHITE-UCTD-120 | 120 Volt, 250 Watt Clear Bulb, Uncoated |
| WHITE-UCTD-120H | 120 Volt, 375 Watt Clear Bulb, Uncoated (high watt models only) |
| WHITE-CTD-120 | 120 Volt, 250 Watt Clear Bulb, Coated |
| WHITE-CTD-120H | 120 Volt, 375 Watt Clear Bulb, Coated (high watt models only) |
| RED-UCTD-120 | 120 Volt, 250 Watt Red Bulb, Uncoated |
| RED-CTD-120 | 120 Volt, 250 Watt Red Bulb, Coated |

= Tracks may be cut to fit any length by installer. Modification kits available.

△ Maximum seven (7) 250 watt lamps or five (5) 375 watt lamps per 20 amp Track Bar Circuit. Maximum 1920 watts or 16 amps per any length track. Installer is responsible for properly sizing the supply circuit and the lamp load. Lamp shade diameter and wattage may limit number of lamps per track. Overall length may not add up to the exact desired size for 8', 12' or 16' due to cumulative deductions for each 4' section used.



DL-TRACKBLK



DL-TRACKWHT



WHITE-CTD-120L

RED uncoated, **WHITE** uncoated,
RED coated, **WHITE** coated





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)

- Field replaceable dual LED lights
- Matches the Hatco line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look
- Angle brackets and 6" LED leads are standard
- Optional non-adjustable tubular stands and top or bottom mounting stands available

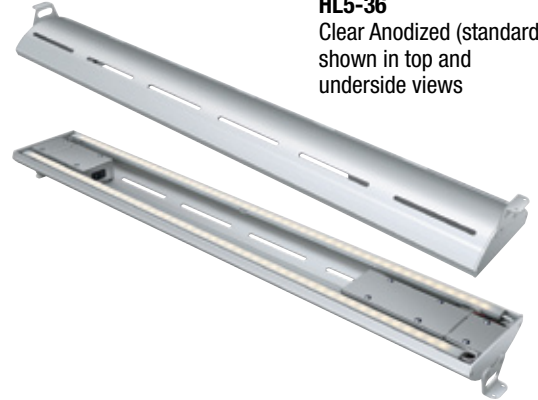
GLO-RITE® CURVED DISPLAY LIGHTS

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|--------|-------|-------------------------|-------|------------------------|
| HL5-18 | 18" | 120 | 4.3 | 9 lbs. |
| HL5-24 | 24" | 120 | 5.9 | 12 lbs. |
| HL5-30 | 30" | 120 | 7.6 | 12 lbs. |
| HL5-36 | 36" | 120 | 9.2 | 12 lbs. |
| HL5-42 | 42" | 120 | 10.8 | 14 lbs. |
| HL5-48 | 48" | 120 | 12.4 | 16 lbs. |
| HL5-54 | 54" | 120 | 14.0 | 17 lbs. |
| HL5-60 | 60" | 120 | 15.7 | 18 lbs. |
| HL5-66 | 66" | 120 | 17.3 | 19 lbs. |
| HL5-72 | 72" | 120 | 18.9 | 20 lbs. |

All Curved Display Light Models Feature:

Voltage: 120, single phase.

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



HL5-36

Clear Anodized (standard)
shown in top and
underside views

Leads: 6" leads - on power side.

Dimensions: 18"-72"W x 6"D x 3"H (height includes standard angle bracket).

OPTIONS (available at time of purchase only)

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

| | |
|-----------------------|--|
| SNTL5-10T,-12T | Top mounting stand (specify 10" or 12" clearance) |
| SNTL5-14T,-16T | Top mounting stand (specify 14" or 16" clearance) |
| SNTL5-10B,-12B | Bottom mounting stand (specify 10" or 12" clearance) |
| SNTL5-14B,-16B | Bottom mounting stand (specify 14" or 16" clearance) |

Bottom Mount Leg –

| | | |
|---------------------|---|---------------|
| NTL5-10, -12 | Tubular stands (specify 10" or 12" clearance) | 1 pair |
| NTL5-14, -16 | Tubular stands (specify 14" or 16" clearance) | 1 pair |
| NTL5-PAINT | Designer color or Gloss Finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable – | 1 pair |

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

| | | | | | | | | |
|--------------|----------|--------------|---------------|--------------|--------------|---------------|----------------|-----------------|
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper | per foot |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | | |

Gloss Finishes – Non-standard colors are non-returnable

| | | | | | | | | |
|--------------|---------------|---------------|------------|--------------|----------------|--------------|-------------|-----------------|
| GGOLD | Gleaming Gold | BBLACK | Bold Black | BBLUE | Brilliant Blue | GGRAY | Glossy Gray | per foot |
| RRED | Radiant Red | | | | | | | |

LED Leads (must specify LED Lead Length) –

| | |
|------------------|--|
| HL5-LEAD5 | 5' total LED Lead Length (includes a 3' conduit) |
| HL5-LEAD6 | 6' total LED Lead Length (includes a 3' conduit) |
| HL5-LEAD7 | 7' total LED Lead Length (includes a 3' conduit) |
| HL5-LEAD8 | 8' total LED Lead Length (includes a 3' conduit) |

| | |
|-------------------|---|
| HL5-LEAD9 | 9' total LED Lead Length (includes a 3' conduit) |
| HL5-LEAD10 | 10' total LED Lead Length (includes a 3' conduit) |
| HL5-CORD | 6' Cord with Plug (NEMA 5-15P) |

LED Light –

| | |
|-----------------|-------------------------------|
| HL5-3050 | Warm White (3050K) |
| HL5-4100 | Cool or Neutral White (4100K) |

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



ACCESSORIES (available for purchase at any time)

Curved tempered glass Sneeze Guard with penciled and polished edges for HL5 models – 24" D x 4 1/8" H

With Black Anodized Hardware –

| | |
|------------------|------------------------------------|
| SG5-18-BA | Sneeze Guard fits 18" HL5-18 model |
| SG5-24-BA | Sneeze Guard fits 24" HL5-24 model |
| SG5-30-BA | Sneeze Guard fits 30" HL5-30 model |
| SG5-36-BA | Sneeze Guard fits 36" HL5-36 model |
| SG5-42-BA | Sneeze Guard fits 42" HL5-42 model |
| SG5-48-BA | Sneeze Guard fits 48" HL5-48 model |
| SG5-54-BA | Sneeze Guard fits 54" HL5-54 model |
| SG5-60-BA | Sneeze Guard fits 60" HL5-60 model |
| SG5-66-BA | Sneeze Guard fits 66" HL5-66 model |
| SG5-72-BA | Sneeze Guard fits 72" HL5-72 model |

With Clear Anodized Hardware –

| | |
|------------------|------------------------------------|
| SG5-18-CA | Sneeze Guard fits 18" HL5-18 model |
| SG5-24-CA | Sneeze Guard fits 24" HL5-24 model |
| SG5-30-CA | Sneeze Guard fits 30" HL5-30 model |
| SG5-36-CA | Sneeze Guard fits 36" HL5-36 model |
| SG5-42-CA | Sneeze Guard fits 42" HL5-42 model |
| SG5-48-CA | Sneeze Guard fits 48" HL5-48 model |
| SG5-54-CA | Sneeze Guard fits 54" HL5-54 model |
| SG5-60-CA | Sneeze Guard fits 60" HL5-60 model |
| SG5-66-CA | Sneeze Guard fits 66" HL5-66 model |
| SG5-72-CA | Sneeze Guard fits 72" HL5-72 model |

HL5 - x x

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

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Rite® Display Lights

Let the light shine on your work surface or display areas with the 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 24" to 72"
- Optional *Designer* colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper



HL-24-2 including extra lamp assembly with lamps on 12" centers standard

GLO-RITE DISPLAY LIGHTS

| Model | Voltage Single Phase | No. of Bulbs | Width | Watts [▲] | Approx. Ship Weight |
|---------|-------------------------|-----------------|-------|--------------------|------------------------|
| HL-18 | 120 | 2 | 18" | 120 | 6 lbs. |
| HL-24 | 120 | 2 | 24" | 120 | 7 lbs. |
| HL-24-2 | 120 | 3 | 24" | 180 | 6 lbs. |
| HL-30 | 120 | 2 | 30" | 120 | 7 lbs. |
| HL-30-2 | 120 | 4 | 30" | 240 | 8 lbs. |
| HL-36 | 120 | 3 | 36" | 180 | 8 lbs. |
| HL-36-2 | 120 | 5 | 36" | 300 | 9 lbs. |
| HL-42 | 120 | 3 | 42" | 180 | 10 lbs. |
| HL-42-2 | 120 | 6 | 42" | 360 | 10 lbs. |
| HL-48 | 120 | 4 | 48" | 240 | 11 lbs. |
| HL-48-2 | 120 | 7 | 48" | 420 | 12 lbs. |
| HL-54 | 120 | 4 | 54" | 240 | 12 lbs. |
| HL-54-2 | 120 | 8 | 54" | 480 | 13 lbs. |
| HL-60 | 120 | 5 | 60" | 300 | 13 lbs. |
| HL-60-2 | 120 | 9 | 60" | 540 | 13 lbs. |
| HL-66 | 120 | 5 | 66" | 300 | 14 lbs. |
| HL-66-2 | 120 | 10 | 66" | 600 | 15 lbs. |
| HL-72 | 120 | 6 | 72" | 360 | 18 lbs. |
| HL-72-2 | 120 | 10 | 72" | 600 | 22 lbs. |

▲ Rated at 60 watt but comes with 40 watt incandescent bulb.

All Display Light Models Feature:

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

Leads: 6" leads – server's right.

Dimensions: 3"D x 2½"H.

OPTIONS (available at time of purchase only)

| | |
|---------|--|
| HAL | 60 watt Halogen Bulb in lieu of standard Display Light |
| NO BULB | No Bulb |
| REM TOG | Remote Toggle Switch (max. 15 amps) |

Leads (must specify Lead Length) –

| | |
|---------|-----------------------------------|
| LEADS5 | 1'-5' Extended Electrical Leads |
| LEADS10 | 6'-10' Extended Electrical Leads |
| LEADS15 | 11'-15' Extended Electrical Leads |
| LEADS20 | 16'-20' Extended Electrical Leads |

ACCESSORIES (available for purchase at any time)

| | |
|---|---|
| HL-BRKT | Adjustable Angle Bracket |
| Chef Bulbs (120V) adjustable bulb – Bulbs must be rotated down – | |
| CLED-3000-120 | Chef LED Bulb (similar to warm Halogen light) |
| CLED-4000-120 | Chef LED Bulb (similar to cool Fluorescent light) |

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS (available at time of purchase only)

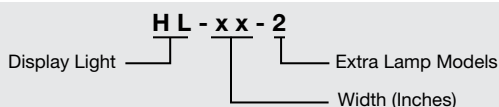
Designer Colors – Non-standard colors are non-returnable –

| | |
|--------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |



HL-BRKT
Accessory

-3000 or -4000
Accessory



Hatco® Flav-R-Shield® Sneeze Guards



People who serve, products that solve.®



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

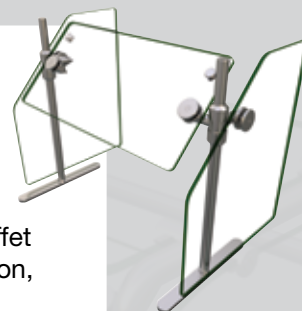
Not only can you design the perfect sneeze guard to meet your needs (via our online configurator), but you can also integrate one of Hatco's signature strip heater or lights to showcase your offering.

A clear win for safety

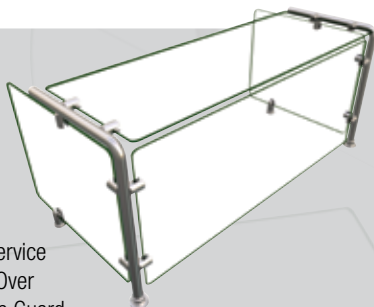
Protect food without affecting visibility

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), 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

Strip Heaters

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



GR5AL-60 in optional Radiant Red Gloss Finish above a **GR5B-54-I** (Sneeze Guard not available) *pg. 75*



GRAL-48 *pg. 78*



GRAH-42D with optional 6" spacer and optional non-adjustable tubular stands *pg. 80*



GRAML-60D with optional non-adjustable tubular stands *pg. 86*



GRNH-48 with standard Angle brackets and optional *Designer Warm Red* (Sneeze Guards as shown not available) *pg. 88*



GRAIHL-48, requires Remote Control Enclosure (RMB) *pg. 90*



GR2AHL-84 with optional *Designer Black* housing and Sneeze Guards *pg. 94*



UGA-24D in optional Radiant Red Gloss Finish *pg. 99*



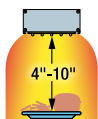
UGAH-36D with Standard 3" spacer *pg. 99*

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

QUICK GUIDE – SOLUTIONS FOR ANY CLEARANCE – Detailed mounting and spacing requirements found on page 101

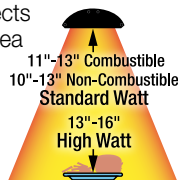
NARROW CLEARANCE Infra-Black®

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



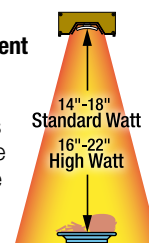
STANDARD CLEARANCE Infrared Metal Sheathed Element:

- 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 74-76)

1. Choose a length
2. Standard or high watt
3. Lights or no lights
4. Voltage: 120, 208, 240
5. Choose control option for GR5A and GR5AH[∞]
(GR5AL, GR5AHL have Remote Control Enclosure included)



GRA-72,
GRAH-72 or
GRAM-72



GRA-72D,
GRAH-72D or
GRAM-72D



GRAL-72,
GRAHL-72 or
GRAML-72



GRAL-72D,
GRAHL-72D or
GRAML-72D

Glo-Ray® Infrared Metal-Sheathed Strip Heaters: (pages 77-87)

1. Choose a length
2. Single or dual warmer
3. Standard, high or max watt
4. Lights or no lights
5. Voltage: 120, 208, 240 without lights or 120, 240, 120/208, 120/240 for units with lights
6. Choose control option, remote installation recommended
(required on some models)[∞]

GR-36 or
GRH-36



Glo-Ray® Infrared Stainless Steel Strip Heaters: (pages 78-79)

1. Choose a length
2. Standard or high watt
3. Voltage: 120, 208 or 240
4. Choose control option, remote installation is recommended[∞]

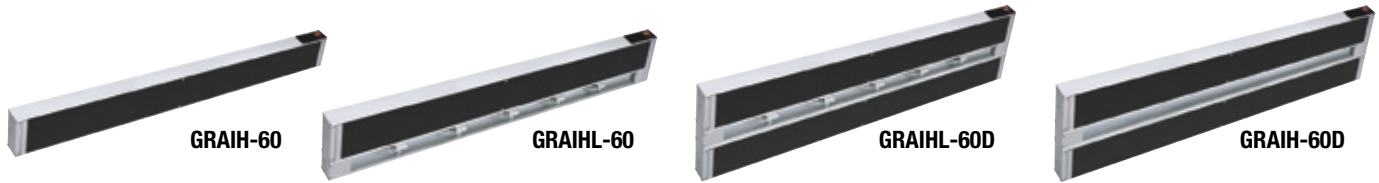
GRN-24,
GRNH-24 or
GRNM-24



Glo-Ray® Narrow Infrared Strip Heaters: (page 88-89)

1. Choose a length
2. Standard, high or max watt
3. Voltage: 120, 208, 240
4. Choose control option, remote installation is recommended[∞]

[∞]Multiple Strip Heaters may be connected to one RMB2 if the combined Amp draw of the warmers are less than the rating for the RMB2.



Glo-Ray® Infra-Black® Strip Heaters: (pages 90-92)

1. Choose a length
2. Single or dual warmer
3. Lights or no lights
4. Voltage: 120, 208, 240 without lights or 120/208, 120/240 for units with lights
5. Choose control option, remote installation is recommended[∞]



Glo-Ray® Designer Infrared Strip Heaters: (pages 93-97)

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 120, 208, 240 without lights or 120/208, 120/240 for units with lights
6. Choose control option, remote installation only[∞]
7. Choose inset panel and corner cap color
8. Select Non-adjustable Stand Length or optional Overhead Mount (shown)



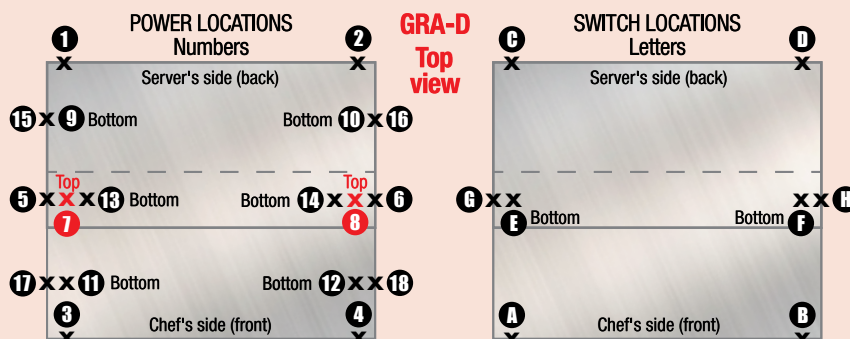
Ultra-Glo® Ceramic Strip Heaters: (pages 98-100)

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 120, 208, 240 without lights or 120/208, 120/240 for units with lights
6. Choose control option, remote installation is recommended[∞]

[∞]Multiple Strip Heaters may be connected to one RMB2 if the combined Amp draw of the warmers are less than the rating for the RMB2.

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, 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 come standard with right angle attached 3' conduit and 42" leads on back of unit.

Narrow Strip Heaters have standard 6" leads, no conduit.

GR2A models - conduit exits non-adjustable stand or overhead mount only. **GR5AL** models have a 5' leadwire, which is 2' past the 3' 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

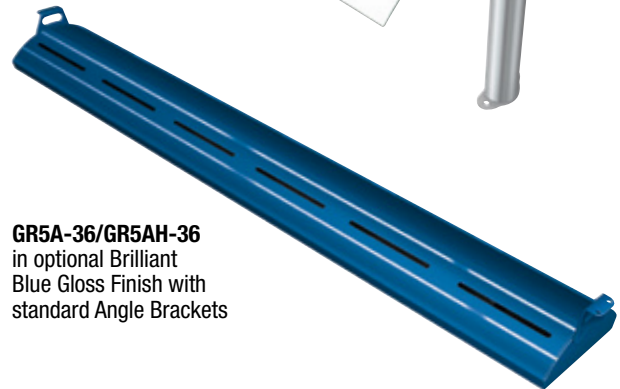
This stylish, patented design, based on our signature Glo-Ray Strip Heaters, is the perfect solution for your front-of-the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below.

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

- Narrow, curved design: 2"H x 6"D uses a very small footprint
- Lengths available from 18"-72" in 6" 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 accessory Sneeze Guard (with Clear Anodized hardware), in optional Glossy Gray Gloss Finish with optional 16" non-adjustable tubular stands (legs) in optional Glossy Gray Finish



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

GLO-RAY CURVED INFRARED STRIP HEATERS

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------------|-------|-------------------------|-------|------------------------|
| Standard Watt | | | | |
| GR5A-18 | 18" | 120, 208 or 240 | 250 | 10 lbs. |
| GR5A-24 | 24" | 120, 208 or 240 | 350 | 11 lbs. |
| GR5A-30 | 30" | 120, 208 or 240 | 450 | 12 lbs. |
| GR5A-36 | 36" | 120, 208 or 240 | 575 | 12 lbs. |
| GR5A-42 | 42" | 120, 208 or 240 | 675 | 13 lbs. |
| GR5A-48 | 48" | 120, 208 or 240 | 800 | 15 lbs. |
| GR5A-54 | 54" | 120, 208 or 240 | 925 | 17 lbs. |
| GR5A-60 | 60" | 120, 208 or 240 | 1050 | 20 lbs. |
| GR5A-66 | 66" | 120, 208 or 240 | 1160 | 25 lbs. |
| GR5A-72 | 72" | 120, 208 or 240 | 1275 | 25 lbs. |
| High Watt | | | | |
| GR5AH-18 | 18" | 120, 208 or 240 | 350 | 10 lbs. |
| GR5AH-24 | 24" | 120, 208 or 240 | 500 | 11 lbs. |
| GR5AH-30 | 30" | 120, 208 or 240 | 660 | 12 lbs. |
| GR5AH-36 | 36" | 120, 208 or 240 | 800 | 12 lbs. |
| GR5AH-42 | 42" | 120, 208 or 240 | 950 | 13 lbs. |
| GR5AH-48 | 48" | 120, 208 or 240 | 1100 | 15 lbs. |
| GR5AH-54 | 54" | 120, 208 or 240 | 1250 | 17 lbs. |
| GR5AH-60 | 60" | 120, 208 or 240 | 1400 | 20 lbs. |
| GR5AH-66 | 66" | 120, 208 or 240 | 1560 | 25 lbs. |
| GR5AH-72 | 72" | 120, 208 or 240 | 1725 | 25 lbs. |

○ Does not include Remote Control Enclosure (RMB), see pages 76, 103 and 104.

▲ Infinite switch not available on 120V.

All Glo-Ray Curved Infrared Models Feature:

Leads: 3' conduit, 5' Power Leads.

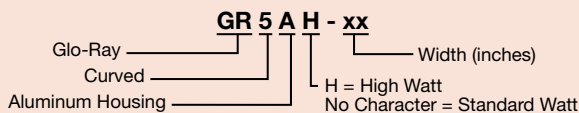
Angle Brackets: Provides 1" clearance between Strip Heater and overself.

Dimensions: 18"-72"W x 6"D x 2"H.

OPTIONS AND ACCESSORIES – PAGE 76

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

COLORS AND FINISHES – INSIDE BACK COVER



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.



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 | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------------|-------|-------------------------|-------|------------------------|
| Standard Watt | | | | |
| GR5AL-18 | 18" | 120, 208 or 240 | 254 | 16 lbs. |
| GR5AL-24 | 24" | 120, 208 or 240 | 356 | 18 lbs. |
| GR5AL-30 | 30" | 120, 208 or 240 | 458 | 21 lbs. |
| GR5AL-36 | 36" | 120, 208 or 240 | 584 | 21 lbs. |
| GR5AL-42 | 42" | 120, 208 or 240 | 686 | 24 lbs. |
| GR5AL-48 | 48" | 120, 208 or 240 | 812 | 24 lbs. |
| GR5AL-54 | 54" | 120, 208 or 240 | 939 | 27 lbs. |
| GR5AL-60 | 60" | 120, 208 or 240 | 1066 | 28 lbs. |
| GR5AL-66 | 66" | 120, 208 or 240 | 1177 | 29 lbs. |
| GR5AL-72 | 72" | 120, 208 or 240 | 1294 | 30 lbs. |
| High Watt | | | | |
| GR5AHL-18 | 18" | 120, 208 or 240 | 354 | 16 lbs. |
| GR5AHL-24 | 24" | 120, 208 or 240 | 506 | 17 lbs. |
| GR5AHL-30 | 30" | 120, 208 or 240 | 668 | 21 lbs. |
| GR5AHL-36 | 36" | 120, 208 or 240 | 809 | 21 lbs. |
| GR5AHL-42 | 42" | 120, 208 or 240 | 961 | 22 lbs. |
| GR5AHL-48 | 48" | 120, 208 or 240 | 1112 | 25 lbs. |
| GR5AHL-54 | 54" | 120, 208 or 240 | 1264 | 25 lbs. |
| GR5AHL-60 | 60" | 120, 208 or 240 | 1416 | 29 lbs. |
| GR5AHL-66 | 66" | 120, 208 or 240 | 1577 | 29 lbs. |
| GR5AHL-72 | 72" | 120, 208 or 240 | 1744 | 30 lbs. |

All Glo-Ray Curved Infrared Models with Lights Feature:

Switch Location: Remote box with electronic infinite control and power On/Off switch (controls lights and heat) included.

Leads: 3' conduit, 5' Power Leads, 6½' (78") LED Leads. standard LED lead length is 1½' (18") longer than Power Lead length.

Angle Brackets: Provides 1" clearance between strip heater and overshef.

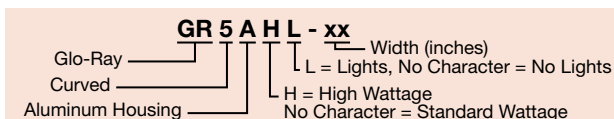
Dimensions: 18"-72"W x 6"D x 2"H. **Control Box Dimensions:** 11"W x 5½"H.

Cut Out Dim.: 10⅞"W x 6¼"D x 4¾"H.

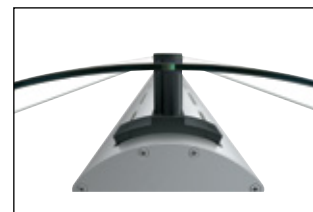
OPTIONS AND ACCESSORIES – PAGE 76

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COLORS AND FINISHES – INSIDE BACK COVER



- 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 Control Remote Box and power On/Off switch (controls lights, heat) included
- Available as lights only (see HL5 series in Decorative Lamps & Display Lights section)



Optional Sneeze Guard with black Anodized hardware

Strip Heaters

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 –

| | | | | | | | |
|--------------|---------------|--------------|-----------|--------------|--------------|---------------|----------------|
| RED | Warm Red | BLACK | Black | GRAY | Gray Granite | COPPER | Antique Copper |
| WHITE | White Granite | BLUE | Navy Blue | GREEN | Hunter Green | | |

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

| | | | | | |
|--------------|---------------|---------------|----------------|--------------|-------------|
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | GGRAY | Glossy Gray |
| RRED | Radiant Red | BBLACK | Bold Black | | |

Non-Adjustable Tubular Stands – Clear Anodized standard –

Bottom mount leg for bottom mount installation

NTL5-10, -12 Specify 10" or 12" clearance

NTL5-14, -16 Specify 14" or 16" clearance

Side mount leg for bottom mount installation

SNTL5-10B, -12B Specify 10" or 12" clearance

SNTL5-14B, -16B Specify 14" or 16" clearance

Side mount leg for top mount installation

SNTL5-10T, -12T Specify 10" or 12" clearance

SNTL5-14T, -16T Specify 14" or 16" clearance

NTL5-PAINT Designer Color or Gloss Finish for Non-Adjustable Tubular Stands – 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 | | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | | |

GR5AL-NW Neutral (Cool) White LED – Neutral (Cool) White can range from 4000-4300K

GR5AL-WW/NW Dual Warm/Neutral (Cool) White LED – Warm White can range from 2700-3200K, Neutral (Cool) White from 4000-4300K

GR5AL-OPP 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 –

Power Wire Leads – GR5A(H) models– 5' Power Lead length standard –

GR5A-LEADS10 6'-10' total Power Lead length

GR5A-LEADS15 11'-15' total Power Lead length

Power Wire Leads – GR5A(H)L models– 5' Power Lead length standard –

GR5AL-LEADS10 6'-10' total power Lead length

GR5AL-LEADS15 11'-15' total power Lead length

LED Leads – 6½' (78") LED Lead length standard – Standard LED lead length is 1½' (18") longer than Power Lead length

LED-LEADS10 11½' (138") total LED Lead length

LED-LEADS15 16½' (198") total LED Lead length

LED-LEADS20 21½' (258") total LED Lead length

NO CONTROL GR5A(H) models only – No control included, requires selection of RMB2-xx control – page 103

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

REM TOG GR5A(H) models only – Remote Toggle Switches (max. 15 Amps) –

RMB GR5A(H) models only – Remote Box – Available in Designer Colors or Gloss Finishes – see page 104

Non-standard colors are non-returnable – Clear Anodized standard –

RMB5-2R Remote Box for GR5A(H)L models – Allows for up to two 72" wide units to be connected to a single control box at same set points – 14"W x 5¹⁵/₁₆"D x 5¹/₂"H (Cut out dimensions: 13¹/₈"W x 4³/₄"H)



ACCESSORIES (available for purchase at any time)

Curved tempered glass Sneeze Guard with penciled, polished edges for GR5A(H), GR5A(H)L models only – 24" D x 4 1/8" H

With Black Anodized hardware

SG5-18-BA Sneeze Guard fits GR5A(H)(L)-18 models

SG5-24-BA Sneeze Guard fits GR5A(H)(L)-24 models

SG5-30-BA Sneeze Guard fits GR5A(H)(L)-30 models

SG5-36-BA Sneeze Guard fits GR5A(H)(L)-36 models

SG5-42-BA Sneeze Guard fits GR5A(H)(L)-42 models

SG5-48-BA Sneeze Guard fits GR5A(H)(L)-48 models

SG5-54-BA Sneeze Guard fits GR5A(H)(L)-54 models

SG5-60-BA Sneeze Guard fits GR5A(H)(L)-60 models

SG5-66-BA Sneeze Guard fits GR5A(H)(L)-66 models

SG5-72-BA Sneeze Guard fits GR5A(H)(L)-72 models

With Clear Anodized hardware

SG5-18-CA Sneeze Guard fits GR5A(H)(L)-18 models

SG5-24-CA Sneeze Guard fits GR5A(H)(L)-24 models

SG5-30-CA Sneeze Guard fits GR5A(H)(L)-30 models

SG5-36-CA Sneeze Guard fits GR5A(H)(L)-36 models

SG5-42-CA Sneeze Guard fits GR5A(H)(L)-42 models

SG5-48-CA Sneeze Guard fits GR5A(H)(L)-48 models

SG5-54-CA Sneeze Guard fits GR5A(H)(L)-54 models

SG5-60-CA Sneeze Guard fits GR5A(H)(L)-60 models

SG5-66-CA Sneeze Guard fits GR5A(H)(L)-66 models

SG5-72-CA Sneeze Guard fits GR5A(H)(L)-72 models



RMB5-2R



SG5-BA
(black anodized hardware)

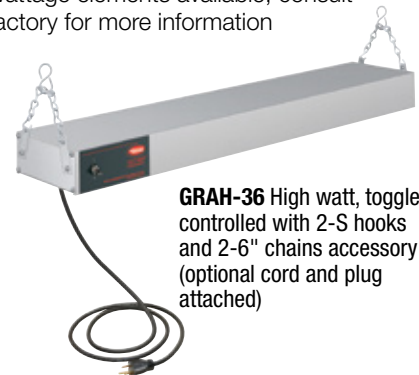
RECOMMENDED MOUNTING HEIGHTS – PAGE 101
COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Aluminium Infrared Strip Heaters

Safely hold the temperature of your product without drying out or further cooking food with these 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 (next page).

- Ensures maximum flavor, safety and holding time
- Even heat distribution – no “cold spots”
- Sturdy extruded aluminum housings that do not sag, from 18" to 144" (12')
- Reflector does not blacken, maintaining a consistent heat pattern
- Heavy-duty insulation minimizes heat loss
- Optional Sneeze Guards (excludes Stainless Steel models)
- Available in Stainless Steel housing 18" to 96"
- Available with lights (shatter resistant incandescent lights or optional halogen lights - excludes Stainless Steel models)

- Pre-focused heat pattern bathes entire holding surface
- Additional reflector styles and lower wattage elements available, consult factory for more information



GRAH-36 High watt, toggle controlled with 2-S hooks and 2-6" chains accessory (optional cord and plug attached)

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

ALUMINUM STRIP HEATERS with CONDUIT (Standard Watt)

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------------|-------|-------------------------|-------|---------------------------|
| Standard Watt | | | | |
| GRA-18 | 18" | 120, 208 or 240 | 250 | 7 lbs. |
| GRA-24 | 24" | 120, 208 or 240 | 350 | 7 lbs. |
| GRA-30 | 30" | 120, 208 or 240 | 450 | 8 lbs. |
| GRA-36 | 36" | 120, 208 or 240 | 575 | 9 lbs. |
| GRA-42 | 42" | 120, 208 or 240 | 675 | 10 lbs. |
| GRA-48 | 48" | 120, 208 or 240 | 800 | 11 lbs. |
| GRA-54 | 54" | 120, 208 or 240 | 925 | 13 lbs. |
| GRA-60 | 60" | 120, 208 or 240 | 1050 | 14 lbs. |
| GRA-66 | 66" | 120, 208 or 240 | 1160 | 16 lbs. |
| GRA-72 | 72" | 120, 208 or 240 | 1275 | 17 lbs. |
| GRA-84 | 84" | 120, 208 or 240 | 1500 | 19 lbs. |
| GRA-96 | 96" | 120, 208 or 240 | 1725 | 21 lbs. |
| GRA-108 | 108" | 120, 208 or 240 | 1850 | 24 lbs. |
| GRA-120 | 120" | 120, 208 or 240 | 2100 | 26 lbs. |
| GRA-132 | 132" | 120, 208 or 240 | 2320 | 30 lbs. |
| GRA-144 | 144" | 120, 208 or 240 | 2550 | 33 lbs. |

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.

✓ When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements are required, cord not available.

✗ 120 volt models require additional switches and tandem (end-to-end) elements.

↔ Models 108" and longer are tandem.

All Glo-Ray Aluminum Infrared Models Feature:

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

Leads: 3' conduit with leads – server's right. NEMA 5-15P cord available on 120 volt models 72" or less with C-leg, T-leg stand or chain-hook mount. GRAH-66 and GRAH-72 require NEMA 5-20P cord for Canada.

Dimensions: 18"-144"W x 6"D x 2½"H.

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RECOMMENDED MOUNTING HEIGHTS – PAGE 101

ALUMINUM STRIP HEATERS with CONDUIT (High Watt)

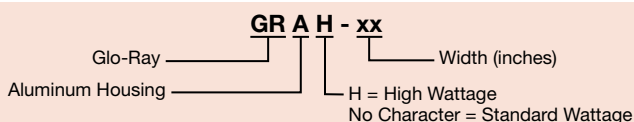
| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|------------------|-------|-------------------------|-------|---------------------------|
| High Watt | | | | |
| GRAH-18 | 18" | 120, 208 or 240 | 350 | 7 lbs. |
| GRAH-24 | 24" | 120, 208 or 240 | 500 | 8 lbs. |
| GRAH-30 | 30" | 120, 208 or 240 | 660 | 8 lbs. |
| GRAH-36 | 36" | 120, 208 or 240 | 800 | 9 lbs. |
| GRAH-42 | 42" | 120, 208 or 240 | 950 | 11 lbs. |
| GRAH-48 | 48" | 120, 208 or 240 | 1100 | 11 lbs. |
| GRAH-54 | 54" | 120, 208 or 240 | 1250 | 13 lbs. |
| GRAH-60 | 60" | 120, 208 or 240 | 1400 | 14 lbs. |
| GRAH-66 | 66" | 120, 208 or 240 | 1560 | 16 lbs. |
| GRAH-72 | 72" | 120, 208 or 240 | 1725 | 17 lbs. |
| GRAH-84 | 84" | 120, 208 or 240 | 2050 | 19 lbs. |
| GRAH-96 | 96" | 120, 208 or 240 | 2400 | 21 lbs. |
| GRAH-108 | 108" | 120, 208 or 240 | 2500 | 23 lbs. |
| GRAH-120 | 120" | 120, 208 or 240 | 2800 | 26 lbs. |
| GRAH-132 | 132" | 120, 208 or 240 | 3120 | 31 lbs. |
| GRAH-144 | 144" | 120, 208 or 240 | 3450 | 48 lbs. |

ALUMINUM STRIP HEATERS with S HOOKS, CHAINS and CORD and PLUG ATTACHED



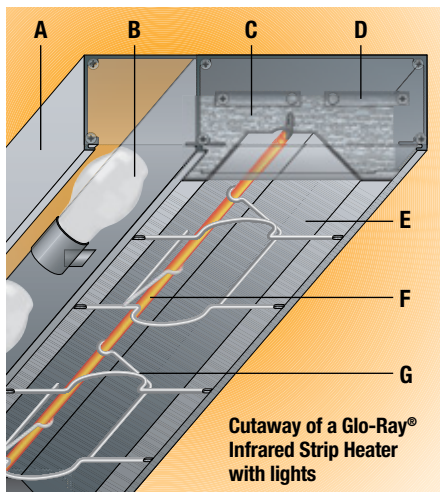
| Model | Item No. | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|---|---------------|-------|-------------------------|-------|------------------------|
| Standard Watt - Toggle Controlled with S Hooks and Chain, Cord and Plug attached | | | | | |
| GRA-24 | GRA24120TCCS | 24" | 120 | 350 | 7 lbs. |
| GRA-36 | GRA36120TCCS | 36" | 120 | 575 | 9 lbs. |
| GRA-48 | GRA48120TCCS | 48" | 120 | 800 | 11 lbs. |
| GRA-60 | GRA60120TCCS | 60" | 120 | 1050 | 14 lbs. |
| High Watt - Toggle Controlled with S Hooks and Chain, Cord and Plug attached | | | | | |
| GRAH-18 | AH18120TCCS | 18" | 120 | 350 | 6 lbs. |
| GRAH-24 | AH24120TCCS | 24" | 120 | 500 | 7 lbs. |
| GRAH-30 | AH30120TCCS | 30" | 120 | 660 | 8 lbs. |
| GRAH-36 | AH36120TCCS | 36" | 120 | 800 | 9 lbs. |
| GRAH-42 | AH42120TCCS | 42" | 120 | 950 | 10 lbs. |
| GRAH-48 | AH48120TCCS | 48" | 120 | 1100 | 11 lbs. |
| GRAH-60 | AH60120TCCS | 60" | 120 | 1400 | 14 lbs. |
| GRAH-72 | AH72120TCCS.1 | 72" | 120 | 1725 | 17 lbs. |
| High Watt - Infinite Controlled with S Hooks and Chain, Cord and Plug attached | | | | | |
| GRAH-24 | AH24120ICCS | 24" | 120 | 500 | 7 lbs. |
| GRAH-36 | AH36120ICCS | 36" | 120 | 800 | 9 lbs. |
| GRAH-48 | AH48120ICCS | 48" | 120 | 1100 | 11 lbs. |
| GRAH-60 | AH60120ICCS | 60" | 120 | 1400 | 14 lbs. |

* Not available for Canada





GRAHL-36 with optional Sneeze Guards and adjustable tubular stands



Cutaway of a Glo-Ray® Infrared Strip Heater with lights

- A** Stainless Steel or sturdy aluminum housings that do not sag, from 18" up to 144" (12") in 6" increments. Stainless Steel units available as single units without lights, up to 96" in width
- B** Shatter-resistant incandescent lights (standard on GRAL/GRAHL), optional halogen bulb available
- 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** Metal-sheathed heating element part guaranteed against burnout and breakage for two years
- G** Protective wire guard supports heating element without affecting heat distribution

ALUMINUM STRIP HEATERS with LIGHTS with CONDUIT

| Model | Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------------|-------|-------|-------------------------|-------|------------------------|
| Standard Watt | | | | | |
| GRAL-18 | 2 | 18" | 120, 120/208 or 120/240 | 370 | 9 lbs. |
| GRAL-24 | 2 | 24" | 120, 120/208 or 120/240 | 470 | 10 lbs. |
| GRAL-30 | 2 | 30" | 120, 120/208 or 120/240 | 570 | 12 lbs. |
| GRAL-36 | 3 | 36" | 120, 120/208 or 120/240 | 755 | 13 lbs. |
| GRAL-42 | 3 | 42" | 120, 120/208 or 120/240 | 855 | 15 lbs. |
| GRAL-48 | 4 | 48" | 120, 120/208 or 120/240 | 1040 | 17 lbs. |
| GRAL-54 | 4 | 54" | 120, 120/208 or 120/240 | 1165 | 19 lbs. |
| GRAL-60 | 5 | 60" | 120, 120/208 or 120/240 | 1350 | 21 lbs. |
| GRAL-66 | 5 | 66" | 120, 120/208 or 120/240 | 1460 | 22 lbs. |
| GRAL-72 | 6 | 72" | 120, 120/208 or 120/240 | 1635 | 24 lbs. |
| GRAL-84' | 7 | 84" | 120, 120/208 or 120/240 | 1920 | 28 lbs. |
| GRAL-96' | 8 | 96" | 120, 120/208 or 120/240 | 2205 | 32 lbs. |
| GRAL-108 | 9 | 108" | 120, 120/208 or 120/240 | 2390 | 36 lbs. |
| GRAL-120 | 10 | 120" | 120, 120/208 or 120/240 | 2700 | 40 lbs. |
| GRAL-132 | 11 | 132" | 120, 120/208 or 120/240 | 2980 | 44 lbs. |
| GRAL-144 | 12 | 144" | 120, 120/208 or 120/240 | 3270 | 48 lbs. |
| High Watt | | | | | |
| GRAHL-18 | 2 | 18" | 120, 120/208 or 120/240 | 470 | 8 lbs. |
| GRAHL-24 | 2 | 24" | 120, 120/208 or 120/240 | 620 | 10 lbs. |
| GRAHL-30 | 2 | 30" | 120, 120/208 or 120/240 | 780 | 11 lbs. |
| GRAHL-36 | 3 | 36" | 120, 120/208 or 120/240 | 980 | 13 lbs. |
| GRAHL-42 | 3 | 42" | 120, 120/208 or 120/240 | 1130 | 16 lbs. |
| GRAHL-48 | 4 | 48" | 120, 120/208 or 120/240 | 1340 | 17 lbs. |
| GRAHL-54 | 4 | 54" | 120, 120/208 or 120/240 | 1490 | 19 lbs. |
| GRAHL-60 | 5 | 60" | 120, 120/208 or 120/240 | 1700 | 21 lbs. |
| GRAHL-66' | 5 | 66" | 120, 120/208 or 120/240 | 1860 | 22 lbs. |
| GRAHL-72' | 6 | 72" | 120, 120/208 or 120/240 | 2085 | 34 lbs. |
| GRAHL-84' | 7 | 84" | 120, 120/208 or 120/240 | 2470 | 40 lbs. |
| GRAHL-96' | 8 | 96" | 120, 120/208 or 120/240 | 2880 | 53 lbs. |
| GRAHL-108 | 9 | 108" | 120, 120/208 or 120/240 | 3040 | 45 lbs. |
| GRAHL-120 | 10 | 120" | 120, 120/208 or 120/240 | 3400 | 40 lbs. |
| GRAHL-132 | 11 | 132" | 120, 120/208 or 120/240 | 3780 | 44 lbs. |
| GRAHL-144 | 12 | 144" | 120, 120/208 or 120/240 | 4170 | 48 lbs. |

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.

✓ When using an Infinite Control with 120 volt model, additional switch(es) and tandem (end-to-end) elements are required, cord not available.

✓ 120 volt models require additional switches and tandem (end-to-end) elements.

✱ 120 volt requires tandem.

↔ Models 108" and longer are tandem.

All Glo-Ray Aluminum Infrared Models with Conduit and Lights Feature:

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

Leads: 3' conduit with leads – server's right. NEMA 5-15P cord available on 120 volt models 72" or less with C-leg, T-leg stand or hook-chain mount. GRAHL-54, GRAHL-60, GRAL-66 & GRAL-72 require NEMA 5-20P cord for Canada. GRAHL-66 & GRAHL-72 require NEMA 5-20P cord – not available for Canada.

Dimensions: 18"-144"W x 9"D x 2½"H.

STAINLESS STEEL STRIP HEATERS with CONDUIT

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------------|-------|-------------------------|-------|------------------------|
| Standard Watt | | | | |
| GR-18 | 18" | 120, 208 or 240 | 250 | 7 lbs. |
| GR-24 | 24" | 120, 208 or 240 | 350 | 7 lbs. |
| GR-36 | 36" | 120, 208 or 240 | 575 | 10 lbs. |
| GR-48 | 48" | 120, 208 or 240 | 800 | 12 lbs. |
| GR-60 | 60" | 120, 208 or 240 | 1050 | 15 lbs. |
| GR-72 | 72" | 120, 208 or 240 | 1275 | 19 lbs. |
| GR-96° | 96" | 120, 208 or 240 | 1725 | 24 lbs. |
| High Watt | | | | |
| GRH-18 | 18" | 120, 208 or 240 | 350 | 8 lbs. |
| GRH-24 | 24" | 120, 208 or 240 | 500 | 7 lbs. |
| GRH-36 | 36" | 120, 208 or 240 | 800 | 10 lbs. |
| GRH-48 | 48" | 120, 208 or 240 | 1100 | 13 lbs. |
| GRH-60 | 60" | 120, 208 or 240 | 1400 | 16 lbs. |
| GRH-72° | 72" | 120, 208 or 240 | 1725 | 19 lbs. |
| GRH-96 ↔ | 96" | 208 or 240 | 2400 | 24 lbs. |

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.

° Infinite Switch not available in 120V.

↔ Models longer than 96" require tandem.

All Stainless Steel Models Feature:

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

Leads: 3' conduit with leads – server's right. NEMA 5-15P cord available on 120 volt models 72" or less with C-leg, T-leg stand or chain-hook mount.

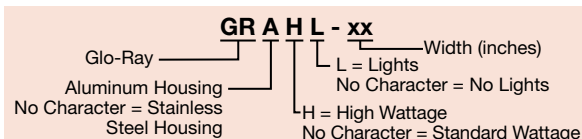
GRH-72 requires NEMA 5-20P cord for Canada.

Dimensions: 18"-96"W x 6"D x 2½"H.

Contact factory for stainless marine applications.

OPTIONS AND ACCESSORIES – PAGE 79

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GRAHL-48
with optional
Sneeze Guard

OPTIONS (available at time of purchase only)

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | |
|----------------|--|----------------------------|---------------------------|------------------------------|--|
| COLOR-6 | 6" Housing for GRA and GRAH models (color selection below) | | | | |
| COLOR-9 | 9" Housing for GRAL and GRAHL models (color selection below) | | | | |
| | RED Warm Red | GRAY Gray Granite | NAVY Navy Blue | COPPER Antique Copper | |
| | BLACK Black | WHITE White Granite | GREEN Hunter Green | | |

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | |
|----------------|---|-----------------------------|--------------------------|--|--|
| GLOSS-6 | 6" Housing for GRA and GRAH models (finish selection below) | | | | |
| GLOSS-9 | 9" Housing for GRAL and GRAHL models (finish selection below) | | | | |
| | RRED Radiant Red | GGRAY Glossy Gray | BBLACK Bold Black | | |
| | GGOLD Gleaming Gold | BBLUE Brilliant Blue | | | |

IND. LGT Indicator Light (Remote Control only on all Tandem Element units)

Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –

| | |
|----------------|-----------------------------------|
| LEADS5 | 1'-5' extended Electrical Leads |
| LEADS10 | 6'-10' extended Electrical Leads |
| LEADS15 | 11'-15' extended Electrical Leads |
| LEADS20 | 16'-20' extended Electrical Leads |

Sneeze Guards

| | |
|---------------------|---|
| 9.375BP1 | 9¾" Sneeze Guard (aluminum models only) one side |
| 9.375BP2 | 9¾" Sneeze Guard (aluminum models only) two sides |
| 14BP1 | 14" Sneeze Guard (aluminum models only) one side |
| 14BP2 | 14" Sneeze Guard (aluminum models only) two sides |
| HAL | 60 Watt Halogen Bulb in lieu of standard Display Light (aluminum models only) |
| NO BULB | No bulb option (GRAL, GRAHL models only) |
| LIGHTS-ADD'L | Extra Lamps – Installed (max. two per foot less one per foot is standard) must be ordered with remote switches only, aluminum models only |
| 3 ANEAL REFL | Bright Annealed Reflector for Lights (aluminum models only) |
| NO CONTROL | No control included (GRA, GRAH, GRAL, GRAHL, GR, GRH models only) Requires selection of RMB2-xx control - see page 103 |
| BLT INF | Infinite Control Built-In in lieu of Toggle (max. 12.2 Amps) (remote installation recommended) |
| REM INF | Remote Infinite Switches in lieu of Toggle (max. 12.2 Amps) |
| REM TOG | Remote Toggle Switches (max. 15 Amps) |
| RMB | Remote Control Enclosure (available in <i>Designer Colors</i> or <i>Gloss Finishes</i>) – Non-standard colors are non-returnable – |

Stands

| | |
|--------------------|--|
| ATL | Adjustable Tubular Stands 10"-14" (not available in <i>Designer Colors</i>) – Not available with cord |
| NTL-10, -12 | Non-Adjustable Tubular Stands (specify 10" or 12" clearance) – Not available with cord |
| NTL-14, -16 | Non-Adjustable Tubular Stands (specify 14" or 16" clearance) – Not available with cord |
| NTL-PAINT | <i>Designer Color</i> or <i>Gloss Finish</i> to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable – |
| CL-LOW | C-Leg Stands, standard Watt – 10" clearance (for models up to 72" wide) – Only available with cord |
| CL-HIGH | C-Leg Stands, High Watt – 13½" clearance (for models up to 72" wide) – Only available with cord |
| TL-10 | T-Leg Stands, standard Watt – 10" clearance (for models only up to 72" wide) – Only available with cord |
| TL-13 | T-Leg Stands, 13½" clearance (for models up to 72" wide) – Only available with cord |
| TL-16 | T-Leg Stands, 16" clearance (for models up to 72" wide) – Only available with cord |
| TL-18 | T-Leg Stands, 18" clearance (for models up to 72" wide) – Only available with cord |
| CAP | Attached 6' Cord and Plug Set (120V only) on models up to 72" wide, requires standard Chain Mount Kit (two S Hooks with two 6" lengths of chain) or add optional C-leg Stands or T-leg Stands (see specific model for plug configuration) |
| CHAIN-HOOK | Two S Hooks with two 6" lengths of chain |

ACCESSORIES (available for purchase at any time)

| | |
|---|---|
| ADJ ANGLE | Adjustable Angle Brackets (GRA, GRAH models only) (see page 102 for illustration) |
| ADJ ANGLE7 | 7" tall Adjustable Angle Brackets (see page 102 for illustration) |
| GR-ANGLE | Adjustable Angle Brackets (GR models only) (see page 102 for illustration) |
| CHAIN 1 | Chain Suspension (see page 102 for illustration) |
| Chef LED Bulb 120V adjustable bulb – GRAL, GRAHL models only, all voltages | |
| | GRAHL requires pass-through usage only and unit must be 10" or higher from surface – bulbs must be rotated down – |
| | CLED-3000-120 Similar to warm Halogen light CLED-4000-120 Similar to cool Fluorescent light |

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Aluminium Dual Infrared Strip Heaters

Create a deeper holding area with Glo-Ray Aluminium 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 18" to 144" (12')
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective wire guard supports heating element without affecting heat distribution
- 3" or 6" spacer available
- Heavy-duty insulation minimizes heat loss
- Additional reflector styles and lower wattage elements available, consult factory for more information

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

NOTE: 120V models may require additional switches depending on unit or wattage.



GRAH-72D
with optional
Designer Warm
Red, 6" spacer
and tandem
elements

GRA-36D with
standard 3" spacer

GLO-RAY ALUMINUM DUAL INFRARED STRIP HEATERS

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weigh |
|-------------------------|-------|-------------------------|-------|-----------------------|
| Standard Watt | | | | |
| GRA-18D | 18" | 120, 208 or 240 | 500 | 14 lbs. |
| GRA-24D | 24" | 120, 208 or 240 | 700 | 16 lbs. |
| GRA-30D | 30" | 120, 208 or 240 | 900 | 18 lbs. |
| GRA-36D | 36" | 120, 208 or 240 | 1150 | 19 lbs. |
| GRA-42D | 42" | 120, 208 or 240 | 1350 | 23 lbs. |
| GRA-48D | 48" | 120, 208 or 240 | 1600 | 27 lbs. |
| GRA-54D | 54" | 120, 208 or 240 | 1850 | 30 lbs. |
| GRA-60D | 60" | 120, 208 or 240 | 2100 | 35 lbs. |
| GRA-66D | 66" | 120, 208 or 240 | 2320 | 36 lbs. |
| GRA-72D | 72" | 120, 208 or 240 | 2550 | 36 lbs. |
| GRA-84D [†] | 84" | 120, 208 or 240 | 3000 | 50 lbs. |
| GRA-96D ^{†↔} | 96" | 120, 208 or 240 | 3450 | 52 lbs. |
| GRA-108D ^{↔↔} | 108" | 120, 208 or 240 | 3700 | 59 lbs. |
| GRA-120D ^{↔↔} | 120" | 120, 208 or 240 | 4200 | 66 lbs. |
| GRA-132D ^{↔↔} | 132" | 120, 208 or 240 | 4640 | 73 lbs. |
| GRA-144D ^{↔↔} | 144" | 120, 208 or 240 | 5100 | 80 lbs. |
| High Watt | | | | |
| GRAH-18D | 18" | 120, 208 or 240 | 700 | 14 lbs. |
| GRAH-24D | 24" | 120, 208 or 240 | 1000 | 16 lbs. |
| GRAH-30D | 30" | 120, 208 or 240 | 1320 | 18 lbs. |
| GRAH-36D | 36" | 120, 208 or 240 | 1600 | 19 lbs. |
| GRAH-42D | 42" | 120, 208 or 240 | 1900 | 24 lbs. |
| GRAH-48D | 48" | 120, 208 or 240 | 2200 | 27 lbs. |
| GRAH-54D | 54" | 120, 208 or 240 | 2500 | 30 lbs. |
| GRAH-60D | 60" | 120, 208 or 240 | 2800 | 37 lbs. |
| GRAH-66D [†] | 66" | 120, 208 or 240 | 3120 | 38 lbs. |
| GRAH-72D [†] | 72" | 120, 208 or 240 | 3450 | 36 lbs. |
| GRAH-84D [†] | 84" | 120, 208 or 240 | 4100 | 50 lbs. |
| GRAH-96D ^{†↔} | 96" | 120, 208 or 240 | 4800 | 52 lbs. |
| GRAH-108D ^{↔↔} | 108" | 120, 208 or 240 | 5000 | 59 lbs. |
| GRAH-120D ^{↔↔} | 120" | 120, 208 or 240 | 5600 | 66 lbs. |
| GRAH-132D ^{↔↔} | 132" | 208 or 240 | 6240 | 73 lbs. |
| GRAH-144D ^{↔↔} | 144" | 208 or 240 | 6900 | 80 lbs. |

[†] When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements are required.

↔ Units are available with built-in toggle. Consult factory for additional charges.

[†] 120 volt models require additional switches and tandem (end-to-end) elements.

↔ Models 96" and longer are tandem.

All Glo-Ray Aluminium Dual Infrared Models Feature:

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

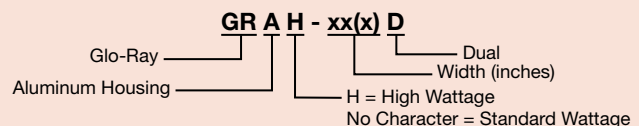
Leads: 3' conduit with leads – server's right.

Dimensions: with 3" Spacer (standard): 18"-144"W x 15"D x 2½"H.

with 6" Spacer: 18"-144"W x 18"D x 2½"H.

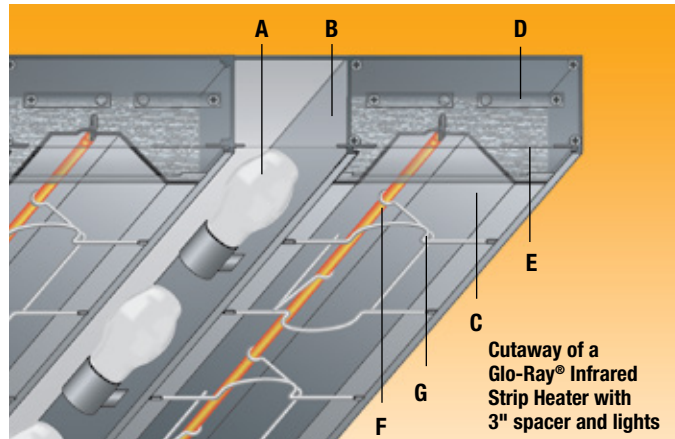
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Glo-Ray® Aluminium Dual Infrared Strip Heaters *continued*

- A** Shown with optional lights (shatter-resistant incandescent lights or halogen bulbs available)
- B** Sturdy extruded aluminum housings that do not sag, from 18" up to 144" (12')
- 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** Metal-sheathed heating element part guaranteed against burnout and breakage for two years
- 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 | Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------------|-------|-------|-------------------------|-------|------------------------|
| Standard Watt | | | | | |
| GRAL-18D | 2 | 18" | 120, 120/208 or 120/240 | 620 | 14 lbs. |
| GRAL-24D | 2 | 24" | 120, 120/208 or 120/240 | 820 | 16 lbs. |
| GRAL-30D | 2 | 30" | 120, 120/208 or 120/240 | 1020 | 19 lbs. |
| GRAL-36D | 3 | 36" | 120, 120/208 or 120/240 | 1330 | 22 lbs. |
| GRAL-42D | 3 | 42" | 120, 120/208 or 120/240 | 1530 | 25 lbs. |
| GRAL-48D | 4 | 48" | 120, 120/208 or 120/240 | 1840 | 30 lbs. |
| GRAL-54D | 4 | 54" | 120, 120/208 or 120/240 | 2090 | 34 lbs. |
| GRAL-60D | 5 | 60" | 120, 120/208 or 120/240 | 2400 | 35 lbs. |
| GRAL-66D | 5 | 66" | 120, 120/208 or 120/240 | 2620 | 39 lbs. |
| GRAL-72D | 6 | 72" | 120, 120/208 or 120/240 | 2910 | 42 lbs. |
| GRAL-84D | 7 | 84" | 120, 120/208 or 120/240 | 3420 | 50 lbs. |
| GRAL-96D | 8 | 96" | 120, 120/208 or 120/240 | 3930 | 56 lbs. |
| GRAL-108D | 9 | 108" | 120, 120/208 or 120/240 | 4240 | 64 lbs. |
| GRAL-120D | 10 | 120" | 120, 120/208 or 120/240 | 4800 | 72 lbs. |
| GRAL-132D | 11 | 132" | 120, 120/208 or 120/240 | 5300 | 79 lbs. |
| GRAL-144D | 12 | 144" | 120, 120/208 or 120/240 | 5820 | 86 lbs. |
| High Watt | | | | | |
| GRAHL-18D | 2 | 18" | 120, 120/208 or 120/240 | 820 | 14 lbs. |
| GRAHL-24D | 2 | 24" | 120, 120/208 or 120/240 | 1120 | 16 lbs. |
| GRAHL-30D | 2 | 30" | 120, 120/208 or 120/240 | 1440 | 19 lbs. |
| GRAHL-36D | 3 | 36" | 120, 120/208 or 120/240 | 1780 | 22 lbs. |
| GRAHL-42D | 3 | 42" | 120, 120/208 or 120/240 | 2080 | 25 lbs. |
| GRAHL-48D | 4 | 48" | 120, 120/208 or 120/240 | 2440 | 30 lbs. |
| GRAHL-54D | 4 | 54" | 120, 120/208 or 120/240 | 2740 | 33 lbs. |
| GRAHL-60D | 5 | 60" | 120, 120/208 or 120/240 | 3100 | 37 lbs. |
| GRAHL-66D | 5 | 66" | 120, 120/208 or 120/240 | 3420 | 38 lbs. |
| GRAHL-72D | 6 | 72" | 120, 120/208 or 120/240 | 3810 | 42 lbs. |
| GRAHL-84D | 7 | 84" | 120, 120/208 or 120/240 | 4520 | 50 lbs. |
| GRAHL-96D | 8 | 96" | 120, 120/208 or 120/240 | 5280 | 54 lbs. |
| GRAHL-108D | 9 | 108" | 120, 120/208 or 120/240 | 5540 | 64 lbs. |
| GRAHL-120D | 10 | 120" | 120, 120/208 or 120/240 | 6200 | 72 lbs. |
| GRAHL-132D | 11 | 132" | 120, 120/208 or 120/240 | 6900 | 79 lbs. |
| GRAHL-144D | 12 | 144" | 120/208 or 120/240 | 7620 | 86 lbs. |

⚡ When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements required.

⚡ 120V models with infinite controls require additional switches.

∞ Glo-Ray models 108"-144" and 120V models of GRAH(L)-84D and GRAH(L)-96D contain tandem (end-to-end) elements that may be individually controlled.

All Glo-Ray Aluminum Dual Models with Lights Feature:

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

Build-In infinite switch not available.

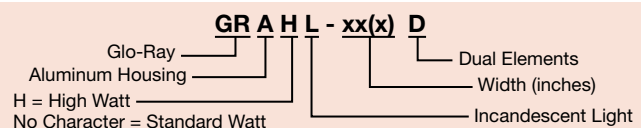
Leads: 3' conduit with leads – server's right.

Dimensions: with 3" Spacer (standard): 15"D x 2½"H.
 with 6" Spacer: 18"D x 2½"H.

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NOTE: For multiple circuit control options used with optional Tubular Stand Supports (ATL or NTL), the power supply may need to be located somewhere other than through the Tubular Stand. Consult factory for details.




A series of **GRAH-60D** models

OPTIONS (available at time of purchase only)

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | | | | |
|---------------|--|----------|-------|---------------|-------|--------------|--------|----------------|
| COLOR-15, -18 | 15" and 18" Housings for GRA, GRAH, GRAL and GRAHL Dual models (Clear Anodized standard) | | | | | | | |
| | RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| | BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | | |
|----------------------|--|---------------|--------------|----------------|---------------|------------|
| GLOSS-15, -18 | 15" and 18" Housings for GRA, GRAH, GRAL and GRAHL Dual models (Clear Anodized standard) | | | | | |
| | RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black |
| | GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | |
| IND. LGT | Indicator Light (remote only) | | | | | |

Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –

| | |
|------------------------|---|
| LEADS5 | 1'-5' extended Electrical Leads |
| LEADS10 | 6'-10' extended Electrical Leads |
| LEADS15 | 11'-15' extended Electrical Leads |
| LEADS20 | 16'-20' extended Electrical Leads |
| 9.375BP1 | 9 $\frac{3}{8}$ " Sneeze Guard, one side |
| 9.375BP2 | 9 $\frac{3}{8}$ " Sneeze Guard, two sides |
| 14BP1 | 14" Sneeze Guard, one side |
| 14BP2 | 14" Sneeze Guard, two sides |
| HAL | 60 Watt Halogen Bulb in lieu of standard Display Light |
| NO BULB | No bulb option (GRAL-xxD, GRAHL-xxD models only) |
| LIGHTS-ADD'L | Extra Lamps – Installed (maximum two per foot less one – one per foot is standard) |
| 3 ANEAL REFL | Bright Annealed Reflector for lights with 3" Spacer |
| 6 ANEAL REFL | Bright Annealed Reflector for lights with 6" Spacer |
| NO CONTROL | No control included (GRA, GRAH, GRAL, GRAHL-xxD models only) Requires selection of RMB2-xx control (see page 103) |
| REM INF | Remote Infinite Switches (max. 12.2 Amps) |
| REM TOG | Remote Toggle Switches (max. 15 Amps) |
| RMB | Remote Control Enclosure (available in <i>Designer Colors</i> or <i>Gloss Finishes</i>) – Non-standard colors are non-returnable – Clear Anodized standard – |
| ATL-D | Adjustable Tubular Stands 10"-14" (not available in <i>Designer Colors</i>) |
| NTL-10-D, -12-D | Non-Adjustable Tubular Stands (specify 10" or 12" clearance) |
| NTL-14-D, -16-D | Non-Adjustable Tubular Stands (specify 14" or 16" clearance) |
| NTL-PAINT-D | <i>Designer Color</i> or <i>Gloss Finish</i> for Non-Adjustable Tubular Stands to match unit color – Non-standard colors are non-returnable – |

ACCESSORIES (available for purchase at any time)

| | |
|--|--|
| ADJ ANGLE-D | Adjustable Angle Brackets for Dual models (see page 102 for illustration) |
| ADJ ANGLE7-D | 7" tall Adjustable Angle Brackets for Dual models (see page 102 for illustration) |
| CHAIN 1 | Chain Suspension (see page 102 for illustration) |
| Chef LED 120V adjustable bulb – GRAL-xxD, GRAHL-xxD models only, all voltages – pass-through usage only | GRAL-xxD must be 15" or higher from surface, GRAHL-xxD must be 18" or higher from surface as pass through – Bulbs must be rotated down – |
| CLED-3000-120 | Similar to warm Halogen light |
| CLED-4000-120 | Similar to cool Fluorescent light |

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Aluminium Max Watt Infrared Strip Heaters

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray Aluminium Max Watt 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.

- Features 25% greater wattage output than Glo-Ray high watt by comparison with single units varying in watts from 450 to 4150 watts; and units with lights varying from 570 to 4870 watts
- Sturdy extruded aluminum housings that do not sag, from 18" to 72" in 6" increments and 84" to 144" in 12" increments
- Protective wire guards under heating element
- Available options include Built-in Toggle Control, Toggle Control Remote Box, Electronic Infinite Control Remote Box or loose Remote Controls.
- Shatter-resistant incandescent lights (standard on GRAML models) enhance product display while safeguarding food products from bulb breakage. An optional halogen bulb may be used in lieu of incandescents
- Additional reflector styles available, consult factory for more information
- Heavy-duty insulation minimizes heat loss



GRAM-36

GRAML-36 with shatter-resistant incandescent lights and standard angle brackets



GLO-RAY ALUMINUM MAX WATT INFRARED STRIP HEATERS

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight [▲] |
|-----------------------|-------|-------------------------|-------|-------------------------------------|
| Max Watt | | | | |
| GRAM-18 | 18" | 120, 208 or 240 | 450 | 9 lbs. |
| GRAM-24 | 24" | 120, 208 or 240 | 650 | 10 lbs. |
| GRAM-30 | 30" | 120, 208 or 240 | 825 | 10 lbs. |
| GRAM-36 | 36" | 120, 208 or 240 | 1000 | 12 lbs. |
| GRAM-42 | 42" | 120, 208 or 240 | 1175 | 12 lbs. |
| GRAM-48 | 48" | 120, 208 or 240 | 1300 | 15 lbs. |
| GRAM-54 | 54" | 120, 208 or 240 | 1500 | 16 lbs. |
| GRAM-60 | 60" | 120, 208 or 240 | 1700 | 17 lbs. |
| GRAM-66 [✓] | 66" | 120, 208 or 240 | 1875 | 21 lbs. |
| GRAM-72 [✓] | 72" | 120, 208 or 240 | 2075 | 21 lbs. |
| GRAM-84 [⊗] | 84" | 120, 208 or 240 | 2400 | 22 lbs. |
| GRAM-96 [⊗] | 96" | 120, 208 or 240 | 2675 | 25 lbs. |
| GRAM-108 [∞] | 108" | 208 or 240 | 3000 | 23 lbs. |
| GRAM-120 [∞] | 120" | 208 or 240 | 3400 | 26 lbs. |
| GRAM-132 [∞] | 132" | 208 or 240 | 3750 | 30 lbs. |
| GRAM-144 [∞] | 144" | 208 or 240 | 4150 | 33 lbs. |

- ▲ Add 2-8 lbs. depending on Remote Control Enclosure (RMB).
 ⊗ Includes either Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s) or Attached Control Enclosure with toggle switch(es) except as noted (please specify).
 ✓ 120 volt models with built in controls require tandem (end-to-end) elements.
 ⊗ 120 volt models require additional switches and tandem (end-to-end) elements.
 ∞ Models contain tandem (end-to-end) elements that may be individually controlled.

All Glo-Ray Aluminum Max Watt Infrared Models Feature:

Includes: Angle Brackets and Attached or Remote Control Enclosure (RMB).

Leads: 3' conduit with leads – server's right.

Dimensions: 18"-144"W x 6"D x 2½"H.

GLO-RAY ALUMINUM MAX WATT INFRARED STRIP HEATERS with LIGHTS

| Model | Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight [▲] |
|--------------------------|-------|-------|-------------------------|-------|-------------------------------------|
| Max Watt | | | | | |
| GRAML-18 | 2 | 18" | 120, 120/208 or 120/240 | 570 | 10 lbs. |
| GRAML-24 | 2 | 24" | 120, 120/208 or 120/240 | 770 | 13 lbs. |
| GRAML-30 | 2 | 30" | 120, 120/208 or 120/240 | 945 | 15 lbs. |
| GRAML-36 | 3 | 36" | 120, 120/208 or 120/240 | 1180 | 15 lbs. |
| GRAML-42 | 3 | 42" | 120, 120/208 or 120/240 | 1355 | 19 lbs. |
| GRAML-48 | 4 | 48" | 120, 120/208 or 120/240 | 1540 | 20 lbs. |
| GRAML-54 | 4 | 54" | 120, 120/208 or 120/240 | 1740 | 24 lbs. |
| GRAML-60 [⊗] | 5 | 60" | 120, 120/208 or 120/240 | 2000 | 22 lbs. |
| GRAML-66 [⊗] ✓ | 5 | 66" | 120, 120/208 or 120/240 | 2175 | 25 lbs. |
| GRAML-72 [⊗] ✓ | 6 | 72" | 120, 120/208 or 120/240 | 2435 | 29 lbs. |
| GRAML-84 [⊗] ∞ | 7 | 84" | 120, 120/208 or 120/240 | 2820 | 32 lbs. |
| GRAML-96 [⊗] ∞ | 8 | 96" | 120, 120/208 or 120/240 | 3155 | 37 lbs. |
| GRAML-108 [∞] ∞ | 9 | 108" | 120/208 or 120/240 | 3540 | 36 lbs. |
| GRAML-120 [∞] ∞ | 10 | 120" | 120/208 or 120/240 | 4000 | 40 lbs. |
| GRAML-132 [∞] ∞ | 11 | 132" | 120/208 or 120/240 | 4410 | 44 lbs. |
| GRAML-144 [∞] ∞ | 12 | 144" | 120/208 or 120/240 | 4870 | 48 lbs. |

- ▲ Add 2-8 lbs. depending on Remote Control Enclosure (RMB).
 ⊗ Includes Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s) or Attached Control Enclosure with toggle switch(es) except as noted (please specify).
 ∞ 120 volt models not available with Built-in Controls.
 ✓ 120 volt models with built in controls require tandem (end-to-end) elements.
 ⊗ 120 volt models require additional switches and tandem (end-to-end) elements.
 ∞ Models contain tandem (end-to-end) elements that may be individually controlled.
 ∞ All voltages not available with Built-in Controls.

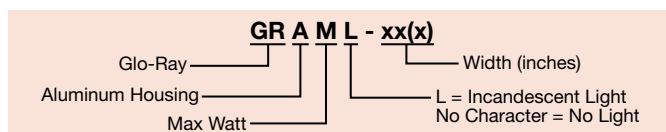
All Glo-Ray Aluminum Max Watt Infrared Models with Lights Feature:

Includes: Angle Brackets and Attached or Remote Control Enclosure (RMB).

Leads: 3' conduit with leads – server's right.

Dimensions: 18"-144"W x 9"D x 2½"H.

OPTIONS AND ACCESSORIES – PAGE 84
RECOMMENDED MOUNTING HEIGHTS – PAGE 101





GRAML-48
with standard
angle brackets

OPTIONS (available at time of purchase only)

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | | |
|------------------|--|--------------|---------------|--------------|--------------|------------------------------|
| COLOR-6 | 6" Housing for GRAM models | | | | | |
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | |
| COLOR-9 | 9" Housing for GRAML models | | | | | |
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | |
| RMB-COLOR | Remote Control Enclosure Housing in Designer Colors (select color below) | | | | | |
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | |

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | | |
|------------------|---|--------------|----------------|---------------|------------|--|
| GLOSS-6 | 6" Housing for GRAM models | | | | | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | |
| GLOSS-9 | 9" Housing for GRAML models | | | | | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | |
| RMB-GLOSS | Remote Control Enclosure Housing in Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized standard – | | | | | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | |

Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –

| | |
|------------------|-----------------------------------|
| HTLEADS5 | 1'-5' extended Electrical Leads |
| HTLEADS10 | 6'-10' extended Electrical Leads |
| HTLEADS15 | 11'-15' extended Electrical Leads |
| HTLEADS20 | 16'-20' extended Electrical Leads |

3 ANEAL REFL Bright Annealed Reflector for lights with 3" Spacer

RMB-GRAM-INF Remote Control Enclosure with Toggle Control Switch, Electronic Infinite Control, Relay and Indicator Light (in lieu of standard Remote Control Enclosure)

BLT TOG Built in Control - available for GRAML models only

NTL-14, -16 Non-Adjustable Tubular Stands – specify 14" or 16" clearance

NTL-18, -20 Non-Adjustable Tubular Stands – specify 18" or 20" clearance

NTL-22, -24 Non-Adjustable Tubular Stands – specify 22" or 24" clearance

NTL-PAINT Designer Color or Gloss Finish for Non-Adjustable Tubular Stands (one pair) – 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 | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | |

CAP Attached 6' Cord and Plug Set (120V only) on models up to 48" requires built-in controls and standard Chain Mount Kit: Two S Hooks with two 6" lengths of chain (available for GRAM models only)

CHAIN-HOOK Two S Hooks with two 6" lengths of chain

HAL 60 Watt Halogen Bulb in lieu of standard Display Light

NO BULB No bulb option (GRAML models only)

ACCESSORIES (available for purchase at any time)

CHAIN 1 Chain Suspension

Chef LED 120V adjustable bulb – GRAML-xx models only, all voltages – pass-through usage only

GRAML-xx must be 13" or higher from surface as pass through – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Aluminum Max Watt Dual Infrared Strip Heaters

Create a deeper holding area with Glo-Ray Aluminum Max Watt Dual Aluminum 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, bathing the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

- Features 25% greater wattage output than Glo-Ray high watt by comparison with dual units varying in wattage from 900 to 8300 watts; and units with lights varying from 1020 to 9020 watts
- Sturdy extruded aluminum housings that do not sag, from 18" to 72" in 6" increments and 84" to 144" in 12" increments
- Protective wire guard supports heating element without affecting heat distribution
- 3" or 6" spacer available
- Heavy-duty insulation minimizes heat loss
- Shatter-resistant incandescent lights (standard on GRAML models) enhance product display while safeguarding food products from bulb breakage. An optional halogen bulb may be used in lieu of incandescents
- Additional reflector styles available, consult factory for more information



GRAM-36D
with standard 3" spacer

GLO-RAY ALUMINUM MAX WATT DUAL INFRARED STRIP HEATERS

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight [▲] |
|------------------------|-------|-------------------------|-------|-------------------------------------|
| Max Watt | | | | |
| GRAM-18D | 18" | 120, 208 or 240 | 900 | 13 lbs. |
| GRAM-24D | 24" | 120, 208 or 240 | 1300 | 18 lbs. |
| GRAM-30D | 30" | 120, 208 or 240 | 1650 | 20 lbs. |
| GRAM-36D | 36" | 120, 208 or 240 | 2000 | 23 lbs. |
| GRAM-42D | 42" | 120, 208 or 240 | 2350 | 27 lbs. |
| GRAM-48D | 48" | 120, 208 or 240 | 2600 | 34 lbs. |
| GRAM-54D | 54" | 120, 208 or 240 | 3000 | 32 lbs. |
| GRAM-60D | 60" | 120, 208 or 240 | 3400 | 35 lbs. |
| GRAM-66D [Ⓢ] | 66" | 120, 208 or 240 | 3750 | 37 lbs. |
| GRAM-72D [Ⓢ] | 72" | 120, 208 or 240 | 4150 | 43 lbs. |
| GRAM-84D [Ⓢ] | 84" | 120, 208 or 240 | 4800 | 44 lbs. |
| GRAM-96D [Ⓢ] | 96" | 120, 208 or 240 | 5350 | 54 lbs. |
| GRAM-108D [Ⓢ] | 108" | 208 or 240 | 6000 | 59 lbs. |
| GRAM-120D [Ⓢ] | 120" | 208 or 240 | 6800 | 66 lbs. |
| GRAM-132D [Ⓢ] | 132" | 208 or 240 | 7500 | 73 lbs. |
| GRAM-144D [Ⓢ] | 144" | 208 or 240 | 8300 | 80 lbs. |

[▲] Add 2-8 lbs. depending on Remote Control Enclosure (RMB).

[Ⓢ] Includes Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s). Built-in controls not available.

[Ⓢ] 120v models require tandem (end-to-end) elements.

[Ⓢ] Units longer than 96" require tandem regardless of voltage.

All Glo-Ray Aluminum Max Watt Dual Infrared Models Feature:

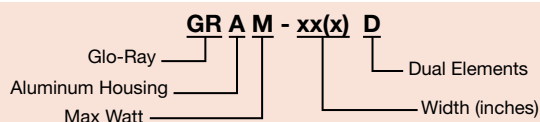
Includes: Angle Brackets and Remote Control Enclosure (RMB).

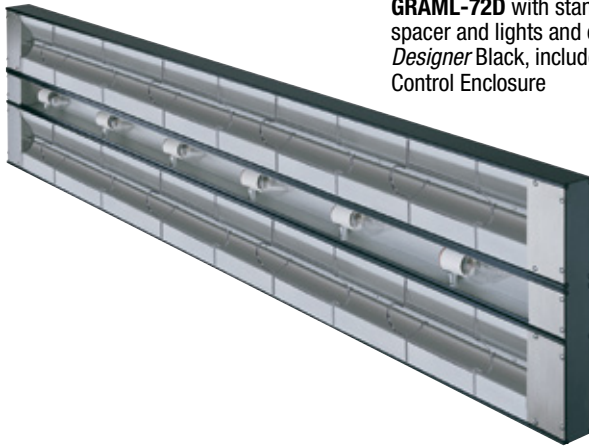
Leads: 3' conduit with leads – server's right.

Dimensions: with 3" Spacer (standard): 18"-144"W x 15"D x 2½"H.
with 6" Spacer: 18"-144"W x 18"D x 2½"H.

