FOODSERVICE EQUIPMENT

CATALOG

EXPORT US $ - July 1, 2024



People who serve,™
products that solve.

Export Catalog

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

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

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

Email orders to:
intlsales@hatcocorp.com

Email inquiries and requests to:
support@hatcocorp.com

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

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

Who We Are

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

We Pride Ourselves On Being Employee Owned

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

Equipment

Booster Water Heaters
Built-In Heated Shelves
Built-In Warmers
Carving Stations
Cold Shelves
Cold Wells
Decorative Lamps
Display Lights
Drawer Warmers
Frost Tops
Fry Stations
Heated Shelves
Heated Wells
Holding and Display Cabinets
Hot/Cold Shelves
Ice Wells
Induction
Light Cooking Equipment
Merchandising Warmers
Nacho Chip Warmers
Pizza Warmers
Portable Warmers
Refrigerated Wells
Rethermalizers
Sanitizing Sink Heaters
Snack System
Soup Stations
Strip Heaters
Toasters

Locations



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



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



Let's Get Social

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Wells



Countertop Heated Wells

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

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

HW-FUL with accessory food pans and pan support bar



HOLD ONLY COUNTERTOPS – FULL-SIZE

Model	Dimensions (W x D x H)	Voltage	Watts	Plug	Approx. Ship Weight
HW-FUL	370 x 607 x 250 mm	220 230‡	1100 1200	BS 1363 BS 1363, CEE 7/7, AS 3112, CCC	13 kg

‡ **230V available with CE Mark.**

All Hold Only Countertop Heated Well Models Feature:
Voltage: Single phase only.
Cord Location: Bottom left corner on back of unit.
Models Shipped with: Stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 1829 mm cord with plug attached.

ACCESSORIES (available for purchase at any time)

HW-2-7QT	Adapter to convert warmer to hold two 7-Liter Inserts
HW-3-4QT	Adapter to convert warmer to hold three 4-Liter Inserts
HW12BAR	305 mm Pan Support for Countertop Wells
HW20BAR	508 mm Pan Support for Countertop Wells

ADDITIONAL PAN AND LID ACCESSORIES – PAGES 36-37

H W - x x x
Heated Well — FUL = Full-Size Pan

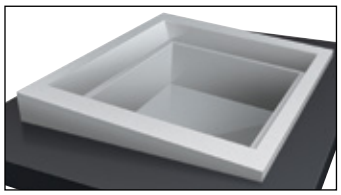
Drop-In Ice Wells

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

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



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



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

DROP-IN INSULATED ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight
IWB-1	483 x 686 x 305 mm	28 kg
IWB-2	813 x 686 x 305 mm	38 kg
IWB-3	1143 x 686 x 305 mm	46 kg
IWB-4	1473 x 686 x 305 mm	65 kg
IWB-5	1803 x 686 x 305 mm	50 kg
IWB-6	2134 x 686 x 305 mm	82 kg

CE Mark not available.

OPTIONS *(available at time of purchase only)*

Slant Options –

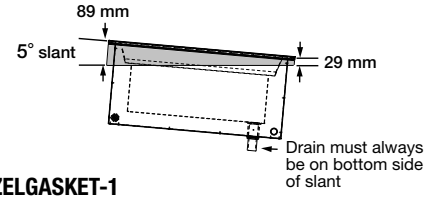
IWB-1SLANT	Slant Option for IWB-1
IWB-2SLANT	Slant Option for IWB-2
IWB-3SLANT	Slant Option for IWB-3
IWB-4SLANT	Slant Option for IWB-4
IWB-5SLANT	Slant Option for IWB-5
IWB-6SLANT	Slant Option for IWB-6

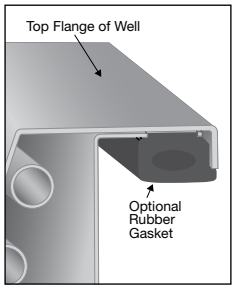
Gasket Options –

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

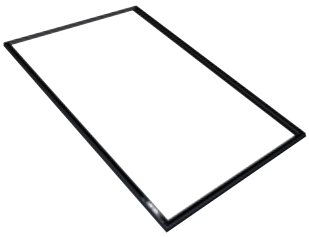
ACCESSORIES – PAGE 6

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



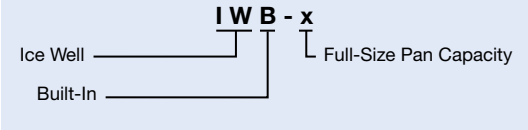


BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)



DROP-IN ICE WELL COUNTERTOP CUT-OUTS

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

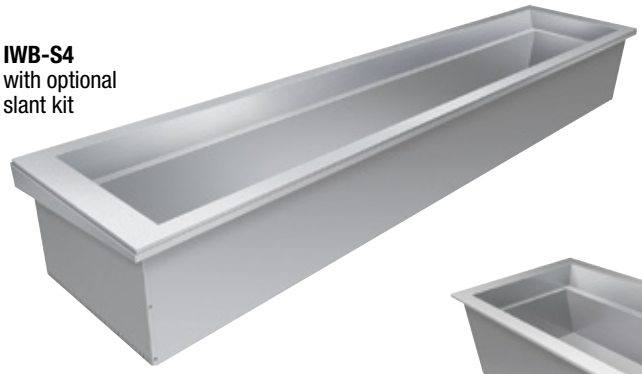


Drop-In Slim Ice Wells

Hatco Drop-In Ice Slim Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim configuration providing customers with a complete well within easy reach.
Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

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

IWB-S4
with optional slant kit





IWB-S2

DROP-IN INSULATED SLIM ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight
IWB-S1	687 x 481 x 306 mm	26 kg
IWB-S2	1222 x 481 x 306 mm	48 kg
IWB-S3	1757 x 481 x 306 mm	66 kg
IWB-S4	2292 x 481 x 306 mm	92 kg

CE Mark not available.

OPTIONS *(available at time of purchase only)*

Slant Options –

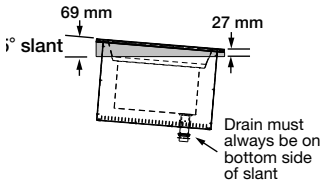
IWB-S1SLANT	Slant Option for IWB-S1
IWB-S2SLANT	Slant Option for IWB-S2
IWB-S3SLANT	Slant Option for IWB-S3
IWB-S4SLANT	Slant Option for IWB-S4

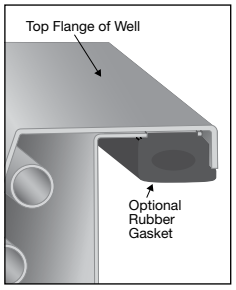
Gasket Options –

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

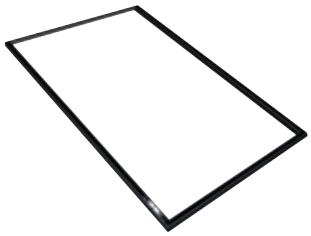
ACCESSORIES – PAGE 6

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



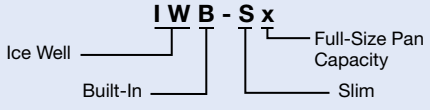


BEZELGASKET-S1
Factory installed option
(eliminates the need for silicone or other sealants)



DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

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



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



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



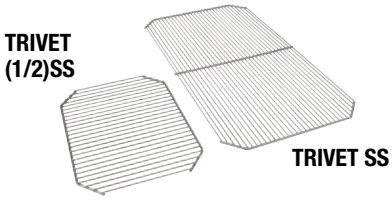
ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4



HDW 6" PAN

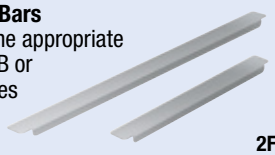
PANS – TRIVETS *(available for purchase at any time)*

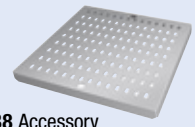
ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm
TRIVET SS	Full-Size – 259 W x 457 D mm



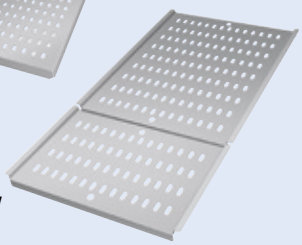
TRIVET (1/2)SS
TRIVET SS

Support Bars
Choose the appropriate kit for IWB or CWB series





2FB8 Accessory



3FB3.5
Accessory

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

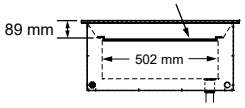
Bars –	
CWB12BAR	305 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	508 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells
False Bottoms for Ice Wells (allows for 89 mm of ice and sits on ledge of well) –	
1FB3.5	For IWB-1 models (includes one 1-pan Insert)
2FB3.5	For IWB-2 models (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 Insert)
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 Ice Wells (allows for 203 mm 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 Insert)
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 89 mm 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 Slim Ice Wells (allows for 203 mm 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)

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

For Drop-In Ice Wells

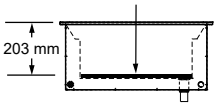
1, 2, 3, 4, 5 or 6FB3.5

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



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

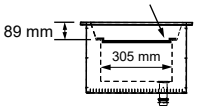
False Bottom placed on bottom of unit - 203 mm H for ice



For Drop-In Slim Ice Wells

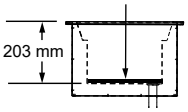
1, 2, 3 or 4FBS3.5

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



1, 2, 3 or 4FBS8

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



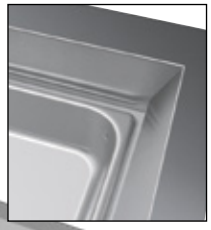
R-290 Refrigerated Drop-In Wells Ordering Instructions

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

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

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

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



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

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

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

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

Please specify the following with each order:

1. **Desired Voltage:**
   220-240V, single phase
2. **Number of Drop-In Wells Required:**
   A. **Standard Configuration**
   1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (305 mm x 508 mm)
   B. **Slim configuration**
   S1-, S2-, S3- or S4-pan as rectangular, full-size (305 mm x 508 mm) but placed lengthwise
3. **Depth of Model:** Standard configuration (686 mm D) or Slim configuration (481 mm 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 1219 mm from the unit (cannot be mounted over the Condensing Unit)

Options

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

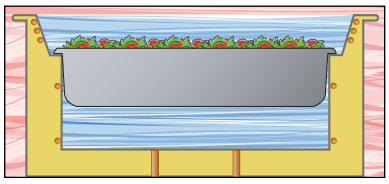
Accessories

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

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

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

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



ECOlization Naturally

R-290 Refrigerated Drop-In Wells

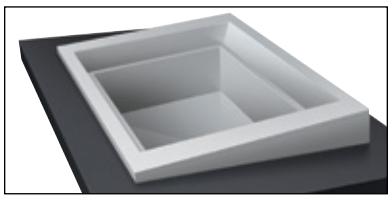
Hatco's R-290 Refrigerated Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- 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 1.22 meters
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally friendly insulation used throughout
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- 25 mm brass drain simplifies cleaning

NEW



CWBP-4 with accessory food pans, pan support bars and optional left-aligned condenser



CWBP-2 with slant option
CWBP-2SLANT

R-290 REFRIGERATED DROP-IN WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 50 Hz HP	Watts	Plug	HP and Watts @ 60 Hz HP	Watts	Plug	Approx. Ship Weight
CWBP-1	483 x 686 x 814 mm	220-240	⅓	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	⅓	333/364/396	BS-1363, CEE 7/7 Schuko	58 kg
CWBP-2	813 x 686 x 814 mm	220-240	⅓	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	⅓	333/364/396	BS-1363, CEE 7/7 Schuko	68 kg
CWBP-3	1143 x 686 x 648 mm	220-240	⅓	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	⅓	333/364/396	BS-1363, CEE 7/7 Schuko	78 kg
CWBP-4	1473 x 686 x 648 mm	220-240	⅜	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	⅓	333/364/396	BS-1363, CEE 7/7 Schuko	96 kg
CWBP-5	1803 x 686 x 648 mm	220-240	½	454/496/540	BS-1363, CEE 7/7 Schuko, AS 3112	⅝	484/529/576	BS-1363, CEE 7/7 Schuko	111 kg
CWBP-6	2134 x 686 x 648 mm	220-240	½	454/496/540	BS-1363, CEE 7/7 Schuko, AS 3112	⅝	484/529/576	BS-1363, CEE 7/7 Schuko	132 kg

CE Mark not available.

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

Voltage: Single phase.

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

OPTIONS (available at time of purchase only)

Condenser Unit Location Options – Left standard ⊘ –

CENTER	Center-Aligned Condenser Location

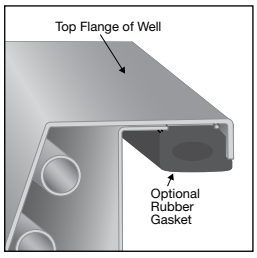
Slant Options –

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 –

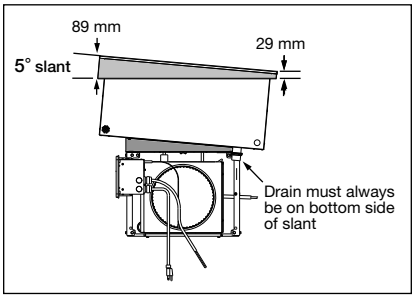
BEZELGASKET-1	Factory installed for CWBP-1
BEZELGASKET-2	Factory installed for CWBP-2
BEZELGASKET-3	Factory installed for CWBP-3
BEZELGASKET-4	Factory installed for CWBP-4
BEZELGASKET-5	Factory installed for CWBP-5
BEZELGASKET-6	Factory installed for CWBP-6

⊘ Left-Aligned Condenser Location is not available for CWBP-1, -2 & -3

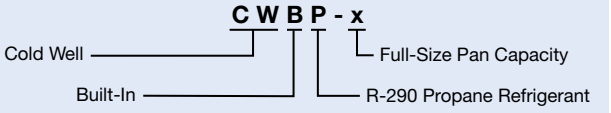


BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)

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



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



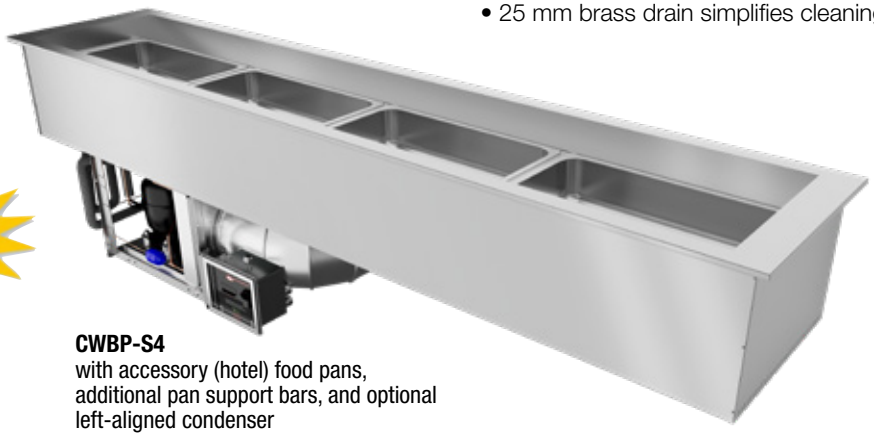
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R-290 Refrigerated Slim Drop-In Wells

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

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Optimal insulation on sides and bottom ensure better cold retention
- 25 mm brass drain simplifies cleaning

NEW



CWBP-S4
with accessory (hotel) food pans, additional pan support bars, and optional left-aligned condenser

R-290 REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 50 Hz HP	Watts	Plug	HP and Watts @ 60 Hz HP	Watts	Plug	Approx. Ship Weight
CWBP-S1	687 x 483 x 661 mm	⅓	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	⅓	333/364/396	BS-1363, CEE 7/7 Schuko	60 kg
CWBP-S2	1222 x 483 x 661 mm	⅓	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	⅓	333/364/396	BS-1363, CEE 7/7 Schuko	77 kg
CWBP-S3	1757 x 483 x 661 mm	⅜	333/364/396	BS-1363, CEE 7/7 Schuko, AS 3112	⅓	333/364/396	BS-1363, CEE 7/7 Schuko	100 kg
CWBP-S4	2292 x 483 x 661 mm	½	454/496/540	BS-1363, CEE 7/7 Schuko, AS 3112	⅝	484/529/576	BS-1363, CEE 7/7 Schuko	128 kg

CE Mark not available.

All Refrigerated Slim Drop-In Well Models Feature:

Voltage: 220-240V, single phase.

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

OPTIONS (available at time of purchase only)

Condenser Unit Location Options – Left standard ⊘ –

CENTER	Left-Aligned Condenser Location

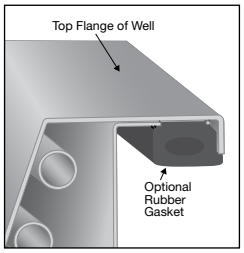
Slant Options –

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 –

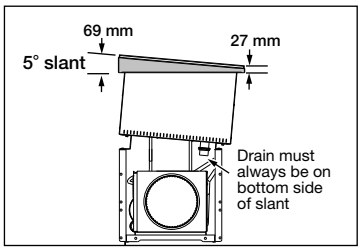
BEZELGASKET-S1	Factory installed for CWBP-S1
BEZELGASKET-S2	Factory installed for CWBP-S2
BEZELGASKET-S3	Factory installed for CWBP-S3
BEZELGASKET-S4	Factory installed for CWBP-S4

⊘ Left-Aligned Condenser Location is not available for CWBP-S1

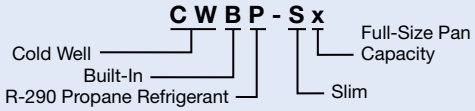


BEZELGASKET-S1
Factory installed option (eliminates the need for silicone or other sealants)

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

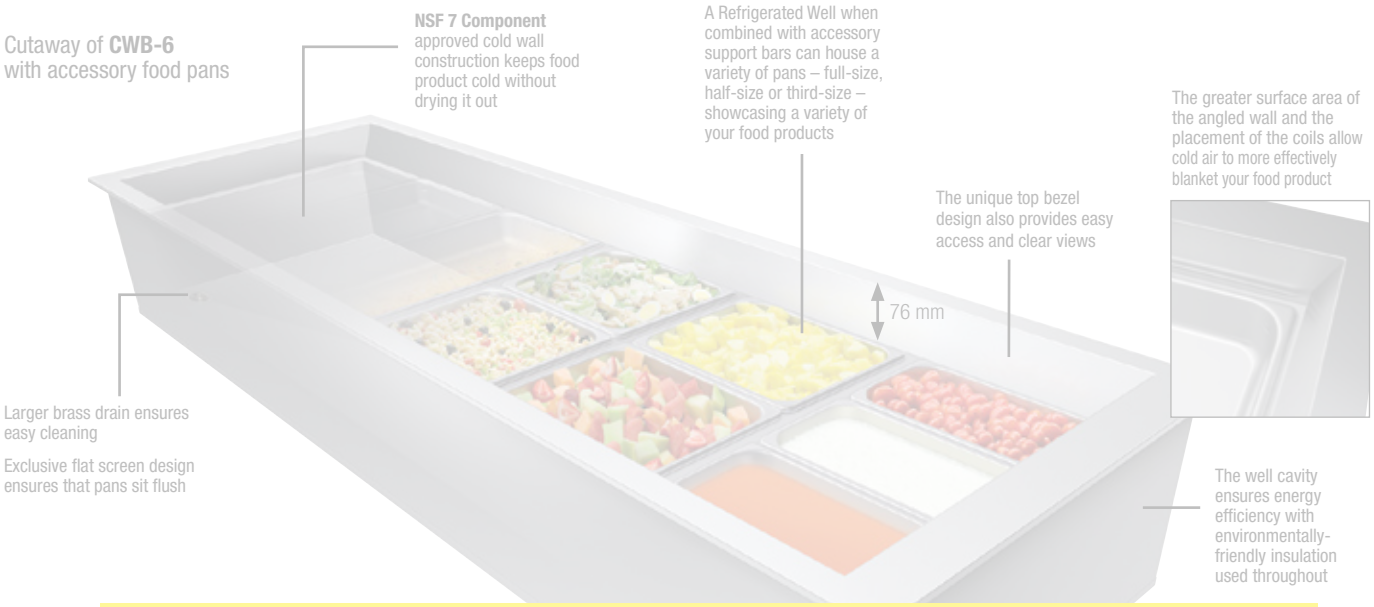


NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.



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Refrigerated Drop-In Wells Ordering Instructions



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

Please spec
1. **Desired V**
   220-240V
2. **Number**
   A. **Standa**
      1-, 2-,
      full-siz
   B. **Slim c**
      S1-, S2
      full-siz
3. **Depth of Model:** Standard configuration (686 mm D) or Slim configuration (481 mm D)
4. **Agency –** NSF 7 Component
5. **Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the Condensing Unit)

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

1. **Pan Support Bars:** 305 mm x 508 mm
2. **Stainless Steel Pans:**
   A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
   B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
   C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
   D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
   E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
3. **Perforated False Bottom**

ACCESSORIES – PAGE 16

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

REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

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

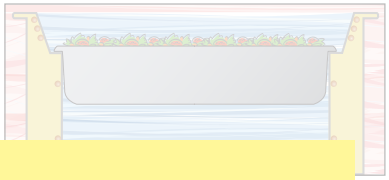
Refrigerated Drop-In Wells

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

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



CWB-3 with accessory food pans and pan support bars



sy of ow duct.

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

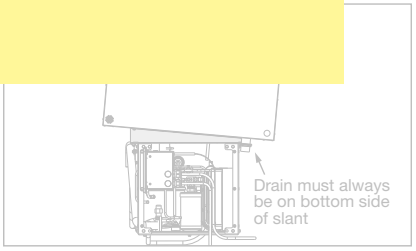
DROP-

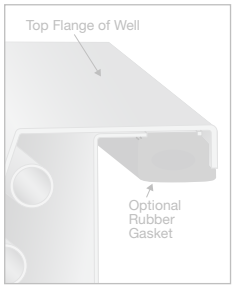
Model
CWB-1
CWB-2
CWB-3
CWB-4
CWB-5
CWB-6
CE Mark

All Refrig
Voltage: 2
Models Sh

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

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





OPTIONS (available at time of purchase only)

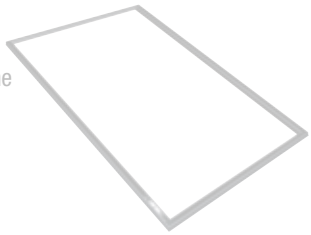
Slant Options –

CWB-1SLANT	Slant Option for CWB-1
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 10
ACCESSORIES – PAGE 16



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 180º on all models for easy venting adjustments and flexibility at installation
- Mobile condensing unit can be moved in 123 mm increments from left end to center on the 2-, 3- and 4-pan units at installation (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

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





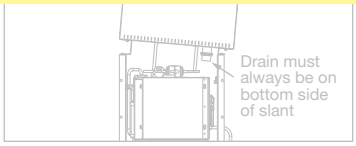
CWB-S4
with optional slant kit, od pan

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

REFRIGE

Model
CWB-S1
CWB-S2
CWB-S3
CWB-S4
CE Mark n

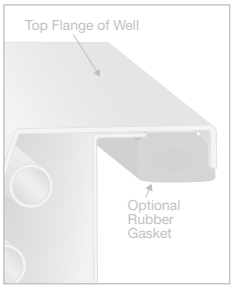
All Refriger
Voltage: 22(
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180º), auto-defrost, sight glass, service valves and dryer.
Consult Factory for: height dimensions, HP, watts, shipping and refrigerant specifications.



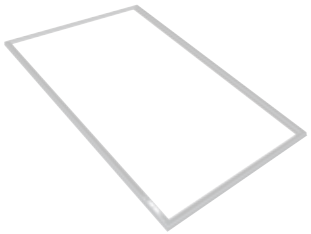
OPTIONS *(available at time of purchase only)*

Slant Options –	
CWB-S1SLANT	Slant Option for CWB-S1
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 10
ACCESSORIES – PAGE 16



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





Remote Refrigerated Drop-In Wells Ordering Instructions

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

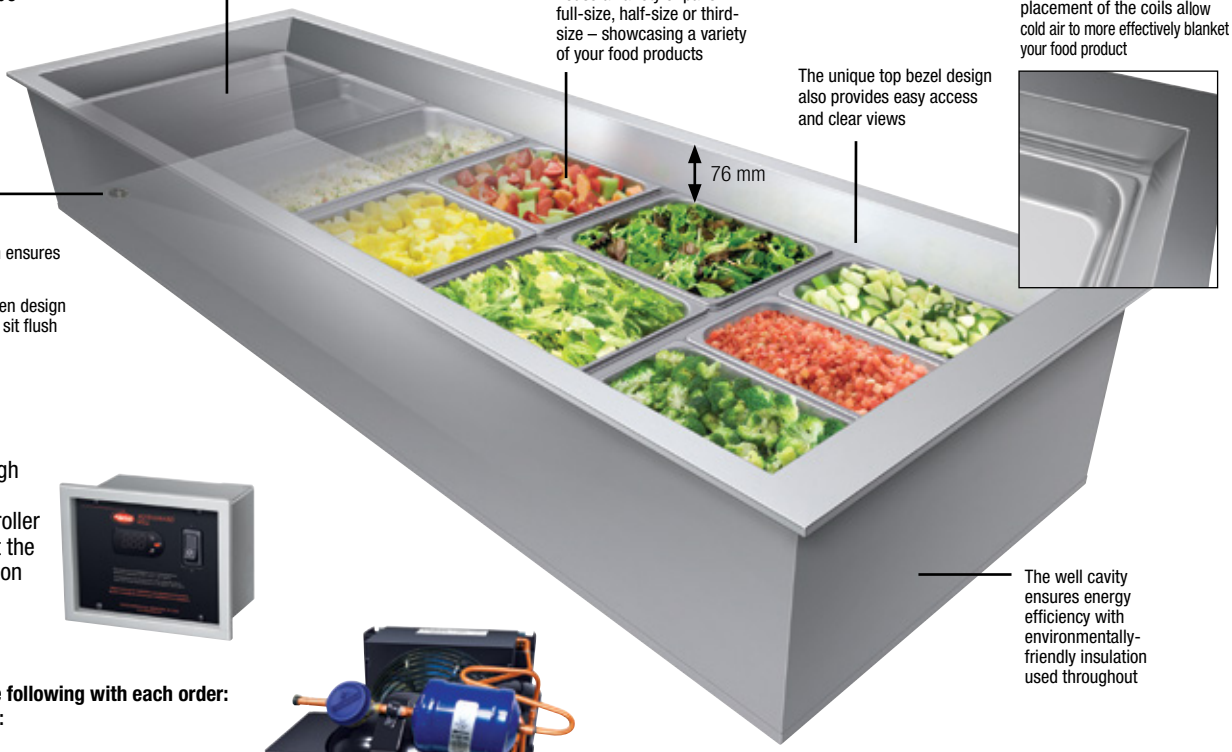
Cold Well with: Temperature Probe

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

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

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

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



Larger brass drain ensures easy cleaning

Exclusive flat screen design ensures that pans sit flush

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

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



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

Please specify the following with each order:

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

Options

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

Accessories

1. **Pan Support Bars:** 305 mm or 508 mm
2. **Stainless Steel Pans:**
   A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
   B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
   C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
   D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
   E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
3. **Perforated False Bottom**
4. **Trivets:**
   A. Half-size 259 W x 194 D mm
   B. Full-size 259 W x 457 D mm

REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

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

ACCESSORIES – PAGE 16

ecolization

Remote Refrigerated Drop-In Wells

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

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- CWBR models include a condensing unit (shipped loose, can be field mounted up to 15.24 meters of tubing from unit) and control panel (shipped loose - probe wires are 2.74 meters) for installing in more convenient or desirable locations
- CWBX model include a control panel (shipped loose - probe wires are 2.74 meters) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- 1" NPSM brass drain simplifies cleaning

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

Model	Dimensions (W x D x H)
CWBR-1	483 x 686 x 305 mm
CWBR-2	813 x 686 x 305 mm
CWBR-3	1143 x 686 x 305 mm
CWBR-4	1473 x 686 x 305 mm
CWBR-5	1803 x 686 x 305 mm
CWBR-6	2134 x 686 x 305 mm

CE Mark not available.

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

Voltage: 220-240V, single phase.

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

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



CWBR-6 with accessory food pans and pan support bars

Control panel and a condensing unit (shipped loose)

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

Model	Dimensions (W x D x H)
CWBX-1	483 x 686 x 433 mm
CWBX-2	813 x 686 x 433 mm
CWBX-3	1143 x 686 x 433 mm
CWBX-4	1473 x 686 x 433 mm
CWBX-5	1803 x 686 x 433 mm
CWBX-6	2134 x 686 x 433 mm

CE Mark not available.

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

Voltage: 220-240V, single phase.

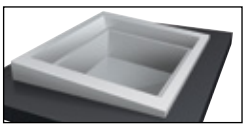
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

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

CWBX-6 with accessory food pans and pan support bars



Control panel (shipped loose)



CWBX-2 with slant option CWBR-2SLANT

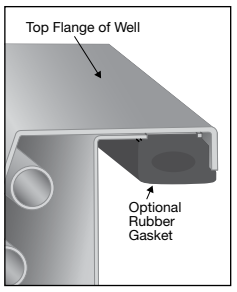
OPTIONS (available at time of purchase only)

Slant Options –

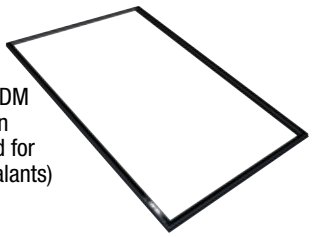
CWBR-1SLANT	Slant Option for CWBR-1, CWBX-1
CWBR-2SLANT	Slant Option for CWBR-2, CWBX-2
CWBR-3SLANT	Slant Option for CWBR-3, CWBX-3
CWBR-4SLANT	Slant Option for CWBR-4, CWBX-4
CWBR-5SLANT	Slant Option for CWBR-5, CWBX-5
CWBR-6SLANT	Slant Option for CWBR-6, CWBX-6

Gasket Options –

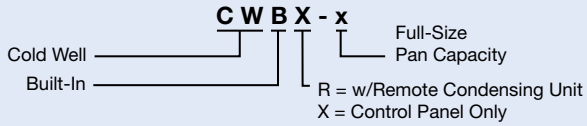
BEZELGASKET-1	Factory installed for CWBR or CWBX-1
BEZELGASKET-2	Factory installed for CWBR-2, CWBX-2
BEZELGASKET-3	Factory installed for CWBR-3, CWBX-3
BEZELGASKET-4	Factory installed for CWBR-4, CWBX-4
BEZELGASKET-5	Factory installed for CWBR-5, CWBX-5
BEZELGASKET-6	Factory installed for CWBR-6, CWBX-6



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



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



ecoization® *CWBR models only*

Remote Refrigerated Slim Drop-In Wells

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

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



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

Condensing unit (shipped loose)

Control panel (shipped loose)



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

Control panel (Shipped loose)

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

Model	Dimensions (W x D x H)
CWBR-S1	687 x 481 x 305 mm
CWBR-S2	1222 x 481 x 305 mm
CWBR-S3	1757 x 481 x 305 mm
CWBR-S4	2292 x 481 x 305 mm

CE Mark not available.

