



Project _____
 Item # _____
 Quantity _____

Thermo-Finisher® Food Finishers

Models: TF-1919, -4619, -461R
 TFW-461R,
 TFWM-3900, -3939

The Hatco Thermo-Finisher® is designed to rapidly heat or thermalize a range of food products which allows operators to serve customers faster, thereby improving customer satisfaction. The Thermo-Finisher is perfect for melting toppings or finishing soup and foods like Mexican entrees, nachos and potato skins, as well as toasting buns and breads. It also thermalizes frozen foods such as appetizers, french fries and pizza. The Thermo-Finisher can also be used to heat plates prior to serving.

Standard features

- The high efficiency allows the operator to thermalize and complete entrees in less than half the time of conventional methods
- Standby mode saves energy, and the exclusive Instant-On feature assures the unit is ready to use, with no warm-up time needed
- TFWM models feature three bays with on demand plate activated technology with adjustable heat intensity
- Kitchen staff can be assured of consistent product preparation with up to five preprogrammed recipe times
- Stainless steel interior and heavy-duty glass surfaces cover the heat source making it durable and easy to clean



TFW-461R



TF-4619
 with accessory pan



TFWM-3900
 with removable
 stainless steel
 dividers

Options (available at time of purchase only)

Designer Color Side Panels (TF and TFW models only)
 Non-standard colors are non-returnable – Black standard
 Black Warm Red

Designer Color Side Panels (TFWM models only)
 Non-standard colors are non-returnable – Warm Red standard
 Warm Red Black Stainless Steel

Cord and Plug (TFWM-3900 Model only)
 Three phase, 30 amp (NEMA L15-30P)
 Single phase, 50 amp (NEMA 6-50P)

Accessories

- 10" (254 mm) Saute Pan with tapered sides
- 18"W x 13"D (457 x 330 mm) Half-Size Sheet Pan



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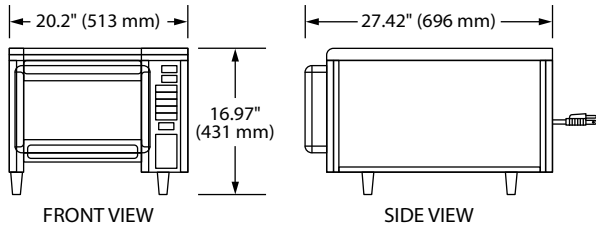
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | equipsales@hatcocorp.com | intl@hatcocorp.com



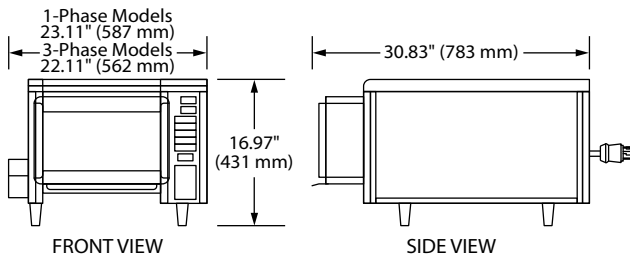
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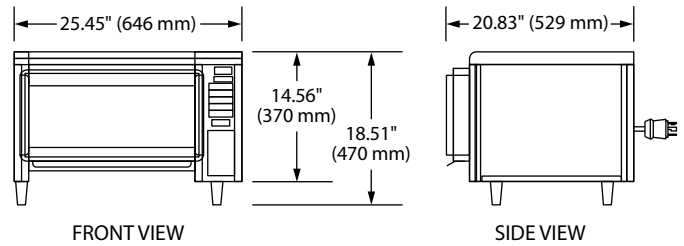
TF-1919 & TF-4619