OPTIONS AND ACCESSORIES – PAGE 87

RECOMMENDED MOUNTING HEIGHTS – PAGE 101





GRAML-72D with standard 3" spacer and lights and optional Black Designer Black, includes Remote Control Enclosure

GLO-RAY ALUMINUM MAX WATT DUAL INFRARED STRIP HEATERS with LIGHTS

| Model | Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight [▲] |
|------------------------|-------|-------|-------------------------|-------|-------------------------------------|
| Max Watt | | | | | |
| GRAML-18D | 2 | 18" | 120, 120/208 or 120/240 | 1020 | 15 lbs. |
| GRAML-24D | 2 | 24" | 120, 120/208 or 120/240 | 1420 | 19 lbs. |
| GRAML-30D | 2 | 30" | 120, 120/208 or 120/240 | 1770 | 20 lbs. |
| GRAML-36D | 3 | 36" | 120, 120/208 or 120/240 | 2180 | 22 lbs. |
| GRAML-42D | 3 | 42" | 120, 120/208 or 120/240 | 2530 | 29 lbs. |
| GRAML-48D | 4 | 48" | 120, 120/208 or 120/240 | 2840 | 33 lbs. |
| GRAML-54D | 4 | 54" | 120, 120/208 or 120/240 | 3240 | 34 lbs. |
| GRAML-60D | 5 | 60" | 120, 120/208 or 120/240 | 3700 | 38 lbs. |
| GRAML-66D [✓] | 5 | 66" | 120, 120/208 or 120/240 | 4050 | 43 lbs. |
| GRAML-72D [✓] | 6 | 72" | 120, 120/208 or 120/240 | 4510 | 45 lbs. |
| GRAML-84D [✓] | 7 | 84" | 120, 120/208 or 120/240 | 5220 | 49 lbs. |
| GRAML-96D [✓] | 8 | 96" | 120, 120/208 or 120/240 | 5830 | 60 lbs. |
| GRAML-108D | 9 | 108" | 120/208 or 120/240 | 6540 | 64 lbs. |
| GRAML-120D | 10 | 120" | 120/208 or 120/240 | 7400 | 72 lbs. |
| GRAML-132D | 11 | 132" | 120/208 or 120/240 | 8160 | 79 lbs. |
| GRAML-144D | 12 | 144" | 120/208 or 120/240 | 9020 | 86 lbs. |

⊙ Includes Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s). Built-In controls not available.

▲ Add 2-8 lbs. depending on Remote Control Enclosure (RMB).

✓ 120 volt units require tandem (end to end) elements.

† GRAML-96D 120v not available with infinite controls.

Note: Other control options available, consult factory.

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

Includes: Angle Brackets and Remote Control Enclosure (RMB).

Leads: 3' conduit with leads – server's right.

Dimensions: with 3" Spacer (standard): 15"D x 2½"H.

with 6" Spacer: 18"D x 2½"H.

OPTIONS AND ACCESSORIES – PAGE 87

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

GRAML - xx (x) D





GRAML-60D with optional non-adjustable tubular stands

OPTIONS (available at time of purchase only)

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –
COLOR-15, -18 15" and 18" Housings for GRAM and GRAML Dual models

| | | | | | | | |
|------------------|---|--------------|---------------|--------------|--------------|---------------|----------------|
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |
| RMB-COLOR | Remote Control Enclosure Housing in <i>Designer Colors</i> – Non-standard colors are non-returnable – Clear Anodized standard – | | | | | | |
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –
GLOSS-15, -18 15" and 18" Housings for GRAM and GRAML Dual models

| | | | | | | | |
|------------------|--|--------------|----------------|---------------|------------|--|--|
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | | |
| RMB-GLOSS | Remote Control Enclosure Housing in Gloss Finishes | | | | | | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | | |

Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –

| | |
|---------------------|--|
| HTLEADS5 | 1'-5' extended Electrical Leads |
| HTLEADS10 | 6'-10' extended Electrical Leads |
| HTLEADS15 | 11'-15' extended Electrical Leads |
| HTLEADS20 | 16'-20' extended Electrical Leads |
| RMB-GRAM-INF | Remote Control Enclosure with Toggle Control Switch, Electronic Infinite Control, Relay and Indicator Light (in lieu of standard Remote Control Enclosure) |
| 3 ANEAL REFL | Bright Annealed Reflector for lights with 3" Spacer |
| 6 ANEAL REFL | Bright Annealed Reflector for lights with 6" Spacer |

Stands

| | |
|------------------------|--|
| NTL-18-D, -20-D | Non-Adjustable Tubular Stands (specify 18" or 20" clearance) |
| NTL-22-D, -24-D | Non-Adjustable Tubular Stands (specify 22" or 24" clearance) |
| NTL-PAINT-D | <i>Designer Color</i> or Gloss Finish for Non-Adjustable Tubular Stands to match unit color – Non-standard colors are non-returnable – |
| HAL | 60 Watt Halogen Bulb in lieu of standard Display Light |
| NO BULB | No bulb option (GRAML-xxD models only) |

ACCESSORIES (available for purchase at any time)

Chef LED 120V adjustable bulb – GRAML-xxD models only, all voltages – pass-through usage only –

GRAML-xxD must be 18" to 24" from surface as pass through – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

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.

- Slim design that's 2" high and 4" deep
- Available in widths from 18"-72"
- Pre-focused heat pattern maintains serving temperatures longer without continuing to cook the food
- Optional Remote Control Enclosure (RMB) available in *Designer Colors*

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



GRN-24 in standard *Designer Black* with standard angle brackets

GLO-RAY NARROW INFRARED STRIP HEATERS

| Model | Width | Voltage (Single Phase) | Watts | Approx. Ship Weight |
|----------------------|-------|------------------------|-------|---------------------|
| Standard Watt | | | | |
| GRN-18 | 18" | 120, 208 or 240 | 250 | 5 lbs. |
| GRN-24 | 24" | 120, 208 or 240 | 350 | 6 lbs. |
| GRN-30 | 30" | 120, 208 or 240 | 450 | 9 lbs. |
| GRN-36 | 36" | 120, 208 or 240 | 575 | 9 lbs. |
| GRN-42 | 42" | 120, 208 or 240 | 675 | 9 lbs. |
| GRN-48 | 48" | 120, 208 or 240 | 800 | 11 lbs. |
| GRN-54 | 54" | 120, 208 or 240 | 925 | 12 lbs. |
| GRN-60 | 60" | 120, 208 or 240 | 1050 | 13 lbs. |
| GRN-66 | 66" | 120, 208 or 240 | 1160 | 16 lbs. |
| GRN-72 | 72" | 120, 208 or 240 | 1275 | 17 lbs. |
| High Watt | | | | |
| GRNH-18 | 18" | 120, 208 or 240 | 350 | 7 lbs. |
| GRNH-24 | 24" | 120, 208 or 240 | 500 | 6 lbs. |
| GRNH-30 | 30" | 120, 208 or 240 | 660 | 7 lbs. |
| GRNH-36 | 36" | 120, 208 or 240 | 800 | 8 lbs. |
| GRNH-42 | 42" | 120, 208 or 240 | 950 | 9 lbs. |
| GRNH-48 | 48" | 120, 208 or 240 | 1100 | 11 lbs. |
| GRNH-54 | 54" | 120, 208 or 240 | 1250 | 12 lbs. |
| GRNH-60 | 60" | 120, 208 or 240 | 1400 | 13 lbs. |
| GRNH-66 | 66" | 120, 208 or 240 | 1560 | 16 lbs. |
| GRNH-72 | 72" | 120, 208 or 240 | 1725 | 17 lbs. |

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.

▲ Infinite Switch not available in 120V. RMB2-1R series Remote Control Enclosure (RMB) required for infinite control.

All Glo-Ray Narrow Infrared Models Feature:

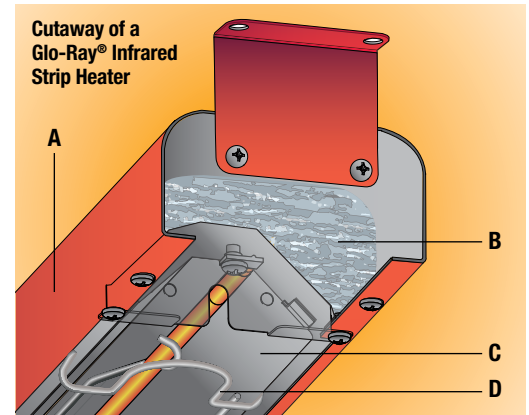
Toggle Switch (max. 15 Amps) with Indicator Light Location: Chef's left side (unless otherwise specified).

Designer Color Angle Brackets: To match unit color and provide 1½" clearance between strip heater and overshef. Non-standard colors are non-returnable.

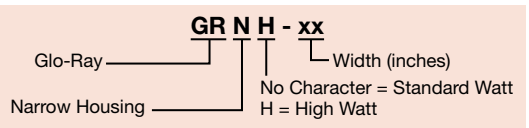
Leads: 6" leads – server's right. **Dimensions:** 18"-72"W x 4"D x 2"H.

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

COLORS AND FINISHES – INSIDE BACK COVER



- 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 wire guard supports heating element without affecting heat distribution



OPTIONS (available at time of purchase only)

Designer Colors, models 18"-72" – Non-standard colors are non-returnable – Black Standard –

| | | | | | |
|-------------|--------------|--------------|---------------|---------------|----------------|
| RED | Warm Red | WHITE | White Granite | GREEN | Hunter Green |
| GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |

Stainless Steel – Non-standard colors are non-returnable –
SS Stainless Steel

Power Leads (must specify lead length) –

LEADS5 1'-5' extended Electrical Leads

LEADS10 6'-10' extended Electrical Leads

LEADS15 11'-15' extended Electrical Leads

LEADS20 16'-20' extended Electrical Leads

NO CONTROL No control included – Requires selection of RMB2-xx control – see page 103

RMB Remote Control Enclosure (available in *Designer Colors* or Gloss Finishes) – Non-standard colors are non-returnable –

TABS Stainless steel Hanger tabs in lieu of angle brackets

CAP Attached 6' Cord and Plug Set (120V only) on models up to 72" with Standard Chain Mount Kit (two S Hooks with two 6" lengths of chain) and hanger tabs (max. 1800 Watt)

CHAIN-HOOK Two S Hooks with two 6" lengths of chain

NTL-10, -12 Non-Adjustable Tubular Stands (specify 10" or 12" clearance and power location)

NTL-14, -16 Non-Adjustable Tubular Stands (specify 14" or 16" clearance and power location)

NTL-PAINT *Designer Color* for Non-Adjustable Tubular Stands to match unit color – Non-standard colors are non-returnable –

Glo-Ray® Narrow Max Watt Infrared Strip Heaters

Glo-Ray® Narrow Max Watt Infrared Strip Heaters keep all hot foods at optimum serving temperatures longer, while the slim design fits ideally in buffet areas. The entire holding surface is heated evenly with no “cold” spots.

- Slim design that's 2" high and 4" deep
- Available in widths from 18"-72"
- Pre-focused heat pattern maintains serving temperatures longer without continuing to cook the food
- Available in Stainless Steel only



GRNM-24 in standard Stainless Steel with standard angle brackets

GLO-RAY NARROW MAX WATT INFRARED STRIP HEATERS (must specify RMB)

| Model | Width | Voltage (Single Phase) | Watts | Approx. Ship Weight |
|----------|-------|------------------------|-------|---------------------|
| GRNM-18 | 18" | 120, 208 or 240 | 450 | 7 lbs. |
| GRNM-24 | 24" | 120, 208 or 240 | 650 | 8 lbs. |
| GRNM-30 | 30" | 120, 208 or 240 | 825 | 9 lbs. |
| GRNM-36 | 36" | 120, 208 or 240 | 1000 | 10 lbs. |
| GRNM-42 | 42" | 120, 208 or 240 | 1175 | 11 lbs. |
| GRNM-48 | 48" | 120, 208 or 240 | 1300 | 13 lbs. |
| GRNM-54' | 54" | 120, 208 or 240 | 1500 | 13 lbs. |
| GRNM-60' | 60" | 120, 208 or 240 | 1700 | 13 lbs. |
| GRNM-66' | 66" | 120, 208 or 240 | 1875 | 16 lbs. |
| GRNM-72' | 72" | 120, 208 or 240 | 2075 | 16 lbs. |

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.

✓ Infinite Switch not available in 120V. RMB2-1R series Remote Control Enclosure (RMB) required for infinite control.

All Glo-Ray Narrow Max Watt Infrared Models Feature:

Angle Brackets: Provides 1½" clearance between strip heater and overshef.

Leads: 6" leads – server's right.

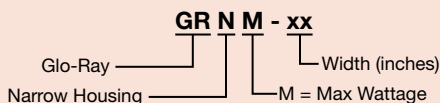
Dimensions: 18"-72"W x 4"D x 2"H.

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

OPTIONS (available at time of purchase only)

Power Leads – Extended beyond Standard 6" Leads (must specify lead length) –

| | |
|-------------|--|
| HTLEADS5 | 1'-5' extended Electrical Leads |
| HTLEADS10 | 6'-10' extended Electrical Leads |
| HTLEADS15 | 11'-15' extended Electrical Leads |
| HTLEADS20 | 16'-20' extended Electrical Leads |
| NO CONTROL | No control included – Requires selection of RMB2-xx control – see page 103 |
| RMB | Requires Remote Control Enclosure – Not available with Built-In controls |
| BLT INF | Infinite Control Built-In in lieu of Toggle (max. 12.2 Amps) (remote installation recommended) |
| NTL-14, -16 | Non-Adjustable Tubular Stands (specify 14" or 16" clearance and power location) |



Glo-Ray® Aluminum Infra-Black® High Watt Strip Heaters

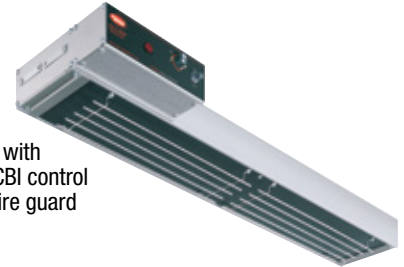
For foodwarming at a close range to food product, the Glo-Ray® Infra-Black® heat technology is ideal, emitting a solid panel of uniform heat. Sturdy continuous single or dual extruded aluminum housings assure quality, durability and a variety of widths, depths, mounting arrangements and colors will fit your operation.

- Provides ideal amount of heat for limited space operations, mounted 4" to 10" above target surface for singles and 8" to 14" for duals
- Metal-sheathed heating element part guaranteed against burnout and breakage for two years
- Infra-Black emitter provides even heat distribution – eliminating hot spots

- Sturdy aluminum housings that do not sag, from 18" to 72" in 6" increments
- Heavy-duty insulation keeps the exterior housing cool
- Optional wire guard available to protect user from incidental contact with heated surface
- Optional 3" or 6" 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 RMB or TCBI)

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight [○] |
|-----------------------|-------|-------------------------|-------|-------------------------------------|
| GRAIH-18 | 18" | 120, 208 or 240 | 350 | 10 lbs. |
| GRAIH-24 | 24" | 120, 208 or 240 | 500 | 11 lbs. |
| GRAIH-30 | 30" | 120, 208 or 240 | 660 | 12 lbs. |
| GRAIH-36 | 36" | 120, 208 or 240 | 800 | 13 lbs. |
| GRAIH-42 | 42" | 120, 208 or 240 | 950 | 16 lbs. |
| GRAIH-48 | 48" | 120, 208 or 240 | 1100 | 16 lbs. |
| GRAIH-54 | 54" | 120, 208 or 240 | 1250 | 18 lbs. |
| GRAIH-60 | 60" | 120, 208 or 240 | 1400 | 19 lbs. |
| GRAIH-66 [✓] | 66" | 120, 208 or 240 | 1560 | 23 lbs. |
| GRAIH-72 [✓] | 72" | 120, 208 or 240 | 1725 | 25 lbs. |

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT STRIP HEATERS with LIGHTS (must specify RMB or TCBI)

| Model | No. of Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight [○] |
|------------------------|-----------------|-------|-------------------------|-------|-------------------------------------|
| GRAIHL-18 | 2 | 18" | 120, 120/208 or 120/240 | 470 | 12 lbs. |
| GRAIHL-24 | 2 | 24" | 120, 120/208 or 120/240 | 620 | 14 lbs. |
| GRAIHL-30 | 2 | 30" | 120, 120/208 or 120/240 | 780 | 16 lbs. |
| GRAIHL-36 | 3 | 36" | 120, 120/208 or 120/240 | 980 | 18 lbs. |
| GRAIHL-42 | 3 | 42" | 120, 120/208 or 120/240 | 1130 | 20 lbs. |
| GRAIHL-48 | 4 | 48" | 120, 120/208 or 120/240 | 1340 | 22 lbs. |
| GRAIHL-54 | 4 | 54" | 120, 120/208 or 120/240 | 1490 | 24 lbs. |
| GRAIHL-60 | 5 | 60" | 120, 120/208 or 120/240 | 1700 | 26 lbs. |
| GRAIHL-66 [✓] | 5 | 66" | 120, 120/208 or 120/240 | 1860 | 28 lbs. |
| GRAIHL-72 [✓] | 6 | 72" | 120, 120/208 or 120/240 | 2085 | 30 lbs. |

[○] Does not include Remote Control Enclosure (RMB).

[○] Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box with Indicator Lights (TCBI). Must choose either RMB (see pages 103 and 104) or TCBI (see OPTIONS on page 92).

[✓] Infinite Switch not available in 120V.

[○] 120V models available with remote control only.

All Glo-Ray Aluminum Infra-Black High Watt Models with or without Lights Feature:

Leads: 3' conduit with leads – server's right. 6" leads when supplied with TCBI – exit side of control box.

Dimensions: GRAIH: 18"-72"W x 6"D x 2 3/8"H.

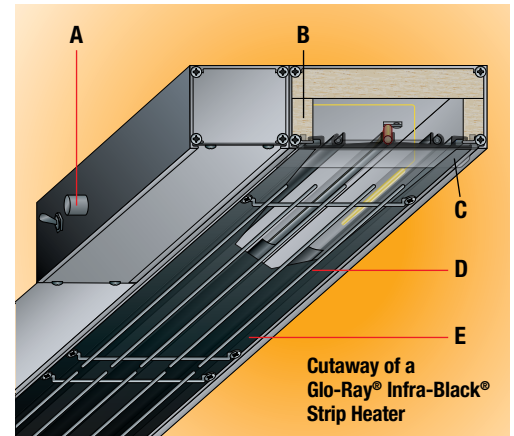
GRAIHL: 18"-72"W x 9"D x 2 3/8"H.

TCBI Control Enclosure dimensions (not including switches): 8"W x 3"D x 2 1/2"H.

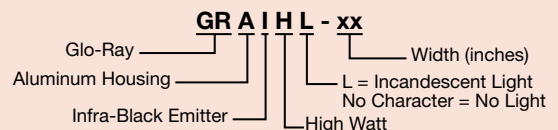
Control Enclosure location: Chef's left side – light side (unless otherwise specified).

OPTIONS AND ACCESSORIES – PAGE 92

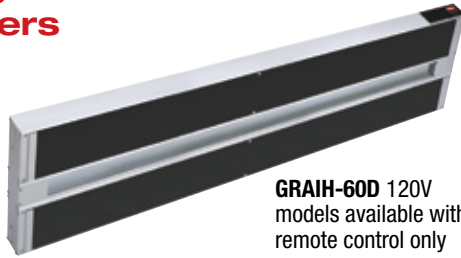
RECOMMENDED MOUNTING HEIGHTS – PAGE 101



- 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** Optional wire guard available to protect user from incidental contact with the heated surface
- E** Infra-Black emitter provides even heat distribution, eliminating hot spots for close applications



Glo-Ray® Aluminum Infra-Black® High Watt Dual Strip Heaters



GRAIH-60D 120V
models available with
remote control only



GRAIHL-24D in
optional Radiant Red
Gloss Finish

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

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS (must specify RMB or TCBI)

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight [○] |
|--------------------------|-------|-------------------------|-------|-------------------------------------|
| GRAIH-18D | 18" | 120, 208 or 240 | 700 | 16 lbs. |
| GRAIH-24D | 24" | 120, 208 or 240 | 1000 | 22 lbs. |
| GRAIH-30D | 30" | 120, 208 or 240 | 1320 | 22 lbs. |
| GRAIH-36D | 36" | 120, 208 or 240 | 1600 | 27 lbs. |
| GRAIH-42D [⊙] | 42" | 120, 208 or 240 | 1900 | 35 lbs. |
| GRAIH-48D [⊙] | 48" | 120, 208 or 240 | 2200 | 33 lbs. |
| GRAIH-54D [⊙] | 54" | 120, 208 or 240 | 2500 | 41 lbs. |
| GRAIH-60D [⊙] | 60" | 120, 208 or 240 | 2800 | 46 lbs. |
| GRAIH-66D ^{⊙/} | 66" | 120, 208 or 240 | 3120 | 44 lbs. |
| GRAIH-72D ^{⊙/⊙} | 72" | 120, 208 or 240 | 3450 | 51 lbs. |

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS with LIGHTS (must specify RMB or TCBI)

| Model | No. of Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight [○] |
|---------------------------|--------------|-------|-------------------------|-------|-------------------------------------|
| GRAIHL-18D | 2 | 18" | 120, 120/208 or 120/240 | 820 | 15 lbs. |
| GRAIHL-24D | 2 | 24" | 120, 120/208 or 120/240 | 1120 | 21 lbs. |
| GRAIHL-30D | 2 | 30" | 120, 120/208 or 120/240 | 1440 | 25 lbs. |
| GRAIHL-36D | 3 | 36" | 120, 120/208 or 120/240 | 1780 | 29 lbs. |
| GRAIHL-42D [⊙] | 3 | 42" | 120, 120/208 or 120/240 | 2080 | 33 lbs. |
| GRAIHL-48D [⊙] | 4 | 48" | 120, 120/208 or 120/240 | 2440 | 35 lbs. |
| GRAIHL-54D [⊙] | 4 | 54" | 120, 120/208 or 120/240 | 2740 | 39 lbs. |
| GRAIHL-60D [⊙] | 5 | 60" | 120, 120/208 or 120/240 | 3100 | 47 lbs. |
| GRAIHL-66D ^{⊙/⊙} | 5 | 66" | 120, 120/208 or 120/240 | 3420 | 47 lbs. |
| GRAIHL-72D ^{⊙/⊙} | 6 | 72" | 120, 120/208 or 120/240 | 3810 | 54 lbs. |

[○] Does not include Remote Control Enclosure (RMB).

[⊙] Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box with Indicator Lights (TCBI).

Must choose either RMB (see pages 103 and 104) or TCBI (see OPTIONS on page 92).

[⊙] 120V models available with remote control only.

[/] Infinite Switch not available in 120V.

[⊙] TCBI not available in 208V, 120/208V.

All Glo-Ray Aluminum Infra-Black High Watt Dual Models with or without Lights Feature:

Leads: 3' conduit with leads – server's right. 6" leads when supplied with TCBI – exit side of control box.

Dimensions: GRAIH-xxD with 3" Spacer: 18"-72"W x 15"D x 2 3/8"H.

GRAIHL-xxD with 3" Spacer: 18"-66"W x 15"D x 2 3/8"H.

GRAIH-xxD with 6" Spacer: 18"-72"W x 18"D x 2 3/8"H.

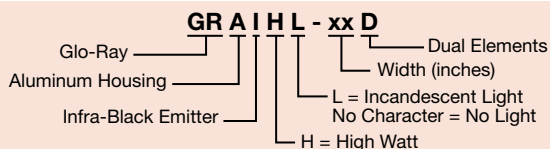
GRAIHL-xxD with 6" Spacer: 18"-66"W x 18"D x 2 3/8"H.

TCBI Control Enclosure dimensions (not including switches): 8"W x 3"D x 2 1/2"H.

Control Enclosure location: Chef's left side – light side (unless otherwise specified).

OPTIONS AND ACCESSORIES – PAGE 92

RECOMMENDED MOUNTING HEIGHTS – PAGE 101





GRAIH-72 with optional wire guard, requires Remote Control Enclosure (RMB)

OPTIONS (available at time of purchase only)

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

| | | | | | |
|----------------------|--|---------------------|----------------------------|---------------------------|------------------------------|
| COLOR-6, -9 | 6" Housing for GRAIH models and 9" Housing for GRAIHL models | RED Warm Red | GRAY Gray Granite | NAVY Navy Blue | COPPER Antique Copper |
| | | BLACK Black | WHITE White Granite | GREEN Hunter Green | |
| COLOR-15, -18 | 15" and 18" Housings for GRAIH and GRAIHL Dual models | RED Warm Red | GRAY Gray Granite | NAVY Navy Blue | COPPER Antique Copper |
| | | BLACK Black | WHITE White Granite | GREEN Hunter Green | |

Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –

| | | | | |
|----------------------|--|----------------------------|-----------------------------|--------------------------|
| GLOSS-6, -9 | 6" Housing for GRAIH models and 9" Housing for GRAIHL models | RRED Radiant Red | GGRAY Glossy Gray | BBLACK Bold Black |
| | | GGOLD Gleaming Gold | BBLUE Brilliant Blue | |
| GLOSS-15, -18 | 15" and 18" Housings for GRAIH and GRAIHL Dual models | RRED Radiant Red | GGRAY Glossy Gray | BBLACK Bold Black |
| | | GGOLD Gleaming Gold | BBLUE Brilliant Blue | |

| | |
|-------------------------|--|
| AIH18WG -AIH72WG | Element Wire Guard (Dual models require two sets) |
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |
| NO CONTROL | No control included (GRAIH, GRAIHL-xx, GRAIH, GRAIHL-xxD models only) Requires selection of RMB2-xx control – see page 103 |
| RMB | Remote Control Enclosure – available in <i>Designer Colors</i> or <i>Gloss Finishes</i> – Non-standard colors are non-returnable – |

Clear Anodized Standard –

| | | | | | | | |
|--------------|---------------|--------------|----------------|---------------|--------------|---------------|----------------|
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black | | |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | | | |

| | |
|-------------|--|
| TCBI | Thermostatic Control Box with Indicator Lights |
|-------------|--|

Non-Adjustable Tubular Stands

| | |
|--------------------|------------------------------------|
| AIH4NTL | 4" |
| AIH6NTL | 6" |
| AIH7.5NTL-D | 7.5" |
| AIH8NTL | 8" (Dual models require two pair) |
| AIH10NTL | 10" (Dual models require two pair) |
| AIH12NTL-D | 12" |
| AIH14NTL-D | 14" |

| | |
|--------------------|--|
| NTL-PAINT | <i>Designer Color</i> or <i>Gloss Finish</i> for Non-Adjustable Tubular Stands to match unit color – Non-Standard colors are non-returnable – |
| NTL-PAINT-D | <i>Designer Color</i> or <i>Gloss Finish</i> for Non-Adjustable Tubular Stands to match unit color – Non-Standard colors are non-returnable – |

Power Leads (must specify lead length) –

| | |
|------------------|-----------------------------------|
| HTLEADS5 | 1'-5' extended Electrical Leads |
| HTLEADS10 | 6'-10' extended Electrical Leads |
| HTLEADS15 | 11'-15' extended Electrical Leads |
| HTLEADS20 | 16'-20' extended Electrical Leads |

ACCESSORIES (available for purchase at any time)

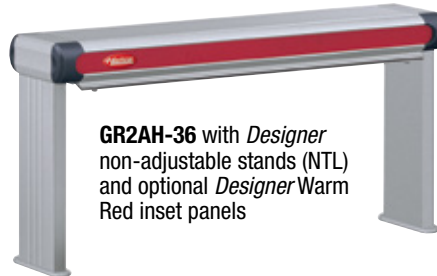
| | |
|--|---|
| ADJ ANGLE | Adjustable Angle Brackets (see page 102 for illustration) |
| ADJ ANGLE7 | 7" tall Adjustable Angle Brackets (see page 102 for illustration) |
| ADJ ANGLE-D | Adjustable Angle Brackets for Dual models (see page 102 for illustration) |
| ADJ ANGLE7-D | 7" tall Adjustable Angle Brackets for Dual models (see page 102 for illustration) |
| CHAIN 1 | Chain Suspension (see page 102 for illustration) |
| Chef LED 120V adjustable bulb – GRAIHL-xx models only, all voltages – pass-through usage only – | |
| | GRAIHL-xx must be 11" or higher from surface as pass through – bulbs must be rotated down – |
| CLED-3000-120 | Similar to warm Halogen light |
| CLED-4000-120 | Similar to cool Fluorescent light |

COLORS AND FINISHES – INSIDE BACK COVER

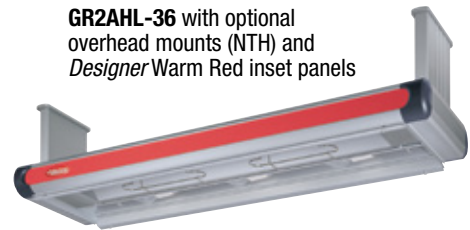
Glo-Ray® Designer Aluminum Infrared Strip Heaters

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 84" (7'), are available in *Designer* Colors to match most décors and include 14" *Designer* non-adjustable stands.

- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in widths from 21½" to 87½"
- Available in a variety of models, configurations, colors and accessories to provide unlimited flexibility
- Black corner caps and inset panels standard
- Optional coated shatter-resistant incandescent or halogen lights enhance product displays while safeguarding food from bulb breakage
- Optional Sneeze Guards
- Additional reflector styles and lower wattage elements available, consult factory for more information



GR2AH-36 with *Designer* non-adjustable stands (NTL) and optional *Designer* Warm Red inset panels



GR2AHL-36 with optional overhead mounts (NTH) and *Designer* Warm Red inset panels

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

GLO-RAY DESIGNER ALUMINUM INFRARED STRIP HEATERS (must specify and add price of RMB)

| Model [Ⓢ] | Width | Watts | Approx. Ship Weight [Ⓞ] |
|----------------------|-------|-------|----------------------------------|
| Standard Watt | | | |
| GR2A-18 | 21½" | 250 | 19 lbs. |
| GR2A-24 | 27½" | 350 | 20 lbs. |
| GR2A-30 | 33½" | 450 | 27 lbs. |
| GR2A-36 | 39½" | 575 | 37 lbs. |
| GR2A-42 | 45½" | 675 | 38 lbs. |
| GR2A-48 | 51½" | 800 | 43 lbs. |
| GR2A-54 | 57½" | 925 | 43 lbs. |
| GR2A-60 | 63½" | 1050 | 40 lbs. |
| GR2A-66 | 69½" | 1160 | 40 lbs. |
| GR2A-72 | 75½" | 1275 | 42 lbs. |
| GR2A-84' | 87½" | 1500 | 46 lbs. |
| High Watt | | | |
| GR2AH-18 | 21½" | 350 | 20 lbs. |
| GR2AH-24 | 27½" | 500 | 20 lbs. |
| GR2AH-30 | 33½" | 660 | 27 lbs. |
| GR2AH-36 | 39½" | 800 | 27 lbs. |
| GR2AH-42 | 45½" | 950 | 34 lbs. |
| GR2AH-48 | 51½" | 1100 | 27 lbs. |
| GR2AH-54 | 57½" | 1250 | 43 lbs. |
| GR2AH-60 | 63½" | 1400 | 40 lbs. |
| GR2AH-66' | 69½" | 1560 | 40 lbs. |
| GR2AH-72' | 75½" | 1725 | 42 lbs. |
| GR2AH-84' | 87½" | 2050 | 46 lbs. |

Ⓢ When no color is specified, color inset panels and corner caps will be black.

Ⓞ Does not include Remote Control Enclosure (RMB).

Ⓢ Does not include Remote Control Enclosure (RMB). Must choose RMB (see pages 103 and 104).

✓ When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements required.

✓ 120 volt models require additional switches and tandem (end-to-end) elements.

All Glo-Ray Designer Aluminum Infrared Models Feature:

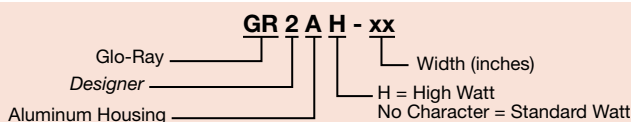
Voltage: 120, 208 or 240, single phase only.

Switch Location: Remote Control Enclosure (RMB) only (see pages 103 and 104).

Leads: 5' leads through ½" conduit in leg cavity.

Dimensions without stands: 21½"-87½"W x 9"D x 3½"H.

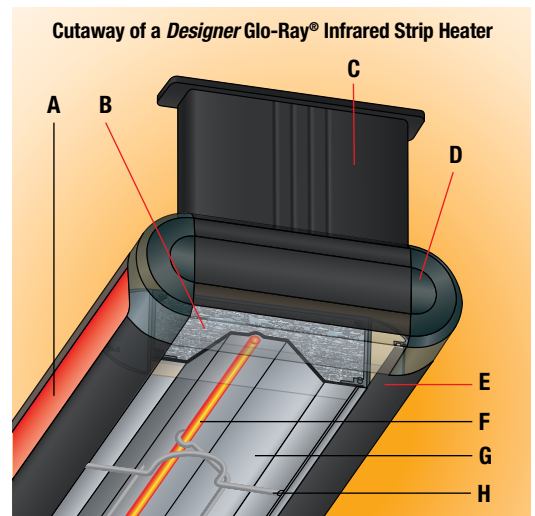
OPTIONS AND ACCESSORIES – PAGE 95 RECOMMENDED MOUNTING HEIGHTS – PAGE 101



Glo-Ray® Designer Aluminum Infrared Strip Heaters with Lights



GR2AHL-24 with *Designer* non-adjustable stands optional Sneeze Guards and *Designer* Hunter Green inset panels



GLO-RAY DESIGNER ALUMINUM INFRARED STRIP HEATERS with LIGHTS (must specify RMB)

| Model [Ⓢ] | No. of Bulbs | Width | Watts | Approx. Ship Weight [Ⓞ] |
|----------------------|--------------|-------|-------|----------------------------------|
| Standard Watt | | | | |
| GR2AL-18 | 2 | 21½" | 370 | 24 lbs. |
| GR2AL-24 | 2 | 27½" | 470 | 24 lbs. |
| GR2AL-30 | 2 | 33½" | 570 | 29 lbs. |
| GR2AL-36 | 3 | 39½" | 755 | 33 lbs. |
| GR2AL-42 | 3 | 45½" | 855 | 35 lbs. |
| GR2AL-48 | 4 | 51½" | 1040 | 36 lbs. |
| GR2AL-54 | 4 | 57½" | 1165 | 49 lbs. |
| GR2AL-60 | 5 | 63½" | 1350 | 54 lbs. |
| GR2AL-66 | 5 | 69½" | 1460 | 57 lbs. |
| GR2AL-72 | 6 | 75½" | 1635 | 58 lbs. |
| GR2AL-84 | 7 | 87½" | 1920 | 62 lbs. |
| High Watt | | | | |
| GR2AHL-18 | 2 | 21½" | 470 | 26 lbs. |
| GR2AHL-24 | 2 | 27½" | 620 | 24 lbs. |
| GR2AHL-30 | 2 | 33½" | 780 | 29 lbs. |
| GR2AHL-36 | 3 | 39½" | 980 | 33 lbs. |
| GR2AHL-42 | 3 | 45½" | 1130 | 35 lbs. |
| GR2AHL-48 | 4 | 51½" | 1340 | 48 lbs. |
| GR2AHL-54 | 4 | 57½" | 1490 | 49 lbs. |
| GR2AHL-60 | 5 | 63½" | 1700 | 54 lbs. |
| GR2AHL-66 | 5 | 69½" | 1860 | 57 lbs. |
| GR2AHL-72 | 6 | 75½" | 2085 | 58 lbs. |
| GR2AHL-84 | 7 | 87½" | 2470 | 62 lbs. |

- Ⓢ When no color is specified, color inset panels and corner caps will be black.
- Ⓞ Does not include Remote Control Enclosure (RMB).
- Ⓢ Does not include Remote Control Enclosure (RMB). Must choose RMB (see pages 103 and 104).
- Ⓢ When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements required.
- Ⓢ 120 volt models require additional switches and tandem (end-to-end) elements.

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

Voltage: 120, 120/208 or 120/240, single phase only.

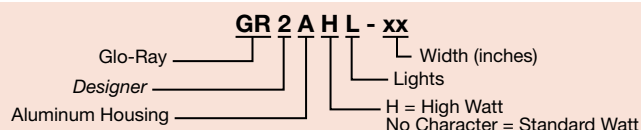
Switch Location: Remote Control Enclosure (RMB) only (see pages 103 and 104).

Leads: 5' leads through ½" conduit in leg cavity.

Dimensions without stands: 21½"-87½"W x 12"D x 3½"H.

OPTIONS AND ACCESSORIES – PAGE 95

RECOMMENDED MOUNTING HEIGHTS – PAGE 101



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 aluminium extrusion construction; available in Clear Anodized aluminum finish or one of seven *Designer* Colors for housings (shown in optional *Designer* Black)

F Metal-sheathed heating element part guaranteed against burnout and breakage for two years

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



GR2AHL-84 with standard *Designer* non-adjustable stands and optional *Designer* Black and Sneeze Guards

OPTIONS (available at time of purchase only)

Designer Colors, aluminum models 21½" - 87½" (includes stands) – Non-standard colors are non-returnable – Clear Anodized Standard –

| | | | | | | | | |
|----------------|--------------|----------|--------------|---------------|--------------|--------------|---------------|----------------|
| COLOR-6 | RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| | BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

| | | | | | | | | |
|----------------|--------------|----------|--------------|---------------|--------------|--------------|---------------|----------------|
| COLOR-9 | RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| | BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

Designer Inset Panel Colors – Black standard – Non-standard colors are non-returnable –

| | | | | | |
|-------------|--------------|--------------|---------------|---------------|----------------|
| RED | Warm Red | WHITE | White Granite | GREEN | Hunter Green |
| GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |

Designer Corner Caps – Black standard –

| | |
|---------------|-----------------------|
| DKGRAY | Dark Gray Corner Caps |
|---------------|-----------------------|

NO CONTROL No control included (GR2A, GR2AH, GR2AL, GR2AHL models only), requires selection of RMB2-xx control – see page 103

RMB Must choose Remote Control Enclosure (not included)

Designer Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized Standard –

| | | | | | | | | |
|------------------|---|----------|--------------|---------------|--------------|--------------|---------------|----------------|
| RMB-COLOR | Remote Control Enclosure Housing in <i>Designer</i> Color | | | | | | | |
| | RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| | BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

7.5BP1 7½" Sneeze Guard one side

7.5BP2 7½" Sneeze Guard two sides

14BP1 14" Sneeze Guard one side

14BP2 14" Sneeze Guard two sides

NTL2-10, -12, -16 *Designer* Color Non-Adjustable Stands to match unit color: 10", 12" or 16" in lieu of 14" Standard Stands –

Non-Standard colors are non-returnable –

NTH2-4 4" *Designer* Color Overhead Mounts in lieu of 14" Standard Legs to match unit color –

Non-Standard colors are non-returnable –

HAL 60 Watt Halogen Bulb in lieu of standard Display Light

NO BULB No bulb option (GR2AL, GR2AHL models only)

LIGHTS-ADD'L Extra Lamps – Installed (max. two per ft. less one – one per ft. is Standard)

Power Leads (must specify lead length) –

LEADS5 1'-5' extended Electrical Leads

LEADS10 6'-10' extended Electrical Leads

LEADS15 11'-15' extended Electrical Leads

LEADS20 16'-20' extended Electrical Leads

ACCESSORIES (available for purchase at any time)

Chef LED 120V adjustable bulb – GR2AL, GR2AHL models only, all voltages –

GR2AHL requires pass-through usage only and unit must be 10" or higher from surface – bulbs must be rotated down

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000
Accessory



Glo-Ray® Designer Aluminum Infrared Dual Strip Heaters

Glo-Ray Designer Aluminum Infrared Dual 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 3" spacers standard with optional 6" spacers. Units are available in 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 21½" to 87½"
- 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 optional Designer Navy Blue inset panels



GR2AHL-48D with standard Designer non-adjustable stands and optional Designer Warm Red inset panels

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

GLO-RAY DESIGNER ALUMINUM INFRARED DUAL STRIP HEATERS (must specify RMB)

| Model [®] | Width | Watts | Approx. Ship Weight [○] |
|----------------------|-------|-------|----------------------------------|
| Standard Watt | | | |
| GR2A-18D | 21½" | 500 | 28 lbs. |
| GR2A-24D | 27½" | 700 | 31 lbs. |
| GR2A-30D | 33½" | 900 | 37 lbs. |
| GR2A-36D | 39½" | 1150 | 37 lbs. |
| GR2A-42D | 45½" | 1350 | 41 lbs. |
| GR2A-48D | 51½" | 1600 | 45 lbs. |
| GR2A-54D | 57½" | 1850 | 52 lbs. |
| GR2A-60D | 63½" | 2100 | 60 lbs. |
| GR2A-66D | 69½" | 2320 | 70 lbs. |
| GR2A-72D | 75½" | 2550 | 63 lbs. |
| GR2A-84D | 87½" | 3000 | 84 lbs. |
| High Watt | | | |
| GR2AH-18D | 21½" | 700 | 29 lbs. |
| GR2AH-24D | 27½" | 1000 | 29 lbs. |
| GR2AH-30D | 33½" | 1320 | 37 lbs. |
| GR2AH-36D | 39½" | 1600 | 37 lbs. |
| GR2AH-42D | 45½" | 1900 | 48 lbs. |
| GR2AH-48D | 51½" | 2200 | 55 lbs. |
| GR2AH-54D | 57½" | 2500 | 60 lbs. |
| GR2AH-60D | 63½" | 2800 | 55 lbs. |
| GR2AH-66D | 69½" | 3120 | 64 lbs. |
| GR2AH-72D | 75½" | 3450 | 61 lbs. |
| GR2AH-84D | 87½" | 4100 | 106 lbs. |

[®] When no color is specified, color inset panels and corner caps will be black.

[○] Does not include Remote Control Enclosure (RMB).

• Does not include Remote Control Enclosure (RMB). Must choose RMB, see pages 103, 104.

• Infinite switch requires tandem for 120 volt GR2AH-66D & -72D.

• 120 volt requires tandem for GR2AH-84D.

All Glo-Ray Designer Aluminum Infrared Dual Models Feature:

Voltage: Models Without Lights: 120, 208 or 240, single phase only.

Switch Location: Remote Control Enclosure (RMB) only (see pages 103, 104).

Leads: 5' leads through ½" conduit in leg cavity.

Dimensions: with 3" Spacer (standard): 21½"-87½"W x 18"D x 3½"H.

with 6" Spacer: 21½"-87½"W x 21"D x 3½"H.

OPTIONS AND ACCESSORIES – PAGE 97

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

GLO-RAY DESIGNER ALUMINUM INFRARED DUAL STRIP HEATERS with LIGHTS (must specify RMB)

| Model [®] | No. of Bulbs | Width | Watts | Approx. Ship Weight [○] |
|----------------------|--------------|-------|-------|----------------------------------|
| Standard Watt | | | | |
| GR2AL-18D | 2 | 21½" | 620 | 32 lbs. |
| GR2AL-24D | 2 | 27½" | 820 | 32 lbs. |
| GR2AL-30D | 2 | 33½" | 1020 | 35 lbs. |
| GR2AL-36D | 3 | 39½" | 1330 | 40 lbs. |
| GR2AL-42D | 3 | 45½" | 1530 | 46 lbs. |
| GR2AL-48D | 4 | 51½" | 1840 | 47 lbs. |
| GR2AL-54D | 4 | 57½" | 2090 | 50 lbs. |
| GR2AL-60D | 5 | 63½" | 2400 | 55 lbs. |
| GR2AL-66D | 5 | 69½" | 2620 | 67 lbs. |
| GR2AL-72D | 6 | 75½" | 2910 | 75 lbs. |
| GR2AL-84D | 7 | 87½" | 3420 | 82 lbs. |
| High Watt | | | | |
| GR2AHL-18D | 2 | 21½" | 820 | 32 lbs. |
| GR2AHL-24D | 2 | 27½" | 1120 | 32 lbs. |
| GR2AHL-30D | 2 | 33½" | 1440 | 35 lbs. |
| GR2AHL-36D | 3 | 39½" | 1780 | 40 lbs. |
| GR2AHL-42D | 3 | 45½" | 2080 | 46 lbs. |
| GR2AHL-48D | 4 | 51½" | 2440 | 47 lbs. |
| GR2AHL-54D | 4 | 57½" | 2740 | 50 lbs. |
| GR2AHL-60D | 5 | 63½" | 3100 | 55 lbs. |
| GR2AHL-66D | 5 | 69½" | 3420 | 67 lbs. |
| GR2AHL-72D | 6 | 75½" | 3810 | 75 lbs. |
| GR2AHL-84D | 7 | 87½" | 4520 | 82 lbs. |

[®] When no color is specified, color inset panels and corner caps will be black.

[○] Does not include Remote Control Enclosure (RMB).

• Does not include Remote Control Enclosure (RMB). Must choose RMB, see pages 103, 104.

• Infinite switch requires tandem for 120 volt GR2AH-66D & -72D.

• 120 volt requires tandem for GR2AH-84D.

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

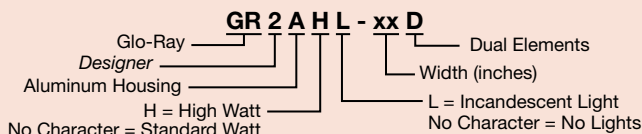
Voltage: Models With Lights: 120, 120/208 or 120/240, single phase only.

Switch Location: Remote Control Enclosure (RMB) only (see pages 103, 104).

Leads: 5' leads through ½" conduit in leg cavity.

Dimensions: with 3" Spacer (standard): 21½"-87½"W x 18"D x 3½"H.

with 6" Spacer: 21½"-87½"W x 21"D x 3½"H.





GR2AHL-30D

OPTIONS (available at time of purchase only)

Designer Colors, aluminum models 21½" - 87½" (includes stands) – Non-standard colors are non-returnable – Clear Anodized standard –
COLOR-15, -18 15" and 18" Housings for GR2A, GR2AH, GR2AL and GR2AHL Dual models

| | | | | | | | |
|--------------|----------|--------------|---------------|--------------|--------------|---------------|----------------|
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

Designer Inset Panel Colors – Black standard –

| | | | | | |
|-------------|--------------|--------------|---------------|---------------|----------------|
| RED | Warm Red | WHITE | White Granite | GREEN | Hunter Green |
| GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |

Designer Corner Caps – Black standard –

DKGRAY Dark Gray Corner Caps

NO CONTROLS No control included (GR2A, GR2AH, GR2AL, GR2AHL-xxD models only), requires selection of RMB2-xx control – see page 103

RMB Remote Control Enclosure – available in *Designer Colors* or *Gloss Finishes* – Non-standard colors are non-returnable – Clear Anodized standard – (must choose a Remote Control Enclosure - not included)

| | | | | | | | |
|--------------|----------|--------------|---------------|--------------|--------------|---------------|----------------|
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

| | | | | | |
|--------------|---------------|--------------|----------------|---------------|------------|
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | |

7.5BP1 7½" Sneeze Guard one side

7.5BP2 7½" Sneeze Guard two sides

14BP1 14" Sneeze Guard one side

14BP2 14" Sneeze Guard two sides

NTL2-10, -12, -16 *Designer* Non-Adjustable Stands: 10", 12" or 16" in lieu of 14" Standard Stands to match unit color –

Non-Standard colors are non-returnable –

NTH2-4 4" *Designer* Overhead Mounts in lieu of 14" Standard Stands to match unit color –

Non-Standard colors are non-returnable –

HAL 60 Watt Halogen Bulb in lieu of Standard Display Light

NO BULB No bulb option (GR2AL-xxD, GR2AHL-xxD models only)

LIGHTS-ADD'L Extra Lamps – Installed (max. two per ft. less one – one per ft. is Standard)

Power Leads (must specify lead length) –

LEADS5 1'-5' extended Electrical Leads

LEADS10 6'-10' extended Electrical Leads

LEADS15 11'-15' extended Electrical Leads

LEADS20 16'-20' extended Electrical Leads

ACCESSORIES (available for purchase at any time)

Chef LED 120V adjustable bulb – GR2AL-xxD, GR2AHL-xxD models only, all voltages –

GR2AL-xxD requires pass-through usage only and unit must be 15" or higher from surface

GR2AHL-xxD requires pass-through usage only and unit must be 18" or higher from surface

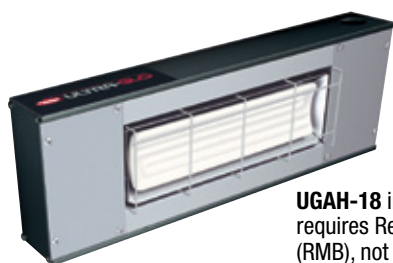
Bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

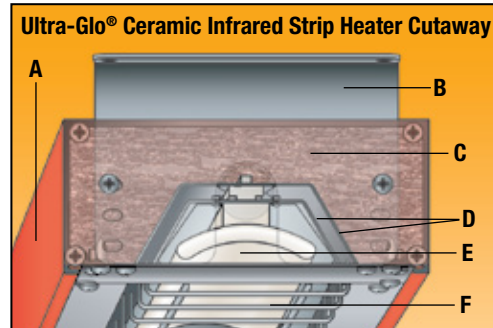
Ultra-Glo® Aluminum Ceramic Infrared Strip Heaters

Hatco Ultra-Glo Aluminum Ceramic Infrared 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 Remote Control Enclosure (recommended).



UGAH-18 in 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 greatest
- 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 many locations and configurations, including back- or front-of-the-house use, open kitchen concepts or buffet lines
- Available in widths from 18" to 72" in 6" increments
- Optional coated shatter-resistant incandescent or halogen bulbs enhance product display while safeguarding food from bulb breakage



- A** Sturdy aluminum housings that do not sag
B Adjustable standard mounting bracket (allows 3 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 heat on the food
F Protective wire guards under heating element

ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight ^o |
|----------------------|-------|-------------------------|--------------------|--|
| Standard Watt | | | | |
| UGA-18 | 18" | 120, 208 or 240 | 500, 490 or 500 | 9 lbs. |
| UGA-24 | 24" | 120, 208 or 240 | 650, 675 or 650 | 10 lbs. |
| UGA-30 | 30" | 120, 208 or 240 | 750, 840 or 900 | 14 lbs. |
| UGA-36 | 36" | 120, 208 or 240 | 1000, 980 or 1000 | 15 lbs. |
| UGA-42 | 42" | 120, 208 or 240 | 1000, 1120 or 1200 | 17 lbs. |
| UGA-48 | 48" | 120, 208 or 240 | 1500, 1470 or 1500 | 19 lbs. |
| UGA-54 | 54" | 208 or 240 | 1470 or 1500 | 20 lbs. |
| UGA-60 | 60" | 208 or 240 | 1960 or 2000 | 22 lbs. |
| UGA-66 | 66" | 208 or 240 | 1960 or 2000 | 25 lbs. |
| UGA-72 | 72" | 208 or 240 | 1960 or 2000 | 25 lbs. |

| | | | | |
|------------------|-----|-----------------|--------------------|---------|
| High Watt | | | | |
| UGAH-18 | 18" | 120, 208 or 240 | 650, 675 or 650 | 10 lbs. |
| UGAH-24 | 24" | 120, 208 or 240 | 750, 750 or 750 | 9 lbs. |
| UGAH-30 | 30" | 120, 208 or 240 | 1125, 1125 or 1125 | 12 lbs. |
| UGAH-36 | 36" | 120, 208 or 240 | 1300, 1350 or 1300 | 15 lbs. |
| UGAH-42 | 42" | 120, 208 or 240 | 1500, 1500 or 1500 | 16 lbs. |
| UGAH-48 | 48" | 208 or 240 | 2025 or 1950 | 19 lbs. |
| UGAH-54 | 54" | 208 or 240 | 2250 or 2250 | 20 lbs. |
| UGAH-60 | 60" | 208 or 240 | 2700 or 2600 | 24 lbs. |
| UGAH-66 | 66" | 208 or 240 | 2700 or 2600 | 23 lbs. |
| UGAH-72 | 72" | 208 or 240 | 3000 or 3000 | 25 lbs. |

All Ultra-Glo Aluminum Ceramic Infrared Models Feature:

Models Shipped With: Angle Brackets and Leads (3' conduit whip).

Dimensions With Attached Control Box, Toggle and Indicator Light:

18"-72"W x 9 1/8"D x 2 1/2"H.

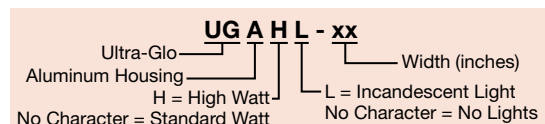
Dimensions With Remote Control Enclosure (RMB), Toggle and Indicator

Light: 18"-72"W x 6"D x 2 1/2"H.

OPTIONS – PAGE 100

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

REMOTE CONTROL ENCLOSURES (RMB) – PAGE 104



ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS with LIGHTS

| Model | No. of Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight ^o |
|----------------------|-----------------|-------|-------------------------|--------------------|--|
| Standard Watt | | | | | |
| UGAL-18 | 1 | 18" | 120, 120/208 or 120/240 | 560, 550 or 560 | 11 lbs. |
| UGAL-24 | 2 | 24" | 120, 120/208 or 120/240 | 770, 795 or 770 | 10 lbs. |
| UGAL-30 | 2 | 30" | 120, 120/208 or 120/240 | 870, 960 or 1020 | 15 lbs. |
| UGAL-36 | 3 | 36" | 120, 120/208 or 120/240 | 1180, 1160 or 1180 | 19 lbs. |
| UGAL-42 | 3 | 42" | 120, 120/208 or 120/240 | 1380, 1300 or 1380 | 21 lbs. |
| UGAL-48 | 4 | 48" | 120, 120/208 or 120/240 | 1740, 1710 or 1740 | 22 lbs. |
| UGAL-54 | 4 | 54" | 120/208 or 120/240 | 1710 or 1740 | 26 lbs. |
| UGAL-60 | 5 | 60" | 120/208 or 120/240 | 2260 or 2300 | 30 lbs. |
| UGAL-66 | 5 | 66" | 120/208 or 120/240 | 2260 or 2300 | 31 lbs. |
| UGAL-72 | 6 | 72" | 120/208 or 120/240 | 2320 or 2360 | 32 lbs. |

| | | | | | |
|------------------|---|-----|-------------------------|--------------------|---------|
| High Watt | | | | | |
| UGAHL-18 | 1 | 18" | 120, 120/208 or 120/240 | 710, 735, or 710 | 12 lbs. |
| UGAHL-24 | 2 | 24" | 120, 120/208 or 120/240 | 870, 870 or 870 | 12 lbs. |
| UGAHL-30 | 2 | 30" | 120, 120/208 or 120/240 | 1245, 1245 or 1245 | 18 lbs. |
| UGAHL-36 | 3 | 36" | 120, 120/208 or 120/240 | 1480, 1530 or 1480 | 17 lbs. |
| UGAHL-42 | 3 | 42" | 120, 120/208 or 120/240 | 1680, 1680 or 1680 | 20 lbs. |
| UGAHL-48 | 4 | 48" | 120/208 or 120/240 | 2265 or 2190 | 23 lbs. |
| UGAHL-54 | 4 | 54" | 120/208 or 120/240 | 2490 or 2490 | 25 lbs. |
| UGAHL-60 | 5 | 60" | 120/208 or 120/240 | 3000 or 2900 | 27 lbs. |
| UGAHL-66 | 5 | 66" | 120/208 or 120/240 | 3000 or 2900 | 30 lbs. |
| UGAHL-72 | 6 | 72" | 120/208 or 120/240 | 3360 or 3360 | 32 lbs. |

^o Does not include Remote Control Enclosure (RMB).

^o Includes either Attached Control or Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s).

^o UGAHL-60, -66, -72 in 120/208 and UGAHL-72 in 120/240 require Remote Control Enclosure (RMB) with a Fuse.

All Ultra-Glo Aluminum Ceramic Infrared Models with Lights Feature:

Models Shipped With: Angle Brackets and Leads (3' conduit whip).

Dimensions With Attached Control Box, Toggle and Indicator Light:

18"-72"W x 12 7/8"D x 2 1/2"H.

Dimensions With Remote Control Enclosure (RMB), Toggle and Indicator Light:

18"-72"W x 9"D x 2 1/2"H.

OPTIONS AND REMOTE CONTROL ENCLOSURES (RMB) – PAGE 100

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

Ultra-Glo® Aluminum Ceramic Infrared Dual Strip Heaters

Hatco Ultra-Glo Ceramic 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 improves operational working clearances, giving 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
- Pre-focused heat pattern provides an increased pyramidal dimension, concentrating heat at the edges where heat loss is the greatest

- Available in widths from 18" to 72"
- Remote Control Enclosure (RMB) with toggle switch, indicator light and wiring for convenient control placement
- Sturdy extruded aluminum housings eliminate sagging



UGAHL-60D with lights in optional Gloss Finish and Standard a 3" spacer - Remote Control Enclosure (RMB) required, not shown

ULTRA-GLO ALUMINUM CERAMIC INFRARED DUAL STRIP HEATERS

| Model | Width | Voltage Single Phase | Watts | Approx. Ship Weight [○] |
|----------------------|-------|-------------------------|--------------------|-------------------------------------|
| Standard Watt | | | | |
| UGA-18D | 18" | 120, 208 or 240 | 1000, 980 or 1000 | 17 lbs. |
| UGA-24D | 24" | 120, 208 or 240 | 1300, 1350 or 1300 | 20 lbs. |
| UGA-30D | 30" | 120, 208 or 240 | 1500, 1680 or 1800 | 26 lbs. |
| UGA-36D | 36" | 208 or 240 | 1960 or 2000 | 31 lbs. |
| UGA-42D | 42" | 208 or 240 | 2240 or 2400 | 32 lbs. |
| UGA-48D | 48" | 208 or 240 | 2940 or 3000 | 40 lbs. |
| UGA-54D | 54" | 208 or 240 | 2940 or 3000 | 42 lbs. |
| UGA-60D | 60" | 208 or 240 | 3920 or 4000 | 49 lbs. |
| UGA-66D | 66" | 208 or 240 | 3920 or 4000 | 50 lbs. |
| UGA-72D | 72" | 208 or 240 | 3920 or 4000 | 52 lbs. |
| High Watt | | | | |
| UGAH-18D | 18" | 120, 208 or 240 | 1300, 1350 or 1300 | 17 lbs. |
| UGAH-24D | 24" | 120, 208 or 240 | 1500, 1500 or 1500 | 20 lbs. |
| UGAH-30D | 30" | 208 or 240 | 2250, 2250 | 24 lbs. |
| UGAH-36D | 36" | 208 or 240 | 2700 or 2600 | 31 lbs. |
| UGAH-42D | 42" | 208 or 240 | 3000 or 3000 | 32 lbs. |
| UGAH-48D | 48" | 208 or 240 | 4050 or 3900 | 40 lbs. |
| UGAH-54D | 54" | 208 or 240 | 4500 or 4500 | 33 lbs. |
| UGAH-60D | 60" | 208 or 240 | 5400 or 5200 | 48 lbs. |
| UGAH-66D | 66" | 208 or 240 | 5400 or 5200 | 50 lbs. |
| UGAH-72D | 72" | 208 or 240 | 6000 or 6000 | 55 lbs. |

ULTRA-GLO ALUMINUM CERAMIC INFRARED DUAL STRIP HEATERS with LIGHTS

| Model | No. of Bulbs | Width | Voltage Single Phase | Watts | Approx. Ship Weight [○] |
|----------------------|-----------------|-------|-------------------------|--------------------|-------------------------------------|
| Standard Watt | | | | | |
| UGAL-18D | 1 | 18" | 120, 120/208 or 120/240 | 1060, 1040 or 1060 | 18 lbs. |
| UGAL-24D | 2 | 24" | 120, 120/208 or 120/240 | 1420, 1470 or 1420 | 21 lbs. |
| UGAL-30D | 2 | 30" | 120, 120/208 or 120/240 | 1620, 1800 or 1920 | 26 lbs. |
| UGAL-36D | 3 | 36" | 120/208 or 120/240 | 2140 or 2180 | 30 lbs. |
| UGAL-42D | 3 | 42" | 120/208 or 120/240 | 2420 or 2580 | 35 lbs. |
| UGAL-48D | 4 | 48" | 120/208 or 120/240 | 3180 or 3240 | 30 lbs. |
| UGAL-54D | 4 | 54" | 120/208 or 120/240 | 3180 or 3240 | 41 lbs. |
| UGAL-60D | 5 | 60" | 120/208 or 120/240 | 4220 or 4300 | 50 lbs. |
| UGAL-66D | 5 | 66" | 120/208 or 120/240 | 4220 or 4300 | 51 lbs. |
| UGAL-72D | 6 | 72" | 120/208 or 120/240 | 4280 or 4360 | 56 lbs. |
| High Watt | | | | | |
| UGAHL-18D | 1 | 18" | 120, 120/208 or 120/240 | 1360, 1410 or 1360 | 18 lbs. |
| UGAHL-24D | 2 | 24" | 120, 120/208 or 120/240 | 1620, 1620 or 1620 | 16 lbs. |
| UGAHL-30D | 2 | 30" | 120/208 or 120/240 | 2370 or 2370 | 24 lbs. |
| UGAHL-36D | 3 | 36" | 120/208 or 120/240 | 2880 or 2780 | 27 lbs. |
| UGAHL-42D | 3 | 42" | 120/208 or 120/240 | 3180 or 3180 | 34 lbs. |
| UGAHL-48D | 4 | 48" | 120/208 or 120/240 | 4290 or 4140 | 35 lbs. |
| UGAHL-54D | 4 | 54" | 120/208 or 120/240 | 4740 or 4740 | 45 lbs. |
| UGAHL-60D | 5 | 60" | 120/208 or 120/240 | 5700 or 5500 | 49 lbs. |
| UGAHL-66D | 5 | 66" | 120/208 or 120/240 | 5700 or 5500 | 51 lbs. |
| UGAHL-72D | 6 | 72" | 120/208 or 120/240 | 6360 or 6360 | 57 lbs. |

○ Does not include Remote Control Enclosure (RMB).

○ Includes either Attached Control or Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s).

All Ultra-Glo Aluminum Ceramic Infrared Dual Models with or without Lights Feature:

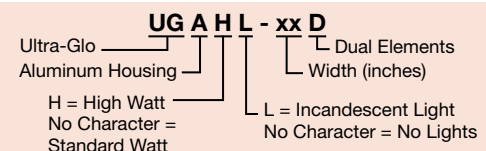
Models Shipped With: Angle Brackets and Leads (3' conduit whip).

Dimensions With Attached Control Box, Toggle and Indicator Light: 18" - 72"W x 18 $\frac{1}{8}$ " or 21 $\frac{1}{8}$ "D x 2 $\frac{1}{2}$ "H.

Dimensions With Remote Control Enclosure (RMB), Toggle and Indicator Light: 18" - 72"W x 15" or 18"D x 2 $\frac{1}{2}$ "H.

OPTIONS AND REMOTE CONTROL ENCLOSURES (RMB) – PAGE 100

RECOMMENDED MOUNTING HEIGHTS – PAGE 101



OPTIONS (available at time of purchase only)

Designer Colors, aluminum models 18"-36" – Non-standard colors are non-returnable – Clear Anodized Standard –

| | | | | | | | |
|----------------------|--|--------------|---------------|--------------|--------------|---------------|----------------|
| COLOR-6 | 6" Housing for Single UGA and UGAH models, 18"- 36" (color selections below) | | | | | | |
| COLOR-9 | 9" Housing for Single UGAL and UGAHL models, 18"- 36" (color selections below) | | | | | | |
| COLOR-15, -18 | 15" and 18" Housings for Dual UGA, UGAH, UGAL, UGAHL models, 18"- 36" (color selections below) | | | | | | |
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

Gloss Finishes, aluminum models 18"- 36" – Non-standard colors are non-returnable – Clear Anodized Standard –

| | | | | | |
|----------------------|---|--------------|----------------|---------------|------------|
| GLOSS-6 | 6" Housing for Single UGA and UGAH models, 18"- 36" (finish selections below) | | | | |
| GLOSS-9 | 9" Housing for Single UGAL and UGAHL models, 18"- 36" (finish selections below) | | | | |
| GLOSS-15, -18 | 15" and 18" Housings for Dual UGA, UGAH, UGAL, UGAHL models, 18"- 36" (finish selections below) | | | | |
| RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | |

Designer Colors for Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | | | |
|------------------|--|--------------|---------------|--------------|--------------|---------------|----------------|
| RMB-COLOR | Remote Control Enclosure Housing in <i>Designer Colors</i> | | | | | | |
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

Gloss Finishes for Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized standard –

| | | | | | | |
|-----------|--|---------------|-------|----------------|--------|------------|
| RMB-GLOSS | Remote Control Enclosure Housing in Gloss Finish | | | | | |
| | RRED | Radiant Red | GGRAY | Glossy Gray | BBLACK | Bold Black |
| | GGOLD | Gleaming Gold | BBLUE | Brilliant Blue | | |

| | |
|-----------------------------------|--|
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |
| LIGHTS ADD'L | Extra Lamps – Installed (max. two per ft. less one, one per ft. is standard) – not available for Dual models |
| UGA-NTL-14, -16 | Non-Adjustable Tubular Stands – specify 14" or 16" clearance |
| UGA-NTL-18, -20 | Non-Adjustable Tubular Stands – specify 18" or 20" clearance |
| UGA-NTL-22 | Non-Adjustable Tubular Stands for 22" clearance |
| UGA-NTL-18-D, -20-D | Non-Adjustable Tubular Stands for Dual units– specify 18" or 20" clearance |
| UGA-NTL-22-D, -24-D, -26-D | Non-Adjustable Tubular Stands for Dual units – specify 22", 24" or 26" clearance |
| NTL-PAINT | Designer Colors or Gloss Finishes for Non-Adjustable Tubular Stands to match unit color – Non-Standard colors are non-returnable – |
| NTL-PAINT-D | Designer Colors or Gloss Finishes for Non-Adjustable Tubular Stands to match unit color on Dual units– Non-Standard colors are non-returnable – |

Power Leads – must specify lead length –

| | |
|------------------|-----------------------------------|
| HTLEADS5 | 1'-5' extended Electrical Leads |
| HTLEADS10 | 6'-10' extended Electrical Leads |
| HTLEADS15 | 11'-15' extended Electrical Leads |
| HTLEADS20 | 16'-20' extended Electrical Leads |

| | |
|--------------------|--|
| RMB-UGA-INF | Remote Control Enclosure with Toggle Switch, Electronic Infinite Control, Relay and Indicator Light in lieu of attached control box – Designer Colors and Gloss Finishes available – Non-standard colors are non-returnable Clear anodized Standard – |
|--------------------|--|

ACCESSORIES (available for purchase at any time)

Chef LED 120V adjustable bulb – UGA(H)L-xx, UGA(H)L-xxD, models only, pass through usage only –

UGAL models must be at least 14" from surface, UGAHL models must be at least 17" from surface, UGA(H)L-xxD models must be 18"- 22" or higher from surface, all require pass through usage only – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

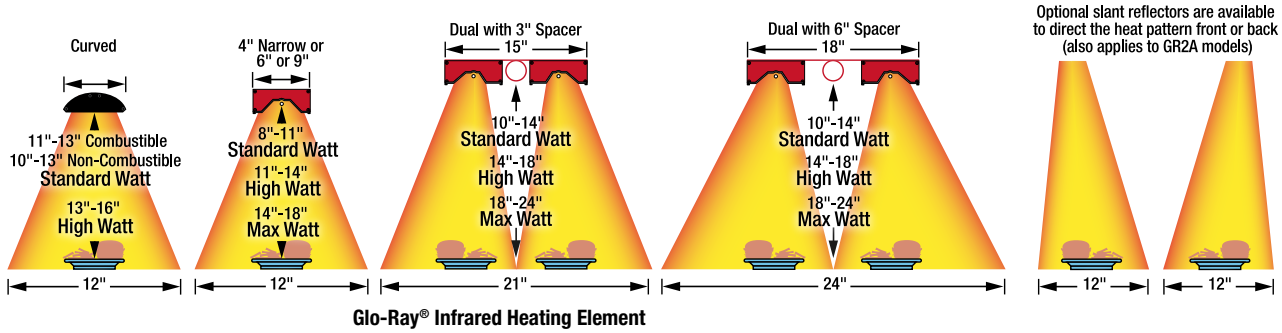


CLED-3000 or -4000
Accessory



RMB-UGA-INF

Strip Heater Recommended Range Above Target* and Spacing Requirements (based on 24" strip heaters, non-flammable surface)



GLO-RAY® INFRARED

Curved Standard Watt (GR5A, GR5AL)

Minimum Combustible: Surface: Install minimum of 1" from back wall, 1" from overself and 11" above surface. Minimum non-combustible Surface: 1" from overself and 10" above surface (back of wall: no requirement).

Curved High Watt (GR5AH, GR5AHL)

Non-combustible surroundings only. Install 1" from overself and minimum of 13" above a non-combustible countertop surface (back of wall: no requirement).

Singles (GRA, GRAL, GRAH, GRAHL GRN)

Singles Designer (GR2A, GR2AH, GR2AL, GR2AHL)

Combustibles: 13½" high watt or 10" standard watt below, 1" above and 3" to back wall.

Non-combustibles: 1" above, 10" below for high watt with infinite or indicator lamp and 8" 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 overself and 8" to a surface below. Maximum 10" setback from the front of an overself. Models with cords must be installed 3" below an overself and 11" high watt or 10" 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: 1" above, 10" below. Must be installed in a pass-through area. Units with remote switches may be installed 3" from a non-combustible back wall, 8" from surface below and flush to an overself. Maximum 10" setback from the front of an overself.

Singles Max-Watt (GRAM, GRAML, GRNM)

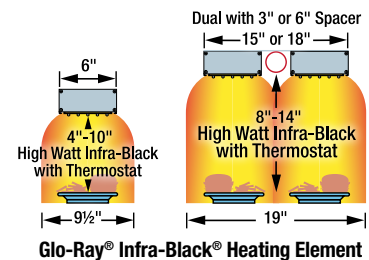
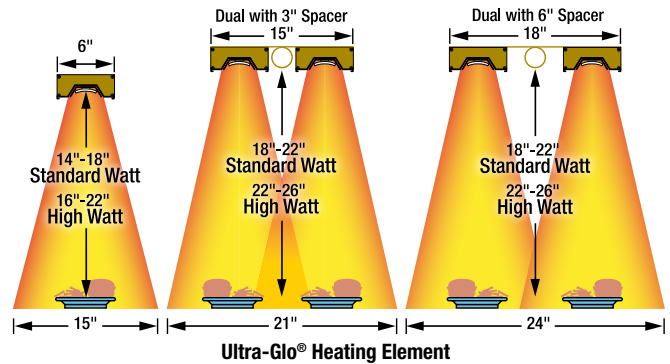
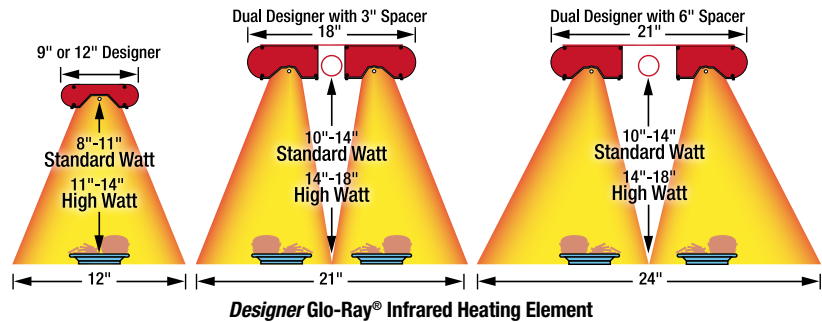
Do not use in combustible surroundings.

Non-combustibles: 1" above, 12" to surface and 3" from back wall. Cord connected: 3" below an overself, 12" from surface below. Maximum 10" setback from front of an overself.

Duals Max-Watt (GRAM-D, GRAML-D)

May not be installed in combustible surroundings.

Non-combustibles: units may be installed 3" from a non-combustible back wall, 1" below an overself, 15" to surface below. Maximum 10" setback from the front of an overself.



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: 1" above, 17" high watt or 14" standard watt from a surface below and 3" from a back wall.

Dual Mounting Do not mount warmers side by side (dual mounting) with less than a 3" space between units.

GLO-RAY® INFRA-BLACK®

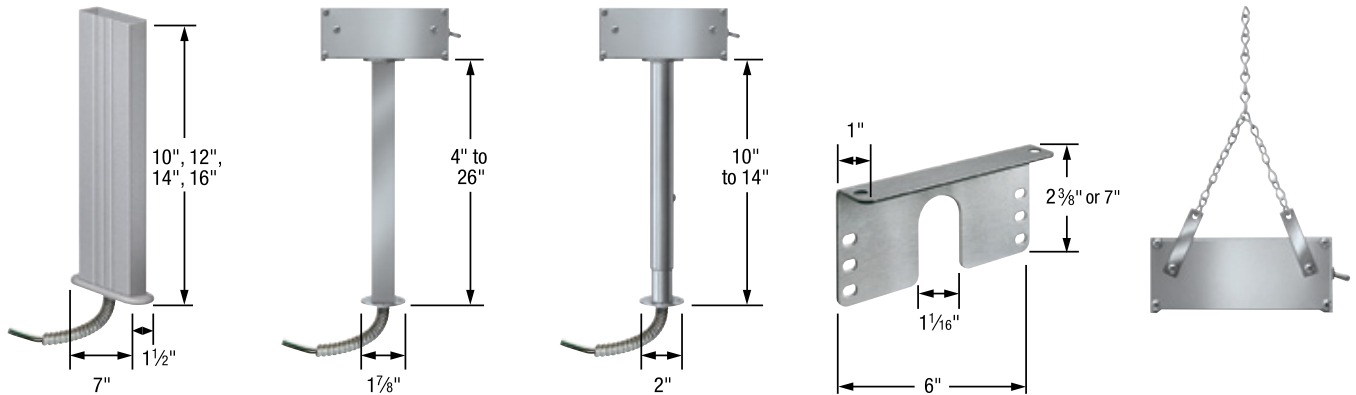
Singles (GRAIH, GRAIHL, GRAIHL-D, GRAIH-D)

May not be installed in combustible surroundings.

Non-combustibles: 1" above and 4" below. Must be installed in a pass-through area. Units with remote switches may be installed 3" from a non-combustible back wall and flush to an overself. Maximum 10" setback from the front of an overself.

* Recommended single unit application without base heat, based on ideal conditions. Based on a 24" Strip Heater. Individual applications may vary, consult factory. Non-flammable surface only.

Glo-Ray® 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

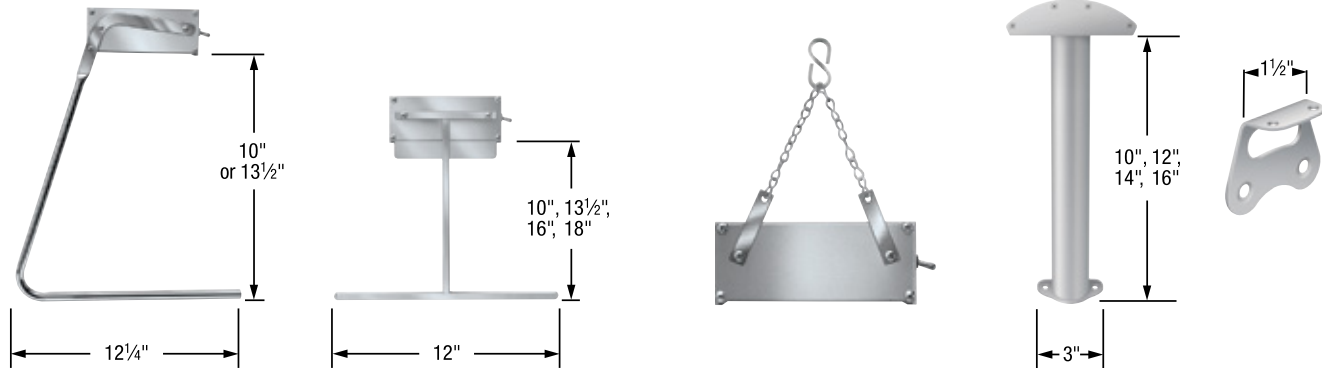
Sturdy tubular stands conceal all hook-up wiring. Duals require two pair (not available on Max Watt® or Ultra-Glo® models). Specify bottom power location.

Angle brackets

Special adjustable angle brackets fit 6" or 9" housings for mounting Glo-Ray under a shelf. Provides 1"-2" space or 1"-6" space between Glo-Ray and overself. Duals require two pair. (standard on Max Watt or 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 Max Watt or Ultra-Glo models).



PORTABLE - For cord and plug installation

C-Leg Stands

Attractive chrome plated legs allow easy relocation of the warmer. For models 72" or less in width (not available on Max Watt or Ultra-Glo models). Requires attached cord and plug.

T-Leg Stands

Provide rigid stability and allow for more pass-through area below unit. For models 72" or less in width (not available on Max Watt or Ultra-Glo models). Requires attached cord and plug.

STATIONARY - for cord and plug installation

Chain Hook

Chains attach to tabs provided with warmers. 6" chain with S-Hooks for units with cord and plug only.

GR5A, GR5AH, GR5AL, GR5AHL MOUNTING only

Non-Adjustable Tubular Stands and Angle Brackets

Sturdy stands conceal all hook-up wiring. Specify power location. Standard angle brackets for mounting under a shelf. Provides 1" space between Strip Heater and overself. End panels and brackets match unit color.

Remote Control Enclosures (RMBs)

1. Find the volt and current (Amp) rating for the Strip Heater(s) the RMB2 will be controlling. This is the total current of all circuits on the warmer(s).
2. If the current rating is under 20 Amps, then select an RMB2-1R, if the current rating is between 20 and 40 Amps, select the RMB2-2R. The RMB2-2R has two 20 Amp outputs.
3. Select the current (Amp) rating of the RMB2 that is just above the total current rating of the warmer(s) it will control. The RMB2 will need to be connected to a branch circuit breaker suitable for its current rating.
4. Select the voltage rating for the RMB2 based on the highest voltage rating of the warmer(s). For example, if the warmer(s) is rated 120/208 volts, select a 208 volt RMB2 control.