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

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

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

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

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

Model	Dimensions (W x D x H)
CWBX-S1	687 x 481 x 435 mm
CWBX-S2	1222 x 481 x 435 mm
CWBX-S3	1757 x 481 x 435 mm
CWBX-S4	2292 x 481 x 435 mm

CE Mark not available.

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

Voltage: 220/230/240V, single phase

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

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

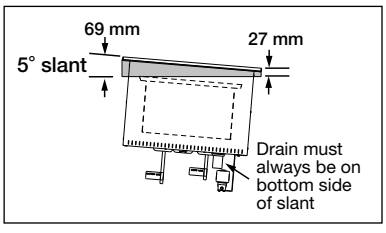
OPTIONS (available at time of purchase only)

Slant Options –

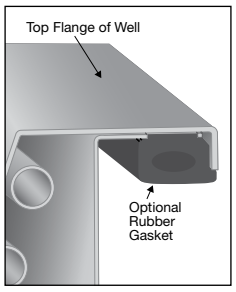
CWB-S1SLANT	Slant Option for CWBR-S1, CWBX-S1
CWB-S2SLANT	Slant Option for CWBR-S2, CWBX-S2
CWB-S3SLANT	Slant Option for CWBR-S3, CWBX-S3
CWB-S4SLANT	Slant Option for CWBR-S4, CWBX-S4

Gasket Options –

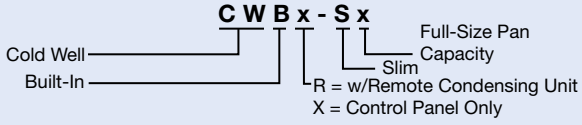
BEZELGASKET-S1	Factory installed for CWBR-S1, CWBX-S1
BEZELGASKET-S2	Factory installed for CWBR-S2, CWBX-S2
BEZELGASKET-S3	Factory installed for CWBR-S3, CWBX-S3
BEZELGASKET-S4	Factory installed for CWBR-S4, CWBX-S4



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



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



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

ecolization® *CWBR-S models only*

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

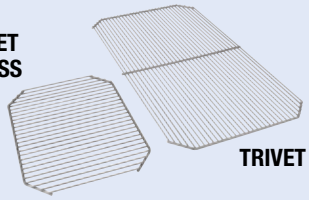


CWB-2 with optional **CWB-2SLANT** and accessory food pans and pan support bars

PANS – TRIVETS (available for purchase at any time)

ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm
TRIVET SS	Full-Size – 259 W x 457 D mm

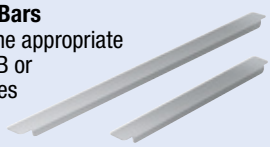




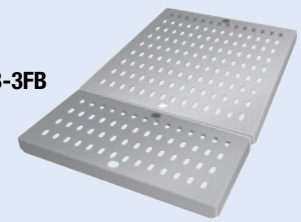
SUPPORT BARS – FALSE BOTTOMS (available for purchase at any time)

CWB12BAR	305 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	508 mm 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)

Support Bars
Choose the appropriate kit for IWB or CWB series

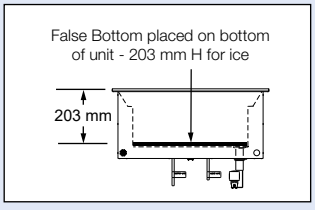


CWB-3FB

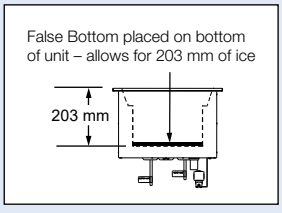


False Bottom Accessories
1-part, 2- or 3-part(s) depending on pan size

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

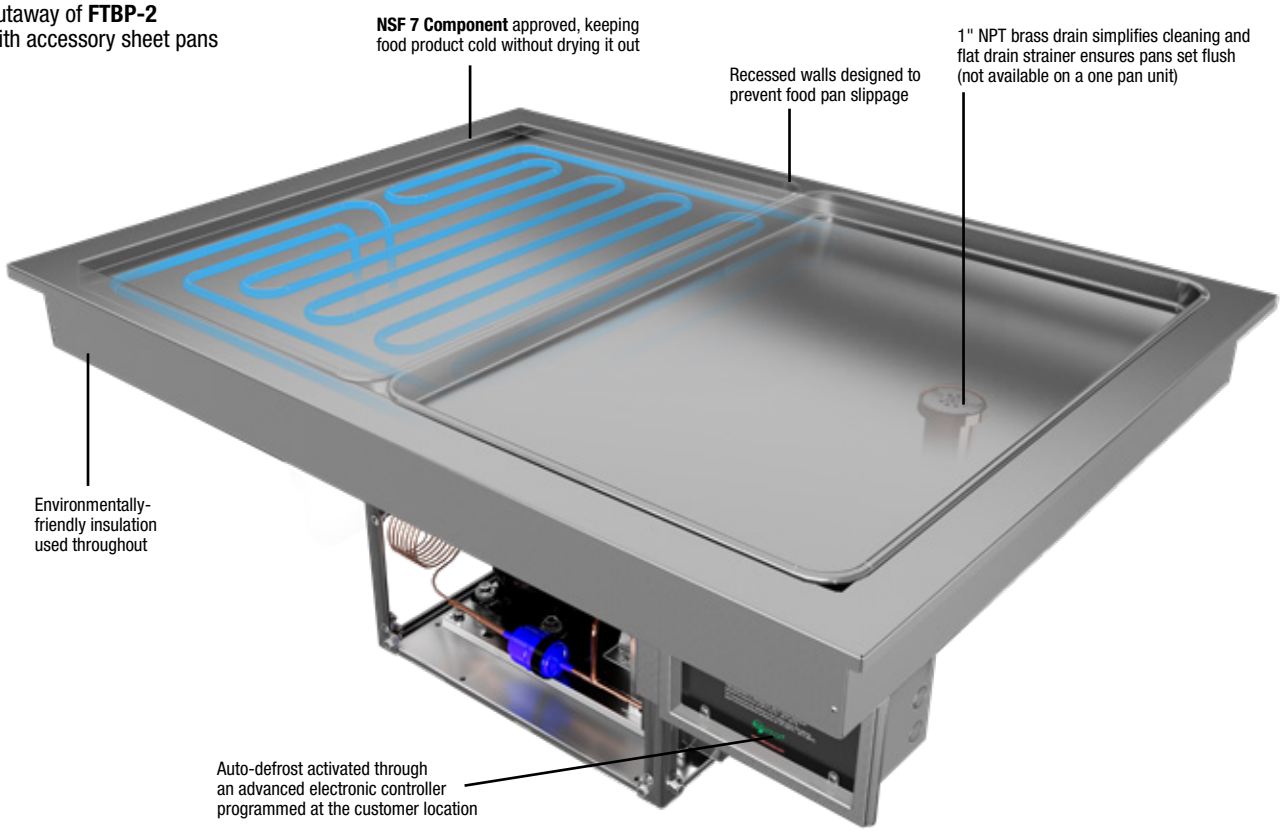


(1, 2, 3, or 4FBS8) for the CWB-S series



R-290 Drop-In Frost Top Ordering Instructions

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



Please specify the following with each order:

1. **Number of Full-Size Sheet Pans Accommodated:** 1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
2. **Depth of Model:** Standard configuration (735 mm D) or Slim configuration (535 mm D)
3. **Drain –** 1" NPT Drain for FTBP-2, FTBP-3, FTBP-S2, FTBP-S3 only (drain plumbing to be installed per local codes)
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 1219 mm from the unit (cannot be mounted over the Condensing Unit)

Option

1. **Condenser Location Option** for FTBP-2, -3, -4, -5, -6 or FTBP-S2, -S3, -S4

Accessories

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

DROP-IN FROST TOP COUNTERTOP CUT-OUTS

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

ecoization® Naturally

R-290 Drop-In Frost Tops

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

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



FTBP-2 with accessory sheet pans and optional center-aligned condenser

NEW



FTBP-S2 with accessory sheet pans and optional center-aligned condenser

R-290 DROP-IN FROST TOPS

Model	Dimensions W x D x H	Drain (1" Brass Drain)	HP	Hz	Watts	Plug	Approx. Ship Weight
FTBP-1	535 x 735 x 600 mm	None	⅓	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	60 kg
FTBP-2	991 x 735" x 434 mm	Yes	⅓	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	77 kg
FTBP-3	1448 x 735 x 434 mm	Yes	⅓	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	97 kg
Slim							
FTBP-S2	1395 x 535 x 434	Yes	⅓	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	83 kg
FTBP-S3	2053 x 535 x 434	Yes	⅓	50/60	333/364/396	BS-1363, AS3112, CEE 7/7 Schuko	108 kg

All R-290 Drop-In Frost Top Models Feature:
Voltage: 220-240V, single phase.
Models Shipped with: Electronic temperature control, condensing unit and compressor
Consult factory for refrigerant specifications.

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

OPTIONS (available at time of purchase only)

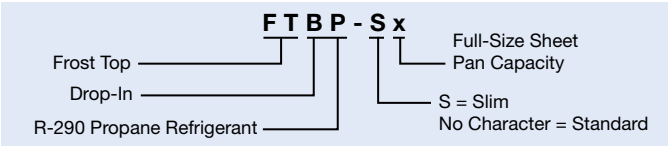
Condenser Unit Location Options – Left standard ⊘ –

CENTER	Center-Aligned Condenser Location

ACCESSORIES (available for purchase at any time)

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

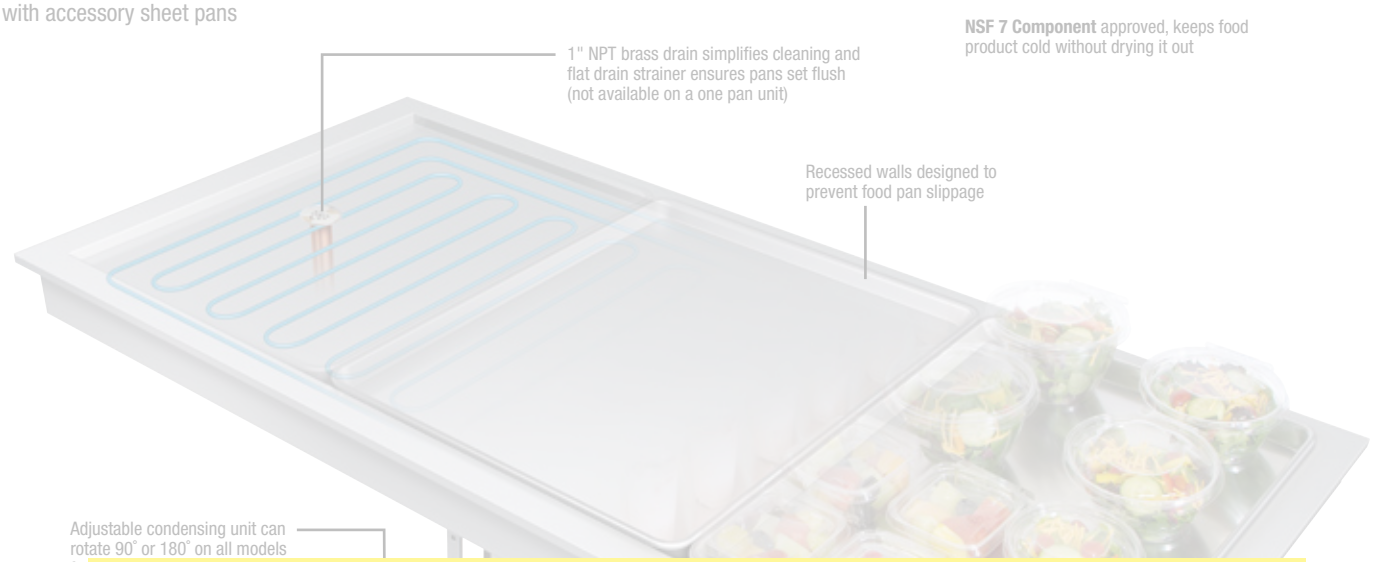
⊘ Left-Aligned Condenser Location is not available for FTBP-1 & FTBP-S1



ECOIZATION Naturally

Drop-In Frost Tops Ordering Instructions

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



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

Please spe
1. **Desired** 220-24 lines for
2. **Numbe** 1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
3. **Depth of Model:** Standard configuration (735 mm D) or Slim configuration (535 mm D)
4. **Drain –** 1" NPT Drain for FTB-2, FTB-3 FTB-S2, FTB-S3 only (drain plumbing to be installed per local codes)
5. **Agency –** NSF 7 Component
6. **Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the Condensing Unit)

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

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



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

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

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

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

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

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



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

DROP-

Model
FTB-1
FTB-2
FTB-3
Slim
FTB-S2
FTB-S3

CE Mark not available.

All Drop-In Frost Top Models Feature:
Voltage: 220-240V, single phase.
Models Shipped with: Electronic temperature control, condensing unit, compressor and flexible refrigerant lines to bottom of unit.
Consult Factory for: HP, watts, shipping and refrigerant specifications.

ACCESSORIES *(available for purchase at any time)*

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

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 19



ecolization

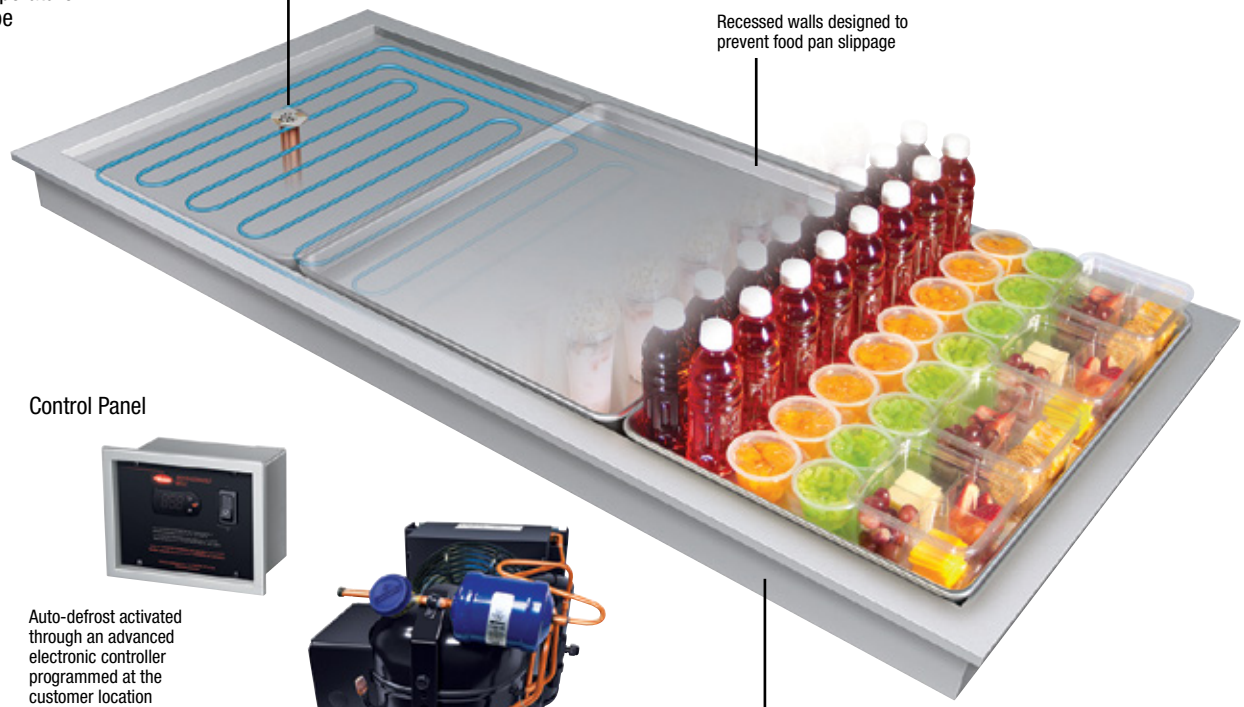
Remote Drop-In Frost Tops Ordering Instructions

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

Frost Top with: Temperature Probe

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

Recessed walls designed to prevent food pan slippage



Control Panel

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

FTBR: Condensing Unit
FTBX: No Condensing Unit

Environmentally-friendly insulation used throughout

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

Please specify the following with each order:

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

Accessories

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

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

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

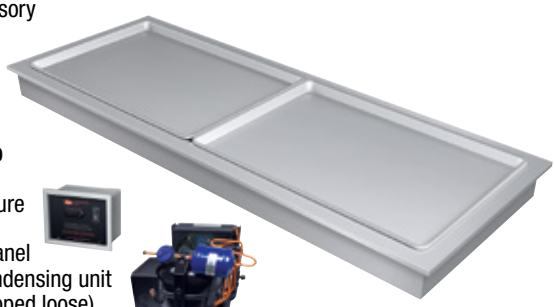
ecolization®
FTBR & FTBR-S models only

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.

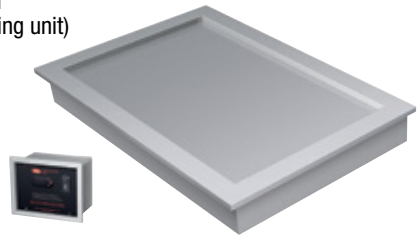
- Accommodates full-size sheet pans
- Units include a 1" NPSM brass drain (excluding one pan units)
- FTBR models include a condensing unit (shipped loose, can be field mounted up to 15.24 meters of tubing from unit) and a control panel (shipped loose - probe wires are 2.74 meters) for installing in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

FTBR-S2 with accessory sheet pans



Frost Top with a temperature probe, control panel and a condensing unit (both shipped loose)

FTBX-1 (shipped without condensing unit)



Control panel (shipped loose)

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

Model	Dimensions W x D x H
FTBR-1	735 x 535 x 90 mm
FTBR-2	991 x 735 x 90 mm
FTBR-3	1448 x 735 x 90 mm
Slim	
FTBR-S2	1395 x 535 x 90 mm
FTBR-S3	2053 x 535 x 90 mm

CE Mark not available.

All Remote Drop-In Frost Top Models with Condensing Unit and Remote Control Panel Feature:
Voltage: 220-240V, single phase.
Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose).
Consult Factory for: HP and refrigerant specifications.

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H
FTBX-1	735 x 535 x 218 mm
FTBX-2	991 x 735 x 218 mm
FTBX-3	1448 x 735 x 218 mm
Slim	
FTBX-S2	1395 x 535 x 218 mm
FTBX-S3	2053 x 535 x 218 mm

CE Mark not available.

All Remote Drop-In Frost Top Models with Remote Control Panel Feature:
Voltage: 220-240V, single phase.
Consult Factory for: HP and refrigerant specifications.
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.
Consult Factory for: HP and refrigerant specifications.

ACCESSORIES *(available for purchase at any time)*

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

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 21

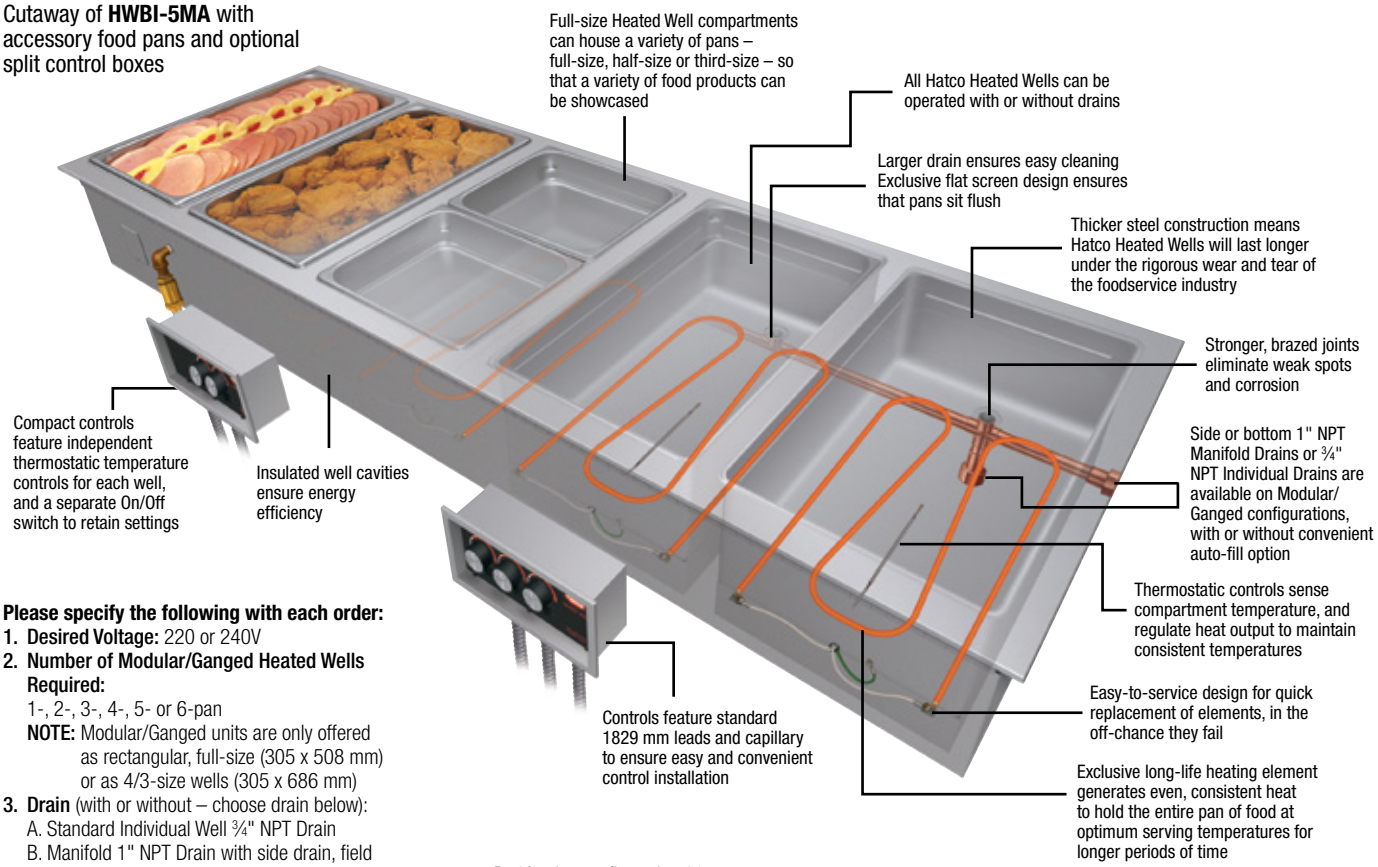
F T B X - S x

- F T: Frost Top
- B: Drop-In
  - R = w/Remote Condensing Unit
  - X = Control Panel Only
- S x: Full-Size Sheet Pan Capacity
  - S = Slim
  - No Character = Standard

ECOLIZATION® *FTBR & FTBR-S models only*

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

Accessories for Modular/Ganged Heated Wells

1. **Pan Support Bars:**
   A. Standard or Slim configuration 305 or 508 mm
   B. 4/3-size configuration 305 mm
2. **Adapters:** to convert Modular/Ganged units to hold round pans:
   A. Standard or Slim configuration
   4- to 7-liter round pans
   B. 4/3-size configuration 10-liter round pan
3. **Stainless Steel Pans:**
   A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
   B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
   C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
   D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
   E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
4. **Valves:**
   A. ¾" or 1" NPT Ball Valve
   B. ¾" or 1" NPT Gate Valve
5. **Heated Well Covers** to convert Modular/Ganged Slim units to heated shelves (Combine the number of heated well covers for your appropriate pan size in either 1 or 2-pan sizes, not available for HWBI43 Series):
   A. 1-Pan Heated Well Cover
   B. 2-Pan Heated Well Cover

ACCESSORIES – PAGE 28, 36-37

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUTOUTS

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



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

Modular/Ganged Heated Wells

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

- Full-size, insulated Wells available in 1- to 6-Modular/Ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service



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

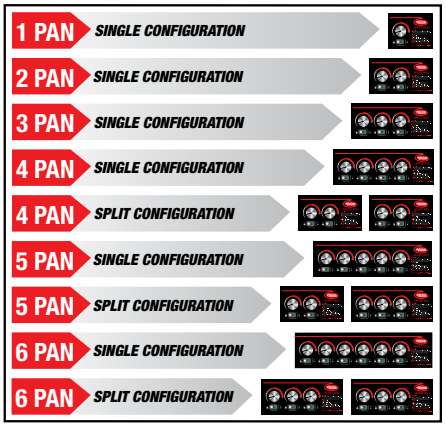
STANDARD WATT DROP-IN MODULAR/GANGED SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions, W x D x H	Voltage	Watts	Approx. Ship Weight
HWBI-1	394 x 600 x 243 mm	220 or 240‡	1215	15 kg
HWBI-1D	394 x 600 x 243 mm	220 or 240‡	1215	17 kg
HWBI-1DA	394 x 600 x 243 mm	220 or 240‡	1215	17 kg
HWBI-2	749 x 600 x 243 mm	220 or 240‡	2415	33 kg
HWBI-2D	749 x 600 x 243 mm	220 or 240‡	2415	35 kg
HWBI-2DAⒶ	749 x 600 x 243 mm	220 or 240‡	2415	40 kg
HWBI-2M	749 x 600 x 243 mm	220 or 240‡	2415	34 kg
HWBI-2MA	749 x 600 x 243 mm	220 or 240‡	2415	39 kg
HWBI-3	1105 x 600 x 243 mm	220 or 240‡	3615	47 kg
HWBI-3D	1105 x 600 x 243 mm	220 or 240‡	3615	52 kg
HWBI-3DAⒶ	1105 x 600 x 243 mm	220 or 240‡	3615	52 kg
HWBI-3M	1105 x 600 x 243 mm	220 or 240‡	3615	49 kg
HWBI-3MA	1105 x 600 x 243 mm	220 or 240‡	3615	51 kg
HWBI-4	1461 x 600 x 243 mm	220 or 240‡	4815	60 kg
HWBI-4D	1461 x 600 x 243 mm	220 or 240‡	4815	62 kg
HWBI-4DAⒶ	1461 x 600 x 243 mm	220 or 240‡	4815	60 kg
HWBI-4M	1461 x 600 x 243 mm	220 or 240‡	4815	63 kg
HWBI-4MA	1461 x 600 x 243 mm	220 or 240‡	4815	63 kg
HWBI-5	1816 x 600 x 243 mm	220 or 240‡	6015	76 kg
HWBI-5D	1816 x 600 x 243 mm	220 or 240‡	6015	76 kg
HWBI-5DAⒶ	1816 x 600 x 243 mm	220 or 240‡	6015	76 kg
HWBI-5M	1816 x 600 x 243 mm	220 or 240‡	6015	76 kg
HWBI-5MA	1816 x 600 x 243 mm	220 or 240‡	6015	84 kg
HWBI-6	2172 x 600 x 243 mm	220 or 240‡	7215	86 kg
HWBI-6D	2172 x 600 x 243 mm	220 or 240‡	7215	86 kg
HWBI-6DAⒶ	2172 x 600 x 243 mm	220 or 240‡	7215	88 kg
HWBI-6M	2172 x 600 x 243 mm	220 or 240‡	7215	86 kg
HWBI-6MA	2172 x 600 x 243 mm	220 or 240‡	7215	89 kg

‡ **220V or 240V CE Mark available.**

Ⓐ 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.

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.

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

Voltage: Single phase.

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

OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold drain with side exit (not available on HWBI-1)
HWBI-BOTTOM	Copper Manifold drain with bottom exit (not available on HWBI-1)
OS-BEZEL27	686 mm deep Bezel for Modular unit to match Hatco CWB models in a countertop display
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control only

NEW ***Gasket Options –***

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

H W B I - x x A

- H W B = Heated Well Built-In
- I = Insulated Top Mount
- x x = Quantity of Wells
- A = No Character = No Auto-Fill; A = Auto-Fill Equipped
- - = No Character = No Drain; D = Individual Drain Equipped; M = Manifold Drain Equipped

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

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

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

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed drain fitting joints for durability
- A 1829 mm conduit is included for convenient placement of controls

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

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
HWBI43-1	394 x 772 x 244 mm	220 or 240‡	1215	19 kg
HWBI43-1D	394 x 772 x 244 mm	220 or 240‡	1215	19 kg
HWBI43-1DA	394 x 772 x 244 mm	220 or 240‡	1215	21 kg
HWBI43-2	749 x 772 x 244 mm	220 or 240‡	2415	40 kg
HWBI43-2D	749 x 772 x 244 mm	220 or 240‡	2415	44 kg
HWBI43-2DAⒶ	749 x 772 x 244 mm	220 or 240‡	2415	43 kg
HWBI43-2M	749 x 772 x 244 mm	220 or 240‡	2415	37 kg
HWBI43-2MA	749 x 772 x 244 mm	220 or 240‡	2415	45 kg
HWBI43-3	1105 x 772 x 244 mm	220 or 240‡	3615	52 kg
HWBI43-3D	1105 x 772 x 244 mm	220 or 240‡	3615	51 kg
HWBI43-3DAⒶ	1105 x 772 x 244 mm	220 or 240‡	3615	56 kg
HWBI43-3M	1105 x 772 x 244 mm	220 or 240‡	3615	61 kg.
HWBI43-3MA	1105 x 772 x 244 mm	220 or 240‡	3615	61 kg
HWBI43-4	1461 x 772 x 244 mm	220 or 240‡	4815	75 kg
HWBI43-4D	1461 x 772 x 244 mm	220 or 240‡	4815	69 kg
HWBI43-4DAⒶ	1461 x 772 x 244 mm	220 or 240‡	4815	68 kg
HWBI43-4M	1461 x 772 x 244 mm	220 or 240‡	4815	70 kg
HWBI43-4MA	1461 x 772 x 244 mm	220 or 240‡	4815	82 kg
HWBI43-5	1816 x 772 x 244 mm	220 or 240‡	6015	89 kg
HWBI43-5D	1816 x 772 x 244 mm	220 or 240‡	6015	84 kg
HWBI43-5DAⒶ	1816 x 772 x 244 mm	220 or 240‡	6015	85 kg
HWBI43-5M	1816 x 772 x 244 mm	220 or 240‡	6015	84 kg
HWBI43-5MA	1816 x 772 x 244 mm	220 or 240‡	6015	92 kg
HWBI43-6	2172 x 772 x 244 mm	220 or 240‡	7215	97 kg
HWBI43-6D	2172 x 772 x 244 mm	220 or 240‡	7215	97 kg
HWBI43-6DAⒶ	2172 x 772 x 244 mm	220 or 240‡	7215	98 kg
HWBI43-6M	2172 x 772 x 244 mm	220 or 240‡	7215	97 kg
HWBI43-6MA	2172 x 772 x 244 mm	220 or 240‡	7215	113 kg

‡ **220V or 240V CE Mark available.**

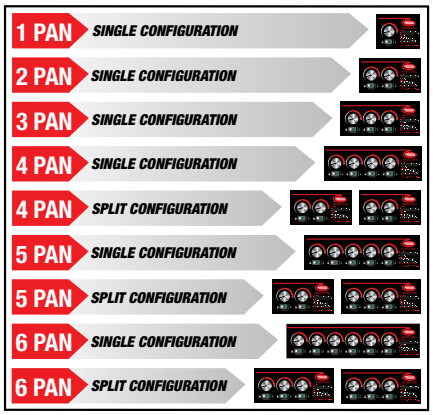
Ⓐ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular/Ganged 4/3-Size Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible 1829 mm conduit and lighted power switches.