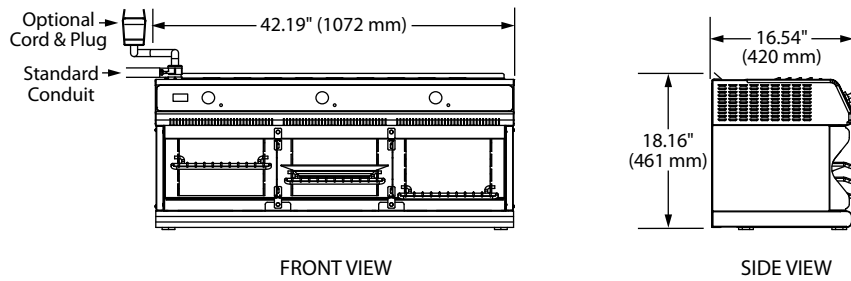
TF-461R



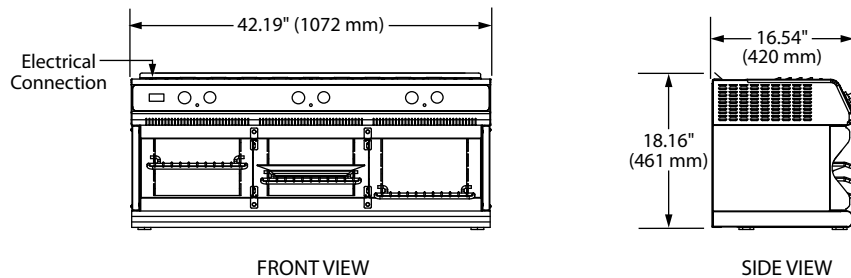
TFW-461R



TFWM-3900



TFWM-3939



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Thermo-Finisher® Food Finishers

Models: TF-1919, -4619, -461R, TFW-461R, TFWM-3900, -3939

SPECIFICATIONS Thermo-Finisher® Food Finishers

The shaded areas contain electrical information for International models

Model	Dimensions (Width x Depth x Height)	Cavity Opening (Width x Depth x Height)	Elements	Voltage	Phase	Watts	Amps	Plug	Cord Location	Ship Weight*
TF-1919	20.2" x 27.42" x 16.97" (513 x 696 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	1 upper, 1 lower	208	Single	4800	23.1	NEMA 6-30P	Back left side, near center	86 lbs. (39 kg)
				240		5000	20.8			
				220	Single	4201	19.1	None†	Back left side, near center	86 lbs. (39 kg)
				240		5000	20.8	NEMA 6-30P		
				380		4532	11.9	4 wire cord†		
TF-4619	20.2" x 27.42" x 16.97" (513 x 696 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	4 upper, 1 lower	208	Three	7200	20.1	NEMA L15-30P	Back left side, near center	90 lbs. (41 kg)
				240		7300	17.6			
				220	Three	6134	16.1	None†	Back left side, near center	90 lbs. (41 kg)
				240/415		7300	10.3			
				380		6588	10.1			
TF-461R	Single Phase: 23.11" x 30.83" x 16.97" (587 x 783 x 431 mm) Three Phase: 22.11" x 30.83" x 16.97" (562 x 783 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	4 upper, 1 lower	208	Single	6250	30.0	NEMA 6-50P	Back left side, near center	95 lbs. (43 kg)
					Three		19.0	NEMA L15-30P		
				240	Single	8320	34.7	NEMA 6-50P		
				240	Three		21.9	NEMA L15-30P		
				220	Three	6992	20.1	None†		
TFW-461R	25.45" x 20.83" x 18.51"• (646 x 529 x 470 mm)	18" x 13" x 6.38" (457 x 330 x 162 mm)	4 upper, 1 lower	208	Single	6250	30.0	NEMA 6-50P	Back left side, near center	90 lbs. (41 kg)
					Three		19.0	NEMA L15-30P		
				240	Single	8320	34.7	NEMA 6-50P		
					Three		21.9	NEMA L15-30P		
				220	Single	6992	31.8	None†		
	Three	20.1								
TFWM-3900	42.19" x 16.54" x 18.16" (1072 x 420 x 563 mm)	40.12" x 10.87" x 6.38" (1019 x 276 x 162 mm)	3 upper	208	Single	7200	34.6	NEMA 6-50P	Back left side, near center	166 lbs. (75 kg)
					Three		20.0	NEMA L15-30P		
				240	Single	7500	31.3	NEMA 6-50P		
					Three		18.0	NEMA L15-30P		
TFWM-3939	42.19" x 16.54" x 18.16" (1072 x 420 x 563 mm)	40.12" x 10.87" x 6.38" (1019 x 276 x 162 mm)	3 upper, 3 lower	208	Three	14400	40.0	Hardwired	Top of unit, back left side	181 lbs. (82 kg)
				240		15000	36.1			

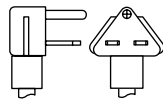
* Shipping weight includes packaging.

† Power cord is attached without a plug

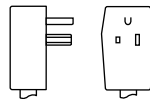
• Height includes 4" (102 mm) legs.

PLUG CONFIGURATIONS

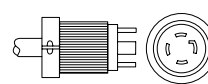
NEMA 6-30P



NEMA 6-50P



NEMA L15-30P



PRODUCT SPECS

Thermo-Finisher® Food Finishers

The Food-Finisher shall be A Thermo-Finisher® model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Food Finisher shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall width. It shall consist of stainless steel interior with fast heating infrared

ribbon elements and special microprocessor to control the temperature and heating time (excludes TFWM models). Additionally, TFWM models shall consist of cord and plug option (TFWM-3900 model only) and countertop unit converter kit.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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