Need help choosing the correct RMB?
"Choose Remote Box (RMB)" can be found on:
www.hatcocorp.com
under "Resources"

- Easy to specify, install and service
- Compatible with most Strip Heaters (GR-XX, GRA-XX(D), GRAH-XX(D), GRAIH-XX(D), GR2A-XX(D), GR2AH-XX(D), GR5A-XX(D), GRN-XX, GRNH-XX and GRAM-XX(D) series)
- Total amperage of light and heat combined cannot exceed max Amp rating of the RMB
- Maximum of 8 Amps total allowed on the light circuit
- Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of the warmers is less than the rating of the RMB2. All warmers will be controlled with same set-point



RMB2-2R
with two relays



RMB2-1R
with one relay

REMOTE CONTROL ENCLOSURES (RMBs)

| Model | Description | Voltage |
|--|--------------|---------------|
| RMB2 | | |
| RMB2-1R – 1 Toggle, 1 Infinite, 1 Relay, 1 Indicator | | |
| | 12 Max. Amps | 120, 208, 240 |
| | 16 Max. Amps | 120, 208, 240 |
| | 20 Max. Amps | 120, 208, 240 |
| RMB2-2R – 1 Toggle, 1 Infinite, 2 Relays, 1 Indicator | | |
| | 24 Max. Amps | 120, 208, 240 |
| | 32 Max. Amps | 120, 208, 240 |
| | 40 Max. Amps | 120, 208, 240 |

All Models Feature:

Ship Weight: 6-8 lbs. depending on components.

Dimensions: RMB2-1R: 11"W x 4½"D x 5½"H.

RMB2-2R: 14"W x 4½"D x 5½"H.

Cutout Dimensions: RMB2-1R: 10⅞" W x 4¾" H.

RMB2-2R: 13⅞" W x 4¾" H.

Remote Control Enclosures (RMBs)

Hatco Remote Control Enclosures (RMBs) are built in accordance with UL standards for toggle or infinite switches, indicator lights and wiring, ready for installation when purchased with Glo-Ray® Strip Heaters. When Remote Control Enclosures are used, no more than one RMB per Strip Heater and no more than one Strip Heater per RMB.

- Built for toggle or infinite switches, indicator lights and wiring
- One RMB per Strip Heater
- Consult RMB configurator for specific details at www.hatcocorp.com, under "Resources"

RMB-7L with toggle switch and infinite control



RMB-16E with infinite controls, toggle switches and optional Designer Warm Red



RMB-14E with infinite controls



RMB-3F with toggle switch and indicator light

RMB-7D with toggle switches and optional Designer Hunter Green



REMOTE CONTROL ENCLOSURES (RMBs)

| Model | Description | Voltage | Width |
|------------------------|--|------------------|-------|
| RMB-3A, -3B, -3C | 1 Infinite | 120, 208, 240 | 5½" |
| RMB-3D | 1 Toggle | 120, 208, 240 | 5½" |
| RMB-3E | 2 Toggle | 120, 208, 240 | 5½" |
| RMB-3F, -3G, -3H | 1 Toggle, 1 Indicator | 120, 208, 240 | 5½" |
| RMB-7A, -7B, -7C | 2 Infinite | 120, 208, 240 | 9" |
| RMB-7D | 3 Toggle | 120, 208, 240 | 9" |
| RMB-7E | 4 Toggle | 120, 208, 240 | 9" |
| RMB-7F, -7G, -7H | 1 Infinite, 1 Indicator | 120, 208, 240 | 9" |
| RMB-7I, -7J, -7K | 2 Toggle, 2 Indicator | 120, 208, 240 | 9" |
| RMB-7L, -7M, -7N | 1 Toggle, 1 Infinite | 120, 208, 240 | 9" |
| RMB-7O, -7P, -7Q | 1 Toggle, 1 Infinite, 1 Indicator | 120, 208, 240 | 9" |
| RMB-7S | 2 Toggles, 1 Indicator | 120/208, 120/240 | 9" |
| RMB-14A, -14B, -14C | 3 Infinite | 120, 208, 240 | 14" |
| RMB-14D, -14E, -14F | 4 Infinite | 120, 208, 240 | 14" |
| RMB-14G | 5 Toggle | 120, 208, 240 | 14" |
| RMB-14H | 6 Toggle | 120, 208, 240 | 14" |
| RMB-14I, -14J, -14K | 3 Toggle, 3 Indicator | 120, 208, 240 | 14" |
| RMB-14L, -14M, -14N | 2 Infinite, 2 Indicator | 120, 208, 240 | 14" |
| RMB-14O, -14P, -14Q | 2 Toggle, 2 Infinite | 120, 208, 240 | 14" |
| RMB-14R, -14S, -14T | 1 Toggle, 1 Infinite w/Relay, 1 Indicator | 120, 208, 240 | 14" |
| RMB-14V, -14W, -14Y | 1 Toggle, 2 Infinite | 120, 208, 240 | 14" |
| RMB-14AA, -14AB | Master Toggle, 1 Electronic Infinite w/Relay | 120, 208, 240 | 14" |
| RMB-14AF, -14AG, -14AH | 3 Toggle, 2 Indicator | 120, 208, 240 | 14" |
| RMB-14AI, -14AJ, -14AK | 1 Toggle, 3 Infinite | 120, 208, 240 | 14" |
| RMB-14AL, -14AM, -14AN | 1 Toggle, 2 Infinite, 2 Indicator | 120, 208, 240 | 14" |
| RMB-14AO, -14AP, -14AQ | 1 Toggle, 2 Infinite, 3 Indicator | 120, 208, 240 | 14" |
| RMB-14AR, -14AS, -14AT | 1 Infinite with Relay, 1 Indicator | 120, 208, 240 | 14" |
| RMB-16B, -16C, -16D | 1 Toggle, 4 Infinite | 120, 208, 240 | 16" |
| RMB-16E, -16F, -16G | 3 Toggle, 2 Infinite | 120, 208, 240 | 16" |
| RMB-20D, -20E, -20F | 3 Toggle, 2 Infinite | 120, 208, 240 | 20" |
| RMB-20G, -20H, -20I | 2 Toggle, 4 Infinite | 120, 208, 240 | 20" |
| RMB-20L, -20J, -20K | 3 Toggle, 4 Infinite, 4 Indicator | 120, 208, 240 | 20" |
| RMB-20M, -20N, -20P | 3 Toggle, 2 Infinite, 2 Indicator | 120, 208, 240 | 20" |
| RMB-20R, -20S, -20T | 2 Toggle, 4 Infinite, 4 Indicator | 120, 208, 240 | 20" |
| RMB-20AA, -20AB, -20AC | 2 Toggle, 2 Infinite, 2 Indicator | 120, 208, 240 | 20" |
| RMB-20AH, -20AF, -20AG | 4 Infinite, 4 Indicator | 120, 208, 240 | 20" |
| RMB-20AN, -20AO, -20AP | 4 Toggle, 4 Indicator | 120, 208, 240 | 20" |

All Models Feature:

Ship Weight: 2-8 lbs. depending on components.

Max. Allowable Amperage per Switch: Toggle 15.0; Infinite 12.2.

Dimensions (not including switches): 5½", 9", 14", 16" or 20"W x 3"D x 2½"H.

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

Remote Control Enclosures (RMBs): When used, no more than one RMB per Strip Heater and no more than one Strip Heater per RMB.

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 – Non-standard colors are non-returnable – Clear Anodized Standard –

| Designer Colors Non-standard colors are non-returnable <i>Local Authorized Standard</i> | | | | | | | |
|--|---|-------|---------------|-------|--------------|--------|----------------|
| RMB-COLOR | Remote Control Enclosure Housing in <i>Designer Color</i> | | | | | | |
| RED | Warm Red | GRAY | Gray Granite | NAVY | Navy Blue | COPPER | Antique Copper |
| BLACK | Black | WHITE | White Granite | GREEN | Hunter Green | | |

Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –

| RMB-GLOSS | Remote Control Enclosure Housing in Gloss Finish | | |
|-----------|--|--------|----------------|
| RRED | Radiant Red | GGRAY | Glossy Gray |
| GGOLD | Gleaming Gold | BBLUE | Brilliant Blue |
| | | BBLACK | Bold Black |

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. 106*



GRFFL with optional 9" display sign holder (sign not included) and *Designer Warm Red* color, and accessory food pan *pg. 106*



GRFHS-PT26 with accessory 8-pleat hardcoated fry box ribbon (scoop not included) *pg. 108*



GRFHS-PTT21 *pg. 108*



GRFSCS-18 with swing-away post mount, cord with plug and accessory food pan *pg. 108*



MPWS-36 shown with optional fry bin insert *pg. 110*

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 | No. of Bulbs | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|---------------------|--------------|-------------------------|-------------------------|-------|------------|------------------------|
| GR-B | — | 12¾" x 22" x 2¼" | 120 | 250 | NEMA 5-15P | 14 lbs. |
| GRFF | — | 12¾" x 24" x 15⅞" | 120 | 500 | NEMA 5-15P | 14 lbs. |
| GRFFL | 2 | 12¾" x 24" x 15⅞" | 120 | 620 | NEMA 5-15P | 14 lbs. |
| GRFFB [⚡] | — | 12¾" x 24" x 16"-20" | 120 | 750 | NEMA 5-15P | 29 lbs. |
| GRFFBL [⚡] | 2 | 12¾" x 24" x 16"-20" | 120 | 870 | NEMA 5-15P | 34 lbs. |

[⚡] Standard clearance is 14". Specify 12" or 16" if required.

All Portable Models Feature:

Models Shipped with: 6' cord and plug.

Cord Location: GR-B, GRFFB, GRFFBL: Back, lower middle.

GRFF, GRFFL: Back, upper middle.

ULTRA-GLO® PORTABLE FOODWARMERS WITH CERAMIC ELEMENTS

| Model | No. of Bulbs | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|--------|--------------|-------------------------|-------------------------|-------|------------|------------------------|
| UGFF | — | 12¾" x 22¼" x 18⅞" | 120 | 750 | NEMA 5-15P | 15 lbs. |
| UGFFL | 2 | 12¾" x 22¼" x 18⅞" | 120 | 870 | NEMA 5-15P | 17 lbs. |
| UGFFB | — | 12¾" x 22½" x 22" | 120 | 1000 | NEMA 5-15P | 25 lbs. |
| UGFFBL | 2 | 12¾" x 22½" x 22" | 120 | 1120 | NEMA 5-15P | 34 lbs. |

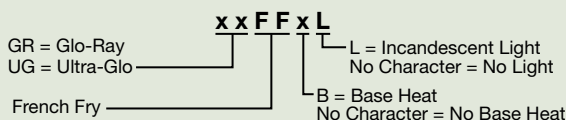
All Ceramic Portable Models Feature:

Models Shipped with: 6' cord and plug.

Cord Location: UGFF, UGFFL: Back, upper middle.

UGFFB, UGFFBL: Back, lower middle.

OPTIONS AND ACCESSORIES – PAGE 107





UGFFB with accessory food pan (perforated pan not available)

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 –

| | |
|---------------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Gloss Finishes (one color per unit, heated base is not painted, not available for GR-B models)

Non-standard colors are non-returnable –

| | |
|---------------|----------------|
| RRED | Radiant Red |
| GGOLD | Gleaming Gold |
| GGRAY | Glossy Gray |
| BBLUE | Brilliant Blue |
| BBLACK | Bold Black |

Clearance (from bottom of Glo-Ray® to top of heated surface) – GRFFB, GRFFBL only – 14" standard – 12" 16"

| | |
|------------------|---|
| SIGN HOLD | Sign Holder for GRFFL model with Back Toggle only (requires 9"W x 5½"H x ¼"D sign, which is not included and adds 3" to height of unit) |
| INF | Infinite Control (not available on models GR-B, UGFF, UGFFL, UGFFB or UGFFBL) |
| HAL | 60 Watt Halogen Bulb in lieu of standard Display Light |

ACCESSORIES *(available for purchase at any time)*

| | |
|----------------|---|
| 5PLTBOX | Five-Pleat Hardcoated French Fry Box Ribbon – 19¼"W x 9¼"D x 2"H |
| 8PLTBAG | Eight-Pleat Hardcoated French Fry Bag Ribbon – 19¼"W x 9¼"D x 2"H |

Chef LED 120V adjustable bulb – bulbs must be rotated down – excludes any model without existing bulbs –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245

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.

- Accessory hardcoated fry ribbons absorb stage boxed or bagged products for quick-service areas
- Thermostatically-controlled heated base maintains uniform holding temperatures from below (GRFHS series)
- Portable models including pass-through style (GRFHS series)
- Sectional divider permits holding of multiple products simultaneously (GRFHS series)
- Ceramic elements and slotted holding bin prevent soggy product (GRFHS series)
- Accessory hardcoated fry ribbons absorb more radiant heat than stainless steel, can be up to 15° to 20°F hotter (GRFHS series)
- 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
- Variety of clearances (GRFS series)
- 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

PORTABLE FRY HOLDING STATIONS

| Model | No. of Bulbs | Dimensions (W x D x H) | Voltage (Single Phase) | Watts | Plug | Approx. Ship Weight |
|---------------|--------------|--|------------------------|-------|------------|---------------------|
| GRFHS-16** | 2 | 16 ¹⁹ / ₆₄ " x 22 ¹⁹ / ₆₄ " x 22 ⁴³ / ₆₄ " | 120 | 1090 | NEMA 5-15P | 51 lbs. |
| GRFHS-21** | 2 | 21 ¹⁹ / ₆₄ " x 28 ³ / ₈ " x 22 ⁴³ / ₆₄ " | 120 | 1200 | NEMA 5-15P | 63 lbs. |
| GRFHS-22 | 2 | 21 ²⁵ / ₆₄ " x 18 ³ / ₈ " x 17 ¹ / ₈ " | 120 | 1030 | NEMA 5-15P | 44 lbs. |
| GRFHS-26** | 2 | 26 ¹⁹ / ₆₄ " x 23 ³ / ₈ " x 22 ⁹ / ₆₄ " | 120 | 1200 | NEMA 5-15P | 66 lbs. |
| GRFHS-PT16* | 2 | 16 ¹⁹ / ₆₄ " x 23 ¹³ / ₆₄ " x 24 ³ / ₈ " | 120 | 1090 | NEMA 5-15P | 60 lbs. |
| GRFHS-PT26* | 2 | 29 ⁷ / ₈ " x 22 ²³ / ₃₂ " x 24 ³ / ₈ " | 120 | 1440 | NEMA 5-15P | 64 lbs. |
| GRFHS-PT26* | 2 | 29 ⁷ / ₈ " x 22 ²³ / ₃₂ " x 26 ⁷ / ₁₆ " | 120 | 1440 | NEMA 5-15P | 64 lbs. |
| GRFHS-PTT16* | 2 | 18 ¹ / ₂ " x 22 ¹³ / ₂₅ " x 22 ¹ / ₂ " | 120 | 1300 | NEMA 5-15P | 65 lbs. |
| GRFHS-PTT21** | 2 | 24 ²⁵ / ₃₂ " x 38" x 22 ¹ / ₂ " | 120 | 1740 | NEMA 5-15P | 100 lbs. |

** Add 1³/₄" to width if ordering Scoop Holder.

* Standard with fixed scoop holder (not accessory FHS-SH).

† Includes a built-in 6" deep heated food holding base (4" is standard on all other models).

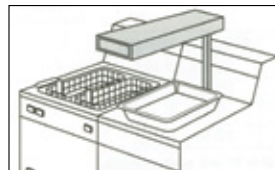
All Portable Fry Holding Station Models Feature:

Plug: GRFHS-PTT21 uses NEMA 5-20P in Canada.

Models Shipped with: One slotted holding bin and one sectional divider.

Cord Location: GRFHS-16, -21, -22, -26, -PT16, -PT26, -PTT16: Back side, lower right corner.

GRFHS-PTT16, -PTT21: Lower right-hand side.



GRFS, GRFSL, GRFSC, GRFSL
with swing-away post mount
and cord with plug

FRY STATION WARMERS

| Model | No. of Bulbs | Dimensions (W x D x H) | Voltage (Single Phase) | Watts | Plug | Approx. Ship Weight |
|--------------|--------------|--|------------------------|-------|------------|---------------------|
| GRFSC-18* | — | 6" x 18" x 19 ¹ / ₄ "-22 ¹ / ₂ " | 120 | 750 | NEMA 5-15P | 11 lbs. |
| GRFSL-18* | 2 | 9" x 18" x 19 ¹ / ₄ "-22 ¹ / ₂ " | 120 | 870 | NEMA 5-15P | 13 lbs. |
| GRFSCR-18**† | — | 6" x 18" x 19 ¹ / ₄ "-22 ¹ / ₂ " | 120 | 750 | — | 12 lbs. |
| GRFSLR-18**† | 2 | 9" x 18" x 19 ¹ / ₄ "-22 ¹ / ₂ " | 120 | 870 | — | 13 lbs. |
| GRFS-24* | — | 6" x 24" x 12 ¹ / ₂ "-15 ¹ / ₂ " | 120 | 500 | NEMA 5-15P | 10 lbs. |
| GRFSL-24* | 2 | 9" x 24" x 12 ¹ / ₂ "-15 ¹ / ₂ " | 120 | 620 | NEMA 5-15P | 13 lbs. |
| GRFSR-24**† | — | 6" x 24" x 12 ¹ / ₂ "-15 ¹ / ₂ " | 120 | 500 | — | 10 lbs. |
| GRFSLR-24**† | 2 | 9" x 24" x 12 ¹ / ₂ "-15 ¹ / ₂ " | 120 | 620 | — | 13 lbs. |

* Specify clearance of 16³/₄", 18" (standard) or 20" when ordering.

† Fry Station Warmer without cord and plug, UL recognized. Supply wires through mounting post.

⊖ Specify clearance of 10", 11", 12" or 13" (standard) when ordering.

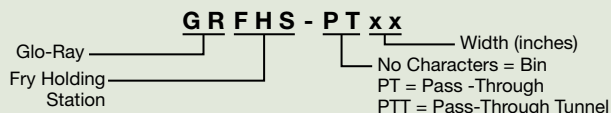
All Fry Station Warmer Models Feature:

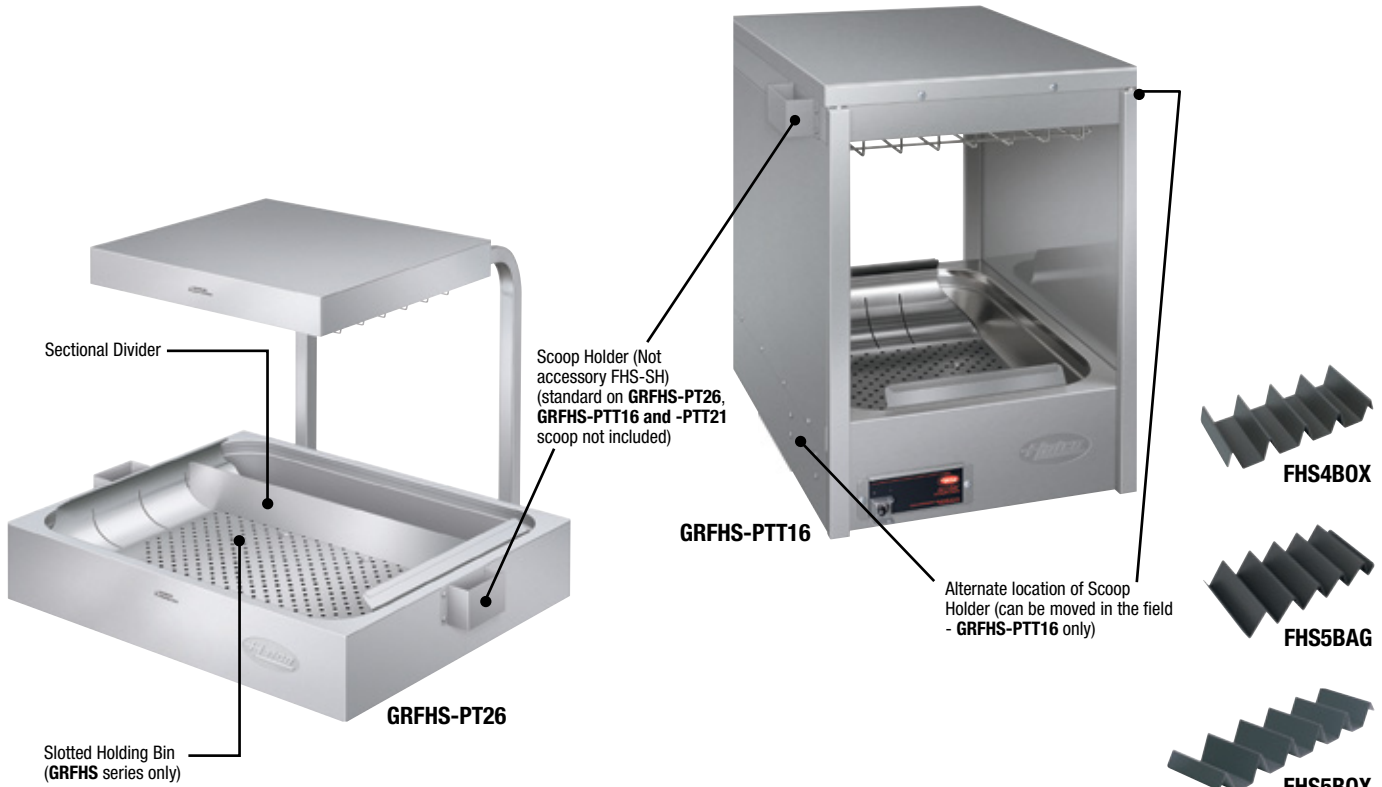
Toggle Switch Location: Ceramic Heating Element Models: Back of unit.

Metal Sheathed Heating Element Models: Front of unit.

Cord Location GRFSC-18, GRFSL-18, GRFS-24 and GRFSL-24: Back, upper middle.

OPTIONS AND ACCESSORIES – PAGE 109





OPTIONS (available at time of purchase only)

| | |
|----------------|---|
| FHS-CUT | Right- or Left-Hand Cutout for Fry Basket – must specify side at time of order Adds 1 $\frac{1}{16}$ " to width of unit (GRFHS-16, -21, -26 models only) |
| INF | Infinite Control (metal sheathed GRFS models only) |
| HAL | 60 Watt Halogen Bulb in lieu of standard Display Light |

ACCESSORIES (available for purchase at any time)

| | |
|--------------------|---|
| FHS4BOX | Four-Pleat Hardcoated Fry Box Ribbon (All models) – 10 $\frac{3}{4}$ "W x 5"D x 1 $\frac{3}{4}$ "H |
| FHS5BAG | Five-Pleat Hardcoated Fry Bag Ribbon (All models) – 11 $\frac{1}{4}$ "W x 5"D x 1 $\frac{7}{8}$ "H |
| FHS5BOX | Five-Pleat Hardcoated Fry Box Ribbon (GRFHS-21, -PT26, -PTT16, -PTT21) – 17 $\frac{1}{2}$ "W x 5"D x 1 $\frac{7}{8}$ "H |
| FHS6BAG | Six-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21, -PT26, -PTT16, -PTT21) – 13 $\frac{3}{4}$ "W x 5"D x 2"H |
| FHS6BB | Six-Pleat Hardcoated Fry Box/Bag Ribbon (GRFHS-21, -PT26, -PTT16, -PTT21) – 17 $\frac{1}{4}$ "W x 5"D x 1 $\frac{3}{4}$ "H |
| FHS7BAG | Seven-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21, -PT26, -PTT21) – 17 $\frac{7}{8}$ "W x 5"D x 1 $\frac{7}{8}$ "H |
| PTT16-10BAG | Ten-Pleat Hardcoated Hashbrown Ribbon – (GRFHS-PT26, -PTT21) – 15"W x 3 $\frac{3}{8}$ "D x 1 $\frac{3}{4}$ "H |
| 5BH | 5" Side-by-Side Bag Holder (GRFHS-21) |
| FHS-SH | Scoop Holder – adds 1 $\frac{1}{4}$ " to width of unit – Differs from standard on GRFHS-PT26, -PTT16 & -PTT21 models, not available for GRFHS-22 (Scoop Holder on GRFHS-PTT16 can be moved to two alternate locations in the field) |
| FHSDIV1 | Sectional Divider – 16" W x 3 $\frac{1}{4}$ " H – GRFHS-16, -26 and -PTT16 models |

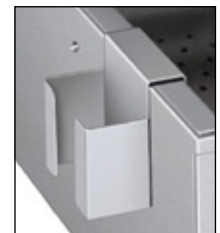
Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245



CLED-3000 and -4000
Accessory



FHS-SH

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.



MPWS-36 with accessory angled risers, fry pan and trivet (plastic pans not available)

- 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 CONFIGURATION

Incremental spacing between portable dividers is 5/8"



Shown with accessory fry bin insert and standard detachable side panel on right side



Shown with optional fry pans, and accessory angled riser and scoop holder (plastic pans not available)

- Six overhead ceramic heating elements are adjusted by two separate electronic infinite controls – one for the rear elements and one for the front elements
- Thermostatically controlled base heat assures safe serving temperatures
- All stainless steel construction
- Master On/Off rocker switch



Shown with optional fry pans, accessory fry ribbon on angled riser and accessory scoop holder



Shown with accessory fry ribbons on angled risers, fry pan and scoop holder (plastic pans not available)

MULTI-PRODUCT WARMING STATIONS

| Model | No. of Bulbs | Dimensions W x D x H | Watts | | Plug | Approx. Ship Weight |
|---------|--------------|---|----------|----------|--------------|---------------------------|
| | | | 120/208V | 120/240V | | |
| MPWS-36 | 4 | 37 ⁷ / ₁₆ " x 24 ¹³ / ₁₆ " x 32 ³ / ₄ " | 2773 | 2755 | NEMA L14-20P | 152 lbs. |
| MPWS-45 | 4 | 45 ⁷ / ₁₆ " x 24 ¹³ / ₁₆ " x 32 ³ / ₄ " | 2799 | 2780 | NEMA L14-20P | 170 lbs. |

All Multi-Product Warming Station Models Feature:

Models Shipped with: 4" adjustable legs.

Cord Location: Back side, 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 |

OPTIONS (available at time of purchase only)

HAL 60 Watt Halogen Bulb in lieu of standard Display Light

ACCESSORIES (available for purchase at any time)

| | |
|-------------------|---|
| FHS4BOX | Four-Pleat Hardcoated Fry Box Ribbon – 10 ³ / ₄ "W x 5"D x 1 ³ / ₄ "H |
| FHS5BAG | Five-Pleat Hardcoated Fry Bag Ribbon – 11 ¹ / ₄ "W x 5"D x 1 ⁷ / ₈ "H |
| 5BH | 5" Side-by-Side Bag Holder |
| FHS-SH | Scoop Holder |
| MPWS-RISER | Angled Riser |
| MPWS-PT | Fry Pan and Trivet |
| MPWS36BIN | Full Fry Bin Insert for MPWS-36 unit only (includes Drip Tray, Perforated Insert and 3 Dividers) |
| MPWS45BIN | Full Fry Bin Insert for MPWS-45 unit only (includes Drip Tray, Perforated Insert and 4 Dividers) |

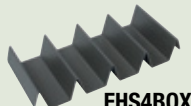
Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

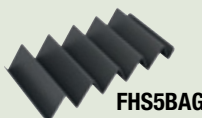
FOOD PANS AND TRIVETS – PAGE 245



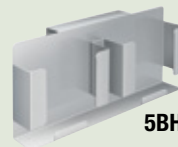
CLED-3000 and -4000
Accessory



FHS4BOX



FHS5BAG



5BH



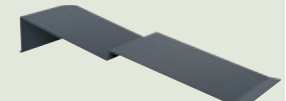
FHS-SH



MPWS36BIN



MPWS-PT



MPWS-RISER

Multi-Product **MPWS - x x**
Width (inches)
Warming Station

Carving Stations

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



DCSB400-1CM models above two **HGSM-1P** models *pg. 112*



DCSB400-R24-1 with optional Bermuda Sand base and optional Bright Brass post and shade *pg. 112*



DCSB400-R24-1 with optional Gray Granite base and Standard Bright Nickel post and shade. Shown with **GR2S-36** *pg. 112*



DCSB400-R24-1 with optional Gray Granite base and Standard Bright Nickel post and shade *pg. 112*



GRCsCL-24 with accessory left-hand sneeze guard, drip pan and cutting board *pg. 113*



ACCESSORIES (CSCL-BOARD shown) *pg. 113*

Decorative Carving Stations

Decorative Carving Stations provide proper food serving temperatures by combining the Hatco Decorative Heat Lamp with a 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 bases are made of foodsafe materials and 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 40 lb. 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 | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|----------------|--------------|--------|--------------------------|-------------------------|-------|------------|------------------------|
| DCS400-1 | 1 | 8" | — | 120 | 250 | NEMA 5-15P | 32 lbs. |
| DCS400-1CM | 1 | 6 1/8" | — | 120 | 250 | NEMA 5-15P | 18 lbs. |
| DCSB400-R24-1 | 1 | 26" | 24" diameter | 120 | 600 | NEMA 5-15P | 75 lbs. |
| DCSB400-2420-1 | 1 | 24" | 24"W x 20"D | 120 | 750 | NEMA 5-15P | 82 lbs. |
| DCSB400-3624-2 | 2 | 36" | 36"W x 24"D | 120 | 1300 | NEMA 5-15P | 128 lbs. |

All Decorative Carving Station Models Feature:

Models Ship 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) 16"-28".

DCSB400-R24-1, -2420-1, -3624-2: (bottom of shade to top of cutting board) 14"-26".

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 –

Non-Standard colors are non-returnable – Bright Nickel Standard –

| | |
|---------|----------------|
| BBRASS | Bright Brass |
| BCOPPER | Bright Copper |
| ABRASS | Antique Brass |
| ABRONZE | Antique Bronze |

Base and Cutting Board (except DCS400-1, -1CM) in simulated stone,

– Non-Standard colors are non-returnable –

Night Sky Standard –

| | |
|-------|--------------|
| GGRAN | Gray Granite |
| BSAND | Bermuda Sand |

Trim Ring (DCS400-1CM only) in simulated stone –

Non-Standard colors are non-returnable – Night Sky Standard –

| | |
|-------|--------------|
| GGRAN | Gray Granite |
| BSAND | Bermuda Sand |

ACCESSORIES (available for purchase at any time)

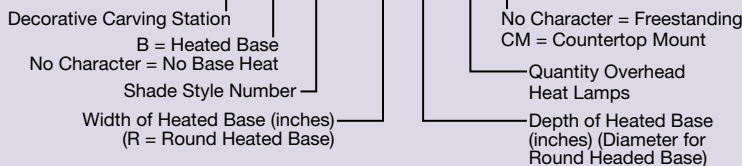
RED-CTD-120 120 Volt, 250 Watt, Red Bulb, Coated

COLORS AND FINISHES – INSIDE BACK COVER



Close-up of **Trim Ring**
in Standard Night Sky
(Unit shown in Optional
Plated Antique Bronze finish)

DCSBxxx-xxx-xCM



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 17½" to 23½"
- Portable – includes a 6' 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

| Model | No. of Bulbs | Dimensions W" x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|-------------------|--------------|--------------------------|-------------------------|-------|------------|------------------------|
| GRCSCL-24 | 4 | 26" x 28" x 22½"-28½" | 120 | 990 | NEMA 5-15P | 57 lbs. |
| GRCSCLH-24 | 4 | 26" x 28" x 22½"-28½" | 120 | 1290 | NEMA 5-15P | 57 lbs. |

↔ Width includes accessory left-hand sneeze guard.

All Carving Station Models Feature:

Models Shipped with: Right-hand sneeze guard.

Cord Location: Back side on base.

OPTIONS (available at time of purchase only)

HAL 60 Watt Halogen Bulb in lieu of Standard Display Light

ACCESSORIES (available for purchase at any time)

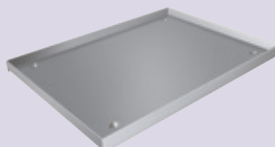
| | |
|-------------------|---|
| CSCLB/PACC | Left-Hand Sneeze Guard Kit (3 lbs.) |
| CSCL-PAN | Stainless Steel custom Drip Pan – 20" x 26¾" x 1" – (9 lbs.) |
| CSCL-BOARD | Approved foodsafe Cutting Board – 18" x 24" x 1¼" – (19 lbs.) |

Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light



CSCLB/PACC



CSCL-PAN



CSCL-BOARD



CLED-3000 and -4000
Accessory

GRCSCLH - x



Portables

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



GRSSR with optional 3" or 5" risers in standard Night Sky simulated stone *pg. 117*



GRSSR20-DL77516 with standard Night Sky simulated stone heated base *pg. 117*



GRS-72-I with Accessory food pans *pg. 119*



GR2S-30 with optional *Designer Hunter Green* inset panels and Accessory pizza pans *pg. 121*



GRSS-3618 in optional *Bermuda Sand* simulated stone *pg. 122*



HBG-2418 in optional *White Glass* *pg. 123*



GRHW-1SGDS (signage not included) *pg. 125*



GRHW-1SG *pg. 125*



GRBW-72 Two units side by side *pg. 126*

Portable Lamp Warmer

The portable, powdercoated Hatco 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 24 $\frac{3}{8}$ " to 30 $\frac{3}{8}$ " 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 | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|-------|--------------|---|-------------------------|-------|------------|------------------------|
| LW-2 | 2 | 12 $\frac{1}{2}$ " x 21 $\frac{1}{2}$ " x 24 $\frac{3}{8}$ "-30 $\frac{3}{8}$ " | 120 | 500 | NEMA 5-15P | 18 lbs. |

All Portable Lamp Warmer Models Feature:

Bulbs: Two 250 Watt *uncoated* clear bulbs.

Cord Location: 6' cord and plug, located back of adjustable stand near top.

Lamp Distance: 10 $\frac{1}{2}$ "-16 $\frac{1}{2}$ " 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 |
| BLACK | Black |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

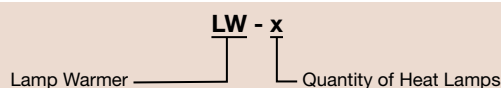
ACCESSORIES (available for purchase at any time)

| | |
|----------------------|---|
| WHITE-CTD-120 | 250 Watt Clear Bulb, Coated (unit accommodates two bulbs) |
| RED-UCTD-120 | 250 Watt Red Bulb, Uncoated (unit accommodates two bulbs) |
| RED-CTD-120 | 250 Watt Red Bulb, Coated (unit accommodates two bulbs) |

FRY RIBBONS – PAGE 109

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



Glo-Ray® Portable Round Heated Shelves

The contemporary-styled Round Heated Shelves 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 shown below
- Uniform heat distribution with blanket-type element
- Thermostatically-controlled heated base
- Available in three sizes to hold standard 15", 17" or 19" 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 Diameter x H | Max. Pan Size Diameter | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|----------------|--|---------------------------|-------------------------|-------|------------|------------------------|
| GRSR-15 | 16 $\frac{3}{4}$ " x 3 $\frac{7}{8}$ " | 15" | 120 | 250 | NEMA 5-15P | 12 lbs. |
| GRSR-17 | 18 $\frac{3}{4}$ " x 3 $\frac{7}{8}$ " | 17" | 120 | 325 | NEMA 5-15P | 14 lbs. |
| GRSR-19 | 20 $\frac{3}{4}$ " x 3 $\frac{7}{8}$ " | 19" | 120 | 400 | NEMA 5-15P | 17 lbs. |

All Glo-Ray Portable Round Heated Shelf Models Feature:
Cord Location: 6' cord and plug, located underneath.

OPTIONS (available at time of purchase only)

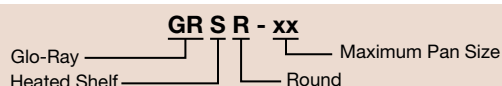
Designer Colors – Non-standard colors are non-returnable – Black standard –

| | |
|----------------|----------------------|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| SS SIDE | Stainless Steel Side |

FOOD PANS AND TRIVETS – PAGE 245
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 | 16 $\frac{1}{8}$ " | 16 $\frac{1}{4}$ " | 5 $\frac{1}{8}$ " |
| GRSR-17 | 18 $\frac{1}{8}$ " | 18 $\frac{1}{4}$ " | 5 $\frac{1}{8}$ " |
| GRSR-19 | 20 $\frac{1}{8}$ " | 20 $\frac{1}{4}$ " | 5 $\frac{1}{8}$ " |



Glo-Ray® Portable Round Heated Simulated Stone Shelves

Hatco's Glo-Ray® Simulated Stone Round Portable Heated Shelves are made of foodsafe materials and are offered in three 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'oeuvre 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 3" or 5" 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 3" riser in optional *Designer Gray Granite*



GRSSR-18 in Standard Night Sky simulated stone with optional 5" riser in optional *Designer Warm Red*



GRSSR-20 in Standard Night Sky simulated stone



GRSSR20-DL77516 in Standard Night Sky simulated stone with Standard *Designer Black* Base and Lamp



GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES

| Model | Dimensions Dia. x H | Voltage Single Phase | Watts | Amps | Plug | Approx. Ship Weight |
|----------|------------------------|-------------------------|-------|------|------------|------------------------|
| GRSSR-16 | 16" x 2½" | 120 | 250 | 2.1 | NEMA 5-15P | 14 lbs. |
| GRSSR-18 | 18" x 2½" | 120 | 325 | 2.7 | NEMA 5-15P | 16 lbs. |
| GRSSR-20 | 20" x 2½" | 120 | 400 | 3.3 | NEMA 5-15P | 18 lbs. |

All Glo-Ray Portable Round Heated Simulated Stone Shelf Models Feature:

Temperature Range: 100°-200°F.

Cord Location: 6' cord and plug, located on back side on base.

GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES with DECORATIVE LAMP

| Model | Dimensions W x D x H | Voltage Single Phase | Watts | Amps | Plug | Approx. Ship Weight |
|-----------------|-------------------------|-------------------------|-------|------|------------|------------------------|
| GRSSR16-DL77516 | 16" x 20½" x 36" | 120 | 500 | 4.2 | NEMA 5-15P | 27 lbs. |
| GRSSR18-DL77516 | 18" x 21½" x 36" | 120 | 575 | 4.8 | NEMA 5-15P | 30 lbs. |
| GRSSR20-DL77516 | 20" x 22½" x 36" | 120 | 650 | 5.4 | NEMA 5-15P | 32 lbs. |

All Glo-Ray Portable Round Heated Simulated Stone Shelf Models with Decorative Lamp Feature:

Bulb: One, 250 Watt clear bulb, uncoated.

Temperature Range: 100°-200°F.

Cord Location: 6' cord and plug, located on back side on base.

Lamp Distance: 16¼" space from bottom of shade to base.

OPTIONS AND ACCESSORIES – PAGE 118

GR SS R - xx

Glo-Ray ————

Simulated Stone Shelf ————

Diameter of Shelf (inches) ————

Round ————

GR SS R xx - DL 775 16

Glo-Ray ————

Simulated Stone Shelf ————

Round ————

Diameter (inches) ————

Distance between Upper Lamp and Heated Base (inches) ————

Shade Style ————

Decorative Lamp ————



Two GRSSR20-DL77516 units in optional Gray Granite simulated stone and Standard Designer Black Base and Shade

OPTIONS (available at time of purchase only)

120H-CTD-W 120V, 375W Clear Coated Bulb in lieu of 120V uncoated white bulb (High Watt models only)

120H-UCTD-W 120V, 375W Clear Uncoated Bulb in lieu of 120V uncoated white bulb (High Watt models only)

Designer Color Base (and Lamp for GRSSRxx-DL77516 models) –

Non-standard colors are non-returnable – Black standard –

| | |
|---------------|----------------|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Simulated stone color – Non-standard colors are non-returnable – Night Sky standard –

| | |
|-----------------|--------------|
| SS-GGRAN | Gray Granite |
| SS-BSAND | Bermuda Sand |

3" Risers (not available on the GRSSRxx-DL77516 models) – Available in Designer Colors–

Non-standard colors are non-returnable – Stainless Steel standard –

| | |
|-----------------|----------|
| 3RISER16 | GRSSR-16 |
| 3RISER18 | GRSSR-18 |
| 3RISER20 | GRSSR-20 |

5" Risers (not available on the GRSSRxx-DL77516 models) – Available in Designer Colors –

Non-standard colors are non-returnable – Stainless Steel standard –

| | |
|-----------------|----------|
| 5RISER16 | GRSSR-16 |
| 5RISER18 | GRSSR-18 |
| 5RISER20 | GRSSR-20 |

ACCESSORIES (available for purchase at any time)

| | |
|----------------------|---|
| WHITE-CTD-120 | 250 Watt Clear Bulb, Coated (GRSSRxx-DL77516 models accommodate one bulb) |
| RED-UCTD-120 | 250 Watt Red Bulb, Uncoated (GRSSRxx-DL77516 models accommodate one bulb) |
| RED-CTD-120 | 250 Watt Red Bulb, Coated (GRSSRxx-DL77516 models accommodate one bulb) |

COLORS AND FINISHES – INSIDE BACK COVER

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 4" legs (Standard on 36" and wider models)
- Accessory slant leg kit and pan rail
- Model widths from 18" to 72"
- Model depths: 6", 7 $\frac{3}{4}$ ", 9 $\frac{3}{4}$ ", 12", 13 $\frac{3}{4}$ ", 15 $\frac{1}{2}$ ", 15 $\frac{3}{4}$ ", 17 $\frac{1}{2}$ ", 19 $\frac{1}{2}$ ", 21 $\frac{1}{2}$ ", 23 $\frac{1}{2}$ ", 25 $\frac{1}{2}$ "
- Optional *Designer Colors*: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper. Non-standard colors are non-returnable
- New optional Thermostat Guard available (GRS models only)



GRS-30-I in optional *Designer Warm Red* with Accessory pan rail and food pans

GLO-RAY PORTABLE HEATED SHELVES

| Model | Dimensions W x H | Voltage Single Phase | Watts | Plugs | Approx. Ship Weight |
|---|-------------------------|----------------------------|-------|------------|---------------------------|
| 19$\frac{1}{2}$" depth I – Standard 19$\frac{1}{2}$" depth accommodates 12" x 20" steam table pans | | | | | |
| GRS-18-I | 18" x 2 $\frac{3}{8}$ " | 120 | 250 | NEMA 5-15P | 16 lbs. |
| GRS-24-I | 24" x 2 $\frac{3}{8}$ " | 120 | 350 | NEMA 5-15P | 20 lbs. |
| GRS-30-I | 30" x 2 $\frac{3}{8}$ " | 120 | 450 | NEMA 5-15P | 25 lbs. |
| GRS-36-I | 36" x 5 $\frac{3}{8}$ " | 120 | 550 | NEMA 5-15P | 28 lbs. |
| GRS-42-I | 42" x 5 $\frac{3}{8}$ " | 120 | 600 | NEMA 5-15P | 32 lbs. |
| GRS-48-I | 48" x 5 $\frac{3}{8}$ " | 120 | 700 | NEMA 5-15P | 36 lbs. |
| GRS-54-I | 54" x 5 $\frac{3}{8}$ " | 120 | 800 | NEMA 5-15P | 42 lbs. |
| GRS-60-I | 60" x 5 $\frac{3}{8}$ " | 120 | 900 | NEMA 5-15P | 44 lbs. |
| GRS-66-I | 66" x 5 $\frac{3}{8}$ " | 120 | 1000 | NEMA 5-15P | 50 lbs. |
| GRS-72-I | 72" x 5 $\frac{3}{8}$ " | 120 | 1100 | NEMA 5-15P | 56 lbs. |
| 6" depth A | | | | | |
| GRS-18-A | 18" x 2 $\frac{3}{8}$ " | 120 | 100 | NEMA 5-15P | 7 lbs. |
| GRS-24-A | 24" x 2 $\frac{3}{8}$ " | 120 | 125 | NEMA 5-15P | 11 lbs. |
| GRS-30-A | 30" x 2 $\frac{3}{8}$ " | 120 | 150 | NEMA 5-15P | 9 lbs. |
| GRS-36-A | 36" x 5 $\frac{3}{8}$ " | 120 | 175 | NEMA 5-15P | 11 lbs. |
| GRS-42-A | 42" x 5 $\frac{3}{8}$ " | 120 | 225 | NEMA 5-15P | 15 lbs. |
| GRS-48-A | 48" x 5 $\frac{3}{8}$ " | 120 | 250 | NEMA 5-15P | 16 lbs. |
| GRS-54-A | 54" x 5 $\frac{3}{8}$ " | 120 | 275 | NEMA 5-15P | 17 lbs. |
| GRS-60-A | 60" x 5 $\frac{3}{8}$ " | 120 | 300 | NEMA 5-15P | 18 lbs. |
| GRS-66-A | 66" x 5 $\frac{3}{8}$ " | 120 | 325 | NEMA 5-15P | 20 lbs. |
| GRS-72-A | 72" x 5 $\frac{3}{8}$ " | 120 | 350 | NEMA 5-15P | 22 lbs. |
| 7$\frac{3}{4}$" depth B | | | | | |
| GRS-18-B | 18" x 2 $\frac{3}{8}$ " | 120 | 100 | NEMA 5-15P | 10 lbs. |
| GRS-24-B | 24" x 2 $\frac{3}{8}$ " | 120 | 125 | NEMA 5-15P | 10 lbs. |
| GRS-30-B | 30" x 2 $\frac{3}{8}$ " | 120 | 150 | NEMA 5-15P | 12 lbs. |
| GRS-36-B | 36" x 5 $\frac{3}{8}$ " | 120 | 175 | NEMA 5-15P | 14 lbs. |
| GRS-42-B | 42" x 5 $\frac{3}{8}$ " | 120 | 225 | NEMA 5-15P | 19 lbs. |
| GRS-48-B | 48" x 5 $\frac{3}{8}$ " | 120 | 250 | NEMA 5-15P | 19 lbs. |
| GRS-54-B | 54" x 5 $\frac{3}{8}$ " | 120 | 275 | NEMA 5-15P | 20 lbs. |
| GRS-60-B | 60" x 5 $\frac{3}{8}$ " | 120 | 300 | NEMA 5-15P | 21 lbs. |
| GRS-66-B | 66" x 5 $\frac{3}{8}$ " | 120 | 325 | NEMA 5-15P | 26 lbs. |
| GRS-72-B | 72" x 5 $\frac{3}{8}$ " | 120 | 350 | NEMA 5-15P | 24 lbs. |

All Glo-Ray Portable Heated Shelf Models Feature:

Pan Capacity (12" x 20"): 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

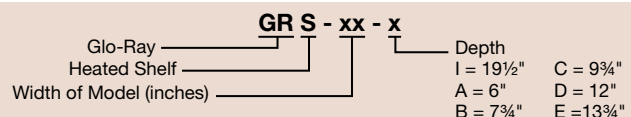
GRS-66-I, -72-I = 5-pan

Cord Location: 6' cord and plug, located, center of side with switch.

OPTIONS AND ACCESSORIES – PAGE 121

GLO-RAY PORTABLE HEATED SHELVES continued...

| Model | Dimensions W x H | Voltage Single Phase | Watts | Plugs | Approx. Ship Weight |
|--|-------------------------|----------------------------|-------|------------|---------------------------|
| 9$\frac{3}{4}$" depth C | | | | | |
| GRS-18-C | 18" x 2 $\frac{3}{8}$ " | 120 | 125 | NEMA 5-15P | 9 lbs. |
| GRS-24-C | 24" x 2 $\frac{3}{8}$ " | 120 | 175 | NEMA 5-15P | 13 lbs. |
| GRS-30-C | 30" x 2 $\frac{3}{8}$ " | 120 | 225 | NEMA 5-15P | 14 lbs. |
| GRS-36-C | 36" x 5 $\frac{3}{8}$ " | 120 | 275 | NEMA 5-15P | 16 lbs. |
| GRS-42-C | 42" x 5 $\frac{3}{8}$ " | 120 | 300 | NEMA 5-15P | 18 lbs. |
| GRS-48-C | 48" x 5 $\frac{3}{8}$ " | 120 | 350 | NEMA 5-15P | 20 lbs. |
| GRS-54-C | 54" x 5 $\frac{3}{8}$ " | 120 | 400 | NEMA 5-15P | 22 lbs. |
| GRS-60-C | 60" x 5 $\frac{3}{8}$ " | 120 | 450 | NEMA 5-15P | 25 lbs. |
| GRS-66-C | 66" x 5 $\frac{3}{8}$ " | 120 | 500 | NEMA 5-15P | 28 lbs. |
| GRS-72-C | 72" x 5 $\frac{3}{8}$ " | 120 | 550 | NEMA 5-15P | 28 lbs. |
| 12" depth D | | | | | |
| GRS-18-D | 18" x 2 $\frac{3}{8}$ " | 120 | 200 | NEMA 5-15P | 12 lbs. |
| GRS-24-D | 24" x 2 $\frac{3}{8}$ " | 120 | 250 | NEMA 5-15P | 15 lbs. |
| GRS-30-D | 30" x 2 $\frac{3}{8}$ " | 120 | 300 | NEMA 5-15P | 17 lbs. |
| GRS-36-D | 36" x 5 $\frac{3}{8}$ " | 120 | 350 | NEMA 5-15P | 20 lbs. |
| GRS-42-D | 42" x 5 $\frac{3}{8}$ " | 120 | 450 | NEMA 5-15P | 23 lbs. |
| GRS-48-D | 48" x 5 $\frac{3}{8}$ " | 120 | 500 | NEMA 5-15P | 26 lbs. |
| GRS-54-D | 54" x 5 $\frac{3}{8}$ " | 120 | 550 | NEMA 5-15P | 30 lbs. |
| GRS-60-D | 60" x 5 $\frac{3}{8}$ " | 120 | 600 | NEMA 5-15P | 34 lbs. |
| GRS-66-D | 66" x 5 $\frac{3}{8}$ " | 120 | 650 | NEMA 5-15P | 36 lbs. |
| GRS-72-D | 72" x 5 $\frac{3}{8}$ " | 120 | 700 | NEMA 5-15P | 37 lbs. |
| 13$\frac{3}{4}$" depth E | | | | | |
| GRS-18-E | 18" x 2 $\frac{3}{8}$ " | 120 | 200 | NEMA 5-15P | 13 lbs. |
| GRS-24-E | 24" x 2 $\frac{3}{8}$ " | 120 | 250 | NEMA 5-15P | 14 lbs. |
| GRS-30-E | 30" x 2 $\frac{3}{8}$ " | 120 | 300 | NEMA 5-15P | 18 lbs. |
| GRS-36-E | 36" x 5 $\frac{3}{8}$ " | 120 | 350 | NEMA 5-15P | 22 lbs. |
| GRS-42-E | 42" x 5 $\frac{3}{8}$ " | 120 | 450 | NEMA 5-15P | 26 lbs. |
| GRS-48-E | 48" x 5 $\frac{3}{8}$ " | 120 | 500 | NEMA 5-15P | 29 lbs. |
| GRS-54-E | 54" x 5 $\frac{3}{8}$ " | 120 | 550 | NEMA 5-15P | 31 lbs. |
| GRS-60-E | 60" x 5 $\frac{3}{8}$ " | 120 | 600 | NEMA 5-15P | 36 lbs. |
| GRS-66-E | 66" x 5 $\frac{3}{8}$ " | 120 | 650 | NEMA 5-15P | 38 lbs. |
| GRS-72-E | 72" x 5 $\frac{3}{8}$ " | 120 | 700 | NEMA 5-15P | 40 lbs. |



Glo-Ray® Portable Heated Shelves

continued



GRS-60-I



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

GLO-RAY PORTABLE HEATED SHELVES continued...

| Model | Dimensions W x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|---------------------|---------------------|----------------------------|-------|------------|---------------------------|
| 15½" depth F | | | | | |
| GRS-18-F | 18" x 2⅜" | 120 | 200 | NEMA 5-15P | 14 lbs. |
| GRS-24-F | 24" x 2⅜" | 120 | 250 | NEMA 5-15P | 17 lbs. |
| GRS-30-F | 30" x 2⅜" | 120 | 300 | NEMA 5-15P | 22 lbs. |
| GRS-36-F | 36" x 5⅜" | 120 | 350 | NEMA 5-15P | 25 lbs. |
| GRS-42-F | 42" x 5⅜" | 120 | 450 | NEMA 5-15P | 26 lbs. |
| GRS-48-F | 48" x 5⅜" | 120 | 500 | NEMA 5-15P | 32 lbs. |
| GRS-54-F | 54" x 5⅜" | 120 | 550 | NEMA 5-15P | 38 lbs. |
| GRS-60-F | 60" x 5⅜" | 120 | 600 | NEMA 5-15P | 39 lbs. |
| GRS-66-F | 66" x 5⅜" | 120 | 650 | NEMA 5-15P | 42 lbs. |
| GRS-72-F | 72" x 5⅜" | 120 | 700 | NEMA 5-15P | 46 lbs. |
| 15¼" depth G | | | | | |
| GRS-18-G | 18" x 2⅜" | 120 | 225 | NEMA 5-15P | 17 lbs. |
| GRS-24-G | 24" x 2⅜" | 120 | 300 | NEMA 5-15P | 18 lbs. |
| GRS-30-G | 30" x 2⅜" | 120 | 375 | NEMA 5-15P | 21 lbs. |
| GRS-36-G | 36" x 5⅜" | 120 | 450 | NEMA 5-15P | 27 lbs. |
| GRS-42-G | 42" x 5⅜" | 120 | 525 | NEMA 5-15P | 29 lbs. |
| GRS-48-G | 48" x 5⅜" | 120 | 600 | NEMA 5-15P | 33 lbs. |
| GRS-54-G | 54" x 5⅜" | 120 | 675 | NEMA 5-15P | 38 lbs. |
| GRS-60-G | 60" x 5⅜" | 120 | 750 | NEMA 5-15P | 42 lbs. |
| GRS-66-G | 66" x 5⅜" | 120 | 825 | NEMA 5-15P | 47 lbs. |
| GRS-72-G | 72" x 5⅜" | 120 | 900 | NEMA 5-15P | 46 lbs. |
| 17½" depth H | | | | | |
| GRS-18-H | 18" x 2⅜" | 120 | 225 | NEMA 5-15P | 16 lbs. |
| GRS-24-H | 24" x 2⅜" | 120 | 300 | NEMA 5-15P | 18 lbs. |
| GRS-30-H | 30" x 2⅜" | 120 | 375 | NEMA 5-15P | 21 lbs. |
| GRS-36-H | 36" x 5⅜" | 120 | 450 | NEMA 5-15P | 27 lbs. |
| GRS-42-H | 42" x 5⅜" | 120 | 525 | NEMA 5-15P | 32 lbs. |
| GRS-48-H | 48" x 5⅜" | 120 | 600 | NEMA 5-15P | 35 lbs. |
| GRS-54-H | 54" x 5⅜" | 120 | 675 | NEMA 5-15P | 40 lbs. |
| GRS-60-H | 60" x 5⅜" | 120 | 750 | NEMA 5-15P | 44 lbs. |
| GRS-66-H | 66" x 5⅜" | 120 | 825 | NEMA 5-15P | 49 lbs. |
| GRS-72-H | 72" x 5⅜" | 120 | 900 | NEMA 5-15P | 50 lbs. |

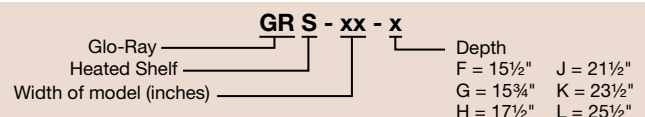
All Glo-Ray Portable Heated Shelf Models Feature:

Cord Location: 6' cord and plug, located, center of side with switch.

OPTIONS AND ACCESSORIES – PAGE 121

GLO-RAY PORTABLE HEATED SHELVES continued...

| Model | Dimensions W x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|---------------------|---------------------|----------------------------|-------|------------|---------------------------|
| 21½" depth J | | | | | |
| GRS-18-J | 18" x 2⅜" | 120 | 300 | NEMA 5-15P | 19 lbs. |
| GRS-24-J | 24" x 2⅜" | 120 | 375 | NEMA 5-15P | 24 lbs. |
| GRS-30-J | 30" x 2⅜" | 120 | 450 | NEMA 5-15P | 30 lbs. |
| GRS-36-J | 36" x 5⅜" | 120 | 525 | NEMA 5-15P | 33 lbs. |
| GRS-42-J | 42" x 5⅜" | 120 | 675 | NEMA 5-15P | 39 lbs. |
| GRS-48-J | 48" x 5⅜" | 120 | 750 | NEMA 5-15P | 45 lbs. |
| GRS-54-J | 54" x 5⅜" | 120 | 825 | NEMA 5-15P | 49 lbs. |
| GRS-60-J | 60" x 5⅜" | 120 | 900 | NEMA 5-15P | 53 lbs. |
| GRS-66-J | 66" x 5⅜" | 120 | 975 | NEMA 5-15P | 60 lbs. |
| GRS-72-J | 72" x 5⅜" | 120 | 1050 | NEMA 5-15P | 64 lbs. |
| 23½" depth K | | | | | |
| GRS-18-K | 18" x 2⅜" | 120 | 325 | NEMA 5-15P | 19 lbs. |
| GRS-24-K | 24" x 2⅜" | 120 | 425 | NEMA 5-15P | 27 lbs. |
| GRS-30-K | 30" x 2⅜" | 120 | 525 | NEMA 5-15P | 33 lbs. |
| GRS-36-K | 36" x 5⅜" | 120 | 625 | NEMA 5-15P | 36 lbs. |
| GRS-42-K | 42" x 5⅜" | 120 | 750 | NEMA 5-15P | 43 lbs. |
| GRS-48-K | 48" x 5⅜" | 120 | 850 | NEMA 5-15P | 48 lbs. |
| GRS-54-K | 54" x 5⅜" | 120 | 950 | NEMA 5-15P | 52 lbs. |
| GRS-60-K | 60" x 5⅜" | 120 | 1050 | NEMA 5-15P | 56 lbs. |
| GRS-66-K | 66" x 5⅜" | 120 | 1150 | NEMA 5-15P | 68 lbs. |
| GRS-72-K | 72" x 5⅜" | 120 | 1250 | NEMA 5-15P | 69 lbs. |
| 25½" depth L | | | | | |
| GRS-18-L | 18" x 2⅜" | 120 | 350 | NEMA 5-15P | 22 lbs. |
| GRS-24-L | 24" x 2⅜" | 120 | 475 | NEMA 5-15P | 26 lbs. |
| GRS-30-L | 30" x 2⅜" | 120 | 600 | NEMA 5-15P | 33 lbs. |
| GRS-36-L | 36" x 5⅜" | 120 | 725 | NEMA 5-15P | 37 lbs. |
| GRS-42-L | 42" x 5⅜" | 120 | 825 | NEMA 5-15P | 43 lbs. |
| GRS-48-L | 48" x 5⅜" | 120 | 950 | NEMA 5-15P | 50 lbs. |
| GRS-54-L | 54" x 5⅜" | 120 | 1075 | NEMA 5-15P | 58 lbs. |
| GRS-60-L | 60" x 5⅜" | 120 | 1200 | NEMA 5-15P | 60 lbs. |
| GRS-66-L | 66" x 5⅜" | 120 | 1325 | NEMA 5-15P | 64 lbs. |
| GRS-72-L | 72" x 5⅜" | 120 | 1450 | NEMA 5-15P | 69 lbs. |



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
- Rounded edges and Hardcoat Aluminum surface offer a modern style for front-of-the-house applications
- Model widths from 30¼" to 78¼"
- Optional Dark Gray corner caps (black Standard) and Designer Color inset panels available
- 4" legs Standard on 30" 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) Height includes legs | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|---------|--|-------------------------|-------|------------|------------------------|
| GR2S-24 | 30¼" x 27" x 4" | 120 | 350 | NEMA 5-15P | 37 lbs. |
| GR2S-30 | 36¼" x 27" x 7" | 120 | 450 | NEMA 5-15P | 40 lbs. |
| GR2S-36 | 42¼" x 27" x 7" | 120 | 550 | NEMA 5-15P | 45 lbs. |
| GR2S-42 | 48¼" x 27" x 7" | 120 | 600 | NEMA 5-15P | 51 lbs. |
| GR2S-48 | 54¼" x 27" x 7" | 120 | 700 | NEMA 5-15P | 56 lbs. |
| GR2S-54 | 60¼" x 27" x 7" | 120 | 800 | NEMA 5-15P | 61 lbs. |
| GR2S-60 | 66¼" x 27" x 7" | 120 | 900 | NEMA 5-15P | 67 lbs. |
| GR2S-66 | 72¼" x 27" x 7" | 120 | 1000 | NEMA 5-15P | 75 lbs. |
| GR2S-72 | 78¼" x 27" x 7" | 120 | 1100 | NEMA 5-15P | 82 lbs. |

® When no color is specified, color inset panels and corner caps will be black.

All Glo-Ray Designer Portable Heated Shelf Models Feature:

Pan Capacity (12" x 20"): GR2S-24 = 1-pan
 GR2S-30, -36 = 2-pan
 GR2S-42, -48 = 3-pan
 GR2S-54, -60 = 4-pan
 GR2S-66, -72 = 5-pan

Usable Heated Shelf Space: (Width of unit minus 6¾") x 21¼"D.

Cord Location: 6' cord and plug located on center of bottom on control side.

OPTIONS (available at time of purchase only)

Designer Colors (top surface not painted) – Clear Anodized standard – Non-standard colors are non-returnable –

| | |
|--------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Designer Inset Panel colors, GR2S models – Non-standard colors are non-returnable – Black standard –

| | |
|--------|----------------|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Designer Corner Caps, GR2S models – Non-standard colors are non-returnable – Black standard –

DKGRAY Dark Gray Corner Caps

Hardcoat Aluminum surface in lieu of Stainless Steel on standard 19 ½" deep GRS models only (please consult factory for pricing of other depths)

| | |
|-----------|------------------------------------|
| HC 18-42 | GRS-18 through GRS-42 |
| HC 48-72 | GRS-48 through GRS-72 |
| GRS-RECTH | Thermostat Guard (GRS models only) |



ACCESSORIES (available for purchase at any time)

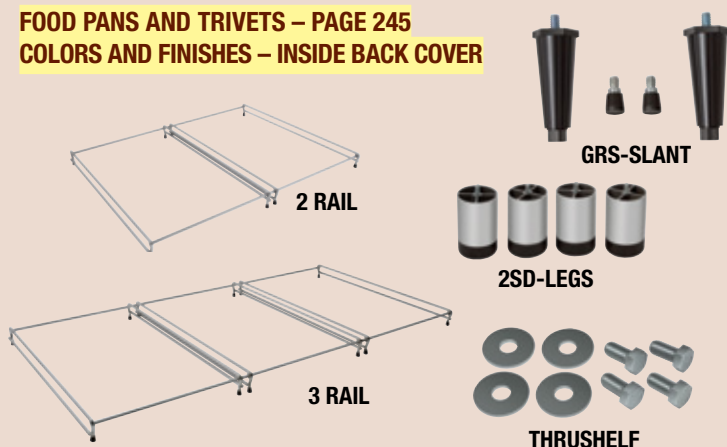
| | |
|-----------|--|
| GRS-LEGS | 4" Adjustable Legs (GRS models only, standard on units GRS-36 and wider) |
| 2SD-LEGS | 4" Adjustable Legs for GR2S-24 (standard on GR2S-30 and wider) |
| GRS-SLANT | Slant Leg Kit for models 12" deep or deeper (GRS models only) |

Pan Rail for – 19½" deep GRS models only –

| | |
|--------|-------|
| 2 RAIL | 2-pan |
| 3 RAIL | 3-pan |
| 4 RAIL | 4-pan |
| 5 RAIL | 5-pan |

THRUSHelf Bolt and fender washer leg accessory kit for attaching one GRS unit to a wire rack shelf

FOOD PANS AND TRIVETS – PAGE 245 COLORS AND FINISHES – INSIDE BACK COVER



GR 2 S - xx
 Glo-Ray _____
 Designer _____
 Width of Heated Surface (inches)
 Heated Shelf

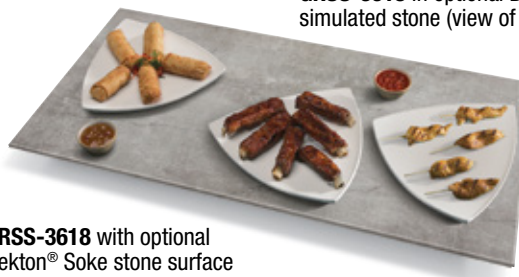
Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Simulated Stone Portable Rectangular Heated Shelves. These portable foodsafe shelves come in three simulated stone colors and are ideal for buffet lines or as hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Made of approved 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® Soke stone surface

GLO-RAY SIMULATED STONE PORTABLE RECTANGULAR HEATED SHELVES

| Model | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|--------------------|---|-------------------------|-------|------------|------------------------|
| GRSS-2418 | 23 ⁷ / ₈ " x 17 ⁷ / ₈ " x 2 ¹ / ₂ " | 120 | 635 | NEMA 5-15P | 27 lbs. |
| GRSS-3018 | 29 ⁷ / ₈ " x 17 ⁷ / ₈ " x 2 ¹ / ₂ " | 120 | 780 | NEMA 5-15P | 30 lbs. |
| GRSS-3618 | 35 ⁷ / ₈ " x 17 ⁷ / ₈ " x 2 ¹ / ₂ " | 120 | 930 | NEMA 5-15P | 35 lbs. |
| GRSS-4818 ‡ | 47 ⁷ / ₈ " x 17 ⁷ / ₈ " x 6 ¹ / ₄ " | 120 | 1270 | NEMA 5-15P | 45 lbs. |
| GRSS-6018 ‡ | 59 ⁷ / ₈ " x 17 ⁷ / ₈ " x 6 ¹ / ₄ " | 120 | 1560 | NEMA 5-20P | 56 lbs. |
| GRSS-7218 ‡ | 71 ⁷ / ₈ " x 17 ⁷ / ₈ " x 6 ¹ / ₄ " | 120 | 1860 | NEMA 5-20P | 68 lbs. |

‡ Height includes standard 4" legs.

All Glo-Ray Simulated Stone Portable Rectangular Heated Shelf Models Feature:
Cord Location: 6' cord and plug, center of side with switch.

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 |

Dekton® Stone Colors – All Dekton surfaces are non-returnable –

GRSS-2418 – Rectangular Heated Shelves –

| | |
|---------------|--------|
| DOMOOS | Domoos |
| REM | Rem |
| SOKE | Soke |

GRSS-3018 – Rectangular Heated Shelves –

| | |
|---------------|--------|
| DOMOOS | Domoos |
| REM | Rem |
| SOKE | Soke |

GRSS-3618 – Rectangular Heated Shelves –

| | |
|---------------|--------|
| DOMOOS | Domoos |
| REM | Rem |
| SOKE | Soke |

GRSS-4818 – Rectangular Heated Shelves –

| | |
|---------------|--------|
| DOMOOS | Domoos |
| REM | Rem |
| SOKE | Soke |

GRSS-6018 – Rectangular Heated Shelves –

| | |
|---------------|--------|
| DOMOOS | Domoos |
| REM | Rem |
| SOKE | Soke |

GRSS-7218 – Rectangular Heated Shelves –

| | |
|---------------|--------|
| DOMOOS | Domoos |
| REM | Rem |
| SOKE | Soke |

COLORS AND FINISHES – INSIDE BACK COVER



Dekton® stone surfaces that are available for these models:

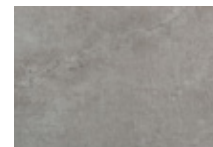
Domoos



Rem



Soke



Note: Due to the natural texture, patterns may vary.

Portable Rectangular Heated Base Glass Shelves

The Hatco Heated Base Glass Portable Rectangular 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 100° to 195°F to be controlled easily.

- Shelves are made of approved foodsafe materials
- Equipped with a Trim Ring that is available in stainless steel (Standard), *Designer Black* or *White*
- Lighted On/Off rocker switch
- All units come with a 6' cord and plug
- Surface is made of approved foodsafe materials



HBG-FS-24 shown with optional Black angled Food Stop (detail view) with **HBG-TRIM-BLK** optional *Designer Black* trim ring



HBG-2418 in Standard Black Glass and stainless steel trim ring



HBG-2418 with optional White Glass, Frame and Trim Ring

PORTABLE RECTANGULAR HEATED BASE GLASS SHELVES

| Model | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|------------------------------|---|-------------------------|-------|------------|------------------------|
| HBG-2418 | 24 $\frac{3}{8}$ " x 18 $\frac{3}{8}$ " x 2 $\frac{1}{2}$ " | 120 | 425 | NEMA 5-15P | 29 lbs. |
| HBG-3018 | 30 $\frac{3}{8}$ " x 18 $\frac{3}{8}$ " x 2 $\frac{1}{2}$ " | 120 | 525 | NEMA 5-15P | 33 lbs. |
| HBG-3618[‡] | 36 $\frac{3}{8}$ " x 18 $\frac{3}{8}$ " x 6 $\frac{1}{8}$ " | 120 | 630 | NEMA 5-15P | 36 lbs. |
| HBG-4818^{‡≈} | 48 $\frac{3}{8}$ " x 18 $\frac{3}{8}$ " x 6 $\frac{1}{8}$ " | 120 | 850 | NEMA 5-15P | 42 lbs. |
| HBG-6018^{‡≈} | 60 $\frac{3}{8}$ " x 18 $\frac{3}{8}$ " x 6 $\frac{1}{8}$ " | 120 | 1050 | NEMA 5-15P | 60 lbs. |
| HBG-7218^{‡≈} | 72 $\frac{3}{8}$ " x 18 $\frac{3}{8}$ " x 6 $\frac{1}{8}$ " | 120 | 1260 | NEMA 5-15P | 68 lbs. |

[‡] Height includes standard 4" legs.

[≈] Units 48" and larger are constructed of two equal sized pieces of glass which create a seam.

All Portable Rectangular Heated Base Glass Shelf Models Feature:

Cord Location: 6' cord and plug, center of the side with switch.

OPTIONS (available at time of purchase only)

Ceramic Glass Color – Non-standard colors are non-returnable – Black standard –
HBG-GLASS-WHT White

Angled Food Stop keeps product on the heat zone – Choose size/color

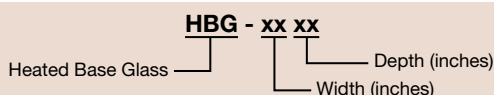
| | | |
|-----|-------------------|-----------------------|
| 24" | HBG-FS-24 | <i>Designer Black</i> |
| 30" | HBG-FS-30 | <i>Designer Black</i> |
| 36" | HBG-FS-36 | <i>Designer Black</i> |
| 48" | HBG-FS-48 | <i>Designer Black</i> |
| 60" | HBG-FS-60 | <i>Designer Black</i> |
| 72" | HBG-FS-72 | <i>Designer Black</i> |
| 24" | HBG-FSW-24 | White |
| 30" | HBG-FSW-30 | White |
| 36" | HBG-FSW-36 | White |
| 48" | HBG-FSW-48 | White |
| 60" | HBG-FSW-60 | White |
| 72" | HBG-FSW-72 | White |

Trim Ring – Stainless Steel standard

| | | |
|--|---------------------|-----------------------|
| | HBG-TRIM-BLK | <i>Designer Black</i> |
| | HBG-TRIM-WHT | White |

Frame (base) color – Non-standard colors are non-returnable – Black standard –
HBG-FRAME-WHT White

COLORS AND FINISHES – INSIDE BACK COVER



Heated Glass Modular Shelf

Hatco's Heated Glass Modular Shelf creates uniform heat across the entire top surface. The new design uses a modular system, so units can be placed side-by-side. This allows for marvelous flexibility in buffet areas.

- Unit's glass surface accommodates one 12" x 20" food pan
- Thermostatically-controlled with five settings: 130°F, 150°F, 165°F, 185°F and 200°F
- Durable stainless steel housing
- Simple design for easy cleaning and maintenance
- All units come with a 6' cord and plug, located under control side of unit



HGSM-1P

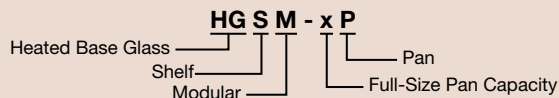
PORTABLE HEATED GLASS MODULAR SHELF

| Model ^o | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|--------------------|--|-------------------------|-------|------------|------------------------|
| HGSM-1P | 15 ³ / ₄ " x 23 ⁵ / ₈ " x 2 ⁵ / ₁₆ " | 120 | 300 | NEMA 5-15P | 16 lbs. |

^o No direct food contact on surface - use pans.

All Heated Glass Modular Shelf Models Feature:

Cord Location: 6' cord and plug, located under control side of unit.



Glo-Ray® Mini-Merchandisers

Hatco's convenient Glo-Ray® Mini-Merchandisers create impulse sales by placing fresh product in front of customers. Using 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 areas with limited counterspace
- Thermostatically-controlled heated base extends holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is the greatest
- Food stop, 4" food bins are Standard (GRHW-1SG and -1SGS only)
- Lighted rocker switch for easy On/Off



GRHW-1P with
Accessory food pan



GRHW-1SG with
Standard bins



GRHW-2P with
Standard 4" legs
and Accessory
food pans



GRHW-1SGDS
in Standard
Designer Black

GLO-RAY MINI-MERCHANDISERS

| Model | Description | Dimensions W x D x H Includes sneeze guard | Voltage Single Phase | Watts | Plug | Base/Shelf Dimensions W x D | Approx. Ship Weight |
|---------------------|----------------------------------|--|-------------------------|-------|------------|--------------------------------------|---------------------------|
| Single Shelf | | | | | | | |
| GRHW-1P | Hors d'oeuvres warmer, 2 bulbs | 22¼" x 16 5/16" x 17¾" | 120 | 820 | NEMA 5-15P | 21" x 13¾" | 35 lbs. |
| GRHW-2P* | Hors d'oeuvres warmer, 4 bulbs | 43¼" x 16 5/16" x 20¾" | 120 | 1640 | NEMA 5-15P | 42" x 13¾" | 67 lbs. |
| GRHW-1SG | Single horizontal shelf, 2 bulbs | 22¼" x 16 5/16" x 17¾" | 120 | 820 | NEMA 5-15P | 21" x 13¾" | 37 lbs. |
| GRHW-1SGS | Single slanted shelf, 2 bulbs | 22¼" x 16 5/16" x 18¼" | 120 | 820 | NEMA 5-15P | 21" x 14¼" | 40 lbs. |
| Dual Shelf | | | | | | | |
| GRHW-1SGD | Dual shelf, 4 bulbs | 22 7/8" x 20 13/16" x 23 1/2" | 120 | 1330 | NEMA 5-15P | Bottom: 21" x 13¾" Top: 21" x 14" | 40 lbs. |
| GRHW-1SGDS | Hardcoat & slanted base, 4 bulbs | 22 5/8" x 21" x 23 5/8" | 120 | 1330 | NEMA 5-15P | Bottom: 21" x 14¼" Top: 21" x 14" | 40 lbs. |

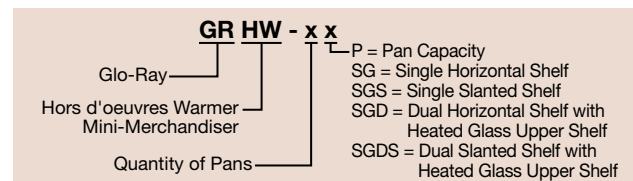
* Canada uses 5-20P

All Glo-Ray Mini-Merchandiser Models Feature:

Included with Merchandiser: Thermostatically-controlled base, 7½" sneeze guard, display lights, 1" rubber legs (except GRHW-2P has 4" legs), five 4" bins (GRHW-1SG, -1SGS only), 6' cord and plug.

Cord Location: GRHW-1SGD, -1SGDS: Control side, bottom right.

All Other Models: 6' cord and plug, 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 – (Designer Color included on GRHW-1SGD, 1SGDS units, Designer Black standard)

| | |
|------------|--|
| RED | Warm Red |
| BLACK | Black (standard on GRHW-1SGD, 1SGDS units) |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| HAL | 60 Watt Halogen Bulb in lieu of standard Display Light |
| PANEL | Plexi-Glass Side Panels (GRHW-1P, -2P, -1SG only) |
| 1SGD-SLOPE | Sloped Front Sign Holder (GRHW-1SGD, -1SGDS only) |

ACCESSORIES (available for purchase at any time)

4"LEGS 4" Adjustable Legs (GRHW-1P, -1SG only) – Standard on GRHW-2P

Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245
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 80°- 200°F 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 25"-78¼"
- Optional infinite control for top heat only

GLO-RAY BUFFET WARMERS

| Model | No. of Light Bulbs | Dimensions W x D x H Includes sneeze guard | Maximum Pan Capacity 12" x 20" pan | Voltage | Watts | Plug | Approx. Ship Weight |
|------------------------|--------------------|--|---------------------------------------|-------------|-------|--------------|---------------------|
| GRBW-24 [✓] | 2 | 25" x 22½" x 17¾" | 1 | 120 | 970 | NEMA 5-15P | 46 lbs. |
| GRBW-30 [✓] | 2 | 31" x 22½" x 17¾" | 2 | 120 | 1230 | NEMA 5-15P | 52 lbs. |
| GRBW-36 [✓] ✦ | 3 | 37" x 22½" x 20¾" | 2 | 120 | 1530 | NEMA 5-15P | 58 lbs. |
| GRBW-42 [✓] ✦ | 3 | 43" x 22½" x 20¾" | 3 | 120 | 1730 | NEMA 5-15P | 68 lbs. |
| GRBW-48 [✓] ⊙ | 4 | 49" x 22½" x 20¾" | 3 | 120 | 2040 | NEMA 5-20P | 75 lbs. |
| GRBW-54 | 4 | 55" x 22½" x 20¾" | 4 | 120/208-240 | 2290 | NEMA L14-20P | 81 lbs. |
| GRBW-60 | 5 | 61" x 22½" x 20¾" | 4 | 120/208-240 | 2600 | NEMA L14-20P | 90 lbs. |
| GRBW-66 | 5 | 67" x 22½" x 20¾" | 5 | 120/208-240 | 2860 | NEMA L14-20P | 96 lbs. |
| GRBW-72 | 5 | 73" x 22½" x 20¾" | 5 | 120/208-240 | 3125 | NEMA L14-20P | 107 lbs. |

✓ Available in 120/208-240V, NEMA L14-20P.