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

Modular/Ganged Heated Wells Controls*



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

OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI43-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI43-1)
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control 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

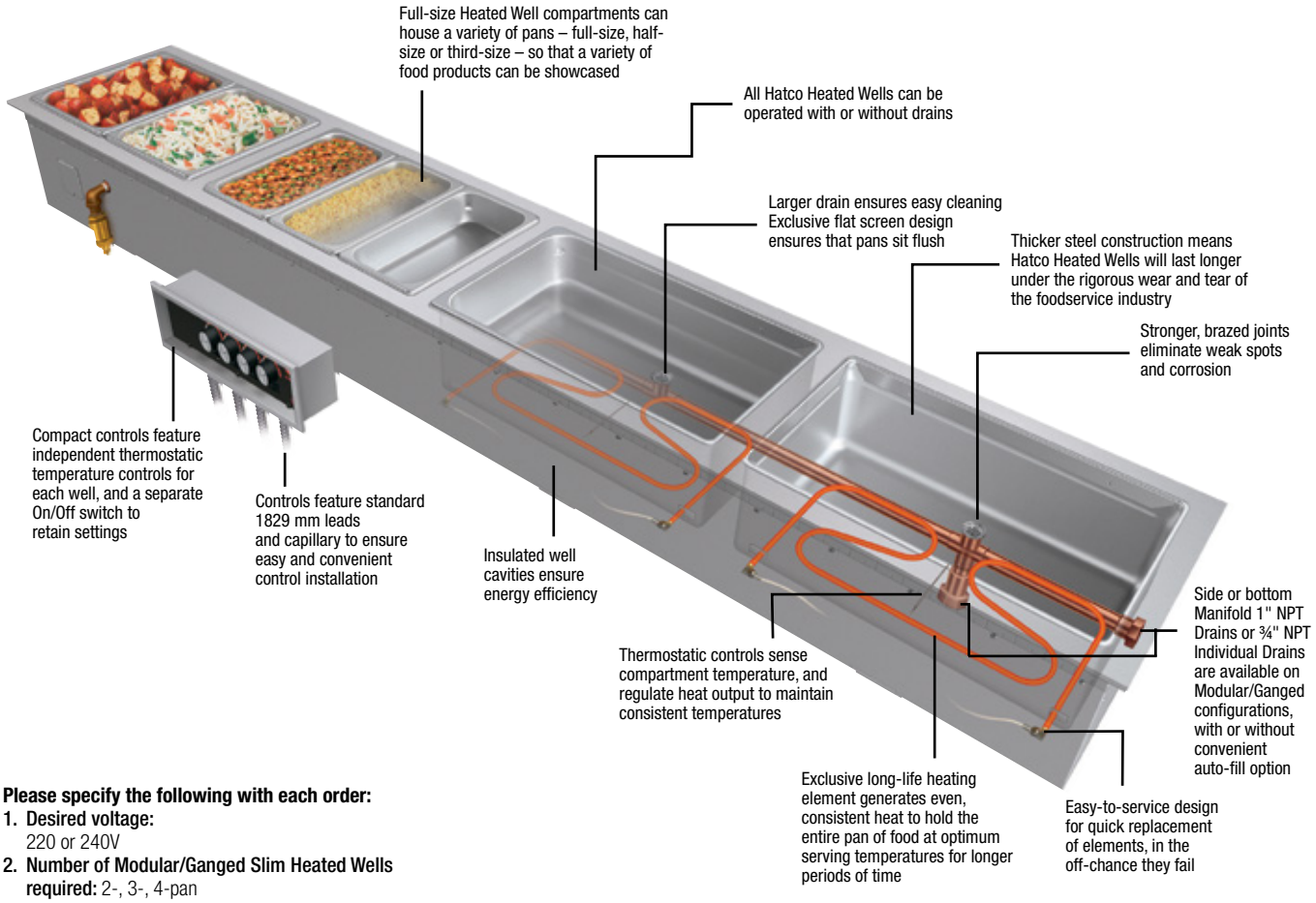
COUNTERTOP CUTOUT DIMENSIONS – PAGE 23
ACCESSORIES – PAGE 28
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H W B I 4 3 - x x A

- Heated Well Built-In
- I = Insulated Top Mount
- 43=4/3-Size Depth
- No Character=Full-Size Depth only
- No Character = No Auto-Fill
- A = Auto-Fill Equipped
- No Character = No Drain
- D = Individual Drain Equipped
- M = Manifold Drain Equipped
- Quantity of Wells

Modular/Ganged Slim Heated Wells Ordering Instructions

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



Please specify the following with each order:

1. **Desired voltage:**
   220 or 240V
2. **Number of Modular/Ganged Slim Heated Wells required:** 2-, 3-, 4-pan
   NOTE: Modular/Ganged Slim units are only offered as rectangular full-size (305 x 508 mm) but placed lengthwise
3. **Drain** (with or without):
   A. Standard Individual Well ¾" NPT Drain
   B. Manifold 1" NPT Drain with side drain, field selectable left or right side
   C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well
4. **Auto-fill** (with or without)
5. **Bezel** allows a 481 mm D for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
6. **Agency:**
   A. CE Mark available
7. **Control:**
   A. Single Controls (standard on all units)
   B. Split Controls (optional on 4-pan units)

Accessories for Modular/Ganged Slim Heated Wells

1. **Pan Support Bars:**
   305 or 508 mm
2. **Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-liter round pans
3. **Stainless Steel Pans:**
   A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
   B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
   C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
   D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
   E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
4. **Valves:**
   A. ¾" or 1" NPT Ball Valve
   B. ¾" or 1" NPT Gate Valve
6. **Heated Well Covers** to convert Modular/Ganged Slim units to heated shelves (Combine the number of heated well covers for your appropriate pan size)**:**
   A. 1-Pan Heated Well Cover

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ADDITIONAL ACCESSORIES – PAGES 36-37

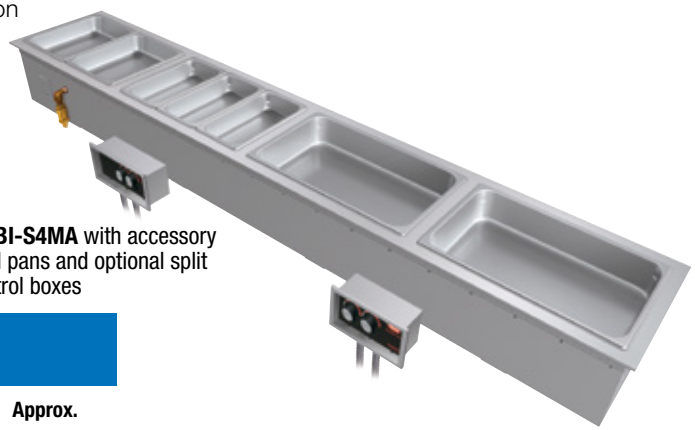
DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUTOUTS

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

Modular/Ganged Slim Heated Wells

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

- Full-size, insulated wells available in 2- to 4-modular/ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service



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

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

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
HWBI-S2	1156 x 397 x 238 mm	220 or 240‡	2415	38 kg
HWBI-S2D	1156 x 397 x 238 mm	220 or 240‡	2415	37 kg
HWBI-S2DAⒶ	1156 x 397 x 238 mm	220 or 240‡	2415	38 kg
HWBI-S2M	1156 x 397 x 238 mm	220 or 240‡	2415	39 kg
HWBI-S2MA	1156 x 397 x 238 mm	220 or 240‡	2415	41 kg
HWBI-S3	1715 x 397 x 238 mm	220 or 240‡	3615	54 kg
HWBI-S3D	1715 x 397 x 238 mm	220 or 240‡	3615	53 kg
HWBI-S3DAⒶ	1715 x 397 x 238 mm	220 or 240‡	3615	57 kg
HWBI-S3M	1715 x 397 x 238 mm	220 or 240‡	3615	57 kg
HWBI-S3MA	1715 x 397 x 238 mm	220 or 240‡	3615	57 kg
HWBI-S4	2273 x 397 x 238 mm	220 or 240‡	4815	70 kg
HWBI-S4D	2273 x 397 x 238 mm	220 or 240‡	4815	71 kg
HWBI-S4DAⒶ	2273 x 397 x 238 mm	220 or 240‡	4815	73 kg
HWBI-S4M	2273 x 397 x 238 mm	220 or 240‡	4815	70 kg
HWBI-S4MA	2273 x 397 x 238 mm	220 or 240‡	4815	70 kg

‡ **220V or 240V CE Mark available.**

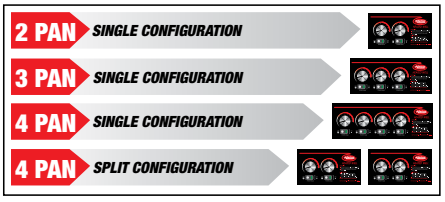
Ⓐ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external} manifold by installer.

All Drop-In Modular/Ganged Slim Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

OPTIONS (available at time of purchase only)

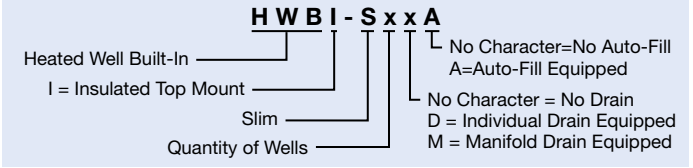
HWBI-SIDE	Copper Manifold Drain with side exit
HWBI-BOTTOM	Copper Manifold Drain with bottom exit
OS-BEZEL19	483 mm D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display
NEW ***Gasket Options –***	
BEZELGASKET-S2	Factory installed for HWBI-S2
BEZELGASKET-S3	Factory installed for HWBI-S3
BEZELGASKET-S4	Factory installed for HWBI-S4

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.

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Modular/Ganged Heated Wells Accessories

(available for purchase at any time)

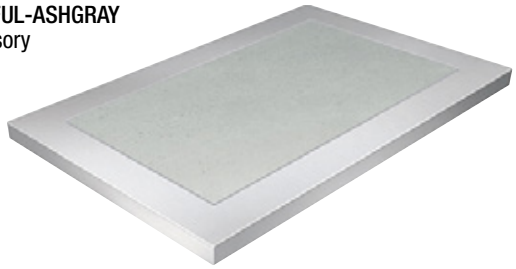
WELL COVERS *(available for purchase at any time)*

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

1-Pan Heated Well Cover *(Overall: 356 mm Wx 559 mm D x 51 mm H)* **–**	
1COVFUL-ASHGRAY	In Ash Gray simulated stone
1COVFUL-BIRCH	In Birch simulated stone
1COVFUL-ICE	In Ice simulated stone
2-Pan Heated Well Cover *(Overall: 711 mm W x 559 mm D x 51 mm H)* **–**	
2COVFUL-ASHGRAY	In Ash Gray simulated stone
2COVFUL-BIRCH	In Birch simulated stone
2COVFUL-ICE	In Ice simulated stone

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

1COVFUL-ASHGRAY accessory

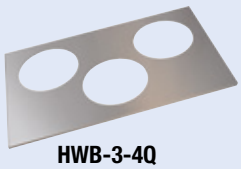


HEATED WELL COVER COMBINATIONS PER HWBI SERIES

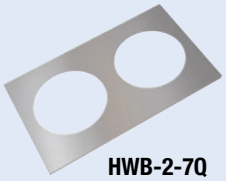
Model Series	Using only: 1COVFUL	Model Series	Using both: 1COVFUL	2COVFUL
HWBI-1	1	**HWBI-1**	1	–
HWBI-2. -S2	2	**HWBI-2**	–	1
HWBI-3. -S3	3	**HWBI-3**	1	1
HWBI-4. -S4	4	**HWBI-4**	–	2
HWBI-5	5	**HWBI-5**	1	2
HWBI-6	6	**HWBI-6**	–	3



HWB-2-11Q



HWB-3-4Q



HWB-2-7Q

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

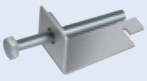


ADAPTERS – SUPPORT BARS

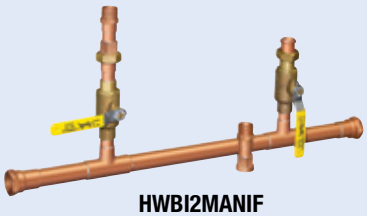
HWB-2-7Q	Adapter to convert warmer to hold two 7-Liter Inserts (HWBI and HWBI-S Modular Heated Wells only)
HWB-3-4Q	Adapter to convert warmer to hold three 4-Liter Inserts (HWBI and HWBI-S Modular Heated Wells only)
HWB-2-11Q	Adapter to Convert warmer to hold two 10-Liter Inserts (HWBI43 Modular Heated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

Support Bars
Choose the appropriate kit for HWBI or HWB series





HWB-MNT-REC



HWBI2MANIF



BALLVALVE1INCH

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) –

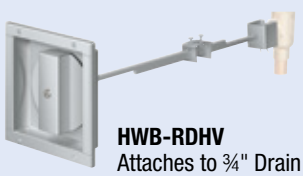
HWBI2MANIF	2-Pan Accessory
HWBI3MANIF	3-Pan Accessory
HWBI4MANIF	4-Pan Accessory
HWBI5MANIF	5-Pan Accessory
HWBI6MANIF	6-Pan Accessory

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 (Ganged Heated Wells only)
GATEVALVE3/4IN	High Temperature ¾" NPT Gate Valve for units with Individual Drain(s) and no Manifold
GATEVALVE1IN	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)
HWB-RDHV	Heated Well Remote Handle for ¾" Drains only and includes a Ball Valve



GATEVALVE1INCH



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

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

Please specify the following with each order:

1. **Desired Voltage:** 220 or 240V
2. **Base Size of Heated Well:**
   A. Rectangular:
   Full (305 x 508 mm) or
   4/3 (305 x 686 mm)
   B. Round: 4-liter, 7-liter
   or 10-liiter
3. **Drain** (with or without)
4. **Auto-fill** (with or without)
5. **Insulated or Uninsulated**



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

6. **Mounting Style:**
   A. Top Mounted
   B. Bottom Mounted (rectangular full-size units only)
7. **Wattage:**
   A. High watt
   B. Standard watt
8. **Agency:**
   A. CE Mark available

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

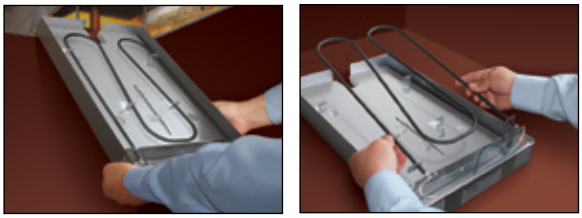
HWBI-FULD with accessory food pan

Insulated well cavities ensure energy efficiency



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

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



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



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



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

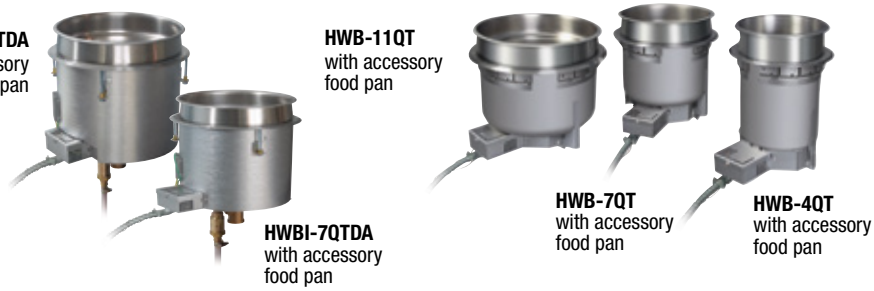
HWBI-11QTDA with accessory food pan

HWBI-7QTDA with accessory food pan

HWB-11QT with accessory food pan

HWB-7QT with accessory food pan

HWB-4QT with accessory food pan



HWB xx - x D A

- Heated Well Built-In
- No Character = Standard Watt / H = High Watt
- No Character = Uninsulated / I = Insulated Top Mount / IB=Insulated Bottom Mount
- FUL = Full-Size Pan / 43 = 4/3-Size Pan / 4QT = Round 4-Liter Pan / 7QT = Round 7-Liter Pan / 11QT = Round 10-Liter Pan
- No Character = No Drain / D = Drain Equipped
- No Character = No Auto-Fill / A = Auto-Fill Equipped

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 30

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

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

1. **Control Box:**
   - A. Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not for auto-fill)
   - B. Optional ITC Control (not available for auto-fill, 4-Liter Round Wells, Insulated Round Wells or units without a drain)
   - C. Standard Control for auto-fill models only
2. **Control Type**
   Thermostatic
3. **Leads:** Extended high temp lead wire, per 305 mm
4. **Thermostat** with 1829 mm Capillary (914 mm standard)
5. **Corners**
   - A. Standard (Rounded)
   - B. Square Corners

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

1. **Mounting Kits** for combustible countertops (individual drop-in top mount units only)
2. **Pan Support Bars:** 305 or 508 mm
3. **Adapters** to convert rectangular full-size units to hold 4- or 7-Liter round pans, or 4/3-size units to hold 10-Liter round pans
4. **Stainless Steel Pans:**
   - A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
   - B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
   - C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
   - D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
   - E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
5. **Valve:**
   - A. ¾" NPT Ball Valve for unit with Drain
   - B. ¾" NPT Gate Valve for unit with Drain

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



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



CONTROL TYPE
Thermostatic control



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



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

CONTROL CUTOUT DIMENSIONS

Standard Larger Recessed Thermostatic Control:
149 W x 162 H mm
Optional ITC Control:
149 W x 162 H mm
Standard Control for Auto-fill
257 W x 121 H mm

ACCESSORIES – PAGES 36-37



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

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

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

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

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

© Must be flanged.

Built-In Full-Size Heated Wells

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

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

Control Options

– See page **30**

HWBIB-FULD with accessory food pan



HWBI-FULD with accessory food pan

HWB-FULD with accessory food pan



BUILT-IN FULL-SIZE RECTANGULAR WELLS

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

‡ **220 or 240V CE Mark available.**

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

Voltage: Single phase.

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

COUNTERTOP CUTOUT DIMENSIONS – PAGE 30
CONTROL OPTIONS – PAGE 30
ACCESSORIES – PAGES 36-37



Optional auto-fill supply line

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

H W B x x - x D A

- H W B — Heated Well Built-In
- x — No Character = Standard Wattage; H = High Wattage
- x — No Character = Uninsulated; I = Insulated Top Mount; IB=Insulated Bottom Mount
- x — FUL = Full-Size Pan
- D — No Character = No Drain; D = Drain Equipped
- A — No Character = No Auto-Fill; A = Auto-Fill Equipped



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

OPTIONS *(available at time of purchase only)*

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

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) All models except Auto-fill models, Only available for optional Compact Thermostatic Control with bezel
HWBI-CORD	HWBI-FUL with Cord-Standard (Shown below) All models except Insulated Top Mount with auto-fill
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 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill models)
HWB-ITC	ITC Control (not available for auto-fill models or units without a drain)

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

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



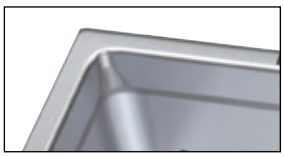
HWB-FUL with optional **HWB-CORD**



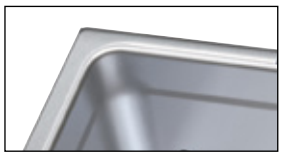


HWBIB-FULD with optional **HWBI-CORD** and accessory food pan

Square Corner



Standard Corner





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

Drop-In 4/3-Size Heated Wells

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

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



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



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

DROP-IN 4/3-SIZE RECTANGULAR WELLS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
Standard Watt					
HWB-43	Uninsulated	346 x 727 x 239 mm	220 or 240‡	1200	11 kg
HWB-43D	Uninsulated w/Drain	346 x 727 x 239 mm	220 or 240‡	1200	11 kg
HWB-43DA	Uninsulated w/Drain, Auto-fill	346 x 727 x 239 mm	220 or 240‡	1215	12 kg
HWBI-43	Insulated	346 x 727 x 262 mm	220 or 240‡	1200	14 kg
HWBI-43D	Insulated w/Drain	346 x 727 x 262 mm	220 or 240‡	1200	14 kg
High Watt					
HWBH-43	Uninsulated	346 x 727 x 239 mm	220 or 240‡	1650	11 kg
HWBH-43D	Uninsulated w/Drain	346 x 727 x 239 mm	220 or 240‡	1650	11 kg
HWBH-43DA	Uninsulated w/Drain, Auto-fill	346 x 727 x 239 mm	220 or 240‡	1665	14 kg
HWBHI-43	Insulated	346 x 727 x 262 mm	220 or 240‡	1650	14 kg
HWBHI-43D	Insulated w/Drain	346 x 727 x 262 mm	220 or 240‡	1650	14 kg

‡ **220 or 240V CE Mark available.**

All Drop-In 4/3-Size Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 914 mm conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	**per 305 mm**
HWB-AFL	Models HWB, HWBH-43DA only - Left water fill hole (front is standard)	
HWB-AFR	Models HWB, HWBH-43DA only - Right water fill hole (front is standard)	
Control Options –		
HWB-TSTAT	Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)	
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill models)	
HWB-ITC	ITC Control (not available for auto-fill models or units without a drain)	

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

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



H W B x x - x D A

- Heated Well Built-In
- No Character = Standard Watt / H = High Watt
- No Character = Uninsulated / I = Insulated Top Mount
- 43 = 4/3-Size Pan
- No Character = No Drain / D = Drain Equipped
- No Character = No Auto-Fill / A = Auto-Fill Equipped

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

Drop-In Round Uninsulated Heated Wells

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

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

HWB-7QT with accessory food pan



HWB-11QT with accessory food pan

HWB-4QT with accessory food pan

Control Options

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



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



Standard larger recessed thermostatic control at no charge

DROP-IN ROUND WELLS – UNINSULATED

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

‡ **220 or 240V CE Mark available.**

All Drop-In Round Uninsulated Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 914 mm conduits between the control and well and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
Control Options –	
HWB-TSTAT	Thermostat with 1829 mm (in lieu of standard 914 mm, not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control
HWB-ITC	ITC Control with large Control Box for 7- and 10-liter Drop-In Round Wells only

Designer Colors (Control BoxBezel) – 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

H W B x x - x D

- H: Heated Well Built-In
- W: No Character = Standard Watt; H = High Watt
- B: No Character = Uninsulated; I = Insulated
- xx: 4QT = Round 4-Liter Pan; 7QT = Round 7-Liter Pan; 11QT = Round 10-Liter Pan
- D: No Character = No Drain; D = Drain Equipped

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

Drop-In Round Insulated Heated Wells

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

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

HWBI-11QTDA with accessory food pan



HWBI-7QTDA with accessory food pan

Control Options

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



Standard larger recessed thermostatic control at no charge

DROP-IN ROUND WELLS – INSULATED

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

‡ 220 or 240V CE Mark available.

All Drop-In Round Insulated Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 914 mm conduit and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
Control Options –	
HWB-TSTAT	Thermostat with 1829 mm Capillary Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill)

H W B x x - x D A

- Heated Well Built-In
- No Character = Standard Watt
- H = High Watt
- No Character = Uninsulated
- I = Insulated
- No Character = No Auto-Fill
- A = Auto-Fill Equipped
- No Character = No Drain
- D = Drain Equipped
- 4QT = Round 4-Liter Pan
- 7QT = Round 7-Liter Pan
- 11QT = Round 10-Liter Pan

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

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



FTB-2
with accessory
full-size
sheet pans

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



ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4



HDW 6" PAN



11QT-PAN
4QT-PAN
7QT-PAN

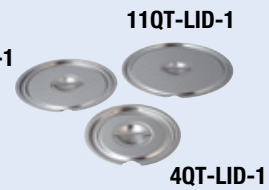
PANS – LIDS – TRIVETS

ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm
4QT-PAN	4-Liter Round Pan
7QT-PAN	7-Liter Round Pan
11QT-PAN	10-Liter Round Pan
Notched Lid for Round Pans –	
4QT-LID-1	4-Liter Round, Notched, Solid Lid
7QT-LID-1	7-Liter Round, Notched, Solid Lid
11QT-LID-1	10-Liter Round, Notched, Solid Lid
Hinged Lid for Round Pans –	
4QT-LID	4-Liter Round, Hinged and Notched Lid
7QT-LID	7-Liter Round, Hinged and Notched Lid
11QT-LID	10-Liter Round, Hinged and Notched Lid
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm
TRIVET SS	Full-Size – 259 W x 457 D mm

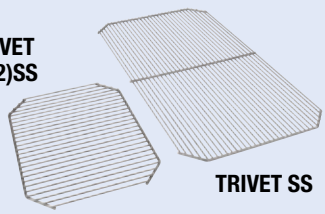
ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 37



11QT-LID
4QT-LID
7QT-LID



11QT-LID-1
7QT-LID-1
4QT-LID-1



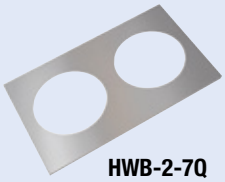
TRIVET (1/2)SS
TRIVET SS

Heated Well Accessories

(available for purchase at any time)

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

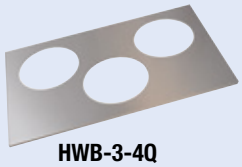




HWB-2-7Q



HWB-2-11Q

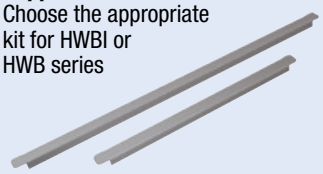


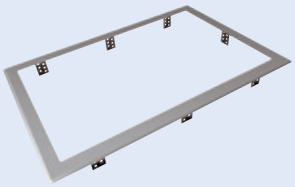
HWB-3-4Q

ADAPTERS – SUPPORT BARS

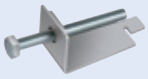
HWB-2-7Q	Adapter to convert warmer to hold two 7-Liter Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)
HWB-3-4Q	Adapter to convert warmer to hold three 4-Liter Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)
HWB-2-11Q	Adapter to Convert warmer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

Support Bars
Choose the appropriate kit for HWBI or HWB series

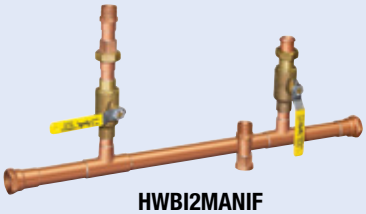




HWB-FUL-MNT
Choose the appropriate kit for HWB-FUL, HWB-43 or HWB-4Q, -7Q, -11Q series



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 Brackets (Round Heated Wells only)

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

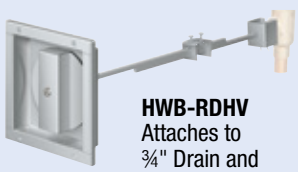
HWBI2MANIF	2-Pan Accessory
HWBI3MANIF	3-Pan Accessory
HWBI4MANIF	4-Pan Accessory
HWBI5MANIF	5-Pan Accessory
HWBI6MANIF	6-Pan Accessory



GATEVALVE1INCH

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 (Ganged Heated Wells only)
GATEVALVE3/4IN	High Temperature ¾" NPT Gate Valve for units with Individual Drain(s) and no Manifold
GATEVALVE1IN	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)
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

Decorative Lamps & Display Lights





NEW



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

ORDERING INSTRUCTIONS

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

CLEARANCE REQUIREMENTS

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

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

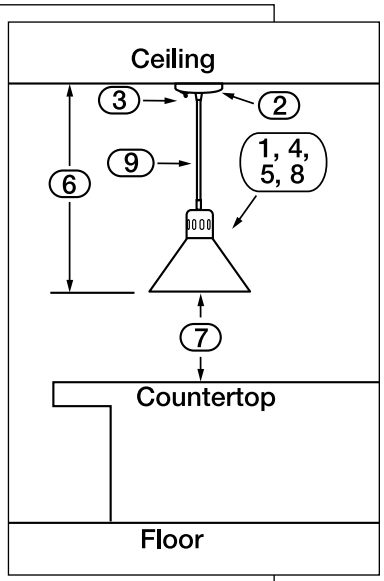
NOTE: Multiple installations of Decorative Lamps must have a minimum of 305 mm on center of shade between each unit.