✦ Canadian models use NEMA 5-20P.

⊙ Not available in 120V for Canada.

All Glo-Ray Buffet Warmer Models Feature:

GRBW base dimensions: 25"-73"W x 19½"D.

Cord Location: 6' cord and plug 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 | Maximum Pan Capacity 12" x 20" pan | Voltage | Watts | Plug | Approx. Ship Weight |
|-------------------------|--------------------|--|---------------------------------------|-------------|-------|--------------|---------------------|
| GR2BW-24 [✓] | 2 | 30¼" x 27" x 19" | 1 | 120 | 970 | NEMA 5-15P | 76 lbs. |
| GR2BW-30 [✓] | 2 | 36¼" x 27" x 22" | 2 | 120 | 1230 | NEMA 5-15P | 85 lbs. |
| GR2BW-36 [✓] ✦ | 2 | 42¼" x 27" x 22" | 2 | 120 | 1470 | NEMA 5-15P | 97 lbs. |
| GR2BW-42 [✓] ✦ | 4 | 48¼" x 27" x 22" | 3 | 120 | 1790 | NEMA 5-15P | 110 lbs. |
| GR2BW-48 [✓] ⊙ | 4 | 54¼" x 27" x 22" | 3 | 120 | 2040 | NEMA 5-20P | 125 lbs. |
| GR2BW-54 [✓] ⊙ | 4 | 60¼" x 27" x 22" | 4 | 120 | 2290 | NEMA 5-20P | 130 lbs. |
| GR2BW-60 | 6 | 66¼" x 27" x 22" | 4 | 120/208-240 | 2660 | NEMA L14-20P | 154 lbs. |
| GR2BW-66 | 6 | 72¼" x 27" x 22" | 5 | 120/208-240 | 2920 | NEMA L14-20P | 169 lbs. |
| GR2BW-72 | 6 | 78¼" x 27" x 22" | 5 | 120/208-240 | 3185 | NEMA L14-20P | 186 lbs. |

Ⓢ When no color is specified, color inset panels and corner caps will be black.

✓ Available in 120/208-240V, NEMA L14-20P.

✦ Canadian models use NEMA 5-20P.

⊙ Not available in 120V for Canada.

All Glo-Ray Designer Buffet Warmer Models Feature:

Usable Heated Shelf Space: Width of unit minus 6½" x 21¼"D.

Cord Location: 6' cord and plug located on center of bottom on control side.

OPTIONS AND ACCESSORIES – PAGE 127

GR 2 BW - xx

Glo-Ray ——— | ——— Width of Unit (inches)

2 = Designer | ——— Buffet Warmer

No character = Not Designer



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 |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Designer Inset Panel colors, GR2BW models – Non-standard colors are non-returnable – Black standard –

| | |
|---------------|----------------|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Designer Corner Caps, GR2BW models – Non-standard colors are non-returnable – Black standard –

DKGRAY Dark Gray

Plexi-Glass Front and two Side Enclosures in lieu of Sneeze Guards – Available for GRBW-24, -30, -36, -42 and -48 models only –

| | |
|-----------------------------|---|
| FRTENCL-24, -30 | -24 and -30 models |
| FRTENCL-36, -42, -48 | -36, -42, & -48 models |
| SIDE-ENCL | Two Plexi-Glass Side Enclosures (GRBW models only) |
| SIDE-ENCL2 | Two Plexi-Glass Side Enclosures (GR2BW models only) |

Hardcoat Aluminum Surface, GRBW models –

| | |
|-----------------|--|
| HC 24-42 | GRBW-24 through GRBW-42 |
| HC 48-72 | GRBW-48 through GRBW-72 |
| INF | Infinite Control for top heat only (GRBW-24 through GRBW-60 and GR2BW-24 through GR2BW-60 models only) |
| 9.375BP | 9 3/8" Sneeze Guard in lieu of standard 7 1/2" (GRBW models only) |
| 14BP | 14" Sneeze Guard in lieu of standard 7 1/2" |
| HAL | 60 Watt Halogen Bulb in lieu of standard Display Light |

ACCESSORIES

| | |
|--|--|
| GRBW-LEGS | 4" adjustable legs for GRBW-24 models (standard on GRBW-42 or wider) |
| 2SD-LEGS | 4" Designer Legs for GR2BW-24 models (standard on GR2BW-30 or wider) |
| Pan Rail for GRBW models (not for use with Plexi-Glass front enclosure) | |
| 2 RAIL | 2-pan |
| 3 RAIL | 3-pan |
| 4 RAIL | 4-pan |
| 5 RAIL | 5-pan |

Chef LED 120V adjustable bulb – bulbs must be rotated down –

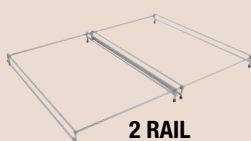
CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



CLED-3000 and -4000
Accessory



2 RAIL



3 RAIL



2SD-LEGS

Built-Ins

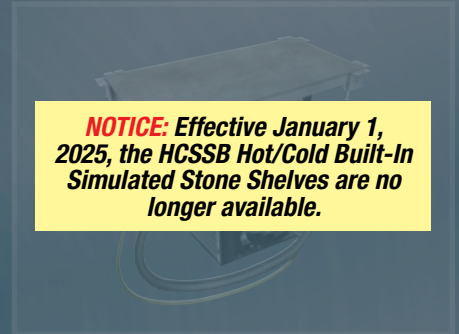
Cafeterias • Buffets
Supermarkets & Delis • Restaurants & Cafés



CSSBP-4818 and CSSBFP-48-S in standard Night Sky Simulated Stone *pg. 129-130*



CSBFP-48-S and CSUP-48-S *pg. 131-132*



NOTICE: Effective January 1, 2025, the HCSSB Hot/Cold Built-In Simulated Stone Shelves are no longer available.

HCSSB-3618 with new optional Dekton® Soke stone surface *pg. 143*



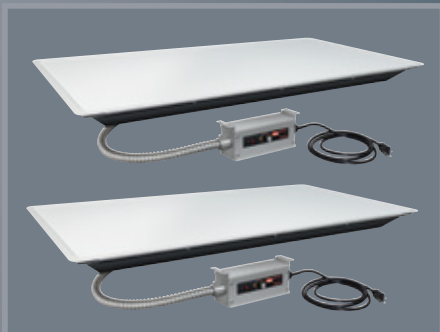
GRSSB-3618 in optional Bermuda Sand simulated stone (shown below an Antique Copper **GR2AHL-42** Strip Heater with optional Sneeze Guards and Designer non-adjustable tubular stands) *pg. 148*



GRSSB-3618 in standard Night Sky simulated stone built into a granite countertop *pg. 148*



HBGB-3618 in standard Black Glass (shown below a **GR2AHL-42** Strip Heater with Designer non-adjustable tubular stands, optional Sneeze Guards) *pg. 149*



HBGB-3618 with optional Trim Ring in new optional White Glass *pg. 149*



GRSB-54-I (Hardcoat Aluminum) and accessory food pans (shown below a **GRAL-96D** Strip Heater with optional Sneeze Guards) *pg. 150*

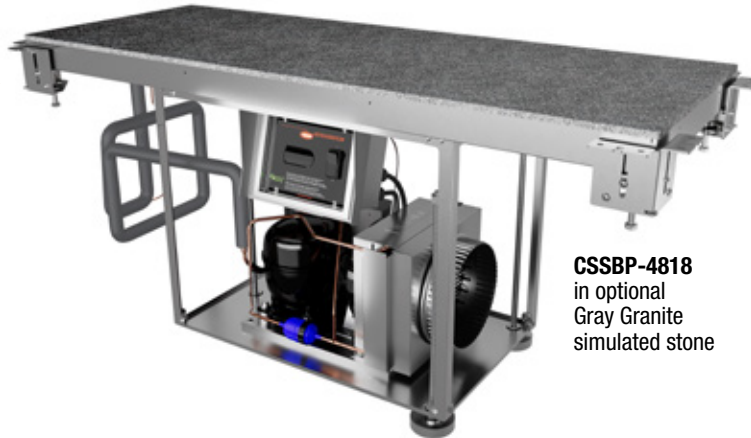


GRSBF-60-0 (Anodized Aluminum) built into a simulated stone countertop with accessory food pans, (shown below a **GR2AL-96D** Strip Heater in Designer Black with optional Sneeze Guards) *pg. 152*

R-290 Cold Built-In Simulated Stone Shelves

Hatco's R-290 Cold Simulated Stone Shelves Built-In are an environmentally friendly solution to keep food cold on buffet lines in cafeterias, restaurants and much more!

- 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 4' lead wire
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves
- 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



CSSBP-4818
in optional
Gray Granite
simulated stone

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 |
|-------------------|--|----------------------|-------------------------|-------|----|------------------|---------------------|
| CSSBP-2418 | 27" x 21" | 24" x 18" | 120 | 345 | 60 | 1/5 | 126 lbs. |
| CSSBP-3018 | 33" x 21" | 30" x 18" | 120 | 345 | 60 | 1/5 | 132 lbs. |
| CSSBP-3618 | 39" x 21" | 36" x 18" | 120 | 345 | 60 | 1/5 | 145 lbs. |
| CSSBP-4818 | 51" x 21" | 48" x 18" | 120 | 440 | 60 | 1/3 | 172 lbs. |

All R-290 Cold Built-In Simulated Stone Shelf Models Feature:

Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

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

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width with 3/8" corner radii | Depth with 3/8" corner radii |
|-------------------|---------------------------------|---------------------------------|
| CSSBP-2418 | 24 3/8" | 18 3/8" |
| CSSBP-3018 | 30 3/8" | 18 3/8" |
| CSSBP-3618 | 36 3/8" | 18 3/8" |
| CSSBP-4818 | 48 3/8" | 18 3/8" |

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

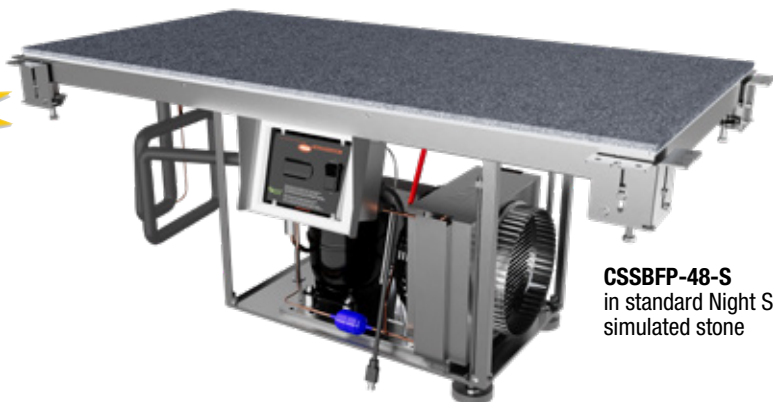




R-290 Cold Built-In Flush Top Simulated Stone Shelves

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 4' from center of the shelf
- Simulated stone is Swanstone®



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 |
|-------------|--|----------------------|-------------------------|-------|----|------------------|---------------------|
| CSSBFP-24-F | 27" x 18½" | 24" x 15½" | 120 | 345 | 60 | 1/5 | 119 lbs. |
| CSSBFP-24-I | 27" x 22½" | 24" x 19½" | 120 | 345 | 60 | 1/5 | 124 lbs. |
| CSSBFP-24-S | 27" x 27" | 24" x 24" | 120 | 345 | 60 | 1/5 | 134 lbs. |
| CSSBFP-36-F | 39" x 18½" | 36" x 15½" | 120 | 345 | 60 | 1/5 | 138 lbs. |
| CSSBFP-36-I | 39" x 22½" | 36" x 19½" | 120 | 440 | 60 | 1/3 | 155 lbs. |
| CSSBFP-36-S | 39" x 27" | 36" x 24" | 120 | 440 | 60 | 1/3 | 164 lbs. |
| CSSBFP-48-F | 51" x 18½" | 48" x 15½" | 120 | 440 | 60 | 1/3 | 159 lbs. |
| CSSBFP-48-I | 51" x 22½" | 48" x 19½" | 120 | 440 | 60 | 1/3 | 171 lbs. |
| CSSBFP-48-S | 51" x 27" | 48" x 24" | 120 | 560 | 60 | 1/2 | 189 lbs. |

All Cold Built-In Flush Top Simulated Stone Shelf Models Feature:

Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

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

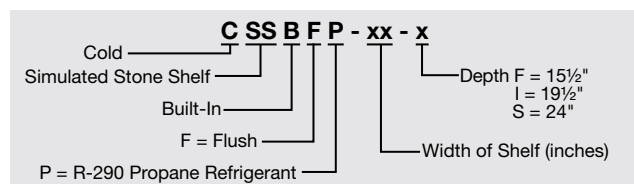
EWC (Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

COLORS AND FINISHES – INSIDE BACK COVER OF CURRENT PRICE LIST

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width with ⅜" corner radii | Depth with ⅜" corner radii |
|-------------|-------------------------------|-------------------------------|
| CSSBFP-24-F | 24 ⅜" | 15 ⅞" |
| CSSBFP-24-I | 24 ⅜" | 19 ⅞" |
| CSSBFP-24-S | 24 ⅜" | 24 ⅜" |
| CSSBFP-36-F | 36 ⅜" | 15 ⅞" |
| CSSBFP-36-I | 36 ⅜" | 19 ⅞" |
| CSSBFP-36-S | 36 ⅜" | 24 ⅜" |
| CSSBFP-48-F | 48 ⅜" | 15 ⅞" |
| CSSBFP-48-I | 48 ⅜" | 19 ⅞" |
| CSSBFP-48-S | 48 ⅜" | 24 ⅜" |

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



R-290 Cold Built-In Flush Top Shelves

Hatco's R-290 Cold Shelves Built-In Flush Top, 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 4' 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 |
|------------|-----------------------------------|-----------------------------|-------------------------|-------|------------------|----|---------------------|
| CSBFP-24-F | 25½" x 17" | 24" x 15½" | 120 | 345 | 1/5 | 60 | 108 lbs. |
| CSBFP-24-I | 25½" x 21" | 24" x 19½" | 120 | 345 | 1/5 | 60 | 116 lbs. |
| CSBFP-24-S | 25½" x 25½" | 24" x 24" | 120 | 345 | 1/5 | 60 | 117 lbs. |
| CSBFP-36-F | 37½" x 17" | 36" x 15½" | 120 | 345 | 1/5 | 60 | 130 lbs. |
| CSBFP-36-I | 37½" x 21" | 36" x 19½" | 120 | 440 | 1/3 | 60 | 130 lbs. |
| CSBFP-36-S | 37½" x 25½" | 36" x 24" | 120 | 440 | 1/3 | 60 | 151 lbs. |
| CSBFP-48-F | 49½" x 17" | 48" x 15½" | 120 | 440 | 1/3 | 60 | 138 lbs. |
| CSBFP-48-I | 49½" x 21" | 48" x 19½" | 120 | 440 | 1/3 | 60 | 157 lbs. |
| CSBFP-48-S | 49½" x 25½" | 48" x 24" | 120 | 560 | 1/2 | 60 | 177 lbs. |

All R-290 Cold Built-In Flush Top Shelf Models Feature:

Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

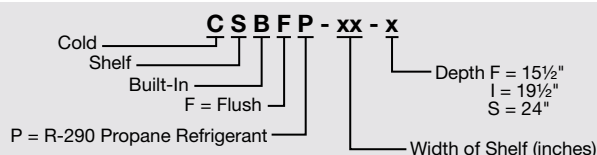
OPTIONS (available at time of purchase only)

EWC (Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width | | Depth | |
|------------|----------------------------------|-----|----------------------------------|------|
| | Min | Max | Min | Max |
| CSBFP-24-F | 24 ⁵ / ₈ " | 25" | 16 ¹ / ₈ " | 16½" |
| CSBFP-24-I | 24 ⁵ / ₈ " | 25" | 20 ¹ / ₈ " | 20½" |
| CSBFP-24-S | 24 ⁵ / ₈ " | 25" | 24 ⁵ / ₈ " | 25" |
| CSBFP-36-F | 36 ⁵ / ₈ " | 37" | 16 ¹ / ₈ " | 16½" |
| CSBFP-36-I | 36 ⁵ / ₈ " | 37" | 20 ¹ / ₈ " | 20½" |
| CSBFP-36-S | 36 ⁵ / ₈ " | 37" | 24 ⁵ / ₈ " | 25" |
| CSBFP-48-F | 48 ⁵ / ₈ " | 49" | 16 ¹ / ₈ " | 16½" |
| CSBFP-48-I | 48 ⁵ / ₈ " | 49" | 20 ¹ / ₈ " | 20½" |
| CSBFP-48-S | 48 ⁵ / ₈ " | 49" | 24 ⁵ / ₈ " | 25" |

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

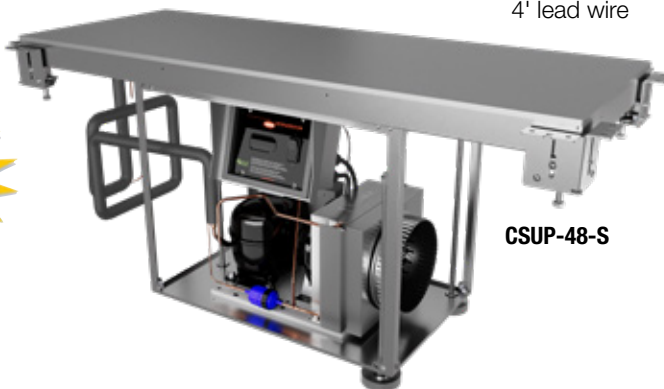




R-290 Cold Undermount Shelves

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 counter top. Cooling transfers through the countertop with a seamless look.

- Condenser utilizes environmentally friendly R-290 refrigerant
- Mounts directly to underside of appropriate countertop 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
- Approved materials include granite and quartz up to 1 3/16", Swanstone® (provided by Hatco), and certain Stainless Steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other materials *
- All models feature an anodized aluminum surface
- Control Box comes standard with a 4' lead wire



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 120V Single Phase | Hz | Compressor Size HP | Approx. Ship Weight |
|-----------|--|-----------------------------|-------------------------------|----|-----------------------|---------------------|
| CSUP-24-F | 27 5/16" x 18 13/16" | 24" x 15 1/2" | 345 | 60 | 1/5 | 115 lbs. |
| CSUP-24-I | 27 5/16" x 22 13/16" | 24" x 19 1/2" | 345 | 60 | 1/5 | 118 lbs. |
| CSUP-24-S | 27 5/16" x 27 5/16" | 24" x 24" | 345 | 60 | 1/5 | 130 lbs. |
| CSUP-36-F | 39 5/16" x 18 13/16" | 36" x 15 1/2" | 345 | 60 | 1/5 | 143 lbs. |
| CSUP-36-I | 39 5/16" x 22 13/16" | 36" x 19 1/2" | 440 | 60 | 1/3 | 140 lbs. |
| CSUP-36-S | 39 5/16" x 27 5/16" | 36" x 24" | 440 | 60 | 1/3 | 125 lbs. |
| CSUP-48-F | 51 5/16" x 18 13/16" | 48" x 15 1/2" | 440 | 60 | 1/3 | 141 lbs. |
| CSUP-48-I | 51 5/16" x 22 13/16" | 48" x 19 1/2" | 440 | 60 | 1/3 | 144 lbs. |
| CSUP-48-S | 51 5/16" x 27 5/16" | 48" x 24" | 560 | 60 | 1/2 | 178 lbs. |



CSUP models include thermal mastic caulk and a single use applicator

All Cold Undermount Shelf Models Feature:

Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P), thermal mastic caulk and single use applicator.

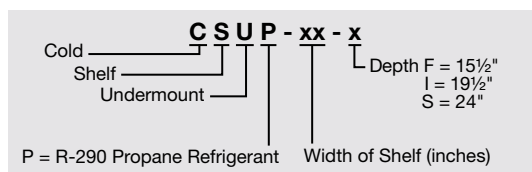
OPTIONS (available at time of purchase only)

EWC (Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

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 3/8" corner radii | Depth with 3/8" corner radii |
|-----------|---------------------------------|---------------------------------|
| CSUP-24-F | 24 3/8" | 15 7/8" |
| CSUP-24-I | 24 3/8" | 19 7/8" |
| CSUP-24-S | 24 3/8" | 24 3/8" |
| CSUP-36-F | 36 3/8" | 15 7/8" |
| CSUP-36-I | 36 3/8" | 19 7/8" |
| CSUP-36-S | 36 3/8" | 24 3/8" |
| CSUP-48-F | 48 3/8" | 15 7/8" |
| CSUP-48-I | 48 3/8" | 19 7/8" |
| CSUP-48-S | 48 3/8" | 24 3/8" |



Built-In Flush Mount Ceramic Glass Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Ceramic Glass Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- Standard Black or optional white Ceramic Glass surface
- All models have a Ceramic Glass 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
- 3' Conduit is standard – Option: with ITC Control Boxes only, 6' and 10' 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 ^M | Overall Shelf Dimensions (includes brackets) W x D x H | Heated Shelf Space W x D | Cutout Size (with 3/8" corner radii) W x D | Voltage Single Phase | Watts | Amps |
|----------------------------------|--|-----------------------------|--|-------------------------|-------|------|
| HSBF-GL-2418 | 27" x 21 1/8" x 5 1/2" | 24" x 18" | 24 1/4" x 18 3/8" | 120 | 425 | 3.5 |
| HSBF-GL-3018 | 33" x 21 1/8" x 5 1/2" | 30" x 18" | 30 1/4" x 18 3/8" | 120 | 525 | 4.4 |
| HSBF-GL-3618 | 39" x 21 1/8" x 5 1/2" | 36" x 18" | 36 1/4" x 18 3/8" | 120 | 630 | 5.3 |
| HSBF-GL-4818 [≈] | 51" x 21 1/8" x 5 1/2" | 48" x 18" | 48 1/4" x 18 3/8" | 120 | 850 | 7.1 |

^M Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

[≈] All 48" 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 3' conduit

Cord Location: Cord is attached to Control Box.

Cord and Plug: 6' cord and plug (NEMA 5-15P).

NOTE: Install Remote Box outside Heat Zone or damage will occur.

OPTIONS (available at time of purchase only)

Ceramic Glass Color – Black standard –

HSBF-GLASS-WHT White

Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are not available

| | |
|---------------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

HSBF-FLUSH-ITC Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16" W x 7 13/16" H x 5 9/32" D)

HSBF-SMFLUSH-ITC Flush Mount Electronic Control Box with lighted On/Off rocker switch (8 1/2" W x 4" H x 3 13/16" D)

HSBF-FLUSH-TSTAT Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16" W x 7 13/16" H x 4 17/32" D)

HSBF-SMFLUSH-TSTAT Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (8 1/2" W x 3 11/16" H x 3 15/16" D)

COND-6 6' Conduit (3' standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only

COND-10 10' Conduit (3' standard) (used with Flush Mount and Small Flush Mount ITC Control Boxes only)

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

| Model | Width | Height | Depth |
|---------------------------|--------|--------|----------|
| HSBF-FLUSH-ITC | 5 7/8" | 6 5/8" | 4 5/8" |
| HSBF-FLUSH-TSTAT | 5 7/8" | 6 5/8" | 4" |
| HSBF-SMFLUSH-ITC | 6 3/4" | 3 3/4" | 3 3/8" |
| HSBF-SMFLUSH-TSTAT | 6 3/4" | 3 3/8" | 3 25/64" |



HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT



Built-In Flush Mount Hardcoat Aluminum Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Hardcoat Aluminum Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

NOTE: Install Remote Box outside Heat Zone or damage will occur.

- 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
- 3' Conduit is standard – Option: with ITC Control Boxes only, 6' and 10' lengths are available



HSBF-HC-4818

BUILT-IN FLUSH MOUNT HARDCOAT ALUMINUM HEATED SHELVES

| Model ^M | Overall Shelf Dim. (includes brackets) W x D x H | Heated Shelf Space W x D | Cutout Size (with 3/8" corner radii) W x D | Voltage Single Phase | Watts | Amps |
|--------------------|---|-----------------------------|---|-------------------------|-------|------|
| HSBF-HC-2418 | 27 1/8" x 21 1/8" x 5 11/32" | 24" x 18" | 24 3/8" x 18 3/8" | 120 | 425 | 3.5 |
| HSBF-HC-2424 | 27 1/8" x 27 1/8" x 5 11/32" | 24" x 24" | 24 3/8" x 24 3/8" | 120 | 680 | 5.7 |
| HSBF-HC-2430 | 27 1/8" x 33 1/8" x 5 11/32" | 24" x 30" | 24 3/8" x 30 3/8" | 120 | 790 | 6.6 |
| HSBF-HC-3018 | 33 1/8" x 21 1/8" x 5 11/32" | 30" x 18" | 30 3/8" x 18 3/8" | 120 | 525 | 4.4 |
| HSBF-HC-3024 | 33 1/8" x 27 1/8" x 5 11/32" | 30" x 24" | 30 3/8" x 24 3/8" | 120 | 815 | 6.8 |
| HSBF-HC-3030 | 33 1/8" x 33 1/8" x 5 11/32" | 30" x 30" | 30 3/8" x 30 3/8" | 120 | 950 | 7.9 |
| HSBF-HC-3618 | 39 1/8" x 21 1/8" x 5 11/32" | 36" x 18" | 36 3/8" x 18 3/8" | 120 | 630 | 5.3 |
| HSBF-HC-3624 | 39 1/8" x 27 1/8" x 5 11/32" | 36" x 24" | 36 3/8" x 24 3/8" | 120 | 950 | 7.9 |
| HSBF-HC-3630 | 39 1/8" x 33 1/8" x 5 11/32" | 36" x 30" | 36 3/8" x 30 3/8" | 120 | 1110 | 9.3 |
| HSBF-HC-4218 | 45 1/8" x 21 1/8" x 5 11/32" | 42" x 18" | 42 3/8" x 18 3/8" | 120 | 735 | 6.1 |
| HSBF-HC-4224 | 45 1/8" x 27 1/8" x 5 11/32" | 42" x 24" | 42 3/8" x 24 3/8" | 120 | 1090 | 9.1 |
| HSBF-HC-4230 | 45 1/8" x 33 1/8" x 5 11/32" | 42" x 30" | 42 3/8" x 30 3/8" | 120 | 1270 | 10.6 |
| HSBF-HC-4818 | 51 1/8" x 21 1/8" x 5 11/32" | 48" x 18" | 48 3/8" x 18 3/8" | 120 | 850 | 7.1 |
| HSBF-HC-4824 | 51 1/8" x 27 1/8" x 5 11/32" | 48" x 24" | 48 3/8" x 24 3/8" | 120 | 1225 | 10.2 |
| HSBF-HC-4830 | 51 1/8" x 33 1/8" x 5 11/32" | 48" x 30" | 48 3/8" x 30 3/8" | 120 | 1430 | 11.9 |

^M Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. 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 3' conduit.

Cord Location: Cord is attached to Control Box.

Cord and Plug: 6' cord and plug (NEMA 5-15P).

OPTIONS (available at time of purchase only)

Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable –

| | |
|--------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

HSBF-FLUSH-ITC Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16" W x 7 13/16" H x 5 9/32" D)

HSBF-SMFLUSH-ITC Flush Mount Electronic Control Box with lighted On/Off rocker switch (8 1/2" W x 4" H x 3 13/16" D)

HSBF-FLUSH-TSTAT Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16" W x 7 13/16" H x 4 17/32" D)

HSBF-SMFLUSH-TSTAT Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (8 1/2" W x 3 11/16" H x 3 15/16" D)

COND-6 6' Conduit (3' standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only

COND-10 10' Conduit (3' standard) (used with Flush Mount and Small Flush Mount ITC Control Boxes only)

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

| Model | Width | Height | Depth |
|--------------------|--------|--------|----------|
| HSBF-FLUSH-ITC | 5 5/8" | 6 3/8" | 4 7/8" |
| HSBF-FLUSH-TSTAT | 5 5/8" | 6 3/8" | 4" |
| HSBF-SMFLUSH-ITC | 6 3/4" | 3 3/4" | 3 5/8" |
| HSBF-SMFLUSH-TSTAT | 6 3/4" | 3 7/8" | 3 25/64" |



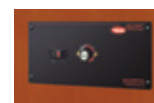
HSBF-FLUSH-ITC



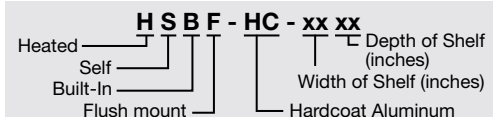
HSBF-FLUSH-TSTAT



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT



Built-In Flush Mount Simulated Stone Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Simulated Stone Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

HSBF-SS-4818
in standard Night Sky



- The Simulated Stone unit mounts directly to underside of appropriate countertop material
- 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
- 3' Conduit is standard – Option: with ITC Control Boxes only, 6' and 10' lengths are available



HSBF-SS-4818
in optional
Gray Granite

HSBF-SS-4818
in optional
Bermuda Sand



BUILT-IN FLUSH MOUNT SIMULATED STONE HEATED SHELVES

| Model ^M | Overall Shelf Dimensions (includes brackets) W x D x H | Heated Shelf Space W x D | Cutout Size (with 3/8" corner radii) W x D | Voltage Single Phase | Watts | Amps |
|---------------------|--|-----------------------------|--|-------------------------|-------|------|
| HSBF-SS-2418 | 27" x 21 x 5 5/8" | 24" x 18" | 24 3/8" x 18 3/8" | 120 | 635 | 5.3 |
| HSBF-SS-3018 | 33" x 21 x 5 5/8" | 30" x 18" | 30 3/8" x 18 3/8" | 120 | 780 | 6.5 |
| HSBF-SS-3618 | 39" x 21 x 5 5/8" | 36" x 18" | 36 3/8" x 18 3/8" | 120 | 930 | 7.8 |
| HSBF-SS-4818 | 51" x 21 x 5 5/8" | 48" x 18" | 48 3/8" x 18 3/8" | 120 | 1270 | 10.6 |

^M Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. 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 3' conduit.

Cord Location: Cord is attached to Control Box.

Cord and Plug: 6' cord and plug (NEMA 5-15P).

NOTE: Install Remote Box outside Heat Zone or damage will occur.

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

Designer Color for Flush Mount Control Bezel – Stainless Steel standard –

Non-standard colors are non-returnable

RED Warm Red

BLACK Black

GRAY Gray Granite

WHITE White Granite

NAVY Navy Blue

GREEN Hunter Green

COPPER Antique Copper

HSBF-FLUSH-ITC Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 5 9/32"D)

HSBF-SMFLUSH-ITC Flush Mount Electronic Control Box with lighted On/Off rocker switch (8 1/2"W x 4"H x 3 13/16"D)

HSBF-FLUSH-TSTAT Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 4 17/32"D)

HSBF-SMFLUSH-TSTAT Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (8 1/2"W x 3 11/16"H x 3 15/16"D)

COND-6 6' Conduit (3' standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only

COND-10 10' Conduit (3' standard) (used with Flush Mount and Small Flush Mount ITC Control Boxes only)

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

| Model | Width | Height | Depth |
|---------------------------|--------|--------|----------|
| HSBF-FLUSH-ITC | 5 7/8" | 6 3/8" | 4 7/8" |
| HSBF-FLUSH-TSTAT | 5 7/8" | 6 3/8" | 4" |
| HSBF-SMFLUSH-ITC | 6 3/4" | 3 3/4" | 3 5/8" |
| HSBF-SMFLUSH-TSTAT | 6 3/4" | 3 3/8" | 3 25/64" |



HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT





July 1, 2024

North American Catalog

Cold Built-In Simulated Stone Shelves

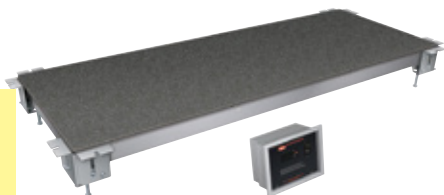
Hatco's Cold Built-In Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and much more! CSSBR and CSSBX have benefit of allowing fabricators the freedom to design.

- 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 Heated Simulated Stone Built-In Shelves for a fully integrated look

- Control Box comes with standard 4' 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 129 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
All models come with unattached Control Box only

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

| 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 |
|-----------|--|-------------------|----------------------|-------|----|---------------|---------------------|
| CSSB-2418 | 27" x 21" | 24" x 18" | 120 | 300 | 60 | 1/5 | 126 lbs. |
| CSSB-3018 | 33" x 21" | 30" x 18" | 120 | 300 | 60 | 1/5 | 132 lbs. |
| CSSB-3618 | 39" x 21" | 36" x 18" | 120 | 300 | 60 | 1/5 | 145 lbs. |
| CSSB-4818 | 51" x 21" | 48" x 18" | 120 | 450 | 60 | 1/3 | 172 lbs. |

All Cold Built-In Simulated Stone Shelf Models Feature:

Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

COLD BUILT-IN SIMULATED STONE SHELVES with UNATTACHED CONDENSER/CONTROL BOX (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 |
|------------|--|-------------------|----------------------|-------|----|---------------|---------------------|
| CSSBR-2418 | 27" x 21" | 24" x 18" | 120 | 300 | 60 | 1/5 | 88 lbs. |
| CSSBR-3018 | 33" x 21" | 30" x 18" | 120 | 300 | 60 | 1/5 | 126 lbs. |
| CSSBR-3618 | 39" x 21" | 36" x 18" | 120 | 300 | 60 | 1/5 | 139 lbs. |
| CSSBR-4818 | 51" x 21" | 48" x 18" | 120 | 450 | 60 | 1/3 | 164 lbs. |

All Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:

Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

COLD BUILT-IN SIMULATED STONE SHELVES with UNATTACHED CONTROL BOX only (flush to countertop)

| Model | Overall Shelf Dimensions (includes brackets) W x D | Shelf Space W x D | Watts 120V Single Phase | Hz | Approx. Ship Weight |
|------------|--|-------------------|-------------------------|----|---------------------|
| CSSBX-2418 | 27" x 21" | 24" x 18" | 12 | 60 | 75 lbs. |
| CSSBX-3018 | 33" x 21" | 30" x 18" | 12 | 60 | 87 lbs. |
| CSSBX-3618 | 39" x 21" | 36" x 18" | 12 | 60 | 99 lbs. |
| CSSBX-4818 | 51" x 21" | 48" x 18" | 12 | 60 | 125 lbs. |

All Cold Built-In Simulated Stone Shelf Models with Unattached Control Box Only Feature:

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width with 3/8" radii | Height with 3/8" radii |
|-----------------|-----------------------|------------------------|
| CSSB(R)(X)-2418 | 24 3/8" | 18 3/8" |
| CSSB(R)(X)-3018 | 30 3/8" | 18 3/8" |
| CSSB(R)(X)-3618 | 36 3/8" | 18 3/8" |
| CSSB(R)(X)-4818 | 48 3/8" | 18 3/8" |
| Model | Width | Height |
| Control Box | 9 1/2" | 7 3/4" |

OPTIONS

(available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

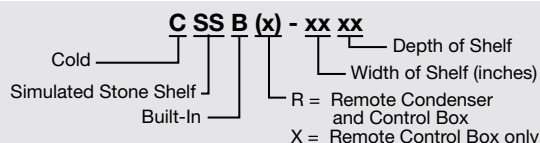
SS-GGRAN Gray Granite

SS-BSAND Bermuda Sand

COND-8.5 102" cord (60" standard), CSSB models only

EWC (Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

COLORS AND FINISHES – INSIDE BACK COVER

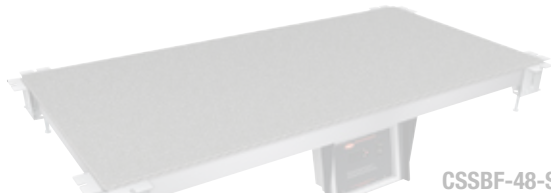


Cold Built-In Flush Top Simulated Stone Shelves

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
- All models are bottom mount units
- Control Box comes standard with a 4' lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSSBFR models only)
- Simulated stone is Swanstone®

continued on next page...



CSSBF-48-S
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 130 to explore our new CSSBFP R-290 Cold Built-In Flush Top Simulated Stone Shelf offerings for your foodservice needs.

STONE SHELVES

| Model | (includes brackets) W x D | Space W x D | Voltage Single Phase | Watts | Hz | Comp. Size HP | Approx. Ship Weight |
|------------|------------------------------|----------------|----------------------------|-------|----|---------------------|---------------------------|
| CSSBF-24-F | 27" x 18½" | 24" x 15½" | 120 | 300 | 60 | 1/5 | 119 lbs. |
| CSSBF-24-I | 27" x 22½" | 24" x 19½" | 120 | 300 | 60 | 1/5 | 124 lbs. |
| CSSBF-24-S | 27" x 27" | 24" x 24" | 120 | 300 | 60 | 1/5 | 134 lbs. |
| CSSBF-36-F | 39" x 18½" | 36" x 15½" | 120 | 300 | 60 | 1/5 | 138 lbs. |
| CSSBF-36-I | 39" x 22½" | 36" x 19½" | 120 | 450 | 60 | 1/3 | 155 lbs. |
| CSSBF-36-S | 39" x 27" | 36" x 24" | 120 | 450 | 60 | 1/3 | 164 lbs. |
| CSSBF-48-F | 51" x 18½" | 48" x 15½" | 120 | 450 | 60 | 1/3 | 159 lbs. |
| CSSBF-48-I | 51" x 22½" | 48" x 19½" | 120 | 450 | 60 | 1/3 | 171 lbs. |
| CSSBF-48-S | 51" x 27" | 48" x 24" | 120 | 800 | 60 | 5/8 | 189 lbs. |

All Cold Built-In Flush Top Simulated Stone Shelf Models Feature:

Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).



COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES with UNATTACHED CONDENSER/CONTROL BOX

| 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 |
|-------------|---|-------------------------|----------------------------|-------|----|---------------------|---------------------------|
| CSSBFR-24-F | 27" x 18½" | 24" x 15½" | 120 | 300 | 60 | 1/5 | 120 lbs. |
| CSSBFR-24-I | 27" x 22½" | 24" x 19½" | 120 | 300 | 60 | 1/5 | 123 lbs. |
| CSSBFR-24-S | 27" x 27" | 24" x 24" | 120 | 300 | 60 | 1/5 | 150 lbs. |
| CSSBFR-36-F | 39" x 18½" | 36" x 15½" | 120 | 300 | 60 | 1/5 | 151 lbs. |
| CSSBFR-36-I | 39" x 22½" | 36" x 19½" | 120 | 450 | 60 | 1/3 | 151 lbs. |
| CSSBFR-36-S | 39" x 27" | 36" x 24" | 120 | 450 | 60 | 1/3 | 161 lbs. |
| CSSBFR-48-F | 51" x 18½" | 48" x 15½" | 120 | 450 | 60 | 1/3 | 158 lbs. |
| CSSBFR-48-I | 51" x 22½" | 48" x 19½" | 120 | 450 | 60 | 1/3 | 178 lbs. |
| CSSBFR-48-S | 51" x 27" | 48" x 24" | 120 | 800 | 60 | 5/8 | 166 lbs. |

All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:

Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

OPTIONS – PAGE 138



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 Dimensions (includes brackets) W x D | Shelf Space W x D | Watts 120V Single Phase | Hz | Approx. Ship Weight |
|-------------|--|----------------------|----------------------------|----|------------------------|
| CSSBFX-24-F | 27" x 18½" | 24" x 15½" | 12 | 60 | 78 lbs. |
| CSSBFX-24-I | 27" x 22½" | 24" x 19½" | 12 | 60 | 79 lbs. |
| CSSBFX-24-S | 27" x 27" | 24" x 24" | 12 | 60 | 89 lbs. |
| CSSBFX-36-F | 39" x 18½" | 36" x 15½" | 12 | 60 | 97 lbs. |
| CSSBFX-36-I | 39" x 22½" | 36" x 19½" | 12 | 60 | 115 lbs. |
| CSSBFX-36-S | 39" x 27" | 36" x 24" | 12 | 60 | 117 lbs. |
| CSSBFX-48-F | 51" x 18½" | 48" x 15½" | 12 | 60 | 116 lbs. |
| CSSBFX-48-I | 51" x 22½" | 48" x 19½" | 12 | 60 | 130 lbs. |
| CSSBFX-48-S | 51" x 27" | 48" x 24" | 12 | 60 | 144 lbs. |

All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

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

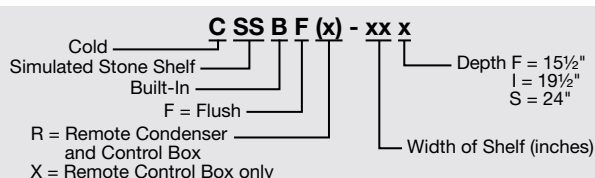
COND-8.5 102" cord (60" standard), CSSBF models only

EWC Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (CSSBF, CSSBFR models only)

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width with ⅜" radii | Height with ⅜" radii |
|------------------|------------------------|-------------------------|
| CSSBF(R)(X)-24-F | 24⅜" | 15⅞" |
| CSSBF(R)(X)-24-I | 24⅜" | 19⅞" |
| CSSBF(R)(X)-24-S | 24⅜" | 24¾" |
| CSSBF(R)(X)-36-F | 36⅜" | 15⅞" |
| CSSBF(R)(X)-36-I | 36⅜" | 19⅞" |
| CSSBF(R)(X)-36-S | 36⅜" | 24¾" |
| CSSBF(R)(X)-48-F | 48⅜" | 15⅞" |
| CSSBF(R)(X)-48-I | 48⅜" | 19⅞" |
| CSSBF(R)(X)-48-S | 48⅜" | 24¾" |
| Model | Width | Height |
| Control Box | 9½" | 7¾" |



Cold Built-In Flush Top Shelves

Hatco's 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.

- 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 4' lead wire

- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSBF, 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 131 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 | Voltage Single Phase | Watts | Comp. Size HP | Hz | Approx. Ship Weight |
|-----------|--------------------------------|--------------------------|----------------------|-------|---------------|----|---------------------|
| CSBF-24-I | 25½" x 17" | 24" x 15½" | 120 | 300 | 1/5 | 60 | 108 lbs. |
| CSBF-24-I | 25½" x 21" | 24" x 19½" | 120 | 300 | 1/5 | 60 | 116 lbs. |
| CSBF-24-S | 25½" x 25½" | 24" x 24" | 120 | 300 | 1/5 | 60 | 117 lbs. |
| CSBF-36-F | 37½" x 17" | 36" x 15½" | 120 | 300 | 1/5 | 60 | 130 lbs. |
| CSBF-36-I | 37½" x 21" | 36" x 19½" | 120 | 450 | 1/3 | 60 | 130 lbs. |
| CSBF-36-S | 37½" x 25½" | 36" x 24" | 120 | 450 | 1/3 | 60 | 151 lbs. |
| CSBF-48-F | 49½" x 17" | 48" x 15½" | 120 | 450 | 1/3 | 60 | 138 lbs. |
| CSBF-48-I | 49½" x 21" | 48" x 19½" | 120 | 450 | 1/3 | 60 | 157 lbs. |
| CSBF-48-S | 49½" x 25½" | 48" x 24" | 120 | 800 | 5/8 | 60 | 177 lbs. |

All Cold Built-In Flush Top Shelf Models Feature:

Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).



COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum) with UNATTACHED CONDENSER/CONTROL BOX

| Model | Overall Shelf Dimensions W x D | Usable Shelf Space W x D | Voltage Single Phase | Watts | Comp. Size HP | Hz | Approx. Ship Weight |
|------------|--------------------------------|--------------------------|----------------------|-------|---------------|----|---------------------|
| CSBFR-24-F | 25½" x 17" | 24" x 15½" | 120 | 300 | 1/5 | 60 | 102 lbs. |
| CSBFR-24-I | 25½" x 21" | 24" x 19½" | 120 | 300 | 1/5 | 60 | 116 lbs. |
| CSBFR-24-S | 25½" x 25½" | 24" x 24" | 120 | 300 | 1/5 | 60 | 126 lbs. |
| CSBFR-36-F | 37½" x 17" | 36" x 15½" | 120 | 300 | 1/5 | 60 | 127 lbs. |
| CSBFR-36-I | 37½" x 21" | 36" x 19½" | 120 | 450 | 1/3 | 60 | 128 lbs. |
| CSBFR-36-S | 37½" x 25½" | 36" x 24" | 120 | 450 | 1/3 | 60 | 139 lbs. |
| CSBFR-48-F | 49½" x 17" | 48" x 15½" | 120 | 450 | 1/3 | 60 | 145 lbs. |
| CSBFR-48-I | 49½" x 21" | 48" x 19½" | 120 | 450 | 1/3 | 60 | 147 lbs. |
| CSBFR-48-S | 49½" x 25½" | 48" x 24" | 120 | 800 | 5/8 | 60 | 166 lbs. |

All Cold Built-In Flush Top Shelf With Unattached Condenser/Control Box Models Feature:

Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

OPTIONS – PAGE 140



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 (Hardcoat Aluminum) with UNATTACHED CONTROL BOX only

| Model | Overall Shelf Dimensions W x D | Usable Shelf Space W x D | Watts 120V Single Phase | Approx. Ship Weight |
|------------|-----------------------------------|-----------------------------|----------------------------|---------------------|
| CSBFX-24-F | 25½" x 17" | 24" x 15½" | 12 | 63 lbs. |
| CSBFX-24-I | 25½" x 21" | 24" x 19½" | 12 | 71 lbs. |
| CSBFX-24-S | 25½" x 25½" | 24" x 24" | 12 | 79 lbs. |
| CSBFX-36-F | 37½" x 17" | 36" x 15½" | 12 | 68 lbs. |
| CSBFX-36-I | 37½" x 21" | 36" x 19½" | 12 | 90 lbs. |
| CSBFX-36-S | 37½" x 25½" | 36" x 24" | 12 | 100 lbs. |
| CSBFX-48-F | 49½" x 17" | 48" x 15½" | 12 | 117 lbs. |
| CSBFX-48-I | 49½" x 21" | 48" x 19½" | 12 | 117 lbs. |
| CSBFX-48-S | 49½" x 25½" | 48" x 24" | 12 | 130 lbs. |

All Cold Built-In Flush Top Shelf Models with Unattached Control Box Only Feature:
Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

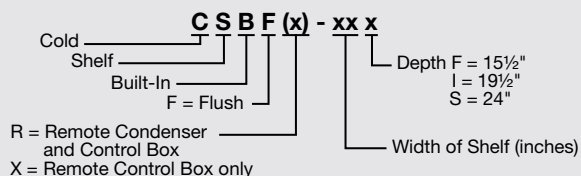
COUNTERTOP CUTOUT DIMENSIONS

| Model | Width | | Height | |
|-----------------|-------|-----|--------|------|
| | Min | Max | Min | Max |
| CSBF(R)(X)-24-F | 24¾" | 25" | 16⅛" | 16½" |
| CSBF(R)(X)-24-I | 24¾" | 25" | 20⅛" | 20½" |
| CSBF(R)(X)-24-S | 24¾" | 25" | 24¾" | 25" |
| CSBF(R)(X)-36-F | 36¾" | 37" | 16⅛" | 16½" |
| CSBF(R)(X)-36-I | 36¾" | 37" | 20⅛" | 20½" |
| CSBF(R)(X)-36-S | 36¾" | 37" | 24¾" | 25" |
| CSBF(R)(X)-48-F | 48¾" | 49" | 16⅛" | 16½" |
| CSBF(R)(X)-48-I | 48¾" | 49" | 20⅛" | 20½" |
| CSBF(R)(X)-48-S | 48¾" | 49" | 24¾" | 25" |
| Model | Width | | Height | |
| Control Box | 9½" | | 7¾" | |

OPTIONS (available at time of purchase only)

| | |
|-----------------|--|
| COND-8.5 | 102" cord (60" standard), CSBF models only |
| EWC | Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (CSBF, CSBFR models only) |

COLORS AND FINISHES – INSIDE BACK COVER



Cold Undermount Shelves

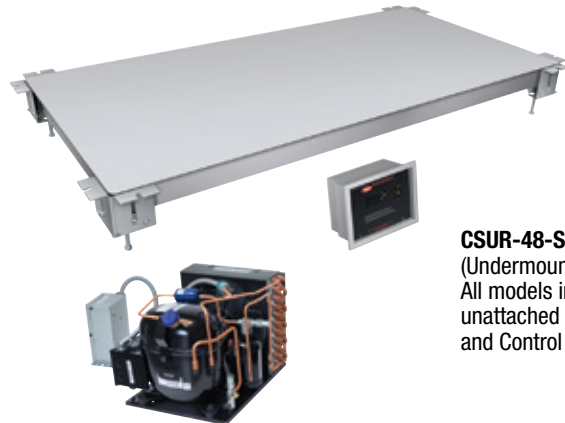
Cold Undermount Shelves provide a cold surface like the Cold Built-in Flush Top Shelves, but are mounted directly against the underside of a granite, quartz, Stainless Steel or appropriate solid surface counter top. Cooling transfers through the countertop with a seamless look.

- Mounts directly to underside of appropriate countertop material
- Approved materials include granite and quartz up to 1 3/16", Swanstone® (provided by Hatco), and certain Stainless Steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other materials *
- All models feature an anodized aluminum surface
- Control Box comes standard with a 4' 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 132 to explore our new CSUP R-290 Cold Undermount Shelf offerings for your foodservice needs.

| Model | Overall Shelf Dimensions (includes brackets) W x D | Shelf Space W x D | Watts 120V Single Phase | Hz | Compressor Size HP | Approx. Ship Weight |
|----------|--|-------------------|-------------------------|----|--------------------|---------------------|
| CSU-36-F | 39 5/16" x 18 13/16" | 36" x 15 1/2" | 300 | 60 | 1/5 | 115 lbs. |
| CSU-36-I | 39 5/16" x 22 13/16" | 36" x 19 1/2" | 450 | 60 | 1/3 | 143 lbs. |
| CSU-36-S | 39 5/16" x 27 13/16" | 36" x 24" | 450 | 60 | 1/3 | 125 lbs. |
| CSU-48-F | 51 5/16" x 18 13/16" | 48" x 15 1/2" | 450 | 60 | 1/3 | 141 lbs. |
| CSU-48-I | 51 5/16" x 22 13/16" | 48" x 19 1/2" | 450 | 60 | 1/3 | 144 lbs. |
| CSU-48-S | 51 5/16" x 27 13/16" | 48" x 24" | 800 | 60 | 5/8 | 178 lbs. |

All Cold Undermount Shelf Models Feature:

Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P), thermal mastic caulk and single use applicator.



COLD UNDERMOUNT SHELVES with UNATTACHED CONDENSER/CONTROL BOX (Anodized Aluminum)

| Model | Overall Shelf Dimensions (includes brackets) W x D | Shelf Space W x D | Watts 120V Single Phase | Hz | Compressor Size HP | Approx. Ship Weight |
|-----------|--|-------------------|-------------------------|----|--------------------|---------------------|
| CSUR-24-F | 27 5/16" x 18 13/16" | 24" x 15 1/2" | 300 | 60 | 1/5 | 110 lbs. |
| CSUR-24-I | 27 5/16" x 22 13/16" | 24" x 19 1/2" | 300 | 60 | 1/5 | 110 lbs. |
| CSUR-24-S | 27 5/16" x 27 13/16" | 24" x 24" | 300 | 60 | 1/5 | 119 lbs. |
| CSUR-36-F | 39 5/16" x 18 13/16" | 36" x 15 1/2" | 300 | 60 | 1/5 | 111 lbs. |
| CSUR-36-I | 39 5/16" x 22 13/16" | 36" x 19 1/2" | 450 | 60 | 1/3 | 118 lbs. |
| CSUR-36-S | 39 5/16" x 27 13/16" | 36" x 24" | 450 | 60 | 1/3 | 143 lbs. |
| CSUR-48-F | 51 5/16" x 18 13/16" | 48" x 15 1/2" | 450 | 60 | 1/3 | 150 lbs. |
| CSUR-48-I | 51 5/16" x 22 13/16" | 48" x 19 1/2" | 450 | 60 | 1/3 | 150 lbs. |
| CSUR-48-S | 51 5/16" x 27 13/16" | 48" x 24" | 800 | 60 | 5/8 | 150 lbs. |

All Cold Undermount Shelf Models with Unattached Condenser/Control Box Feature:

Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose), thermal mastic caulk and single use applicator.

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 is found on the Hatco website, www.hatcocorp.com.



CSU and CSUR models include thermal mastic caulk and a single use applicator

OPTIONS – PAGE 142



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 (Anodized Aluminum) with UNATTACHED CONTROL BOX only

| Model [†] | Overall Shelf Dimensions (includes brackets) W x D | Shelf Space W x D | Watts 120V Single Phase | Approx. Ship Weight |
|--------------------|--|--|-------------------------------|------------------------|
| CSUX-24-F | 27 ⁵ / ₁₆ " x 18 ¹³ / ₁₆ " | 24" x 15 ¹ / ₂ " | 12 | 73 lbs. |
| CSUX-24-I | 27 ⁵ / ₁₆ " x 22 ¹³ / ₁₆ " | 24" x 19 ¹ / ₂ " | 12 | 75 lbs. |
| CSUX-24-S | 27 ⁵ / ₁₆ " x 27 ¹³ / ₁₆ " | 24" x 24" | 12 | 84 lbs. |
| CSUX-36-F | 39 ⁵ / ₁₆ " x 18 ¹³ / ₁₆ " | 36" x 15 ¹ / ₂ " | 12 | 91 lbs. |
| CSUX-36-I | 39 ⁵ / ₁₆ " x 22 ¹³ / ₁₆ " | 36" x 19 ¹ / ₂ " | 12 | 95 lbs. |
| CSUX-36-S | 39 ⁵ / ₁₆ " x 27 ¹³ / ₁₆ " | 36" x 24" | 12 | 99 lbs. |
| CSUX-48-F | 51 ⁵ / ₁₆ " x 18 ¹³ / ₁₆ " | 48" x 15 ¹ / ₂ " | 12 | 102 lbs. |
| CSUX-48-I | 51 ⁵ / ₁₆ " x 22 ¹³ / ₁₆ " | 48" x 19 ¹ / ₂ " | 12 | 113 lbs. |
| CSUX-48-S | 51 ⁵ / ₁₆ " x 27 ¹³ / ₁₆ " | 48" x 24" | 12 | 124 lbs. |

All Cold Undermount Shelf Models with Unattached Control Box only Feature:

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

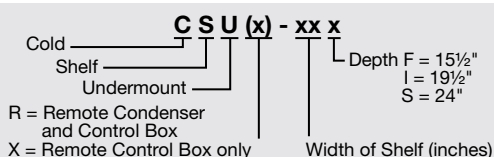
- [†] Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual which is found on the Hatco website, www.hatcocorp.com.

OPTIONS (available at time of purchase only)

| | |
|-----------------|--|
| COND-8.5 | 102" conduit (60" standard), CSU models only |
| EWC | Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (CSU, CSUR models only) |

CUTOUT DIMENSIONS

| Model | Width | Height |
|-------------|---------------------------------|---------------------------------|
| Control Box | 9 ¹ / ₂ " | 7 ³ / ₄ " |



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® and Dekton®
- All models match the GRSSB Heated Built-In Shelves

- Control Box with a 4' lead wire is standard
- 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 Rem
surface by Dekton®

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width with 3/8" radii | Height with 3/8" radii |
|------------------|-----------------------------|------------------------------|
| HCSSB(R)(X)-2418 | 24 3/8" | 18 3/8" |
| HCSSB(R)(X)-3018 | 30 3/8" | 18 3/8" |
| HCSSB(R)(X)-3618 | 36 3/8" | 18 3/8" |
| HCSSB(R)(X)-4818 | 48 3/8" | 18 3/8" |
| Model | Width | Height |
| Control Box | 14 5/8" | 7 3/4" |

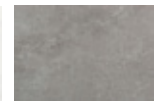
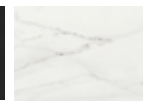


Dekton® stone surfaces that are available for these models:

Domoos

Rem

Soke



Note: Due to the natural texture, patterns may vary.

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.

SHIPPING WEIGHTS (flush to countertop)

| Model | Cold Side Watts | Hot Side Watts | Hz | Comp. Size HP | Approx. Ship Weight |
|------------|-----------------|----------------|----|---------------|---------------------|
| HCSSB-2418 | 300 | 405 | 60 | 1/5 | 133 lbs. |
| HCSSB-3018 | 300 | 510 | 60 | 1/5 | 150 lbs. |
| HCSSB-3618 | 300 | 610 | 60 | 1/5 | 160 lbs. |
| HCSSB-4818 | 450 | 815 | 60 | 1/3 | 187 lbs. |

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

COND-8.5CC 102" conduit (72" standard), HCSSB models only

EWC Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (HCSSB, HCSSBR models only)

Dekton® Stone Colors –

All Dekton surfaces are non-returnable –

HCSSB-2418 – Hot/Cold Built-In Shelves –

DOMOOS Domoos

REM Rem

SOKE Soke

HCSSB-3018 – Hot/Cold Built-In Shelves –

DOMOOS Domoos

REM Rem

SOKE Soke

HCSSB-3618 – Hot/Cold Built-In Shelves –

DOMOOS Domoos

REM Rem

SOKE Soke

HCSSB-4818 – Hot/Cold Built-In Shelves –

DOMOOS Domoos

REM Rem

SOKE Soke

COLORS AND FINISHES – INSIDE BACK COVER

HOT/COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop) with UNATTACHED CONDENSER/CONTROL BOX

| Model | Overall Shelf Dimensions (includes brackets) W x D | Shelf Space W x D | Volts Single Phase | Cold Side Watts | Hot Side Watts | Hz | Comp. Size HP | Approx. Ship Weight |
|-------------|--|-------------------|--------------------|-----------------|----------------|----|---------------|---------------------|
| HCSSBR-2418 | 27" x 21" | 24" x 18" | 120 | 300 | 405 | 60 | 1/5 | 115 lbs. |
| HCSSBR-3018 | 33" x 21" | 30" x 18" | 120 | 300 | 510 | 60 | 1/5 | 151 lbs. |
| HCSSBR-3618 | 39" x 21" | 36" x 18" | 120 | 300 | 610 | 60 | 1/5 | 162 lbs. |
| HCSSBR-4818 | 51" x 21" | 48" x 18" | 120 | 450 | 815 | 60 | 1/3 | 187 lbs. |

All Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:

Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

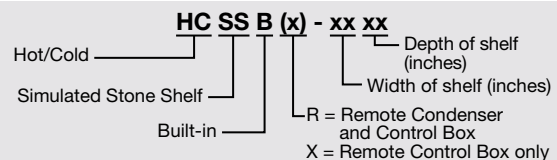
HOT/COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop) with UNATTACHED CONTROL BOX only

| Model | Overall Shelf Dimensions (includes brackets) W x D | Shelf Space W x D | Watts 120V Single Phase | Approx. Ship Weight |
|-------------|--|-------------------|-------------------------|---------------------|
| HCSSBX-2418 | 27" x 21" | 24" x 18" | 405 | 75 lbs. |
| HCSSBX-3018 | 33" x 21" | 30" x 18" | 510 | 105 lbs. |
| HCSSBX-3618 | 39" x 21" | 36" x 18" | 610 | 117 lbs. |
| HCSSBX-4818 | 51" x 21" | 48" x 18" | 815 | 140 lbs. |

All Hot/Cold Built-In Simulated Stone Shelf Models with unattached Control Box Only Feature:

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

NOTE: Install Remote Box outside Heat Zone or damage will occur.





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®
- Control Box comes standard with a 4' lead wire

- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSSBFR models only)

continued on next page...



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.

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

HOT/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 | Cold Side Watts | Hot Side Watts | Hz | Comp. Size HP | Approx. Ship Weight |
|-------------|--|----------------------|----------------------------|--------------------|-------------------|----|------------------|---------------------|
| HCSSBF-24-F | 27" x 18½" | 24" X 15½" | 120 | 300 | 355 | 60 | 1/5 | 139 lbs. |
| HCSSBF-24-I | 27" x 22½" | 24" X 19½" | 120 | 300 | 445 | 60 | 1/5 | 134 lbs. |
| HCSSBF-24-S | 27" x 27" | 24" X 24" | 120 | 300 | 550 | 60 | 1/5 | 153 lbs. |
| HCSSBF-36-F | 39" x 18½" | 36" X 15½" | 120 | 300 | 530 | 60 | 1/5 | 164 lbs. |
| HCSSBF-36-I | 39" x 22½" | 36" X 19½" | 120 | 450 | 670 | 60 | 1/3 | 164 lbs. |
| HCSSBF-36-S | 39" x 27" | 36" X 24" | 120 | 450 | 825 | 60 | 1/3 | 180 lbs. |
| HCSSBF-48-F | 51" x 18½" | 48" X 15½" | 120 | 450 | 710 | 60 | 1/3 | 183 lbs. |
| HCSSBF-48-I | 51" x 22½" | 48" X 19½" | 120 | 450 | 890 | 60 | 1/3 | 195 lbs. |
| HCSSBF-48-S | 51" x 27" | 48" X 24" | 120 | 800 | 1100 | 60 | 5/8 | 243 lbs. |

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES with UNATTACHED CONDENSER/CONTROL BOX

| Model | Overall Shelf Dimensions (includes brackets) W x D | Shelf Space W x D | Voltage Single Phase | Cold Side Watts | Hot Side Watts | Hz | Comp. Size HP | Approx. Ship Weight |
|--------------|--|----------------------|----------------------------|--------------------|-------------------|----|------------------|---------------------|
| HCSSBFR-24-F | 27" x 18½" | 24" X 15½" | 120 | 300 | 355 | 60 | 1/5 | 118 lbs. |
| HCSSBFR-24-I | 27" x 22½" | 24" X 19½" | 120 | 300 | 445 | 60 | 1/5 | 117 lbs. |
| HCSSBFR-24-S | 27" x 27" | 24" X 24" | 120 | 300 | 550 | 60 | 1/5 | 107 lbs. |
| HCSSBFR-36-F | 39" x 18½" | 36" X 15½" | 120 | 300 | 530 | 60 | 1/5 | 159 lbs. |
| HCSSBFR-36-I | 39" x 22½" | 36" X 19½" | 120 | 450 | 670 | 60 | 1/3 | 159 lbs. |
| HCSSBFR-36-S | 39" x 27" | 36" X 24" | 120 | 450 | 825 | 60 | 1/3 | 190 lbs. |
| HCSSBFR-48-F | 51" x 18½" | 48" X 15½" | 120 | 450 | 710 | 60 | 1/3 | 187 lbs. |
| HCSSBFR-48-I | 51" x 22½" | 48" X 19½" | 120 | 450 | 890 | 60 | 1/3 | 206 lbs. |
| HCSSBFR-48-S | 51" x 27" | 48" X 24" | 120 | 800 | 1100 | 60 | 5/8 | 218 lbs. |

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

OPTIONS – PAGE 145

NOTE: Install Remote Box outside Heat Zone or damage will occur.



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 Dimensions (includes brackets) W x D | Shelf Space W x D | Watts 120V Single Phase | Approx. Ship Weight |
|--------------|---|-------------------------|-------------------------------|---------------------------|
| HCSSBFX-24-F | 27" x 18½" | 24" x 15½" | 355 | 92 lbs. |
| HCSSBFX-24-I | 27" x 22½" | 24" x 19½" | 445 | 97 lbs. |
| HCSSBFX-24-S | 27" x 27" | 24" x 24" | 550 | 105 lbs. |
| HCSSBFX-36-F | 39" x 18½" | 36" x 15½" | 530 | 114 lbs. |
| HCSSBFX-36-I | 39" x 22½" | 36" x 19½" | 670 | 122 lbs. |
| HCSSBFX-36-S | 39" x 27" | 36" x 24" | 825 | 153 lbs. |
| HCSSBFX-48-F | 51" x 18½" | 48" x 15½" | 710 | 130 lbs. |
| HCSSBFX-48-I | 51" x 22½" | 48" x 19½" | 890 | 150 lbs. |
| HCSSBFX-48-S | 51" x 27" | 48" x 24" | 1100 | 167 lbs. |

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

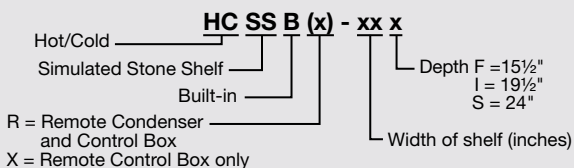
| | |
|-------------------|--|
| SS-GGRAN | Gray Granite |
| SS-BSAND | Bermuda Sand |
| COND-8.5CC | 102" conduit (72" standard), HCSSBF models only |
| EWC | Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (HCSSBF, HCSSBFR models only) |

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width with ⅜" radii | Height with ⅜" radii |
|-------------------|------------------------|-------------------------|
| HCSSBF(R)(X)-24-F | 24⅜" | 15⅞" |
| HCSSBF(R)(X)-24-I | 24⅜" | 19⅞" |
| HCSSBF(R)(X)-24-S | 24⅜" | 24⅜" |
| HCSSBF(R)(X)-36-F | 36¼" | 15⅞" |
| HCSSBF(R)(X)-36-I | 36¼" | 19⅞" |
| HCSSBF(R)(X)-36-S | 36¼" | 24⅜" |
| HCSSBF(R)(X)-48-F | 48¼" | 15⅞" |
| HCSSBF(R)(X)-48-I | 48¼" | 19⅞" |
| HCSSBF(R)(X)-48-S | 48¼" | 24⅜" |
| Model | Width | Height |
| Control Box | 14⅝" | 7¾" |

NOTE: Install Remote Box outside Heat Zone or damage will occur.





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 Aluminum, 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 Heated Built-In Shelves for a fully integrated look
- Control Box with a 4' lead wire is standard
- 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.

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 | Voltage Single Phase | Cold Side Watts | Hot Side Watts | Hz | Comp. Size HP | Approx. Ship Weight |
|------------|-----------------------------------|-----------------------------|-------------------------|--------------------|-------------------|----|------------------|---------------------|
| HCSBF-24-F | 25½" x 17" | 24" x 15½" | 120 | 300 | 355 | 60 | 1/5 | 119 lbs. |
| HCSBF-24-I | 25½" x 21" | 24" x 19½" | 120 | 300 | 455 | 60 | 1/5 | 126 lbs. |
| HCSBF-24-S | 25½" x 25½" | 24" x 24" | 120 | 300 | 550 | 60 | 1/5 | 140 lbs. |
| HCSBF-36-F | 37½" x 17" | 36" x 15½" | 120 | 300 | 530 | 60 | 1/5 | 126 lbs. |
| HCSBF-36-I | 37½" x 21" | 36" x 19½" | 120 | 450 | 670 | 60 | 1/3 | 137 lbs. |
| HCSBF-36-S | 37½" x 25½" | 36" x 24" | 120 | 450 | 825 | 60 | 1/3 | 148 lbs. |
| HCSBF-48-F | 49½" x 17" | 48" x 15½" | 120 | 450 | 710 | 60 | 1/3 | 161 lbs. |
| HCSBF-48-I | 49½" x 21" | 48" x 19½" | 120 | 450 | 890 | 60 | 1/3 | 172 lbs. |
| HCSBF-48-S | 49½" x 25½" | 48" x 24" | 120 | 800 | 1100 | 60 | 5/8 | 204 lbs. |

All Hot/Cold Built-In Flush Top Shelf Models Feature:

Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).



HOT/COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum) with UNATTACHED CONDENSER/CONTROL BOX

| Model | Overall Shelf Dimensions W x D | Usable Shelf Space W x D | Voltage Single Phase | Cold Side Watts | Hot Side Watts | Hz | Comp. Size HP | Approx. Ship Weight |
|-------------|-----------------------------------|-----------------------------|-------------------------|--------------------|-------------------|----|------------------|---------------------|
| HCSBFR-24-F | 25½" x 17" | 24" x 15½" | 120 | 300 | 355 | 60 | 1/5 | 106 lbs. |
| HCSBFR-24-I | 25½" x 21" | 24" x 19½" | 120 | 300 | 455 | 60 | 1/5 | 118 lbs. |
| HCSBFR-24-S | 25½" x 25½" | 24" x 24" | 120 | 300 | 550 | 60 | 1/5 | 132 lbs. |
| HCSBFR-36-F | 37½" x 17" | 36" x 15½" | 120 | 300 | 530 | 60 | 1/5 | 147 lbs. |
| HCSBFR-36-I | 37½" x 21" | 36" x 19½" | 120 | 450 | 670 | 60 | 1/3 | 133 lbs. |
| HCSBFR-36-S | 37½" x 25½" | 36" x 24" | 120 | 450 | 825 | 60 | 1/3 | 156 lbs. |
| HCSBFR-48-F | 49½" x 17" | 48" x 15½" | 120 | 450 | 710 | 60 | 1/3 | 145 lbs. |
| HCSBFR-48-I | 49½" x 21" | 48" x 19½" | 120 | 450 | 890 | 60 | 1/3 | 131 lbs. |
| HCSBFR-48-S | 49½" x 25½" | 48" x 24" | 120 | 800 | 1100 | 60 | 5/8 | 255 lbs. |

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:

Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

OPTIONS – PAGE 147

NOTE: Install Remote Box outside Heat Zone or damage will occur.

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 (Hardcoat Aluminum) with UNATTACHED CONTROL BOX only

| Model | Overall Shelf Dimensions W x D | Usable Shelf Space W x D | Rated Watts 120V Single Phase | Approx. Ship Weight |
|-------------|-----------------------------------|-----------------------------|-------------------------------------|---------------------|
| HCSBFX-24-F | 25½" x 17" | 24" x 15½" | 355 | 74 lbs. |
| HCSBFX-24-I | 25½" x 21" | 24" x 19½" | 445 | 84 lbs. |
| HCSBFX-24-S | 25½" x 25½" | 24" x 24" | 550 | 95 lbs. |
| HCSBFX-36-F | 37½" x 17" | 36" x 15½" | 530 | 105 lbs. |
| HCSBFX-36-I | 37½" x 21" | 36" x 19½" | 670 | 114 lbs. |
| HCSBFX-36-S | 37½" x 25½" | 36" x 24" | 825 | 116 lbs. |
| HCSBFX-48-F | 49½" x 17" | 48" x 15½" | 710 | 120 lbs. |
| HCSBFX-48-I | 49½" x 21" | 48" x 19½" | 890 | 131 lbs. |
| HCSBFX-48-S | 49½" x 25½" | 48" x 24" | 1100 | 139 lbs. |

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

OPTIONS (available at time of purchase only)

COND-8.5CC 102" conduit (72" standard), HCSBF models only

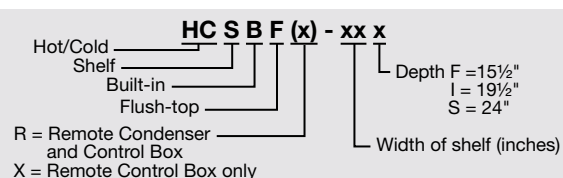
EWC Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (HCSBF, HCSBFR models only)

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

| Model | Width | | Height | |
|------------------|-------|-----|--------|------|
| | Min | Max | Min | Max |
| HCSBF(R)(X)-24-F | 24⅝" | 25" | 16⅞" | 16½" |
| HCSBF(R)(X)-24-I | 24⅝" | 25" | 20⅞" | 20½" |
| HCSBF(R)(X)-24-S | 24⅝" | 25" | 24¾" | 25" |
| HCSBF(R)(X)-36-F | 36⅝" | 37" | 16⅞" | 16½" |
| HCSBF(R)(X)-36-I | 36⅝" | 37" | 20⅞" | 20½" |
| HCSBF(R)(X)-36-S | 36⅝" | 37" | 24¾" | 25" |
| HCSBF(R)(X)-48-F | 48⅝" | 49" | 16⅞" | 16½" |
| HCSBF(R)(X)-48-I | 48⅝" | 49" | 20⅞" | 20½" |
| HCSBF(R)(X)-48-S | 48⅝" | 49" | 24¾" | 25" |
| Model | Width | | Height | |
| Control Box | 14⅝" | | 7¾" | |

NOTE: Install Remote Box outside Heat Zone or damage will occur.





Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with these versatile shelves. These shelves are ideal for buffet lines or as 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 Control Box with 3' conduit and 6' cord and plug
- Simulated stone is Swanstone®



GRSSB-3618 in optional Bermuda Sand built into a Bermuda Sand simulated stone countertop

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 4" space.

Standard Control Box



Be sure to check out our
Hot/Cold and Cold only Built-In Shelves
for a seamless look

GLO-RAY BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES

| Model M | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|------------|---|-------------------------|-------|------------|------------------------|
| GRSSB-2418 | 25 $\frac{1}{8}$ " x 19 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " | 120 | 635 | NEMA 5-15P | 30 lbs. |
| GRSSB-3018 | 31 $\frac{1}{8}$ " x 19 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " | 120 | 780 | NEMA 5-15P | 43 lbs. |
| GRSSB-3618 | 37 $\frac{1}{8}$ " x 19 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " | 120 | 930 | NEMA 5-15P | 48 lbs. |
| GRSSB-4818 | 49 $\frac{1}{8}$ " x 19 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " | 120 | 1270 | NEMA 5-15P | 51 lbs. |
| GRSSB-6018 | 61 $\frac{1}{8}$ " x 19 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " | 120 | 1560 | NEMA 5-20P | 56 lbs. |
| GRSSB-7218 | 73 $\frac{1}{8}$ " x 19 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " | 120 | 1860 | NEMA 5-20P | 70 lbs. |

M Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Rectangular Heated Simulated Stone Shelf Built-In Models Feature:

Cord Location: Cord is attached to Control Box.

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 | BLACK | Black | COPPER | Antique Copper |
| GRAY | Gray Granite | WHITE | White Granite | | |
| NAVY | Navy Blue | GREEN | Hunter Green | | |

Simulated stone color – Non-standard colors are non-returnable – Night Sky standard –

| | | | |
|-----------------|----------------------|-----------------|--------------|
| SS-GGRAN | Gray Granite | SS-BSAND | Bermuda Sand |
| SS-NSKY | Night Sky (standard) | | |

GRSSB-FLUSH-ITC Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 $\frac{13}{32}$ "W x 7 $\frac{13}{16}$ "H x 4 $\frac{13}{16}$ "D)

GRSSB-FLUSH-TSTAT Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 $\frac{13}{32}$ "W x 7 $\frac{13}{16}$ "H x 4 $\frac{1}{16}$ "D)

COND-6 6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only

COND-10 10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only

GRSSB-REC Built-In Heated Simulated Stone Shelf with 1/2" Recessed Top (Increases total height of model to 2 $\frac{3}{4}$ "D)



GRSSB-FLUSH-ITC



GRSSB-FLUSH-TSTAT

COLORS AND FINISHES – INSIDE BACK COVER

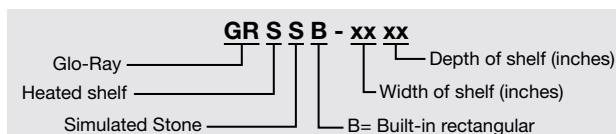
GRSSB, GRSB, GRSBF COUNTERTOP CUTOUT DIMENSIONS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|-----------------|--------------------|--------------------|--------------------|--------------------|
| GRS(S)B(F)-2418 | 24 $\frac{5}{8}$ " | 24 $\frac{7}{8}$ " | 18 $\frac{5}{8}$ " | 18 $\frac{7}{8}$ " |
| GRS(S)B(F)-3018 | 30 $\frac{5}{8}$ " | 30 $\frac{7}{8}$ " | 18 $\frac{5}{8}$ " | 18 $\frac{7}{8}$ " |
| GRS(S)B(F)-3618 | 36 $\frac{5}{8}$ " | 36 $\frac{7}{8}$ " | 18 $\frac{5}{8}$ " | 18 $\frac{7}{8}$ " |
| GRS(S)B(F)-4818 | 48 $\frac{5}{8}$ " | 48 $\frac{7}{8}$ " | 18 $\frac{5}{8}$ " | 18 $\frac{7}{8}$ " |
| GRS(S)B(F)-6018 | 60 $\frac{5}{8}$ " | 60 $\frac{7}{8}$ " | 18 $\frac{5}{8}$ " | 18 $\frac{7}{8}$ " |
| GRS(S)B(F)-7218 | 72 $\frac{5}{8}$ " | 72 $\frac{7}{8}$ " | 18 $\frac{5}{8}$ " | 18 $\frac{7}{8}$ " |

OPTIONAL GRSSB, GRSB, GRSBF CONTROL BOX CUTOUT DIMENSIONS

| Model | Width | Height | Depth |
|------------------------|-------------------|-------------------|-------------------|
| GRS(S)B(F)-FLUSH-ITC | 5 $\frac{7}{8}$ " | 6 $\frac{3}{8}$ " | 4 $\frac{3}{4}$ " |
| GRS(S)B(F)-FLUSH-TSTAT | 5 $\frac{7}{8}$ " | 6 $\frac{3}{8}$ " | 4" |

NOTE: Install Remote Box outside Heat Zone or damage will occur.



Built-In Rectangular Heated Base Glass Shelves

Hatco Built-In 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 (standard) trim mounting ring (*Designer* Black or White available)

- Includes Control Box with 3' conduit and 6' cord and plug
- Lighted On/Off rocker switch



HBGB-2418 with optional
Designer Black Trim Ring



HBGB-3618 with optional
White Glass and Trim Ring

NOTE: For any size HBGB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a HBGB-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 4" space.

BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

| Model ^M | Dimensions (W x D x H) | Voltage (Single Phase) | Watts | Plug | Approx. Ship Weight |
|--------------------|---|------------------------|-------|------------|---------------------|
| HBGB-2418 | 25 ³ / ₄ " x 19 ³ / ₄ " x 2 ¹ / ₄ " | 120 | 425 | NEMA 5-15P | 32 lbs. |
| HBGB-3018 | 31 ³ / ₄ " x 19 ³ / ₄ " x 2 ¹ / ₄ " | 120 | 525 | NEMA 5-15P | 37 lbs. |
| HBGB-3618 | 37 ³ / ₄ " x 19 ³ / ₄ " x 2 ¹ / ₄ " | 120 | 630 | NEMA 5-15P | 40 lbs. |
| HBGB-4818 ≈ | 49 ³ / ₄ " x 19 ³ / ₄ " x 2 ¹ / ₄ " | 120 | 850 | NEMA 5-15P | 50 lbs. |
| HBGB-6018 ≈ | 61 ³ / ₄ " x 19 ³ / ₄ " x 2 ¹ / ₄ " | 120 | 1050 | NEMA 5-15P | 63 lbs. |
| HBGB-7218 ≈ | 73 ³ / ₄ " x 19 ³ / ₄ " x 2 ¹ / ₄ " | 120 | 1260 | NEMA 5-15P | 74 lbs. |

^M Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F.

Hatco is not responsible for counter damage caused by heat from the warmer.

≈ Units 48" and larger are constructed of two equal sized pieces of glass which create a seam.

All Built-In Rectangular Heated Base Glass Shelf Models Feature:

Cord Location: Cord is attached to Control Box.

OPTIONS (available at time of purchase only)

Ceramic Glass Color – Black standard – Non-standard colors are non-returnable

HBGB-GLASS-WHT White

Bezel Color (Flush Mount Control Box, Bezel only) – Stainless Steel standard –

Non-standard colors are non-returnable –

HBGB-BESEL-BLACK Black

HBGB-BESEL-WHITE White

Trim Ring Color – Stainless Steel standard – Non-standard colors are non-returnable –

HBGB-TRIM-BLK *Designer* Black

HBGB-TRIM-WHITE White

HBGB-FLUSH-ITC Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6¹³/₃₂"W x 7¹³/₁₆"H x 4¹³/₁₆"D)

HBGB-FLUSH-TSTAT Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6¹³/₃₂"W x 7¹³/₁₆"H x 4¹/₈"D)

COND-6 6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only

COND-10 10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only

HBGB-REC Built-In Heated Base Glass Shelf with Recessed Top



Standard Control Box



HBGB-FLUSH-ITC



HBGB-FLUSH-TSTAT

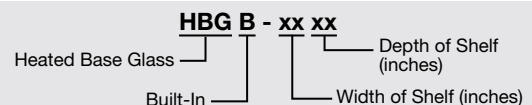
HBGB COUNTERTOP CUTOUT DIMENSIONS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|-----------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| HBGB-2418 | 24 ⁵ / ₈ " | 24 ⁷ / ₈ " | 18 ⁵ / ₈ " | 18 ⁷ / ₈ " |
| HBGB-3018 | 30 ⁵ / ₈ " | 30 ⁷ / ₈ " | 18 ⁵ / ₈ " | 18 ⁷ / ₈ " |
| HBGB-3618 | 36 ⁵ / ₈ " | 36 ⁷ / ₈ " | 18 ⁵ / ₈ " | 18 ⁷ / ₈ " |
| HBGB-4818 | 48 ⁵ / ₈ " | 48 ⁷ / ₈ " | 18 ⁵ / ₈ " | 18 ⁷ / ₈ " |
| HBGB-6018 | 60 ⁵ / ₈ " | 60 ⁷ / ₈ " | 18 ⁵ / ₈ " | 18 ⁷ / ₈ " |
| HBGB-7218 | 72 ⁵ / ₈ " | 72 ⁷ / ₈ " | 18 ⁵ / ₈ " | 18 ⁷ / ₈ " |

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

| Model | Width | Height | Depth |
|------------------|---------------------------------|---------------------------------|---------------------------------|
| HBGB-FLUSH-ITC | 5 ⁷ / ₈ " | 6 ³ / ₈ " | 4 ⁷ / ₈ " |
| HBGB-FLUSH-TSTAT | 5 ⁷ / ₈ " | 6 ³ / ₈ " | 4" |

NOTE: Install Remote Box outside Heat Zone or damage will occur.





Glo-Ray® Built-In Rectangular Recessed Top Aluminum Heated Shelves

Let Hatco add heat to your serving surface with the Glo-Ray Rectangular Heated Shelves Built-In with Recessed Top. This 1/2" recessed 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
- Includes Control Box with 3' conduit and 6' cord and plug

- Standard controller includes control thermostat, illuminated power switch and mounting brackets
- Thermostatically-controlled heated base
- For use in countertops up to 1 1/4" 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 4" 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 TOPALUMINUM HEATED SHELVES

| Model ^M | Dimensions W x D x H | Cut-Out Dimensions | | Voltage Single Phase | Watts | Approx. Ship Weight |
|--------------------|----------------------------|--------------------|-----------------|-------------------------|-------|------------------------|
| | | Min.-Max. Width | Min.-Max. Depth | | | |
| GRSB-24-F | 25 1/2" x 17" x 2 5/8" | 24 1/2"-24 3/4" | 16"-16 1/4" | 120 | 420 | 25 lbs. |
| GRSB-24-I | 25 1/2" x 21" x 2 5/8" | 24 1/2"-24 3/4" | 20"-20 1/4" | 120 | 550 | 28 lbs. |
| GRSB-24-O | 25 1/2" x 31 1/2" x 2 5/8" | 24 1/2"-24 3/4" | 30 1/2"-30 3/4" | 120 | 790 | 33 lbs. |
| GRSB-30-F | 31 1/2" x 17" x 2 5/8" | 30 1/2"-30 3/4" | 16"-16 1/4" | 120 | 505 | 25 lbs. |
| GRSB-30-I | 31 1/2" x 21" x 2 5/8" | 30 1/2"-30 3/4" | 20"-20 1/4" | 120 | 665 | 29 lbs. |
| GRSB-30-O | 31 1/2" x 31 1/2" x 2 5/8" | 30 1/2"-30 3/4" | 30 1/2"-30 3/4" | 120 | 950 | 37 lbs. |
| GRSB-36-F | 37 1/2" x 17" x 2 5/8" | 36 1/2"-36 3/4" | 16"-16 1/4" | 120 | 590 | 28 lbs. |
| GRSB-36-I | 37 1/2" x 21" x 2 5/8" | 36 1/2"-36 3/4" | 20"-20 1/4" | 120 | 780 | 30 lbs. |
| GRSB-36-O | 37 1/2" x 31 1/2" x 2 5/8" | 36 1/2"-36 3/4" | 30 1/2"-30 3/4" | 120 | 1110 | 37 lbs. |
| GRSB-42-F | 43 1/2" x 17" x 2 5/8" | 42 1/2"-42 3/4" | 16"-16 1/4" | 120 | 685 | 30 lbs. |
| GRSB-42-I | 43 1/2" x 21" x 2 5/8" | 42 1/2"-42 3/4" | 20"-20 1/4" | 120 | 885 | 37 lbs. |
| GRSB-42-O | 43 1/2" x 31 1/2" x 2 5/8" | 42 1/2"-42 3/4" | 30 1/2"-30 3/4" | 120 | 1270 | 46 lbs. |
| GRSB-48-F | 49 1/2" x 17" x 2 5/8" | 48 1/2"-48 3/4" | 16"-16 1/4" | 120 | 770 | 33 lbs. |
| GRSB-48-I | 49 1/2" x 21" x 2 5/8" | 48 1/2"-48 3/4" | 20"-20 1/4" | 120 | 1000 | 40 lbs. |
| GRSB-48-O | 49 1/2" x 31 1/2" x 2 5/8" | 48 1/2"-48 3/4" | 30 1/2"-30 3/4" | 120 | 1430 | 68 lbs. |
| GRSB-54-I | 55 1/2" x 21" x 2 5/8" | 54 1/2"-54 3/4" | 20"-20 1/4" | 120 | 1110 | 40 lbs. |
| GRSB-60-F | 61 1/2" x 17" x 2 5/8" | 60 1/2"-60 3/4" | 16"-16 1/4" | 120 | 950 | 40 lbs. |
| GRSB-60-I | 61 1/2" x 21" x 2 5/8" | 60 1/2"-60 3/4" | 20"-20 1/4" | 120 | 1220 | 43 lbs. |
| GRSB-60-O | 61 1/2" x 31 1/2" x 2 5/8" | 60 1/2"-60 3/4" | 30 1/2"-30 3/4" | 120 | 1750 | 64 lbs. |
| GRSB-66-I | 67 1/2" x 21" x 2 5/8" | 66 1/2"-66 3/4" | 20"-20 1/4" | 120 | 1330 | 49 lbs. |
| GRSB-72-F | 73 1/2" x 17" x 2 5/8" | 72 1/2"-72 3/4" | 16"-16 1/4" | 120 | 1130 | 43 lbs. |
| GRSB-72-I | 73 1/2" x 21" x 2 5/8" | 72 1/2"-72 3/4" | 20"-20 1/4" | 120 | 1440 | 50 lbs. |
| GRSB-72-O | 73 1/2" x 31 1/2" x 2 5/8" | 72 1/2"-72 3/4" | 30 1/2"-30 3/4" | 208, 240 | 2070 | 68 lbs. |

^M Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Glo-Ray Built-In Rectangular Recessed Top Aluminum Heated Shelf Models Feature:

Plugs: All models ending in -F and -I and models 24" through 48" wide ending in -O: NEMA 5-15P.

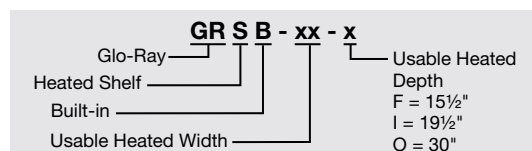
GRSB-60-O: NEMA 5-20P.

GRSB-72-O: NEMA 6-15P.

Usable Heated Shelf Space: Subtract 1 1/2" from both width and depth of unit.

Cord Location: Cord is attached to Control Box.

OPTIONS AND ACCESSORIES – PAGE 151



NOTE: Install Remote Box outside Heat Zone or damage will occur.



A **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 –

| | |
|---------------|----------------|
| RED | Warm Red |
| WHITE | White Granite |
| COPPER | Antique Copper |
| BLACK | Black |
| NAVY | Navy Blue |
| GRAY | Gray Granite |
| GREEN | Hunter Green |

| | |
|-------------------------|---|
| GRSB-FLUSH-ITC | Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 ¹³ / ₃₂ "W x 7 ¹³ / ₁₆ "H x 4 ¹³ / ₁₆ "D) |
| GRSB-FLUSH-TSTAT | Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 ¹³ / ₃₂ "W x 7 ¹³ / ₁₆ "H x 4 ¹³ / ₁₆ "D) ▼ |
| COND-6 | 6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only |
| COND-10 | 10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only |

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 –

| | |
|-------------------|--------------------|
| GRSB-CD-24 | For GRSB-24 models |
| GRSB-CD-30 | For GRSB-30 models |
| GRSB-CD-36 | For GRSB-36 models |
| GRSB-CD-42 | For GRSB-42 models |
| GRSB-CD-48 | For GRSB-48 models |
| GRSB-CD-54 | For GRSB-54 models |
| GRSB-CD-60 | For GRSB-60 models |
| GRSB-CD-66 | For GRSB-66 models |
| GRSB-CD-72 | For GRSB-72 models |

Stainless Steel Rods – sold individually –

| | |
|-------------------|-------------------|
| GRSB-DIV-F | For F depth units |
| GRSB-DIV-I | For I depth units |
| GRSB-DIV-O | For O depth units |

▼ See page 148 for Control Box cutout dimensions

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

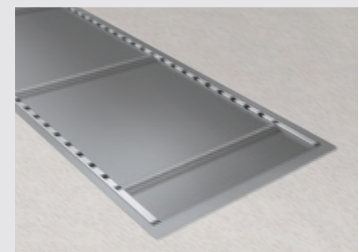
GRSB-72-I with Channel Dividers (vertical, with notches) and Rods (horizontal)



GRSB-FLUSH-ITC



GRSB-FLUSH-TSTAT



NOTE: Install Remote Box outside Heat Zone or damage will occur.



Glo-Ray® Built-In Rectangular Flush Top Aluminum Heated Shelves

Add heat to your serving surface with the Glo-Ray Rectangular Heated Shelf Built-In with Flush Top. The Hardcoat Aluminum surface and blanket-type element provides uniform heat to extend your food holding time.

- Uniform heat distribution with Hardcoat Aluminum surface and blanket-type element
- Includes Control Box with 3' conduit and 6' cord and plug
- Thermostatically-controlled heated base
- Standard controller includes control thermostat, illuminated power switch and mounting brackets
- Model widths from 25½" to 73½"
- Optional Stainless Steel surface
- For use in countertops up to 1¼" thick



GRSBF-60-0 built into a Bermuda Sand simulated stone countertop with accessory pans, shown below a **GR2AL-96D** Strip Heater in Designer Black with optional Sneeze Guards

GLO-RAY BUILT-IN RECTANGULAR FLUSH TOP ALUMINUM HEATED SHELVES

| | Dimensions | Cut-Out Dimensions | | Voltage | Approx. Ship Weight | |
|------------|-------------------|--------------------|-----------------|--------------|---------------------|---------|
| Model M | W x D x H | Min.-Max. Width | Min.-Max. Depth | Single Phase | Watts | Weight |
| GRSBF-24-F | 25½" x 17" x 2¼" | 24½"-24¾" | 16"-16¼" | 120 | 420 | 28 lbs. |
| GRSBF-24-I | 25½" x 21" x 2¼" | 24½"-24¾" | 20"-20¼" | 120 | 550 | 27 lbs. |
| GRSBF-24-S | 25½" x 25½" x 2¼" | 24½"-24¾" | 24½"-24¾" | 120 | 680 | 32 lbs. |
| GRSBF-24-O | 25½" x 31½" x 2¼" | 24½"-24¾" | 30½"-30¾" | 120 | 790 | 35 lbs. |
| GRSBF-30-F | 31½" x 17" x 2¼" | 30½"-30¾" | 16"-16¼" | 120 | 505 | 24 lbs. |
| GRSBF-30-I | 31½" x 21" x 2¼" | 30½"-30¾" | 20"-20¼" | 120 | 665 | 30 lbs. |
| GRSBF-30-S | 31½" x 25½" x 2¼" | 30½"-30¾" | 24½"-24¾" | 120 | 815 | 33 lbs. |
| GRSBF-30-O | 31½" x 31½" x 2¼" | 30½"-30¾" | 30½"-30¾" | 120 | 950 | 37 lbs. |
| GRSBF-36-F | 37½" x 17" x 2¼" | 36½"-36¾" | 16"-16¼" | 120 | 590 | 32 lbs. |
| GRSBF-36-I | 37½" x 21" x 2¼" | 36½"-36¾" | 20"-20¼" | 120 | 780 | 30 lbs. |
| GRSBF-36-S | 37½" x 25½" x 2¼" | 36½"-36¾" | 24½"-24¾" | 120 | 950 | 35 lbs. |
| GRSBF-36-O | 37½" x 31½" x 2¼" | 36½"-36¾" | 30½"-30¾" | 120 | 1110 | 37 lbs. |
| GRSBF-42-F | 43½" x 17" x 2¼" | 42½"-42¾" | 16"-16¼" | 120 | 685 | 38 lbs. |
| GRSBF-42-I | 43½" x 21" x 2¼" | 42½"-42¾" | 20"-20¼" | 120 | 885 | 32 lbs. |
| GRSBF-42-S | 43½" x 25½" x 2¼" | 42½"-42¾" | 24½"-24¾" | 120 | 1090 | 40 lbs. |
| GRSBF-42-O | 43½" x 31½" x 2¼" | 42½"-42¾" | 30½"-30¾" | 120 | 1270 | 48 lbs. |
| GRSBF-48-F | 49½" x 17" x 2¼" | 48½"-48¾" | 16"-16¼" | 120 | 770 | 35 lbs. |
| GRSBF-48-I | 49½" x 21" x 2¼" | 48½"-48¾" | 20"-20¼" | 120 | 1000 | 40 lbs. |
| GRSBF-48-S | 49½" x 25½" x 2¼" | 48½"-48¾" | 24½"-24¾" | 120 | 1225 | 42 lbs. |
| GRSBF-48-O | 49½" x 31½" x 2¼" | 48½"-48¾" | 30½"-30¾" | 120 | 1430 | 48 lbs. |
| GRSBF-54-I | 55½" x 21" x 2¼" | 54½"-54¾" | 20"-20¼" | 120 | 1110 | 41 lbs. |
| GRSBF-60-F | 61½" x 17" x 2¼" | 60½"-60¾" | 16"-16¼" | 120 | 950 | 41 lbs. |
| GRSBF-60-I | 61½" x 21" x 2¼" | 60½"-60¾" | 20"-20¼" | 120 | 1220 | 48 lbs. |
| GRSBF-60-S | 61½" x 25½" x 2¼" | 60½"-60¾" | 24½"-24¾" | 120 | 1500 | 55 lbs. |
| GRSBF-60-O | 61½" x 31½" x 2¼" | 60½"-60¾" | 30½"-30¾" | 120 | 1750 | 64 lbs. |
| GRSBF-66-I | 67½" x 21" x 2¼" | 66½"-66¾" | 20"-20¼" | 120 | 1330 | 49 lbs. |
| GRSBF-72-F | 73½" x 17" x 2¼" | 72½"-72¾" | 16"-16¼" | 120 | 1130 | 44 lbs. |
| GRSBF-72-I | 73½" x 21" x 2¼" | 72½"-72¾" | 20"-20¼" | 120 | 1440 | 52 lbs. |
| GRSBF-72-S | 73½" x 25½" x 2¼" | 72½"-72¾" | 24½"-24¾" | 120 | 1750 | 59 lbs. |
| GRSBF-72-O | 73½" x 31½" x 2¼" | 72½"-72¾" | 30½"-30¾" | 208, 240 | 2070 | 68 lbs. |

M Recommended for use in a metallic countertop. For other surfaces, verify the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Glo-Ray Built-In Rectangular Flush Top Aluminum Heated Shelf Models Feature:

Plugs: All models ending in -F and -I and models 24" through 48" wide ending in -S and -O: NEMA 5-15P.

GRSBF-60-S, GRSBF-60-O and GRSBF-72-S: NEMA 5-20P. GRSBF-72-O: NEMA 6-15P.

Usable Heated Shelf Space: Width of unit minus 1½" x depth of unit minus 1½". Cord Location: Cord is attached to Control Box.



Standard Control Box

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 approx a 4" space.

NOTE: Install Remote Box outside Heat Zone or damage will occur.



GRSBF-FLUSH-ITC



GRSBF-FLUSH-TSTAT

OPTIONS (available at time of purchase only)

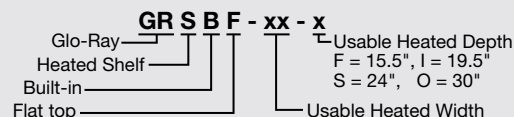
Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

| | RED | WHITE | BLACK | NAVY |
|--------------------------|--|---------------|----------------|-----------|
| | Warm Red | White Granite | Black | Navy Blue |
| | GRAY | Gray Granite | GREEN | COPPER |
| | | Hunter Green | Antique Copper | |
| GRSBF-SS | Stainless Steel surface in lieu of Hardcoat Aluminum (GRSBF models only) | | | |
| GRSBF-FLUSH-ITC | Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 ¹³ / ₃₂ " W x 7 ¹³ / ₁₆ " H x 4 ¹³ / ₁₆ " D) ▼ | | | |
| GRSBF-FLUSH-TSTAT | Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 ¹³ / ₃₂ " W x 7 ¹³ / ₁₆ " H x 4 ¹³ / ₁₆ " D) ▼ | | | |
| COND-6 | 6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only | | | |
| COND-10 | 10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only | | | |

▼ See page 148 for Control Box cutout dimensions

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



Drawer Warmers

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



HDWTC-2 pg. 154



HDW-2 with 6" deep food pans pg. 155



HDW-2B in optional *Designer Warm Red* pg. 155



HDW-1.5R2 with optional touchscreen control
pg. 155



CDW-3N pg. 157



HRDW-2U-1 with standard utensil well and
utensil pan (lid and pot not included) pg. 158

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 provides individual temperature control and hold timer for each drawer with 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
- 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 removeable 4" plastic legs

HDWTC-2
shown with Accessory 2" casters
(4" plastic legs are standard)



HEATED DRAWER WARMERS WITH TOP CONTROL

| Model | Dimensions** W x D x H | Voltage | Watts | Plug | Approx. Ship Weight |
|---------|--|---------|-------|------------|------------------------|
| HDWTC-1 | 24 $\frac{1}{2}$ " x 25 $\frac{5}{8}$ " x 11 $\frac{11}{16}$ " | 120 | 353 | NEMA 5-15P | 120 lbs |
| HDWTC-2 | 24 $\frac{1}{2}$ " x 25 $\frac{5}{8}$ " x 20 $\frac{1}{8}$ " | 120 | 704 | NEMA 5-15P | 178 lbs |
| HDWTC-3 | 24 $\frac{1}{2}$ " x 25 $\frac{5}{8}$ " x 28 $\frac{7}{16}$ " | 120 | 1055 | NEMA 5-15P | 217 lbs |

** Add 1 $\frac{3}{8}$ " to depth for drawer handle. Height does not include standard 4" plastic legs.

All Heated Drawer Warmers with Top Control Models Feature:

Models Shipped with: One 6" deep food pan per drawer, 4" plastic legs, 6' cord and plug.
Cord Location: top, back-left side, recessed to protect plug.

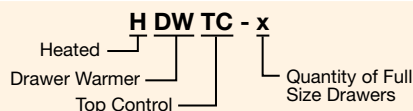
OPTIONS (available at time of purchase only)

OS-PAN Oversized Drawer Frame and Pan (20" x 15" x 5") in lieu of standard Drawer with Pan

ACCESSORIES (available for purchase at any time)

| | |
|---------------------|---|
| HDW-TRIVET | Custom trivet raises food product $\frac{1}{2}$ " off bottom of full size pan (17 $\frac{1}{2}$ " x 9 $\frac{1}{2}$ " x $\frac{1}{2}$ ") |
| HDW 6" LEG | 6" adjustable stainless steel Legs |
| HDW-CASTER-2 | 2" Dia. Casters – all swivel, 2 lock – adds 2 $\frac{1}{2}$ " to height of unit |
| HDW-CASTER-3 | 3" Dia. Locking Casters – all swivel, all lock – adds 4 $\frac{1}{4}$ " to height of unit |
| HDW-CASTER-5 | 5" Dia. Locking Casters – all swivel, all lock – adds 6 $\frac{1}{4}$ " to height of unit |

FOOD PANS AND TRIVETS – PAGE 245



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 or 1-, 2- or 3-drawer built-in models
- Completely insulated individual cavities provide maximum energy efficiency (excludes HDW-1R2, -2R2)
- Each drawer has a food pan, recessed individual thermostatic control, temperature monitor, vent slides and power switch
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Available with: oversized drawer frame, biscuit pan drawer, chip guard, casters, 6" adjustable stainless steel legs, water/spillage pan and splash baffle
- Standard width Drawer Warmer pans lift straight out of drawer (HDW-1N, -2N, -3N and HDW-1R2, -1.5R2, -2R2 models requiring tipping the pan to install)



HDW-3B

HDW-2 with
Accessory
6" stainless
steel legsHDW-2R2 with optional
touchscreen controlHDW-1.5R2
with optional
touchscreen control

FREESTANDING DRAWER WARMERS

| Model | Dimensions↔ W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|--------|--------------------------|-------------------------|-------|---------------------------|
| HDW-1 | 29½" x 22½" x 11" | 120, 208, 240 | 450 | 97 lbs. |
| HDW-2 | 29½" x 22½" x 21½" | 120, 208, 240 | 900 | 168 lbs. |
| HDW-3 | 29½" x 22½" x 31¼" | 120, 208, 240 | 1350 | 232 lbs. |
| HDW-4* | 29½" x 22½" x 41½" | 120, 208, 240 | 1800 | 296 lbs. |
| HDW-1N | 20⅞" x 27" x 11" | 120, 208, 240 | 450 | 83 lbs. |
| HDW-2N | 20⅞" x 27" x 21½" | 120, 208, 240 | 900 | 168 lbs. |
| HDW-3N | 20⅞" x 27" x 31¼" | 120, 208, 240 | 1350 | 223 lbs. |

↔ Add 1⅞" to depth for drawer handle. Height does not include standard 4" plastic legs.
* Not available for Canada.

All Freestanding Drawer Warmer Models Feature:

Plug: NEMA 5-15P. (208 and 240V use NEMA 6-15P).

HDW-4 Shipped with: 6" stainless steel legs.

Models Shipped with: One 6" deep food pan per drawer, 4" plastic legs, 6' 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 |
|-----------|--------------------------|-------------------------|-------|---------------------------|
| HDW-1R2 | 28⅞" x 16⅝" x 10⅞" | 120 | 690 | 90 lbs. |
| HDW-1.5R2 | 28⅞" x 16½" x 15½" | 120 | 990 | 112 lbs. |
| HDW-2R2 | 28⅞" x 16⅝" x 20" | 120 | 1290 | 135 lbs. |

↔ Add 1⅞" to depth for drawer handle. Height does not include standard 4" plastic legs.

All Split Drawer Warmer Models Feature:

Plug: NEMA 5-15P.

HDW-1R2 shipped with: Two 2½" deep food pans, 4" legs, 6' cord and plug.

HDW-1.5R2 shipped with: Three 2½" deep food pans, 4" legs, 6' cord and plug.

HDW-2R2 shipped with: Four 2½" deep food pans, 4" legs, 6' cord and plug.

Pan Capacity: 20¼"W x 12¼"D x 2½"H.

Cord Location: Back of unit, lower left corner.

BUILT-IN DRAWER WARMERS

| Model | Dimensions↔ W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|---------|--------------------------|-------------------------|-------|---------------------------|
| HDW-1B | 28¼" x 22⅝" x 9⅞" | 120, 208, 240 | 450 | 88 lbs. |
| HDW-2B | 28¼" x 22⅝" x 20" | 120, 208, 240 | 900 | 159 lbs. |
| HDW-3B | 28¼" x 22⅝" x 30⅞" | 120, 208, 240 | 1350 | 232 lbs. |
| HDW-1BN | 19½" x 26¼" x 9⅞" | 120, 208, 240 | 450 | 88 lbs. |
| HDW-2BN | 19½" x 26¼" x 20" | 120, 208, 240 | 900 | 159 lbs. |
| HDW-3BN | 19½" x 26¼" x 30⅞" | 120, 208, 240 | 1350 | 232 lbs. |

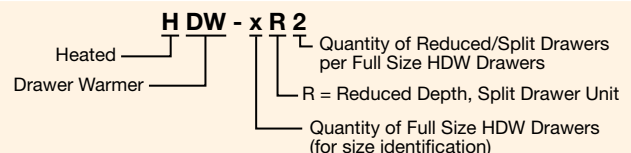
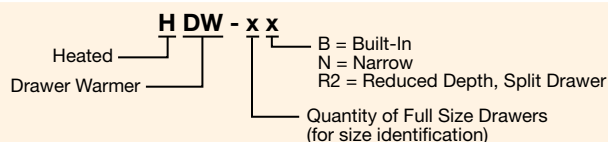
↔ Add 1⅞" to depth for drawer handle. Width and Height excludes front mounting flange.

All Built-In Drawer Warmer Models Feature:

Conduit: 4' flexible conduit.

Models Shipped with: One 6" deep food pan per drawer.

OPTIONS AND ACCESSORIES – PAGE 156



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

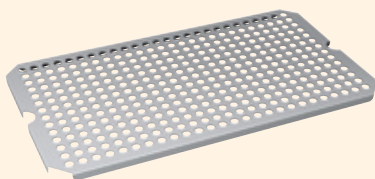
| | |
|-------------------|--|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| HDW-TTC | Temperature Control Timer – 6-channel control touchscreen display |
| OS-PAN | Oversized Drawer Frame and Pan (20" x 15" x 5") in lieu of standard Drawer with Pan, standard width models only (excludes HDW-1R2, -1.5R2, -2R2) |
| BIS DRAWER | Biscuit Pan Drawer – accommodates two 18" x 13" Half-Size Sheet Pans (not included) in lieu of standard Drawer with Pan, standard width models only (excludes HDW-1R2, -1.5R2, -2R2) |
| HDW-CHIP | Chip Guard (excludes HDW-1R2, -1.5R2, -2R2) |
| RD-NOVENT | No Drawer Vents (HDW-1R2, -1.5R2, -2R2 only) |

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" |
| HDW 6" LEG | 6" Adjustable Stainless Steel Legs, standard on HDW-4 (excludes HDW-1R2, -1.5R2, -2R2) |
| HDW-CASTER-2 | 2" Dia. Casters – all swivel, 2 lock – adds 2½" to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2) |
| HDW-CASTER-3 | 3" Dia. Locking Casters – all swivel, all lock – adds 4¼" to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2) |
| HDW-CASTER-5 | 5" Dia. Locking Casters – all swivel, all lock – adds 6¼" to height of unit (excludes HDW-1R2, -1.5R2, -2R2) |
| HDW-SPILL | Water/Spillage Pan – one per drawer (excludes HDW-1R2, -1.5R2, -2R2 and BIS Drawer, and OS-Pan Options) |
| HDW-SPLASH | Splash Baffle – one per drawer (excludes HDW-1R2, -1.5R2, -2R2 and BIS Drawer, and OS-Pan Options) |

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



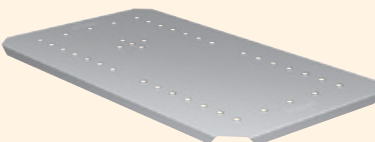
HDW-TRIVET



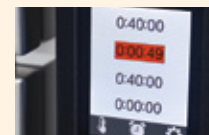
CASTERS
HDW-CASTER-2 all swivel, 2 lock
HDW-CASTER-3 all swivel, all lock
HDW-CASTER-5 all swivel, all lock



HDW 6" LEG



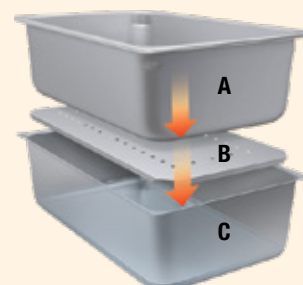
HDW-SPLASH



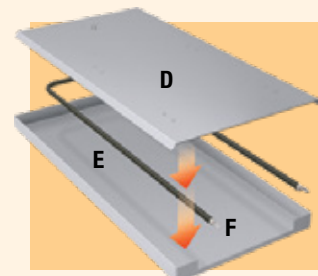
HDW-TTC Option
Shown: Temperature adjustment and timer touchscreen control



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 ¼" 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, durable chrome handles that 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.



CDW-3N

CONVECTED DRAWER WARMER

| Model | Dimensions [↔] W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|--------|---|-------------------------|-------|------------------------|
| CDW-3N | 16 ⁵ / ₈ " x 28 ³ / ₃₂ " x 27 ¹ / ₂ " | 120 | 1015 | 179 lbs. |

↔ Add 1³/₈" to depth for drawer handle. Height does not include casters, which add 2¹/₂" to height.

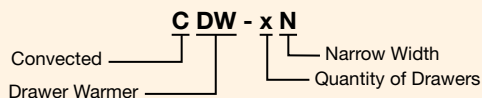
All Convected Drawer Warmer Models Feature:

Plug: NEMA 5-15P.

Models Shipped with: One 6" deep food pan per drawer, low profile 2" diameter casters, 6' cord and plug.

Cord Location: Back of unit, top right corner.

FOOD PANS AND TRIVETS – PAGE 245



Heated Rice Drawer Warmers

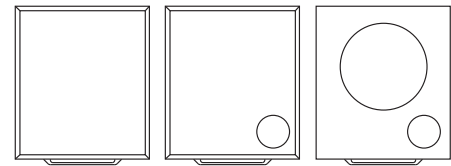
Hatco's Heated Rice Drawer Warmers are designed to keep rice hot and at desired consistency until served.

It holds rice in the same pot it's prepared in, reducing pan-to-pan transfer time and labor.

With a digital electronic temperature control, this unit provides even heat throughout the holding cavity. With all around insulation, these drawer warmers provide excellent energy efficiency.

- Drawers accept Panasonic 23 cup rice pots (pots and lids not available)
- Drawers accept Town 30 cup rice pots with accessory Town 30 cup pot drawer adapters (pots and lids not available)
- Allows one pot per drawer of cooked rice for long term holding, with the option of serving from third pot in top heated well (HRDW-2U-1 only)

- Stainless steel construction, including back panel, handles the rigors of daily kitchen use
- Heavy-duty drawers and robust telescopic drawer slides makes pan removal easy and efficient
- Stainless steel utensil well and utensil pan included with HRDW-2U and HRDW-2U-1 models only
- Adjustable t-stat with knob for optimal rice holding in top well (HRDW-2U-1 only)
- Raised beveled edge on top of HRDW-2, HRDW-2U models only



HRDW-2

HRDW-2U

HRDW-2U-1

HRDW-2U-1 with accessory hinged lid and standard utensil well and utensil pan

HEATED RICE DRAWER WARMERS

| Model | Dimensions** W x D x H | Voltage Single Phase | Watts | Amps | Approx. Ship Weight |
|-----------|---------------------------|-------------------------|-------|------|------------------------|
| HRDW-2 | 20¼" x 22⅜" x 35⅝" | 120 | 700 | 5.8 | 153 lbs. |
| HRDW-2U | 20¼" x 22⅜" x 35⅝" | 120 | 700 | 5.8 | 150 lbs. |
| HRDW-2U-1 | 20¼" x 22⅜" x 35⅝" | 120 | 1150 | 9.6 | 150 lbs. |

↔ Add 1⅜" to depth for drawer handle. Height does not include standard casters, which add 2.5" to height of unit

All Heated Rice Drawer Warmer Models Feature:

Plug: NEMA 5-15P.

Models Shipped with: Utensil pan (HRDW-2U and HRDW-2U-1 only), 4" casters, 6' cord and plug.

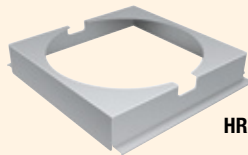
Cord Location: Back of unit, upper left corner.

ACCESSORIES (available for purchase at any time)

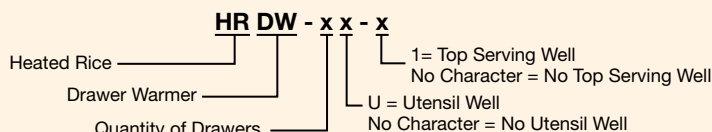
| | |
|-------------|--|
| HRDW-LID | Hinged aluminum lid for top rice well (HRDW-2U-1 only) |
| HRDW-TOWN30 | One Drawer Adapter for Town 30 cup rice pots (one per drawer required) |



HRDW-LID



HRDW-TOWN30



Merchandisers

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



FS3HAC-2426 signs not included pg. 160



PDH-55T and **PSH-55D** shown on operator side pg. 162



GRPWS-4818T with base heat only (signs not included) pg. 163



GR2SDS-48D Designer Merchandiser with standard Black inset panels and corner caps pg. 168



HZMS-36D in standard Designer Black and optional Red LED accent lighting pg. 171



GR3SDS-27TCT in optional Designer Gray Granite pg. 175



GRCMW-1DH in optional Bermuda Sand pg. 176



GRCD-2PD with optional self-closing flip-up doors and Designer Warm Red pg. 177



FSCDH-2PD in standard Designer Black, sign holder (sign not included), 3-sided skirt, perforated shelf, and Simulated Stone Night Sky base. pg. 179

Flav-R-Savor® Heated Air Curtain Merchandisers

The newest models of our patented Flav-R-Savor® Heated Air Curtain Merchandisers has no front doors, allowing customers easy access to fresh hot products. Heated air at the front of the cabinet is forced downward, forming a "curtain" of heated air. The heated air is then drawn toward the rear of the cabinet, warming each shelf gently and evenly.

- Perfect for wrapped or unwrapped food product.
- Consistent even temperatures result in longer quality hold times compared to traditional merchandisers
- The air temperature range is 70° - 175°F
- Easy to use digital controls
- Standard *Designer* Powercoat Black finish inside and outside for an uniform and sleek look to compliment any décor
- LED lighting on top front and sides, to create balanced lighting which showcases food product
- Removable shelves can be installed to be slanted or horizontal, with removable sign holders on each
- Front crumb tray lifts and pivots, and removable glass sides make for easy upkeep



FS3HAC-2426 with optional square side cut-outs and top sign holder (signs not included)



FS3HAC-3626 shelf signs not included



FS3HAC-4226 with optional tiered shelves

HEATED AIR CURTAIN MERCHANDISERS

| Model | Dimensions (W x D x H) height includes legs | Shelf Dimensions W x D | Voltage | Watts | Amps | Plugs | Approx. Ship Weight |
|--------------------|--|---------------------------|-------------|-------|------|-------------|---------------------|
| FS3HAC-2426 | 24" x 27 $\frac{1}{2}$ " x 38" | 20 $\frac{1}{2}$ " x 17" | 120 | 1800 | 15.0 | NEMA 5-15P* | 183 lbs. |
| FS3HAC-3026 | 30" x 27 $\frac{1}{2}$ " x 38" | 26 $\frac{1}{2}$ " x 17" | 120/208-240 | 3340 | 13.8 | NEMA 14-20P | 211 lbs. |
| FS3HAC-3626 | 36" x 27 $\frac{1}{2}$ " x 38" | 32 $\frac{1}{2}$ " x 17" | 120/208-240 | 3340 | 13.8 | NEMA 14-20P | 227 lbs. |
| FS3HAC-4226 | 42" x 27 $\frac{1}{2}$ " x 38" | 38" x 17" | 120/208-240 | 3430 | 14.3 | NEMA 14-20P | 274 lbs. |

* Canadian Model uses NEMA 5-20P.

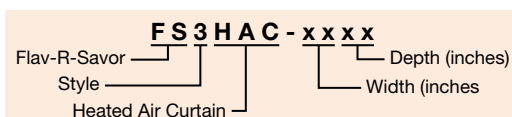
All Heated Air Curtain Merchandiser Models Feature:

Models Shipped with: **FS3HAC-2426, -3026:** One, swing-out left hinged rear door, three removeable shelves with sign holder in front, crumb tray, 4" legs and a 6' cord and plug.

FS3HAC-3626, -4226: Sliding glass rear door, three removeable shelves with sign holder in front, crumb tray, 4" legs and a 6' cord and plug.

Cord Location: Servers side, bottom left.

OPTIONS AND ACCESSORIES – PAGE 161





FS3HAC-2426 with optional square side cut-outs and top sign holder (signs not included)

OPTIONS (available at time of purchase only)

| | |
|------------------------|--|
| SIDECONTROL | Right- or Left-Hand Side Controls - must specify side at time of order |
| RTHGDOOR | Right Hinged Access Door in lieu of Left Hinged Access Door (FS3HAC-2426, -3026 models only) |
| TIERSHelves | Tiered shelves in lieu of standard depth shelves |
| PRODSTOP-STDSh | Side product stops for standard depth shelves |
| PRODSTOP-TIERSh | Side product stops for tiered shelves |
| SQSIDEPanel | Square side cut-outs in lieu of curved side cut outs |
| SIGN24 | Sign Holder for the FS3HAC-2426. Sign dimensions: 23 ³ / ₈ " x 6 ³ / ₄ " |
| SIGN30 | Sign Holder for the FS3HAC-3026. Sign dimensions: 29 ¹ / ₈ " x 6 ³ / ₄ " |
| SIGN36 | Sign Holder for the FS3HAC-3626. Sign dimensions: 35 ¹ / ₈ " x 6 ³ / ₄ " |
| SIGN42 | Sign Holder for the FS3HAC-4226. Sign dimensions: 41 ¹ / ₈ " x 6 ³ / ₄ " |
| LOCKPLUG | NEMA L14-20P Locking plug in lieu of NEMA 14-20P (FS3HAC-3026, -3626, -4226 units only) |

Side Stops/Divider Rails – Kits for order at time of purchase only –

| | |
|-------------------|--|
| RAIL-STD24 | 15 rails for 24 standard model (5 per shelf) |
| RAIL-STD30 | 18 rails for 30 standard model (6 per shelf) |
| RAIL-STD36 | 21 rails for 36 standard model (7 per shelf) |
| RAIL-STD42 | 24 rails for 42 standard model (8 per shelf) |
| RAIL-TR24 | 15 rails for 24 tiered model (5 per shelf) |
| RAIL-TR30 | 18 rails for 30 tiered model (6 per shelf) |
| RAIL-TR36 | 21 rails for 36 tiered model (7 per shelf) |
| RAIL-TR42 | 24 rails for 42 tiered model (8 per shelf) |

ACCESSORIES (available for purchase at any time)

Side Stops/Divider Rails – sold Individually –

| | |
|------------------------|---|
| RAIL-TOPT-BLACK | Top tiered shelf in <i>Designer Black</i> |
| RAIL-MIDT-BLACK | Middle tiered shelf in <i>Designer Black</i> |
| RAIL-STD-BLACK | Standard shelf and tiered bottom shelf in <i>Designer Black</i> |



RAIL-MIDT-BLACK Use as side stops or divider rails

Product Heated Shelves

Perfect for sliced pizza sales on the bottom, and boxed carry-out pizzas on the top. Durable stainless steel construction with blanket elements on all shelf bases make for easy cleaning. The bottom, three shelf PDH-55T has energy efficient LED lights to showcase food to customers and encouraging impulse sales. The top dual shelf PSH-55D holds the carry-out orders.

PDH-55T (bottom three-shelf unit)

- Holds up to nine, 18" diameter pizzas
- Base and overhead heat for consistent and accurate holding of unwrapped pizzas for impulse sales
- Optional front glass for easy viewing by the customer
- Single on/off switch to control temperature for all shelves
- Standard side panel glass swings out for easy cleaning

PSH-55D (top two-shelf unit)

- Enclosed except for operator side, with base heat only, for boxed carry out sales
- Single on/off switch to control temperature for all shelves
- Customer side can be used for magnetic signage (signs not included)
- Brackets and cord clips included to attach to the top of the PDH-55T



Customer side shown
PSH-55D top unit
PSD-55T bottom unit with optional front glass panels



Operator side shown
PSH-55D top unit
PSD-55T bottom unit with optional front glass panels

PRODUCT HEATED SHELVES

| Model | Dimensions W x D x H | Usable Heated Shelf Space (W x D) | Voltage | Watts | Amps | Plug | Approx. Ship Weight |
|---------------------|--|---|-------------|-------|------|---------------|------------------------|
| Dual Shelf | | | | | | | |
| PSH-55D | 54 $\frac{5}{8}$ " x 20" x 16" | 51 $\frac{1}{2}$ " x 18 $\frac{3}{4}$ " | 120 | 300 | 2.54 | NEMA 5-15P | 193 lbs. |
| Triple Shelf | | | | | | | |
| PDH-55T | 54 $\frac{1}{2}$ " x 20 $\frac{1}{8}$ " x 31 $\frac{1}{8}$ " ‡ | 51 $\frac{1}{2}$ " x 18 $\frac{3}{4}$ " | 120/208-240 | 4100 | 17.5 | NEMA L14-20P* | 168 lbs. |

‡ Height includes 2.5" legs.

* Canadian models use NEMA 14-30 or NEMA L14-30.

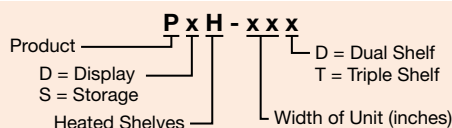
All Product Heated Shelf Models Feature:

Cord Location: **PSH-55D**: Server side, bottom right

PDH-55T: Server side, bottom right on base.

OPTIONS (available at time of purchase only)

GLSSPNL Glass Panels on customer side on PDH-55T only



Glo-Ray® Pizza Warmers

Convenient for self-serve and quick-serve areas. The Hatco Glo-Ray® Pizza Warmers with base heat only hold boxed or bagged pizzas. Available in one, two, three or four shelf configuration, perfect for high volume applications.

- Box stop doubles as the sign holder (signs not included), a standard feature (excluding base only unit)
- Constructed of aluminum and stainless steel with tempered glass side panels (excluding base only unit)
- Separate power switch for each thermostatically-controlled shelf
- Dual and Triple Shelf units have LED lights, Quadruple Shelf units have incandescent lights



GRPWS-2424
with base heat only



GRPWS-2418D
(signs not included)



GRPWS-2424T
with optional
Designer Black



GRPWS-2418Q
(signs not included)

SLANT DISPLAY WARMERS WITH BASE HEAT ONLY

| Model | No. of Bulbs, Divider Rods | Dimensions (W x D x H) <i>Height includes legs</i> | Voltage Single Phase | Usable Heated Shelf Space (W x D) | Watts | Plug | Approx. Ship Weight |
|------------------------|-------------------------------|--|-------------------------|---|-------|--------------|------------------------|
| Base Only | | | | | | | |
| GRPWS-2424 ‡ | 0,5 | 23 ¹ / ₈ " x 25" x 7 ⁷ / ₈ " | 120 | 22 ¹ / ₂ " x 21" | 345 | NEMA 5-15P | 40 lbs. |
| GRPWS-3624 ‡ | 0,7 | 35 ¹ / ₈ " x 25" x 7 ⁷ / ₈ " | 120 | 34 ¹ / ₂ " x 21" | 505 | NEMA 5-15P | 45 lbs. |
| GRPWS-4824 | 0,9 | 47 ¹ / ₈ " x 25" x 10 ³ / ₈ " | 120 | 46 ¹ / ₂ " x 21" | 660 | NEMA 5-15P | 60 lbs. |
| Dual Shelf | | | | | | | |
| GRPWS-2418D | 4,0 | 23 ⁷ / ₈ " x 20 ¹ / ₈ " x 22 ⁵ / ₈ " | 120 | 22 ¹ / ₂ " x 17 ³ / ₄ " | 720 | NEMA 5-15P | 76 lbs. |
| GRPWS-3618D | 6,0 | 35 ⁷ / ₈ " x 20 ¹ / ₈ " x 22 ⁵ / ₈ " | 120 | 34 ¹ / ₂ " x 17 ³ / ₄ " | 1080 | NEMA 5-15P | 91 lbs. |
| GRPWS-4818D ✓ | 8,0 | 47 ⁷ / ₈ " x 20 ¹ / ₈ " x 22 ⁵ / ₈ " | 120 | 46 ¹ / ₂ " x 17 ³ / ₄ " | 1440 | NEMA 5-20P | 136 lbs. |
| GRPWS-2424D | 4,0 | 23 ⁷ / ₈ " x 26 ¹ / ₈ " x 23 ³ / ₈ " | 120 | 22 ¹ / ₂ " x 23 ³ / ₄ " | 1200 | NEMA 5-15P | 108 lbs. |
| GRPWS-3624D* | 6,0 | 35 ⁷ / ₈ " x 26 ¹ / ₈ " x 23 ³ / ₈ " | 120 | 34 ¹ / ₂ " x 23 ³ / ₄ " | 1800 | NEMA 5-15P | 136 lbs. |
| GRPWS-4824D | 8,0 | 47 ⁷ / ₈ " x 26 ¹ / ₈ " x 23 ³ / ₈ " | 120/208-240 | 46 ¹ / ₂ " x 23 ³ / ₄ " | 2390 | NEMA L14-20P | 177 lbs. |
| Triple Shelf | | | | | | | |
| GRPWS-2418T | 6,0 | 23 ⁷ / ₈ " x 20 ¹ / ₈ " x 29 ³ / ₄ " | 120 | 22 ¹ / ₂ " x 17 ³ / ₄ " | 1440 | NEMA 5-15P | 98 lbs. |
| GRPWS-3618T | 9,0 | 35 ⁷ / ₈ " x 20 ¹ / ₈ " x 29 ³ / ₄ " | 120/208-240 | 34 ¹ / ₂ " x 17 ³ / ₄ " | 2160 | NEMA L14-20P | 136 lbs. |
| GRPWS-4818T | 12,0 | 47 ⁷ / ₈ " x 20 ¹ / ₈ " x 29 ³ / ₄ " | 120/208-240 | 46 ¹ / ₂ " x 17 ³ / ₄ " | 2880 | NEMA L14-20P | 175 lbs. |
| GRPWS-2424T* | 6,0 | 23 ⁷ / ₈ " x 26 ¹ / ₈ " x 30 ³ / ₄ " | 120 | 22 ¹ / ₂ " x 23 ³ / ₄ " | 1800 | NEMA 5-15P | 116 lbs. |
| GRPWS-3624T | 9,0 | 35 ⁷ / ₈ " x 26 ¹ / ₈ " x 30 ³ / ₄ " | 120/208-240 | 34 ¹ / ₂ " x 23 ³ / ₄ " | 2700 | NEMA L14-20P | 167 lbs. |
| GRPWS-4824T** | 12,0 | 47 ⁷ / ₈ " x 26 ¹ / ₈ " x 30 ³ / ₄ " | 120/208-240 | 46 ¹ / ₂ " x 23 ³ / ₄ " | 3585 | NEMA L14-20P | 227 lbs. |
| Quadruple Shelf | | | | | | | |
| GRPWS-2418Q | 8,0 | 23 ⁷ / ₈ " x 20 ¹ / ₈ " x 36 ⁷ / ₈ " | 120/208-240 | 22 ¹ / ₂ " x 17 ³ / ₄ " | 1920 | NEMA L14-20P | 119 lbs. |
| GRPWS-3618Q | 12,0 | 35 ⁷ / ₈ " x 20 ¹ / ₈ " x 36 ⁷ / ₈ " | 120/208-240 | 34 ¹ / ₂ " x 17 ³ / ₄ " | 2880 | NEMA L14-20P | 157 lbs. |
| GRPWS-4818Q | 16,0 | 47 ⁷ / ₈ " x 20 ¹ / ₈ " x 36 ⁷ / ₈ " | 120/208-240 | 46 ¹ / ₂ " x 17 ³ / ₄ " | 3840 | NEMA L14-20P | 214 lbs. |
| GRPWS-2424Q | 8,0 | 23 ⁷ / ₈ " x 26 ¹ / ₈ " x 37 ⁷ / ₈ " | 120/208-240 | 22 ¹ / ₂ " x 23 ³ / ₄ " | 2400 | NEMA L14-20P | 151 lbs. |
| GRPWS-3624Q | 12,0 | 35 ⁷ / ₈ " x 26 ¹ / ₈ " x 37 ⁷ / ₈ " | 120/208-240 | 34 ¹ / ₂ " x 23 ³ / ₄ " | 3600 | NEMA L14-20P | 214 lbs. |
| GRPWS-4824Q** | 16,0 | 47 ⁷ / ₈ " x 26 ¹ / ₈ " x 37 ⁷ / ₈ " | 120/208-240 | 46 ¹ / ₂ " x 23 ³ / ₄ " | 4780 | NEMA L14-20P | 277 lbs. |

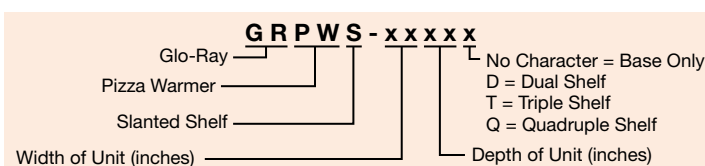
‡ Height includes 1" legs. Other models ship with 4" legs.

✓ Also available in 120/208-240V.

* Canadian models use NEMA 5-20P.

** Canadian models use NEMA L14-3

OPTIONS AND ACCESSORIES – PAGE 164





GRPWS-4818T (signs not included)

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 |
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |

LED Lights in lieu of Standard Display Lights – Dual and Triple Shelf models only –

| | |
|------------------|---|
| LED-WW-24 | Warm White LED lighting for 24 width models |
| LED-WW-36 | Warm White LED lighting for 36 width models |
| LED-WW-48 | Warm White LED lighting for 48 width models |

ACCESSORIES (available for purchase at any time)

Chef LED 120V adjustable bulb – bulbs must be rotated down –

| | |
|----------------------|-----------------------------------|
| CLED-3000-120 | Similar to warm Halogen light |
| CLED-4000-120 | Similar to cool Fluorescent light |

COLORS AND FINISHES – INSIDE BACK COVER

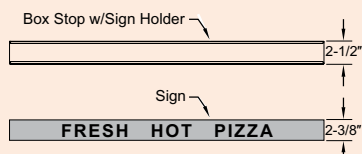
RECOMMENDED SIGN DIMENSIONS

- Excluding base only units -

GRPWS-24's: 22 $\frac{1}{4}$ " x 2 $\frac{3}{8}$ " x $\frac{1}{8}$ "

GRPWS-36's: 34 $\frac{1}{4}$ " x 2 $\frac{3}{8}$ " x $\frac{1}{8}$ "

GRPWS-48's: 46 $\frac{1}{4}$ " x 2 $\frac{3}{8}$ " x $\frac{1}{8}$ "



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.

- Warmer includes a slant and horizontal shelf for merchandising a variety of products
- 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 4" legs included
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product
- Low watt models feature low watt overhead heat on the top shelf to hold popcorn. For fried food holding - select high watt models
- High watt models feature high watt overhead heat on top shelf to hold fried foods. For popcorn holding - select the lower watt models



GRSDS/H-36D with lower slant and upper horizontal shelf. Shown with optional 15" clearance - standard clearance is 12".



GRSDS/H-36DHW with lower slant and upper horizontal shelf. Shown with standard clearance of 12".

Merchandisers

SLANT/HORIZONTAL DISPLAY WARMERS – DUAL SHELVES

| Model | No. of Bulbs, Divider Rods | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|--|-------------------------------|-------------------------|-------------------------|-------|--------------|------------------------|
| Low Watt - Top shelf overhead heat is designed to hold popcorn. | | | | | | |
| GRSDS/H-30D* | 4, 12 | 30" x 24¼" x 33½" | 120 | 1530 | NEMA 5-15P | 140 lbs. |
| GRSDS/H-36D | 4, 14 | 36" x 24¼" x 33½" | 120 | 1810 | NEMA 5-20P | 158 lbs. |
| GRSDS/H-41D | 6, 16 | 41" x 24¼" x 33½" | 120/208-240 | 2120 | NEMA L14-20P | 178 lbs. |
| High Watt - Top shelf overhead heat is designed to hold fries and sandwiches. | | | | | | |
| GRSDS/H-30DHW[▲] | 4, 12 | 30" x 24¼" x 33½" | 120/208-240 | 2450 | NEMA L14-20P | 140 lbs. |
| GRSDS/H-36DHW[▲] | 4, 14 | 36" x 24¼" x 33½" | 120/208-240 | 2910 | NEMA L14-20P | 158 lbs. |
| GRSDS/H-41DHW[▲] | 6, 16 | 41" x 24¼" x 33½" | 120/208-240 | 3360 | NEMA L14-20P | 178 lbs. |

* Canadian model uses NEMA 5-20P.

▲ High wattage on top shelf only.

All Slant/Horizontal Display Warmer Models Feature:

Cord Location – Back Counter Display Models: Server side, bottom right corner.

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable

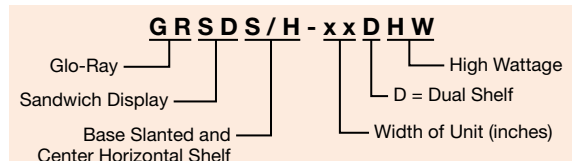
– Glossy Gray standard –

| | |
|----------------|--|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| 15SPACE | 15" clearance top shelf in lieu of standard 12" clearance (add 3" to height of unit) |
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |

ACCESSORIES (available for purchase at any time)

| | |
|------------------|---|
| GRSDS-DIV | Additional Stainless Steel Divider Rods (Bottom shelf only) |
| GRSDH-DIV | Additional Stainless Steel Divider Rods (Top shelf only) |

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 (slant models available in three-tier)
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base, with a temperature range of 185° - 200°F, to extend holding times
- Horizontal or slant shelves

- 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 4" legs



GRSDH-30D



GRSDS-36T with optional Designer Black



HORIZONTAL MERCHANDISING WARMERS

| Model | No. of Bulbs, Divider Rods | Dimensions (W x D x H) Height includes legs | Voltage | Usable Heated Shelf Space (W x D) | Watts | Plug | Approx. Ship Weight |
|---------------------|----------------------------|--|-------------|-----------------------------------|-------|--------------|---------------------|
| Single Shelf | | | | | | | |
| GRSDH-24 | 2, 5 | 24" x 19½" x 12" | 120 | 22¾" x 16½" | 830 | NEMA 5-15P | 48 lbs. |
| GRSDH-30 | 2, 6 | 30" x 19½" x 12" | 120 | 28¾" x 16½" | 970 | NEMA 5-15P | 56 lbs. |
| GRSDH-36 | 2, 7 | 36" x 19½" x 12" | 120 | 34¾" x 16½" | 1170 | NEMA 5-15P | 66 lbs. |
| GRSDH-41 | 3, 8 | 41" x 19½" x 15" | 120 | 39¾" x 16½" | 1340 | NEMA 5-15P | 74 lbs. |
| GRSDH-52* | 4, 10 | 52" x 19½" x 15" | 120 | 50¾" x 16½" | 1760 | NEMA 5-15P | 86 lbs. |
| GRSDH-60 | 5, 12 | 60" x 19½" x 15" | 120/208-240 | 58¾" x 16½" | 2100 | NEMA L14-20P | 133 lbs. |
| Dual Shelf | | | | | | | |
| GRSDH-24D* | 4, 10 | 24" x 19½" x 25¾" | 120 | 22¾" x 16½" | 1660 | NEMA 5-15P | 88 lbs. |
| GRSDH-30D† | 4, 12 | 30" x 19½" x 25¾" | 120 | 28¾" x 16½" | 1920 | NEMA 5-20P | 100 lbs. |
| GRSDH-36D~ | 4, 14 | 36" x 19½" x 25¾" | 120/208-240 | 34¾" x 16½" | 2340 | NEMA L14-20P | 120 lbs. |
| GRSDH-41D~ | 6, 16 | 41" x 19½" x 25¾" | 120/208-240 | 39¾" x 16½" | 2680 | NEMA L14-20P | 137 lbs. |
| GRSDH-52D~ | 8, 20 | 52" x 19½" x 25¾" | 120/208-240 | 50¾" x 16½" | 3520 | NEMA L14-20P | 172 lbs. |
| GRSDH-60D**‡ | 10, 24 | 60" x 19½" x 25¾" | 120/208-240 | 58¾" x 16½" | 4200 | NEMA L14-20P | 197 lbs. |

SLANT MERCHANDISING WARMERS

| Model | No. of Bulbs, Divider Rods | Dimensions (W x D x H) Height includes legs | Voltage | Usable Heated Shelf Space (W x D) | Watts | Plug | Approx. Ship Weight |
|---------------------|----------------------------|--|-------------|-----------------------------------|-------|--------------|---------------------|
| Single Shelf | | | | | | | |
| GRSDS-24 | 2, 5 | 24" x 24¼" x 18½" | 120 | 22½" x 21" | 695 | NEMA 5-15P | 79 lbs. |
| GRSDS-30 | 2, 6 | 30" x 24¼" x 18½" | 120 | 28½" x 21" | 790 | NEMA 5-15P | 80 lbs. |
| GRSDS-36 | 2, 7 | 36" x 24¼" x 21½" | 120 | 34½" x 21" | 935 | NEMA 5-15P | 92 lbs. |
| GRSDS-41 | 3, 8 | 41" x 24¼" x 21½" | 120 | 39½" x 21" | 1090 | NEMA 5-15P | 96 lbs. |
| GRSDS-52 | 4, 10 | 52" x 24¼" x 21½" | 120 | 50½" x 21" | 1400 | NEMA 5-15P | 110 lbs. |
| GRSDS-60* | 5, 12 | 60" x 24¼" x 21½" | 120 | 58½" x 21" | 1715 | NEMA 5-15P | 167 lbs. |
| Dual Shelf | | | | | | | |
| GRSDS-24D | 4, 10 | 24" x 24¼" x 32¾" | 120 | 22½" x 21" | 1355 | NEMA 5-15P | 115 lbs. |
| GRSDS-30D* | 4, 12 | 30" x 24¼" x 32¾" | 120 | 28½" x 21" | 1530 | NEMA 5-15P | 140 lbs. |
| GRSDS-36D | 4, 14 | 36" x 24¼" x 32¾" | 120 | 34½" x 21" | 1810 | NEMA 5-20P | 160 lbs. |
| GRSDS-41D~ | 6, 16 | 41" x 24¼" x 32¾" | 120/208-240 | 39½" x 21" | 2120 | NEMA L14-20P | 180 lbs. |
| GRSDS-52D~ | 8, 20 | 52" x 24¼" x 32¾" | 120/208-240 | 50½" x 21" | 2725 | NEMA L14-20P | 215 lbs. |
| GRSDS-60D | 10, 24 | 60" x 24¼" x 32¾" | 120/208-240 | 58½" x 21" | 3340 | NEMA L14-20P | 238 lbs. |
| Triple Shelf | | | | | | | |
| GRSDS-24T° | 6, 15 | 23¾" x 24¼" x 43¾" | 120 | 22½" x 21" | 2015 | NEMA 5-20P | 164 lbs. |
| GRSDS-36T | 6, 21 | 35¾" x 24¼" x 43¾" | 120/208-240 | 34½" x 21" | 2685 | NEMA L14-20P | 219 lbs. |

* Canadian models use NEMA 5-20P.

† For Canada only, external fuse box on top of unit, adds 3" to height.

~ Requires 2, 120V power cords.

** Canadian models uses NEMA L14-30P.

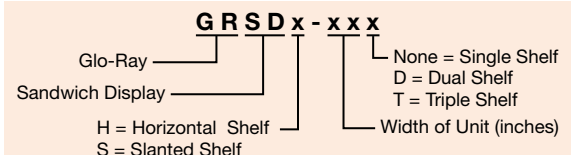
° Not available for Canada.

All Merchandising Warmer Models Feature:

Cord Location: Horizontal Models: Left rear corner toward server side.

Slant Models: Server side, bottom right corner.

OPTIONS AND ACCESSORIES – PAGE 167





Two GRSDH-36D with
dual horizontal shelves

OPTIONS (available at time of purchase only)

| | |
|--|---|
| ITC-S | Indicating Temperature Control (LED) for single shelf |
| ITC-D | Indicating Temperature Control (LED) for dual shelf |
| SSEND | Stainless Steel End Panels in lieu of Glass End Panels |
| 5" Sneeze Guard (GRSDS one side, GRSDH two sides) – | |
| GRSD24BP | 24" wide models |
| GRSD30BP | 30" wide models |
| GRSD36BP | 36" wide models |
| GRSD41BP | 41" wide models |
| GRSD52BP | 52" wide models |
| GRSD60BP | 60" wide models |
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |
| GRSDFLIPLOCK1 | Flip-Up Door Locking Plate (for GRSDS, GRSDS-xxD, and GRSDS-xxT 24" to 41" wide models) |
| GRSDFLIPLOCK2 | Flip-up Door Locking Plates (for GRSDS and GRSDS-xxD 52" to 60" wide models) |

Display Sign Holder (Signs not included) – Color Matches Unit Color – Top or Intermediate Shelf (Slant or Horizontal models) –

| | |
|-------------|---|
| GRSD-SIGN24 | 24" width. Requires 22 $\frac{5}{8}$ "W x 3 $\frac{3}{8}$ "H x $\frac{1}{16}$ "D sign |
| GRSD-SIGN30 | 30" width. Requires 28 $\frac{5}{8}$ "W x 3 $\frac{3}{8}$ "H x $\frac{1}{16}$ "D sign |
| GRSD-SIGN36 | 36" width. Requires 34 $\frac{5}{8}$ "W x 3 $\frac{3}{8}$ "H x $\frac{1}{16}$ "D sign |
| GRSD-SIGN41 | 41" width. Requires 39 $\frac{5}{8}$ "W x 3 $\frac{3}{8}$ "H x $\frac{1}{16}$ "D sign |
| GRSD-SIGN52 | 52" width. Requires 50 $\frac{5}{8}$ "W x 3 $\frac{3}{8}$ "H x $\frac{1}{16}$ "D sign |
| GRSD-SIGN60 | 60" width. Requires 58 $\frac{5}{8}$ "W x 3 $\frac{3}{8}$ "H x $\frac{1}{16}$ "D sign |

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 | 24" wide models |
| SDS30FLIP | 30" wide models |
| SDS36FLIP | 36" wide models |
| SDS41FLIP | 41" wide models |
| SDS52FLIP | 52" wide models |
| SDS60FLIP | 60" wide models |

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 | 24" wide models |
| GRSDH30FLIP | 30" wide models |
| GRSDH36FLIP | 36" wide models |
| GRSDH41FLIP | 41" wide models |
| GRSDH52FLIP | 52" wide models |
| GRSDH60FLIP | 60" wide models |

ACCESSORIES (available for purchase at any time)

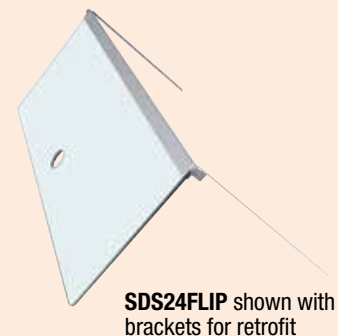
| | |
|---|---|
| 4" LEGS | 4" Adjustable Legs (standard on units GRSDH-41 and larger, GRSDS-36 and larger and all duals) |
| Chef LED 120V adjustable bulb – bulbs must be rotated down – | |
| | CLED-3000-120 Similar to warm Halogen light |
| | CLED-4000-120 Similar to cool Fluorescent light |
| GRSDH-DIV | Additional Stainless Steel Divider Rods – Horizontal model |
| GRSDS-DIV | Additional Stainless Steel Divider Rods – Slant model |

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Glossy Gray standard –

| | |
|--------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

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 side panels
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Convenient for self-serve or quick-serve areas
- Available in single- or two-tier models
- Horizontal or slant shelves
- Thermostatically-controlled hardcoated heated base extends holding times

- Product divider rods sort food displays
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product



GR2SDH-30 with optional Designer Black inset panels and accessory flip-up plexi-glass door

NOTE: Designer Series width dimensions are 6¼" greater than the number listed in model.

DESIGNER HORIZONTAL DISPLAY WARMERS

| Model® | No. of Bulbs, Divider Rods | Dimensions W x D x H (Height includes legs) | Voltage | Usable Heated Shelf Space (W x D) | Watts | Plug | Approx. Ship Weight |
|---------------------|-------------------------------|--|-------------|--------------------------------------|-------|--------------|------------------------|
| Single Shelf | | | | | | | |
| GR2SDH-24 | 2, 5 | 30¼" x 27" x 18½" | 120 | 23⅞" x 22" | 820 | NEMA 5-15P | 87 lbs. |
| GR2SDH-30 | 2, 6 | 36¼" x 27" x 18½" | 120 | 29⅞" x 22" | 1020 | NEMA 5-15P | 120 lbs. |
| GR2SDH-36 | 2, 7 | 42¼" x 27" x 18½" | 120 | 35⅞" x 22" | 1220 | NEMA 5-15P | 129 lbs. |
| GR2SDH-42* | 4, 8 | 48¼" x 27" x 18½" | 120 | 41⅞" x 22" | 1490 | NEMA 5-15P | 138 lbs. |
| GR2SDH-48* | 4, 9 | 54¼" x 27" x 18½" | 120 | 47⅞" x 22" | 1690 | NEMA 5-15P | 160 lbs. |
| GR2SDH-54 | 4, 10 | 60¼" x 27" x 18½" | 120 | 53⅞" x 22" | 1890 | NEMA 5-20P | 172 lbs. |
| GR2SDH-60 | 6, 12 | 66¼" x 27" x 18½" | 120 | 59⅞" x 22" | 2210 | NEMA 5-30P | 200 lbs. |
| Dual Shelf | | | | | | | |
| GR2SDH-24D* | 4, 10 | 30¼" x 27" x 29" | 120 | 23⅞" x 22" | 1640 | NEMA 5-15P | 126 lbs. |
| GR2SDH-30D | 4, 12 | 36¼" x 27" x 29" | 120/208-240 | 29⅞" x 22" | 2040 | NEMA L14-20P | 158 lbs. |
| GR2SDH-36D | 4, 14 | 42¼" x 27" x 29" | 120/208-240 | 35⅞" x 22" | 2440 | NEMA L14-20P | 205 lbs. |
| GR2SDH-42D | 8, 16 | 48¼" x 27" x 29" | 120/208-240 | 41⅞" x 22" | 2980 | NEMA L14-20P | 225 lbs. |
| GR2SDH-48D | 8, 18 | 54¼" x 27" x 29" | 120/208-240 | 47⅞" x 22" | 3380 | NEMA L14-20P | 254 lbs. |
| GR2SDH-54D | 8, 20 | 60¼" x 27" x 29" | 120/208-240 | 53⅞" x 22" | 3780 | NEMA L14-20P | 274 lbs. |
| GR2SDH-60D | 12, 24 | 66¼" x 27" x 29" | 120/208-240 | 59⅞" x 22" | 4420 | NEMA L14-30P | 328 lbs. |

DESIGNER SLANT DISPLAY WARMERS

| Model® | No. of Bulbs, Divider Rods | Dimensions W x D x H (Height includes legs) | Voltage | Usable Heated Shelf Space (W x D) | Watts | Plug | Approx. Ship Weight |
|---------------------|-------------------------------|--|-------------|--------------------------------------|-------|--------------|------------------------|
| Single Shelf | | | | | | | |
| GR2SDS-24 | 2, 5 | 30¼" x 26¾" x 22⅞" | 120 | 23⅞" x 22" | 820 | NEMA 5-15P | 102 lbs. |
| GR2SDS-30 | 2, 6 | 36¼" x 26¾" x 22⅞" | 120 | 29⅞" x 22" | 1020 | NEMA 5-15P | 110 lbs. |
| GR2SDS-36 | 2, 7 | 42¼" x 26¾" x 22⅞" | 120 | 35⅞" x 22" | 1220 | NEMA 5-15P | 136 lbs. |
| GR2SDS-42* | 4, 8 | 48¼" x 26¾" x 22⅞" | 120 | 41⅞" x 22" | 1490 | NEMA 5-15P | 155 lbs. |
| GR2SDS-48* | 4, 9 | 54¼" x 26¾" x 22⅞" | 120 | 47⅞" x 22" | 1690 | NEMA 5-15P | 164 lbs. |
| GR2SDS-54 | 4, 10 | 60¼" x 26¾" x 22⅞" | 120 | 53⅞" x 22" | 1890 | NEMA 5-20P | 182 lbs. |
| GR2SDS-60 | 6, 12 | 66¼" x 26¾" x 22⅞" | 120 | 59⅞" x 22" | 2210 | NEMA 5-30P | 202 lbs. |
| Dual Shelf | | | | | | | |
| GR2SDS-24D* | 4, 10 | 30¼" x 26¾" x 33⅞" | 120 | 23⅞" x 22" | 1640 | NEMA 5-15P | 160 lbs. |
| GR2SDS-30D | 4, 12 | 36¼" x 26¾" x 33⅞" | 120/208-240 | 29⅞" x 22" | 2040 | NEMA L14-20P | 184 lbs. |
| GR2SDS-36D | 4, 14 | 42¼" x 26¾" x 33⅞" | 120/208-240 | 35⅞" x 22" | 2440 | NEMA L14-20P | 200 lbs. |
| GR2SDS-42D | 8, 16 | 48¼" x 26¾" x 33⅞" | 120/208-240 | 41⅞" x 22" | 2980 | NEMA L14-20P | 218 lbs. |
| GR2SDS-48D | 8, 18 | 54¼" x 26¾" x 33⅞" | 120/208-240 | 47⅞" x 22" | 3380 | NEMA L14-20P | 255 lbs. |
| GR2SDS-54D | 8, 20 | 60¼" x 26¾" x 33⅞" | 120/208-240 | 53⅞" x 22" | 3780 | NEMA L14-20P | 265 lbs. |
| GR2SDS-60D | 12, 24 | 66¼" x 26¾" x 33⅞" | 120/208-240 | 59⅞" x 22" | 4420 | NEMA L14-30P | 296 lbs. |

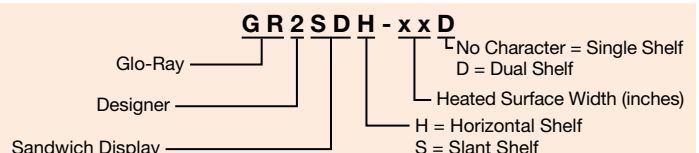
® When no color is specified, color inset panels and corner caps will be Black.

* Canadian models use NEMA 5-20P.

All Designer Display Warmer Models Feature:

Cord Location: Server side, bottom center.

OPTIONS AND ACCESSORIES – PAGE 169





GR2SDS-24D with optional
Designer color inset panels

FSDT-1 with
accessory food pans

OPTIONS (available at time of purchase only)

Designer Corner Caps – Designer Black standard –
DKGRAY Dark Gray Corner Caps

5" Sneeze Guard – Customer side only on Slant models –

| | |
|-----------|---------------------|
| GR2SD24BP | 30 1/4" wide models |
| GR2SD30BP | 36 1/4" wide models |
| GR2SD36BP | 42 1/4" wide models |
| GR2SD42BP | 48 1/4" wide models |
| GR2SD48BP | 54 1/4" wide models |
| GR2SD54BP | 60 1/4" wide models |
| GR2SD60BP | 66 1/4" wide models |

Plexi-Glass Flip-up Doors – on Control or Customer Side –

| | |
|------------|--|
| 2SDS24FLIP | 30 1/8" wide models |
| 2SDS30FLIP | 36 1/8" wide models |
| 2SDS36FLIP | 42 1/8" wide models |
| 2SDS42FLIP | 48 1/8" wide models |
| 2SDS48FLIP | 54 1/8" wide models - split doors |
| 2SDS54FLIP | 60 1/8" wide models - split doors |
| 2SDS60FLIP | 66 1/8" wide models - split doors |
| 2SDHFTGLS | Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, single models only) |

2SDHFTGLS-D Front Glass in lieu of Channel Dividers and Divider Rods.
Cannot have Sneeze Guards or Flip-Up Doors
(GR2SDH series, dual models only)

HAL 60 Watt Halogen Bulb in lieu of Standard Display Light

SS-ITC Indicating Temperature Control (LED) for single shelf (adds 1 7/8" to Horizontal model depth and 1 3/4" to Slant model depth)

DS-ITC Indicating Temperature Control (LED) for dual shelf (adds 1 7/8" to Horizontal model depth and 1 3/4" to Slant model depth)

ACCESSORIES (available for purchase at any time)

2SD-DIV Additional Stainless Steel Divider Rods

Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light

CLED-4000-120 Similar to cool Fluorescent light

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 –

| | |
|---------------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Designer Inset Panel Colors –

Non-standard colors are non-returnable –

Black standard –

| | |
|---------------|----------------|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |



SS-ITC Optional



DS-ITC Optional

CLED-3000 and
-4000 Accessory



Heated LED Merchandisers

The 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 MERCHANDISING WARMERS

| Model | Divider Rods | Dimensions (W x D x H) Height includes legs | Heated Shelf Space (W x D) | Voltage | Watts | Amps | Plug | Approx. Ship Weight |
|--------------------------------|--------------|--|---|-------------|-------|------|--------------|---------------------|
| Horizontal Single Shelf | | | | | | | | |
| HXMH-24 | 5 | 28" x 28 $\frac{1}{8}$ " x 21 $\frac{1}{8}$ " | 22 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 700 | 5.8 | NEMA 5-15P | 120 lbs. |
| HXMH-30 | 6 | 34" x 28 $\frac{1}{8}$ " x 21 $\frac{1}{8}$ " | 28 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 900 | 7.5 | NEMA 5-15P | 133 lbs. |
| HXMH-36 | 7 | 40" x 28 $\frac{1}{8}$ " x 21 $\frac{1}{8}$ " | 34 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1100 | 9.2 | NEMA 5-15P | 145 lbs. |
| HXMH-42 | 8 | 46" x 28 $\frac{1}{8}$ " x 21 $\frac{1}{8}$ " | 40 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1200 | 10.0 | NEMA 5-15P | 161 lbs. |
| HXMH-48 | 9 | 52" x 28 $\frac{1}{8}$ " x 21 $\frac{1}{8}$ " | 46 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1450 | 12.1 | NEMA 5-20P | 190 lbs. |
| HXMH-54 | 10 | 58" x 28 $\frac{1}{8}$ " x 21 $\frac{1}{8}$ " | 52 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1650 | 13.8 | NEMA 5-20P | 200 lbs. |
| HXMH-60 | 12 | 64" x 28 $\frac{1}{8}$ " x 21 $\frac{1}{8}$ " | 58 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1850 | 15.4 | NEMA 5-20P | 206 lbs. |
| Horizontal Dual Shelf | | | | | | | | |
| HXMH-24D | 10 | 28" x 28 $\frac{1}{8}$ " x 32 $\frac{1}{8}$ " | 22 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1400 | 11.7 | NEMA 5-15P | 160 lbs. |
| HXMH-30D | 12 | 34" x 28 $\frac{1}{8}$ " x 32 $\frac{1}{8}$ " | 28 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 1800 | 7.5 | NEMA L14-20P | 185 lbs. |
| HXMH-36D | 14 | 40" x 28 $\frac{1}{8}$ " x 32 $\frac{1}{8}$ " | 34 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 2200 | 9.2 | NEMA L14-20P | 205 lbs. |
| HXMH-42D | 16 | 46" x 28 $\frac{1}{8}$ " x 32 $\frac{1}{8}$ " | 40 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 2400 | 10.0 | NEMA L14-20P | 220 lbs. |
| HXMH-48D | 18 | 52" x 28 $\frac{1}{8}$ " x 32 $\frac{1}{8}$ " | 46 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 2900 | 12.1 | NEMA L14-20P | 244 lbs. |
| HXMH-54D | 20 | 58" x 28 $\frac{1}{8}$ " x 32 $\frac{1}{8}$ " | 52 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 3300 | 13.8 | NEMA L14-20P | 271 lbs. |
| HXMH-60D | 24 | 64" x 28 $\frac{1}{8}$ " x 32 $\frac{1}{8}$ " | 58 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 3700 | 15.4 | NEMA L14-20P | 300 lbs. |

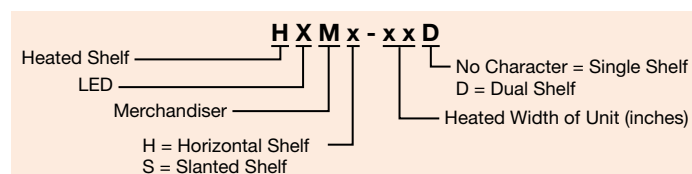
SLANT HEATED LED MERCHANDISING WARMERS

| Model | Divider Rods | Dimensions (W x D x H) Height includes legs | Heated Shelf Space (W x D) | Voltage | Watts | Amps | Plug | Approx. Ship Weight |
|---------------------------|--------------|--|---|-------------|-------|------|--------------|---------------------|
| Slant Single Shelf | | | | | | | | |
| HXMS-24 | 5 | 28" x 28 $\frac{1}{8}$ " x 21 $\frac{3}{4}$ " | 22 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 700 | 5.8 | NEMA 5-15P | 112 lbs. |
| HXMS-30 | 6 | 34" x 28 $\frac{1}{8}$ " x 21 $\frac{3}{4}$ " | 28 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 900 | 7.5 | NEMA 5-15P | 133 lbs. |
| HXMS-36 | 7 | 40" x 28 $\frac{1}{8}$ " x 21 $\frac{3}{4}$ " | 34 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1100 | 9.2 | NEMA 5-15P | 150 lbs. |
| HXMS-42 | 8 | 46" x 28 $\frac{1}{8}$ " x 21 $\frac{3}{4}$ " | 40 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1200 | 10.0 | NEMA 5-15P | 161 lbs. |
| HXMS-48 | 9 | 52" x 28 $\frac{1}{8}$ " x 21 $\frac{3}{4}$ " | 46 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1450 | 12.1 | NEMA 5-20P | 188 lbs. |
| HXMS-54 | 10 | 58" x 28 $\frac{1}{8}$ " x 21 $\frac{3}{4}$ " | 52 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1650 | 13.8 | NEMA 5-20P | 205 lbs. |
| HXMS-60 | 12 | 64" x 28 $\frac{1}{8}$ " x 21 $\frac{3}{4}$ " | 58 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1850 | 15.4 | NEMA 5-20P | 205 lbs. |
| Slant Dual Shelf | | | | | | | | |
| HXMS-24D | 10 | 28" x 28 $\frac{1}{8}$ " x 32 $\frac{3}{4}$ " | 22 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120 | 1400 | 11.7 | NEMA 5-15P | 160 lbs. |
| HXMS-30D | 12 | 34" x 28 $\frac{1}{8}$ " x 32 $\frac{3}{4}$ " | 28 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 1800 | 7.5 | NEMA L14-20P | 187 lbs. |
| HXMS-36D | 14 | 40" x 28 $\frac{1}{8}$ " x 32 $\frac{3}{4}$ " | 34 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 2200 | 9.2 | NEMA L14-20P | 208 lbs. |
| HXMS-42D | 16 | 46" x 28 $\frac{1}{8}$ " x 32 $\frac{3}{4}$ " | 40 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 2400 | 10.0 | NEMA L14-20P | 232 lbs. |
| HXMS-48D | 18 | 52" x 28 $\frac{1}{8}$ " x 32 $\frac{3}{4}$ " | 46 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 2900 | 12.1 | NEMA L14-20P | 245 lbs. |
| HXMS-54D | 20 | 58" x 28 $\frac{1}{8}$ " x 32 $\frac{3}{4}$ " | 52 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 3300 | 13.8 | NEMA L14-20P | 270 lbs. |
| HXMS-60D | 24 | 64" x 28 $\frac{1}{8}$ " x 32 $\frac{3}{4}$ " | 58 $\frac{3}{8}$ " x 21 $\frac{3}{4}$ " | 120/208-240 | 3700 | 15.4 | NEMA L14-20P | 291 lbs. |

All Heated LED Merchandising Warmer Models Feature:

Cord Location: Server side, bottom center on left side of control box.