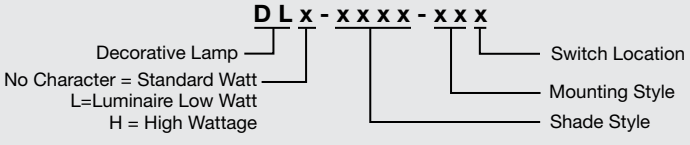
Specify the following information with your order:

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

   Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red➠ **(lampshade only)**, Brilliant Blue➠ **(lampshade only)**, Clear Coat Brushed Metal➠ **(lampshade only),** Bright Brass➠, Bright Nickel➠, Bright Copper➠, Antique Nickel➠, Antique Brass➠, Antique Bronze➠
6. **Overall Unit Length:** For C , S or AS Mounts, from ceiling to bottom of warmer lamp shade
7. **Clearance:** From bulb to surface (see **NOTE** Clearance Requirements above)
8. **Accessory Bulb Color/Coating:**
   40W Clear Coated (Luminaire only)
   250W Clear Uncoated or Clear Coated
9. **Optional Cord Color:** Black (standard), White (optional)

➠ *Special process required and extended lead times, see page 41.*
Specify your appropriate accessories with your order.
◘ *Mounting Style availability dependent on Shade Style type. See page 41 & 42 for details.*





Decorative Lamps/ Luminaires

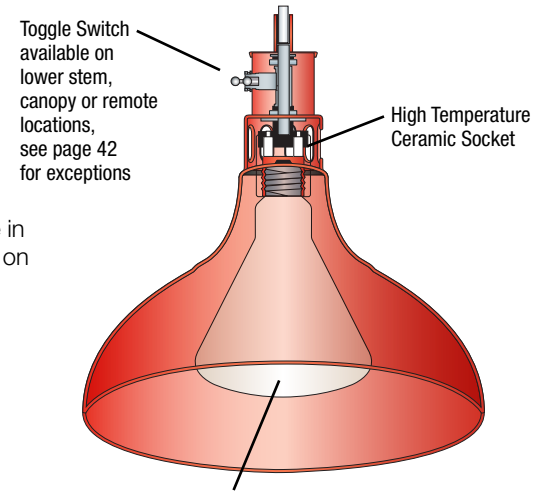
Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for any location, the range of lights are available with a selection of personalized choices: shade styles,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

NOTE: Decorative Lamps and Luminaires are non-returnable.

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

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

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

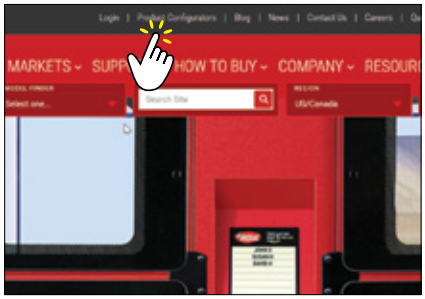


Bulbs for:
40W clear, coated (Luminaire or DLL models only, 240V)
250W DL clear, uncoated or coated

Build A Decorative Lamp

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

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



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

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

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

HOW TO BUILD A LAMP

DLH-775-CR

- DLH-775-CR
  - Decorative Lamp
  - High Wattage
  - Shade Style
  - Switch Type/Location
  - Mounting Style

Specify the following options when ordering:

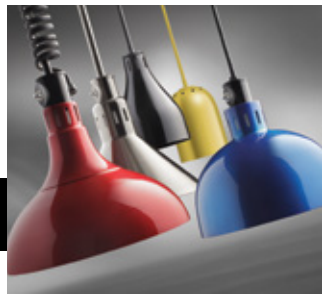
1	Electrical	DLH	(High Watt - 375 watt max)
2	Mounting Style	C	(Cord Mount)
3	Switch Location	R	(Remote Switch Location)
4	Shade Style	-775	(See Shade Style on page 42)
5	Shade Color	BBRASS	(Bright Brass Plated Finish)
6	Overall Length	2032 mm	(Overall Length) - Only C mounts and over 1829 mm

(Specify to the nearest inch – CL, CU, ASL, ASU, SL, SU 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 and List Price. In order to get exactly what you need in the least amount of time, have this handy when ordering your Hatco Decorative Lamp.



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

STEP 1: ELECTRICAL

Voltage 240V *(CE Mark available at*

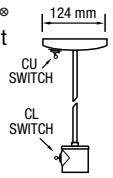
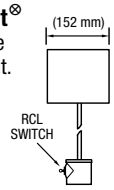
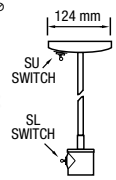
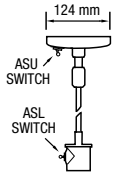
Wattage

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

STEP 2: MOUNTING STYLE

Mounting Style –

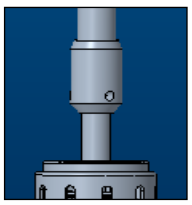
AS	Adjustable Stem mount (Limited height adjustment at install only, mount with rigid stem mount to canopy)
C	Cord (specify Cord Color)
RC	Retractable Cord (specify Cord Color)
S	Stem

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

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



DL-1600-RCL shown with Retractable Cord Mount.



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

D L x - x x x x - x x x

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

NOTE: Decorative Lamps and Luminaires are non-returnable.

Go to next page for Steps 3-4.

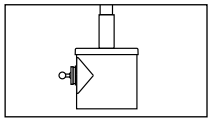
Build A Decorative Lamp Configurator Worksheet

Continued from page 41

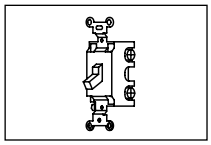


BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 3 AND 4
(To determine your total list price and model code, pick all your options - bulb not included)

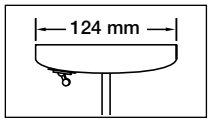
SWITCH LOCATIONS



L - Lower Switch
Not available on:
- **DLH** (high watt models)
- Not available for DL-2100, -2200, -2300 or -2400.



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

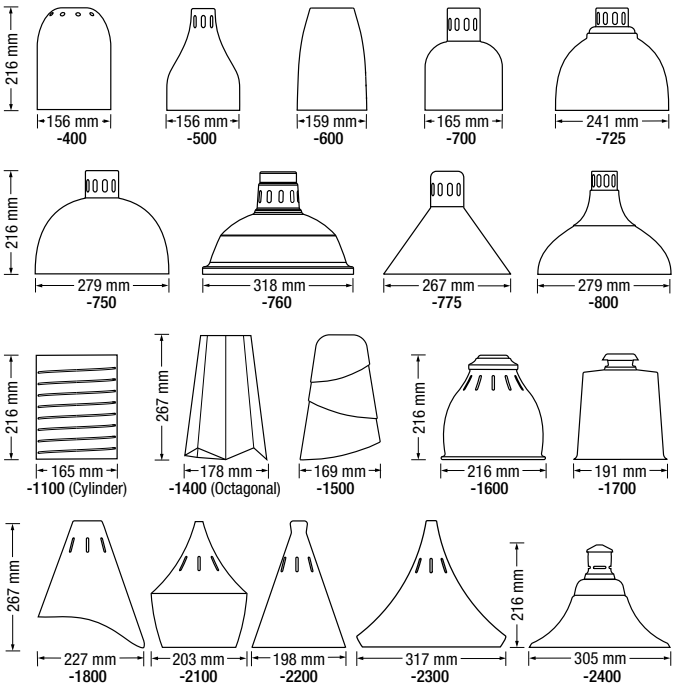


U - Upper Switch
Not available on
- **DLH** (high watt models)
- **RC Mount**

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)

SHADE STYLES (height and width shown)



STEP 4: SHADE STYLE

Shade Code	*Ship Weight (depending on components)*
-400	3-5 kg
-500	3-5 kg
-600	3-5 kg
-700	3-5 kg
-725	3-5 kg
-750	3-5 kg
-760	3-5 kg
-775	3-5 kg
-800	3-5 kg
-1100	3-5 kg
-1400	3-5 kg
-1500	3-5 kg
-1600	3-5 kg
-1700	3-5 kg
-1800	3-5 kg
-2100	3-5 kg
-2200	3-5 kg
-2300	3-5 kg
-2400	3-5 kg

Go to next page for Steps 5-6.

D L x - x x x x - x x x

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

NOTE: Decorative Lamps and Luminaires are non-returnable.

Build A Decorative Lamp Configurator Worksheet

Continued from page 42

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

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

STEP 5: SHADE AND CANOPY COLORS[®]

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

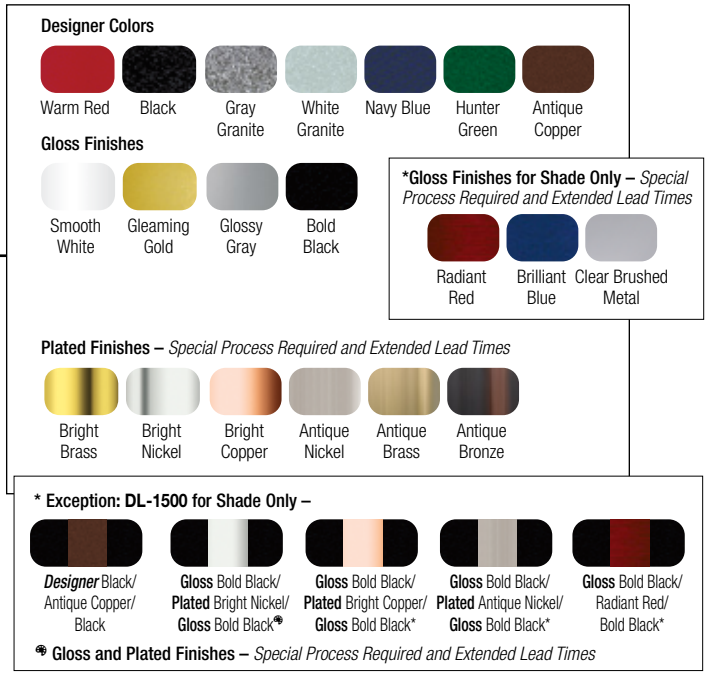
[®]***Gloss Finishes for Shade Only –*** *(must choose other finish for remainder of unit)* ***– Special Process Required and Extended Lead Times –***

RRED	Radiant Red
BBLUE	Brilliant Blue
CL-COAT	Clear Brushed Metal

Plated Finishes –
Special Process Required and Extended Lead Times –

BBRASS	Bright Brass
BNICKEL	Bright Nickel
BCOPPER	Bright Copper
ANICKEL	Antique Nickel
ABRASS	Antique Brass
ABRONZE	Antique Bronze

SHADE AND CANOPY COLORS



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

STEP 6: OVERALL LENGTH

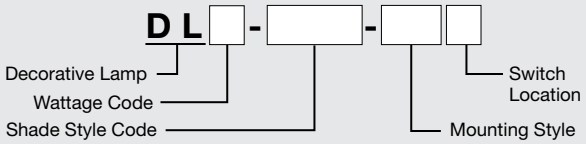
Overall Length – For C Mounts, from ceiling to bottom of lamp shade (specify exact length in whole numbers).

Up to 1829 mm
Greater than 1829 mm (C 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	**$**



NOTE: Decorative Lamps and Luminaires are non-returnable.

BULBS AND ACCESSORIES – PAGE 44



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

OPTIONS *(available at time of purchase only)*

DL-CORD-WHITE	White Cord (C=Cord, R=Retractable Mounts Only) (Black is standard)
Leads – For any Stem Mount or Adjustable Stem Mount unit, must specify Lead Length –	
LEADS5	305-1524 mm Extended Electrical Leads
LEADS10	1829-3048 mm Extended Electrical Leads
LEADS15	3353-4572 mm Extended Electrical Leads
LEADS20	4877-6096 mm Extended Electrical Leads

ACCESSORIES *(available for purchase at any time)*

DL-SWITCH-16AMP	16 Amp Lamp Toggle Switch
WHITE-CTD-240L	240 Volt, 40 Watt Clear Bulb, Coated (Luminaire models only)
WHITE-UCTD-240	240 Volt, 250 Watt Clear Bulb, Uncoated
WHITE-CTD-240	240 Volt, 250 Watt Clear Bulb, Coated

WHITE-CTD-240L



WHITE uncoated





WHITE coated

NOTE: Decorative Lamps and Luminaires are non-returnable.

Glo-Rite® Display Lights

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

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



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

GLO-RITE DISPLAY LIGHTS

Model	Voltage Single Phase	No. of Bulbs	Width	Watts	Approx. Ship Weight
HL-18	220 or 240	2	457 mm	120	3 kg
HL-24	220 or 240	2	610 mm	120	3 kg
HL-24-2	220 or 240	3	610 mm	180	3 kg
HL-30	220 or 240	2	762 mm	120	3 kg
HL-30-2	220 or 240	4	762 mm	240	4 kg
HL-36	220 or 240	3	914 mm	180	4 kg
HL-36-2	220 or 240	5	914 mm	300	4 kg
HL-42	220 or 240	3	1067 mm	180	5 kg
HL-42-2	220 or 240	6	1067 mm	360	5 kg
HL-48	220 or 240	4	1219 mm	240	5 kg
HL-48-2	220 or 240	7	1219 mm	420	5 kg
HL-54	220 or 240	4	1372 mm	240	5 kg
HL-54-2	220 or 240	8	1372 mm	480	6 kg
HL-60	220 or 240	5	1524 mm	300	6 kg
HL-60-2	220 or 240	9	1524 mm	540	6 kg
HL-66	220 or 240	5	1676 mm	300	6 kg
HL-66-2	220 or 240	10	1676 mm	600	7 kg
HL-72	220 or 240	6	1829 mm	360	7 kg
HL-72-2	220 or 240	10	1829 mm	600	10 kg

‡ **CE Mark available.**

All Display Light Models Feature:
Toggle Switch (max. 15 amps) Location: Chef's left side (unless otherwise specified).
Leads: 152 mm leads – server's right.
Dimensions: 76 D x 64 H mm.

OPTIONS (available at time of purchase only)

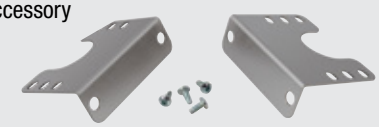
NO BULB	No Bulb
REM TOG	Remote Toggle Switch (max. 15 Amps)
Leads – Must specify Lead Length –	
LEADS5	305-1525 mm Extended Electrical Leads
LEADS10	1829-3048 mm Extended Electrical Leads
LEADS15	3352-4572 mm Extended Electrical Leads
LEADS20	4877-6096 mm Extended Electrical Leads

ACCESSORIES (available for purchase at any time)

HL-BRKT	Adjustable Angle Bracket
LED Bulbs (230V) –	
CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)

COLORS AND FINISHES – INSIDE BACK COVER

HL-BRKT Accessory



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



CLED-3000 and -4000 Accessory

H L - x x - 2

- Display Light
- Width (Inches)
- Extra Lamp Models

Glo-Rite® Curved Display Lights

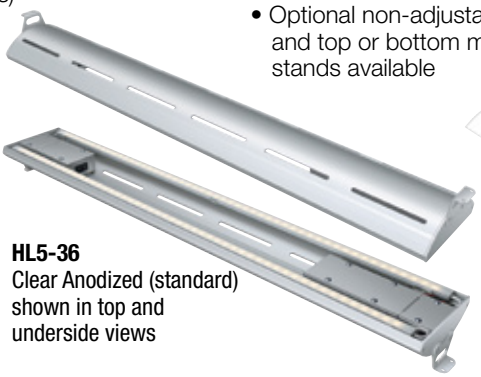
A stylish choice for illuminating your serving area. The Glo-Rite® Curved Display Light offers the highest light output that is ideal for illuminating food products with either a warm white light (3050K) or a cool or neutral white light (4100K).

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

- Features a patented curved housing design with energy efficient dual LED lights across the display lamp that provide longer performance and energy savings (compared to standard incandescent bulbs)
- Lengths available from 457-1829 mm in 152 mm increments
- Field replaceable dual LED lights
- Matches the Hatco line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look
- Angle brackets and 152 mm LED leads are standard
- Optional non-adjustable tubular stands and top or bottom mounting stands available

GLO-RITE® CURVED DISPLAY LIGHTS

Model	Width	Voltage Single Phase	Watts	Ship Weight
HL5-18	457 mm	220 or 240	4.3	4 kg
HL5-24	610 mm	220 or 240	5.9	6 kg
HL5-30	762 mm	220 or 240	7.6	6 kg
HL5-36	914 mm	220 or 240	9.2	6 kg
HL5-42	1067 mm	220 or 240	10.8	6 kg
HL5-48	1219 mm	220 or 240	12.4	7 kg
HL5-54	1372 mm	220 or 240	14.0	8 kg
HL5-60	1524 mm	220 or 240	15.7	8 kg
HL5-66	1676 mm	220 or 240	17.3	9 kg
HL5-72	1829 mm	220 or 240	18.9	9 kg



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



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

All Curved Display Light Models Feature:

Voltage: 220-240, single phase.
Models Shipped with: End panels, angle brackets with rocker switch under unit on power side.
Leads: 152 mm leads - on power side.
Dimensions: 457 mm-1829 mm W x 152 mm D x 77 mm H (height includes standard angle bracket).

OPTIONS *(available at time of purchase only)*

Non-Adjustable Anodized Stands – Clear Anodized Standard

Side Mount Leg –

SNTL5-10T,-12T	Top mount installation (specify 254 mm or 305 mm clearance)
SNTL5-14T,-16T	Top mount installation (specify 356 mm or 406 mm clearance)
SNTL5-10B,-12B	Bottom mount installation (specify 254 mm or 305 mm clearance)
SNTL5-14B,-16B	Bottom mount installation (specify 356 mm or 406 mm clearance)

Bottom Mount Leg –

NTL5-10, -12	Bottom mount installation (specify 254 mm or 305 mm clearance)
NTL5-14, -16	Bottom mount installation (specify 356 mm or 406 mm clearance)
NTL5-PAINT	*Designer* color or Gloss Finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –

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

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

LED Leads (must specify LED Lead Length) –

HL5-LEAD5	1524 mm total LED Lead Length (includes a 914 mm conduit)
HL5-LEAD6	1829 mm total LED Lead Length (includes a 914 mm conduit)
HL5-LEAD7	2134 mm total LED Lead Length (includes a 914 mm conduit)
HL5-LEAD8	2438 mm total LED Lead Length (includes a 914 mm conduit)
HL5-LEAD9	2743 mm total LED Lead Length (includes a 914 mm conduit)
HL5-LEAD10	3048 mm total LED Lead Length (includes a 914 mm conduit)
HL5-CORD	1829 mm Cord with Plug (Schuko 7/7, BS-1363)

LED Light –

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

ACCESSORIES *(available for purchase at any time)*

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

With Black Anodized Hardware –

SG5-18-BA	Sneeze Guard fits 457 mm HL5-18 model
SG5-24-BA	Sneeze Guard fits 610 mm HL5-24 model
SG5-30-BA	Sneeze Guard fits 762 mm HL5-30 model
SG5-36-BA	Sneeze Guard fits 915 mm HL5-36 model
SG5-42-BA	Sneeze Guard fits 1067 mm HL5-42 model
SG5-48-BA	Sneeze Guard fits 1219 mm HL5-48 model
SG5-54-BA	Sneeze Guard fits 1372 mm HL5-54 model
SG5-60-BA	Sneeze Guard fits 1524 mm HL5-60 model
SG5-66-BA	Sneeze Guard fits 1676 mm HL5-66 model
SG5-72-BA	Sneeze Guard fits 1829 mm HL5-72 model

With Clear Anodized Hardware –

SG5-18-CA	Sneeze Guard fits 457 mm HL5-18 model
SG5-24-CA	Sneeze Guard fits 610 mm HL5-24 model
SG5-30-CA	Sneeze Guard fits 762 mm HL5-30 model
SG5-36-CA	Sneeze Guard fits 915 mm HL5-36 model
SG5-42-CA	Sneeze Guard fits 1067 mm HL5-42 model
SG5-48-CA	Sneeze Guard fits 1219 mm HL5-48 model
SG5-54-CA	Sneeze Guard fits 1372 mm HL5-54 model
SG5-60-CA	Sneeze Guard fits 1524 mm HL5-60 model
SG5-66-CA	Sneeze Guard fits 1676 mm HL5-66 model
SG5-72-CA	Sneeze Guard fits 1829 mm HL5-72 model

H L 5 - x x
Glo-Rite Curved Display Light Aluminum Housing — Width (Inches)

COLORS AND FINISHES – INSIDE BACK COVER

Hatco® Flav-R-Shield® Sneeze Guards

People who serve, products that solve.®



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

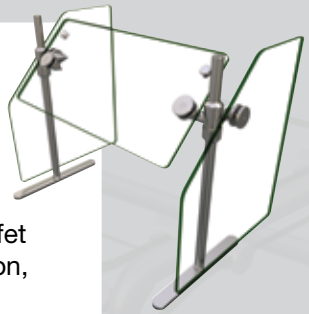
Not only can you design the perfect sneeze guard to meet your needs (via our online configurator), but you can also integrate one of Hatco's signature strip heater or lights to showcase your offering.

A clear win for safety

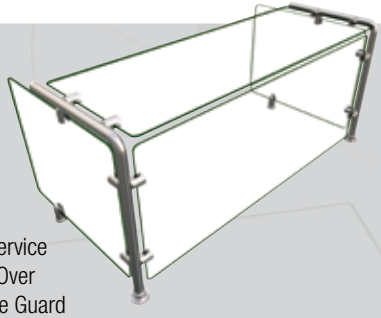
Protect food without affecting visibility

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

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



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



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



Portable Adjustable Sneeze Guard Model **ALLIN1**



Full-Service Sneeze Guard Model **EP5**

Configure it!

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

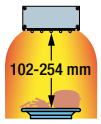
Strip Heaters



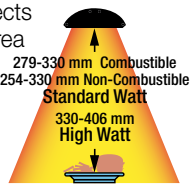
Ordering Instructions – Watch *How To Order A Hatco Strip Heater* on Hatco's website under Resources, Video Library

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

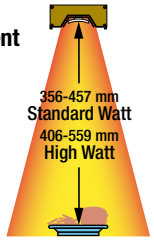
NARROW CLEARANCE
Infra-Black®
- Provides a very even and thermostatically controlled heat source
- For applications where the distance from the heat source to the target is narrow

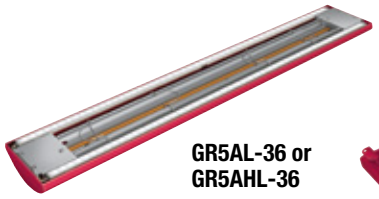


STANDARD CLEARANCE
Infrared Metal Sheathed Element:
- Pre-focused heat pattern directs infrared heat to the holding area
- Uniform heat distribution
- Energy efficient
- A wide variety of sizes and features available
- Our most popular solution



HIGH CLEARANCE
Ultra-Glo® Durable Ceramic Element
- Stronger, more intense heat source
- For applications where there is a greater distance between the heat source and target surface
- Ideal for French fry station applications





GR5AL-36 or GR5AHL-36



GR5A-36 or GR5AH-36

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

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



GRA-72 or GRAH-72



GRA-72D or GRAH-72D



GRAL-72 or GRAHL-72



GRAL-72D or GRAHL-72D

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

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

GR-36 or GRH-36



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

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

GRN-24 GRNH-24

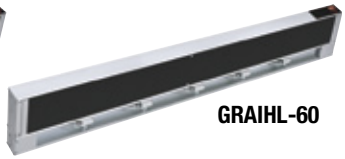


Glo-Ray® Narrow Infrared Strip Heaters: *(page 60-61)*

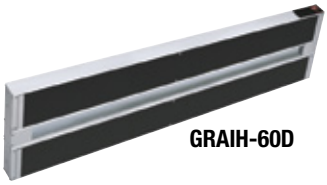
1. Choose a length
2. Standard or high watt
3. Voltage: 220 or 240
4. Choose control option, remote installation is recommended. Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of the warmers is less than the rating for the RMB2. Control wires exit from the attached control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

Ordering Instructions *continued*


GRAIH-60


GRAIHL-60


GRAIHL-60D


GRAIH-60D

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

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


GR2A-36 or **GR2AH-36**


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


GR2AL-36 or **GR2AHL-36**


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

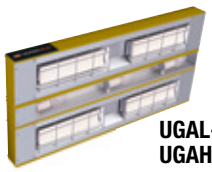
Glo-Ray® *Designer* Infrared Strip Heaters: *(pages 65-70)*

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 220, 240
6. Choose control option, remote installation only Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of the warmers is less than the rating for the RMB2. Control wires exit from the attached control box. If no control box is supplied, they exit from side of the unit.
7. Choose inset panel and corner cap color
8. Select Non-adjustable Stand Length (optional Overhead Mount sho wn)


UGA-36 or **UGAH-36**


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


UGAL-36 or **UGAHL-36**

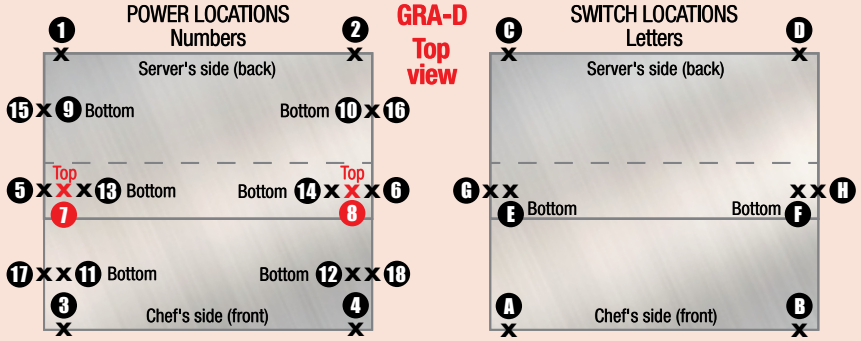

UGAL-36D or **UGAHL-36D**

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

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

Power and Switch Location

Each Strip Heater has specific Power and Switch locations (sample below). For information on other models, visit the *Document Library* under *Resources* on *hatcocorp.com*, 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 conjuction with the optional legs supplied by Hatco. Note: Maximum of 3 circuits down the leg. **SWITCH:** *Letters* indicate the potential control locations.

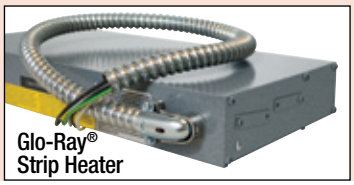
NOTE: Remote controls are available and recommended.

Typical Conduit Connection

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

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

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


Glo-Ray® Strip Heater

Glo-Ray® Curved Infrared Strip Heaters

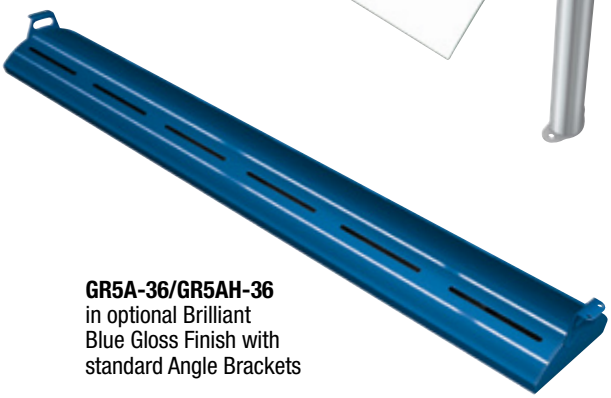
This stylish, patented design, based on our signature Glo-Ray Strip Heaters, is the perfect solution for your front-of the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below.

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

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



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



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

GLO-RAY CURVED INFRARED STRIP HEATERS

Model	Width	Watts 220-230V✓	Watts 230-240V◪	Approx. Ship Weight
Standard Watt				
GR5A-18	457 mm	250-273	230-250	5 kg
GR5A-24	610 mm	350-383	321-350	5 kg
GR5A-30	762 mm	450-492	413-450	6 kg
GR5A-36	914 mm	575-628	528-575	6 kg
GR5A-42	1067 mm	675-738	620-675	6 kg
GR5A-48	1219 mm	800-874	735-800	7 kg
GR5A-54	1372 mm	925-1011	850-925	8 kg
GR5A-60	1524 mm	1050-1148	964-1050	10 kg
GR5A-66	1676 mm	1160-1268	1065-1160	12 kg
GR5A-72	1829 mm	1275-1394	1171-1275	12 kg
High Watt				
GR5AH-18	457 mm	350-383	321-350	5 kg
GR5AH-24	610 mm	500-546	459-500	5 kg
GR5AH-30	762 mm	650-710	597-650	6 kg
GR5AH-36	914 mm	800-874	735-800	6 kg
GR5AH-42	1067 mm	950-1038	872-950	6 kg
GR5AH-48	1219 mm	1100-1202	1010-1100	7 kg
GR5AH-54	1372 mm	1250-1366	1148-1250	8 kg
GR5AH-60	1524 mm	1400-1530	1286-1400	10 kg
GR5AH-66	1676 mm	1560-1705	1433-1560	12 kg
GR5AH-72	1829 mm	1725-1885	1584-1725	12 kg

✓ Uses 220V element.
◪ Uses 240V element.
○ Does not include Remote Control Enclosure (RMB), see manual.

All Glo-Ray Curved Infrared Models Feature:
Leads: 915 mm conduit, 1524 mm Power Leads.
Angle Brackets: Provides 25 mm clearance between Strip Heater and overshelf.
Dimensions: 457-1829 mm W x 153 mm D x 51 mm H.

OPTIONS AND ACCESSORIES - PAGE 53

GR 5 A H - xx
- GR: Glo-Ray
- 5: Curved
- A: Aluminum Housing
- H: H = High Watt, No Character = Standard Watt
- xx: Width (inches)

Glo-Ray® Curved Infrared Strip Heaters with LED Lights

Hatco's Glo-Ray Curved Infrared Strip Heaters with LED Lights feature a patented housing design that is low-profile, elliptical-shaped and stylish, the ideal solution for front-of-the-house applications where heat and/or lights are needed.

It can operate with just the dual LED lights; or the dual LED lights can be used simultaneously with the infrared emitter to provide the perfect balance of light and heat.

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



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

GLO-RAY CURVED INFRARED STRIP HEATERS with LED LIGHTS

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

✓ Uses 220V element.
Uses 240V element.



Optional Sneeze Guard with black Anodized hardware

RECOMMENDED LIGHT USAGE

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

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

All Glo-Ray Curved Infrared Models with LED Lights Feature:
Switch Location: Remote Control Enclosure with Electronic Infinite Control and power On/Off switch (controls lights and heat) included.
Leads: 914 mm conduit, 1524 mm Power Leads, 1981 mm LED Leads.
Standard LED lead length is 457 mm longer than Power Lead length.
Angle Brackets: Provides 25 mm clearance between strip heater and overshelf.
Dimensions: 457-1829 mm W x 153 mm D x 51 mm H.
Control Box Dimensions: 180 W x 140 mm H.
Cut Out Dim.: 257 W x 159 D x 121 mm H.