OPTIONS AND ACCESSORIES – PAGE 172



Heated Zone Merchandisers

The energy-efficient Hatco Heated Zone Merchandiser safely holds hot packaged food in eye catching design to draw in your customers, while LED lighting showcases your food product. Hatco's Spot-On® Technology will reduce your energy consumption while keeping your foods at the desired temperature.

- Spot-On technology turns overhead heat on only when product is present in that zone, while base heat goes from energy saving mode to the temperature you set
- Our fast action ribbon elements will be up to temperature in less than 10 seconds
- Choose from slant or horizontal shelves, single or dual shelf models, and in 2 to 12 zones depending on the model size
- LCD display scans and displays the various zone settings

- Hinged glass side panels swing out for easy cleaning
- Channel dividers are held in place by magnets, giving the unit more heated surface



HZMH-24 in standard Designer Black



HORIZONTAL HEATED ZONE MERCHANDISING WARMERS

| Model | Zones per Shelf | Divider Rods | Dimensions (W x D x H) <i>Height includes legs</i> | Usable Heated Surface per Zone (W x D) | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|--------------------------------|-----------------|--------------|---|--|-------------------------|-------|--------------|---------------------|
| Horizontal Single Shelf | | | | | | | | |
| HZMH-24 | 2 | 3 | 28" x 28½" x 21¼" | 20" x 21¼" | 120 | 750 | NEMA 5-15P | 125 lbs |
| HZMH-30 | 4 | 4 | 34" x 28½" x 21¼" | 12½" x 21¼" | 120 | 1350 | NEMA 5-15P | 141 lbs |
| HZMH-36 | 4 | 4 | 40" x 28½" x 21¼" | 15½" x 21¼" | 120 | 1400 | NEMA 5-15P | 159 lbs |
| HZMH-42 | 4 | 6 | 46" x 28½" x 21¼" | 18½" x 21¼" | 120 | 1450 | NEMA 5-20P | 172 lbs |
| HZMH-48 | 4 | 6 | 52" x 28½" x 21¼" | 21½" x 21¼" | 120 | 1500 | NEMA 5-20P | 182 lbs |
| HZMH-54 | 6 | 6 | 58" x 28½" x 21¼" | 15½" x 21¼" | 120 | 2100 | NEMA 5-30P | 202 lbs |
| HZMH-60 | 6 | 9 | 64" x 28½" x 21¼" | 17½" x 21¼" | 120 | 2150 | NEMA 5-30P | 216 lbs |
| Horizontal Dual Shelf | | | | | | | | |
| HZMH-24D | 2 | 6 | 28" x 28½" x 32¾" | 20" x 21¼" | 120 | 1500 | NEMA 5-20P | 176 lbs |
| HZMH-30D | 4 | 8 | 34" x 28½" x 32¾" | 12½" x 21¼" | 120/208-240 | 2700 | NEMA L14-20P | 204 lbs |
| HZMH-36D | 4 | 8 | 40" x 28½" x 32¾" | 15½" x 21¼" | 120/208-240 | 2800 | NEMA L14-20P | 228 lbs |
| HZMH-42D | 4 | 12 | 46" x 28½" x 32¾" | 18½" x 21¼" | 120/208-240 | 2900 | NEMA L14-20P | 246 lbs |
| HZMH-48D | 4 | 12 | 52" x 28½" x 32¾" | 21½" x 21¼" | 120/208-240 | 3000 | NEMA L14-20P | 265 lbs |
| HZMH-54D | 6 | 12 | 58" x 28½" x 32¾" | 15½" x 21¼" | 120/208-240 | 4200 | NEMA L14-30P | 308 lbs |
| HZMH-60D | 6 | 18 | 64" x 28½" x 32¾" | 17½" x 21¼" | 120/208-240 | 4300 | NEMA L14-30P | 331 lbs |

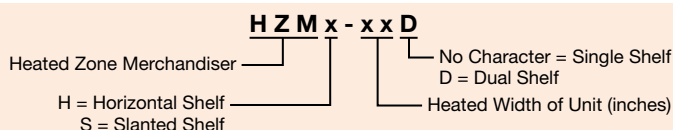
SLANT HEATED ZONE MERCHANDISING WARMERS

| Model | Zones per Shelf | Divider Rods | Dimensions (W x D x H) <i>Height includes legs</i> | Usable Heated Surface per Zone (W x D) | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|---------------------------|-----------------|--------------|---|--|-------------------------|-------|--------------|---------------------|
| Slant Single Shelf | | | | | | | | |
| HZMS-24 | 2 | 3 | 28" x 28½" x 21¼" | 20" x 21¼" | 120 | 750 | NEMA 5-15P | 120 lbs |
| HZMS-30 | 4 | 4 | 34" x 28½" x 21¼" | 12½" x 21¼" | 120 | 1350 | NEMA 5-15P | 145 lbs |
| HZMS-36 | 4 | 4 | 40" x 28½" x 21¼" | 15½" x 21¼" | 120 | 1400 | NEMA 5-15P | 159 lbs |
| HZMS-42 | 4 | 6 | 46" x 28½" x 21¼" | 18½" x 21¼" | 120 | 1450 | NEMA 5-20P | 172 lbs |
| HZMS-48 | 4 | 6 | 52" x 28½" x 21¼" | 21½" x 21¼" | 120 | 1500 | NEMA 5-20P | 187 lbs |
| HZMS-54 | 6 | 6 | 58" x 28½" x 21¼" | 15½" x 21¼" | 120 | 2100 | NEMA 5-30P | 202 lbs |
| HZMS-60 | 6 | 9 | 64" x 28½" x 21¼" | 17½" x 21¼" | 120 | 2150 | NEMA 5-30P | 216 lbs |
| Slant Dual Shelf | | | | | | | | |
| HZMS-24D | 2 | 6 | 28" x 28½" x 32¾" | 20" x 21¼" | 120 | 1500 | NEMA 5-20P | 176 lbs |
| HZMS-30D | 4 | 8 | 34" x 28½" x 32¾" | 12½" x 21¼" | 120/208-240 | 2700 | NEMA L14-20P | 209 lbs |
| HZMS-36D | 4 | 8 | 40" x 28½" x 32¾" | 15½" x 21¼" | 120/208-240 | 2800 | NEMA L14-20P | 223 lbs |
| HZMS-42D | 4 | 12 | 46" x 28½" x 32¾" | 18½" x 21¼" | 120/208-240 | 2900 | NEMA L14-20P | 248 lbs |
| HZMS-48D | 4 | 12 | 52" x 28½" x 32¾" | 21½" x 21¼" | 120/208-240 | 3000 | NEMA L14-20P | 263 lbs |
| HZMS-54D | 6 | 12 | 58" x 28½" x 32¾" | 15½" x 21¼" | 120/208-240 | 4200 | NEMA L14-30P | 298 lbs |
| HZMS-60D | 6 | 18 | 64" x 28½" x 32¾" | 17½" x 21¼" | 120/208-240 | 4300 | NEMA L14-30P | 332 lbs |

All Heated Zone Merchandising Warmer Models Feature:

Cord Location: Server side, bottom center on left side of control box.

OPTIONS AND ACCESSORIES – PAGE 172





HZMS-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 |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

| | |
|---------------|--|
| HZM-LP | Red LED Accent Lighting in support post (HXM and HZM models) |
|---------------|--|

Wire Guards – Single shelf, Slant and Horizontal models – HZM models only –

| | |
|-----------------------------|---|
| HZMWG-24 | Wire Guard on -24 models |
| HZMWG-30 -36 -42 -48 | Wire Guard on -30, -36, -42 or -48 models |
| HZMWG-54 -60 | Wire Guard on -54 or -60 models |

Wire Guards – Dual shelf, Slant and Horizontal models – HZM models only –

| | |
|---------------------------------|---|
| HZMWG-24D | Wire Guard on -24D Models |
| HZMWG-30D -36D -42D -48D | Wire Guard on -30D, -36D, -42D or -48D Models |
| HZMWG-54D -60D | Wire Guard on -54D or -60D Models |

| | |
|---------------|---|
| SS-ITC | Indicating Temperature Control (LED) for single shelf (for HXM models only) |
|---------------|---|

| | |
|---------------|---|
| DS-ITC | Indicating Temperature Control (LED) for dual shelf (for HXM models only) |
|---------------|---|

Sneeze Guards – HXM and HZM models – Not compatible with Flip-Up Doors in same opening –

| | |
|----------------|--|
| HZM24BP | 5" Sneeze Guard on Customer Side on -24 models |
| HZM30BP | 5" Sneeze Guard on Customer Side on -30 models |
| HZM36BP | 5" Sneeze Guard on Customer Side on -36 models |
| HZM42BP | 5" Sneeze Guard on Customer Side on -42 models |
| HZM48BP | 5" Sneeze Guard on Customer Side on -48 models |
| HZM54BP | 5" Sneeze Guard on Customer Side on -54 models |
| HZM60BP | 5" Sneeze Guard on Customer Side on -60 models |

Flip-Up Doors – HXM and HZM models – 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 |
| HZM30FLIP | Plexi-Glass Flip-up Doors on Control or Customer side on -30 models |
| HZM36FLIP | Plexi-Glass Flip-up Doors on Control or Customer side on -36 models |
| HZM42FLIP | Plexi-Glass Flip-up Doors on Control or Customer side on -42 models |
| HZM48FLIP | Plexi-Glass Flip-up Doors on Control or Customer side on -48 models |
| HZM54FLIP | Plexi-Glass Flip-up Doors on Control or Customer side on -54 models |
| HZM60FLIP | Plexi-Glass Flip-up Doors on Control or Customer side on -60 models |

ACCESSORIES (available for purchase at any time)

| | |
|----------------|--|
| HZM-DIV | Additional Stainless Steel Divider Rods (HXM and HZM models) |
|----------------|--|

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Heated Glass Merchandisers

Hatco's patented heated glass shelves provide maximum product visibility while increasing product capacity. All models are available in *Designer* colors or stainless steel, with tempered glass end panels, a thermostatically-controlled heated base, product divider rods and 2½" legs.

- The heated glass shelves make these self-serve merchandisers uniquely visual
- Patented heated glass shelf provides an even heat source for top and bottom heat to safely hold product
- Thermostatically-controlled, hardcoated heated base
- Standard 2½" adjustable legs (adds 2⅜" to height of unit)
- Available in horizontal or slanted versions to meet your needs or style

- *Designer* color models, posts, base panels and sign holder for top and middle shelves optional. Non-standard colors are non-returnable
- Flip-up doors and 4" legs available
- LED lights showcase food product and saves energy and money
- Modular design accommodates side-by-side expansion



GR3SDH-39
in optional
Stainless Steel finish



GR3SDS-39D
in optional
Designer Navy Blue

Merchandisers

HORIZONTAL DISPLAY WARMERS WITH HEATED GLASS

| Model | No. of Rods | Dimensions W x D x H ‡ | Usable Heated Shelf Space (W x D) | Voltage | Watts | Plug | Approx. Ship Weight |
|---------------------|-------------|---------------------------|--------------------------------------|-------------|-------|--------------|------------------------|
| Single Shelf | | | | | | | |
| GR3SDH-27 | 10 | 27¼" x 27¼" x 13¾" | 22⅞" x 20⅞" x 20⅞" | 120 | 997 | NEMA 5-15P | 108 lbs. |
| GR3SDH-33 | 12 | 33¼" x 27¼" x 13¾" | 28⅞" x 20⅞" x 20⅞" | 120 | 1251 | NEMA 5-15P | 120 lbs. |
| GR3SDH-39* | 14 | 39¼" x 27¼" x 13¾" | 34⅞" x 20⅞" x 20⅞" | 120 | 1505 | NEMA 5-15P | 133 lbs. |
| Dual Shelf | | | | | | | |
| GR3SDH-27D* | 15 | 27¼" x 27¼" x 23½" | 22⅞" x 20⅞" x 20⅞" | 120 | 1769 | NEMA 5-15P | 147 lbs. |
| GR3SDH-33D | 18 | 33¼" x 27¼" x 23½" | 28⅞" x 20⅞" x 20⅞" | 120/208-240 | 2227 | NEMA L14-20P | 166 lbs. |
| GR3SDH-39D | 21 | 39¼" x 27¼" x 23½" | 34⅞" x 20⅞" x 20⅞" | 120/208-240 | 2685 | NEMA L14-20P | 194 lbs. |

SLANT DISPLAY WARMERS WITH HEATED GLASS

| Model | No. of Rods | Dimensions W x D x H ‡ | Usable Heated Shelf Space (W x D) | Voltage | Watts | Plug | Approx. Ship Weight |
|---------------------|-------------|---------------------------|--------------------------------------|-------------|-------|--------------|------------------------|
| Single Shelf | | | | | | | |
| GR3SDS-27 | 10 | 27¼" x 26⅞" x 18⅞" | 22⅞" x 20⅞" x 20⅞" | 120 | 997 | NEMA 5-15P | 115 lbs. |
| GR3SDS-33 | 12 | 33¼" x 26⅞" x 18⅞" | 28⅞" x 20⅞" x 20⅞" | 120 | 1251 | NEMA 5-15P | 127 lbs. |
| GR3SDS-39 | 14 | 39¼" x 26⅞" x 18⅞" | 34⅞" x 20⅞" x 20⅞" | 120 | 1505 | NEMA 5-15P | 156 lbs. |
| Dual Shelf | | | | | | | |
| GR3SDS-27D | 15 | 27¼" x 26⅞" x 28⅞" | 22⅞" x 20⅞" x 20⅞" | 120 | 1769 | NEMA 5-15P | 164 lbs. |
| GR3SDS-33D | 18 | 33¼" x 26⅞" x 28⅞" | 28⅞" x 20⅞" x 20⅞" | 120/208-240 | 2227 | NEMA L14-20P | 190 lbs. |
| GR3SDS-39D | 21 | 39¼" x 26⅞" x 28⅞" | 34⅞" x 20⅞" x 20⅞" | 120/208-240 | 2685 | NEMA L14-20P | 206 lbs. |

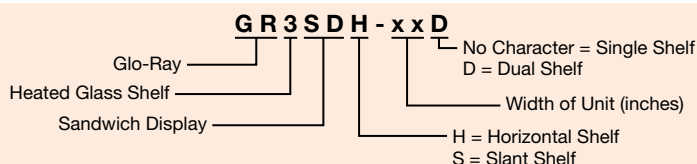
‡ Height does not include 2⅜" legs.

* Canadian models use NEMA 5-20P.

All Heated Glass Display Warmer Models Feature:

Cord Location: Server side, bottom right corner.

OPTIONS AND ACCESSORIES – PAGE 174





GR3SDS-39D in optional
Designer Antique Copper

OPTIONS (available at time of purchase only)

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

| | |
|------------------|--|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| GR3-SS | Stainless Steel Body and Base (unpainted posts) |
| GR3SD27BP | 5" Sneeze Guard on Customer side on 27 $\frac{1}{4}$ " wide models |
| GR3SD33BP | 5" Sneeze Guard on Customer side on 33 $\frac{1}{4}$ " wide models |
| GR3SD39BP | 5" Sneeze Guard on Customer side on 39 $\frac{1}{4}$ " wide models |
| 3SD27FLIP | Plexi-Glass Flip-Up Doors on front or back on 27 $\frac{1}{4}$ " wide models |
| 3SD33FLIP | Plexi-Glass Flip-Up Doors on front or back on 33 $\frac{1}{4}$ " wide models |
| 3SD39FLIP | Plexi-Glass Flip-Up Doors on front or back on 39 $\frac{1}{4}$ " wide models |
| 3SDEND | Plexi-Glass End Panels in lieu of Glass End Panels |

Painted Shelf Sign Holder (Signs not included) – Color matches unit color – Top or Intermediate Shelf – (Slant or Horizontal models) –

| | |
|------------------|---|
| 3SD27SIGN | 27" width model. Requires 27"W x 2 $\frac{1}{16}$ "H x $\frac{1}{16}$ "D Sign |
| 3SD33SIGN | 33" width model. Requires 33"W x 2 $\frac{1}{16}$ "H x $\frac{1}{16}$ "D Sign |
| 3SD39SIGN | 39" width model. Requires 39"W x 2 $\frac{1}{16}$ "H x $\frac{1}{16}$ "D Sign |

ACCESSORIES (available for purchase at any time)

| | |
|----------------|---|
| 4" LEGS | 4" Adjustable Legs |
| 3SD-DIV | Additional Stainless Steel Divider Rods |

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
- LED lighting allows for optimum food product display with energy saving

- 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
- Also comes with: tempered glass side panels, 2.5" legs, thermostatically-controlled heated base and upper canopy, divider rods and comes standard in *Designer Black*



GR3SDS-27TCT in optional *Designer Glossy Gray* and top sign holder (Sign not included)



GR3SDS-39DCT in standard *Designer Black* and top sign holder

SLANT DISPLAY WARMERS WITH HEATED GLASS

| Model | No. of Rods | Dimensions W x D x H ‡ | Usable Heated Shelf Space (W x D) | Voltage | Watts | Plug | Approx. Ship Weight |
|---------------------|-------------|---------------------------|--------------------------------------|-------------|-------|--------------|------------------------|
| Dual Shelf | | | | | | | |
| GR3SDS-27DCT | 10 | 27¼" x 27⅞" x 26⅜" | 22⅞" x 20⅞" | 120 | 1340 | NEMA 5-15P | 155 lbs. |
| GR3SDS-33DCT | 12 | 33¼" x 27⅞" x 26⅜" | 28⅞" x 20⅞" | 120 | 1747 | NEMA 5-15P* | 175 lbs. |
| GR3SDS-39DCT | 14 | 39¼" x 27⅞" x 26⅜" | 34⅞" x 20⅞" | 120/208-240 | 2130 | NEMA 5-15P | 186 lbs. |
| Triple Shelf | | | | | | | |
| GR3SDS-27TCT | 15 | 27¼" x 29" x 34⅞" | 22⅞" x 20⅞" | 120/208-240 | 2095 | NEMA L14-20P | 190 lbs. |
| GR3SDS-33TCT | 18 | 33¼" x 28" x 34⅞" | 28⅞" x 20⅞" | 120/208-240 | 2723 | NEMA L14-20P | 215 lbs. |
| GR3SDS-39TCT | 21 | 39¼" x 27½" x 34⅞" | 34⅞" x 20⅞" | 120/208-240 | 3310 | NEMA L14-20P | 230 lbs. |

‡ Height includes 2.5" legs.

* Canadian models use NEMA 5-20P.

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 |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

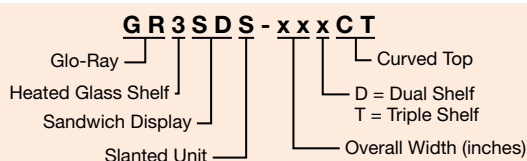
Gloss Finish – Non-standard colors are non-returnable – Black standard –

| | |
|-------|-------------|
| GGRAY | Glossy Gray |
|-------|-------------|

ACCESSORIES (available for purchase at any time)

| | |
|---------|---|
| 4" LEGS | 4" Adjustable Legs |
| 3SD-DIV | Additional Stainless Steel Divider Rods |

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

- Humidified dual shelf unit contains a five cup capacity water reservoir
- Models with Simulated Stone are Swanstone®



GRCMW-1 in standard *Designer Black* with food pans (not available)



GRCMW-1DH in standard *Designer Black* with food pans (not available)

CURVED MERCHANDISING WARMERS

| Model | Dimensions W x D x H | Voltage Single Phase | Usable Heated Surface Space (W x D) | | Watts | Plug | Approx. Ship Weight |
|--------------------------|-------------------------|-------------------------|--|----------------------------|-------|------------|------------------------|
| Single Shelf | | | | | | | |
| GRCMW-1 | 22⅞" x 21½" x 19⅞" | 120 | Top Shelf — | Bottom Shelf 19¾" x 13" | 670 | NEMA 5-15P | 56 lbs. |
| Dual Shelf | | | | | | | |
| GRCMW-1D* | 26" x 20⅞" x 26⅞" | 120 | 22¾" x 12⅜" | 22¾" x 15⅝" | 1540 | NEMA 5-15P | 92 lbs. |
| Dual Shelf with Humidity | | | | | | | |
| GRCMW-1DH** | 26" x 20⅞" x 26⅞" | 120 | 22¾" x 12⅜" | 22¾" x 15⅝" | 1660 | NEMA 5-15P | 100 lbs. |

- * Canadian models use NEMA 5-20P.
- ** Humidity on bottom shelf only.

All Curved Merchandising Warmer Models Feature:

Water Reservoir Capacity (GRCMW-1DH model only): 5 cups.
Cord Location: Server side, bottom right corner.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

Designer Colors (unit's painted surface) – Non-standard colors are non-returnable

– Black standard –

| | |
|---------------|----------------|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Simulated Stone Color (unit's painted surface and decorative trim inserts)

– Non-standard colors are non-returnable –

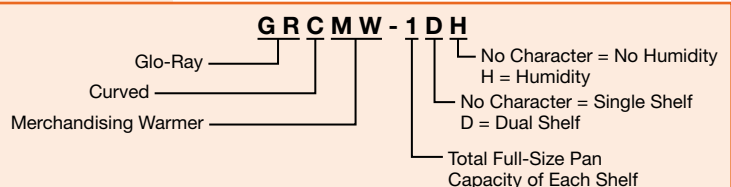
| | |
|--------------|--------------|
| GGRAN | Gray Granite |
| BSAND | Bermuda Sand |
| NSKY | Night Sky |

CMWDBACKFLIP Top and bottom shelf flip-up doors on server's side in lieu of mirrored back panel (GRCMW-1D, -1DH Models only)

CMWDTOPFLIP Top Shelf Flip-up Door on Customer Side in lieu of Sneeze Guard (GRCMW-1D, -1DH Models only)

FOOD PANS AND TRIVETS – PAGE 245

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

Humidified reservoir is located in between pans



GRCD-2P with pan rail and optional *Designer* color, backlit sign holder (sign not included) and accessory food pans



GRCD-2PD with optional pan skirt, *Designer* Hunter Green and flip-up doors, and accessory food pans



GRCDH-1PD with pan skirt and new optional flip-up doors and accessory food pans. (top baking dish not available)



GRCDH-3PD shown in standard Stainless Steel with accessory food pans

Merchandisers

DESIGNER DISPLAY CASES

| Model | No. of Bulbs | Dimensions (W x D x H) <i>Height includes legs</i> | Usable Heated Shelf Space (W x D) | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|------------------------------------|--------------|---|--|-------------------------|-------|------------|---------------------|
| Single Shelf | | | | | | | |
| GRCD-1P | 2 | 20 ⁵ / ₈ " x 26" x 24" | 18 ¹ / ₈ " x 21" | 120 | 410 | NEMA 5-15P | 95 lbs. |
| GRCD-2P | 3 | 32 ¹ / ₂ " x 26" x 24" | 30" x 21" | 120 | 780 | NEMA 5-15P | 120 lbs. |
| GRCD-3P | 3 | 45 ¹ / ₂ " x 26" x 24" | 43" x 21" | 120 | 1005 | NEMA 5-15P | 152 lbs. |
| Dual Shelf | | | | | | | |
| GRCD-1PD | 4 | 20 ⁵ / ₈ " x 26" x 31 ³ / ₄ " | 18 ¹ / ₈ " x 21" | 120 | 860 | NEMA 5-15P | 98 lbs. |
| GRCD-2PD | 6 | 32 ¹ / ₂ " x 26" x 31 ³ / ₄ " | 30" x 21" | 120 | 1210 | NEMA 5-15P | 170 lbs. |
| GRCD-3PD* | 6 | 45 ¹ / ₂ " x 26" x 31 ³ / ₄ " | 43" x 21" | 120 | 1710 | NEMA 5-15P | 210 lbs. |
| Single Shelf with Humidity* | | | | | | | |
| GRCDH-1P | 2 | 20 ⁵ / ₈ " x 26" x 24" | 18 ¹ / ₈ " x 21" | 120 | 660 | NEMA 5-15P | 90 lbs. |
| GRCDH-2P | 3 | 32 ¹ / ₂ " x 26" x 24" | 30" x 21" | 120 | 1030 | NEMA 5-15P | 124 lbs. |
| GRCDH-3P* | 3 | 45 ¹ / ₂ " x 26" x 24" | 43" x 21" | 120 | 1255 | NEMA 5-15P | 156 lbs. |
| Dual Shelf with Humidity* | | | | | | | |
| GRCDH-1PD | 4 | 20 ⁵ / ₈ " x 26" x 31 ³ / ₄ " | 18 ¹ / ₈ " x 21" | 120 | 1110 | NEMA 5-15P | 120 lbs. |
| GRCDH-2PD* | 6 | 32 ¹ / ₂ " x 26" x 31 ³ / ₄ " | 30" x 21" | 120 | 1460 | NEMA 5-15P | 174 lbs. |
| GRCDH-3PD* | 6 | 45 ¹ / ₂ " x 26" x 31 ³ / ₄ " | 43" x 21" | 120 | 1960 | NEMA 5-20P | 220 lbs. |

* Canadian models use NEMA 5-20P.

♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf.

° Not available for Canada with Backlit Base Sign Holder, and Canadian models use NEMA 5-30P.

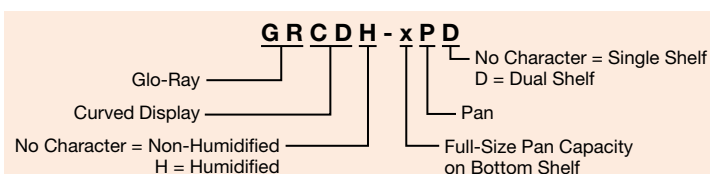
All Designer Display Case Models Feature:

Water Reservoir Capacity (Humidified Models only): 3 quarts.

Cord Location: Server side, bottom right corner.

OPTIONS – PAGE 178

WATER QUALITY REQUIREMENTS – PAGE 247





GRCD-2PD with optional self-closing flip-up doors and *Designer Warm Red*

OPTIONS (available at time of purchase only)

Backlit Base Sign Holder, 120V only (Sign not included) –

| | |
|--------------------------|---|
| BCKLIT SIGN 2-PAN | 2-Pan Models (25 lbs.) Requires 32 $\frac{1}{8}$ "W x 5"H x $\frac{1}{16}$ "D Translucent Sign |
| BCKLIT SIGN 3-PAN | 3-Pan Models (28 lbs.) Requires 45 $\frac{1}{8}$ "W x 5"H x $\frac{1}{16}$ "D Translucent Sign |

Self-Closing Flip-Up Doors on both shelves on customer side in lieu of Glass Front (adds $\frac{1}{2}$ " depth to unit) –

| | |
|------------------|--|
| CD1PDFLIP | 1-Pan models |
| CD2PDFLIP | 2-Pan models |
| CD3PDFLIP | 3-Pan models |
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |

Pan Skirt on bottom shelf (accommodates 2 $\frac{1}{2}$ "D Pans – standard on humidified models) –

| | |
|----------------------|---|
| SKIRT-1P | 1-Pan model in lieu of Pan Rail |
| SKIRT-2P | 2-Pan model in lieu of Pan Rail |
| SKIRT-3P | 3-Pan model in lieu of Pan Rail |
| UPPERSKIRT-2P | Pan Skirt for upper shelf of 2-Pan models |
| UPPERSKIRT-3P | Pan Skirt for upper shelf of 3-Pan models |

Mirrored Glass Doors in lieu of Glass Doors (Server side only) –

Single Shelf Models –

| | |
|------------------|--------------------|
| MIRROR-1P | 1-Pan single model |
| MIRROR-2P | 2-Pan single model |
| MIRROR-3P | 3-Pan single model |

Dual Shelf Models –

| | |
|-------------------|------------------|
| MIRROR-1PD | 1-Pan dual model |
| MIRROR-2PD | 2-Pan dual model |
| MIRROR-3PD | 3-Pan dual model |

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 |

COLORS AND FINISHES – INSIDE BACK COVER

FOOD PANS AND TRIVETS – PAGE 245

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 1-14" Pizza Pan | None |
| | Bottom Shelf 1 Full-Size Pan | One SKIRT-1P |
| GRCD-2PD | Top Shelf 1 Full-Size Pan and 1 Third-Size Pan or 2-14" Pizza Pans | One UPPERSKIRT-2P |
| | Bottom Shelf 2 Full-Size Pans | One SKIRT-2P |
| GRCD-3PD | Top Shelf 2 Full-Size Pans or 3-14" Pizza Pans | One UPPERSKIRT-3P |
| | Bottom Shelf 3 Full-Size Pans | One SKIRT-3P |

* All pan capacities shown are for non-humidified models.
2 $\frac{1}{2}$ " deep pans recommended for bottom shelf of humidified models.

Flav-R-Savor® Convected Air, Curved Front Display Cases

This front-of-the-house curved glass merchandiser utilizes convected air technology for superior holding times. Maintaining peak serving temperatures for unwrapped foods makes this Hatco display case perfect for cafeteria and deli-style service.

- Perforated stainless steel shelf not only enhances air movement over food products, but looks great as well
- Focused lighting to enhance and merchandise your food products
- Easy to read, digitally-controlled temperature and humidity (FSCDH-2PD model only) display for precise control
- Standard sign holder promotes your product offering on bottom front of unit (sign not included). Recommended sign dimension: 33½"W x 6"H
- Rear French doors for easy access
- Hinged, tempered front glass panel tilts forward for easy cleaning
- Optional glass shelf available
- Night Sky Simulated Stone panel on bottom shelf is standard, optional in Gray Granite or Bermuda Sand. Non-standard colors are non-returnable
- Models with Simulated Stone are Swanstone®

FSCDH-2PD in standard *Designer Black* with sign holder (sign not included), 3-sided skirt, perforated shelf and Night Sky Simulated Stone base. Also with accessory risers and food pans.



CONVECTED AIR, CURVED FRONT DISPLAY CASES

| Model | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|-----------------------|-------------------------|-------------------------|-------|--------------|------------------------|
| Non-Humidified | | | | | |
| FSCD-2PD | 34¾" x 30¾" x 31½" | 120 | 1800 | NEMA 5-20P | 205 lbs. |
| Humidified | | | | | |
| FSCDH-2PD | 34¾" x 31¾" x 31½" | 120/208-240 | 2805 | NEMA L14-20P | 190 lbs. |

All Convected Air Display Case Models Feature:

Models Shipped With: Perforated upper shelf, heated Simulated stone base shelf, three-sided skirt and sign holder on bottom front. (sign not included) (recommended sign dimension: 33½"W x 6"H).

Shelf Dimensions: Upper: 31¼"W x 16"D.

Lower: 32¼"W x 19¼"D.

Water Reservoir Capacity (Humidified model only): 7 quarts.

Cord Location: Server side, bottom center on left side of control box.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

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

| | |
|---------------|----------------|
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

Simulated Stone Colors – Non-standard colors are non-returnable – Night Sky standard –

| | |
|--------------------|---|
| SS-GGRAN | Gray Granite |
| SS-BSAND | Bermuda Sand |
| FSCDH-PLUMB | Valve Relocation allows draining from back of unit instead of directly under unit (Humidified model only) |
| FSCD-GLASS | Glass Center Shelf (in lieu of perforated metal shelf) |

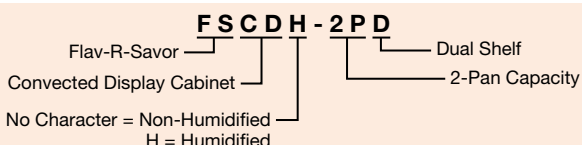
ACCESSORIES (available for purchase at any time)

| | |
|-----------------|--|
| 1RISER10 | 10"D x 1¼"H Circular Perforated Riser in Stainless Steel |
|-----------------|--|



1RISER10
Accessory

COLORS AND FINISHES – INSIDE BACK COVER



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 (100° - 200°F) 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) | Voltage | Watts | Plug | Approx. Ship Weight |
|-----------------------------------|--------------|--|---------|-------|------------|------------------------|
| Single Shelf | | | | | | |
| GRHD-2P | 4 | 32½" x 26" x 25" | 120 | 940 | NEMA 5-15P | 120 lbs. |
| GRHD-3P | 5 | 45½" x 26" x 25" | 120 | 1350 | NEMA 5-15P | 143 lbs. |
| GRHD-4P [♣] | 6 | 58½" x 26" x 25" | 120 | 1785 | NEMA 5-15P | 215 lbs. |
| Dual Shelf | | | | | | |
| GRHD-2PD | 6 | 32½" x 26" x 30" | 120 | 1310 | NEMA 5-15P | 150 lbs. |
| GRHD-3PD [♣] | 8 | 45½" x 26" x 30" | 120 | 1755 | NEMA 5-15P | 188 lbs. |
| GRHD-4PD [♣] | 8 | 58½" x 26" x 30" | 120 | 2480 | NEMA 5-30P | 230 lbs. |
| Single Shelf with Humidity | | | | | | |
| GRHDH-2P | 4 | 32½" x 26" x 25" | 120 | 1190 | NEMA 5-15P | 125 lbs. |
| GRHDH-3P [♣] | 5 | 45½" x 26" x 25" | 120 | 1600 | NEMA 5-15P | 162 lbs. |
| GRHDH-4P [♣] | 6 | 58½" x 26" x 25" | 120 | 2285 | NEMA 5-30P | 215 lbs. |
| Dual Shelf with Humidity | | | | | | |
| GRHDH-2PD ^{♣♣} | 6 | 32½" x 26" x 30" | 120 | 1560 | NEMA 5-15P | 175 lbs. |
| GRHDH-3PD ^{♣♣} | 8 | 45½" x 26" x 30" | 120 | 2005 | NEMA 5-20P | 188 lbs. |
| GRHDH-4PD ^{♣♣} | 8 | 58½" x 26" x 30" | 120 | 2980 | NEMA 5-30P | 240 lbs. |

[♣] Also available in 120/208V or 120/240V.

^{♣♣} Canadian models use NEMA 5-20P.

[♣] Humidity on bottom shelf only. Includes pan skirt on bottom shelf.

^{♣♣} Canadian model uses NEMA 5-30P.

[⊙] Not available in 120V for Canada.

All Display Case Models Feature:

Usable Heated Shelf Space: Width of unit minus 4½" x 21½"D.

Water Reservoir Capacity (Humidified models only): 2-Pan and 3-Pan: 3 quarts.

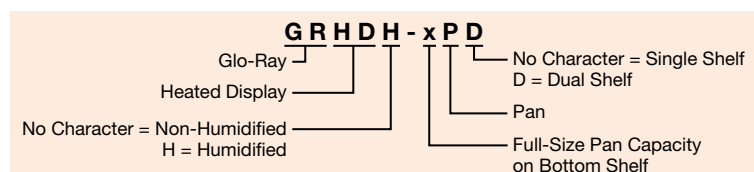
4-Pan: 6 quarts.

Doors: Separate rollerless sliding door per shelf.

Cord Location: Server side, bottom right corner.

OPTIONS AND ACCESSORIES – PAGE 181

WATER QUALITY REQUIREMENTS – PAGE 247





GRHD-4PD with optional pan skirts
Top shelf: one **UPPERSKIRT-4P**
Bottom shelf: one **SKIRT-4P**

OPTIONS (available at time of purchase only)

| | |
|----------------------|--|
| SKIRT-2P | Pan Skirt on bottom shelf (standard on Humidified models) 2-Pan model in lieu of Pan Rail |
| SKIRT-3P | Pan Skirt on bottom shelf (standard on Humidified models) 3-Pan model in lieu of Pan Rail (consists of one SKIRT-1P and one SKIRT-2P) |
| SKIRT-4P | Pan Skirt on bottom shelf (standard on Humidified models) 4-Pan model in lieu of Pan Rail (consists of two SKIRT-2P) |
| UPPERSKIRT-2P | Pan Skirt for upper shelf of 2-Pan models in lieu of Pan Stop |
| UPPERSKIRT-3P | Pan Skirt for upper shelf of 3-Pan models in lieu of Pan Stop |
| UPPERSKIRT-4P | Pan Skirt for upper shelf of 4-Pan models in lieu of Pan Stop |
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |
| FLIP | Flip-Up Doors on control side in lieu of Glass Sliding Doors |

Sliding Door in lieu of Fixed Glass customer panel –

| | |
|-----------------|-------------|
| SLIDE-2P | Per opening |
| SLIDE-3P | Per opening |
| SLIDE-4P | Per opening |

Flip-Up Door in lieu of Fixed Glass customer panel –

| | |
|----------------|-------------|
| FLIP-2P | Per opening |
| FLIP-3P | Per opening |
| FLIP-4P | Per opening |

Mirror Glass Sliding Door in lieu of Glass Sliding Door (server side only) –

| | |
|------------------|-------------|
| MIRROR-2P | Per opening |
| MIRROR-3P | Per opening |
| MIRROR-4P | Per opening |

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 |

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER

HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES*

| Model | Pan Capacity | Optional Pan Skirt Frames |
|-----------------|---|---------------------------|
| GRHD-2P | 2 Full-Size Pans | One SKIRT-2P |
| GRHD-3P | 3 Full-Size Pans | One SKIRT-3P |
| GRHD-4P | 4 Full-Size Pans | One SKIRT-4P |
| GRHD-2PD | Top Shelf 2 Half-Size Pans or 2-14" Pizza Pans | One UPPERSKIRT-2P |
| | Bottom Shelf 2 Full-Size Pans | One SKIRT-2P |
| GRHD-3PD | Top Shelf 3 Half-Size Pans or 3-14" Pizza Pans | One UPPERSKIRT-3P |
| | Bottom Shelf 3 Full-Size Pans | One SKIRT-3P |
| GRHD-4PD | Top Shelf 2 Full-Size Pans or 4 Half-Size Pans or 4-14" Pizza Pans | One UPPERSKIRT-4P |
| | Bottom Shelf 4 Full-Size Pans | One SKIRT-4P |

* All pan capacities shown are for non-humidified models. 2½" deep pans recommended for bottom shelf of humidified models.

Holding & Display Cabinets

*Cafeterias • Convenience Stores
Catering • Concessions*



PWC-12 in optional *Designer Black* pg. 183



FSDT-2X with accessory 4-shelf multi-purpose rack, and optional sign holder (sign not included) pg. 185



IHDCH-45 with accessory risers and sign holders pg. 189



MDW-1X with optional *Designer Black* and hood with backlit sign cut out on one side (sign included) pg. 193



FST-1-MN shown in standard Bronze pg. 194



FSHC-7W1-EE shown in *Designer Black*, with optional bumper kit, and right-hand hinged door pg. 196



FSHC-17W1 with accessory food pans pg. 199



FS2HAC-2PT Pass-through with accessory food pans pg. 201



FS2HAC-15 With third-size food pans (pans not included) pg. 201

Plate Warmers

Hatco's Plate Warmers are designed to hold preheated serving plates where your customers can access them easily. Countertop or Built-In models available. Easy to load and easy to clean. Serving hot food on preheated plates will help extend the holding times of most foods, and adds to a better customer experience.

- Can hold 25 plates up to 12" in diameter
- A covered, digital temperature control with an adjustable range of 104° - 122°F
- Energy efficient LED lighting illuminates the interior from the top
- Available in Stainless Steel or *Designer Black* powdercoating
- Cabinet cutout dimensions are: 16 $\frac{5}{8}$ " x 20 $\frac{1}{8}$ "



PWB-12
in standard
Stainless Steel



PWC-12
in optional *Designer Black*

Designer Black

Holding &
Display Cabinets

PLATE WARMERS

| Model | Item Number | Description | Dimensions (W x D x H ‡) | Opening Dimensions (W x H) | Voltage | Watts | Amps | Approx. Ship Weight |
|-------------------|--------------|-----------------------|--|---|---------|-------|------|------------------------|
| Countertop | | | | | | | | |
| PWC-12 | PWC.12BLK515 | <i>Designer Black</i> | 16 $\frac{7}{8}$ " x 17 $\frac{3}{8}$ " x 22 $\frac{3}{8}$ " | 12 $\frac{5}{8}$ " x 15 $\frac{3}{4}$ " | 120 | 460 | 3.8 | 64 lbs. |
| PWC-12 | PWC.12SS515 | Stainless Steel | 16 $\frac{7}{8}$ " x 17 $\frac{3}{8}$ " x 22 $\frac{3}{8}$ " | 12 $\frac{5}{8}$ " x 15 $\frac{3}{4}$ " | 120 | 460 | 3.8 | 64 lbs. |
| Built-In | | | | | | | | |
| PWB-12 | PWB.12BLK515 | <i>Designer Black</i> | 17 $\frac{1}{2}$ " x 17 $\frac{1}{2}$ " x 21 $\frac{1}{8}$ " | 12 $\frac{3}{4}$ " x 15 $\frac{3}{4}$ " | 120 | 460 | 3.8 | 49 lbs. |
| PWB-12 | PWB.12SS515 | Stainless Steel | 17 $\frac{1}{2}$ " x 17 $\frac{1}{2}$ " x 21 $\frac{1}{8}$ " | 12 $\frac{3}{4}$ " x 15 $\frac{3}{4}$ " | 120 | 460 | 3.8 | 49 lbs. |

‡ Height includes standard 1" legs.

All Plate Warmer Models Feature:

Models Shipped with:

PWC-12: Power On/Off switch, a detachable 6' power cord, a 3' jumper cord and a wall-mounting kit, NEMA 5-15P plug.

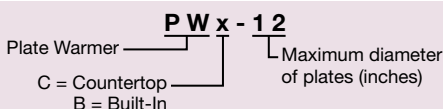
PWB-12: Power On/Off switch, a detachable 6' power cord and a 3' jumper cord, NEMA 5-15P plug.

Cabinet cut-out dimensions for PWB-12: 16 $\frac{3}{4}$ " W x 20 $\frac{1}{4}$ " H.

Cord Location: back of unit, top left corner.

OPTIONS (available at time of purchase only)

Designer Color – Non-standard colors are non-returnable – Stainless Steel Standard – BLACK
Designer Black



Flav-R-Fresh® Humidified 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
- Single- or reversible double-sided opening models
- LED lights illuminate the holding areas and emphasize the product

FDWD-2 with
accessory
4-tier circle
rack



IMPULSE CABINETS

| Model* | Description* | Dimensions W x D x H ‡ | Cabinet Opening W x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------|--|--|---|-------------------------|-------|------------------------|
| FDWD-1 | 1 Door w/4-Tier Circle Rack w/Motor | 19 ³ / ₈ " x 20 ⁷ / ₈ " x 28 ⁷ / ₈ " | 15 ³ / ₄ " x 19 ³ / ₄ " | 120 | 1360 | 90 lbs. |
| FDWD-1X | 1 Door w/4-Shelf Multi-Purpose Rack w/o Motor | 19 ³ / ₈ " x 20 ⁷ / ₈ " x 28 ⁷ / ₈ " | 15 ³ / ₄ " x 19 ³ / ₄ " | 120 | 1360 | 90 lbs. |
| FDWD-2 | 2 Doors w/4-Tier Circle Rack w/Motor | 19 ³ / ₈ " x 22" x 28 ⁷ / ₈ " | 15 ³ / ₄ " x 19 ³ / ₄ " | 120 | 1360 | 90 lbs. |
| FDWD-2X | 2 Doors w/4-Shelf Multi-Purpose Rack w/o Motor | 19 ³ / ₈ " x 22" x 28 ⁷ / ₈ " | 15 ³ / ₄ " x 19 ³ / ₄ " | 120 | 1360 | 90 lbs. |

♦ 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.

‡ Height includes standard 1" legs.

* For non-humidified cabinet, unit will only operate in dry mode.

All Impulse Cabinet Models Feature:

Voltage: 60 Hz, 11.3 amps, NEMA 5-15P plug.

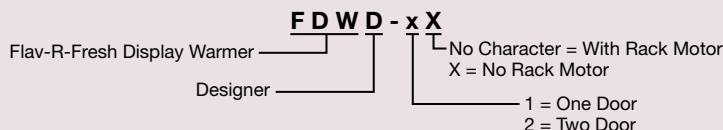
Door Hinges – Control Side and Customer Side (two-door models only): Left-hand side.

Max. Pizza Size: 15" diameter with 4-Tier Circle Rack.

Water Tank Capacity for Humidity System: ½ gallon.

Cord Location: Facing controls, left-hand side panel, lower right corner.

WATER QUALITY REQUIREMENTS – PAGE 247



OPTIONS (available at time of purchase only)

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

| | |
|-------------------|--|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| LED-NW18 | Neutral White (cool) LED lighting (in lieu of standard Warm White) |
| FDWD-SCD | Self Closing Door in lieu of standard door (left hinge only). Must upgrade both doors on FDWD-2, -2X (not field reversible) |
| FDWD-6FRT | 6" 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 1 ¹ / ₈ " to height of unit. Requires (1) sign 19 ³ / ₈ "W x 6 ³ / ₁₆ "H x 1 ¹ / ₁₆ "D – not included |
| FDWD-DIS | 3" 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 1 ¹ / ₄ " to height of unit. Requires (1) sign 19 ³ / ₈ "W x 3 ³ / ₄ "H x 1 ¹ / ₁₆ "D – not included |
| FDWD-6SIGN | 6 ³ / ₈ " 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 1 ¹ / ₄ " to height of unit. Requires (1) sign 19 ³ / ₈ "W x 6 ³ / ₄ "H x 1 ¹ / ₁₆ "D – not included |

ACCESSORIES (available for purchase at any time)

| | |
|------------------|---|
| FDWD-LEGS | 4" Adjustable Legs (4"-5") |
| COUPLING | Motorless Rack Coupling for FDWD-1X and FDWD-2X models (select Circle Rack or Pretzel Tree) |
| FDWD4TCRR | 4-Tier Circle Rack with Pizza Pan Retainers (Requires Coupling for -1X or -2X models) |
| FDW4SMP | 4-Shelf Multi-Purpose Rack (each shelf 13 ⁵ / ₈ "W x 12 ⁵ / ₈ "D) |
| FDW3TPT | 3-Tier Pretzel Tree (requires Coupling for -1X or -2X models) |

DECORATIVE KIT – PAGE 187

RACKS – PAGE 188

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



COUPLING
Accessory

Flav-R-Savor® Humidified 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
- ¾ gallon 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 3-tier pan rack and accessory food pans



FSDT-2 with 4-tier circle rack and 4" legs, optional *Designer* Black color and accessory food pans

Holding &
Display Cabinets

DISPLAY CABINETS

| Model◆ | Description* | Dimensions W x D x H | Approx. Ship Weight |
|-----------------|--------------------------------------|-------------------------|------------------------|
| Standard | | | |
| FSD-1 | 1 Door w/3-Tier Circle Rack w/Motor | 22½" x 24½" x 27½" | 129 lbs. |
| FSD-1X | 1 Door w/3-Tier Pan Rack w/o Motor | 22½" x 24½" x 27½" | 126 lbs. |
| FSD-2 | 2 Doors w/3-Tier Circle Rack w/Motor | 22½" x 25½" x 27½" | 126 lbs. |
| FSD-2X | 2 Doors w/3-Tier Pan Rack w/o Motor | 22½" x 25½" x 27½" | 126 lbs. |
| Tall | | | |
| FSDT-1 | 1 Door w/4-Tier Circle Rack w/Motor | 22½" x 24½" x 32½" | 128 lbs. |
| FSDT-1X | 1 Door w/4-Tier Pan Rack w/o Motor | 22½" x 24½" x 32½" | 126 lbs. |
| FSDT-2 | 2 Doors w/4-Tier Circle Rack w/Motor | 22½" x 25½" x 32½" | 126 lbs. |
| FSDT-2X | 2 Doors w/4-Tier Pan Rack w/o Motor | 22½" x 25½" x 32½" | 126 lbs. |

◆ 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.

* For non-humidified cabinet, unit will only operate in dry mode.

All Display Cabinet Models Feature:

Voltage: 120, single phase, 60 Hz, 1414 watts, 11.8 amps, NEMA 5-15P plug.

Cabinet Opening Dimensions: Standard Models: 19"W x 18½"H.

Tall Models: 19"W x 23¾"H.

Door Hinges: Control Side: Left-hand side.

Customer Side (two-door models only): Right-hand side.

Max. Pan Size: 19" diameter with 4-Tier Circle Rack.

Water Tank Capacity for Humidity System: ¾ gallon.

Cord Location: Facing controls, left-hand side panel, lower right corner.

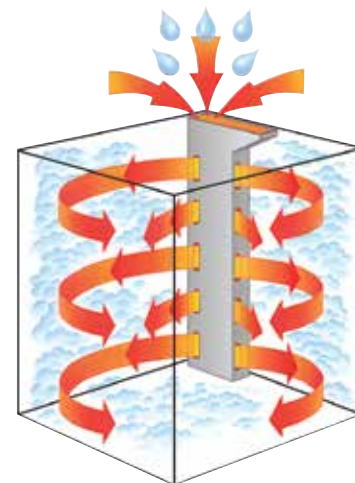
OPTIONS AND ACCESSORIES – PAGE 186

DECORATIVE KIT – PAGE 187

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FOOD PANS AND TRIVETS – PAGE 245

WATER QUALITY REQUIREMENTS – PAGE 247



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 = With Rack Motor |
| No Character = Standard Height | X = No Rack Motor |
| T = Tall | 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)

| | |
|-----------------|--|
| LED-NW18 | Neutral White (cool) LED lighting (in lieu of standard Neutral White) |
| THERM | Mechanical Controls |
| FSD7SIGN | 7½" Merchandising Display Sign Holder (includes metal holder and window) – one per side , three maximum. Available in all <i>Designer</i> Colors to match your unit (Black is standard). Adds 1¼" to height of unit. Requires (1) sign 22½"W x 7½"H x 1/16"D – not included |

ACCESSORIES (available for purchase at any time)

| | |
|-----------------|---|
| F-LEGS-4 | 4" Adjustable Legs |
| COUPLING | Motorless Rack Coupling for FSD-1X, FSD-2X, FSDT-1X and FSDT-2X models (select appropriate Circle Rack or Pretzel Tree) |

RACKS – FSD ONLY –

| | |
|----------------|---|
| FSD5SMP | 5-Shelf Multi-Purpose Rack (each shelf - 18"W x 16"D) |
| FSD3TCR | 3-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models) |
| FSD3TPR | 3-Tier Pan Rack (accommodates Half-Size Sheet Pans, not included) |

RACKS – FSDT ONLY –

| | |
|-----------------|---|
| FSDT7SMP | 7-Shelf Multi-Purpose Rack (each shelf - 18"W x 16"D) |
| FSDT4TCR | 4-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models) |
| FSDT5TCR | 5-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models) |
| FSDT4TPR | 4-Tier Pan Rack (accommodates Half-Size Sheet Pans, not included) |
| FSDT3SAR | 3-Shelf Angle Rack (15° angle shelves) (each shelf - 18"W x 16¼"D) |
| FSDT3TPT | 3-Tier Pretzel Tree (requires Coupling for -1X or -2X models) |

DECORATIVE KIT – PAGE 187

RACKS – PAGE 188

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS (available at time of purchase only)

Designer Colors

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

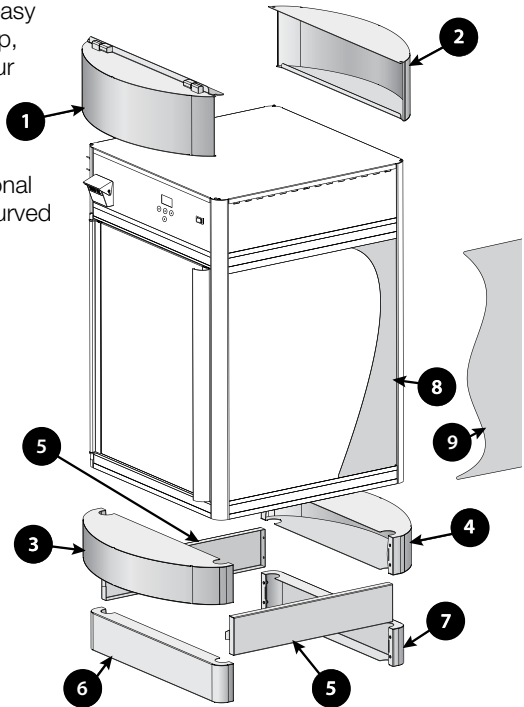
– **Clear Anodized Aluminum Standard –**

| | |
|---------------|----------------|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |

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 |
| GRAY | GG | Gray Granite |
| WHITE | WG | White Granite |
| NAVY | NB | Navy Blue |
| GREEN | HG | Hunter Green |
| COPPER | AC | Antique Copper |

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 |
| FSD-INSET2 ④ | Two Wave Inset Panels for FSD models |
| FSDT-INSET1 ③ | Two Crescent Inset Panels for FSDT models |
| FSDT-INSET2 ④ | Two Wave Inset Panels for FSDT models |
| FDWD-INSET1 ③ | Two Crescent Inset Panels for FDWD models |
| FDWD-INSET2 ④ | Two Wave Inset Panels for FDWD models |

Top Covers – Must choose Designer Color – Black Standard – Signs not Included –

| | |
|-------------|--|
| FSD-CTLH ① | Curved Hinged Header on control side (Fits 24"W x 5 $\frac{7}{8}$ "H sign) for FSD and FSDT models |
| FDWD-CTLH ① | Curved Hinged Header on control side (Fits 20 $\frac{1}{2}$ "W x 4 $\frac{7}{8}$ "H sign) for FDWD models |
| FSD-CUSH ② | Curved Header on non-control side (Fits 24"W x 5 $\frac{7}{8}$ "H sign) for FSD and FSDT models |
| FDWD-CUSH ② | Curved Header on non-control side (Fits 20 $\frac{1}{2}$ "W x 4 $\frac{7}{8}$ "H sign) for FDWD models |

Base Skirts – Requires 4" adjustable legs (not included) – Must choose Designer Color – Black Standard – Signs not Included –

| | |
|----------|---|
| FSD-SQB | One Flat Front Panel ⑥ and one Flat Back Panel ⑦ (Fits 20"W x 3 $\frac{3}{4}$ "H sign) and two Flat Side Panels ⑤ (Fits 18 $\frac{3}{4}$ "W x 3 $\frac{3}{4}$ "H sign) for FSD and FSDT models |
| FDWD-SQB | One Flat Front Panel ⑥ and one Flat Back Panel ⑦ (Fits 17 $\frac{1}{4}$ "W x 3 $\frac{3}{4}$ "H sign) and two Flat Side Panels ⑤ (Fits 15 $\frac{1}{2}$ "W x 3 $\frac{3}{4}$ "H sign) for FDWD models |
| FSD-1CB | One Curved Front Panel ③ and one Flat Back Panel ⑦ (Fits 25 $\frac{1}{2}$ "W x 3 $\frac{3}{4}$ "H sign) and two Flat Side Panels ⑤ (Fits 18 $\frac{3}{4}$ "W x 3 $\frac{3}{4}$ "H sign) for FSD and FSDT models |
| FDWD-1CB | One Curved Front Panel ③ and one Flat Back Panel ⑦ (Fits 22 $\frac{1}{4}$ "W x 3 $\frac{3}{4}$ "H sign) and two Flat Side Panels ⑤ (Fits 15 $\frac{1}{2}$ "W x 3 $\frac{3}{4}$ "H sign) for FDWD models |
| FSD-2CB | One Curved Front Panel ③ and one Curved Back Panel ④ (Fits 25 $\frac{1}{2}$ "W x 3 $\frac{3}{4}$ "H sign) and two Flat Side Panels ⑤ (Fits 18 $\frac{3}{4}$ "W x 3 $\frac{3}{4}$ "H sign) for FSD and FSDT models |
| FDWD-2CB | One Curved Front Panel ③ and one Curved Back Panel ④ (Fits 22 $\frac{1}{4}$ "W x 3 $\frac{3}{4}$ "H sign) and two Flat Side Panels ⑤ (Fits 15 $\frac{1}{2}$ "W x 3 $\frac{3}{4}$ "H sign) for FDWD models |

| | |
|-----------|--|
| F-LEGS-4 | 4" Adjustable Legs for FSD and FSDT models |
| FDWD-LEGS | 4" Adjustable Legs for FDWD models |

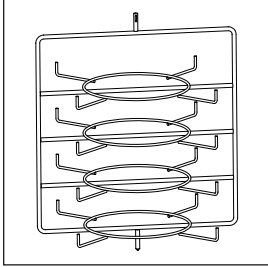
COLORS AND FINISHES – INSIDE BACK COVER



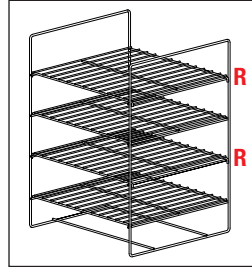
FSDT-1 with 4-tier circle rack and full Decorative Kit (signs not included)

Display Rack Selections

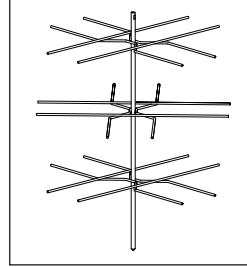
Racks For FDWD Models (Page 184)



4-Tier Circle Rack
FDWD4TCRR
(Max. 15" dia. pans)
(3¼" between tiers)

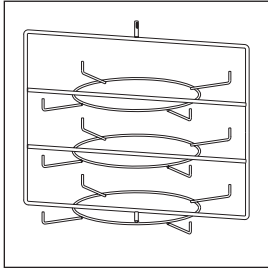


4-Shelf Multi-Purpose Rack
FDW4SMP (Max. 18" x 13")
(3¾" between shelves)

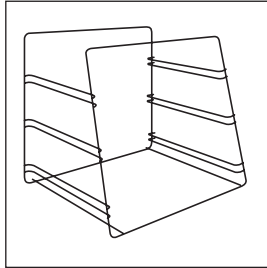


3-Tier Pretzel Tree
FDW3TPT
(5⅝" between tiers)

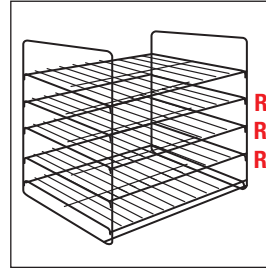
Racks For FSD Models (Page 185)



3-Tier Circle Rack
FSD3TCR
(4⅞" between tiers)

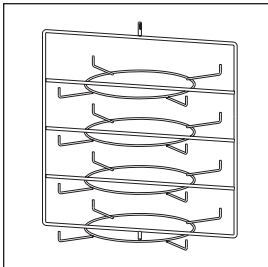


3-Tier Pan Rack
FSD3TPR
(3½" between shelves)

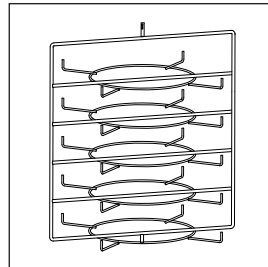


5-Shelf Multi-Purpose Rack
FSD5SMP
(2½" between shelves)

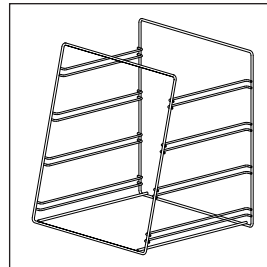
Racks For FSDT Models (Page 185)



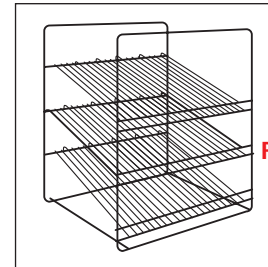
4-Tier Circle Rack
FSDT4TCR
(Max. 19" dia. pans)
(4⅝" between tiers)



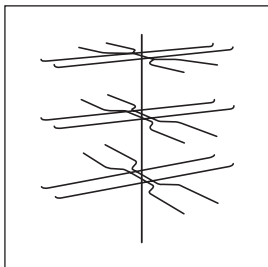
5-Tier Circle Rack
FSDT5TCR
(Max. 19" dia. pans)
(3⅞" between tiers)



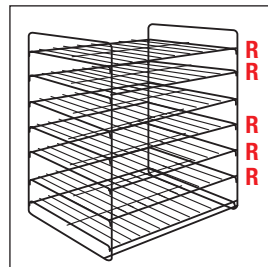
4-Tier Pan Rack
FSDT4TPR
(Max. 18" x 13" Half-Size Sheet
Pans) (3½" between tiers)



3-Shelf Angle Rack
FSDT3SAR
(3½" between shelves)



3-Tier Pretzel Tree
FSDT3TPT
(5⅝" between tiers)



7-Shelf Multi-Purpose Rack
FSDT7SMP
(Max. 18" x 13" Half-Size Sheet
Pans) (2½" 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
 - IHDCH-45 can hold up to six pizza arms, can be adjusted up to 19.5" and can hold up to 8.5 lbs.
 - IHDCH-28 arms will hold up to a 22" pizza pan



IHDCH-45
shown with three optional shelves and French Front Doors



IHDCH-45
shown with accessory arms and risers



IHDCH-28
shown with accessory two arms and one shelf

NOTE: Water filter, water strainer and plastic 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 | Plugs | Approx. Ship Weight |
|----------|--|--|------------|-------|--------------|------------|------------------------|
| IHDCH-28 | 28 ¹ / ₄ " x 28 ³ / ₄ " x 30 ¹ / ₄ " | 22" x 20 ⁵ / ₈ " | 208 240 | 3090 | 14.9 or 12.9 | NEMA 6-20P | 220 lbs. |
| IHDCH-45 | 45" x 28 ³ / ₄ " x 30 ¹ / ₄ " | 18" x 20 ⁷ / ₈ " | 208 240 | 3090 | 14.9 or 12.9 | NEMA 6-20P | 270 lbs. |

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 and LED display lights.

Cord Location: Server side, lower left corner.

OPTIONS AND ACCESSORIES – PAGE 190
WATER QUALITY REQUIREMENTS – PAGE 247



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 accessory arms, accessory risers and 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 |
| IHDCBASE-BK-28 | Inside base in <i>Designer Black</i> in lieu of Stainless Steel base for IHDC-28 |
| FRTDOOR-28 | Front, swing out door for IHDC-28, left-hand hinge standard, matches unit color (adds 2" to depth) |
| IHDCBASE-BK-45 | Inside base in <i>Designer Black</i> in lieu of Stainless Steel base for IHDC-45 |
| FRFRTDOOR-45 | Front, self-closing French doors for IHDC-45, matches unit color (adds 2" to depth) |

ACCESSORIES (available for purchase at any time)

| | |
|---------------------|--|
| ADJARM-SS | Pizza Arm in Stainless Steel |
| ADJARM-BK | Pizza Arm in <i>Designer Black</i> |
| SHELF-SS-28 | Shelf in Stainless Steel for IHDC-28 |
| SHELF-BK-28 | Shelf in <i>Designer Black</i> for IHDC-28 |
| SHELF-SS-45 | Shelf in Stainless Steel for IHDC-45 |
| SHELF-BK-45 | Shelf in <i>Designer Black</i> for IHDC-45 |
| RISER12-SS | 12" diameter x 1½" H Riser in Stainless Steel |
| RISER12-BK | 12" diameter x 1½" H Riser in <i>Designer Black</i> |
| DOORLOCKIHDC | Front Door lock for IHDC-28 only |
| REGKIT | Water Pressure Regulator Kit (regulator, gauge and shut-off valve) |

SIGN HOLDERS (signs not included) – recommended sign size: 2" x 3.5" –

| | |
|------------------------|--|
| SGNHOLD-BASE-SS | Sits on base of unit in Stainless Steel |
| SGNHOLD-BASE-BK | Sits on base of unit in <i>Designer Black</i> |
| SGNHOLD-LARM-SS | Customer left-hand side in Stainless Steel (clips onto Arm) |
| SGNHOLD-LARM-BK | Customer left-hand side in <i>Designer Black</i> (clips onto Arm) |
| SGNHOLD-RARM-SS | Customer right-hand side in Stainless Steel (clips onto Arm) |
| SGNHOLD-RARM-BK | Customer right-hand side in <i>Designer Black</i> (clips onto Arm) |

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER

Flav-R-Savor® Humidified Large Capacity Display 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*, self-closing sliding doors and accessory food pans, and 4" legs



WFST-1X with 4-shelf multi-purpose rack. Decals and pans not included

HUMIDIFIED LARGE CAPACITY CABINETS

| Model | Description | Dimensions W x D x H | Voltage | Watts | Amps | Plugs* | Approx. Ship Weight |
|----------------|------------------------|--|--------------------|--------------|------|------------|------------------------|
| WFST-1X | 2 Doors w/4-Shelf Rack | 32 $\frac{1}{8}$ " x 25 $\frac{1}{4}$ " x 32 $\frac{3}{4}$ " | 120 or 120/208-240 | 1715 or 2315 | 14.3 | NEMA 5-15P | 182 lbs. |
| WFST-2X | 4 Doors w/4-Shelf Rack | 32 $\frac{1}{8}$ " x 27 $\frac{7}{8}$ " x 32 $\frac{3}{4}$ " | 120 or 120/208-240 | 1715 or 2315 | 14.3 | NEMA 5-15P | 188 lbs. |

* Canadian models use NEMA 5-20P.

All Humidified Capacity Cabinet Models Feature:

Cabinet Opening Dimensions: 28"W x 21 $\frac{1}{8}$ "H.

Available Shelf Space: 26 $\frac{1}{4}$ "W x 19 $\frac{1}{4}$ "D. Holds one full-size sheet pan per shelf.

Water Tank Capacity for Humidity System: $\frac{3}{4}$ gallon.

Cord Location: Server side, left-hand side panel, lower right corner.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

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

– Clear Anodized Aluminum Standard –

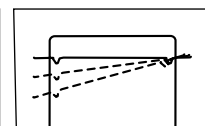
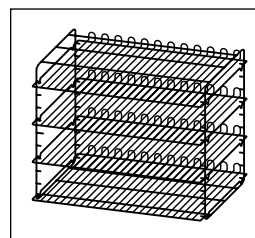
| | |
|-------------------|--|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| 1SLIDE-DR | Self-closing Sliding Doors in lieu of standard Hinged Doors (WFST-2X only) |
| FRSELFCLSE | Self-Closing French Doors |
| WFST-TTC | Temperature Control Timer - 6 channel control touchscreen display |
| LED-NW18 | Neutral White (cool) LED lighting (in lieu of standard Warm White) |

ACCESSORIES (available for purchase at any time)

| | |
|------------------|--------------------|
| FSTCR-LEG | 4" Adjustable Legs |
|------------------|--------------------|

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER

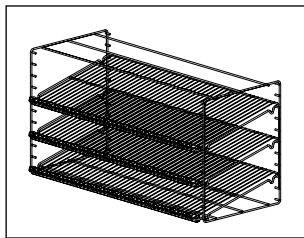


**WFST 4-Shelf
Multi-Purpose Rack**
Adjustable Shelves
in 2" increments

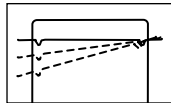


Flav-R-Savor® Non-Humidified Large Capacity Display Cabinets

When capacity is an issue, Hatco's Large Capacity Holding Cabinet is perfect for wrapped or bagged product. Designed to hold prepared foods for prolonged periods of time, while maintaining that "just-made" quality, allows for advanced preparation of peak serving periods.



**LFST 3-Shelf
Multi-Purpose
Rack** with
adjustable shelves
in 2" increments



- Countertop cabinets with self-closing French-style glass doors
- Standard sign holders on all four sides of the cabinet (signs not included)
- Full-view display with tempered glass sides and incandescent lights to illuminate holding area
- Multi-purpose display rack included
- Perfect for large quantities of wrapped or boxed food
- Holds two standard sheet pans side-by-side on three shelves for increased product visibility and easy accessibility



LFST-48-2X with 3-shelf multi-purpose rack, sign holders (signs not included) and optional *Designer Warm Red*

NON-HUMIDIFIED LARGE CAPACITY CABINETS

| Model® | Bulbs | Description | Dimensions W x D x H | Plug | Approx. Ship Weight |
|-------------------|-------|--------------------------------|---|--------------|------------------------|
| LFST-48-1X | 6 | Front Glass, Back French Doors | 48 ⁷ / ₈ " x 25 ³ / ₈ " x 30" | NEMA L14-20P | 222 lbs. |
| LFST-48-2X | 6 | Front and Back French Doors | 48 ⁷ / ₈ " x 27 ¹ / ₈ " x 30" | NEMA L14-20P | 230 lbs. |

⚙ When no color is specified, unit will be Black.

All Non-Humidified Large Capacity Cabinet Models Feature:

Voltage: 120/208-240, 2150 watts, 14.6 amps.

Cabinet Opening Dimensions: 44"W x 22"H.

Available Shelf Space: 41³/₄"W x 17"D. Holds three, half-size sheet pans per shelf.

Cord Location: Server side, left-hand side panel, lower right corner.

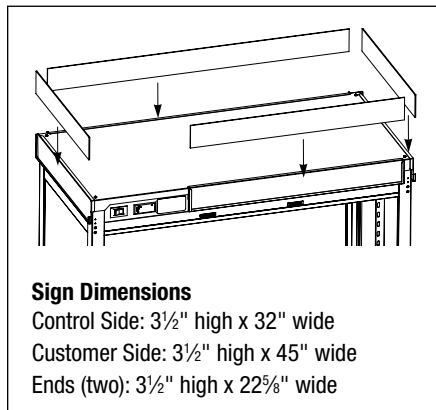
OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Black Standard –

| | |
|---------------|--|
| CLEAR | Clear Anodized Aluminum |
| RED | Warm Red |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| HAL | 60 Watt Halogen Bulb in lieu of Standard Display Light |

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



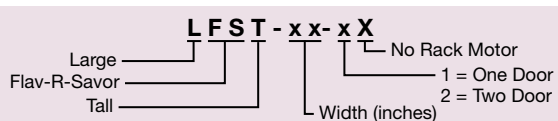
Sign Dimensions

Control Side: 3¹/₂" high x 32" wide

Customer Side: 3¹/₂" high x 45" wide

Ends (two): 3¹/₂" high x 22⁵/₈" wide

LFST Cabinet comes with sign holders attached on all four sides, with clear plastic inserts (signs not included)



Non-Humidified 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 counterspace while merchandising your breakfast, lunch or dinner offerings.

MDW-1X with standard *Designer Black* and optional Hood with backlit sign cutout on one side (sign included)

- Magnetically adjustable shelves allow horizontal or slanted displays
- Tempered glass sides and incandescent light
- Available as a 1- or 2-door pass-through model



- Doors may be field converted to any side
- Optional black hood with backlit graphic sign cutout that can be rotated in field to face any side (sign included)



Magnetically adjustable shelves are easy and offer quick adjustability for different food products

MINI DISPLAY WARMERS – NON-HUMIDIFIED

| Model | Description | Dimensions W x D x H | Voltage | Watts | Amps | Plug | Approx. Ship Weight |
|---------------|---------------------|-------------------------|---------|-------|------|-----------|------------------------|
| MDW-1X | 1 Door w/3 Shelves | 15¾" x 17" x 25½" | 120 | 470 | 3.9 | NEMA 5-15 | 46 lbs. |
| MDW-2X | 2 Doors w/3 Shelves | 15¾" x 18¾" x 25½" | 120 | 470 | 3.9 | NEMA 5-15 | 53 lbs. |

All Mini Display Warmer Models Feature:

Cabinet Opening Dimensions: 12½"W x 15¾"H.

Door Hinges: **Control Side:** Left-hand side.

Customer Side (two-door models only): Right-hand side.

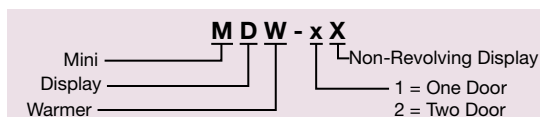
Cord Location: Server side, lower right corner.

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 |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| BCKLIT-MDW | Hood with Backlit Sign cut out on one side - Black only (sign included) |

COLORS AND FINISHES – INSIDE BACK COVER



Non-Humidified 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 cabinets to hold and/or merchandise bulk nacho chips
- Special ductwork forces dry heat through chips from the bottom up
- Special two-door access for easy loading and serving
- 25 lb. or 40 lb. capacity
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product



FDWD-1-MN



FST-1-MN shown in standard Bronze

Holding & Display Cabinets

CHIP WARMERS – NON-HUMIDIFIED

| Model | Dimensions W x D x H | Product Capacity | Voltage | Watts | Plug | Approx. Ship Weight |
|-----------|---|------------------|---------|-------|------------|------------------------|
| FDWD-1-MN | 19 ³ / ₈ " x 24" x 28 ⁷ / ₈ " | 25 lbs. | 120 | 1080 | NEMA 5-15P | 101 lbs. |
| FST-1-MN | 22 ⁷ / ₈ " x 27" x 32 ¹ / ₈ " | 40 lbs. | 120 | 1245 | NEMA 5-15P | 132 lbs. |

All Chip Warmer Models Feature:

Cabinet Opening: FDWD-1-MN: Upper Door: 16³/₈"W x 9¹/₈"H.
Lower Door: 16³/₈"W x 9¹/₈"H.

FST-1-MN: Upper Door: 18⁵/₈"W x 11¹/₄"H.
Lower Door: 18⁵/₈"W x 9⁷/₈"H.

Decal Size: FDWD-1-MN: 16³/₈"W x 5¹/₂"H.

FST-1-MN: 18⁵/₈"W x 6"H.