OPTIONS AND ACCESSORIES - PAGE 53

GR 5 A H L - xx
- GR: Glo-Ray
- 5: Curved
- A: Aluminum Housing
- H: H = High Wattage; No Character = Standard Wattage
- L: L = Lights, No Character = No Lights
- xx: Width (inches)

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 - attach to counter

NTL5-10, -12	Specify 254 or 305 mm clearance
NTL5-14, -16	Specify 356 or 407 mm clearance

Side mount leg for bottom mount installation

SNTL5-10B, -12B	Specify 254 or 305 mm clearance
SNTL5-14B, -16B	Specify 356 or 406 mm clearance

Side mount leg for top mount installation

SNTL5-10T, -12T	Specify 254 or 305 mm clearance
SNTL5-14T, -16T	Specify 356 or 406 mm clearance

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

GR5AL-NW	GR5A(H)L models only –Neutral (Cool) White LED)
GR5AL-WW/NW	GR5A(H)L models only – Dual Warm/Neutral (Cool) White LED
GR5AL-OPP	GR5A(H)L models only – Power and LED wiring exit opposite ends of unit (Same end is the Standard offering) – Must specify Power Lead length and LED Lead length required –

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

GR5A-LEADS10	1829-3048 mm total Power Lead length
GR5A-LEADS15	3353-4572 mm total Power Lead length

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

GR5AL-LEADS10	1829-3048 mm total power Lead length
GR5AL-LEADS15	3353-4572 mm total power Lead length

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

LED-LEADS10	3505 mm total LED Lead length
LED-LEADS15	5029 mm total LED Lead length
LED-LEADS20	6553 mm total LED Lead length

NO CONTROL	GR5A(H) only - no control included, requires selection of RMB2-xx control, see page 76
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 Control Enclosure (available in *Designer* Colors or Gloss Finishes) Non-standard colors are non-returnable – Clear Anodized Standard – Please see manual for more information –

ACCESSORIES *(available for purchase at any time)*

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

With Black Anodized hardware

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

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

Glo-Ray® Aluminum Infrared Strip Heaters

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

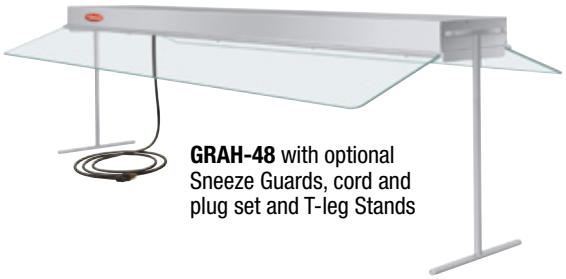
- Ensures maximum flavor, safety and holding time
- Even heat distribution – no "cold spots"
- Sturdy extruded aluminum housings do not sag, from 457 to 3658 mm
- Available in Stainless Steel housing 457 to 2438 mm
- Reflector does not blacken, maintaining a consistent heat pattern
- Heavy-duty insulation minimizes heat loss
- Protective reinforced wire guard supports heating element without affecting heat distribution
- Optional Sneeze Guards (excludes Stainless Steel models)
- Available with shatter-resistant incandescent lights (not available for Stainless Steel models)
- Additional reflector styles and lower wattage elements available, consult factory for more information

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

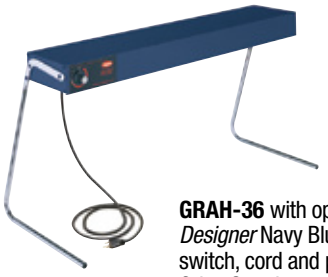
GLO-RAY ALUMINUM INFRARED STRIP HEATERS

Model	Width	Watts	Approx. Ship Weight
Standard Watt			
GRA-18	457 mm	250	3 kg
GRA-24	610 mm	350	3 kg
GRA-30	762 mm	450	4 kg
GRA-36	914 mm	575	4 kg
GRA-42	1067 mm	675	5 kg
GRA-48	1219 mm	800	5 kg
GRA-54	1372 mm	925	6 kg
GRA-60	1524 mm	1050	6 kg
GRA-66	1676 mm	1160	7 kg
GRA-72	1829 mm	1275	8 kg
GRA-84	2134 mm	1500	9 kg
GRA-96	2438 mm	1725	10 kg
GRA-108	2743 mm	1850	10 kg
GRA-120	3048 mm	2100	12 kg
GRA-132	3353 mm	2320	14 kg
GRA-144	3658 mm	2550	15 kg
High Watt			
GRAH-18	457 mm	350	3 kg
GRAH-24	610 mm	500	4 kg
GRAH-30	762 mm	660	4 kg
GRAH-36	914 mm	800	4 kg
GRAH-42	1067 mm	950	5 kg
GRAH-48	1219 mm	1100	5 kg
GRAH-54	1372 mm	1250	6 kg
GRAH-60	1524 mm	1400	6 kg
GRAH-66	1676 mm	1560	7 kg
GRAH-72	1829 mm	1725	8 kg
GRAH-84	2134 mm	2050	9 kg
GRAH-96	2438 mm	2400	10 kg
GRAH-108	2743 mm	2500	10 kg
GRAH-120	3048 mm	2800	12 kg
GRAH-132	3353 mm	3120	14 kg
GRAH-144	3658 mm	3450	15 kg

‡ **Available with CE Mark. Models GRA(H) -18 through -96 only.**



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



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

All Glo-Ray Aluminum Infrared Models Feature:
Voltage: 220 or 240 volt, single phase.
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Leads: 152 mm leads – server's right.
Dimensions: 457-3658 W x 152 D x 64 H mm.

OPTIONS AND ACCESSORIES – PAGE 56
RECOMMENDED MOUNTING HEIGHTS – PAGE 74

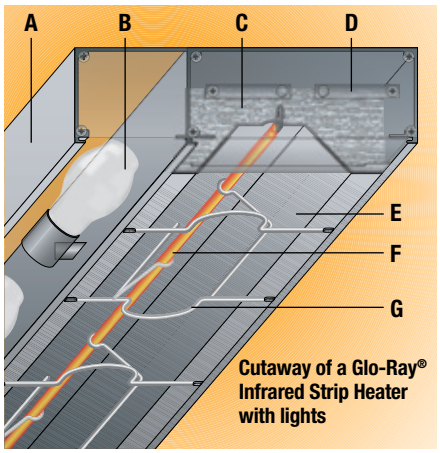
GR A H - xx
Glo-Ray
Aluminum Housing
H = High Wattage
No Character = Standard Wattage
Width (inches)

Glo-Ray® Aluminum Infrared Strip Heaters

continued



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 457 up to 3658 mm in 153 mm increments. Stainless Steel units available as single units without lights, up to 2438 mm in width

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

C Heavy-duty insulation minimizes heat loss

D Standard hanger tabs are provided

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

F Long life metal-sheathed heating element

G Protective wire guard supports heating element without affecting heat distribution

GLO-RAY ALUMINUM INFRARED STRIP HEATERS with LIGHTS

Model	No. of Bulbs	Width	Watts	Approx. Ship Weight
Standard Watt				
GRAL-18	2	457 mm	370	4 kg
GRAL-24	2	610 mm	470	5 kg
GRAL-30	2	762 mm	570	5 kg
GRAL-36	3	914 mm	755	6 kg
GRAL-42	3	1067 mm	855	7 kg
GRAL-48	4	1219 mm	1040	8 kg
GRAL-54	4	1372 mm	1165	9 kg
GRAL-60	5	1524 mm	1350	10 kg
GRAL-66	5	1676 mm	1460	10 kg
GRAL-72	6	1829 mm	1635	11 kg
GRAL-84	7	2134 mm	1920	13 kg
GRAL-96	8	2438 mm	2205	15 kg
GRAL-108	9	2743 mm	2390	16 kg
GRAL-120	10	3048 mm	2700	18 kg
GRAL-132	11	3353 mm	2980	20 kg
GRAL-144	12	3658 mm	3270	22 kg
High Watt				
GRAHL-18	2	457 mm	470	4 kg
GRAHL-24	2	610 mm	620	5 kg
GRAHL-30	2	762 mm	780	5 kg
GRAHL-36	3	914 mm	980	6 kg
GRAHL-42	3	1067 mm	1130	7 kg
GRAHL-48	4	1219 mm	1340	8 kg
GRAHL-54	4	1372 mm	1490	9 kg
GRAHL-60	5	1524 mm	1700	10 kg
GRAHL-66	5	1676 mm	1860	10 kg
GRAHL-72	6	1829 mm	2085	15 kg
GRAHL-84	7	2134 mm	2470	13 kg
GRAHL-96	8	2438 mm	2880	24 kg
GRAHL-108	9	2743 mm	3040	16 kg
GRAHL-120	10	3048 mm	3400	18 kg
GRAHL-132	11	3353 mm	3780	20 kg
GRAHL-144	12	3658 mm	4170	22 kg

‡ **Available with CE Mark. Models GRA(H)L -18 through -96 only.**

All Glo-Ray Aluminum Infrared Models with Lights Feature:
Voltage: 220 or 240, single phase.
Toggle Switch (max. 15 Amps) Location: Chef's left side – light side (unless otherwise specified).
Leads: 152 mm leads – server's right.
Dimensions: 457-3658 W x 229 D x 64 H mm

OPTIONS AND ACCESSORIES – PAGE 56
RECOMMENDED MOUNTING HEIGHTS – PAGE 74

GLO-RAY STAINLESS STEEL INFRARED STRIP HEATERS

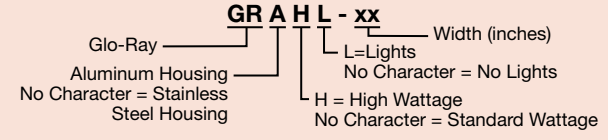
Model	Width	Watts	Approx. Ship Weight
Standard Watt			
GR-18	457 mm	250	3 kg
GR-24	610 mm	350	3 kg
GR-36	914 mm	575	5 kg
GR-48	1219 mm	800	5 kg
GR-60	1524 mm	1050	7 kg
GR-72	1829 mm	1275	9 kg
GR-96	2438 mm	1725	12 kg
High Watt			
GRH-18	457 mm	350	4 kg
GRH-24	610 mm	500	3 kg
GRH-36	914 mm	800	5 kg
GRH-48	1219 mm	1100	6 kg
GRH-60	1524 mm	1400	7 kg
GRH-72	1829 mm	1725	9 kg
GRH-96	2438 mm	2400	12 kg

‡ **Available with CE Mark. Models GR, GRH -18 through -72 only.**

All Glo-Ray Stainless Steel Infrared Models Feature:
Voltage: 220 or 240 volt, single phase.
Toggle Switch (max. 15 Amps) Location: Chef's left side.
Leads: 152 mm leads – server's right.
Dimensions: 610-2438 W x 152 D x 70 H mm.

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

Contact factory for stainless marine applications.



OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –	
COLOR-6	152 mm Housing for GRA and GRAH models (color selection below)
COLOR-9	229 mm 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 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –	
GLOSS-6	152 mm Housing for GRA and GRAH models (Gloss Finish selection below)
GLOSS-9	229 mm Housing for GRAL and GRAHL models (Gloss 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 – Extend beyond Standard 152 mm pigtail leads (must specify lead length) –	
LEADS5	305-1525 mm extended Electrical Leads
LEADS10	1829-3048 mm extended Electrical Leads
LEADS15	3352-4572 mm extended Electrical Leads
LEADS20	4877-6096 mm extended Electrical Leads
Sneeze Guards	
9.375BP1	238 mm Sneeze Guard - one side
9.375BP2	238 mm Sneeze Guard - two sides
14BP1	356 mm Sneeze Guard - one side
14BP2	356 mm Sneeze Guard - two sides
NO BULB	No bulb option (GRAL, GRAHL models only)
LIGHTS-ADD'L	Extra Lamps – Installed – max. two per 305 mm less one – one per 305 mm is Standard
3 ANEAL REFL	Bright Annealed Reflector for lights
NO CONTROL	No control included – (GRA, GRAH, GRAL, GR, GRH models only) Requires selection of RMB2-xx control **(see page 76)**
Infinite Control (REMOTE CONTROL ENCLOSURE RECOMMENDED) Consult factory if rating of element exceeds 12.2 Amps –	
BLT INF	Built-in (max. of 12.2 Amps) Remote installation recommended
REM INF	Remote Infinite Switches in lieu of Toggle (max. 12.2 Amps)
RMB	Remote Control Enclosure available in *Designer* Colors and Gloss Finishes – Non-standard colors are non-returnable – Cear Anodized Standard –
Stands	
ATL	Adjustable Tubular Stands 254-356 mm – not available in *Designer* Colors – Not available with cord
NTL-10, -12	Non-Adjustable Tubular Stands specify 254 or 305 mm clearance – Not available in *Designer* Colors – Not available with cord
NTL-14, -16	Non-Adjustable Tubular Stands – specify 356 or 406 mm clearance – Not available with cord
NTL-PAINT	*Designer* Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –
CL-LOW	C-Leg Stand (standard Watt) – 254 mm clearance – for models up to 1829 mm
CL-HIGH	C-Leg Stand (High Watt) – 343 mm clearance – for models up to 1829 mm
TL-10	T-Leg Stand (standard Watt) 254 mm clearance – for models up to 1829 mm
TL-13	T-Leg Stand 343 mm clearance – for models up to 1829 mm
TL-16	T-Leg Stand 406 mm clearance – for models up to 1829 mm
TL-18	T-Leg Stand 457 mm clearance – for models up to 1829 mm
CAP-EX	Attached 1829 mm Cord and Plug Set on models up to 2438 mm

ACCESSORIES *(available for purchase at any time)*

ADJ ANGLE	Adjustable Angle Brackets (GRA, GRAH models only)
ADJ ANGLE7	178 mm tall Adjustable Angle Bracket
CHAIN 1	Chain Suspension
GR-ANGLE	Adjustable Angle Brackets (GR and GRH models only)
Chef LED 230V adjustable bulb – GRAL-xx, GRAHL-xx models only, all voltages – bulbs must be rotated down –	
	GRAHL-xx requires pass-through usage only and unit must be 254 mm or higher from surface – **CLED-3000-230** Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

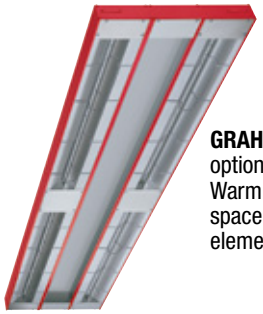


CLED-3000 and -4000 Accessory

Glo-Ray® Aluminum Dual Infrared Strip Heaters

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

- Ensures maximum flavor, safety and holding time
- Provides even heat distribution – no "cold spots"
- Sturdy extruded aluminum housings that do not sag, from 457 to 3658 mm
- Long life metal sheathed heating elements
- Reflector does not blacken, maintaining a consistent heat pattern
- Reinforced, protective wire guard supports heating element without affecting heat distribution
- 76 or 152 mm spacer available
- Heavy-duty insulation minimizes heat loss
- Additional reflector styles and lower wattage elements available, consult factory for more information



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



GRAH-36D with standard 76 mm spacer

GLO-RAY ALUMINUM DUAL INFRARED STRIP HEATERS

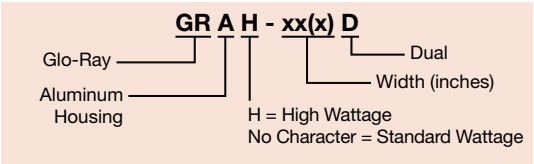
Model	Width	Watts	Approx. Ship Weight
Standard Watt			
GRA-18D	457 mm	500	6 kg
GRA-24D	610 mm	700	7 kg
GRA-30D	762 mm	900	8 kg
GRA-36D	914 mm	1150	10 kg
GRA-42D	1067 mm	1350	10 kg
GRA-48D	1219 mm	1600	12 kg
GRA-54D	1372 mm	1850	14 kg
GRA-60D	1524 mm	2100	16 kg
GRA-66D	1676 mm	2320	16 kg
GRA-72D	1829 mm	2550	16 kg
GRA-84D	2134 mm	3000	23 kg
GRA-96D	2438 mm	3450	24 kg
GRA-108D	2743 mm	3700	27 kg
GRA-120D	3048 mm	4200	30 kg
GRA-132D⊙	3353 mm	4640	34 kg
GRA-144D	3658 mm	5100	37 kg
High Watt			
GRAH-18D	457 mm	700	6 kg
GRAH-24D	610 mm	1000	7 kg
GRAH-30D	762 mm	1320	8 kg
GRAH-36D	914 mm	1600	9 kg
GRAH-42D	1067 mm	1900	11 kg
GRAH-48D	1219 mm	2200	12 kg
GRAH-54D	1372 mm	2500	14 kg
GRAH-60D	1524 mm	2800	15 kg
GRAH-66D	1676 mm	3120	17 kg
GRAH-72D⊙	1829 mm	3450	16 kg
GRAH-84D⊙	2134 mm	4100	23 kg
GRAH-96D⊙	2438 mm	4800	24 kg
GRAH-108D	2743 mm	5000	27 kg
GRAH-120D⊙	3048 mm	5600	30 kg
GRAH-132D	3353 mm	6240	34 kg
GRAH-144D	3658 mm	6900	37 kg

⊙ Available with RMB or remote switch only, consult factory.

‡ **Available with CE Mark.**
GRA(H)-18D through -96D available with CE mark.
GRA-96D in 220-230V requires Remote Control Enclosure (RMB)
GRAH-72D through-96D in 220-230V and 230-240V require Remote Control Enclosure (RMB), see page 76.

All Glo-Ray Aluminum Dual Infrared Models Feature:
Voltage: 220 or 240, single phase.
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Leads: 152 mm leads – server's right.
Dimensions: with 76 mm Spacer (standard): 457-3658 W x 381 D x 64 H mm.
with 152 mm Spacer: 457-3658 W x 457 D x 64 H mm.

OPTIONS AND ACCESSORIES – PAGE 59
RECOMMENDED MOUNTING HEIGHTS – PAGE 74



A Shown with optional shatter-resistant incandescent lights

B Sturdy extruded aluminum housings that do not sag, from 457 up to 3658 mm

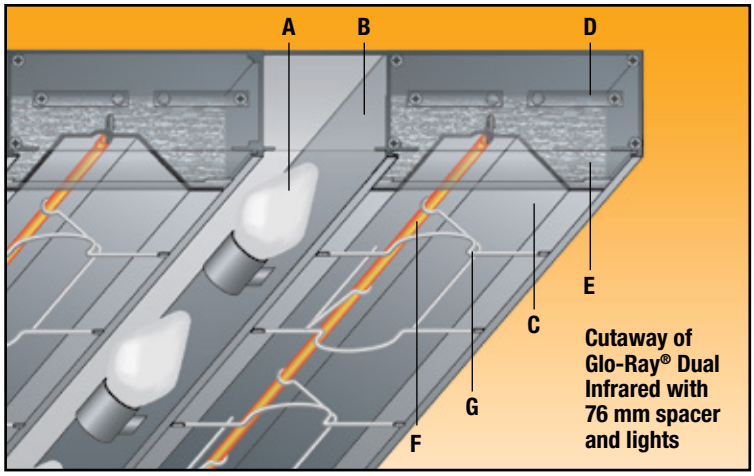
C Reflector does not blacken, maintaining a consistent heat pattern

D Standard hanger tab is provided for under shelf or chain installation

E Heavy-duty insulation minimizes heat loss

F Long life metal-sheathed heating element

G Protective wire guard supports heating element without affecting heat distribution



Cutaway of Glo-Ray® Dual Infrared with 76 mm spacer and lights

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

GLO-RAY ALUMINUM DUAL INFRARED STRIP HEATERS with LIGHTS

Model	No. of Bulbs	Width	Watts 220V	Watts 240V	Approx. Ship Weight
Standard Watt					
GRAL-18D	2	457 mm	601	620	6 kg
GRAL-24D	2	610 mm	801	820	7 kg
GRAL-30D	2	762 mm	915	1020	9 kg
GRAL-36D	3	914 mm	1301	1330	10 kg
GRAL-42D	3	1067 mm	1501	1530	11 kg
GRAL-48D	4	1219 mm	1802	1840	13 kg
GRAL-54D	4	1372 mm	2052	2090	15 kg
GRAL-60D	5	1524 mm	2352	2400	16 kg
GRAL-66D	5	1676 mm	2572	2620	18 kg
GRAL-72D	6	1829 mm	2853	2910	19 kg
GRAL-84D	7	2134 mm	3353	3420	23 kg
GRAL-96D	8	2438 mm	3853	3930	24 kg
GRAL-108D	9	2743 mm	4154	4240	29 kg
GRAL-120D	10	3048 mm	4704	4800	33 kg
GRAL-132D	11	3353 mm	5195	5300	36 kg
GRAL-144D	12	3658 mm	5705	5820	39 kg
High Watt					
GRAHL-18D	2	457 mm	801	820	6 kg
GRAHL-24D	2	610 mm	1101	1120	7 kg
GRAHL-30D	2	762 mm	1421	1440	9 kg
GRAHL-36D	3	914 mm	1751	1780	10 kg
GRAHL-42D	3	1067 mm	2051	2080	11 kg
GRAHL-48D	4	1219 mm	2402	2440	14 kg
GRAHL-54D	4	1372 mm	2702	2740	15 kg
GRAHL-60D	5	1524 mm	3052	3100	17 kg
GRAHL-66D	5	1676 mm	3372	3420	17 kg
GRAHL-72D	6	1829 mm	3753	3810	19 kg
GRAHL-84D	7	2134 mm	4453	4520	23 kg
GRAHL-96D	8	2438 mm	5203	5280	24 kg
GRAHL-108Dπ	9	2743 mm	5454	5540	29 kg
GRAHL-120Dπ	10	3048 mm	6104	6200	33 kg
GRAHL-132Dπ	11	3353 mm	6795	6900	36 kg
GRAHL-144Dπ	12	3658 mm	7505	7620	39 kg

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

π Available with RMB or remote switch only, consult factory for additional charges.

All Glo-Ray Aluminum Dual Infrared Models with Lights Feature:
Voltage: 220 or 240, single phase.
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Leads: 152 mm leads – server's right.
Dimensions: with 76 mm Spacer (standard): 381 D x 64 H mm.
with 152 mm Spacer: 457 D x 64 H mm.

OPTIONS AND ACCESSORIES – PAGE 59
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GR A H L - xx(x) D
Glo-Ray
Aluminum Housing
H = High Watt
No Character = Standard Watt
Incandescent Light
Width (inches)
Dual Elements



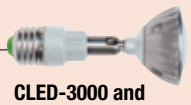
A series of **GRAH-60D**

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –	
COLOR-15, -18	381 mm and 457 mm housings for GRA, GRAH, GRAL and GRAHL Dual models **RED** Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper **BLACK** Black **WHITE** White Granite **GREEN** Hunter Green
Gloss Finishes, aluminum models 457-3658 mm – Non-standard colors are non-returnable – Clear Anodized Standard –	
GLOSS-15, -18	381 mm and 457 mm housings for GRA, GRAH, GRAL and GRAHL Dual models **RRED** Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black **GGOLD** Gleaming Gold **BBLUE** Brilliant Blue
IND. LGT	Indicator Light (remote only)
Power Leads – Must specify lead length –	
LEADS5	305-1525 mm extended Electrical Leads
LEADS10	1829-3048 mm extended Electrical Leads
LEADS15	3352-4572 mm extended Electrical Leads
LEADS20	4877-6096 mm extended Electrical Leads
Sneeze Guards	
9.375BP1	238 mm Sneeze Guard - one side
9.375BP2	238 mm Sneeze Guard - two sides
14BP1	356 mm Sneeze Guard - one side
14BP2	356 mm Sneeze Guard, - two sides
NO BULB	No bulb option (GRAL-xxD, GRAHL-xxD models only)
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per 305 mm less one) – one per 305 mm is Standard
3 ANEAL REFL	Bright Annealed Reflector for lights with 76 mm Spacer
6 ANEAL REFL	Bright Annealed Reflector for lights with 152 mm Spacer
NO CONTROL	No control included – Requires selection of RMB2-xx control **(see page 76)**
REM INF	Remote Infinite Control – max. of 12.2 Amps – (CE requires Remote Control Enclosure)
RMB	Remote Control Enclosure available in *Designer* Colors and Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –
RMB-ATT	Factory attaches control box to Strip Heater (GRA, GRAH, GRAL and GRAHL Dual models only) – for CE only Must select RMB on page 76 and add cost
Stands	
ATL-D	Adjustable Tubular Stands 254-356 mm (not available in *Designer* Colors)
NTL-10-D, 12-D	Non-Adjustable Tubular Stands (specify 254 or 305 mm clearance)
NTL-14-D, 16-D	Non-Adjustable Tubular Stands (specify 356 or 406 mm clearance)
NTL-PAINT-D	*Designer* Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable

ACCESSORIES *(available for purchase at any time)*

ADJ ANGLE-D	Adjustable Angle Brackets for Dual models (see page 75 for illustration)
ADJ ANGLE7-D	178 mm tall Adjustable Angle Brackets for Dual models (see page 75 for illustration)
CHAIN 1	Chain Suspension (see page 75 for illustration)
Chef LED 230V adjustable bulb – GRAL-xxD, GRAHL-xxD models only, all voltages – bulbs must be rotated down –	All models must be installed as a pass through, GRAL-xxD must be 15" or higher from surface, GRAHL-xxD must be 18" or higher from surface – **CLED-3000-230** Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light



CLED-3000 and -4000 Accessory

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Narrow Infrared Strip Heaters

Hatco Glo-Ray Narrow Infrared Strip Heaters keep all hot foods at optimum serving temperatures longer, while the slim design fits ideally in buffet areas. Even the most delicate dishes hold that "just-prepared" look. The entire holding surface is heated evenly with no "cold" spots.

- Has a slim design that's only 51 mm in height and 102 mm deep
- Available in widths from 457-1829 mm
- Pre-focused heat pattern maintains serving temperatures longer without continuing to cook the food
- Optional Remote Control Enclosure (RMB) in *Designer* Colors

GRN-24 in standard *Designer* Black with standard angle brackets



Also available in optional Staineless Steel!

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

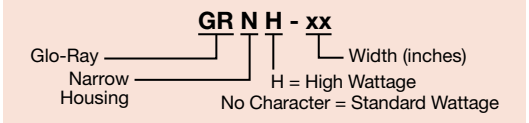
GLO-RAY NARROW INFRARED STRIP HEATERS

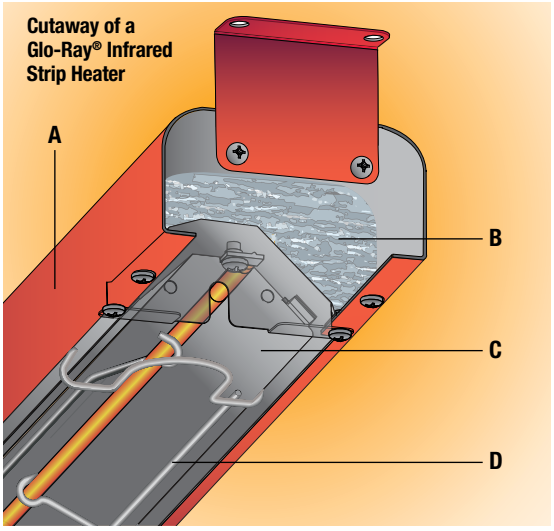
Model	Width	Watts	Approx. Ship Weight
Standard Watt			
GRN-18	457 mm	250	2 kg
GRN-24	610 mm	350	3 kg
GRN-30	762 mm	450	4 kg
GRN-36	914 mm	575	4 kg
GRN-42	1067 mm	675	4 kg
GRN-48	1219 mm	800	5 kg
GRN-54	1372 mm	925	5 kg
GRN-60	1524 mm	1050	6 kg
GRN-66	1676 mm	1160	7 kg
GRN-72	1829 mm	1275	8 kg
High Watt			
GRNH-18	457 mm	350	3 kg
GRNH-24	610 mm	500	3 kg
GRNH-30	762 mm	660	3 kg
GRNH-36	914 mm	800	4 kg
GRNH-42	1067 mm	950	4 kg
GRNH-48	1219 mm	1100	5 kg
GRNH-54	1372 mm	1250	5 kg
GRNH-60	1524 mm	1400	6 kg
GRNH-66	1676 mm	1560	7 kg
GRNH-72	1829 mm	1725	8 kg

‡ **Available with CE Mark.**

All Glo-Ray Narrow Infrared Models Feature:
Voltage: 220 or 240, single phase.
Toggle Switch with Pilot (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
***Designer* Color Angle Brackets:** To match unit color and provide 38 mm clearance between Strip Heater and overshelf. Non-standard colors are non-returnable.
Leads: 152 mm leads – server's right.
Dimensions: 457-1829 W x 102 D x 51 H mm.

OPTIONS – PAGE 61
RECOMMENDED MOUNTING HEIGHTS – PAGE 74





A Sturdy housing available in optional Stainless Steel, or six optional *Designer* Colors (*Designer* Black Standard)

B Heavy-duty insulation minimizes heat loss

C Aluminized reflector retains full heat intensity and directs more heat towards edges of holding surface

D Protective reinforced wire guard supports heating element without affecting heat distribution

OPTIONS *(available at time of purchase only)*

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

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

Stainless Steel – Additional Charge – Non-standard colors are non-returnable –

SS	Stainless Steel

Power Leads – Must specify lead length –

LEADS5	305-1525 mm extended Electrical Leads
LEADS10	1829-3048 mm extended Electrical Leads
LEADS15	3352-4572 mm extended Electrical Leads
LEADS20	4877-6096 mm extended Electrical Leads
NO CONTROL	No control included – Requires selection of RMB2-xx control **(see page 76)**
RMB	Remote Control Enclosure available in *Designer* Colors or Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –
TABS	Stainless steel Hanger tabs in lieu of Angle Brackets
CHAIN-HOOK	Two S Hooks with two 153 mm lengths of chain

Stands

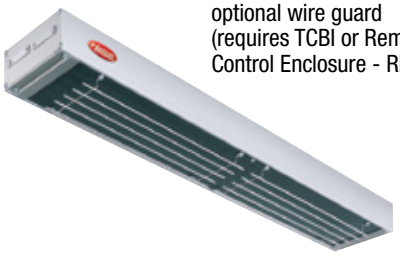
NTL-10, -12	Non-Adjustable Tubular Stands – specify 254 or 305 mm clearance and power location
NTL-14, -16	Non-Adjustable Tubular Stands – specify 356 or 406 mm clearance and power location
NTL-PAINT	*Designer* Color to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –

COLORS AND FINISHES – INSIDE BACK COVER

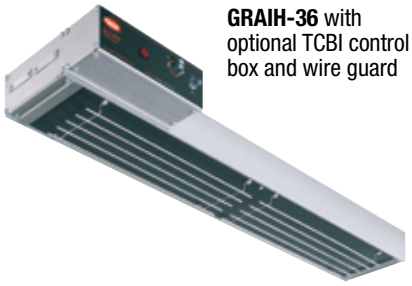
Glo-Ray® Aluminum Infra-Black® High Watt Strip Heaters

For foodwarming at a close range to food product, the Glo-Ray Aluminum Infra-Black High Watt heat technology is ideal, emitting a solid panel of uniform heat. Sturdy continuous single or dual extruded aluminum housings assure quality, durability and a variety of widths, depths, mounting arrangements and colors, will fit your operation.