Cord Location: Facing controls, left-hand side panel, lower right corner.

x x x x - 1 - M N

FDWD = 25 lbs. chip capacity
FST = 40 lbs. 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 5" centers will hold a maximum of 16 boxed (18" Sq x 2⁵/₁₆" H 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



PFST-1XB with standard Glossy White 8-shelf rack

TALL HOLDING CABINETS – NON-HUMIDIFIED

| Model | Description | Dimensions W x D x H | Opening Dimensions W x H | Voltage | Watts | Plug* | Approx. Ship Weight |
|------------------|-------------|---|---|---------|-------|------------|------------------------|
| Standard | | | | | | | |
| PFST-1X | 1 Door | 22 ⁷ / ₈ " x 25" x 57" | 18 ³ / ₄ " x 40 ³ / ₈ " | 120 | 1767 | NEMA 5-15P | 200 lbs. |
| PFST-2X | 2 Doors | 22 ⁷ / ₈ " x 27 ¹ / ₄ " x 57" | 18 ³ / ₄ " x 40 ³ / ₈ " | 120 | 1767 | NEMA 5-15P | 207 lbs. |
| With Base | | | | | | | |
| PFST-1XB | 1 Door | 24 ³ / ₄ " x 25 ¹ / ₂ " x 70" | 18 ³ / ₄ " x 40 ³ / ₈ " | 120 | 1767 | NEMA 5-15P | 258 lbs. |

* Canadian models use NEMA 5-20P.

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, 5" locking casters, cord and plug.

PFST-1XB: Solid back panel, stainless steel inside, (with painted Glossy Gray on the outside), an eight-shelf rack with 6 removable shelves in standard Smooth White, front and side sign holders painted Glossy Gray with flip-up side for access to controls (signs not included), 11" high Designer Black base, latching handle, 4" locking casters, cord and plug.

Available Shelf Space: 18" square x 4⁵/₈" height.

Cord Location: Facing controls, left-hand side panel, bottom right corner.



OPTIONS (available at time of purchase only)

Designer Color – Non-standard colors are non-returnable –
– Clear Anodized Aluminum Standard –
BLACK Black

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 80°- 200°F and humidity controller
- The lower temperature range of 80°-100°F 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
- Electrical components, controls and digital temperature readout are located at the top for easy access
- 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

| | | Dimensions | | | | | | | Approx. |
|-------------|---------------------|----------------------------------|-----------|-------|---------|----|-------|------|-------------|
| | | W x D x H | | | | | | | Ship Weight |
| Model | Description | Height includes standard casters | | | Voltage | Hz | Watts | Amps | Plug |
| FSHC-5W1-EE | Single Door | 26 1/8" | x 31 1/4" | x 36" | 120 | 60 | 1118 | 9.3 | NEMA 5-15P |
| FSHC-7W1-EE | Single Door | 26 1/8" | x 31 1/4" | x 39" | 120 | 60 | 1118 | 9.3 | NEMA 5-15P |
| FSHC-7W2-EE | 2-Door Pass-Through | 26 1/8" | x 34 5/8" | x 39" | 120 | 60 | 1118 | 9.3 | NEMA 5-15P |

All Portable Holding Cabinet Models Feature:

Interior Cabinet Capacity: 20 7/8"W x 26 7/8"D.

Top Surface Dimensions: 25 3/4"W x 28 1/2"D.

Models Shipped with: 6' cord and plug, 4" diameter casters (with 5 1/8" 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 1 1/2" spacing, 5 full sized sheet pans or 2/1 Gastronorm pans on 3/4" spacing, 10 full sized hotel pans or 1/1 Gastronorm pans on 1 1/2" spacing.

-7Wx-EE: 14 full sized sheet pans[□] or 2/1 Gastronorm pans on 1 1/2" spacing, 7 full sized sheet pans or 2/1 Gastronorm pans on 2 1/4" spacing, 14 hotel sized pans or 1/1 Gastronorm pans on 1 1/2" spacing.

Water Tank Capacity for Humidity System: 1 gallon.

Cord Location: Recessed, back of unit, upper right side.

[□] With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 247



FSHC-7W1-EE & FSHC-7W2-EE
(120V models only)
NOTE: Units equipped with a heavy-duty glass door(s) are not ENERGY STAR qualified

OPTIONS (available at time of purchase only)

Colors (Side Panels) – Non-standard colors are non-returnable – Black standard –

SS Stainless Steel

Colors (Top) – Non-standard colors are non-returnable – Black standard –

SS Stainless Steel

EE-GLASS Glass Door (in lieu of stainless steel door) (is not Energy Star qualified)

EE-LPCAST Low profile casters (FSHC-5W1-EE model only) (deduct 2 1/4" from height)

EE-PLATFORM Platform for mounting directly on a counter (deduct 4 1/8" from height) (in lieu of casters)

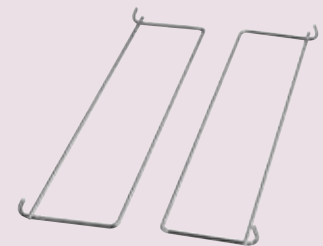
EE-STACK-BLK Designer Black powdercoated stacking hardware mounted to bottom of cabinet for two FSHC-7W1 or two FSHC-5W1 units in lieu of casters (cannot have legs on lower unit)

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)

EE-BUMPER Bumper Hardware (only for use with standard casters) (add 1/8" to height)

EE-4LEGS 4" legs (in lieu of casters, deduct 1/2" from height)

EE-6LEGS 6" legs (in lieu of casters, add 1 1/4" to height)



EE-1-SLIDE Accessory

ACCESSORIES (available for purchase at any time)

EE-1-SLIDE Extra Pan Slides

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER

FS HC - x W x- EE
Flav-R-Savor Holding Cabinet — Full-Size Sheet Pan Capacity at Standard Spacing
Energy Efficient — Number of Doors
Wide Cabinet Capacity

Flav-R-Savor® Low Profile, 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
- Reduced height – less than 30" high, and wider footprint for increased capacity
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 6' 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 (W x H) | Top Surface Dimensions (W x D) | Plug | Approx. Ship Weight |
|----------|-------------|--|----------------------------|-----------------------------------|------------|------------------------|
| FSHC-6W1 | 1 Door | 25½" x 29⅝" x 32⅞" | 21½" x 19" | 25⅝" x 25⅝" | NEMA 5-15P | 167 lbs. |
| FSHC-6W2 | 2 Doors | 25½" x 32" x 32⅞" | 21½" x 19" | 25⅝" x 25⅝" | NEMA 5-15P | 180 lbs. |

FSHC-6W2 is a two-door pass-through single cabinet, not two units stacked.

All Low Profile Holding Cabinet Models Feature:

Voltage: 120, 60 Hz, 1697 watts, 14.1 amps. NEMA 5-15P (NEMA 5-20P Canada).

Models Shipped with: 6' cord and plug, 4" diameter casters (with 5⅝" clearance), six sets of adjustable angle slides.

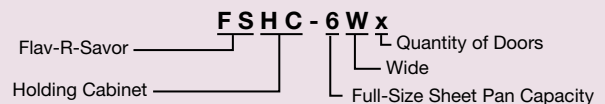
Pan Capacity: Six 18"W x 26"D sheet pans or six 2/1 Gastronorm pans on 3" centers, eleven 18"W x 26"D sheet pans[✶], eleven 2/1 Gastronorm pans on 1½" centers[✶], or twelve 20"W x 12"D x 2½"H hotel pans[✶].

Water Tank Capacity for Humidity System: ¾ gallon.

Cord Location: Recessed, back of unit, upper right side.

[✶]With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 247



OPTIONS (available at time of purchase only)

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK Designer Black

SS Stainless Steel

Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK Designer Black

SS Stainless Steel

6W-SS-DR Stainless Steel Door in lieu of Glass Door

HD-SS-DR Heavy-Duty Stainless Steel Door with Positive Latch Handle

6W1-LPCAST 2" Low Profile Locking Casters in lieu of standard Casters (2" diameter with 3" clearance - Overall height is 29¾")

6W1-STACK Stacking Hardware mounted to top of Cabinet for two FSHC-6W1 Units in lieu of Casters (Silver Gray)

CORDWIND Bracket for holding Cord during transport

ACCESSORIES (available for purchase at any time)

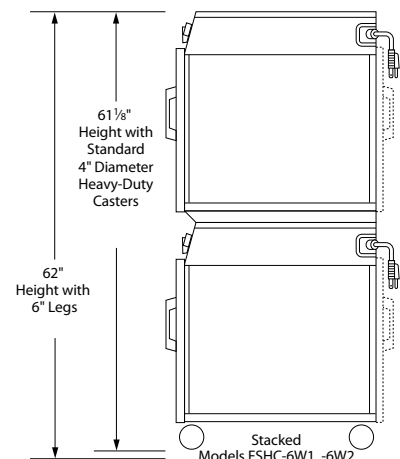
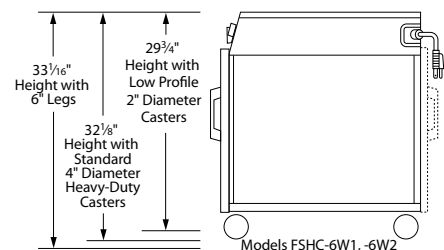
6W1-SLIDE Extra Pan Slides

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



6W1-SLIDE
Accessory



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 6" recessed cord and plug are standard
- Stacking kit available



FSHC-7-1 with standard 4" casters and accessory food pans

PORTABLE HOLDING CABINETS – HUMIDIFIED

| Model | Description | Dimensions (W x D x H) <i>Height includes standard casters</i> | Cabinet Opening (W x H) | Top Surface Dimensions (W x D) | Plug | Approx. Ship Weight |
|-----------------|-------------|--|--|--|------------|------------------------|
| FSHC-7-1 | 1 Door | 22 ³ / ₄ " x 29 ⁵ / ₈ " x 35 ¹ / ₈ " | 18 ¹ / ₂ " x 22" | 22 ⁵ / ₈ "W x 25 ⁷ / ₈ " | NEMA 5-15P | 175 lbs. |
| FSHC-7-2 | 2 Doors | 22 ³ / ₄ " x 32" x 35 ¹ / ₈ " | 18 ¹ / ₂ " x 22" | 22 ⁵ / ₈ "W x 25 ⁷ / ₈ " | NEMA 5-15P | 180 lbs. |

FSHC-7-2 is a two-door pass-through single cabinet, not two units stacked.

All Portable Holding Cabinet Models Feature:

Voltage: 120, 60 Hz, 1697 watts, 14.1 amps, NEMA 5-15P Canada (NEMA 5-20P Canada).

Models Shipped with: 6' cord and plug, 4" diameter casters (with 5¹/₈" clearance), seven sets of adjustable angle slides for 18" x 26" pans or 12" x 20" pans.

Pan Capacity: Seven 18" x 26" sheet pans on 3" centers, seven 20" x 12" x 2¹/₂" hotel pans or seven 1/1 Gastronorm pans.

Water Tank Capacity for Humidity System: ¾ gallon.

Cord Location: Recessed, back of unit, upper right side.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK Designer Black

SS Stainless Steel

Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK Designer Black

SS Stainless Steel

SS-DR Stainless Steel Door in lieu of Glass Door

HD-SS-DR Heavy-Duty Stainless Steel Door with Positive Latch Handle

LWALARM Audible Low-Water Alarm

LPCAST 2" Low Profile Casters in lieu of Standard Casters

(2" diameter with 3" clearance - Overall Height 32³/₄")

4LEGS 4" Adjustable Legs in lieu of standard Casters

6SS 6" Stainless Steel Legs in lieu of standard Casters

7-1-STACK Stacking Hardware mounted to top of cabinet for two FSHC-7-1 units in lieu of Casters (Silver Gray)

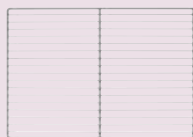
CORDWIND Bracket for holding cord during transport

ACCESSORIES (available for purchase at any time)

SLIDEWIRE Wire Shelf

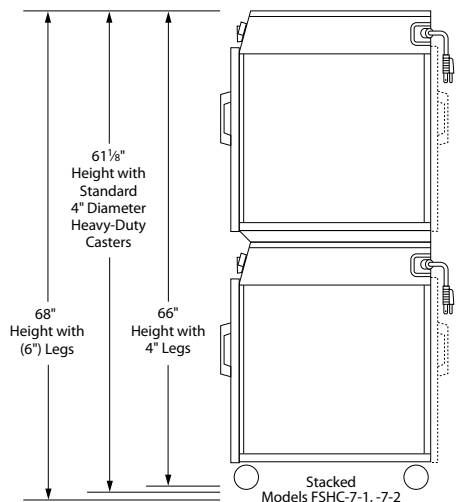
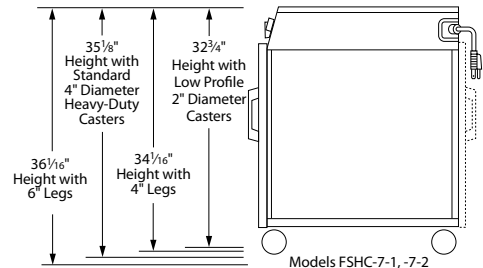
FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER



SLIDEWIRE
Accessory

| | | |
|-----------------|-----------------|---------------------|
| Flav-R-Savor | FSHC-7-x | Number of Doors |
| Humidified | | Quantity of Shelves |
| Holding Cabinet | | |



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.

- Electronic controls with digital readout temperature range of 80°-200°F with precise heat and humidity settings assure uniform heating throughout the cabinet
- Using the lower temperature range of 80°-100°F 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-12W1
with optional
Stainless Steel door



FSHC-17W1

TALL HUMIDIFIED HOLDING CABINETS

| Model* | Description | Dimensions W x D x H ‡ | Voltage Single Phase | Watts | Amps | Plugs | Approx. Ship Weight |
|-------------------|---------------------------------|---------------------------|-------------------------|-------------------|-----------------|--------------------------|------------------------|
| FSHC-12W1 | Single Lexan® Door | 26" x 34¾" x 57¾" | 120 208-240 | 1650 1608-2133 | 13.8 7.7-8.9 | NEMA 5-15P NEMA 6-15P | 303 lbs. |
| FSHC-12W2 | 2 Lexan® Doors – Pass-Through | 26" x 35¾" x 57¾" | 120 208-240 | 1650 1608-2133 | 13.8 7.7-8.9 | NEMA 5-15P NEMA 6-15P | 316 lbs. |
| FSHC-17W1 | Single Lexan® Door | 26" x 34¾" x 73¾" | 120 208-240 | 1650 1608-2133 | 13.8 7.7-8.9 | NEMA 5-15P NEMA 6-15P | 352 lbs. |
| FSHC-17W1D | Single Opening w/ 2 Dutch Doors | 26" x 34¾" x 73¾" | 120 208-240 | 1650 1608-2133 | 13.8 7.7-8.9 | NEMA 5-15P NEMA 6-15P | 360 lbs. |
| FSHC-17W2 | 2 Lexan® Doors – Pass-Through | 26" x 35¾" x 73¾" | 120 208-240 | 1650 1608-2133 | 13.8 7.7-8.9 | NEMA 5-15P NEMA 6-15P | 365 lbs. |
| FSHC-17W2D | 4 Dutch Doors – Pass-Through | 26" x 35¾" x 73¾" | 120 208-240 | 1650 1608-2133 | 13.8 7.7-8.9 | NEMA 5-15P NEMA 6-15P | 389 lbs. |

‡ Height includes standard casters.

* 120V Canadian Models use NEMA 5-20P.

All Tall Humidified Holding Cabinet Models Feature:

Cabinet Opening Dimensions: FSHC-12W: 22"W x 43½"H.

FSHC-17W: 22"W x 59¼"H.

Models Shipped with: 10' cord and plug, 5" casters, universal slides for 18" x 26" pans or 12" x 20" pans.

Pan Capacity – FSHC-12W: 12-sheet pan capacity on 3" centers, adjustable on 1½" centers, with 12 universal pan slides designed to accommodate up to 12 sheet pans or up to 24 steam table pans.

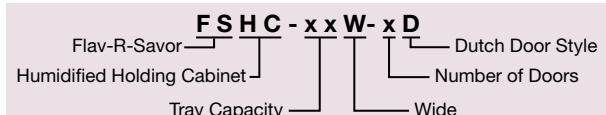
Pan Capacity – FSHC-17W: 17-sheet pan capacity on 3" centers, adjustable on 1½" centers, with 17 universal pan slides designed to accommodate up to 17 sheet pans or up to 34 steam table pans.

Water Reservoir Capacity for Humidity System: 2 gallons.

Cord Location: Recessed, facing controls, right-hand side panel, lower right corner.

OPTIONS AND ACCESSORIES – PAGE 200

WATER QUALITY REQUIREMENTS – PAGE 247





FSHC-17W1

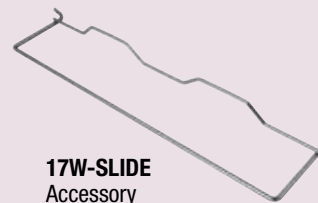
OPTIONS *(available at time of purchase only)*

| | |
|---------------------|--|
| DELUXE | Deluxe Package (includes Flush Mount Handles and Full Perimeter Bumper) |
| TRANS | Transport Package (includes Stand-Off Handles, Full Perimeter Bumper, Heavy-duty 5" x 2" Casters (2 swivel with wheel locks and 2 rigid), and Flush Mount Transport Latch) |
| CORDWIND | Bracket for holding cord during transport (only available with Transport Package option for FSHC-12W and FSHC-17 models) |
| 12W-SS-DOOR | Stainless Steel Door in lieu of Lexan® Door |
| 17W-SS-DOOR | Stainless Steel Door in lieu of Lexan® Door |
| 17WD-SS-DOOR | Stainless Steel Dutch Doors in lieu of Lexan® Dutch Doors (FSHC-17W models only) |

ACCESSORIES *(available for purchase at any time)*

| | |
|------------------|--|
| 17W-SLIDE | Extra Pan Slides (FSHC-12W and FSHC-17W) |
|------------------|--|

FOOD PANS AND TRIVETS – PAGE 245



17W-SLIDE
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, 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.



FS2HAC-15 with
1/3 size food pans
(pans not included)

- 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, removeable crumb tray, USB port and a touch screen control with temperature and timer display, and a 6' cord and plug



FSHACH-2 with
accessory food pans



FS2HAC-2PT with
accessory food pans

HEATED AIR CURTAIN CABINETS

| Model | Description | Dimensions (W x D x H) | Cabinet Opening Dimensions (W x H) | Voltage | Watts | Amps | Plugs | Approx. Ship Weight |
|---------------------|---------------------|--|---|--------------------|-------|------|--------------|------------------------|
| FSHAC-2 ‡ | 2-Tier Warmer | 20 ¹ / ₈ " x 22 ⁷ / ₈ " x 18 ¹ / ₈ " | 18 ¹ / ₄ " x 9 ¹ / ₈ " | 120 | 1850 | 15.4 | NEMA 5-20P | 102 lbs. |
| FSHAC-2 ‡ | 2-Tier Warmer | 20 ¹ / ₈ " x 22 ⁷ / ₈ " x 18 ¹ / ₈ " | 18 ¹ / ₄ " x 9 ¹ / ₈ " | 120/208 | 1877 | 9.0 | NEMA L14-20P | 102 lbs. |
| FSHAC-3 ‡ | 3-Tier Warmer | 20 ¹ / ₈ " x 22 ⁷ / ₈ " x 30 ¹ / ₂ " | 18 ¹ / ₄ " x 18 ¹ / ₈ " | 120/208 | 1877 | 9.0 | NEMA L14-20P | 105 lbs. |
| FS2HAC-15 | Open Cavity Warmer | 15 ¹ / ₂ " x 21 ¹ / ₄ " x 21 ³ / ₄ " | 14 ³ / ₄ " x 13" | 120 | 1105 | 9.2 | NEMA 5-15P* | 83 lbs. |
| FS2HAC-2PT ‡ | 2-Tier Pass-Through | 24 ¹ / ₈ " x 39 ¹ / ₈ " x 18 ¹ / ₂ " | 18 ¹ / ₁₆ " x 8 ¹ / ₈ " | 120/208 or 120/240 | 2589 | 10.8 | NEMA L14-20P | 175 lbs. |
| FS2HAC-4PT ‡ | 4-Tier Pass-Through | 24 ¹ / ₈ " x 39 ¹ / ₈ " x 26 ¹ / ₂ " | 18 ¹ / ₄ " x 16 ¹ / ₈ " | 120/208 or 120/240 | 3389 | 14.2 | NEMA L14-20P | 211 lbs. |

‡ Height includes 4" legs.

* Canadian models use NEMA 6-15P.

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.

HEATED AIR CURTAIN CABINETS – HUMIDIFIED

| Model | Description | Dimensions (W x D x H) | Cabinet Opening Dimensions (W x H) | Voltage | Watts | Amps | Plugs | Approx. Ship Weight |
|---------------------|---------------------|--|---|---------|-------|------|--------------|------------------------|
| FSHACH-2 | 2-Tier Warmer | 20 ¹ / ₈ " x 24 ³ / ₈ " x 18 ¹ / ₈ " | 18 ¹ / ₄ " x 9 ¹ / ₈ " | 120/208 | 2950 | 14.2 | NEMA L14-20P | 100 lbs. |
| FSHACH-3 ‡ | 3-Tier Warmer | 20 ¹ / ₈ " x 24 ³ / ₈ " x 30 ¹ / ₂ " | 18 ¹ / ₄ " x 18 ¹ / ₈ " | 120/208 | 2950 | 14.2 | NEMA L14-20P | 100 lbs. |
| FSHACH-2PT ‡ | 2-Tier Pass-Through | 24 ¹ / ₈ " x 35 ⁵ / ₈ " x 22" | 18 ¹ / ₄ " x 9 ¹ / ₄ " | 120/208 | 4952 | 23.8 | NEMA L14-30P | 150 lbs. |
| FSHACH-2PT ‡ | 2-Tier Pass-Through | 24 ¹ / ₈ " x 35 ⁵ / ₈ " x 22" | 18 ¹ / ₄ " x 9 ¹ / ₄ " | 208 | 4952 | 23.8 | NEMA L6-30P | 150 lbs. |

‡ Height includes 4" legs.

All Humidified Heated Air Curtain Cabinet Models Feature:

Models Shipped with: Auto-fill water reservoir and water filter. 4" legs also come standard (excluding FSHACH-2).

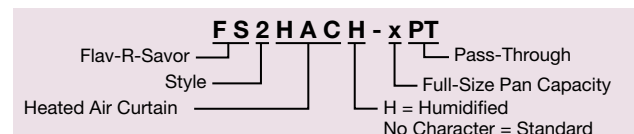
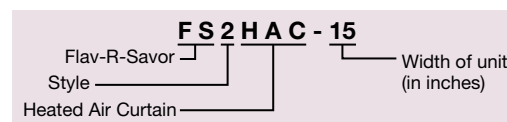
Water Tank Capacity for Humidity System: **FSHACH-2, -3:** 2¹/₄ gallons.

FSHACH-2PT: 3 gallons.

Cord Location: **FSHACH-2, -3:** Top of unit towards the back, middle.

FSHACH-2PT: Top of unit towards the back, left side.

FOOD PANS AND TRIVETS – PAGE 245



Toasters

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



ITQ-1750-2C pg. 203



TPT-120 pg. 204



TQ3-20H in standard *Designer Black* pg. 205



TQ3-400 in standard *Designer Black* pg. 205



TQ-400 pg. 206



TQ-1800 pg. 206



TK-100 pg. 208

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 Through Put
 - ~ 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

Spot-ON®
Technology



ITQ-875-1C



ITQ-1000-1C



ITQ-1750-2C

HORIZONTAL CONVEYOR TOASTERS

| Model | Voltage | Dimensions W x D x H | Watts | Amps | Capacity/ Minute [□] | Plug | Approx. Ship Weight |
|--------------------------|---------|--|-----------|-----------|----------------------------------|------------|------------------------|
| ITQ-875-1C | 208 | 14 ⁵ / ₈ " x 28 ³ / ₄ " x 16 ⁵ / ₈ " | 2700 | 13.0 | 15 | NEMA 6-20P | 86 lbs. |
| ITQ-875-1C | 240 | 14 ⁵ / ₈ " x 28 ³ / ₄ " x 16 ⁵ / ₈ " | 2700 | 11.3 | 15 | NEMA 6-20P | 86 lbs. |
| ITQ-1000-1C [✓] | 208-240 | 17 ⁷ / ₈ " x 28 ⁵ / ₈ " x 18" | 3230-4300 | 15.5-17.9 | 17 | NEMA 6-30P | 89 lbs. |
| ITQ-1750-2C | 208 | 20 ¹ / ₄ " x 28 ³ / ₄ " x 18 ¹ / ₂ " | 4960 | 23.8 | 30 | NEMA 6-30P | 106 lbs. |
| ITQ-1750-2C | 240 | 20 ¹ / ₄ " x 28 ³ / ₄ " x 18 ¹ / ₂ " | 4960 | 20.7 | 30 | NEMA 6-30P | 106 lbs. |

□ Toasting capacity may vary by product. Toasting of coated products not recommended.

✓ Unit is designed to operate on supply voltages between 208V and 240V.

All Horizontal Conveyor Toaster Models Feature:

Opening Dimensions: ITQ-875-1C: 5⁵/₈"W x 2¹/₂"H.

ITQ-1000-1C: 9⁵/₈"W x 2"H.

ITQ-1750-2C: Two openings at 5⁵/₈"W x 2¹/₄"H.

Cord Location: 6' cord — left center on back of unit.

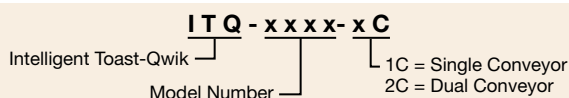
OPTIONS (available at time of purchase only)

| | |
|-----------|---|
| ITQ-L6-20 | NEMA L6-20P Locking Cap in lieu of NEMA 6-20P |
| ITQ-L6-30 | NEMA L6-30P Locking Cap in lieu of NEMA 6-30P |

ACCESSORIES (available for purchase at any time)

Paddle, with high temp, non-stick coating —

| | |
|--------------|--|
| ITQ1C-PAD | 9" wide Food Paddle for ITQ-1000-1C model only |
| ITQ2C-PAD | 5.7" wide Food Paddle for ITQ-875-1C and ITQ-1750-2C models only |
| ITQ2CFEED175 | Feed Ramp for ITQ-1750-2C only (sold as single ramp only) |

ITQ2C-PAD
Accessory

Pop-Up Toasters

Perfect for self-serve areas and light volume applications, the Hatco Pop-Up Toasters provide even golden toasting of a variety of bread products. The durable stainless steel housing contains four extra wide self-centering slots with individual toasting controls and removable crumb tray.

- Evenly toasts a variety of bread products including bagels, Texas toast, waffles and English muffins
- All models have four self-centering 1¼" wide slots
- A selector switch for single- or double-sided toasting (excluding TPT-120)

- Durable stainless steel construction
- Individual toasting controls
- Removable crumb trays for easy cleaning
- 6' cord with plug



TPT-120



TPT-208 Selector switch for single- or double-sided toasting (excluding TPT-120)

POP-UP TOASTERS

| Model | Dimensions W x D x H | Voltage | kW | Plug | Approx. Ship Weight |
|-----------|-------------------------|---------|-----|------------|------------------------|
| TPT-120* | 13½" x 12¾" x 8½" | 120 | 1.8 | NEMA 5-15P | 14 lbs. |
| TPT-208** | 13½" x 12¾" x 8½" | 208 | 2.6 | NEMA 6-15P | 16 lbs. |
| TPT-240 | 13½" x 12¾" x 8½" | 240 | 2.6 | NEMA 6-15P | 16 lbs. |

* Canadian model is 1.4 kW.

** Canadian model uses NEMA 6-20P.

All Pop-Up Toaster Models Feature:

Slot Opening: 1¼"W x 5½"D.

Cord Location: 6' cord – back of unit, lower center.

Pop-Up Toasters can be shipped Fed-Ex Ground or United Parcel Service.

TPT TOASTER AMP RATINGS

| Model | 120V/1 Ø Amps | 208V/1 Ø Amps | 240V/1 Ø Amps |
|----------|------------------|------------------|------------------|
| TPT-120 | 15.0 | – | – |
| TPT-120* | 12.0 | – | – |
| TPT-208 | – | 12.5 | – |
| TPT-240 | – | – | 10.9 |

* Canada only

OPTIONS (available at time of purchase only)

Designer Color – Non-standard colors are non-returnable – Stainless Steel Standard –

BBLACK Bold Black (TPT-120 only)

RRED Radiant Red (TPT-120 only)

COLORS AND FINISHES – INSIDE BACK COVER



TPT - xxx

Toaster Pop-Up Type Voltage

Toast-Qwik® Conveyor Toasters

Hatco's next generation of Toast-Qwik® Toasters have been designed to provide a great look, easy to use touchscreen controller (excluding TQ3-10, -20 and -20H) and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

- Patented ColorGuard Sensing System which continually monitors and adjusts the chamber to ensure consistent toast results - even in your busiest periods
- The TQ3-10 features an Air Intake Filter screen on the front of the unit, while the rest of the line feature a removeable bottom screen. Both versions are removable for easy cleaning
- Power Save mode activates manually by pressing the Power Save Button (green leaf symbol), which reduces power by 50%
- Crumb tray is removable for easy cleaning
- Up to 12 programmable settings for precise and instant product changes (excludes TQ3-10, -20 and -20H)
- USB port for software updates (excludes TQ3-10, -20 and -20H)
- 2" high opening standard - 3" high opening available on the TQ3-20H, -500H, -900H and -2000H models for thicker bread products



TQ3-2000
in optional
Stainless Steel



TQ3-500 in
optional *Designer*
Warm Red



TQ3-20H
in standard
Designer Black



TQ3-10
available in
Designer Black only

HORIZONTAL CONVEYOR TOASTERS

| Model | Opening Dimensions (W x H) | Dimensions (W x D x H) Height includes legs | Voltage 50/60Hz | Watts | Amps | Plug | Approx. Ship Weight |
|----------------|---------------------------------------|--|--------------------|-------|------------|------------|------------------------|
| TQ3-10* | 10 ³ / ₈ " x 2" | 14 ¹ / ₂ " x 21 ¹ / ₁₆ " x 16 ³ / ₁₆ " | 120 | 1780 | 14.8 | NEMA 5-15P | 54 lbs. |
| TQ3-10 | 10 ³ / ₈ " x 2" | 14 ¹ / ₂ " x 21 ¹ / ₁₆ " x 16 ³ / ₁₆ " | 208 or 240 | 1780 | 8.6 or 7.4 | NEMA 6-15P | 54 lbs. |
| TQ3-20 | 10 ³ / ₈ " x 2" | 14 ³ / ₈ " x 20 ¹ / ₁₆ " x 17 ⁹ / ₁₆ " | 208 | 2470 | 11.9 | NEMA 6-15P | 54 lbs. |
| TQ3-20 | 10 ³ / ₈ " x 2" | 14 ³ / ₈ " x 20 ¹ / ₁₆ " x 17 ⁹ / ₁₆ " | 240 | 2470 | 10.3 | NEMA 6-15P | 54 lbs. |
| TQ3-20H | 10 ³ / ₈ " x 2" | 14 ³ / ₈ " x 20 ¹ / ₁₆ " x 17 ⁹ / ₁₆ " | 208 | 2620 | 12.6 | NEMA 6-20P | 54 lbs. |
| TQ3-20H | 10 ³ / ₈ " x 2" | 14 ³ / ₈ " x 20 ¹ / ₁₆ " x 17 ⁹ / ₁₆ " | 240 | 2620 | 10.9 | NEMA 6-15P | 54 lbs. |

HORIZONTAL CONVEYOR TOASTERS

| Model | Opening Dimensions (W x H) | Dimensions (W x D x H) Height includes legs | Voltage 50/60Hz | Watts | Amps | Plug | Approx. Ship Weight |
|-------------------|---------------------------------------|--|--------------------|-------|--------------|------------|------------------------|
| TQ3-400* □ | 10 ³ / ₈ " x 2" | 14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " | 120 | 1780 | 14.8 | NEMA 5-15P | 48 lbs. |
| TQ3-500 | 10 ³ / ₈ " x 2" | 14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " | 208 or 240 | 2220 | 10.7 or 9.3 | NEMA 6-15P | 54 lbs. |
| TQ3-500H | 10 ³ / ₈ " x 3" | 14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " | 208 or 240 | 2220 | 10.7 or 9.3 | NEMA 6-15P | 54 lbs. |
| TQ3-900 | 10 ³ / ₈ " x 2" | 14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " | 208 or 240 | 3020 | 14.5 or 12.6 | NEMA 6-20P | 50 lbs. |
| TQ3-900H | 10 ³ / ₈ " x 3" | 14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " | 208 or 240 | 3020 | 14.5 or 12.6 | NEMA 6-20P | 55 lbs. |

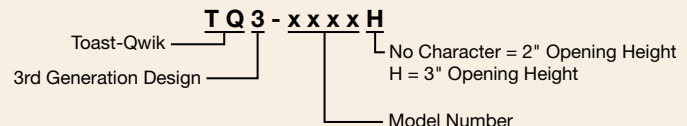
Toasts Three Slices Wide

| | | | | | | | |
|------------------|---------------------------------------|--|------------|------|--------------|------------|---------|
| TQ3-2000 | 14 ¹ / ₈ " x 2" | 18 ³ / ₄ " x 23 ⁵ / ₈ " x 17 ¹ / ₈ " | 208 or 240 | 4020 | 19.3 or 16.8 | NEMA 6-30P | 67 lbs. |
| TQ3-2000H | 14 ¹ / ₈ " x 3" | 18 ¹ / ₂ " x 22 ³ / ₄ " x 17 ¹ / ₈ " | 208 or 240 | 4020 | 19.3 or 16.8 | NEMA 6-30P | 67 lbs. |

* Canadian model uses NEMA 5-20P.

□ TQ3-400 ships with a loose aluminum toast tray.

All Horizontal Conveyor Toaster Models Feature:
Cord Location: 6' 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 –

| | |
|--------------------|--|
| SS | Stainless Steel (excluding TQ3-10) |
| WRED | <i>Designer</i> Warm Red (excluding TQ3-10) |
| TQ3-30CORD | NEMA 6-30P cord (in lieu of standard cord on TQ3-500 and -900 series only) |
| SSINSERT | Stainless Steel toast tray insert (on TQ3-500 and -900 series only) |
| TQ3-RAMP | Extended feed ramp in lieu of existing ramp - adds 3" (excludes TQ3-10 and -400 models) |
| TQ3-RAMP-XL | XL extended feed ramp in lieu of existing ramp - adds 9" (on TQ3-500 and -900 models only) |

COLORS AND FINISHES – INSIDE BACK COVER

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
- Patented ColorGuard sensing system assures toast uniformity (excludes TQ-10)
- Opening height for H and HBA models is 3", for all other models the opening height is 2"
- 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
- TQ-1800 Series are 3-slice wide
- BA models toast one side only and are for bagels and buns, cut side up



TQ-10



TQ-800HBA

HORIZONTAL CONVEYOR TOASTERS

| Model | Dimensions (W x D x H) Height includes legs | Opening Dimensions (W x H) | Voltage/60Hz | kW | Plug | Capacity/ Minute [□] | Approx. Ship Weight |
|--------|--|-------------------------------|--------------|-----|------------|----------------------------------|------------------------|
| TQ-10* | 14½" x 17¾" x 13¾" | 10⅝" x 2" | 120 | 1.8 | NEMA 5-15P | 5 slices | 42 lbs. |
| TQ-10 | 14½" x 17¾" x 13¾" | 10⅝" x 2" | 208, 240 | 1.8 | NEMA 6-15P | 5 slices | 42 lbs. |

HORIZONTAL CONVEYOR TOASTERS

| Model | Dimensions W x D x H ‡ | Opening Dimensions (W x H) | Voltage/60Hz | kW | Plug | Capacity/ Minute [□] | Approx. Ship Weight |
|------------|---------------------------|-------------------------------|--------------|-----|------------|----------------------------------|------------------------|
| TQ-400* | 14½" x 17¾" x 14⅞" | 10¼" x 2" | 120 | 1.8 | NEMA 5-15P | 6 slices | 46 lbs. |
| TQ-400 | 14½" x 17¾" x 14⅞" | 10¼" x 2" | 208, 240 | 2.2 | NEMA 6-15P | 6 slices | 46 lbs. |
| TQ-400BA* | 14½" x 17¾" x 14⅞" | 10¼" x 2" | 120 | 1.8 | NEMA 5-15P | 6 slices | 46 lbs. |
| TQ-400BA | 14½" x 17¾" x 14⅞" | 10¼" x 2" | 208, 240 | 1.9 | NEMA 6-15P | 6 slices | 46 lbs. |
| TQ-400H | 14½" x 17¾" x 15⅞" | 10¼" x 3" | 208, 240 | 2.2 | NEMA 6-15P | 6 slices | 46 lbs. |
| TQ-800 | 14½" x 22¾" x 16⅞" | 10⅝" x 2" | 208 | 3.3 | NEMA 6-20P | 14 slices | 62 lbs. |
| TQ-800* | 14½" x 22¾" x 16⅞" | 10⅝" x 2" | 240 | 3.3 | NEMA 6-15P | 14 slices | 62 lbs. |
| TQ-800BA | 14½" x 22¾" x 16⅞" | 10⅝" x 2" | 208 | 3.3 | NEMA 6-20P | 14 slices | 62 lbs. |
| TQ-800BA* | 14½" x 22¾" x 16⅞" | 10⅝" x 2" | 240 | 3.3 | NEMA 6-15P | 14 slices | 62 lbs. |
| TQ-800H | 14½" x 22¾" x 16⅞" | 10⅝" x 3" | 208 | 3.3 | NEMA 6-20P | 14 slices | 62 lbs. |
| TQ-800H* | 14½" x 22¾" x 16⅞" | 10⅝" x 3" | 240 | 3.3 | NEMA 6-15P | 14 slices | 62 lbs. |
| TQ-800HBA | 14½" x 22¾" x 16⅞" | 10⅝" x 3" | 208 | 3.3 | NEMA 6-20P | 13 slices | 62 lbs. |
| TQ-800HBA* | 14½" x 22¾" x 16⅞" | 10⅝" x 3" | 240 | 3.3 | NEMA 6-15P | 13 slices | 62 lbs. |

Toasts Three Slices Wide

| | | | | | | | |
|------------|--------------------|-----------|----------|-----|------------|-----------|---------|
| TQ-1800 | 18½" x 22¾" x 16⅞" | 14⅝" x 2" | 208, 240 | 4.4 | NEMA 6-30P | 30 slices | 73 lbs. |
| TQ-1800BA | 18½" x 22¾" x 16⅞" | 14⅝" x 2" | 208, 240 | 4.6 | NEMA 6-30P | 30 slices | 73 lbs. |
| TQ-1800H | 18½" x 22¾" x 16⅞" | 14⅝" x 3" | 208, 240 | 4.7 | NEMA 6-30P | 30 slices | 73 lbs. |
| TQ-1800HBA | 18½" x 22¾" x 16⅞" | 14⅝" x 3" | 208, 240 | 4.6 | NEMA 6-30P | 30 slices | 73 lbs. |

□ Toasting capacity may vary by product. Toasting of coated products not recommended.

‡ Height includes legs. TQ-400 and TQ-400BA, add 2½" 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 6½" to depth if using tray extension in rear.

* Canadian model uses NEMA 5-20P.

† BA models toast one side only and are for bagels and buns, cut side up.

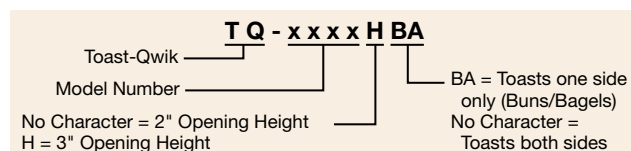
** Canadian model uses NEMA 6-20P.

All Conveyor Toaster Models Feature:

Cord Location: 6' cord – back of unit, lower right corner.

Toast-Qwik Toasters can be shipped Fed-Ex Ground or United Parcel Service.

OPTIONS AND ACCESSORIES – PAGE 207





TQ-800H Toast Qwik®
Horizontal Conveyor Toaster

OPTIONS (available at time of purchase only, excludes TQ-10)

TQ-PWR-A Automatic Power Save Mode
(switches to Power Save Mode after 30 minutes of inactivity)

ACCESSORIES (available for purchase at any time)

TQRAMP Additional Extended Feed Guide adds 3"
(not available on TQ-10 or TQ-1800 Series)

TQ2-SECURITY Control Cover and Bracket (not available on TQ-1800 series)



TQ-800 with
TQ2-SECURITY
accessory security
control cover

Toasters

TQ TOASTER AMP RATINGS

| Model | 120V/1 Ø | 208V/1 Ø | 240V/1 Ø |
|-------------------|----------|----------|----------|
| TQ-10 | 15.0 | 8.8 | 7.6 |
| TQ-400 | 14.9 | 10.7 | 9.3 |
| TQ-400BA | 14.8 | 9.0 | 7.8 |
| TQ-400H | | 10.3 | 9.3 |
| TQ-800 | | 16.0 | 13.9 |
| TQ-800BA | | 15.8 | 13.7 |
| TQ-800H | | 16.0 | 13.9 |
| TQ-800HBA | | 15.8 | 13.7 |
| TQ-1800 | | 21.4 | 18.5 |
| TQ-1800H | | 22.4 | 19.4 |
| TQ-1800BA | | 22.0 | 19.1 |
| TQ-1800HBA | | 22.0 | 19.1 |

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, speed control and cord with plug included
- Fully insulated for cooler operation
- Multiple metal sheathed toasting elements
- 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-135B



TK-72

VERTICAL CONVEYOR TOASTERS

| Model | Description | Dimensions [↔] W x D x H | Basket Size W x H | Voltage Single Phase | Hz | Capacity/ Minute [⌈] | Plug | Approx. Ship Weight |
|----------|----------------|--------------------------------------|----------------------|-------------------------|----|----------------------------------|------------|------------------------|
| TK-72* | Bread and Buns | 18¼" x 17½" x 33¼" | 10" x 4⅝" | 208 or 240 | 60 | 12 slices | NEMA 6-20P | 73 lbs. |
| TK-100 | Bread and Buns | 22¾" x 17½" x 33¼" | 14½" x 4⅝" | 208 or 240 | 60 | 16 slices | NEMA 6-30P | 88 lbs. |
| TK-135B* | Buns Only | 22¾" x 17½" x 33¼" | 14½" x 4⅝" | 208 or 240 | 60 | 22 slices | NEMA 6-30P | 88 lbs. |
| TK-155B | 3-Part Buns | 22¾" x 17½" x 33¼" | 14½" x 4⅝" | 208 or 240 | 60 | 25 slices | NEMA 6-30P | 88 lbs. |

↔ Width included ¾" for manual advance knob. Depth includes tray extension of 3½".

⌈ Toasting capacity may vary by product. Toasting of coated products not recommended.

* Canadian model uses NEMA 6-30P.

↗ 240V model uses NEMA 6-20P (Canadian model uses NEMA 6-30).

All Vertical Conveyor Toaster Models Feature:

Max. Product Thickness: 1¼".

Cord Location: 4' cord – back of unit, lower left side.

OPTIONS (available at time of purchase only)

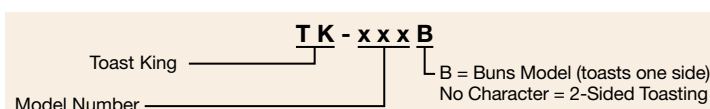
TK-SECURITY Control Cover, Bracket, Mounting Hardware and Fuse Cover

ACCESSORIES (available for purchase at any time)

4" LEGS 4" Adjustable Legs (4)

TK TOASTER AMP RATINGS

| Model | 208V/1 Ø | 240V/1 Ø | kW |
|---------|----------|----------|-----|
| | Amps | Amps | |
| TK-72 | 19.4 | 16.8 | 4.0 |
| TK-100 | 24.0 | 21.0 | 5.0 |
| TK-135B | 20.9 | 18.1 | 4.3 |
| TK-155B | 24.1 | 20.9 | 5.0 |



Induction Equipment

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



IWELB-FUL -A with accessory food pans
pg. 210



IRNG-BXC1-14 pg. 211



IRNG-HC1-14 pg. 212



IRNG-PC1-18 pg. 213



IRNG-PB1-18 pg. 214



IRNG-PC1-36 pg. 215



IWRM-CD1-03 pg. 219



IWRM-B1-1313-06 with white glass-ceramic top
pg. 220



IWRM-UT-06 pg. 221

Drop-In Induction Dry Well

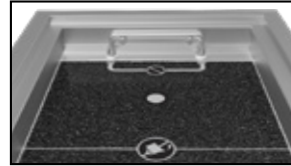
Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 2½" or 4" deep, full-size pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accommodate a 2½" or 4" 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 150° and 210°F
- 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 2½" deep pan



IWELB-FUL-A
adjusted for a 4" deep pan

DROP-IN INDUCTION DRY WELL

| Model | Dimensions W x D x H | Voltage Single Phase | Watts | Plug | Approx. Ship Weight |
|--------------------|-------------------------|-------------------------|-------|------------|------------------------|
| IWELB-FUL-A | 24" x 16" x 9⅓" | 120 | 720 | NEMA 5-15P | 43 lbs. |
| IWELB-FUL-A | 24" x 16" x 9⅓" | 208-240 | 720 | NEMA 6-15P | 43 lbs |

All Drop-In Induction Dry Well Models Feature:

Models Shipped with: A 78" cable from the base to the control and a 71" cord and plug.
Cord Location: Bottom right side.

ACCESSORIES (available for purchase at any time)

Pans –

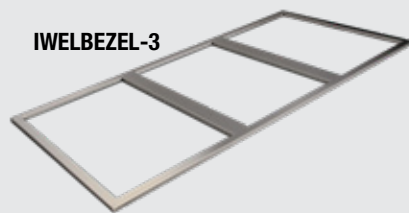
| | |
|-------------------|--|
| ST PAN 1/3 | Third-Size Stainless Steel Pan |
| ST PAN 1/2 | Half-Size Stainless Steel Pan |
| ST PAN 2 | Full-Size Stainless Steel Pan, 2½" depth |
| ST PAN 4 | Full-Size Stainless Steel Pan, 4" depth |

Bezels –

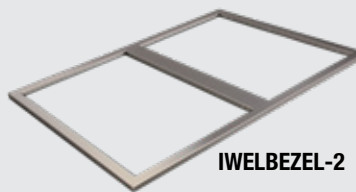
| | |
|--------------------|----------------------------------|
| IWELBEZEL-2 | For use when ganging two units |
| IWELBEZEL-3 | For use when ganging three units |

Trivets –

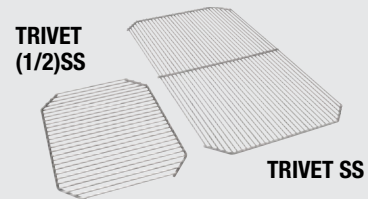
| | |
|------------------------|--------------------------|
| TRIVET (1/2) SS | Half-Size – 10⅜"W x 7⅝"D |
| TRIVET SS | Full-Size – 10⅞"W x 18"D |



IWELBEZEL-3



IWELBEZEL-2



**TRIVET
(1/2)SS**

TRIVET SS



Boxer® Countertop Induction Ranges

Hatco's Boxer® Induction Range has all the same power as our Hatco line of induction ranges, but with no frills. This economy model is simple to operate and has the Magnetic Power System (MPS), delivering the highest power in its class!

This unit has all the basics for the rigors of commercial foodservice use, as well as a timer with convenient power and temperature modes.

- Heavy gauge stainless steel housing with side impact protection for the top
- Large control knob is adaptive and adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Display instantly advises the operator of precise power, temperature (°F or °C) and time control (30 seconds to 1 hour)
- Black, glass-ceramic top is durable and easy to clean – fully sealed top and conformal-coated boards add extra protection against grease or moisture
- Suitable for front of the house use with an ultra-quiet cooling fan
- Safety and convenience features, such as automatic shut-off, to prevent overheating

IRNG-BXC1-14



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



BOXER COUNTERTOP INDUCTION RANGES

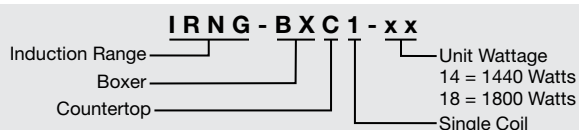
| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|----------------------|---------------|--|-------------------------|-------|------------------------|
| IRNG-BXC1-14 | IRNGBXC114515 | 12 ⁷ / ₈ " x 17 ⁵ / ₈ " x 4" | 120 | 1440 | 17 lbs. |
| IRNG-BXC1-18* | IRNGBXC118515 | 12 ⁷ / ₈ " x 17 ⁵ / ₈ " x 4" | 120 | 1800 | 18 lbs. |

* Not available for Canada.

All Boxer Countertop Induction Range Models Feature:

Models Shipped with: A 71" cord and plug.

Cord Location: Rear right bottom base corner.



Rapide Cuisine® Countertop Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® Heavy-Duty Induction Range is designed for intense commercial foodservice applications. This model is simple to operate and has the Magnetic Power System (MPS), delivering the highest power in its class!

The unit features a large control knob, extra side impact protection and a scratch-hiding cooktop surface.

- Large control knob is adaptive and adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use appear less noticeable
- Includes a grease filter and extra side impact protection
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100) and time control (30 seconds to 10 hrs.)
- Fully-sealed top with conformal coated boards adds extra protection against grease or moisture
- Keeps its "cool" even in hot kitchen environments
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Safety and convenience features such as automatic shut-off to prevent overheating
- Low-profile, contemporary design and low noise cooling fan
- USB port for downloading updates

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



IRNG-HC1-14

COUNTERTOP HEAVY-DUTY INDUCTION RANGES

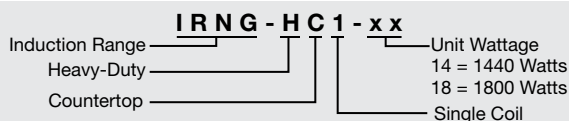
| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|--------------|----------------|-------------------------|-------------------------|-------|------------------------|
| IRNG-HC1-14 | IRNGHC114SB515 | 13" x 17" x 3 3/8" | 120 | 1440 | 17 lbs. |
| IRNG-HC1-18* | IRNGHC118SB515 | 13" x 17" x 3 3/8" | 120 | 1800 | 17 lbs. |

* Not available for Canada.

All Countertop Heavy-Duty Induction Range Models Feature:

Models Shipped with: A 71" cord and plug.

Cord Location: Rear left bottom base corner.



Rapide Cuisine® Countertop Induction Ranges

Hatco's Rapide Cuisine® Professional Induction Range is designed and built for the rigors of commercial foodservice use. Its Magnetic Power System (MPS) delivers the highest power in its class!

It has brains and beauty with a sleek, modern, low-profile design, high resolution color display, timer, plus convenient power and temperature modes. All this and energy efficient too!

- Programmable mode where the operator can create preset programs for consistent cooking cycles
- High resolution TFT (thin film transistor) displays 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)



- Tough enough for back-of-the-house cooking and prep areas but is still easily portable and adaptable for buffets and many other front-of-the-house applications

- Easy to use color-coded selectable functions
- Adaptive control knob adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Elegant, contemporary, low-profile, design with a choice of color combinations to match your décor



- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is durable and easy to clean – fully-sealed top and conformal coated boards adds extra protection against grease or moisture
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures up to 124°F
- USB port for downloading updates



Includes a food temperature probe which facilitates highly accurate cooking

IRNG-PC1-14
shown in the standard finishes

COUNTERTOP INDUCTION RANGES

| Model | Item No. | Dimensions W x D x H | Top Housing | Bottom Housing | Voltage Single Phase | Watts | Approx. Ship Weight |
|---------------------|----------------|-------------------------|-------------------------------|--------------------------|-------------------------|-------|------------------------|
| IRNG-PC1-14 | IRNGPC114SB515 | 13" x 17" x 3 3/8" | Stainless Steel (Standard) | Bold Black (Standard) | 120 | 1440 | 17 lbs. |
| IRNG-PC1-18* | IRNGPC118SB515 | 13" x 17" x 3 3/8" | Stainless Steel (Standard) | Bold Black (Standard) | 120 | 1800 | 17 lbs. |
| IRNG-PC1-18* | IRNGPC118BB515 | 13" x 17" x 3 3/8" | Bold Black | Bold Black | 120 | 1800 | 17 lbs. |

* Not available for Canada.

All Countertop Induction Range Models Feature:

Models Shipped with: A 71" cord and plug and a food temperature probe.
Cord Location: Rear left bottom base corner.

COLORS AND FINISHES – INSIDE BACK COVER



IRNG-PC1-18
shown in the Bold Black
top and bottom housing

| IRNG - PC1 - x x | |
|---------------------|-----------------|
| Induction Range | Unit Wattage |
| Preset Programmable | 14 = 1440 Watts |
| Countertop | 18 = 1800 Watts |
| | Single Coil |



Rapide Cuisine® Drop-In Induction Ranges

Hatco's Rapide Cuisine® Drop-In Professional Induction Range is designed and built for the rigors of commercial foodservice use. Its Magnetic Power System (MPS) delivers the highest power in its class!

This unit can be mounted flush or near flush with the optional trim ring. It has brains and beauty with a high resolution color display, timer, plus convenient power and temperature modes.

- Programmable mode where the operator can create preset programs for consistent cooking cycles and quality product
- 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)



- Easy to use, color-coded selectable functions

- Adaptive control knob adjusts to user input. From 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
- Black glass-ceramic top is both durable and easy to clean
- Fully-sealed top with conformal coated boards add extra protection against grease or moisture
- Safety and convenience features such as automatic shut-off to safely prevent overheating
- USB port for downloading updates



Includes a food temperature probe which facilitates highly accurate cooking

DROP-IN INDUCTION RANGES

| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|--------------|--------------|-------------------------|-------------------------|-------|------------------------|
| IRNG-PB1-14 | IRNGPB114515 | 13½" x 14½" x 3½" | 120 | 1440 | 17 lbs. |
| IRNG-PB1-18* | IRNGPB118515 | 13½" x 14½" x 3½" | 120 | 1800 | 17 lbs. |

* Canadian model (Item No. IRNGPB118520).

All Drop-In Induction Range Models Feature:

Control Panel: 12"W x 4½"H.

Models Shipped with: A 51" cable from the base unit to the control panel, a 71" cord and plug, and a food temperature probe.

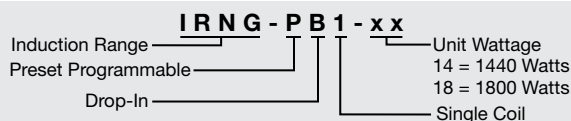
Cord Location: Rear left bottom base corner.

ACCESSORY (available at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible (stainless steel or any similar material), but a flush mount look is desired) –

Trim Ring in Stainless Steel for IRNG-PB1-14 or -18 (holds unit nearly flush

TRIM-PB1-18 on a stainless steel or any similar material countertop)



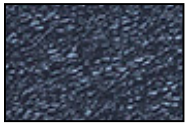
Rapide Cuisine® Countertop High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Ranges offer 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 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 124°F)
- USB port for downloading updates

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



IRNG-PC1-36



Includes a food temperature probe which facilitates highly accurate cooking

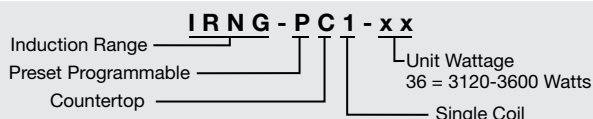
COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|-------------|----------------|----------------------------|-------------------------|-----------|------------------------|
| IRNG-PC1-36 | IRNGPC136SB620 | 13 7/8" x 18 5/8" x 3 3/4" | 208-240 | 3120-3600 | 22 lbs. |

All Countertop High-Powered/Heavy-Duty Induction Range Models Feature:

Models Shipped with: A 71" 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 Ranges offer 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 gets broken
- Automatic shut-off to safely prevent overheating
- Withstands high ambient kitchen temperatures (up to 124°F)
- USB port for downloading updates

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



Control Panel



IRNG-PB1-36



Includes a food temperature probe which facilitates highly accurate cooking

DROP-IN HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|-------------|----------------|-------------------------|-------------------------|-----------|------------------------|
| IRNG-PB1-36 | IRNGPB136SB620 | 13½" x 14½" x 3 5/8" | 208-240 | 3120-3600 | 20 lbs. |

All Drop-In High-Powered/Heavy-Duty Induction Range Models Feature:

Models Shipped with: A 51" cable from the base unit to the control panel, a 71" cord and plug, and a food temperature probe.

Cord Location: Rear right bottom base corner.

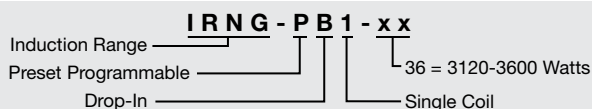
ACCESSORY (available for purchase at any time)

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)

TRIM-PB1-36



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 doneness temperature target when using the temperature food probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

- 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 124°F - it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amperage circuits
- USB ports for downloading updates

IRNG-PC2F-36

Front-to-back
configuration shown



IRNG-PC2S-36

Side-to-side configuration shown

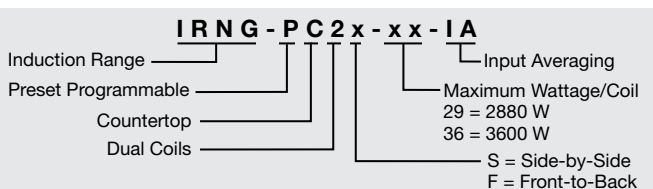
COUNTERTOP HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

| Model | Item No. | Configuration | Dimensions W x D x H | Voltage Single Phase | Watts (per coil) | Total Power (watts) | Approx. Ship Weight |
|--|-----------------|---------------|--------------------------|-------------------------|---------------------|------------------------|------------------------|
| Front to Back Ranges | | | | | | | |
| IRNG-PC2F-29 | IRNGPC2F29630 | Front to Back | 14" x 29 11/16" x 5 1/4" | 208-240 | 2496-2880 | 4992-5760 | 41 lbs. |
| IRNG-PC2F-36 | IRNGPC2F36650 | Front to Back | 14" x 29 11/16" x 5 1/4" | 208-240 | 3120-3600 | 6240-7200 | 41 lbs. |
| Front to Back – Input Averaging Ranges | | | | | | | |
| IRNG-PC2F-24-IA | IRNGPC2F24IA620 | Front to Back | 14" x 29 11/16" x 5 1/4" | 208-240 | 1803-2400 | 3606-4800 | 41 lbs. |
| IRNG-PC2F-36-IA | IRNGPC2F36IA630 | Front to Back | 14" x 29 11/16" x 5 1/4" | 208-240 | 3120-3600 | 6240-7200 | 41 lbs. |
| Side to Side Ranges | | | | | | | |
| IRNG-PC2S-29 | IRNGPC2S29630 | Side to Side | 24 7/8" x 19" x 4 1/2" | 208-240 | 2496-2880 | 4992-5760 | 40 lbs. |
| IRNG-PC2S-36 | IRNGPC2S36650 | Side to Side | 24 7/8" x 19" x 4 1/2" | 208-240 | 3120-3600 | 6240-7200 | 40 lbs. |
| Side to Side Ranges – Input Averaging Range | | | | | | | |
| IRNG-PC2S-24-IA | IRNGPC2S24IA620 | Side to Side | 24 7/8" x 19" x 4 1/2" | 208-240 | 1803-2400 | 3606-4800 | 40 lbs. |
| IRNG-PC2S-36-IA | IRNGPC2S36IA630 | Side to Side | 24 7/8" x 19" x 4 1/2" | 208-240 | 3120-3600 | 6240-7200 | 40 lbs. |

All Countertop High-Powered/Heavy-Duty Dual Induction Range Models Feature:
Models Shipped with: A 71" cord and plug and two food temperature probes.
Cord Location: Rear left bottom base corner.



Includes dual food temperature probes which facilitate fast and highly accurate cooking



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 doneness temperature target when using the temperature food probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

- 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 124 °F (51°C)- it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amperage circuits
- USB ports for downloading updates



Includes food temperature probes which facilitate fast and highly accurate cooking

DROP-IN HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts (per coil) | Total Power (watts) | Approx. Ship Weight |
|----------------|----------------|--|-------------------------|---------------------|------------------------|------------------------|
| IRNG-PB2-29 | IRNGPB229630 | 13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ " | 208/240 | 2496/2880 | 4992/5760 | 42 lbs. |
| IRNG-PB2-36 | IRNGPB236650 | 13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ " | 208/240 | 3120/3600 | 6240/7200 | 42 lbs. |
| IA Models | | | | | | |
| IRNG-PB2-24-IA | IRNGPB224IA620 | 13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ " | 208/240 | 1803/2400 | 3606/4800 | 42 lbs. |
| IRNG-PB2-36-IA | IRNGPB236IA630 | 13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ " | 208/240 | 3120/3600 | 6240/7200 | 42 lbs. |

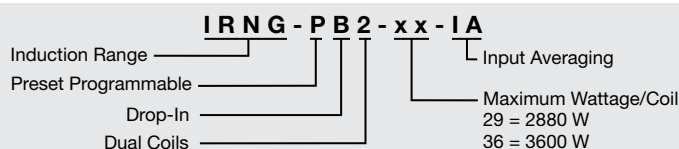
All Drop-In High-Powered/Heavy-Duty Dual Induction Range Models Feature:

Models Shipped with: Two 27½" cables from the base to the control, a 71" cord and plug, and two food temperature probes.

Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

TRIM-PB2-SS Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)



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.

Choose either the stand-alone countertop which offers the greater 600 watts of power for large volumes or the lower watt daisy chain countertop unit where multiple units can be interconnected.

- 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

- Elegant, contemporary, low-profile design with a bold black housing and black glass-ceramic top
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is durable and easy to clean
- Automatic shut-off to safely prevent overheating



IWRM-C1-1317-06

COUNTERTOP INDUCTION WARMERS

| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|-----------------|-----------------|-------------------------|-------------------------|-------|------------------------|
| IWRM-C1-1317-06 | IWRMC113176B515 | 13" x 17¾" x 2¼" | 120 | 600 | 12 lbs. |

All Countertop Induction Warmer Models Feature:

Models Shipped with: A 71" cord and plug.

Cord Location: Rear right bottom base corner.



IWRM-CD1-03

(Shown with three Daisy Chain Countertop Induction Warmers interconnected to one power cord)

DAISY CHAIN COUNTERTOP INDUCTION WARMERS

| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts | Approx. Ship Weight |
|-------------|--------------|-------------------------|-------------------------|-------|------------------------|
| IWRM-CD1-03 | IWRMCD13B515 | 13" x 17¾" x 2¼" | 120 | 360 | 12 lbs. |

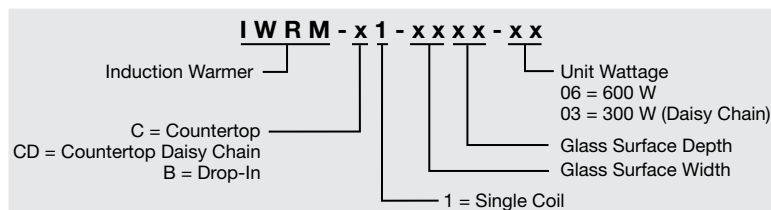
All Daisy Chain Countertop Induction Warmer Models Feature:

Maximum number of interconnected units: 4 units for US and 4 units for Canada

Models Shipped with: A 71" cord and plug and a 17" interconnecting cord.

Cord Location: Rear right bottom base corner.

Interconnecting Cord Location: Rear left and right bottom base corner.

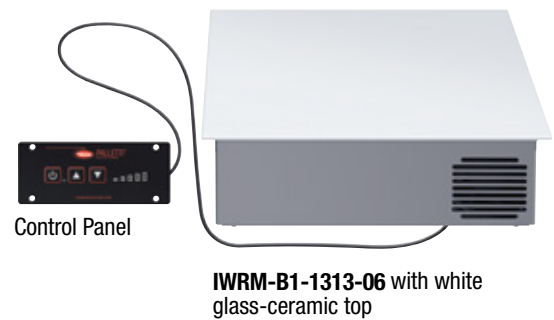
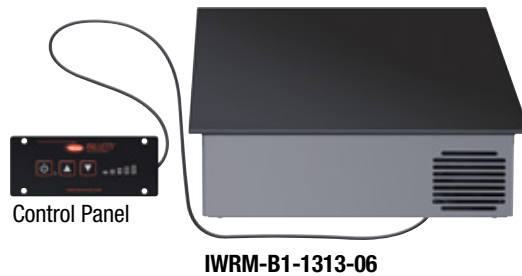


Palletti® Drop-In Induction Warmers

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, both are durable and easy to clean
- Features for both safety and convenience, such as the automatic shut-off to prevent overheating
- Includes remote control panel and cord



DROP-IN INDUCTION WARMERS

| Model | Item No. | Dimensions W x D x H | Glass-Ceramic Top. | Voltage Single Phase | Watts | Approx. Ship Weight |
|-----------------|-----------------|-------------------------|--------------------|-------------------------|-------|------------------------|
| IWRM-B1-1313-06 | IWRMB113136B515 | 13" x 13" x 4¼" | Black | 120 | 600 | 13 lbs. |
| IWRM-B1-1313-06 | IWRMB113136W515 | 13" x 13" x 4¼" | White | 120 | 600 | 13 lbs. |

All Drop-In Induction Warmer Models Feature:

Models Shipped with: A 39" cable from the base to the control and a 71" cord and plug.

Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

TRIM-IWRM-1B

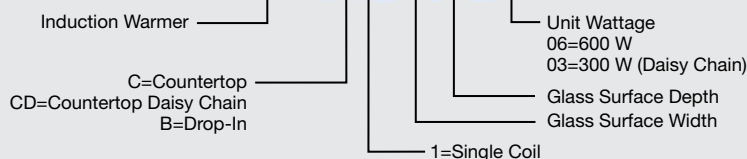
Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)

IWRM-FLUSHBKT

Flush Mount Bracket (Undermount leveling brackets, used with solid material or stainless steel countertop)

NOTE: Three installation options for a flush or near-flush look: see manual for details.

IWRM - x 1 - x x x x - x x



Maskerade® Undercounter Induction Warmers

Hatco's patent-pending Maskerade® Undercounter Induction Warmers offer a simple and affordable solution for "invisible" hot food holding under a variety of countertop materials including engineered and natural stone. Perfect for serving applications such as buffet lines and hospitality suites as it eliminates the institutional look of traditional foodwarming equipment yet yields unlimited flexibility.

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.

- Can be mounted under a wide variety of countertop materials including engineered and natural stone giving an "invisible" countertop appearance
- Includes one black flexible, highly slip-resistant trivet which locates the chafing dish and protects the stone from the heat of the pan
- Features a control panel with a standby key, temperature control arrow keys a lock key and temperature setting indicators
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on the trivet
- Energy efficient, quiet and safe operation
- Features for both safety and convenience, such as the automatic shut-off to prevent overheating
- For easy service, the lower housing can be removed separately

IWRM-UT-06



UNDERCOUNTER INDUCTION WARMERS

| Model | Item No. | Dimensions W x D x H | Voltage Single Phase | Watts (per coil) | Approx. Ship Weight | List Price |
|------------|-------------|-------------------------|-------------------------|---------------------|------------------------|------------|
| IWRM-UT-06 | IWRMBUT6515 | 15¼" x 15" x 3⅝" | 120 | 600 | 17 lbs. | \$1877 |

All Undercounter Induction Warmer Models Feature:

Models Shipped with: A 71" cord and plug, a 79" control cable, and a trivet.

Cord Location: Rear left bottom base corner.

IWRM-UT-06 Maskerade® Undercounter Induction Warmer Compatible Chafing Dishes



Scan this QR Code to access a list of verified chafing dishes that will work with the IWRM-UT-06 Maskerade® Induction Warmer.

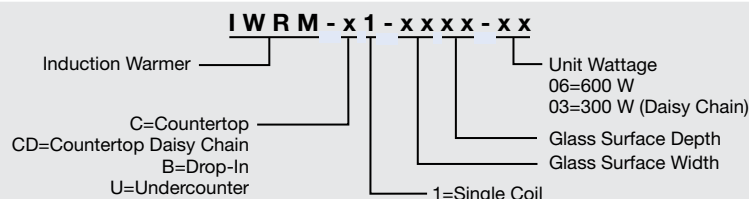
Please note, we're more than happy to test your pan if it's not listed. If you're interested, please contact your Hatco Sales Manager or our Customer Service Team.

ACCESSORIES (available for purchase at any time)

IWRM-TRIVET

Black, flexible slip-resistant trivet (locates the chafing dish and protects the stone from heat of pan)

\$118



Light Cooking Equipment

*Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions*



FWM-1B pg. 223



SNACK-2 with accessory Chelky plate pg. 224



RWM-2B pg. 225



SAL-1 with accessory food pan pg. 226

Flip Waffle Maker

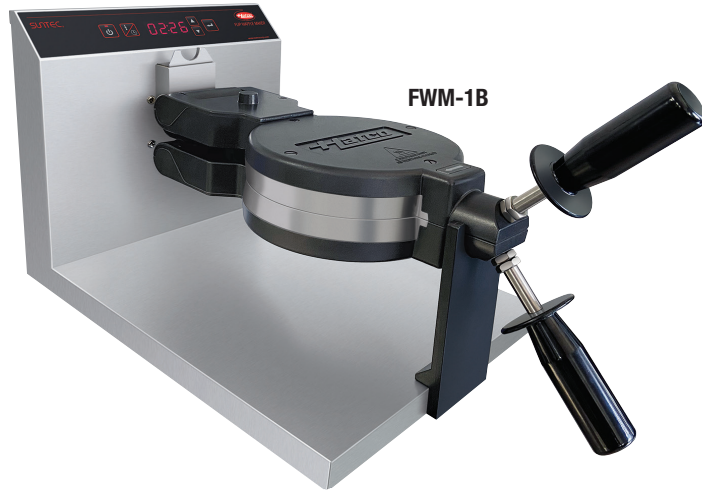
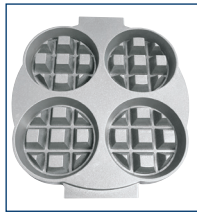
Hatco®/Suntec® Flip Waffle Makers produce excellent, authentic 1¼" thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time 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 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
- Models shipped with NEMA 5-15P plug and cord (attached)

Standard Round Belgian Plate 7"



Mini Round Waffle Plate available as accessory Four 3⅝"



FLIP WAFFLE MAKER

| Model | Item Number | Description | Dimensions (W x D x H) | Voltage | Watts | Amps | Plugs | Approx. Ship Weight |
|--------|-------------|-------------|---------------------------|---------|-------|------|-----------|------------------------|
| FWM-1B | FWM1B.515 | Round | 11⅝" x 22⅞" x 11⅝" | 120 | 1350 | 11.3 | NEMA5-15P | 27 lbs. |

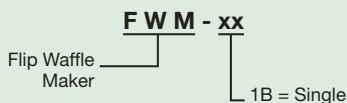
All Hatco/Suntec Flip Waffle Maker Models Feature:

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 |
| WAF-FORK | Waffle Fork |
| MINI-WAFFLE | Mini Waffle Plate |



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.

- Four programmable preset buttons for each cooking cycle. A cooking cycle consists of three different settings:
 - Temperature
 - Time
 - Top Cooking Plate Power
- Adjustable time/temperature controls enable operators to cook continuous, consistent quality products
- One-touch release with latch opener for easy plate replacement
- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product
- 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 | Item Number | Description | Dimensions (W x D x H) | Voltage | Watts | Amps | Plugs | Approx. Ship Weight |
|----------------|-------------|-------------|---|---------|-------|------|------------|------------------------|
| SNACK-1 | SNACK1.515 | Single | 10 $\frac{3}{8}$ " x 17 $\frac{1}{8}$ " x 8 $\frac{1}{8}$ " | 120 | 900 | 7.5 | NEMA5-15P | 23 lbs. |
| SNACK-2 | SNACK2.515 | Double | 21 $\frac{1}{8}$ " x 17 $\frac{1}{8}$ " x 8 $\frac{1}{8}$ " | 120 | 1800 | 15 | NEMA5-15P* | 42 lbs. |

* Canadian models use NEMA 6-20P. Item Number is SNACK2.520.

All Hatco/Suntec Snack System Models Feature:

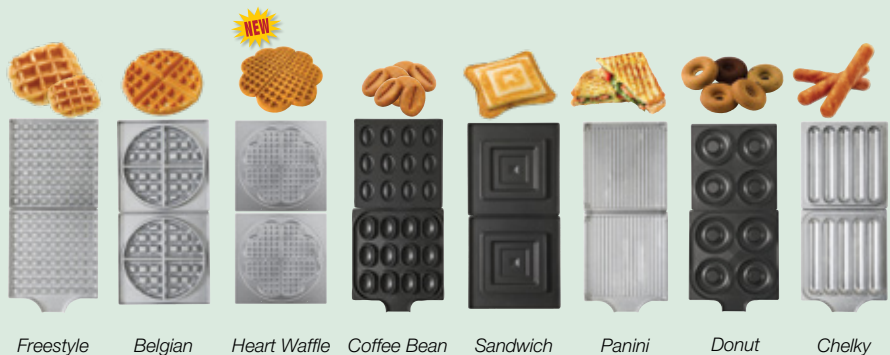
Models Shipped with: a cleaning brush, tool for switching out plates, standard Round Belgian Waffle Plates and an additional set of plates of your choosing.
Cord Location: Back of unit, bottom left-hand side.

ACCESSORIES

(available for purchase at any time)

Interchangeable Cooking Plates –

| | |
|---------------------|------------------------|
| FREESTYLE | Freestyle Plates |
| BELGIAN | Belgian Plates |
| HEART WAFFLE | Norwegian Waffle Plate |
| COFFEEBEAN | Coffee Bean Plates |
| SANDWICH | Sandwich Plates |
| PANINI | Panini Plates |
| DONUT | Donut Plates |
| CHELKY | Chelky Plates |
| WM-BRUSH | Nylon Brush |



WM-BRUSH
accessory

Freestyle

Belgian

Heart Waffle

Coffee Bean

Sandwich

Panini

Donut

Chelky

SNACK - x

Snack System

1 = Single Head
2 = Dual Head

Round Waffle Makers

Hatco®/Suntec Round Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens, display cooking locations, and buffets. The adjustable time and temperature controls enable operators to cook consistent quality waffles from a variety of different batters.

- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each waffle
- Stainless steel frame, cast aluminum cooking plates
- Belgian-style cooking plates produce 1" thick waffles
- LED display shows timer, temperature and status information
- Simple push button control panel featuring a stand-by On/Off, timer/temp toggle, higher/lower selection, and start/stop
- Fast initial heat-up time, excellent heat retention and recovery delivers high productivity and consistent results



RWM-2



RWM-1B

ROUND WAFFLE MAKERS

| Model | Item Number | Description | Dimensions W x D x H | Voltage | Watts | Amps | Plugs | Approx. Ship Weight |
|---------------|-------------|-------------------------|---|---------|-------|------|--------------|------------------------|
| RWM-1 | RWM1.515 | Single, Round, Standard | 9 ⁵ / ₈ " x 17 ³ / ₄ " x 8 ¹ / ₈ " | 120 | 900 | 7.5 | NEMA 5-15P | 16 lbs. |
| RWM-1B | RWM1B.515 | Single, Round, Belgian | 9 ⁵ / ₈ " x 17 ³ / ₄ " x 8 ¹ / ₈ " | 120 | 900 | 7.5 | NEMA 5-15P | 16 lbs. |
| RWM-2 | RWM2.515 | Double, Round, Standard | 19 ⁵ / ₈ " x 17 ³ / ₄ " x 8 ¹ / ₈ " | 120 | 1800 | 15 | NEMA 5-15P ♦ | 33 lbs. |
| RWM-2B | RWM2B.515 | Double, Round, Belgian | 19 ⁵ / ₈ " x 17 ³ / ₄ " x 8 ¹ / ₈ " | 120 | 1800 | 15 | NEMA 5-15P ♦ | 33 lbs. |

♦ Canadian model uses NEMA 5-20P with different Item Number.

All Hatco/Suntec Round Waffle Maker Models Feature:

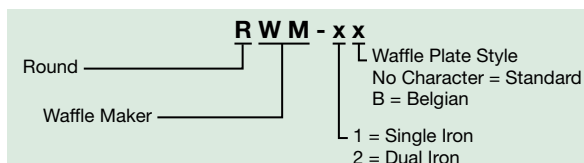
Models Shipped with: Stainless Steel frame and aluminum cooking plates, On/Off power switch, multi-function control panel, removable drip tray, nylon brush and a 6' cord and plug.

Cord Location: Back of unit, lower left corner

ACCESSORY

(available for purchase at any time)

WM-BRUSH Nylon Brush



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.

- Three independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 4½" 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 and is 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 Single Phase | Watts | Amps | Plug | Approx. Ship Weight |
|-------|---------------------------|-----------------------|-------------------------|-------|------|------------|------------------------|
| SAL-1 | 22¾" x 21¾" x 23⅞" | 21⅞" x 13¾" | 208 | 4500 | 21.6 | NEMA 6-30P | 143 lbs. |
| SAL-1 | 22¾" x 21¾" x 23⅞" | 21⅞" x 13¾" | 240 | 4500 | 18.8 | NEMA 6-30P | 143 lbs. |

‡ Height includes 4" legs. Add 2" to depth for wall mounted units.

All Electric Salamander Models Feature:

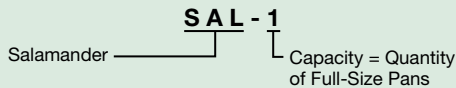
Models Shipped with: Cooking grate, drip pan, wall mounting hardware, 4" adjustable black plastic legs and cord & plug.

Power Inlet Location: Back of unit, lower right corner.