- Provides ideal amount of heat for limited space operations, mounted 102 to 254 mm above target surface for singles and 203 to 356 mm for duals
- Infra-Black emitter provides even heat distribution – eliminating hot spots
- Sturdy aluminum housings that do not sag, from 457 to 1829 mm in 152 mm increments
- Heavy-duty insulation keeps the exterior housing cool
- Protective wire guard supports heating element without affecting heat distribution
- Standard 76 mm spacer or optional 152 mm spacer available on dual models with or without lights (see next page)



GRAIH-36 with optional wire guard (requires TCBI or Remote Control Enclosure - RMB)



GRAIH-36 with optional TCBI control box and wire guard

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

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT STRIP HEATERS (must specify RMB or TCBI)

Model ‡	Width	Watts	Approx. Ship Weight ○
GRAIH-18	457 mm	350	5 kg
GRAIH-24	610 mm	500	5 kg
GRAIH-30	762 mm	660	6 kg
GRAIH-36	914 mm	800	6 kg
GRAIH-42	1067 mm	950	8 kg
GRAIH-48	1219 mm	1100	8 kg
GRAIH-54	1372 mm	1250	8 kg
GRAIH-60	1524 mm	1400	9 kg
GRAIH-66	1676 mm	1560	11 kg
GRAIH-72	1829 mm	1725	11 kg

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT STRIP HEATERS with LIGHTS (must specify RMB or TCBI)

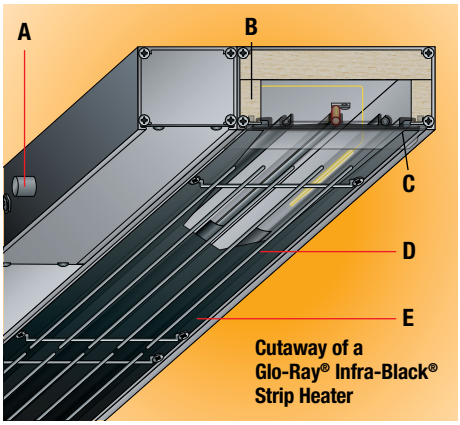
Model ‡	No. of Bulbs	Width	Watts 220V	Watts 240V	Approx. Ship Weight ○
GRAIHL-18	2	457 mm	450	470	6 kg
GRAIHL-24	2	610 mm	600	620	7 kg
GRAIHL-30	2	762 mm	760	780	8 kg
GRAIHL-36	3	914 mm	950	980	9 kg
GRAIHL-42	3	1067 mm	1100	1130	9 kg
GRAIHL-48	4	1219 mm	1300	1340	10 kg
GRAIHL-54	4	1372 mm	1450	1490	11 kg
GRAIHL-60	5	1524 mm	1650	1700	12 kg
GRAIHL-66	5	1676 mm	1810	1860	13 kg
GRAIHL-72	6	1829 mm	2025	2085	14 kg

○ Does not include Remote Control Enclosure (RMB).

‡ **Available with CE Mark. GRAIH(L)-18 through -66 only.**

All Glo-Ray Aluminum Infra-Black High Watt Models Feature:
Voltage: 220 or 240, single phase.
Leads: 152 mm leads – server's right.
Dimensions: GRAIH: 457-1829 W x 152 D x 66 H mm.
GRAIHL: 457-1829 W x 229 D x 66 H mm.
TCBI Control Enclosure Dimensions (not including switches): 203 W x 76 D x 64 H mm.
Control Enclosure Location: Chef's left side (unless otherwise specified).

OPTIONS AND ACCESSORIES – PAGE 64
RECOMMENDED MOUNTING HEIGHTS – PAGE 74



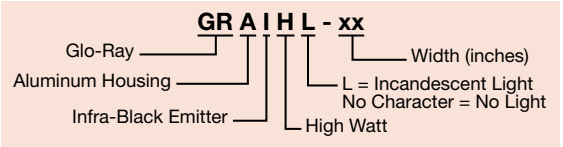
A Thermostatically controlled to regulate heat and provide consistent temperature – optional Remote Control Enclosure (RMB) available

B Heavy-duty insulation minimizes heat loss

C Provides ideal amount of heat for limited space operations, effectively holding product

D Protective wire guard supports heating element without affecting heat distribution

E Infra-Black emitter provides even heat distribution, eliminating hot spots for close applications

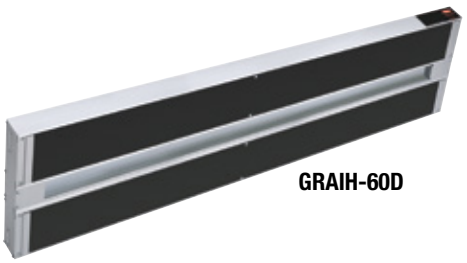


Glo-Ray® Aluminum Infra-Black® High Watt Dual Strip Heaters

continued



GRAIHL-24D in optional Radiant Red Gloss Finish



GRAIH-60D

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

GLO-RAY ALUMINIUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS (must specify RMB or TCBI)

Model‡	Width	Watts	Approx. Ship Weight○
GRAIH-18D	457 mm	700	8 kg
GRAIH-24D	610 mm	1000	10 kg
GRAIH-30D	762 mm	1320	10 kg
GRAIH-36D	914 mm	1600	13 kg
GRAIH-42D	1067 mm	1900	16 kg
GRAIH-48D	1219 mm	2200	15 kg
GRAIH-54D	1372 mm	2500	19 kg
GRAIH-60D	1524 mm	2800	21 kg
GRAIH-66D	1676 mm	3120	20 kg
GRAIH-72D	1829 mm	3450	24 kg

GLO-RAY ALUMINIUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS with LIGHTS (must specify RMB or TCBI)

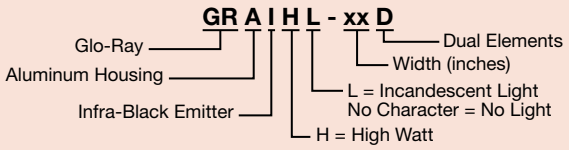
Model‡	No. of Bulbs	Width	Watts 220V	Watts 240V	Approx. Ship Weight○
GRAIHL-18D	2	457 mm	800	820	8 kg
GRAIHL-24D	2	610 mm	1100	1120	10 kg
GRAIHL-30D	2	762 mm	1420	1440	10 kg
GRAIHL-36D	3	914 mm	1750	1780	13 kg
GRAIHL-42D	3	1067 mm	2050	2080	16 kg
GRAIHL-48D	4	1219 mm	2400	2440	17 kg
GRAIHL-54D	4	1372 mm	2700	2740	19 kg
GRAIHL-60D	5	1524 mm	3050	3100	21 kg
GRAIHL-66D	5	1676 mm	3370	3420	22 kg
GRAIHL-72D	6	1829 mm	3750	3810	23 kg

○ Does not include Remote Control Enclosure (RMB).

‡ **Available with CE Mark.**

All Glo-Ray Aluminum Infra-Black High Watt Dual Models Feature:
Voltage: 220 or 240, single phase.
Leads: 152 mm leads – server's right.
Dimensions: GRAIH-xxD with Standard 76 mm Spacer: 457-1829 W x 381 D x 66 H mm.
GRAIHL-xxD with Standard 76 mm Spacer: 457-1676 W x 381 D x 66 H mm.
GRAIH-xxD with 152 mm Spacer: 457-1829 W x 457 D x 66 H mm.
GRAIHL-xxD with 152 mm Spacer: 457-1676 W x 457 D x 66 H mm.
TCBI Control Enclosure Dimensions (not including switches): 203 W x 76 D x 64 H mm.
Control Enclosure Location: Chef's left side (Unless otherwise specified).

OPTIONS AND ACCESSORIES – PAGE 64
RECOMMENDED MOUNTING HEIGHTS – PAGE 74





GRAIH-72 with optional wire guard

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Standard –	
COLOR-6	152 mm Housing for GRAIH models (*Designer* Color selections below)
COLOR-9	229 mm Housing for GRAIHL models (*Designer* Color selections below)
COLOR-15, -18	381 mm and 457 mm Housings for GRAIH and GRAIHL Dual models (*Designer* 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 – Non-standard colors are non-returnable – Clear Anodized Standard –	
GLOSS-6	152 mm Housing for GRAIH models (Gloss Finish selections below)
GLOSS-9	229 mm Housing for GRAIHL models (Gloss Finish selections below)
GLOSS-15, -18	381 mm and 457 mm Housings for GRAIH and GRAIHL Dual models (Gloss Finish selections below)
	RRED Radiant Red **GGRAY** Glossy Gray
	GGOLD Gleaming Gold **BBLUE** Brilliant Blue **BBLACK** Bold Black
AIH18WG -AIH72WG	Element Wire Guard (Dual models require two sets)
NO CONTROL	(GRAIH, GRAIHL-xx, GRAIH, GRAIH-xxD models only) No control included – Requires selection of RMB2-xx control **(see page 76)**
RMB	Remote Control Enclosure available in *Designer* Colors and Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –
TCBI	Thermostatic Control Box with Indicator Lights
Stands	
AIH4NTL	102 mm Non-Adjustable Tubular Stands
AIH6NTL	152 mm Non-Adjustable Tubular Stands
AIH7.5NTL-D	191 mm Non-Adjustable Tubular Stands
AIH8NTL	203 mm Non-Adjustable Tubular Stands (Dual models require two pair)
AIH10NTL	254 mm Non-Adjustable Tubular Stands (Dual models require two pair)
AIH12NTL-D	305 mm Non-Adjustable Tubular Stands
AIH14NTL-D	356 mm Non-Adjustable Tubular Stands
NTL-PAINT	*Designer* Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –
NTL-PAINT-D	*Designer* Color or Gloss Finish to match unit color for Dual Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –
Power Leads – Extend beyond Standard 914 mm – Units come with 152 mm pigtail leads (must specify lead length) –	
HTLEADS5	305-1525 mm extended Electrical Leads
HTLEADS10	1829-3048 mm extended Electrical Leads
HTLEADS15	3352-4572 mm extended Electrical Leads
HTLEADS20	4877-6096 mm extended Electrical Leads

ACCESSORIES *(available for purchase at any time)*

ADJ ANGLE	Adjustable Angle Brackets (see page 75 for illustration)
ADJ ANGLE7	178 mm tall Adjustable Angle Brackets (see page 75 for illustration)
ADJ ANGLE-D	Adjustable Angle Brackets for Dual models (see page 75 for illustration)
ADJ ANGLE7-D	178 mm tall Adjustable Angle Brackets for Dual models (see page 75 for illustration)
CHAIN 1	Chain Suspension (see page 75 for illustration)
Chef LED 230V adjustable bulb – GRAIHL-xx(D) models only, all voltages, pass-through usage only – bulbs must be rotated down –	GRAIHL-xx must be 280 mm or higher from surface as pass through – **CLED-3000-230** Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER



CLED-3000 and -4000 Accessory

Glo-Ray® *Designer* Aluminum Infrared Strip Heaters

Hatco Glo-Ray *Designer* Aluminum Infrared Strip Heaters safely keep all hot foods at optimum serving temperatures longer. This modern design is ideal for front-of-the-house use. Units are offered in continuous housings up to 2223 mm, are available in *Designer* Colors to match most décors and include 356 mm *Designer* non-adjustable stands.

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

- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in widths from 546 to 2223 mm
- Available in a variety of models, configurations, colors and accessories to provide unlimited flexibility – Non-standard colors are non-returnable
- Optional coated, shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Optional Sneeze Guards
- Black corner caps and inset panels standard
- Additional reflector styles and lower wattage elements available, consult factory for more information

continued on next page...



GR2AH-36 with *Designer* non-adjustable stands and optional *Designer* Warm Red inset panels

GLO-RAY DESIGNER ALUMINUM INFRARED STRIP HEATERS (must specify RMB)

Model[1]	Width	Watts	Approx. Ship Weight[2]
Standard Watt			
GR2A-18	546 mm	250	9 kg
GR2A-24	699 mm	350	9 kg
GR2A-30	851 mm	450	12 kg
GR2A-36	1003 mm	575	17 kg
GR2A-42	1156 mm	675	17 kg
GR2A-48	1308 mm	800	20 kg
GR2A-54	1460 mm	925	20 kg
GR2A-60	1613 mm	1050	18 kg
GR2A-66	1765 mm	1160	18 kg
GR2A-72	1918 mm	1275	19 kg
GR2A-84	2223 mm	1500	54 kg
High Watt			
GR2AH-18	546 mm	350	12 kg
GR2AH-24	699 mm	500	9 kg
GR2AH-30	851 mm	660	12 kg
GR2AH-36	1003 mm	800	12 kg
GR2AH-42	1156 mm	950	15 kg
GR2AH-48	1308 mm	1100	12 kg
GR2AH-54	1460 mm	1250	20 kg
GR2AH-60	1613 mm	1400	18 kg
GR2AH-66	1765 mm	1560	18 kg
GR2AH-72	1918 mm	1725	19 kg
GR2AH-84	2223 mm	2050	21 kg

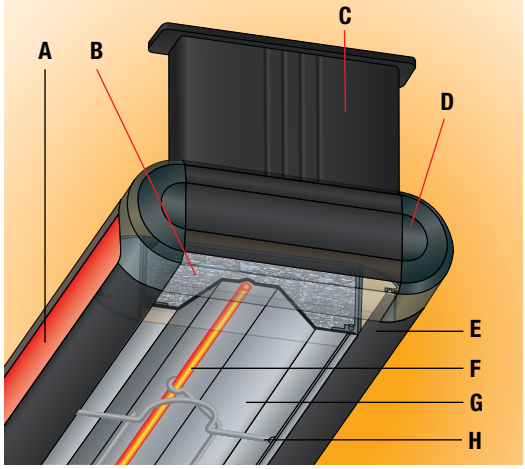
[1] When no color is specified, color inset panels and corner caps will be black. Non-standard colors are non-returnable.
[2] Does not include Remote Control Enclosure (RMB).

‡ **Available with CE Mark.**

All Glo-Ray Designer Aluminum Infrared Models Feature:
Voltage: 220 or 240, single phase.
Switch Location: Remote only (see page 76).
Leads: 1524 mm leads through ½" conduit in leg cavity.
Dimensions without Stands: 546-2223 W x 305 D x 89 H mm.

OPTIONS AND ACCESSORIES – PAGE 67
RECOMMENDED MOUNTING HEIGHTS – PAGE 74

Cutaway of a *Designer* Glo-Ray® Infrared Strip Heater



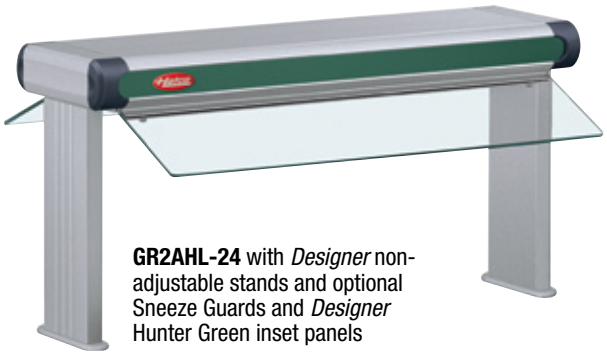
A Choice of seven *Designer* Color inset panels and attractive styling for front-of-the-house applications
B Heavy-duty insulation minimizes heat loss
C Non-adjustable stand conceals the power wiring, available for counter or overhead mounting
D Accent color corners available in Dark Gray or Black (standard)
E Sturdy aluminum extrusion construction; available in clear anodized aluminum finish (standard) or one of seven *Designer* Colors for housings (shown in optional *Designer* Black)
F Long life metal-sheathed heating element
G Aluminized reflectors won't discolor, so heat can be reflected and directed to the food product being held
H Protective wire guard supports heating element without affecting heat distribution

GR 2 A H - xx

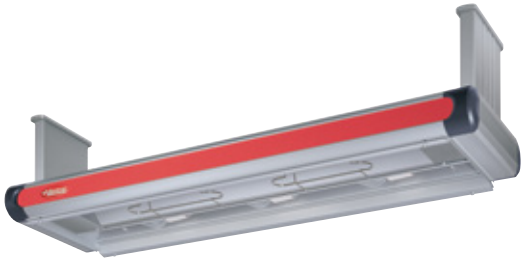
- GR: Glo-Ray
- 2: *Designer*
- A: Aluminum Housing
- H: H = High Watt; No Character = Standard Watt
- xx: Width (inches)

Glo-Ray® *Designer* Aluminum Infrared Strip Heaters

continued



GR2AHL-24 with *Designer* non-adjustable stands and optional Sneeze Guards and *Designer* Hunter Green inset panels



GR2AHL-36 with optional overhead mounts and *Designer* Warm Red inset panels

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	546 mm	370	15 kg
GR2AL-24	2	699 mm	470	11 kg
GR2AL-30	2	851 mm	570	13 kg
GR2AL-36	3	1003 mm	755	15 kg
GR2AL-42	3	1156 mm	855	16 kg
GR2AL-48	4	1308 mm	1040	16 kg
GR2AL-54	4	1460 mm	1165	22 kg
GR2AL-60	5	1613 mm	1350	24 kg
GR2AL-66	5	1765 mm	1460	26 kg
GR2AL-72	6	1918 mm	1635	26 kg
GR2AL-84	7	2223 mm	1920	28 kg
High Watt				
GR2AHL-18	2	546 mm	470	12 kg
GR2AHL-24	2	699 mm	620	11 kg
GR2AHL-30	2	851 mm	780	13 kg
GR2AHL-36	3	1003 mm	980	15 kg
GR2AHL-42	3	1156 mm	1130	16 kg
GR2AHL-48	4	1308 mm	1340	22 kg
GR2AHL-54	4	1460 mm	1490	22 kg
GR2AHL-60	5	1613 mm	1700	25 kg
GR2AHL-66	5	1765 mm	1860	26 kg
GR2AHL-72	6	1918 mm	2085	26 kg
GR2AHL-84	7	2223 mm	2470	28 kg

❀ When no color is specified, color inset panels and corner caps will be black. Non-standard colors are non-returnable.

○ Does not include Remote Control Enclosure (RMB).

‡ **Available with CE Mark.**

All Glo-Ray Designer Aluminum Infrared Models with Lights Feature:
Voltage: 220 or 240, single phase.
Switch Location: Remote only (see page 76).
Leads: 1524 mm leads through ½" conduit in leg cavity.
Dimensions without Stands: 546-2223 W x 305 D x 89 H mm.

OPTIONS AND ACCESSORIES – PAGE 67
RECOMMENDED MOUNTING HEIGHTS – PAGE 74

GR 2 A H L - xx

- Glo-Ray
- *Designer*
- Aluminum Housing
- H = High Watt; No Character = Standard Watt
- Lights
- Width (inches)



GR2AHL-84 with standard *Designer* non-adjustable stands and optional *Designer* Black, inset panels and Sneeze Guards

OPTIONS *(available at time of purchase only)*

***Designer* Colors for aluminum models 546-2223 mm – includes stands – Non-standard colors are non-returnable – Clear Anodized Standard –**

COLOR-6	229 mm Housing for GR2A and GR2AH models (*Designer* Color selection below)
COLOR-9	305 mm Housing for GR2AL and GR2AHL models (*Designer* Color selection below)

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

***Designer* Inset Panel Colors – 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

***Designer* Corner Caps – Non-standard colors are non-returnable – Black Standard –**

DKGRAY Dark Gray Corner Caps

RMB	Remote Control Enclosure (required)
NO CONTROL	No control included (GR2A, GR2AL, models only) – Requires selection of RMB2-xx control **(see page 76)**

***Designer* Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized Standard –**

RMB-COLOR	Remote Control Enclosure Housing in *Designer* Color

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

Sneeze Guards

7.5BP1	191 mm Sneeze Guard - one side
7.5BP2	191 mm Sneeze Guard - two sides
14BP1	356 mm Sneeze Guard - one side
14BP2	356 mm Sneeze Guard - two sides
NTL2-10, -12, -16	*Designer* Color Non-Adjustable Stands to match unit color: 254, 305 or 406 mm in lieu of Standard 356 mm Stands – Non-standard colors are non-returnable –
NTH2-4	102 mm *Designer* Color Overhead Mounts to match unit color in lieu of 356 mm Standard Legs – Non-standard colors are non-returnable –
NO BULB	No bulb option (GR2AL, GR2AHL models only)
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per 305 mm less one) – one per 305 mm is Standard

Power Leads – Extended beyond Standard 1524 mm conduit (must specify lead length) –

LEADS5	305-1525 mm extended Electrical Leads
LEADS10	1829-3048 mm extended Electrical Leads
LEADS15	3352-4572 mm extended Electrical Leads
LEADS20	4877-6096 mm extended Electrical Leads

ACCESSORIES *(available for purchase at any time)*

Chef LED 230V adjustable bulb – GR2AL, GR2AHL models only, all voltages – bulbs must be rotated down –
GR2AHL requires pass-through usage only and unit must be 254 mm or higher from surface –
CLED-3000-230 Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light



CLED-3000 and -4000 Accessory

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® *Designer* Aluminum Dual Infrared Strip Heaters

Glo-Ray *Designer* Aluminum Dual Infrared Strip Heaters allow side-by-side mounting of two warmers to provide a deeper holding area, keeping hot food at optimum serving temperatures. These modern front-of-the-house warmers have 76 mm spacers standard with optional 152 mm spacers. Units are available in optional *Designer* Colors to match most décors.

- Sturdy continuous aluminum housings eliminate sagging
- Pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface, holding food safely
- Available in widths from 546 to 2223 mm
- Variety of models, configurations, colors and accessories provide unlimited flexibility – Non-standard colors are non-returnable
- Optional Sneeze Guards, that meet food safety standards, can be ordered for display areas and buffet lines
- Optional shatter-resistant incandescent lights available
- Black corner caps and inset panels standard
- Additional reflector styles and lower wattage elements available, consult factory for more information



GR2AH-24D with standard *Designer* non-adjustable stands, optional Sneeze Guards and *Designer* Navy Blue inset panels

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

GLO-RAY DESIGNER ALUMINUM DUAL INFRARED STRIP HEATERS (must specify RMB)

Model❀	Width	Watts	Approx. Ship Weight○
Standard Watt			
GR2A-18D	546 mm	500	13 kg
GR2A-24D	699 mm	700	14 kg
GR2A-30D	851 mm	900	17 kg
GR2A-36D	1003 mm	1150	17 kg
GR2A-42D	1156 mm	1350	19 kg
GR2A-48D	1308 mm	1600	20 kg
GR2A-54D	1460 mm	1850	24 kg
GR2A-60D	1613 mm	2100	27 kg
GR2A-66D	1765 mm	2320	70 kg
GR2A-72D	1918 mm	2550	29 kg
GR2A-84D	2223 mm	3000	38 kg
High Watt			
GR2AH-18D	546 mm	700	20 kg
GR2AH-24D	699 mm	1000	13 kg
GR2AH-30D	851 mm	1320	17 kg
GR2AH-36D	1003 mm	1600	17 kg
GR2AH-42D	1156 mm	1900	22 kg
GR2AH-48D	1308 mm	2200	25 kg
GR2AH-54D	1460 mm	2500	27 kg
GR2AH-60D	1613 mm	2800	25 kg
GR2AH-66D	1765 mm	3120	29 kg
GR2AH-72D	1918 mm	3450	28 kg
GR2AH-84D	2223 mm	4100	48 kg

❀ When no color is specified, color inset panels and corner caps will be black – Non-standard colors are non-returnable.
○ Does not include Remote Control Enclosure (RMB).
ⓞ Does not include Remote Control Enclosure (RMB). Must choose RMB (see page 76).
‡ **Available with CE Mark.**
GR2A-18D through -84D available with CE mark.
GR2AH-18D through -84D available with CE mark. (GR2AH-72D, -84D require Remote Control Enclosure (RMB), see page 76).

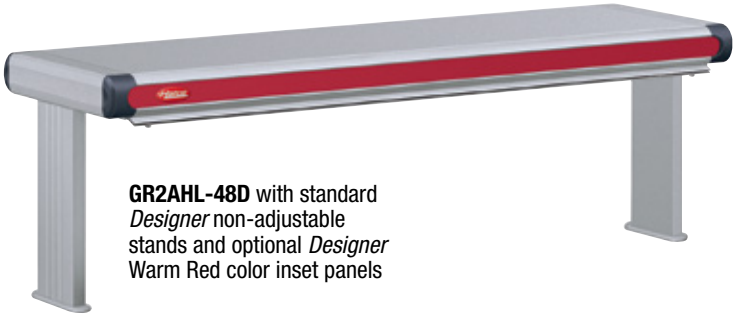
All Glo-Ray Designer Aluminium Dual Infrared Models Feature:
Voltage: 220 or 240, single phase.
Switch Location: Remote only (see page 76).
Leads: 1524 mm leads through ½" conduit in leg cavity.
Dimensions: with 76 mm Spacer (standard): 546-2223 W x 457 D x 89 H mm.
with 152 mm Spacer: 546-2223 W x 533 D x 89 H mm.

OPTIONS AND ACCESSORIES – PAGE 70
RECOMMENDED MOUNTING HEIGHTS – PAGE 74

GR 2 A H - xx D
Glo-Ray
Designer
Aluminum Housing
H = High Watt
No Character = Standard Watt
Width (inches)
Dual Elements

Glo-Ray® *Designer* Aluminum Dual Infrared Strip Heaters

continued



GR2AHL-48D with standard *Designer* non-adjustable stands and optional *Designer* Warm Red color inset panels

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

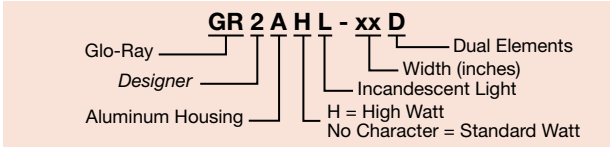
GLO-RAY DESIGNER ALUMINUM DUAL INFRARED STRIP HEATERS with LIGHTS (must specify RMB)

Model[®]	No. of Bulbs	Width	Watts	Approx. Ship Weight[○]
Standard Watt				
GR2AL-18D	2	546 mm	620	20 kg
GR2AL-24D	2	699 mm	820	15 kg
GR2AL-30D	2	851 mm	1020	24 kg
GR2AL-36D	3	1003 mm	1330	18 kg
GR2AL-42D	3	1156 mm	1530	21 kg
GR2AL-48D	4	1308 mm	1840	21 kg
GR2AL-54D	4	1460 mm	2090	23 kg
GR2AL-60D	5	1613 mm	2400	25 kg
GR2AL-66D	5	1765 mm	2620	30 kg
GR2AL-72D	6	1918 mm	2910	34 kg
GR2AL-84D	7	2223 mm	3420	37 kg
High Watt				
GR2AHL-18D	2	546 mm	820	20 kg
GR2AHL-24D	2	699 mm	1120	15 kg
GR2AHL-30D	2	851 mm	1440	16 kg
GR2AHL-36D	3	1003 mm	1780	18 kg
GR2AHL-42D	3	1156 mm	2080	21 kg
GR2AHL-48D	4	1308 mm	2440	21 kg
GR2AHL-54D	4	1460 mm	2740	23 kg
GR2AHL-60D	5	1613 mm	3100	25 kg
GR2AHL-66D	5	1765 mm	3420	30 kg
GR2AHL-72D	6	1918 mm	3810	34 kg
GR2AHL-84D	7	2223 mm	4520	37 kg

[®] When no color is specified, color inset panels and corner caps will be black – Non-standard colors are non-returnable.
[○] Does not include Remote Control Enclosure (RMB).
[⊙] Does not include Remote Control Enclosure (RMB). Must choose RMB (see page 76).
[‡] **Available with CE Mark.**
GR2AL-18D through -84D available with CE mark.
GR2AHL-18D through -84D available with CE mark (GR2AHL-72D, -84D require Remote Control Enclosure (RMB), see page 76).

All Glo-Ray Designer Aluminium Dual Infrared Models with Lights Feature:
Voltage: 220 or 240, single phase.
Switch Location: Remote only (see page 74).
Leads: 1524 mm leads through ½" conduit in leg cavity.
Dimensions: with 76 mm Spacer (standard): 546-2223 W x 457 D x 89 H mm.
with 152 mm Spacer: 546-2223 W x 533 D x 89 H mm.