OPTIONS (available at time of purchase only)

SAL-HW Hardwiring (in lieu of standard 4' Cord and Plug)

FOOD PANS AND TRIVETS – PAGE 245



**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 Heating/ Specialty Equipment

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



3CS-9B with optional temperature monitor
pg. 229



FR-9 pg. 231



PMG-100 pg. 233



PMG-200 with optional Stainless Steel body
and base, and accessory Stainless Steel
legs pg. 233



C-27 pg. 235



S-57 with optional Stainless Steel body and base,
and accessory Stainless Steel legs pg. 237



Atmospheric Hot Water Dispenser

At a simple push of a button, the Hatco Atmospheric Hot Water Dispenser delivers pre-measured quantities of hot water for food preparation or cleaning. The compact, durable design uses minimal counter space, while providing up to 8 gallons of continuous hot water. The removable shelf allows access to dispense water into larger containers.

- Quickly delivers 2, 3 or 4 quarts of hot water with the touch of a button
- Program can be interrupted for versatility and convenience
- Manual dispense button for additional water volume options
- 12 gallon stainless steel tank is emptied easily with convenient bottom drain
- Hot water ready in as little as 15 minutes

AWD-12 Pitcher
not available



ATMOSPHERIC HOT WATER DISPENSER

| Model | Dimensions W x D x H ‡ | kW | Voltage | Phase | Plug | Approx. Ship Weight |
|--------|--|-----|------------|-------|------------|------------------------|
| AWD-12 | 13 ³ / ₈ " x 27 ¹ / ₂ " x 28 ¹ / ₈ " | 5.0 | 208 or 240 | 1 | NEMA 6-30P | 105 lbs. |

‡ Height includes 4" legs.

All Hot Water Dispenser Models Feature:

Models Shipped with: Low-water cut-off (LWCO), high temperature limit, electronic temperature controller and digital temperature display.

Distance Between Shelf and Spout: 11³/₄".

Cord Location: Lower left corner on left side.

WATER QUALITY REQUIREMENTS – PAGE 247

WATER TEMPERATURE RECOVERY TABLE

| Degrees of Rise | | | | | | | | | | |
|---------------------|---------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|
| 60°F (33°C) | 70°F (39°C) | 80°F (44°C) | 90°F (50°C) | 100°F (55°C) | 110°F (61°C) | 120°F (66°C) | 130°F (72°C) | 140°F (78°C) | 150°F (83°C) | 160°F (88°C) |
| 33 gph (125 lph) | 29 gph (110 lph) | 25 gph (95 lph) | 22 gph (83 lph) | 20 gph (75 lph) | 18 gph (68 lph) | 17 gph (64 lph) | 15 gph (57 lph) | 14 gph (53 lph) | 13 gph (49 lph) | 12 gph (45 lph) |

gph = gallons per hour
lph = liters per hour

COLD-START HEAT-UP TIME

| Degrees of Rise | | |
|-----------------|----------------|-----------------|
| 60°F (33°C) | 90°F (50°C) | 140°F (78°C) |
| 22 Minutes | 33 Minutes | 52 Minutes |

WATER TEMPERATURE RECOVERY TIME

| Degrees of Rise | | |
|-----------------|----------------|-----------------|
| 60°F (33°C) | 90°F (50°C) | 140°F (78°C) |
| 15 Minutes* | 22 Minutes* | 35 Minutes* |

* Recovery times are after 10 gallons (37 liters) of water have been dispensed

OPTIONS (available at time of purchase only)

| | |
|------------------|---|
| WALLMOUNT | Wall-Mounting Shelf |
| AWD-L6 | NEMA L6-30P Locking Cap in lieu of NEMA 6-30P |

ACCESSORIES (available for purchase at any time)

| | |
|-------------------|--|
| AWD-FILTER | Water Filtration Cartridge for premium quality water (recommended filter change every 15,000 gallons) – Incoming water must be 100°F or less |
| AWD-PLUMB | 3' Rubber Drain Hose with 10' 1/4" Inlet Tubing |



AWD-FILTER Accessory
Provides a superior balance of chlorine, taste, and odor reduction. Inhibits limescale build-up

AWD - 12
Atmospheric Water Dispenser 12 = Gallons

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)

- 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
- An 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 180°F for dish sanitizing



3CS-9 with optional temperature monitor

SANITIZING SINK HEATERS

| Model | kW | Sink Area | Voltage | Phase | Approx. Ship Weight |
|--------------------|-----|-----------------|---------------|------------|---------------------|
| 3CS-3 | 3.0 | 15" Sq. or less | 208, 240, 480 | 1 | 24 lbs. |
| 3CS-4 | 4.5 | 16"-18" Sq. | 208, 240, 480 | 1 | 24 lbs. |
| 3CS-6 ^Δ | 6.0 | 19"-21" Sq. | 208, 240, 480 | 1 or 3 | 26 lbs. |
| 3CS-9 ^Δ | 9.0 | 21"-25" Sq. | 208, 240, 480 | 1 or 3 | 27 lbs. |
| 3CS-3B | 3.0 | 15" Sq. or less | 208, 240, 480 | Balanced 3 | 30 lbs. |
| 3CS-4B | 4.5 | 16"-18" Sq. | 208, 240, 480 | Balanced 3 | 30 lbs. |
| 3CS-6B | 6.0 | 19"-21" Sq. | 208, 240, 480 | Balanced 3 | 30 lbs. |
| 3CS-9B | 9.0 | 21"-25" Sq. | 208, 240, 480 | Balanced 3 | 33 lbs. |

^Δ Open delta on 3-phase. Larger circuit required than for balanced 3-phase of equal kW.

All Sink Heater Models Feature:

Dimensions 3CS-3, -4, -6, -9: 6³/₄"W x 16⁷/₈"D x 12⁵/₈"H.

3CS-9 480V, 3CS-3B, -4B, -6B, -9B: 8"W x 17¹/₈"D x 12⁵/₈"H.

Models Shipped with: Stainless steel front, silver gray hammertone body and black base.

3CS Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

| | |
|--------------|---|
| SSBB | All Stainless Steel Body and Base |
| TEMP MON* | Temperature Monitor (Built-In) |
| TEMP LIGHT* | Temperature Light |
| CSA-WIRE | CSA Wiring (Canadian models only) |
| FR-SECURITY | Security Package (Torx® Screws and Control Cover) |
| MIL-H-43895B | Shipboard use |

ACCESSORIES (available for purchase at any time)

| | |
|----------|---------------------------------|
| FR-FLUSH | Flush Hose, Stopper and Adapter |
|----------|---------------------------------|

* Specify either monitor or light, not both.

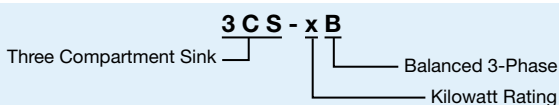
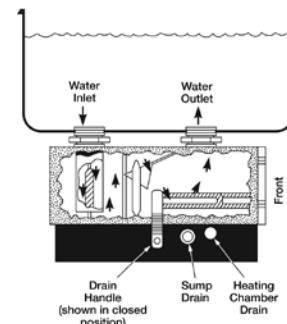


FR-FLUSH Accessory

SIZING INFORMATION

For a Sink Heater: 2000 WATTS PER SQUARE FOOT of vessel top.

3CS Sink Heaters are sized based on 140°F 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 2" 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.





3CS2 Hydro-Heater Sanitizing Sink Heaters

The patented Hatco 3CS2 Hydro-Heater concept features a tubular water chamber with heating elements uniquely wrapped outside the flow tube so elements do not come in contact with the water, eliminating sediment and lime buildup, resulting in longer life. An electronic controller with digital display maintains an accurate setpoint temperature.

- Utilizes "free-flow" technology and advanced electronic controls to assure responsive and efficient operation
- Stainless steel front, powdercoated body, convenient drain outlet and clean-out caps



3CS2-3
with optional
auto-fill solenoid

SANITIZING SINK HEATERS

| Model | kW | Dimensions W x D x H | Sink Area | Voltage | Phase | Approx. Ship Weight |
|---------|----|---|-----------------|----------|------------|------------------------|
| 3CS2-3 | 3 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 15" Sq. or less | 208 | 1 | 31 lbs. |
| 3CS2-4 | 4 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 16"-18" Sq. | 208, 240 | 1 | 31 lbs. |
| 3CS2-6 | 6 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 19"-21" Sq. | 208 | 1 | 31 lbs. |
| 3CS2-3B | 3 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 15" Sq. or less | 208, 240 | Balanced 3 | 35 lbs. |
| 3CS2-4B | 4 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 16"-18" Sq. | 208, 240 | Balanced 3 | 35 lbs. |
| 3CS2-6B | 6 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 19"-21" Sq. | 208, 240 | Balanced 3 | 35 lbs. |
| 3CS2-9B | 9 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 21"-25" Sq. | 208 | Balanced 3 | 35 lbs. |

All Sink Heater Models Feature:

Models Shipped with: Stainless steel front, powdercoated body, low-water cut-off (LWCO) and electronic temperature monitor.
3CS2 Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

| | |
|-------------|---|
| SSBODY | All Stainless Steel Body and Base |
| AUTOFILL | Auto-fill Solenoid |
| REMOTE | Remote Mounted Control |
| HH-SECURITY | Security Package (Torx® Screws and Control Cover) |

ACCESSORIES (available for purchase at any time)

| | |
|-----------|---|
| FR2-FLUSH | Flush Hose, Cleaning Brush, Stopper and Adapter |
|-----------|---|

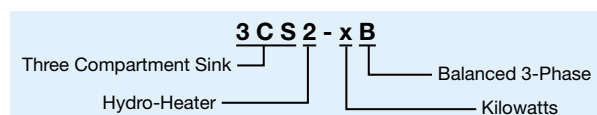


FR2-FLUSH Accessory

SIZING INFORMATION

For a Sink Heater: 2000 WATTS PER SQUARE FOOT of vessel top.

3CS2 Sink Heaters are sized based on 140°F supply water with a 30 minute preheat period to reach the sanitizing temperature. Sink Heaters are mounted in the center of the third compartment sink with standard plumbing fittings provided. Two 2" diameter holes are required for these fittings and a full size template is provided to locate holes in the sink. The 3CS2 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 140° and 190°F. All models are shipped factory assembled, pre-wired and include standard 2" 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 | Voltage | Phase | Approx. Ship Weight |
|-------------------|-----|---------------|------------|---------------------|
| FR-3 | 3.0 | 208, 240, 480 | 1 | 24 lbs. |
| FR-4 | 4.5 | 208, 240, 480 | 1 | 24 lbs. |
| FR-6 ^Δ | 6.0 | 208, 240, 480 | 1 or 3 | 28 lbs. |
| FR-9 ^Δ | 9.0 | 208, 240, 480 | 1 or 3 | 28 lbs. |
| FR-3B | 3.0 | 208, 240, 480 | Balanced 3 | 30 lbs. |
| FR-4B | 4.5 | 208, 240, 480 | Balanced 3 | 32 lbs. |
| FR-6B | 6.8 | 208, 240, 480 | Balanced 3 | 30 lbs. |
| FR-9B | 9.0 | 208, 240, 480 | Balanced 3 | 30 lbs. |

^Δ Open delta on 3-phase. Larger circuit required than for balanced 3-phase of equal kW.

All Food Rethermalizer Models Feature:

Dimensions: FR-3, -4, -6, -9: 6¾"W x 16⅞"D x 12¼"H.

FR Models with 480V and Low Water Cut-Off: 8"W x 17⅞"D x 12¼"H.

FR-3B, -4B, -6B, -9B: 8"W x 17⅞"D x 12¼"H.

Models Shipped with: Stainless steel front, silver gray hammertone body and black base.
FR Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

| | |
|-------------|--|
| SSBB | All Stainless Steel Body and Base |
| W/LW | Low-Water Cut-Off |
| CSA-WIRE | CSA Wiring (Canadian models only – not available with Cord and Plug) |
| FR-SECURITY | Security Package (Torx® Screws and Control Cover) |

ACCESSORIES (available for purchase at any time)

| | |
|----------|---------------------------------|
| FR-FLUSH | Flush Hose, Stopper and Adapter |
|----------|---------------------------------|



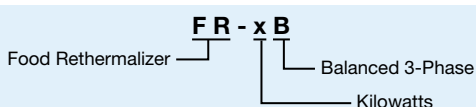
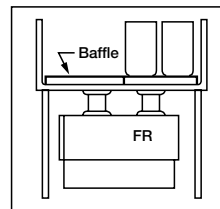
FR-FLUSH Accessory

SIZING INFORMATION

For a Bain-Marie or steam table: MINIMUM 750 WATTS PER SQUARE FOOT of vessel top.

For a Food Rethermalizer: MINIMUM 2000 WATTS PER SQUARE FOOT of vessel top.

Use one FR for a Bain-Marie up to 6' long. Units over 6' require a minimum of two FRs.
(Tank Baffle supplied by installer.)





FR2 Hydro-Heater Food Rethernalizer/ Bain-Marie Heaters

The patented Hatco FR2 Hydro-Heater concept features a tubular water chamber with heating elements uniquely wrapped outside the flow tube so elements do not come in contact with the water, eliminating sediment and lime buildup, resulting in longer life. An electronic controller with digital display maintains an accurate setpoint temperature.

- Utilizes "free-flow" technology and advanced electronic controls to assure responsive and efficient operation
- Stainless steel front, powdercoated body, convenient drain outlet and clean-out caps



FR2-3 with optional
Stainless Steel body and base

FOOD RETHERMALIZER/BAIN-MARIE HEATERS

| Model | Dimensions W x D x H | kW | Voltage 50/60Hz | Phase | Approx. Ship Weight |
|--------|---|----|--------------------|------------|------------------------|
| FR2-3 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 3 | 208 | 1 | 34 lbs. |
| FR2-4 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 4 | 208, 240 | 1 | 34 lbs. |
| FR2-6 | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 6 | 208 | 1 | 34 lbs. |
| FR2-3B | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 3 | 208, 240 | Balanced 3 | 34 lbs. |
| FR2-4B | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 4 | 208, 240 | Balanced 3 | 34 lbs. |
| FR2-6B | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 6 | 208, 240 | Balanced 3 | 34 lbs. |
| FR2-9B | 7 ³ / ₄ " x 17 ¹ / ₈ " x 12 ³ / ₈ " | 9 | 208 | Balanced 3 | 34 lbs. |

All Food Rethernalizer Models Feature:

Models Shipped with: Stainless steel front, powdercoated body, low-water cut-off (LWCO) and electronic temperature monitor.

FR2 Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

| | |
|-------------|---|
| SSBODY | All Stainless Steel Body and Base |
| AUTOFILL | Auto-fill Solenoid |
| REMOTE | Remote Mounted Control |
| HH-SECURITY | Security Package (Torx® Screws and Control Cover) |

ACCESSORIES (available for purchase at any time)

| | |
|-----------|---|
| FR2-FLUSH | Flush Hose, Cleaning Brush, Stopper and Adapter |
|-----------|---|



FR2-FLUSH Accessory

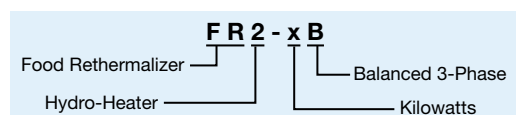
SIZING INFORMATION

For a Bain-Marie or steam table: MINIMUM 750 WATTS PER SQUARE FOOT of vessel top.

For a Food Rethernalizer: MINIMUM 2000 WATTS PER SQUARE FOOT of vessel top.

Use one FR2 for a Bain-Marie up to 6' long. Over 6', minimum two required.

MUST BE INSTALLED WITH A PERFORATED WATER BAFFLE. This baffle is not supplied with heater. The FR2 should be positioned with no more than 3' on either side when mounted in holding vessel. Consult factory or installation manual for fabricating details.



Powermite® Gas Booster Water Heaters

The Powermite® Gas Booster Water Heater provides 180°F sanitizing hot water and long life dependability. Models can be supplied to operate on either natural or propane gas and feature a burner system that utilizes both primary and secondary air for consistent ignition. Available for U.S. and Canada only.

- Features stainless steel tanks – front and top, powdercoated sides and back, finned tube copper heat exchanger, temperature relief valve, pressure reducing valve, two temperature/pressure gauges, blended phosphate water treatment system, shock absorber and low-water cut-off (LWCO)
- Spark to light with standing pilot
- PMG-100 has 3 tube type burners, and PMG-200 has 6 tube type burners



PMG-100

GAS BOOSTER WATER HEATERS

| Model | Input BTUs/Hour | Output | Dimensions W x D x H ‡ | Approx. Ship Weight |
|---------|-----------------|------------------|---------------------------|------------------------|
| PMG-100 | 105,000 | 84,800 = 24.8kW | 27½" x 20¾" x 31" | 193 lbs. |
| PMG-200 | 195,000 | 156,000 = 45.7kW | 36" x 20¾" x 31" | 228 lbs. |

‡ Height includes legs. Width & depth does not include temperature pressure relief valve dimensions.

All Gas Booster Water Heater Models Feature:

Electrical Supply: 120 VAC, 360 watt, 3.00 amp.

Connections: Gas – ¾" NPT, Water – ¾" NPT, Electric – 120 VAC, 15 amp.

Fuel: Standard – Natural gas. Optional – Propane gas.

Models Shipped with: Stainless steel tank/front/top, powdercoated sides and back, blended phosphate water treatment system, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, shock absorber, two temperature/pressure gauges, indicator light and On/Off switch.

Water Capacity: 4¾ gallons.

Natural Gas Inlet Pressure Inches Water Column: Min. – 5.0. Max. – 10.5.

Propane/LP Gas Inlet Pressure Inches Water Column: Min. – 11.0. Max. – 13.0.

Operating Pressure Specifications at Manifold –

Inches Water Column at Pressure Tap: Natural Gas – 3.5. Propane/LP Gas – 10.0.

Direct Fluing: Combustion air enters bottom, flue gasses exit right side or back at top of unit.

Vent^: Forced draft system with 4" diameter vent pipe adapter.

^ Before installing any method of venting contact the local code authority or gas supplier to make sure the final installation will be acceptable to the authorities who have jurisdiction. See Installation Manual at www.hatcocorp.com for more venting information.

NOTE: Pages 241-243 for sizing information.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

Stainless Steel Body and Base –

| | |
|--------------|---|
| SSBB | PMG-100 |
| SSBB | PMG-200 |
| PMG-SECURITY | Security Package (Torx® Screws and Control Cover) |

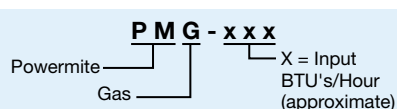
ACCESSORIES (available for purchase at any time)

| | |
|--------------|--|
| QSFLOORMOUNT | Additional Stainless Steel Floor Mounting Leg Assembly |
| QSBPRV | Back Pressure Relief Valve (page 239 for illustration) |
| QSPRVB | Additional Brass Pressure Reducing Valve with Bypass |
| QSSSA-LEGS | Additional Stainless Steel Adjustable Legs (6"-7") |
| PMG-AI | Air Interlock Switch |
| ORIF | High Altitude Kit for gas and elevation – applicable at 2000 feet and above (PMG-200 only) |

NOTE: 6" plastic adjustable legs (6"-7") standard. Description of accessories is shown on page 239.

PMG-AI
Accessory

ORIF Accessory





July 1, 2024

North American Catalog

Mini-Compact Electric Booster Water Heaters

The Mini-Compact specialty heater features a stainless steel tank and fast recovery, making it ideal for hot water sanitizing. This heater includes stainless steel front with powdercoated silver gray hammertone body, black base, 6" legs and a storage capacity of 3.2 gallons.

- Provides 180°F water for hot water sanitizing
- Features temperature/pressure relief valve, a pressure reducing valve, two temperature/pressure gauges, a high-temperature limit control and a low-water cut-off (LWCO)



MC-10

SPECIALTY ELECTRIC BOOSTER WATER HEATERS

| Model | Dimensions (W x D x H †) | kW | Voltage | Phase | Approx. Ship Weight |
|--------|--------------------------|-------|------------|-----------|---------------------|
| MC-10◄ | 11¾" x 12⅞" x 18½" | 9.9 | 208 | 1, 3 | 48 lbs. |
| MC-11◄ | 11¾" x 12⅞" x 18½" | 11.4 | 240 480 | 1, 3 3 | 48 lbs. |
| MC-15 | 11¾" x 12⅞" x 18½" | 15 | 208 | 3 | 49 lbs. |
| MC-17 | 11¾" x 12⅞" x 18½" | 17.25 | 208 | 3 | 48 lbs. |

◄ Must specify phase. Not field-convertible.

† Height includes 6" (152 mm) legs.

All Specialty Electric Booster Water Heater Models Feature:

Models Shipped with: Low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve and two temperature/pressure gauges.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

MCL-SSJA Stainless Steel Body and Base

ACCESSORIES (available for purchase at any time)

- ✓ **QSWATERTREAT** Blended Phosphate Injection System – not for potable water use (page 239 for Illustration)
- ✓ **QSSHOCK** Shock Absorber to reduce water hammer
- ✓ **QSPRVB** Additional Brass Pressure Reducing Valve
- ✓ **QSSSA-LEGS** Additional Stainless Steel Adjustable Legs (6"-7")

NOTE: 6" plastic adjustable legs (6"-7") standard. Description of accessories is shown on page 239.

MC - x x

Mini-Compact — Kilowatts

Compact Electric Booster Water Heaters

Compact models provide all the 180°F 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 6" plastic legs. Slide brackets for mounting under a dishtable are available. The Castone® lined tank is standard on all models and has a six gallon capacity.

- The Compact Electric Booster is easy to install next to a dishwasher to save space, either on 6" plastic legs or with accessory slide brackets
- All models include a Castone® lined tank with a 10-year limited warranty, and fiberglass insulation to minimize heat loss



C-18 with optional Stainless Steel body and base



C-45

NOTE: Single phase is uncommon in heaters 24kW and larger and are NOT returnable.

COMPACT ELECTRIC BOOSTER WATER HEATERS

| Model | kW | 208V Single Ph | 240V Single Ph | 208V Three Ph | 240V Three Ph | 480V Three Ph | Approx. Ship Weight |
|--------------|-------|-------------------|-------------------|------------------|------------------|------------------|------------------------|
| Small | | | | | | | |
| C-4 ✓ | 4 | | | — | — | — | 115 lbs. |
| C-5 ✓ | 5 | | | — | — | — | 115 lbs. |
| C-6 | 6 | | | | | | 118 lbs. |
| C-7 | 7 | | | | | | 118 lbs. |
| C-9 | 9 | | | | | | 118 lbs. |
| C-12 | 12 | | | | | | 120 lbs. |
| C-13 | 13.5 | | | | | | 120 lbs. |
| C-15 | 15 | | | | | | 120 lbs. |
| C-17 | 17.25 | — | — | | — | — | 120 lbs. |
| C-18 | 18 | | | — | | | 120 lbs. |
| Large | | | | | | | |
| C-24 | 24 | | | | | | 142 lbs. |
| C-27 | 27 | | | | | | 142 lbs. |
| C-30 | 30 | | | | | | 142 lbs. |
| C-36 | 36 | | | | | | 142 lbs. |
| C-39 | 39 | | | | | | 142 lbs. |
| C-45 | 45 | — | | | | | 142 lbs. |
| C-54 | 54 | — | — | | | | 142 lbs. |
| C-57 | 57 | — | — | | | | 142 lbs. |

⌘ 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.) 208 and 240 volt only.

✓ 480V available in single phase only.

Contact factory if Balanced 3 Ph is required.

All Compact Electric Booster Water Heater Models Feature:

Voltage: 208, 240 and 480.

Dimensions: Models C-4 through C-18: 13"W x 20¾"D x 19¾"H. Add 5¼" to depth for temperature/pressure relief valve. Height includes legs.

Models C-24 through C-57: 18"W x 24"D x 18"H. Add 6½" 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, 6" black plastic non-adjustable legs, indicator light and On/Off switch.

Compact Booster Water Heaters are not recommended for shipment via FED-EX GROUND or United Parcel Service.

NOTE: Pages 241-243 for sizing information.

NOTE: Consult page 244 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 236

LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 240

WATER QUALITY REQUIREMENTS – PAGE 247

Compact **C - x x** Kilowatts



C-27 with accessory
slide brackets

OPTIONS *(available at time of purchase only)*

| | |
|-------------------|---|
| SSBB | Stainless Steel Body and Base |
| C-SECURITY | Security Package (Torx® Screws and Control Cover) |

ACCESSORIES *(available for purchase at any time)*

| | |
|---------------------|--|
| QSFLOORMOUNT | Additional Stainless Steel Floor Mounting Leg Assembly |
| QSWATERTREAT | Blended Phosphate Injection System – not for potable water use (page 239 for illustration) |
| QSSHOCK | Shock Absorber to reduce water hammer |
| QSBPRV | Back Pressure Relief Valve |
| QSPRVB | Additional Brass Pressure Reducing Valve with Bypass |
| QSSSA-LEGS | Additional Stainless Steel Adjustable Legs (6"-7") |
| QSBOSTERBRKT | Additional Slide Brackets |

NOTE: 6" plastic adjustable legs (6"-7") standard. Description of accessories is shown on page 239.

WATER TEMPERATURE RECOVERY TABLE

| Compact Model | 40°F Rise | 70°F Rise | Compact Model | 40°F Rise | 70°F Rise |
|---------------|-----------|-----------|---------------|-----------|-----------|
| C-4 | 40 gph | 23 gph | C-18 | 181 gph | 103 gph |
| C-5 | 50 gph | 29 gph | C-24 | 241 gph | 138 gph |
| C-6 | 60 gph | 34 gph | C-27 | 271 gph | 155 gph |
| C-7 | 70 gph | 40 gph | C-30 | 301 gph | 172 gph |
| C-9 | 90 gph | 52 gph | C-36 | 361 gph | 206 gph |
| C-12 | 120 gph | 69 gph | C-39 | 391 gph | 224 gph |
| C-13 | 135 gph | 77 gph | C-45 | 452 gph | 258 gph |
| C-15 | 151 gph | 86 gph | C-54 | 542 gph | 310 gph |
| C-17 | 173 gph | 99 gph | C-57 | 573 gph | 326 gph |

NOTE: gph is "gallons per hour."

Imperial Electric Booster Water Heaters

Imperial Booster Water Heaters combine quality construction and rugged dependability to provide up to 573 gph of 180°F sanitizing rinse water. Models include stainless steel front panel, silver gray hammertone body, black base, standard 6" legs, Castone® lined tank and have a 16-gallon 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.

IMPERIAL ELECTRIC BOOSTER WATER HEATERS

| Model | kW | 208V Single Ph | 240V Single Ph | 208V Three Ph | 240V Three Ph | 480V Three Ph | Approx. Ship Weight |
|--------------|-------|-------------------|-------------------|------------------|------------------|------------------|------------------------|
| Small | | | | | | | |
| S-6 | 6 | | | | | | 200 lbs. |
| S-7 | 7 | | | | | | 200 lbs. |
| S-9 | 9 | | | | | | 200 lbs. |
| S-12 | 12 | | | | | | 200 lbs. |
| S-13 | 13.5 | | | | | | 200 lbs. |
| S-15 | 15 | | | | | | 200 lbs. |
| S-17 | 17.25 | — | — | | — | — | 200 lbs. |
| S-18 | 18 | | | — | | | 200 lbs. |
| Large | | | | | | | |
| S-24 | 24 | | | | | | 214 lbs. |
| S-27 | 27 | | | | | | 214 lbs. |
| S-30 | 30 | | | | | | 214 lbs. |
| S-36 | 36 | | | | — | | 214 lbs. |
| S-39 | 39 | | | | | | 214 lbs. |
| S-40 | 40.5 | — | — | | | | 224 lbs. |
| S-45 | 45 | — | | | | | 224 lbs. |
| S-54 | 54 | — | — | | — | | 224 lbs. |
| S-57 | 57 | — | — | | | | 224 lbs. |

« 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: 208, 240 and 480.

Dimensions: 23¾"W x 22¾"D x 31½"H. Add 5" to width 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.

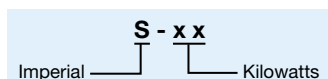
NOTE: Pages 241-243 for sizing information.

NOTE: Consult page 244 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 238

LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 240

WATER QUALITY REQUIREMENTS – PAGE 247





S-57 with optional Stainless Steel body and base, and accessory Stainless Steel legs

OPTIONS *(available at time of purchase only)*

| | |
|-------------------|---|
| SSBB | Stainless Steel Body and Base |
| S-SECURITY | Security Package (Torx® Screws and Control Cover) |

ACCESSORIES *(available for purchase at any time)*

| | |
|---------------------|--|
| QSFLOORMOUNT | Additional Stainless Steel Floor Mounting Leg Assembly |
| QSWATERTREAT | Blended Phosphate Injection System – not for potable water use (page 239 for illustration) |
| QSSHOCK | Shock Absorber to reduce water hammer |
| QSBPRV | Back Pressure Relief Valve |
| QSPRVB | Additional Brass Pressure Reducing Valve with Bypass |
| QSSSA-LEGS | Additional Stainless Steel Adjustable Legs (6"-7") |

NOTE: 6" plastic adjustable legs (6"-7") standard.

Description of accessories is shown on page 239. Only leg mounting is available.

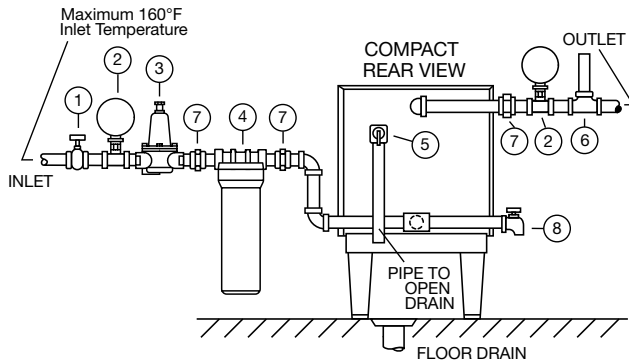
WATER TEMPERATURE RECOVERY TABLE

| Imperial Model | 40°F Rise | 70°F Rise | Imperial Model | 40°F Rise | 70°F Rise |
|----------------|-----------|-----------|----------------|-----------|-----------|
| S-6 | 60 gph | 34 gph | S-24 | 241 gph | 138 gph |
| S-7 | 70 gph | 40 gph | S-27 | 271 gph | 155 gph |
| S-9 | 90 gph | 52 gph | S-30 | 301 gph | 172 gph |
| S-12 | 120 gph | 69 gph | S-36 | 361 gph | 206 gph |
| S-13 | 135 gph | 77 gph | S-39 | 391 gph | 224 gph |
| S-15 | 151 gph | 86 gph | S-40 | 407 gph | 232 gph |
| S-17 | 173 gph | 99 gph | S-45 | 452 gph | 258 gph |
| S-18 | 181 gph | 103 gph | S-54 | 542 gph | 310 gph |
| | | | S-57 | 573 gph | 326 gph |

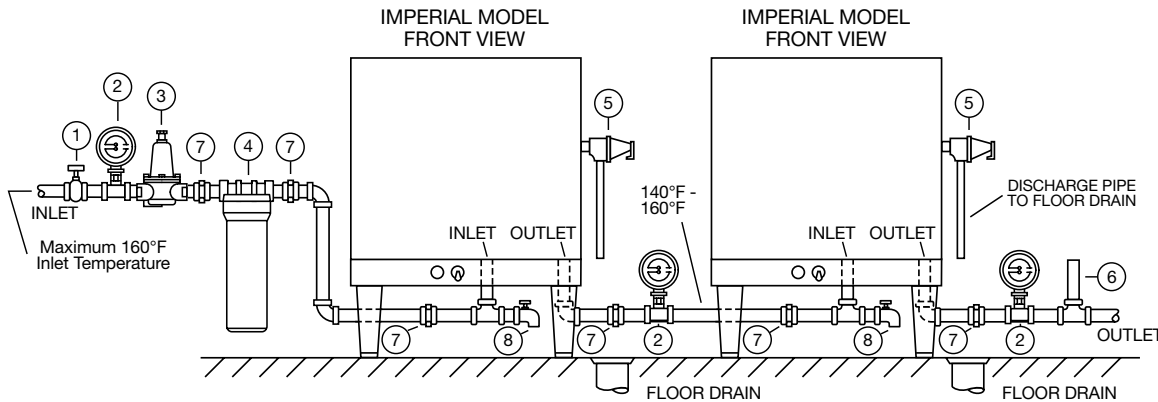
NOTE: gph is "gallons per hour."

Booster Installation

SINGLE BOOSTER INSTALLATION



DUAL BOOSTER INSTALLATION



- ① 1/4" 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 20°F.

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 6" to 7". Clean appearance and heavy-duty for long wear.



Floor Mounting Hardware –

Adjustable from 6" to 7". Corrosion-resistant stainless steel legs for deck mounting.



Blended Phosphate Water Treatment System –

Standard and required with Powermite® units. 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. Standard with Powermite® gas boosters.



Slide Bracket –
For mounting the booster heater under a dishtable (available on small and large Compact models only).



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 ¾" 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

$$\left(\frac{\text{GPH} \times \text{°F Temp. Rise}}{400} = \text{kW} \right)$$

NOTE: GPH is gallons 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 241-243.

NOTE: When primary temperatures are less than 85°F consult factory for suitable booster heater.

WATER TEMPERATURE RECOVERY TABLE IN GPH °F RISE

| kW | 30° | 40° | 50° | 60° | 70° | 80° | 90° | 100° |
|-------|-----|-----|-----|-----|-----|-----|-----|------|
| 4 | 54 | 40 | 32 | 27 | 23 | 20 | 18 | 16 |
| 5 | 67 | 50 | 40 | 33 | 29 | 25 | 22 | 20 |
| 6 | 80 | 60 | 48 | 40 | 34 | 30 | 27 | 24 |
| 7 | 94 | 70 | 56 | 47 | 40 | 35 | 31 | 28 |
| 9 | 120 | 90 | 72 | 60 | 52 | 45 | 40 | 36 |
| 9.9 | 132 | 99 | 79 | 66 | 57 | 50 | 44 | 40 |
| 10.5 | 140 | 105 | 84 | 70 | 60 | 53 | 47 | 42 |
| 11.4 | 153 | 114 | 92 | 76 | 65 | 57 | 51 | 46 |
| 12 | 161 | 120 | 96 | 80 | 69 | 60 | 54 | 48 |
| 13.5 | 181 | 135 | 108 | 90 | 77 | 68 | 60 | 54 |
| 15 | 201 | 151 | 120 | 100 | 86 | 75 | 67 | 60 |
| 17.25 | 231 | 173 | 139 | 115 | 99 | 87 | 77 | 69 |
| 18 | 241 | 181 | 145 | 120 | 103 | 90 | 80 | 72 |
| 24 | 321 | 241 | 193 | 161 | 138 | 120 | 107 | 96 |
| 27 | 361 | 271 | 217 | 181 | 155 | 135 | 120 | 108 |
| 30 | 401 | 301 | 241 | 201 | 172 | 151 | 134 | 120 |
| 36 | 482 | 361 | 289 | 241 | 206 | 181 | 161 | 145 |
| 39 | 522 | 391 | 313 | 261 | 224 | 196 | 174 | 157 |
| 40.5 | 542 | 407 | 325 | 271 | 232 | 203 | 181 | 163 |
| 45 | 602 | 452 | 361 | 301 | 258 | 226 | 201 | 181 |
| 54 | 723 | 542 | 434 | 361 | 310 | 271 | 241 | 217 |
| 57 | 763 | 573 | 458 | 381 | 326 | 286 | 254 | 229 |

Sizing Chart For Low-Temp Dishmachines

BOOSTERS RATED AT 30°F RISE

| Dishwasher Model Number | Electric Compact Booster | Electric Imperial Booster |
|---|--------------------------|---------------------------|
| AMERICAN DISH SERVICE | | |
| AH, AH-3D, AH-3D-S, AHC, AHC-3D, AHC-3D-S, ET-A, T-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 |
| 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 |
| A-B, AD-25, SS-25, 5-AH, 5-AHS | C-6 | S-6 |
| AF, AF-3D, AF-3D-S, AF-B, AFC, AFC-3D, AFC-3D-S, AFW, AFWC, 5, 5-S | C-7 | S-7 |
| ADC-44, ADC-66, 5-AG, 5-AGS, 5-CD-LF, 5-CD-RF | C-9 | S-9 |
| BLAKESLEE | | |
| U21-C | C-4 | S-6 |
| D-8-LT | C-6 | S-6 |
| DD-8-LT, R-CC64-LT, R-EE-LT | C-12 | S-12 |
| Series XF-EE-LT, XF-PEE-LT, XF-LL-LT, XF-PLL-LT, XF-MM-LT, XF-PM-LT, XF-EEE-LT, XF-LLL-LT, XF-MMM-LT | C-13 | S-13 |
| 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 |
| 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 |
| Series XF-L-LT, XF-PL-LT, XF-M-LT, XF-PM-LT (single tank) | C-54 | S-54 |
| Series XF-PEE-LT, XF-PLL-LT, XF-PM-LT, XF-EEE-LT, XF-LLL-LT, XF-MMM-LT (multi-tank) | C-36 | S-36 |
| FA (Flight-A-Round) and RA (Rack-A-Round) use comparable "F" listing. | | |
| CHAMPION | | |
| ULD, ULF | C-6 | S-6 |
| DLF | C-13 | S-13 |
| KL44, KL66 | C-36 | S-36 |
| CMA DISHMACHINES | | |
| 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 |
| 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 |
| B-1 | C-7 | S-7 |
| B-2 | C-9 | S-9 |
| CMA-44L with tank heater, CMA-66L | C-24 | S-24 |
| CVA-1, CVA-2, CVA-3, CVA-4 | C-6 | S-6 |
| CVA-5 | C-7 | S-7 |
| HOBBART | | |
| LX-18C, LX-30C, LX-40C, WM-5C, SR24C | C-4 | S-6 |
| LT-1 | C-6 | S-6 |
| AM-14, AM-14C | C-7 | S-7 |
| C44A, CRS66A, CPW80A | C-27 | S-27 |
| FT-800 | C-30 | S-30 |
| JACKSON | | |
| Conservor 24LT, 200LT, ES1000 (Ecolab/Jackson) | C-4 | S-6 |
| Conservor 1, Conservor XL, ES2000 (Ecolab/Jackson) | C-9 | S-9 |
| Conservor 2, Conservor XL2, ES4000 (Ecolab/Jackson) | C-15 | S-15 |
| AJ-44, AJ-66, AJ-80 | C-18 | S-18 |
| KNIGHT EQUIPMENT LTD. | | |
| KLE-112-HL | C-5 | S-6 |
| KLE-117i, KLE-117c, KLE-175GT, KLE-175GTM | C-9 | S-9 |
| KLE-235d | 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 140°F hot water supply. Sometimes this water temperature is not available due to undersized primary water heaters or local safety codes. Hatco can provide a pre-heater for chemical low-temp dishwashers to provide an adequate supply of 140°F 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 140°F. This should be a minimum of 30°F.
2. Determine the water usage by consulting the dishwasher data plate, literature, or NSF listing. This should be shown as gallons per hour (GPH).
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.

Booster Heater Sizing Chart

| Dishwasher Model Number | Electric Compact Booster Temperature Rise 40°F 70°F | | Electric Imperial Booster Temperature Rise 40°F 70°F | | Gas Powermite® Booster Temperature Rise 40°F 70°F | |
|--|--|---------|---|---------|--|-------------|
| | | | | | | |
| ADAMATION | | | | | | |
| CSL-1390, CA-2, CA-3, CA-4, SLAP 44 | C-39 | (2)C-36 | S-39 | (2)S-36 | PMG-200 | (2)PMG-200 |
| CA, CA-1 | C-54 | (2)C-45 | S-54 | (2)S-45 | PMG-200 | (2)PMG-200 |
| ALVEY | | | | | | |
| 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 | | |
| AMERICAN DISH SERVICE | | | | | | |
| AF-ES, AFC-ES | C-4 | C-7 | S-4 | S-7 | | |
| HT-25 | C-7 | C-12 | S-7 | S-12 | | |
| ADC-44, ADC-66 | C-12 | C-24 | S-12 | S-24 | | PMG-100 |
| BLAKESLEE | | | | | | |
| UC-21A, UC-21B | C-4 | C-4 | S-6 | S-6 | PMG-100 | PMG-100 |
| UC-21 | C-6 | C-12 | S-6 | S-12 | PMG-100 | PMG-100 |
| D-8 | C-9 | C-13 | S-9 | S-13 | PMG-100 | PMG-100 |
| D-9 | C-12 | C-17 | S-12 | S-17 | PMG-100 | PMG-100 |
| 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 | PMG-200 | PMG-200/100 |
| Series XF-EE, XF-LL | C-17 | C-30 | S-17 | S-30 | PMG-100 | PMG-200 |
| 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 | PMG-200 | PMG-200/100 |
| DD-8 | C-18 | C-30 | S-18 | S-30 | PMG-100 | PMG-200 |
| 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 | PMG-200 | PMG-200/100 |
| 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 | PMG-200 | (2)PMG-200 |
| 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) FA (Flight-A-Round) and RA (Rack-A-Round) use comparable "F" listing. | C-45 | (2)C-30 | S-45 | (2)S-30 | PMG-200 | (2)PMG-200 |
| XF-EE, XF-EE-LT (with LT suffix) | C-17 | C-36 | S-17 | S-36 | PMG-100 | PMG-200 |
| CHAMPION | | | | | | |
| U-H1, UH-200, UH-200B, U-HB | C-4 | C-6 | S-6 | S-6 | PMG-100 | PMG-100 |
| UL-100, UH-100B, UH-170B, UH-200B, DH-2000 | C-6 | C-9 | S-6 | S-9 | PMG-100 | PMG-100 |
| UL-150 | C-4 | C-7 | S-6 | S-7 | PMG-100 | PMG-100 |
| UH-150, UH-150B, UH-100, UH-100B, DHB-VS | C-5 | C-9 | S-6 | S-9 | PMG-100 | PMG-100 |
| D-H1, D-HB, D-H1T, D-HBT | C-9 | C-13 | S-9 | S-13 | PMG-100 | PMG-100 |
| 44 DRWS, 66 DRPWWS, 80 DRHDPWWS, 70 DRFFPWWS | C-9 | C-13 | S-9 | S-13 | PMG-100 | PMG-100 |
| PP-28 | C-27 | C-45 | S-27 | S-45 | PMG-100 | PMG-200 |
| D-H1C, D-H1TC | C-9 | C-18 | S-9 | S-18 | PMG-100 | PMG-100 |
| DL-1000, DH-1000, DHB-VS | C-6 | C-12 | S-6 | S-12 | PMG-100 | PMG-100 |
| 44DR, 66DRPW, 80DRHDFW, 70DRFFPW, 54DR, 76DRPW, 80DRFFPW, 90DRHDPW | C-12 | C-24 | S-12 | S-24 | PMG-100 | PMG-100 |
| 44-WS, 66 WSPW, 66-WS, 64, 70WSFFPW, 80WSHDPW, 90FFPW, 100HDPW, 86 PW, 84, 106 PW, 120 HDPW, 110 FFPW | C-15 | C-24 | S-15 | S-24 | PMG-100 | PMG-100 |
| UC-CW6-WS | C-24 | C-36 | S-24 | S-36 | PMG-100 | PMG-200 |
| US-CW8-WS | C-24 | C-39 | S-24 | S-39 | PMG-100 | PMG-200 |
| 44, 66 PW, 70FFPW, 80HDPW | C-27 | C-54 | S-27 | S-54 | PMG-100 | PMG-200 |
| 54, 76PW, 80FFPW, 90HDPW, | C-24 | C-45 | S-24 | S-45 | PMG-100 | PMG-200 |
| 40-KB, 40-KB-2-2, 40-KFWB, 40-KPRB, 40-KPRB-2-2, 40KPRB-2-3, 44LT, 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, 66LT, 86 Modular | C-30 | C-54 | S-30 | S-54 | PMG-200 | PMG-200/100 |
| 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 | PMG-200 | PMG-200/100 |
| UC-CW4 | C-36 | (2)C-36 | S-36 | (2)S-36 | PMG-200 | PMG-200/100 |
| UC-C | C-45 | (2)C-36 | S-45 | (2)S-36 | PMG-200 | PMG-200/100 |
| UC**CW Series 6' Center | C-45 | (2)C-39 | S-45 | (2)S-39 | PMG-200 | (2)PMG-200 |
| W-6-WS, W6 | C-45 | (2)C-45 | S-45 | (2)S-40 | PMG-200 | (2)PMG-200 |

■ Powermite installations above 2,000 ft. will reduce the above capacities and may require change of pressure and/or orifices in certain models at time of install to meet IAS safety compliance. These modifications are the responsibility of the installer. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.



Booster Heater Sizing Chart

| Dishwasher Model Number | Electric Compact Booster Temperature Rise | | Electric Imperial Booster Temperature Rise | | Gas Powermite® Booster Temperature Rise† | |
|---|---|----------|--|---------|--|-------------|
| | 40°F | 70°F | 40°F | 70°F | 40°F | 70°F |
| CMA DISHMACHINES | | | | | | |
| AH, C, B ^o | 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 | PMG-100 | PMG-200 |
| CMA-44H with tank heater, CMA-66H | C-36 | C-45 | S-36 | S-45 | PMG-100 | PMG-200 |
| EAH/EC ^o , GLX/L1X/L1X16/L1C | C-4 | | | | | |
| EST ^o | C-5 | | | | | |
| EST-44/66 | C-12 | C-24 | S-12 | S-24 | PMG-100 | PMG-100 |
| HOBART | | | | | | |
| AM-15F | C-4 | C-6 | S-6 | S-9 | PMG-100 | PMG-100 |
| LXiC, LXiGC, LX-18C, LX-30C, LX-40C, AM-15F | C-4 | C-7 | S-6 | S-6 | PMG-100 | PMG-100 |
| LX-30, SR24, SR24H | C-4 | C-7 | S-6 | S-7 | PMG-100 | PMG-100 |
| LX-18, AM-14F, AM-15, AM-15T | C-5 | C-9 | S-6 | S-9 | PMG-100 | PMG-100 |
| WM-5C | C-6 | C-9 | S-6 | S-9 | | PMG-100 |
| 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 | PMG-100 | PMG-100 |
| AM-14, AM-14C | C-9 | C-17 | S-9 | S-17 | PMG-100 | PMG-100 |
| | | or C-18 | | or S-18 | | |
| AM-12, AM-12C* | C-9 | C-12 | S-9 | S-12 | PMG-100 | PMG-100 |
| 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-11-0A, CPW-124A | C-15 | C-27 | S-15 | S-27 | PMG-100 | PMG-200 |
| C-54A, CRS-76A, CPW-90A, CCS-76A | C-39 | (2)C-36 | S-39 | (2)S-36 | PMG-200 | PMG-200/100 |
| C-44A, CRS-66A, CCS-66A, CPW-80A, C-64A, CRS-86A, CCS-86A, CPW-100A | C-30 | C-54 | S-30 | S-54 | PMG-200 | PMG-200/100 |
| C-88A, CRS-110A, CPW-124A, CCS-110A | C-36 | C-54 | S-36 | S-54 | PMG-200 | PMG-200/100 |
| Opti-RinSe C44AW, CRS-66AW, CCS-66AW, CPW-80AW | C-9 | C-15 | S-9 | S-15 | PMG-100 | PMG-100 |
| OR C-44AW, CRS-66AW, CPW-80AW, CCS-66AW | C-12 | C-24 | S-12 | S-24 | PMG-100 | PMG-100 |
| C-44, CRS-66, CPW-80 | C-36 | C-54 | S-36 | S-54 | PMG-200 | PMG-200/100 |
| CL44e, CL66e | C-13 | C-24 | S-13 | S-24 | PMG-100 | PMG-200 |
| CLPS66e | C-15 | C-30 | S-15 | S-30 | PMG-100 | PMG-200 |
| C-54, CRS-76, CPW-90 | C-54 | (2)C-39 | S-54 | (2)S-39 | PMG-200/100 | (2)PMG-200 |
| C-64W, CRS-86W, CPW-100W, C-88W, CRS-110W, CPW-124W, CCS-86W | C-24 | C-36 | S-24 | S-36 | PMG-100 | PMG-200 |
| C-64, CRS-86, CPW-100 | C-45 | (2)C-36 | S-45 | (2)S-36 | PMG-200 | PMG-200/100 |
| FT800W, FT-900W | C-24 | C-39 | S-24 | S-39 | PMG-200 | PMG-200 |
| FT-600, FT-700 | C-54 | (2)C-39 | S-54 | (2)S-39 | PMG-200/100 | (2)PMG-200 |
| FT800 | C-39 | (2)C-39 | S-39 | (2)S-39 | PMG-200 | (2)PMG-200 |
| FT900 | C-36 | C-57 | S-36 | S-57 | PMG-200 | PMG-200/100 |
| FT800S, FT-900S | C-39 | (2)C-36 | S-39 | (2)S-36 | PMG-200 | PMG-200/100 |
| UTW-28, UTW-28C | | | S-18 | S-36 | | |
| FRC and FR (Fast Rack Series) use comparable "C" line listing. | | | | | | |
| INSINGER | | | | | | |
| GS 302, GS-14 | C-4 | C-4 | S-6 | S-6 | PMG-100 | PMG-100 |
| 45SA-5 | C-9 | C-18 | S-9 | S-18 | PMG-100 | PMG-100 |
| Commander 18-5 Series, CS-5, CS-5C, CS-5CH, CS-5H, Ensign 40-2 | C-6 | C-12 | S-6 | S-12 | PMG-100 | PMG-100 |
| Commander 18-6 Series, 18-6H | C-6 | C-12 | S-6 | S-12 | PMG-100 | PMG-100 |
| Commander 18-6, 18-6H (Built-In) | ABB-13.5 | ABB-13.5 | | | | |
| Admiral 44-4, 66-4, Speeder 64, 86-3, Clipper (all) | C-15 | C-27 | S-15 | S-27 | PMG-100 | PMG-200 |
| 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 Century (all) | C-54 | | S-54 | | | PMG-200 |
| Trac 878 | C-24 | C-45 | S-24 | S-45 | PMG-100 | PMG-200 |
| Super 106-2, Trac 321, Trac 321-2/RPW | C-24 | C-36 | S-24 | S-36 | PMG-100 | PMG-200 |
| Defender Flight Machine | C-27 | C-45 | S-27 | S-45 | PMG-100 | PMG-200 |
| Defender Flight Machine | C-36 | C-54 | S-36 | S-54 | PMG-200 | (2)PMG-200 |
| Master RC 3-tank Flight Machine | C-15 | C-27 | S-15 | S-27 | PMG-200 | (2)PMG-200 |
| Master RC 4-tank Flight Machine | C-36 | C-57 | S-36 | S-57 | | |
| CA-3* | | | S-9 | S-24 | PMG-200 | |
| DA-3* | | | (2)S-9 | (2)S-24 | | |
| For outdated models, consult factory for correct booster. | | | | | | |

* 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.

^o All cycles.

OR C Models with serial no. 85-1041605 or greater use Opti-RinSe.

Shaded area indicates older models prior to Opti-RinSe.

Powermite i nstallations above 2,000 ft. will reduce the above capacities and may require change of pressure and/or orifices in certain models at time of install to meet IAS safety compliance. These modifications are the responsibility of the installer. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.

Consult factory – special plumbing may apply.

Booster Heater Sizing Chart

| Dishwasher Model Number | Electric Compact Booster Temperature Rise | | Electric Imperial Booster Temperature Rise | | Gas Powermite® Booster [□] Temperature Rise [□] | |
|---|---|---------|--|---------|---|-------------|
| | 40°F | 70°F | 40°F | 70°F | 40°F | 70°F |
| JACKSON | | | | | | |
| JP-24, JP-24B, JP-24F, JP-24BF | C-4 | C-6 | S-6 | S-6 | PMG-100 | PMG-100 |
| 24B Series | | C-4 | | S-6 | | PMG-100 |
| 10AB, 10APRB | | C-5 | | S-6 | | PMG-100 |
| 44CE*, 66 CERPW | C-30 | C-54 | S-30 | S-54 | PMG-200 | |
| 54CE, 76 CERPW | C-36 | (2)C-30 | S-36 | (2)S-30 | PMG-200 | |
| 64CE, 86 CERPW | C-27 | C-39 | S-27 | S-39 | PMG-200 | |
| 100 | C-12 | C-24 | S-12 | S-24 | PMG-100 | |
| 100B, 100PRB, 150B, 150PRB | | C-9 | | S-9 | | |
| 150 | C-12 | C-18 | S-12 | S-18 | | PMG-100 |
| 200 | C-7 | C-12 | S-7 | S-12 | PMG-100 | PMG-100 |
| 200B | | C-6 | | S-6 | | PMG-100 |
| Tempstar GPX | | | | | | PMG-100 |
| Tempstar, Tempstar SDS, Tempstar HH | C-6 | C-12 | S-6 | S-12 | PMG-100 | PMG-100 |
| TS-44, TS-66 | C-24 | C-36 | S-24 | S-36 | PMG-100 | PMG-200 |
| AJ-44, AJ-66, AJ-80, WH-44, ES-4400, ES-6600 (ECOLAB/JACKSON) | C-24 | C-45 | S-24 | S-45 | PMG-100 | PMG-200 |
| AJ-54, AJ-76, AJ-90 | C-30 | C-54 | S-30 | S-54 | PMG-200 | PMG-200/100 |
| AJ-64, AJ-86, AJ-100 | C-24 | C-39 | S-24 | S-39 | PMG-100 | PMG-200 |
| * Model #44CE w/SN1999 or below requires larger booster than listed. | | | | | | |
| KNIGHT EQUIPMENT LTD. | | | | | | |
| KLE-112-HL | C-7 | C-12 | S-7 | S-12 | PMG-100 | PMG-100 |
| MEIKO | | | | | | |
| K-44, K-66, K-80 | C-24 | C-36 | S-24 | S-36 | PMG-100 | PMG-200 |
| K-54, K-76, K-90, K-64, K-86, K-100 | C-24 | C-45 | S-24 | S-45 | PMG-100 | PMG-200 |
| METALWASH/INTEDGE | | | | | | |
| FW4 | C-12 | C-18 | S-12 | S-18 | PMG-100 | PMG-100 |
| 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 | | |
| STERO | | | | | | |
| ER-44, ER-44-10, ER-66S, ER-76S, ER-76SC | C-15 | C-24 | S-15 | S-24 | PMG-100 | PMG-100 |
| ER-64, ER-86S, ER-94S, ER-94SC | C-15 | C-24 | S-15 | S-24 | PMG-100 | PMG-100 |
| SCT-44-10-LW, SCT-44-LW, SCT-66S-LW, SCT-76S-LW, SCT-76SC-LW, SCT-90S-LW | C-15 | C-24 | S-15 | S-24 | PMG-100 | PMG-100 |
| 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-15 | C-24 | S-15 | S-24 | PMG-100 | PMG-200 |
| SCT-64, SCT-86S, SCT-94S, SCT-94SC | C-24 | C-45 | S-24 | S-45 | PMG-100 | PMG-200 |
| SCT-108S, SCT-108SC, SCT-76, SCT-94SM | C-30 | C-54 | S-30 | S-54 | PMG-200 | PMG-200/100 |
| SC-6-4, SCT-44, SCT-44-10, SCT-66S, SCT-76S, SCT-76SC, SCT-90S | C-36 | C-54 | S-36 | S-54 | PMG-200 | PMG-200/100 |
| SCT-120S, SCT-120SC, SCT-120SM, SCT-150SM | C-36 | C-57 | S-36 | S-57 | PMG-200 | PMG-200/100 |
| 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-30 | C-54 | S-30 | S-54 | PMG-200 | PMG-200/100 |
| SC-1-2-4, SC-1-6-4, SC-2-4, SC-5-2-4, SC-5-6-4 | C-36 | (2)C-57 | S-36 | (2)S-57 | PMG-200 | (2)PMG-200 |
| 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-36 | C-54 | S-36 | S-54 | PMG-200 | (2)PMG-200 |
| STPC (Four tank) | C-24 | C-45 | S-24 | S-45 | PMG-100 | PMG-200 |
| STPCW (Four tank) | C-27 | C-45 | S-27 | S-45 | PMG-100 | PMG-200 |
| STPC | C-30 | C-54 | S-27 | S-54 | PMG-200 | PMG-200/100 |
| STPCW | C-36 | (2)C-30 | S-36 | (2)S-30 | PMG-200 | PMG-200/100 |
| SD-2RA, SDRA, SDRA-PACK | C-12 | C-18 | S-12 | S-18 | PMG-100 | PMG-100 |
| U-31-A, U-31-AC | | | S-24 | S-45 | PMG-100 | PMG-200 |
| U-31-A2 | | | (2)S-24 | (2)S-45 | PMG-200 | (2)PMG-200 |
| STBUW-1 | C-45 | (2)C-36 | S-45 | (2)S-36 | | |
| SC-2-3-4, SC-5-2-3-4 | C-30 | C-45 | S-30 | S-45 | PMG-200 | |
| SC20-1 (low temp.) | C-12 | | S-12 | | PMG-100 | |
| SC20-2 (low temp.) | C-12 | C-24 | S-12 | S-24 | | PMG-100 |
| 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 (low temp.) | C-18 | C-36 | S-18 | S-36 | PMG-100 | PMG-200 |

□ Powermite installations above 2,000 ft. will reduce the above capacities and may require change of pressure and/or orifices in certain models at time of install to meet IAS safety compliance. These modifications are the responsibility of the installer. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.

This selector chart is based on 40°F and 70°F temperature rises, 20 psi 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 2 GPM) as required by NSF.

All sizings shown are that of the dishwasher manufacturers. Hatco Corporation is not responsible for incorrect sizing applications.

BOOSTER HEATER SIZING FORMULA

$$\left(\frac{\text{GPH} \times \text{°F Temp. Rise}}{400} = \text{KW} \right)$$

NOTE: GPH is gallons per hour.



Electrical Ratings For Hatco Water Heaters

| Watts | Volts | Phase | Amps | Breaker or Fuse size |
|----------------|-------|----------|---------------|----------------------|
| 4kW | 208 | 1 | 19 | 30 |
| | 240 | 1 | 17 | 30 |
| | 480 | 1 | 8 | 15 |
| 5kW | 208 | 1 | 24 | 30 |
| | 240 | 1 | 21 | 30 |
| | 480 | 1 | 10 | 15 |
| 6kW | 208 | 1 | 29 | 40 |
| | 208 | 3 | 25 Δ | 40 |
| | 240 | 1 | 25 | 40 |
| 7kW | 240 | 3 | 22 Δ | 30 |
| | 480 | 3 | 11 Δ | 15 |
| | 600 | 3 | 5.7 | 15 |
| | 208 | 1 | 34 | 50 |
| | 208 | 3 | 29 Δ | 40 |
| 9kW | 240 | 1 | 29 | 40 |
| | 240 | 3 | 25 Δ | 40 |
| | 480 | 3 | 13 Δ | 20 |
| | 600 | 3 | 6.7 | 15 |
| | 208 | 1 | 43 | 60 |
| 9.9kW | 208 | 3 | 38 Δ | 50 |
| | 240 | 1 | 38 | 50 |
| | 240 | 3 | 33 Δ | 50 |
| | 480 | 3 | 16.3 Δ | 30 |
| | 600 | 3 | 8.7 | 15 |
| 10.4kW | 208 | 1 | 47.5 | 60 |
| | 208 | 3 (BAL.) | 27.5 | 40 |
| 11.4kW | 208 | 3 (BAL.) | 28.8 | 40 |
| | 240 | 1 | 47.5 | 60 |
| 12kW | 240 | 3 (BAL.) | 27.5 | 40 |
| | 480 | 3 (BAL.) | 13.7 | 20 |
| | 208 | 1 | 58 | 90 |
| | 208 | 3 | 33 | 50 |
| | 240 | 1 | 50 | 70 |
| 13.5kW | 240 | 3 | 29 | 40 |
| | 480 | 3 | 14.5 | 20 |
| | 600 | 3 | 11.6 | 20 |
| | 208 | 1 | 65 | 90 |
| | 208 | 3 | 38 | 50 |
| 15kW | 240 | 1 | 56.3 | 90 |
| | 240 | 3 | 33 | 50 |
| | 480 | 3 | 16.3 | 30 |
| | 600 | 3 | 13 | 20 |
| | 208 | 1 | 72 | 90 |
| 17.25kW | 208 | 3 | 41.7 | 60 |
| | 240 | 1 | 62.5 | 90 |
| | 240 | 3 | 36.1 | 50 |
| | 480 | 3 | 18.1 | 30 |
| | 600 | 3 | 14.5 | 20 |
| 18kW | 208 | 3 | 47.9 | 60 |
| | 208 | 1 | 86.5 | 125 |
| | 240 | 1 | 75 | 100 |
| | 240 | 3 | 43.4 | 60 |
| | 480 | 3 | 21.7 | 30 |
| | 600 | 3 | 17 | 30 |

| Watts | Volts | Phase | Amps | Breaker or Fuse size |
|---------------|-------|-------|-------|----------------------|
| 24kW | 208 | 1 | 115.4 | 150 |
| | 208 | 3 | 66.7 | 90 |
| | 240 | 1 | 100 | 125 |
| | 240 | 3 | 57.8 | 90 |
| | 480 | 3 | 29.9 | 40 |
| 27kW | 600 | 3 | 23.2 | 30 |
| | 208 | 1 | 129.8 | 175 |
| | 208 | 3 | 75 | 100 |
| | 240 | 1 | 112.5 | 150 |
| | 240 | 3 | 65 | 90 |
| 30kW | 480 | 3 | 32.5 | 50 |
| | 600 | 3 | 26.1 | 40 |
| | 208 | 1 | 144 | 200 |
| | 208 | 3 | 83.3 | 125 |
| | 240 | 1 | 125 | 175 |
| 36kW | 240 | 3 | 72.3 | 100 |
| | 480 | 3 | 36 | 50 |
| | 600 | 3 | 29 | 40 |
| | 208 | 1 | 173 | 225 |
| | 208 | 3 | 100 | 125 |
| 39kW | 240 | 1 | 150 | 200 |
| | 240 | 3 | 86.7 | 125 |
| | 480 | 3 | 43.3 | 60 |
| | 600 | 3 | 34.8 | 50 |
| | 208 | 1 | 187.5 | 250 |
| 40.5kW | 208 | 3 | 108 | 150 |
| | 240 | 1 | 163.5 | 225 |
| | 240 | 3 | 94 | 125 |
| | 480 | 3 | 47 | 60 |
| | 600 | 3 | 37.7 | 50 |
| 45kW | 208 | 3 | 112.5 | 150 |
| | 240 | 3 | 97.5 | 125 |
| | 480 | 3 | 48.8 | 70 |
| | 600 | 3 | 39 | 50 |
| | 208 | 3 | 125 | 175 |
| 54kW | 240 | 1 | 188 | 250 |
| | 240 | 3 | 108 | 150 |
| | 480 | 3 | 54 | 70 |
| | 600 | 3 | 43.5 | 60 |
| | 208 | 3 | 150 | 200 |
| 57kW | 240 | 3 | 130 | 175 |
| | 480 | 3 | 65 | 90 |
| | 600 | 3 | 52.1 | 70 |
| | 208 | 3 | 158.4 | 200 |
| | 240 | 3 | 137.3 | 175 |
| | 480 | 3 | 68.6 | 90 |
| | 600 | 3 | 54.9 | 70 |

Δ Open Delta (unbalanced load) amperage of high leg indicated.

USE COPPER WIRE ONLY

ELECTRICAL FORMULAS

Watts = Amps
Volts 1-phase

Watts x .86 = Amps
Volts 3-phase
(open delta)

Watts = Amps
Volts x 1.73 3-phase
(balanced delta)

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 |
|----------------------|--|
| ALUM PAN | Half-Size Sheet Pan – 18"W x 13"D |
| 18"SHEET PAN | Full-Size Sheet Pan – 18"W x 26"D |
| 14\"PIZZA PAN | Perforated Pizza Pan – 14" Diameter |
| 16\"PIZZA PAN | Perforated Pizza Pan – 16" Diameter |
| 18\"PIZZA PAN | Perforated Pizza Pan – 18" Diameter |
| ST PAN 1/3 | Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H |
| ST PAN 1/2 | Half-Size Stainless Steel Pan – 12¾"W x 10⅞"D x 2½"H |
| ST PAN 2 | Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H |
| ST PAN 4 | Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H |



HDW TRIVET



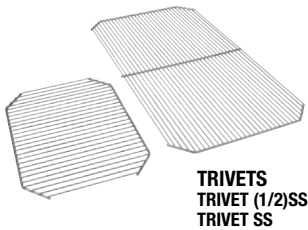
HDW-SPLASH



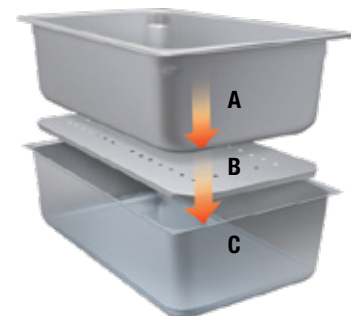
HDW 6" PAN

FOOD PANS AND TRIVETS

| Model | Description |
|-------------------|--|
| HDW-TRIVET | Custom Trivet raises food product ½" off bottom of Full-Size Pan - 17½" x 9½" x ½" |
| HDW-SPILL | Water/Spillage Pan – one per drawer (excludes HDW-1R2, -2R2) |
| HDW-SPLASH | Splash Baffle – one per drawer (excludes HDW-1R2) |
| HDW 6" PAN | Full-Size Stainless Steel Food Pan 12¾"W x 20¾"D x 6"H |



TRIVETS
TRIVET (1/2)SS
TRIVET SS



Additional Humidity

- A. Stainless Steel Food Pan
- B. Splash Baffle
HDW-SPLASH Accessory
- C. Water/Spillage Pan (adds ¼" of water)
HDW-SPILL Accessory

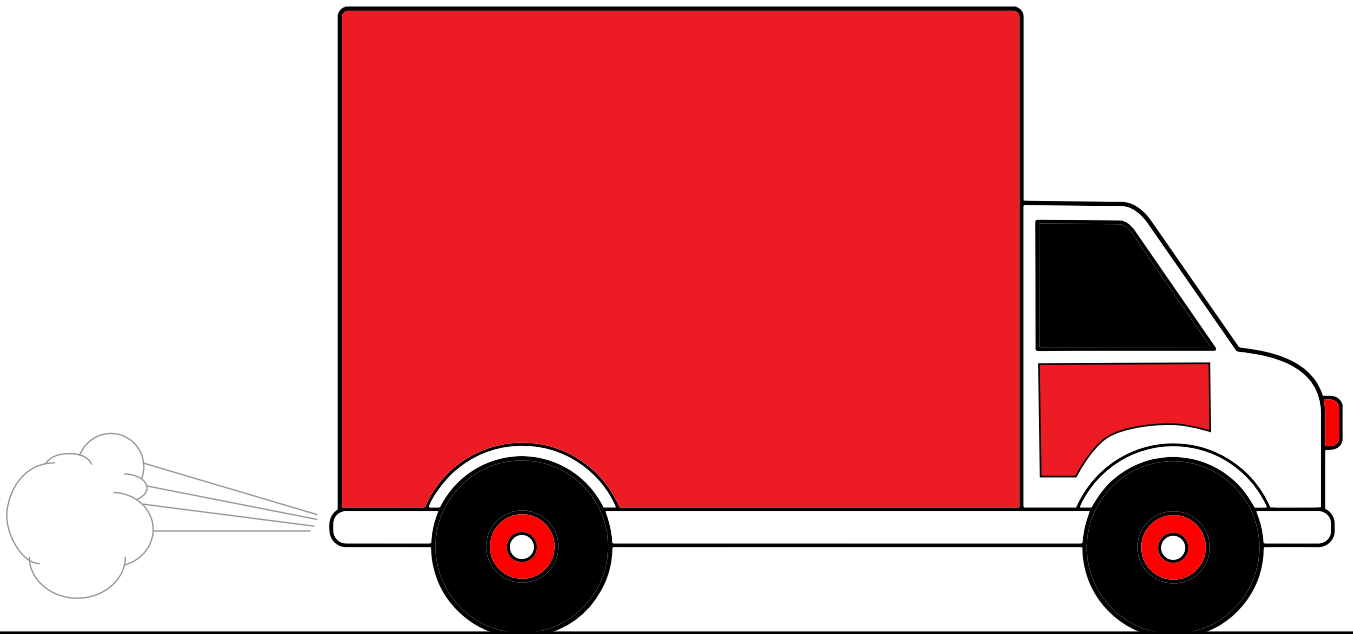
FOOD PANS AND TRIVETS

| Model | Description |
|---------------------------------|--------------------------|
| Wire Trivets Stainless – | |
| TRIVET (1/2)SS | Half-Size – 10⅞"W x 7⅞"D |
| TRIVET SS | Full-Size – 10⅞"W x 18"D |

Check out our *Quick-Ship* Program

When you need equipment shipped sooner than our normal lead time, our "Quick-Ship" program offers our most popular equipment in various voltages ready for immediate shipment based on availability.

Check with your Hatco representative to see if the equipment you need is available through our Quick-Ship program. If it is, your order will be shipped the same day (orders placed before noon Central Standard Time), or the next day if ordered after noon.*



*All orders are subject to credit approval.

General Information

Terms of Sale: EX Works

Sturgeon Bay, WI 54235 U.S.A.

Corporate Office: Milwaukee, Wisconsin 53215

Manufacturing: Sturgeon Bay, Wisconsin 54235

Price Policy: Prices supercede all previously published prices and are subject to change without notice. Prices and discounts apply to accessories at time of initial equipment order only.

Remittance: Forward payment to:

Hatco Corporation
Box 68-4035
Chicago, IL 60695-4035

Delivery: Consult Hatco Equipment Sales Department for delivery times and estimated shipping charges.

Freight Classification: See Hatco website for more details:
www.hatcocorp.com
under the RESOURCES tab in the upper right-hand corner, click on EQUIPMENT SHIPPING INFO

Business Hours:

Equipment Sales & Customer Service

7:00 a.m. to 5:00 p.m. Central Time

General Office

8:00 a.m. to 5:00 p.m. Central Time

(Summer Hours: June to September:

8:00 a.m. to 5:00 p.m. C.T. Monday through Thursday

8:00 a.m. to 2:30 p.m. C.T. Friday)

Sales catalogs, brochures, specification sheets and other literature available at www.hatcocorp.com.

ALL HATCO PRODUCTS SHIPPED WITH INSTALLATION AND OPERATING INSTRUCTIONS. CONSULT LOCAL CODES BEFORE INSTALLING EQUIPMENT.

E-mail inquiries and requests to: support@hatcocorp.com

E-mail orders to: equipsales@hatcocorp.com

Telephone: Equipment Orders & Inquiries: (414) 671-6350

General Office: (414) 671-6350

www.hatcocorp.com

Conversions

Watts ÷ Volts = Amps (Single Phase only)

Inches x 25.4 = Millimeters

Pounds ÷ 2.2 = Kilograms or Pounds x .4536 = Kilograms

(°Fahrenheit - 32) x .56 = °Celsius

Gallons ÷ .264 = Liters or Gallons x 3.7853 = Liters

Water Quality Requirements

Water supply in excess of 3.0 grains of hardness per gallon (GPG) must be treated and softened before being used. Water containing over 3.0 GPG 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.

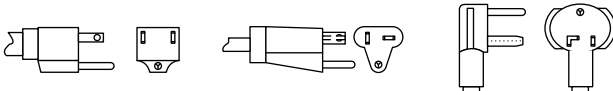
NOTE: See page 239 for Picture of Blended Phosphate Water Treatment System.

Hatco products are manufactured for commercial use only and meet one or more of these agency certifications.



See product specification sheet for the appropriate approvals.

120 Volt Models



NEMA 5-15P

NEMA 5-20P

NEMA 5-30P

208 or 240 Volt Models

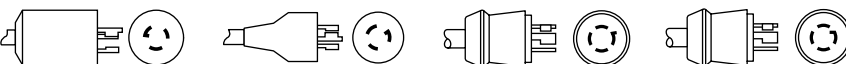


NEMA 6-15P

NEMA 6-20P

NEMA 6-30P

NEMA 6-50P



NEMA L6-20P

NEMA L6-30P

NEMA L14-20P

NEMA L15-30P

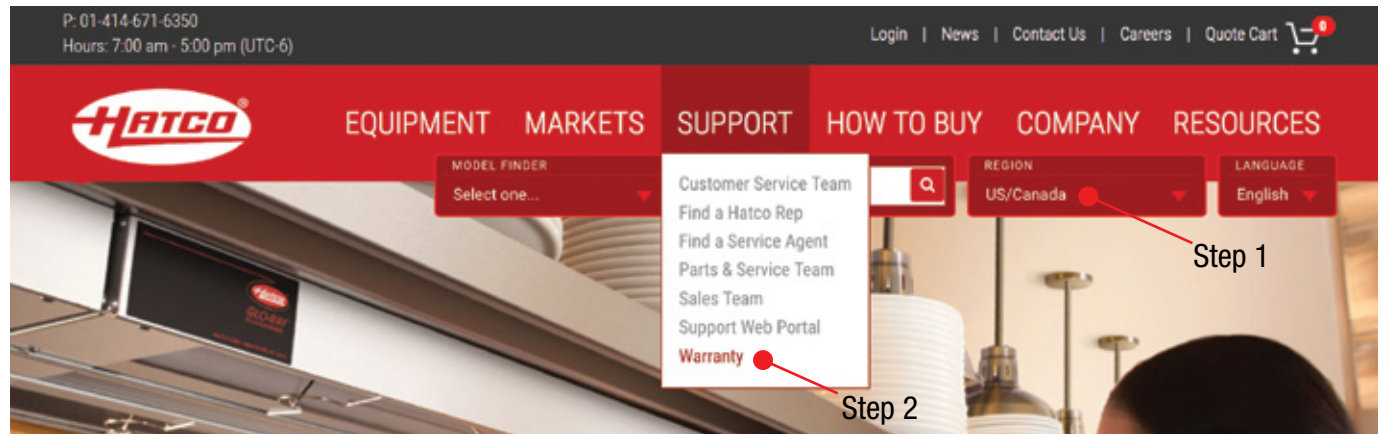
Limited Warranty

For the full information pertaining to the Hatco warranty protection for your equipment, go to our website at:

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 and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. Phone orders are acceptable, but a confirming written order is required. E-mail orders do not require confirmation.

Returns

New and unused equipment can only be returned for credit review with prior approval of the Hatco Corporation. Contact Customer Service or Sales & Marketing for a Material Return Authorization (MRA). Returns must be shipped PREPAID and are subject to inspection. All goods returned for customer convenience are subject to a restocking charge of 25%. In the event of an error by Hatco, an MRA will be issued for full credit. Custom-built equipment and equipment older than 120 days (from date of shipment) do NOT qualify for return credit. Products with electronic controls, Flav-R 2-Go® Locker Systems (all models), Pickup Pod™ (all models), Decorative Lamps (all models), and Flav-R-Shield® Sneeze Guards (all models) are custom by nature and are non-returnable.

Return Equipment to: Hatco Corporation
208 East Deck Street
Sturgeon Bay, WI 54235-3930 U.S.A.

Damaged Freight Policy

In accordance with the National Motor Freight Traffic Association, it is the consignee's responsibility to inspect and ensure the shipment has not sustained any damage during transportation to destination. 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) responsibility to notify Hatco Corporation (notify the carrier if shipped third party) **five (5) calendar days** of the delivery.

Whether the shipment was routed by a Hatco preferred carrier or customer selected third party carrier, Hatco will assist its customers in achieving a solution. If it is found that any part of the shipment has sustained damage during transportation, Hatco Corporation must be contacted to file a damage report.

For assistance, contact Hatco Customer Service at (414)671-6350 and have the information listed below available.

1. Copy of Bill of Lading and Pro numbers
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
7. Original shipping papers and packaging

Accessorial Charges

When shipping LTL using a Hatco preferred carrier, additional fees known as accessorial charges may apply and will be added to order. Residential Delivery Fee, Construction Site Delivery Fee, Government Site Delivery Fee, limited access fee are all fees added automatically by the carrier based on where the order is shipping. The fee varies depending on the service, delivery location and carrier.

Liftgate is charged by the carrier if the consignee does not have a loading dock or a forklift onsite to unload the freight from the truck. Optional services available for an additional fee include Inside Delivery, Call before Delivery and Delivery by Appointment. Hatco must be made aware of any special services needed at the time of order or prior to shipment so the fee can be added to the original invoice, otherwise the fee will be post billed and a second invoice will be received for this charge.

**Fee amount varies by carrier.



NOTES

Resources



July 1, 2024

North American Catalog

Product Index

Resources

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Paint Chip and Stone Sample Colors

DESIGNER COLORS



Warm Red



Black

Gray
GraniteWhite
GraniteNavy
BlueHunter
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



Domoos



Rem



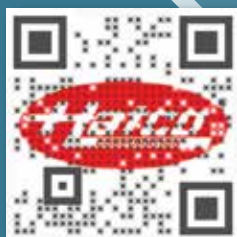
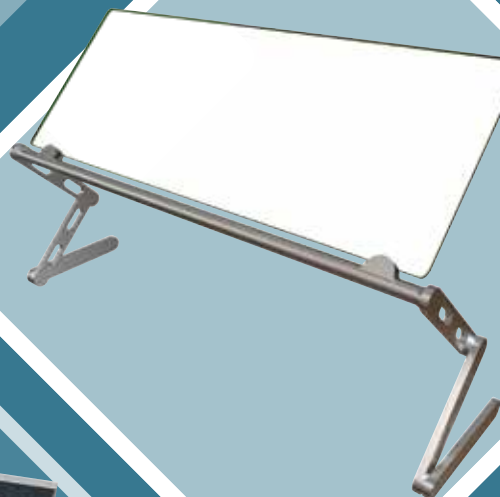
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*Colors are a representation and may not exactly match our colors.
Consult factory for possible color matching options on these colors.
Non-standard colors are non-returnable.*

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* Simulated stone is Swanstone®

** Due to the natural texture, patterns may vary.



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Hatco Corporation
P.O. Box 340500 • Milwaukee, WI 53234-0500
414-671-6350
support@hatcocorp.com • www.hatcocorp.com
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