OPTIONS AND ACCESSORIES – PAGE 70
RECOMMENDED MOUNTING HEIGHTS – PAGE 74





GR2AHL-30D

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 546-2223 mm – includes stands –
Non-standard colors are non-returnable – Clear Anodized standard –

COLOR-15, -18	381 mm and 457 mm Housings for GR2A, GR2AH, GR2AL and GR2AHL Dual models						
	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	**WHITE**	White Granite	**GREEN**	Hunter Green	
	GRAY	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper	

Designer Corner Caps – Non-standard colors are non-returnable – Black standard –

	DKGRAY Dark Gray Corner Caps
RMB	Remote Control Enclosure (required)
NO CONTROL	No Control included (GR2A-xxD, GR2AL-xxD, models only) – requires selection of RMB2-xx control **(see page 76)**

Designer Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized standard –

RMB-COLOR	Remote Control Enclosure Housing in *Designer* Color						
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER** Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green	

Sneeze Guards

7.5BP1	191 mm Sneeze Guard - one side
7.5BP2	191 mm Sneeze Guard - two sides
14BP1	356 mm Sneeze Guard - one side
14BP2	356 mm Sneeze Guard - two sides
NTL2-10, -12, -16	*Designer* Non-Adjustable Stands: 254, 305 or 406 mm in lieu of 356 mm standard Legs – Non-standard colors are non-returnable – Clear Anodized standard –
NTH2-4	102 mm *Designer* Overhead Mounts in lieu of 356 mm standard Stands – Non-standard colors are non-returnable – Clear Anodized standard –
NO BULB	No bulb option (GR2AL-xxD, GR2AHL-xxD models only)
LIGHTS-ADD'L	Extra Lamps installed – max. two per 305 mm less one – one per 305 mm is standard

Power Leads – Must specify lead length –

LEADS5	305-1525 mm extended Electrical Leads
LEADS10	1829-3048 mm extended Electrical Leads
LEADS15	3352-4572 mm extended Electrical Leads
LEADS20	4877-6096 mm extended Electrical Leads

ACCESSORIES *(available for purchase at any time)*

Chef LED 230V adjustable bulb – GR2AL-xxD, GR2AHL-xxD models only, all voltages – bulbs must be rotated down –
GR2AL-xxD requires pass-through usage only and unit must be 381 mm or higher from surface GR2AHL-xxD requires pass-through usage only and unit must be 457 mm or higher from surface –
CLED-3000-230 Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light



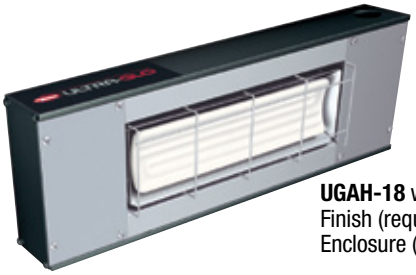
CLED-3000 and -4000 Accessory

COLORS AND FINISHES – INSIDE BACK COVER

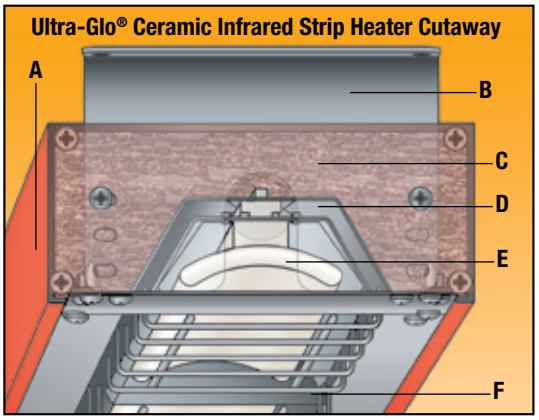
Ultra-Glo® Aluminum Ceramic Infrared Strip Heaters

Hatco Ultra-Glo Aluminum Ceramic Strip Heaters provide the ultimate holding power. Increased heights improve working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Available with or without lights, with attached or the recommended Remote Control Box Enclosure (RMB).

- Pre-focused pyramidal heat pattern, concentrates the heat at the edges where heat loss is the greatest
- Increased height improves operational working clearances, giving the chef and server an improved ergonomic working environment
- Adaptable to many locations and configurations, including back-or front-of-the-house use, open kitchen concepts or buffet lines
- Optional, coated shatter-resistant, incandescent bulbs enhance product displays, while safeguarding food from bulb breakage



UGAH-18 with optional Gloss Finish (requires Remote Control Enclosure (RMB) – not shown)



A Sturdy aluminum housings that do not sag, widths from 457 up to 1829 mm in 152 mm increments

B Adjustable standard mounting bracket (allows three different mounting heights and allows for conduit connection to end of the unit)

C Heavy-duty insulation surrounds heating element to keep exterior housing cooler and minimize heat loss

D Dual aluminized steel reflector keeps housing cooler, focuses more heat towards the food

E Shape of element focuses the heat on the food

F Protective wire guard supports heating element without affecting heat distribution

ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS

Model*	Width	Watts 220V	Watts 240V	Approx. Ship Weight○
Standard Watt				
UGA-18	457 mm	546	500	4 kg
UGA-24	610 mm	630	650	5 kg
UGA-30	762 mm	756	900	6 kg
UGA-36	914 mm	1092	1000	7 kg
UGA-42	1067 mm	1260	1200	8 kg
UGA-48	1219 mm	1638	1500	9 kg
UGA-54	1372 mm	1638	1500	9 kg
UGA-60	1524 mm	2185	2000	10 kg
UGA-66	1676 mm	2185	2000	11 kg
UGA-72	1829 mm	2520	2000	11 kg
High Watt				
UGAH-18	457 mm	630	650	5 kg
UGAH-24	610 mm	756	750	4 kg
UGAH-30	762 mm	945	1125	5 kg
UGAH-36	914 mm	1260	1300	7 kg
UGAH-42	1067 mm	1680	1500	7 kg
UGAH-48	1219 mm	1890	1950	9 kg
UGAH-54	1372 mm	2268	2250	9 kg
UGAH-60	1524 mm	2520	2600	11 kg
UGAH-66	1676 mm	2520	2600	10 kg
UGAH-72	1829 mm	3025	3000	11 kg

ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS with LIGHTS

Model*/	No. of Bulbs	Width	Watts 220V	Watts 240V	Approx. Ship Weight○
Standard Watt					
UGAL-18	1	457 mm	596	560	5 kg
UGAL-24	2	610 mm	730	770	5 kg
UGAL-30	2	762 mm	856	1020	7 kg
UGAL-36	3	914 mm	1242	1180	9 kg
UGAL-42	3	1067 mm	1410	1380	10 kg
UGAL-48	4	1219 mm	1838	1740	10 kg
UGAL-54	4	1372 mm	1838	1740	12 kg
UGAL-60	5	1524 mm	2434	2300	14 kg
UGAL-66	5	1676 mm	2434	2300	14 kg
UGAL-72	6	1829 mm	2820	2360	15 kg
High Watt					
UGAHL-18	1	457 mm	680	710	5 kg
UGAHL-24	2	610 mm	856	870	5 kg
UGAHL-30	2	762 mm	1045	1245	8 kg
UGAHL-36	3	914 mm	1410	1480	8 kg
UGAHL-42	3	1067 mm	1830	1680	9 kg
UGAHL-48	4	1219 mm	2090	2190	10 kg
UGAHL-54	4	1372 mm	2468	2490	11 kg
UGAHL-60	5	1524 mm	2770	2900	12 kg
UGAHL-66	5	1676 mm	2770	2900	14 kg
UGAHL-72	6	1829 mm	3324	3360	15 kg

*** CE Mark not available.**

○ Does not include Remote Control Enclosure (RMB).

/ Models will be supplied without switches, remote switches are optional.

All Ultra-Glo Aluminum Ceramic Infrared Models Feature:

Voltage: 220, 240, single phase.

Models Shipped with: Angle Brackets and 152 mm Leads.

Dimensions with Attached Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 251 D x 64 H mm.

Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 152 D x 64 H mm.

Contact factory for stainless marine applications.

OPTIONS AND ACCESSORIES – PAGE 73
RECOMMENDED MOUNTING HEIGHTS – PAGE 74
REMOTE CONTROL ENCLOSURES (RMB) – PAGE 76

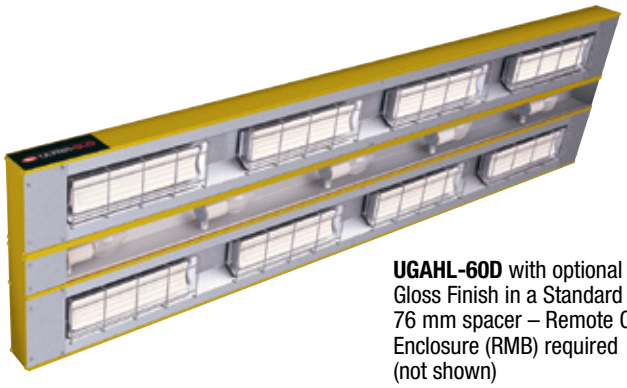
UG A H L - xx

- UG A: Ultra-Glo Aluminum Housing
- H: H = High Watt; No Character = Standard Watt
- L: L = Incandescent Light; No Character = No Lights
- xx: Width (inches)

Ultra-Glo® Aluminum Ceramic Dual Infrared Strip Heaters

Hatco Ultra-Glo Aluminium Ceramic Dual Infrared Strip Heaters provide the ultimate holding power. Increased height improves working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Dual mounted strip heaters accommodate wider food holding areas.

- Increased height that the ceramic heat source affords improves operational working clearances, giving the chef and server an improved ergonomic environment in which to work
- Adaptable to any location and configuration including back- or front-of-the-house use, open kitchen concepts or buffet lines
- Sturdy continuous aluminum housings eliminate sagging
- Available in widths from 457 to 1829 mm
- Pre-focused heat pattern provides an increased pyramidal dimension, concentrating heat at the edges where heat loss is the greatest



UGAHL-60D with optional Gloss Finish in a Standard 76 mm spacer – Remote Control Enclosure (RMB) required (not shown)

ULTRA-GLO ALUMINUM CERAMIC DUAL INFRARED STRIP HEATERS

Model✱	Width	Watts 220V	Watts 240V	Approx. Ship Weight○
Standard Watt				
UGA-18D	457 mm	1092	1000	8 kg
UGA-24D	610 mm	1260	1300	9 kg
UGA-30D	762 mm	1512	1800	12 kg
UGA-36D	914 mm	2184	2000	14 kg
UGA-42D	1067 mm	2520	2400	15 kg
UGA-48D	1219 mm	2520	3000	18 kg
UGA-54D	1372 mm	2520	3000	19 kg
UGA-60D	1524 mm	4368	4000	22 kg
UGA-66D	1676 mm	4368	4000	23 kg
UGA-72D	1829 mm	5040	4000	24 kg
High Watt				
UGAH-18D	457 mm	1260	1300	8 kg
UGAH-24D	610 mm	1512	1500	9 kg
UGAH-30D	762 mm	1890	2250	11 kg
UGAH-36D	914 mm	2520	2600	14 kg
UGAH-42D	1067 mm	3360	3000	15 kg
UGAH-48D	1219 mm	3780	3900	18 kg
UGAH-54D	1372 mm	4536	4500	19 kg
UGAH-60D	1524 mm	5040	5200	22 kg
UGAH-66D	1676 mm	5040	5200	23 kg
UGAH-72D	1829 mm	6048	6000	25 kg

ULTRA-GLO ALUMINUM CERAMIC DUAL INFRARED STRIP HEATERS with LIGHTS

Model✱ /	No. of Bulbs	Width	Watts 220V	Watts 240V	Approx. Ship Weight○
Standard Watt					
UGAL-18D	1	457 mm	1142	1060	8 kg
UGAL-24D	2	610 mm	1360	1420	10 kg
UGAL-30D	2	762 mm	1612	1920	12 kg
UGAL-36D	3	914 mm	2334	2180	14 kg
UGAL-42D	3	1067 mm	2670	2580	16 kg
UGAL-48D	4	1219 mm	2720	3240	14 kg
UGAL-54D	4	1372 mm	2666	3240	19 kg
UGAL-60D	5	1524 mm	4618	4300	23 kg
UGAL-66D	5	1676 mm	4618	4300	23 kg
UGAL-72D	6	1829 mm	5340	4360	25 kg
High Watt					
UGAHL-18D	1	457 mm	1310	1360	8 kg
UGAHL-24D	2	610 mm	1612	1620	7 kg
UGAHL-30D	2	762 mm	1990	2370	11 kg
UGAHL-36D	3	914 mm	2670	2780	12 kg
UGAHL-42D	3	1067 mm	3510	3180	15 kg
UGAHL-48D	4	1219 mm	3980	4140	16 kg
UGAHL-54D	4	1372 mm	4736	4740	20 kg
UGAHL-60D	5	1524 mm	5290	5500	22 kg
UGAHL-66D	5	1676 mm	5290	5500	23 kg
UGAHL-72D	6	1829 mm	6348	6360	26 kg

✱ CE Mark, not available.
○ Does not include Remote Control Enclosure (RMB).
/ Models will be supplied without switches, remote switches are optional

All Ultra-Glo Aluminum Ceramic Dual Infrared Models Feature:
Voltage: 220, 240, single phase.
Models Shipped with: Angle Brackets and 152 mm Leads.).
Dimensions with Attached Control Box, Toggle and Indicator Light: 457-1829 W x 479 D x 64 H mm.
Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 381 D x 64 H mm.

OPTIONS AND ACCESSORIES – PAGE 73
RECOMMENDED MOUNTING HEIGHTS – PAGE 74
REMOTE CONTROL ENCLOSURES (RMB) – PAGE 76

UG A H L - xx D

- UG: Ultra-Glo Aluminum Housing
- A: No Character = Standard Watt
- H: H = High Watt
- L: L = Incandescent Light; No Character = No Lights
- xx: Width (inches)
- D: Dual Elements

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized Standard –

COLOR-6	152 mm Housing for Single UGA and UGAH models (*Designer* Color selection below)
COLOR-9	229 mm Housing for Single UGAL and UGAHL models (*Designer* Color selection below)
COLOR-15, -18	381 mm and 457 mm Housings for Dual UGA, UGAH, UGAL, UGAHL (*Designer* 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 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized Standard –

GLOSS-6	152 mm Housing for Single UGA and UGAH models (Gloss Finish selection below)
GLOSS-9	229 mm Housing for Single UGAL and UGAHL models (Gloss Finish selection below)
GLOSS-15, -18	381 mm and 457 mm Housings for Dual UGA, UGAH, UGAL, UGAHL models (Gloss Finish selection below)
	RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black
	GGOLD Gleaming Gold **BBLUE** Brilliant Blue

Designer Colors, Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized Standard –

RMB-COLOR	Remote Control Enclosure Housing in *Designer* Color
	RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper
	BLACK Black **WHITE** White Granite **GREEN** Hunter Green

Gloss Finishes, 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
LIGHTS-ADD'L	Extra Lamps installed (max. two per 305 mm less one), one per 305 mm is Standard – Not available for Dual models

Stands

UGA-NTL-14, -16	Non-Adjustable Tubular Stands – specify 356 or 406 mm clearance
UGA-NTL-18, -20	Non-Adjustable Tubular Stands – specify 457 or 508 mm clearance
UGA-NTL-22, -24	Non-Adjustable Tubular Stands – specify 559 or 610 mm clearance
UGA-NTL-18-D, -20-D	Non-Adjustable Tubular Stands – specify 457 or 508 mm clearance
UGA-NTL-22-D, -24-D, -26-D	Non-Adjustable Tubular Stands – specify 559, 610 or 660 mm clearance
NTL-PAINT	*Designer* Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –
NTL-PAINT-D	*Designer* Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –

Power Leads – Extend beyond Standard 914 mm conduit (must specify lead length) –

HTLEADS5	305-1525 mm extended Electrical Leads
HTLEADS10	1829-3048 mm extended Electrical Leads
HTLEADS15	3352-4572 mm extended Electrical Leads
HTLEADS20	4877-6096 mm extended Electrical Leads
RMB-UGA	Remote Control Enclosure with Toggle Control and Indicator in lieu of attached control box – not available on Dual models – Clear Anodized Standard –
RMB-UGA-INF	Remote Control Enclosure with Toggle Switch, Electronic Infinite Control, Relay and Indicator Light in lieu of attached control box – Not available for 240V with lights – Clear Anodized Standard –

ACCESSORIES *(available for purchase at any time)*

Chef LED 230V adjustable bulb – UGA(H)L-xx, UGA(H)L-xxD models only, all voltages, pass through usage only – Bulbs must be rotated down –

UGAL-xx must be 356 mm or higher from surface, UGAHL-xx must be 432 mm or higher from surface, UGA(H)L-xxD unit must be 456 mm or higher from surface – all require pass-through usage only

CLED-3000-230 Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000 Accessory

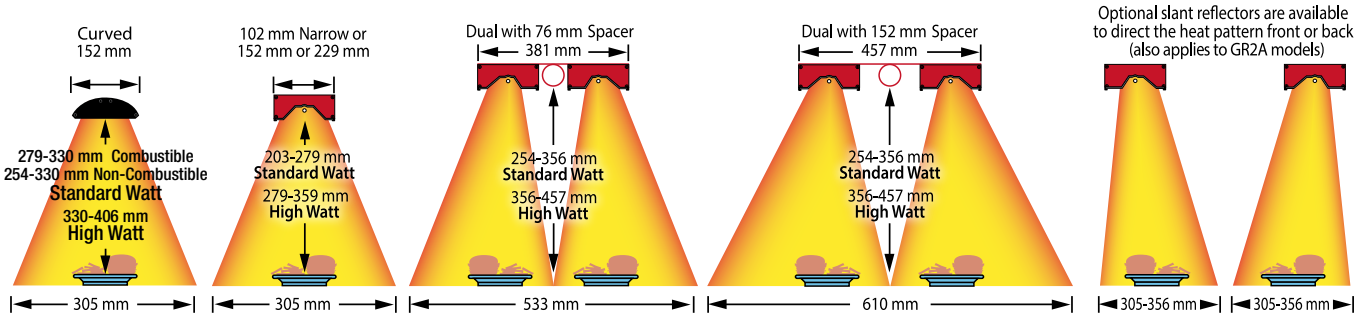


RMB-UGA-INF



Strip Heater Recommended Range Above Target* and Spacing Requirements

(based on 610 mm strip heaters, non-flammable surface)



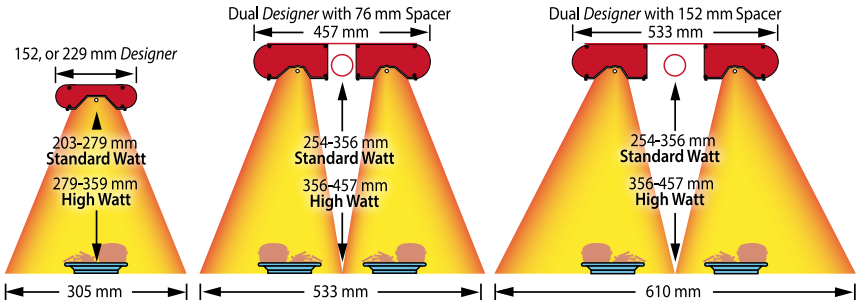
Glo-Ray® Infrared Heating Element

GLO-RAY® INFRARED

Curved Standard Watt (GR5A, (GR5AH, GR5AL, GR5AHL)
Minimum combustible surface: Install a minimum of 26 mm from back wall, 26 mm from overshelf and 279 mm above surface.
Minimum non-combustible surface: 26 mm from overshelf and 254 mm above surface (back of wall: no requirement).
Curved High Watt (GR5AH, GR5AHL)
Non-combustible surroundings only. Install 26 mm from overshelf and minimum of 330 mm above a non-combustible countertop surface (back of wall: no requirement).

Singles (GRA, GRAL, GRAH, GRAHL GRN)
Singles *Designer* (GR2A, GR2AH, GR2AL, GR2AHL)
Combustibles: 343 mm high watt or 254 mm standard watt below, 25 mm above and 76 mm to back wall.
Non-combustibles: 25 mm above, 254 mm below for high watt with infinite or indicator lamp and 203 mm below for high watt toggle or standard watt. Must be installed in a pass-through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshelf and 203 mm to a surface below. Maximum 254 mm setback from the front of an overshelf.
Models with cords must be installed 76 mm below an overshelf and 279 mm high watt or 254 mm standard watt over a surface below.

Duals (GRA-D, GRAH-D, GRAL-D, GRAHL-D)
Duals *Designer* (GR2A-D, GR2AH-D, GR2AL-D, GR2AHL-D)
May not be installed in combustible surroundings.
Non-combustibles: 25 mm above, 254 mm below. Must be installed in a pass-through area. Units with remote switches may be installed 76 mm from a non-combustible back wall, 203 mm from surface below and flush to an overshelf. Maximum 254 mm setback from the front of an overshelf.

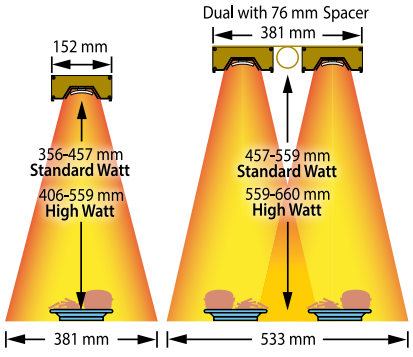


***Designer* Glo-Ray® Infrared Heating Element**

ULTRA-GLO®

Singles and Duals (UGA, UGA-D, UGAH, UGAH-D, UGAL, UGAL-D, UGAHL, UGAHL-D)
May not be installed in combustible surroundings.
Non-combustibles: 25 mm above, 432 mm high watt or 356 mm standard watt from a surface below and 76 mm from a back wall.

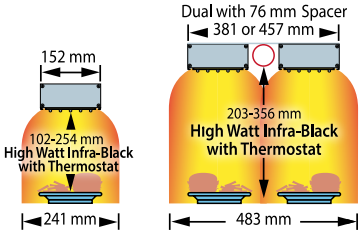
Dual Mounting Do not mount warmers side by side (dual mounting) with less than a 76 mm space between units.



Ultra-Glo® Heating Element

GLO-RAY® INFRA-BLACK®

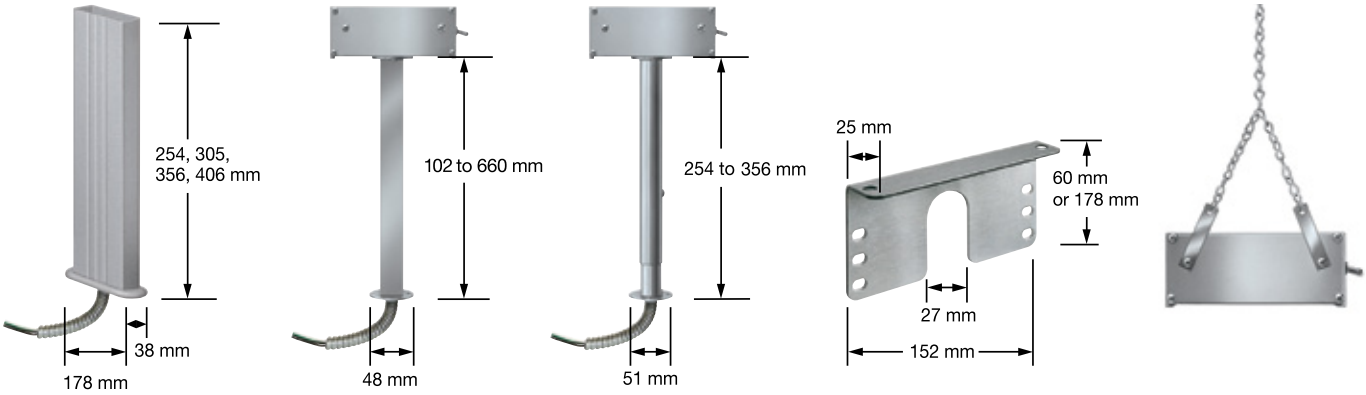
(GRAIH, GRAIHL, GRAIHL-D, GRAIH-D)
May not be installed in combustible surroundings.
Non-combustibles: 25 mm above and 102 mm below. Must be installed in a pass-through area. Units with remote switches may be installed 76 mm from a non-combustible back wall and flush to an overshelf. Maximum 254 mm setback from the front of an overshelf.



Glo-Ray® Infra-Black® Heating Element

*** Recommended single unit application without base heat, based on ideal conditions. Based on a 610 mm Strip Heater. Individual applications may vary, consult factory.**

Mounting Arrangements



PERMANENT - FOR HARD WIRED INSTALLATION

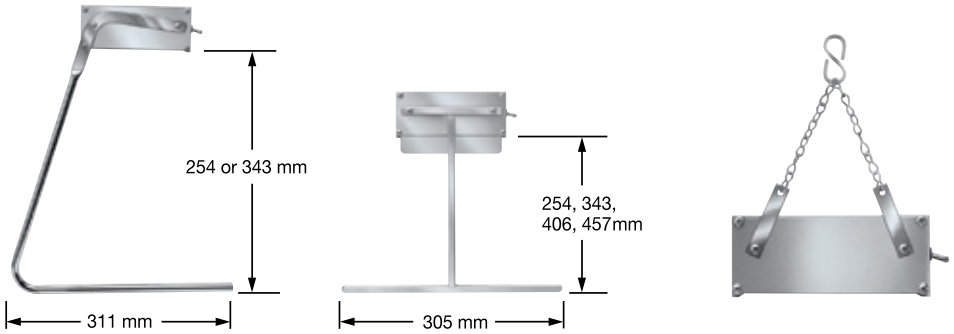
Designer Non-Adjustable Stands
(GR2A series only) Sturdy stands conceal all hook-up wiring. Available in *Designer* colors.

Non-Adjustable Tubular Stands
Sturdy stands conceal all hook-up wiring. Available in *Designer* Colors. Duals require two pair. Specify bottom power location.

Adjustable Tubular Stands
Sturdy tubular stands conceal all supply wiring. Duals require two pair (not available on Ultra-Glo® models). Specify bottom power location.

Angle brackets
Special adjustable angle brackets fit 152 or 229 mm housings for mounting Glo-Ray under a shelf. Provides 25-51 mm space or 25 -152 mm space between Glo-Ray and overshelf. Duals require two pair. (standard on Ultra-Glo models).

Chain Suspension
Chains attach to tabs provided with warmers and are available in various lengths to suit the location (not available on Ultra-Glo models).



PORTABLE

C-Leg Stands
Attractive chrome plated legs allow easy relocation of the warmer. For models 1829 mm or less in width (not available on Ultra-Glo models).

T-Leg Stands
Provide rigid stability and allow for more pass-through area below unit. For models 1829 mm or less in width (not available on Ultra-Glo models).

STATIONARY

Chain Hook
Chains attach to tabs provided with warmers. 152 mm chain with S-Hooks for units.

Remote Control Enclosures (RMB)

Hatco Remote Control Enclosures (RMB) are built with toggle or infinite switches, indicator lights and wiring, ready for installation when purchased with Glo-Ray® Strip Heaters.

- Built for toggle or infinite switches, indicator lights and wiring
- Threaded rubber boot for toggle switch is Standard
- One RMB per Strip Heater (except RMB2 units)



RMB-14 with infinite controls



RMB-3 with toggle switch and indicator light



RMB-7 with toggle switch and infinite control



RMB-7 with toggle switches and optional *Designer* Hunter Green

REMOTE CONTROL ENCLOSURES (RMB)

Model	Description	Width
RMB-3	1 toggle switch	140 mm
	2 toggle switches	140 mm
	1 toggle switch, 1 indicator light	140 mm
	1 infinite switch	140 mm
RMB-7	3 toggle switches	229 mm
	4 toggle switches	229 mm
	2 toggle switches, 2 indicator lights	229 mm
	1 toggle switch, 1 infinite switch	229 mm
	1 toggle switch, 1 infinite switch 1 indicator light	229 mm
	2 infinite switches	229 mm
	1 infinite switch, 1 indicator light	229 mm
RMB-14	4 toggle switches	356 mm
	5 toggle switches	356 mm
	6 toggle switches	356 mm
	3 toggle switches, 3 indicator lights	356 mm
	2 toggle switches, 2 infinite switches	356 mm
	1 toggle switch, 2 infinite switches	356 mm
	4 infinite switches	356 mm
	2 infinite switches, 2 indicator lights	356 mm
	4 infinite switches ,1 toggle switch	406 mm
RMB2-1R	1 toggle, 1 infinite, 1 relay, 1 indicator	280 mm

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

Remote Control Enclosures (RMB): When used, no more than one RMB per Strip heater and no more than one Strip Heater per RMB (except RMB2 units).

Need help choosing the correct RMB? "Choose Remote Box (RMB)" can be found on: **www.hatcocorp.com** under "Resources"

Σ **CE models require any remote switches be contained in a Remote Control Enclosure (RMB).**

All Models Feature:
Voltage: 220 or 240, single phase.
Ship Weight: 1-3 kg depending on components.
Max. Allowable Amperage per Switch: Toggle: 15.0
Infinite: 12.2
RMB2-1R: 16 or 20
Dimensions (not including switches): 140, 229, 356 or 406 W x 76 D x 64 H mm.
RMB2-1R: 280 W x 115 D x 140 H mm.
RMB2-1R Cutout Dimensions: 258 W x 121 H mm.

OPTIONS (available at time of purchase only)

Designer Colors (not available for RMB2-1R) – Non-standard colors are non-returnable – Clear Anodized Standard

RMB-COLOR Remote Control Enclosure Housing in *Designer* Color

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

Gloss Finishes (not available for RMB2-1R) – Non-standard colors are non-returnable – Clear Anodized Standard

RMB-GLOSS Remote Control Enclosure Housing in Gloss Finish

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

COLORS AND FINISHES – INSIDE BACK COVER

Fry Stations



Portable Foodwarmers

Opt for the versatility of Hatco's Glo-Ray® and Ultra-Glo® Portable Foodwarmers. With heat from above, below or both, these foodwarmers offer design flexibility without sacrificing food product quality. Ideal for use next to fry stations, drive-through windows and service areas that require frequent and easy access.

- Portable – ready to plug in and use
- Versatile – available in many sizes, styles and heat sources to fit your needs
- Flexible – both top and bottom heat available
- Available with incandescent bulbs containing special protective coating to guard against food contamination
- Ceramic heating elements provide more distance between the heat source and the holding pan (UGFF series only)
- Toggle switch is standard; infinite switch optional on GRFF series
- All base heat units (GR-B, GRFFB and UGFFB) have a preset automatic thermostat to maintain consistent temperatures



GR-B Heated Base with accessory sheet pan



GRFFB with optional infinite switch and accessory food pans



UGFFL in optional Radiant Red Gloss finish with accessory fry ribbon and food pan

GLO-RAY® PORTABLE FOODWARMERS

Model ‡	Dimensions W x D x H	Watts 220V	Watts 240V	Approx. Ship Weight
GR-B	324 x 559 x 57 mm	210	250	7 kg
GRFF	314 x 610 x 400 mm	500	500	7 kg
GRFFL	314 x 610 x 400 mm	600	620	7 kg
GRFFB⌒	324 x 610 x 406-508 mm	710	750	13 kg
GRFFBL⌒	324 x 610 x 406-508 mm	810	870	14 kg

‡ Available with CE Mark.

⌒ Standard clearance is 356 mm. Specify 305 or 406 mm if required.

All Portable Foodwarmer Models Feature:

Models Shipped With: 1829 mm cord and plug.

Cord Location: GR-B, GRFFB, GRFFBL: Back, lower middle.
GRFF, GRFFL: Back, upper middle.

OPTIONS AND ACCESSORIES – PAGE 79

ULTRA-GLO® PORTABLE FOODWARMERS WITH CERAMIC ELEMENTS

Model ‡	Dimensions W x D x H	Watts 220V	Watts 240V	Approx. Ship Weight
UGFF	314 x 565 x 479 mm	630	750	7 kg
UGFFL	314 x 565 x 479 mm	730	870	8 kg
UGFFB	324 x 572 x 559 mm	840	1000	12 kg
UGFFBL	324 x 572 x 559 mm	940	1120	13 kg

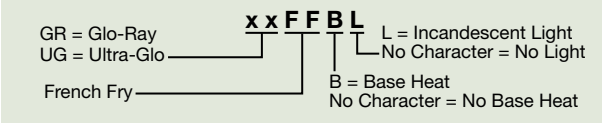
‡ Available with CE Mark.

All Portable Foodwarmer Models with Ceramic Elements Feature:

Models Shipped With: 1829 mm cord and plug.

Cord Location: UGFF, UGFFL: Back, upper middle.
UGFFB, UGFFBL: Back, lower middle.

OPTIONS AND ACCESSORIES – PAGE 79





UGFFB with accessory food pan (perforated pans 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 – 356 mm standard

305 mm	
406 mm	
SIGN HOLD	Sign Holder for GRFFL Model with Back Toggle only (requires 229 W x 140 H x 2 D mm sign, which is not included and adds 76 mm to height of unit)
INF	Infinite Control (not available on models GR-B, UGFF, UGFFL, UGFFB or UGFFBL)

ACCESSORIES *(available for purchase at any time)*

5PLTBOX	Five-Pleat Hardcoated French Fry Box Ribbon – 489 W x 235 D x 51 H mm
8PLTBAG	Eight-Pleat Hardcoated French Fry Bag Ribbon – 489 W x 235 D x 51 H mm

Chef LED 230V adjustable bulb – bulbs must be rotated down – excludes any model without existing bulbs –
CLED-3000-230 Similar to warm Halogen light **CLED-4000-230** Similar to cool Fluorescent light

FRY RIBBONS – PAGE 81
FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER



CLED-3000 and -4000
Accessory

Glo-Ray® Fry Stations

Hatco offers convenient Glo-Ray® Fry Stations that can be placed where they are most needed – next to a fryer! Glo-Ray heat technology offers the ability to keep fried foods at optimum temperatures, ready to serve, without cooking or drying them out.

- Various hardcoated fry ribbons stage boxed or bagged products for quick-service areas
- Thermostatically-controlled heated base maintains uniform holding temperatures from below (GRFHS series)
- Accessory hardcoated fry ribbons absorb more radiant heat than stainless steel and can be up to 8° to 11°C hotter (GRFHS series)
- Portable models including pass-through style (GRFHS series)
- Sectional divider permits holding of multiple products simultaneously (GRFHS series)
- GRFHS models have ceramic elements and slotted holding bin to prevent soggy product
- Fry Station Warmers (GRFSC, GRFS series) feature a built-in top heat source and a swing-away post mount
- GRFSC series available with ceramic heating element, while the GRFS series has a metal sheathed element
- GRFS series has power toggle switch, cord and plug, plus optional infinte control

GRFHS-21 with optional right-hand cutout for fry basket and accessory fry ribbon (left-hand cutout also available)



GRFHS-PTT21





GRFHS-16



GRFSCL-18
Swing-away post mount

FRY HOLDING STATIONS

Model ‡	No. of Bulbs	Dimensions W x D x H	Watts 220V-230V	Watts 230V-240V	Approx. Ship Weight
GRFHS-16↔	2	416 x 583 x 576 mm	1057-1155	1019-1110	23 kg
GRFHS-21↔	2	543 x 721 x 576 mm	1218-1332	1102-1200	29 kg
GRFHS-26↔	2	670 x 591 x 562 mm	1243-1359	1128-1229	30 kg
GRFHS-PT16↔	2	416 x 589 x 625 mm	1057-1155	1019-1110	27 kg
GRFHS-PT26◗	2	747 x 577 x 625 mm	1233-1347	1347-1468	29 kg
GRFHS-PT26◗♠	2	747 x 577 x 678 mm	1233-1347	1347-1468	29 kg
GRFHS-PTT21↔	2	630 x 965 x 572 mm	1486-1624	1624-1768	45 kg

‡ **Available with CE Mark.**
↔ Add 43 mm to width if ordering Scoop Holder.
◗ Scoop Holder standard.
♠ Includes a built-in 152 mm deep heated food holding base (102 mm is standard on all other models).

All Fry Holding Station Models Feature:
Models Shipped with: One slotted holding bin and one sectional divider.
Cord Location: GRFHS-16, -21, -26, -PT26: Back side, lower right corner.
GRFHS-PTT21: Lower right-hand side.

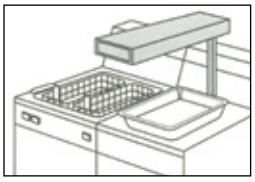
FRY STATION WARMERS

Model ‡	No. of Bulbs	Dimensions W x D x H	Watts 220V	Watts 240V	Approx. Ship Weight
GRFSC-18☂	–	152 x 457 x 489-572 mm	630	750	5 kg
GRFSCL-18☂	2	229 x 457 x 489-572 mm	730	870	6 kg
GRFSCR-18☂⇞	–	152 x 457 x 489-572 mm	630	750	5 kg
GRFSCLR-18☂⇞	2	229 x 457 x 489-572 mm	730	870	6 kg
GRFS-24⌓	–	152 x 610 x 318-394 mm	500	500	5 kg
GRFSL-24⌓	2	229 x 610 x 318-394 mm	592	608	6 kg
GRFSR-24⌓⇞	–	152 x 610 x 318-394 mm	500	500	5 kg
GRFSLR-24⌓⇞	2	229 x 610 x 318-394 mm	600	620	6 kg

‡ **Available with CE Mark.**
☂ Specify clearance of 305, 425, 457 (standard) or 508 mm when ordering.
⇞ Fry Station Warmer without cord and plug. Supply wires through mounting post.
⌓ Specify clearance of 254, 279, 305 or 330 (standard) mm when ordering.

All Fry Station Warmer Models Feature:
Toggle Switch Location: Ceramic Heating Element Models: Back of unit.
Metal Sheathed Heating Element Models: Front of unit.
Cord Location: GRFSC-18 and GRFSCL-18: Back, right-hand side.
GRFS-24 and GRFSL-24: Back, upper middle.

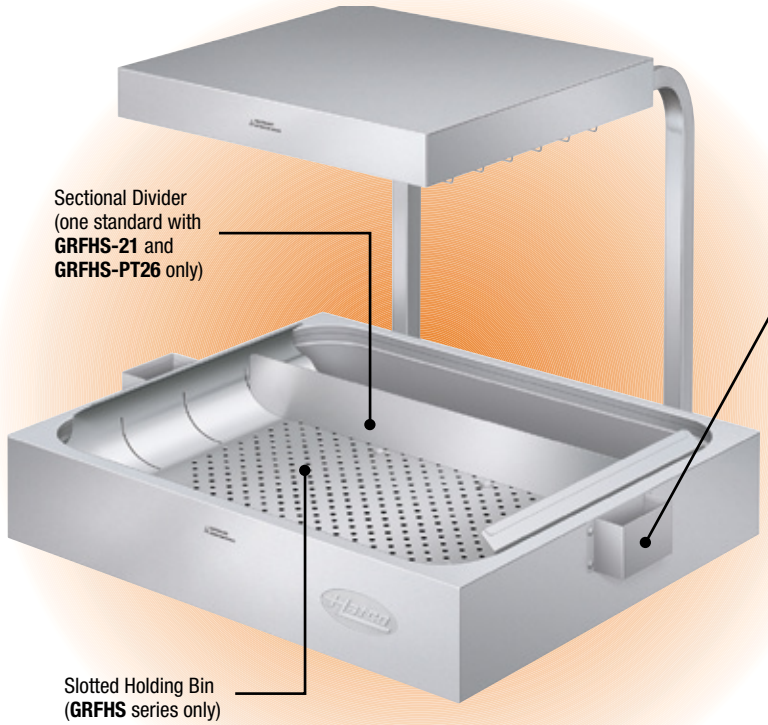
OPTIONS AND ACCESSORIES – PAGE 81



GRFS, GRFSL, GRFSC, GRFSCL- with swing-away post mount and cord with plug.

G R F H S - P T x x
- G R F H S: Glo-Ray Fry Holding Station
- P T: No Characters = Bin; PT= Pass -Through; PTT = Pass-Through Tunnel
- x x: Width (inches)

G R F S C L R - x x
- G R F S C: Glo-Ray Fry Station Ceramic Heating Element
- L: Incandescent Light
- R: UL Recognized
- x x: Depth of Unit (inches)



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 43 mm to width of unit (GRFHS-16, -21, -26 models only)
INF	Infinite Control (metal sheathed GRFS models only)

ACCESSORIES *(available for purchase at any time)*

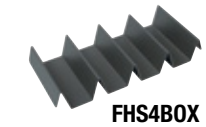
FHS4BOX	Four-Pleat Hardcoated Fry Box Ribbon (GRFHS-16 & -26) – 273 W x 127 D x 45 H mm
FHS5BAG	Five-Pleat Hardcoated Fry Bag Ribbon (GRFHS-16 & -26) – 286 W x 127 D x 48 H mm
FHS5BOX	Five-Pleat Hardcoated Fry Box Ribbon (GRFHS-21) – 445 W x 127 D x 48 H mm
FHS6BAG	Six-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 349 W x 127 D x 51 H mm
FHS6BB	Six-Pleat Hardcoated Fry Box/Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 438 W x 127 D x 44 H
FHS7BAG	Seven-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21) – 454 W x 127 D x 48 H mm
PTT16-10BAG	Ten-Pleat Hardcoated Hashbrown Ribbon – (GRFHS-PT26 & -PTT21) – 381 W x 98 D x 44 H
5BH	127 mm Side-by-Side Bag Holder (GRFHS-21 models)
FHS-SH	Scoop Holder – adds 32 mm to width of unit – One standard on GRFHS-PT26 & -PTT21 models, not available for GRFHS-22
FHSDIV1	Sectional Divider – 407 W x 83 H mm – GRFHS-16, -26 models

Chef LED 230V adjustable bulb – bulbs must be rotated down –
CLED-3000-230 Similar to warm Halogen light **CLED-4000-230** Similar to cool Fluorescent light

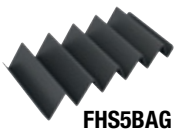
FOOD PANS AND TRIVETS – PAGE 196



CLED-3000 and -4000
Accessory



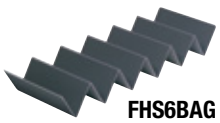
FHS4BOX



FHS5BAG



FHS5BOX



FHS6BAG



FHS6BB



FHS7BAG



PTT16-10BAG



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.

- 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
- Thermostatically controlled base heat assures safe serving temperatures
- Six overhead ceramic heating elements are adjusted by two separate electronic infinite controls – one for the rear elements and one for the front elements
- All stainless steel construction
- Master On/Off rocker switch

ENDLESS POSSIBILITIES OF CONFIGURATIONS
Incremental spacing between portable dividers is 130 mm



MPWS-36 with accessory angled risers, fry pan and trivet (plastic food pans not available)



Shown with accessory fry bin insert and standard detachable side panel on right side



Shown with optional fry pans, accessory fry ribbon on angled riser and accessory scoop holder



Shown with optional fry pans, and accessory angled riser and scoop holder (plastic food pans not available)



Shown with accessory fry ribbons on angled risers, fry pan and scoop holder (plastic food pans not available)

MULTI-PRODUCT WARMING STATIONS

Model*	No. of Bulbs	Dimensions W x D x H	Watts 230V	Approx. Ship Weight
MPWS-36	4	950 x 630 x 832 mm	3075	69 kg
MPWS-45	4	1153 x 630 x 832 mm	3108	77 kg

✖ Not available with CE mark.

All Multi-Product Warming Station Models Feature:
Models Shipped With: 102 mm adjustable legs, left/right side panel.
Cord Location: Back, upper left corner.

OPTION CAPACITIES

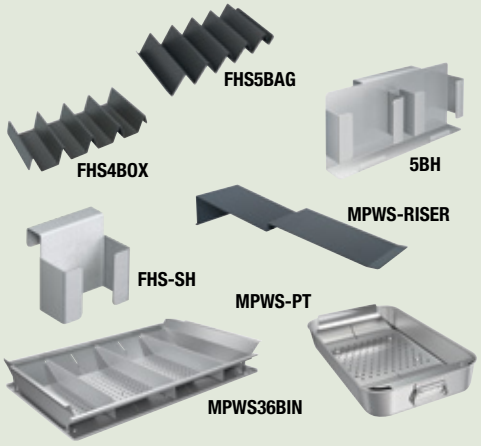
Model	Fry Pan with Trivet	Angled Risers
MPWS-36	1	3
	2	1
	0	5
MPWS-45	1	4
	2	2
	0	6

ACCESSORIES *(available for purchase at any time)*

FHS4BOX	Four-Pleat Hardcoated Fry Box Ribbon – 273 W x 127 D x 45 H mm
FHS5BAG	Five-Pleat Hardcoated Fry Bag Ribbon – 299 W x 127 D x 48 H mm
5BH	127 mm 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 230V adjustable bulb – bulbs must be rotated down –
CLED-3000-230 Similar to warm Halogen light
CLED-4000-230 Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 196



M P W S - x x
Multi-Product
Warming Station
Width (inches)

Carving Stations



Decorative Carving Stations

An eye-catching solution for carving and serving, the Hatco Decorative Carving Station features a stylish Decorative Lamp and is available in multiple configurations, including post mount, counter mount, and freestanding models with an integrated heated simulated stone base. Designed to deliver both visual appeal and reliable performance, these stations are ideal for chefserved presentations in restaurants, hotels, country clubs, casinos, and catered events.

- Available as freestanding (DCSB2 models) with a round or rectangular heated simulated stone base, post mount (DCS400-1 models), or counter mount (DCS400-1CM models)
- Patented telescoping heated Decorative Lamp(s) has a 30° shade pivot
- DCSB2 models include a thermostatically controlled heated base and matching cutting board, both made of foodsafe materials
- DCSB2 models feature a removable sneeze guard
- DCS400-1 models include a 40 lb. weighted base for stability
- DCS400-1CM models are designed to be mounted to a countertop
- Models with simulated stone are Swanstone®



DCS400-1CM with optional Bright Brass post and optional Bermuda Sand trim ring

NEW



DCSB2-R24-1 with standard Plated finish Bright Nickel post & shade and standard Ash Gray simulated stone heated base

NEW



DCSB2-3624-2 with optional Plated finish Bright Copper post & shade and optional Birch simulated stone heated base

DECORATIVE CARVING STATIONS

Model	No. of Lamps	Width	Heated Base Surface Area	Voltage Single Phase	Watts	Approx. Ship Weight
DCS400-1	1	203 mm	–	230	230	15 kg
DCS400-1CM	1	156 mm	–	230	230	9 kg
NEW **DCSB2-R24-1**	1	660 mm	610 mm diameter	230	580	34 kg
DCSB2-2420-1	1	610 mm	610 W x 508 D mm	230	730	38 kg
DCSB2-3624-2	2	914 mm	914 W x 610 D mm	230	1259	60 kg

All Decorative Carving Station Models Feature:

Models Ship with: DCS400-1, -1CM: One clear coated bulb. **DCS400-1** includes black base.
DCSB2-R24-1, -2420-1: One clear coated bulb, base heat, glass sneeze guard and cutting board.
DCSB2-3624-2: Two clear coated bulbs, base heat, glass sneeze guard and cutting board.

Telescoping Clearance: DCS400-1, -1CM: (bottom of shade to counter) 356 - 711 mm.
DCSB2-R24-1, -2420-1, -3624-2: (bottom of shade to top of cutting board) 356 - 660 mm.

Cord Location: DCS400-1: Base of unit, server side center. **DCS400-1CM:** Under counter.
DCSB2-R24-1, -2420-1, -3624-2: Base of unit, server side on left.



DCS400-1 with standard Plated finish Bright Nickel post & shade and standard Ash Gray simulated stone post base

OPTIONS *(available at time of purchase only)*

Shade and post(s) in Plated finish, no additional charge – Non-standard colors are non-returnable – Bright Nickel Standard –

BBRASS	Bright Brass
BCOPPER	Bright Copper
ABRASS	Antique Brass
ABRONZE	Antique Bronze

Base and Cutting Board (except DCS400-1) in simulated stone, no additional charge – Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch
SS-ICE	Ice

Trim Ring (DCS400-1CM only) in simulated stone, no additional charge – Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch
SS-ICE	Ice

Post Base (DCS400-1 only) in simulated stone, no additional charge – Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch
SS-ICE	Ice



Close-up of **Trim Ring** in standard Ash Gray (Unit shown in optional Plated finish Antique Bronze)

COLORS AND FINISHES – INSIDE BACK COVER

D C S B2 x x x - x x x x - x C M

- D C S — Decorative Carving Station
- B2 — B2 = Heated Base; No Character = No Base Heat
- x x x — Shade Style Number
- x x — Width of Heated Base (inches) (R = Round Heated Base)
- x x — Depth of Heated Base (inches) (Diameter for Round Headed Base)
- x — Quantity Overhead Heat Lamps
- C M — No Character = Freestanding; CM = Countertop Mount

Glo-Ray® Carving Stations

An excellent addition to extend food holding times during serving periods is the Glo-Ray Carving Station. Create a complete serving station for buffets by adding it to Hatco's Flav-R-Savor® Holding Cabinet.

- Overhead ceramic heating elements project high intensity radiant heat over entire target area
- Adjustable clearance of 445 to 570 mm
- Portable – includes a 1829 mm cord and plug
- Shatter-resistant incandescent lights illuminate holding area
- Drip pan and cutting board available
- GRCSCLH has base heat



GRCSCL-24 with accessory left-hand sneeze guard, drip pan and cutting board



GRCSCLH-24 with accessory left-hand sneeze guard, drip pan and cutting board





GRCSCLH-24 controls

CARVING STATIONS WITH CERAMIC ELEMENTS

Model	No. of Bulbs	Dimensions W x D x H↔	Watts 220V	Watts 240V	Approx. Ship Weight
GRCSCL-24	4	660 x 711 x 572-724 mm	1040	990	26 kg
GRCSCLH-24	4	660 x 711 x 572-724 mm	1316	1314	26 kg

↔ Width includes accessory left-hand sneeze guard.
‡ **Available with CE Mark.**

All Carving Station Models Feature:
Models Shipped With: Right-hand sneeze guard.
Cord Location: Back side on base.

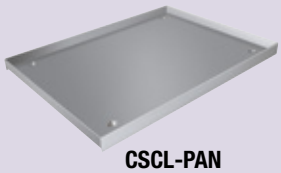
ACCESSORIES (available for purchase at any time)

CSCLB/PACC	Left-Hand Sneeze Guard Kit – 1 kg
CSCL-PAN	Stainless Steel Custom Drip Pan – 508 x 679 x 25 mm – 4 kg
CSCL-BOARD	Approved foodsafe Cutting Board – 457 x 610 x 44 mm – 9 kg

Chef LED 230V adjustable bulb – bulbs must be rotated down –
CLED-3000-230 Similar to warm Halogen light **CLED-4000-230** Similar to cool Fluorescent light



CSCLB/PACC



CSCL-PAN



CSCL-BOARD



CLED-3000 and -4000 Accessory

G R C S C L H - x
- Glo-Ray
- Carving Station
- Ceramic Heat
- Incandescent Light
- H = Heated Base, No Character = No Base Heat
- Depth of Heated Base (inches)

Portables



Portable Lamp Warmer

The Hatco Portable Lamp Warmer has a specially-designed stand that keeps food holding pans above the countertop and provides insulation to extend holding times.

- Features two vented lamps with heavy-duty sockets
- Adjustable stand from 619 to 772 mm in height
- Cord and plug with in-line power switch



LW-2 in optional *Designer* Black with Accessory food pans

- 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

PORTABLE LAMP WARMER

Model	No. of Bulbs	Dimensions W x D x H	Watts 220-230V	Watts 230-240V	Approx. Ship Weight
LW-2	2	314 x 548 x 619-772 mm	457-500	500-544	8 kg

Available with CE Mark.

All Portable Lamp Warmer Models Feature:
Voltage: 220 or 240, single phase.
Bulbs: Two 250 watt *uncoated* clear bulbs.
Cord Location: 1829 mm cord and plug located on back of adjustable stand near top.
Lamp Distance: 267 x 419 mm space from bottom of lamp to top of base.

OPTIONS *(available at time of purchase only)*

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

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

ACCESSORIES *(available for purchase at any time)*

WHITE-CTD-240	250 Watt Clear Bulb, 240V, Coated (unit accommodates 2 bulbs)

FRY RIBBONS – PAGE 81
FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER

LW - x
Lamp Warmer — Quantity of Heat Lamps

Glo-Ray® Portable Round Heated Shelves

The contemporary-styled Round Heated Shelf keeps hot food at serving temperatures. Ideal when used for wrapped product or for use behind a sneeze guard with unwrapped food like pizza, biscuits, muffins and cookies.

- Unit is designed for countertop or built-in use – see cutout dimensions below
- Uniform heat distribution with blanket-type element
- Thermostatically-controlled heated base
- Available in three sizes to hold standard 381, 432 or 483 mm diameter pans
- Optional Stainless Steel trim



GRSR-17 in optional *Designer* Navy Blue with Accessory food pan

GRSR-19 in optional *Designer* Hunter Green with Accessory pizza pan

GLO-RAY PORTABLE ROUND HEATED SHELVES

Model	Dimensions Dia. x H	Max. Pan Size	Watts 220V	Watts 240V	Approx. Ship Weight
GRSR-15	425 x 98 mm	381 mm Dia.	210	250	5 kg
GRSR-17	476 x 98 mm	432 mm Dia.	273	325	6 kg
GRSR-19	527 x 98 mm	483 mm Dia.	336	400	8 kg

Available with CE Mark.

All Glo-Ray Portable Round Heated Shelf Models Feature:
Voltage: 220 or 240, single phase.
Cord Location: 1829 mm cord and plug located underneath.

OPTIONS *(available at time of purchase only)*

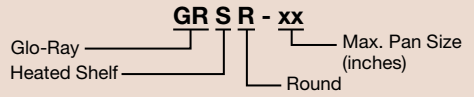
Designer Colors – Non-standard colors are non-returnable – Black standard –

RED	Warm Red
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 196
COLORS AND FINISHES – INSIDE BACK COVER

PORTABLE ROUND HEATED SHELVES COUNTERTOP CUTOUT DIMENSIONS (For Built-In Applications)

Model	Minimum Diameter	Maximum Diameter	Below Counter
GRSR-15	410 mm	413 mm	137 mm
GRSR-17	460 mm	464 mm	137 mm
GRSR-19	511 mm	514 mm	137 mm



Glo-Ray® Portable Heated Shelves

Whether you need a heated workspace or extra base heat in a pass-through or buffet area, Hatco's full line of Glo-Ray® Heated Shelf options can help you. Using a blanket heating element for an even temperature, the thermostatically-controlled base safely extends the holding time of your food.

Flexibility, style and quality mark these workhorses of the buffet. Available in a variety of widths and depths to meet your specific needs.

- Uniform heat distribution with a blanket-type element
- Built-in adjustable thermostat controls surface temperature
- Extruded aluminum base with Stainless Steel top – optional Hardcoat Aluminum surface
- Accessory 102 mm legs – Standard on 914 mm and wider models
- Accessory slant leg kit and pan rail available
- Model widths from 457 to 1829 mm
- Model depths: 152, 197, 248, 305, 349, 394, 400, 445, 495, 546, 597, 648 mm
- Optional *Designer* Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper. Non-standard colors are non-returnable

continued on next page...



GRS-60-I

GLO-RAY PORTABLE HEATED SHELVES

Model	Dimensions W x H	Watts 220V	Watts 240V	Approx. Ship Weight
495 mm depth I – Standard 495 mm Depth accommodates 305 x 508 mm steam table pans				
GRS-18-I	457 x 59 mm	229	272	7 kg
GRS-24-I	610 x 59 mm	320	381	9 kg
GRS-30-I	762 x 59 mm	412	490	11 kg
GRS-36-I	914 x 137 mm	503	599	13 kg
GRS-42-I	1067 x 137 mm	549	653	15 kg
GRS-48-I	1219 x 137 mm	640	762	16 kg
GRS-54-I	1372 x 137 mm	732	871	19 kg
GRS-60-I	1524 x 137 mm	823	980	20 kg
GRS-66-I	1676 x 137 mm	915	1089	23 kg
GRS-72-I	1829 x 137 mm	1006	1198	25 kg
197 mm depth B				
GRS-18-B	457 x 59 mm	91	109	5 kg
GRS-24-B	610 x 59 mm	114	136	5 kg
GRS-30-B	762 x 59 mm	137	163	5 kg
GRS-36-B	914 x 137 mm	160	191	6 kg
GRS-42-B	1067 x 137 mm	205	245	9 kg
GRS-48-B	1219 x 137 mm	228	272	9 kg
GRS-54-B	1372 x 137 mm	251	299	9 kg
GRS-60-B	1524 x 137 mm	274	327	10 kg
GRS-66-B	1676 x 137 mm	297	354	12 kg
GRS-72-B	1829 x 137 mm	320	381	11 kg
305 mm depth D				
GRS-18-D	457 x 59 mm	183	218	5 kg
GRS-24-D	610 x 59 mm	229	272	7 kg
GRS-30-D	762 x 59 mm	274	327	8 kg
GRS-36-D	914 x 137 mm	320	381	9 kg
GRS-42-D	1067 x 137 mm	412	490	10 kg
GRS-48-D	1219 x 137 mm	457	544	12 kg
GRS-54-D	1372 x 137 mm	503	599	14 kg
GRS-60-D	1524 x 137 mm	548	653	15 kg
GRS-66-D	1676 x 137 mm	594	708	16 kg
GRS-72-D	1829 x 137 mm	640	762	17 kg

Available with CE Mark.

GLO-RAY PORTABLE HEATED SHELVES – continued next page

Model	Dimensions W x H	Watts 220V	Watts 240V	Approx. Ship Weight
152 mm depth A				
GRS-18-A	457 x 59 mm	91	109	5 kg
GRS-24-A	610 x 59 mm	114	136	5 kg
GRS-30-A	762 x 59 mm	137	163	4 kg
GRS-36-A	914 x 137 mm	160	191	5 kg
GRS-42-A	1067 x 137 mm	205	245	7 kg
GRS-48-A	1219 x 137 mm	228	272	7 kg
GRS-54-A	1372 x 137 mm	251	299	8 kg
GRS-60-A	1524 x 137 mm	274	327	8 kg
GRS-66-A	1676 x 137 mm	297	354	9 kg
GRS-72-A	1829 x 137 mm	320	381	10 kg
248 mm depth C				
GRS-18-C	457 x 59 mm	114	136	4 kg
GRS-24-C	610 x 59 mm	160	191	6 kg
GRS-30-C	762 x 59 mm	206	245	6 kg
GRS-36-C	914 x 137 mm	252	299	7 kg
GRS-42-C	1067 x 137 mm	274	327	8 kg
GRS-48-C	1219 x 137 mm	320	381	9 kg
GRS-54-C	1372 x 137 mm	366	436	10 kg
GRS-60-C	1524 x 137 mm	412	490	11 kg
GRS-66-C	1676 x 137 mm	458	544	13 kg
GRS-72-C	1829 x 137 mm	504	599	13 kg
349 mm depth E				
GRS-18-E	457 x 59 mm	183	218	6 kg
GRS-24-E	610 x 59 mm	229	272	6 kg
GRS-30-E	762 x 59 mm	274	327	8 kg
GRS-36-E	914 x 137 mm	320	381	10 kg
GRS-42-E	1067 x 137 mm	412	490	12 kg
GRS-48-E	1219 x 137 mm	457	544	13 kg
GRS-54-E	1372 x 137 mm	502	599	14 kg
GRS-60-E	1524 x 137 mm	548	653	16 kg
GRS-66-E	1676 x 137 mm	594	708	17 kg
GRS-72-E	1829 x 137 mm	640	762	18 kg

Available with CE Mark.

All Glo-Ray Portable Heated Shelf Models Feature:
Voltage: 220 or 240, single phase.
Cord Location: 1829 mm cord and plug located on center of side with controls.
Pan Capacity 305 x 508 mm: **GRS-18-I, -24-I** = 1-pan
GRS-30-I, -36-I = 2-pan
GRS-42-I, -48-I = 3-pan
GRS-54-I, -60-I = 4-pan
GRS-66-I, -72-I = 5-pan

GR S - xx - x

- GR: Glo-Ray
- S: Heated Shelf
- xx: Width of Model (inches)
- x: Depth of Unit
  - I = 495 mm
  - A = 152 mm
  - B = 197 mm
  - C = 248 mm
  - D = 305 mm
  - E = 349 mm

Glo-Ray® Portable Heated Shelves

continued



GRS-30-I in optional *Designer* Black with Accessory food pans, shown below a **GRAH-36** Strip Heater in optional *Designer* Warm Red, infinite switch and Accessory C-leg stand (cord and plug for units not shown)

GLO-RAY PORTABLE HEATED SHELVES continued...

Model	Dimensions W x H	Watts 220V	Watts 240V	Approx. Ship Weight
394 mm depth F				
GRS-18-F	457 x 59 mm	183	218	6 kg
GRS-24-F	610 x 59 mm	229	272	8 kg
GRS-30-F	762 x 59 mm	274	327	10 kg
GRS-36-F	914 x 137 mm	320	381	11 kg
GRS-42-F	1067 x 137 mm	412	490	12 kg
GRS-48-F	1219 x 137 mm	457	544	15 kg
GRS-54-F	1372 x 137 mm	503	599	17 kg
GRS-60-F	1524 x 137 mm	548	653	18 kg
GRS-66-F	1676 x 137 mm	594	708	19 kg
GRS-72-F	1829 x 137 mm	640	762	21 kg
445 mm depth H				
GRS-18-H	457 x 59 mm	206	245	7 kg
GRS-24-H	610 x 59 mm	274	327	8 kg
GRS-30-H	762 x 59 mm	343	408	10 kg
GRS-36-H	914 x 137 mm	412	490	12 kg
GRS-42-H	1067 x 137 mm	480	572	15 kg
GRS-48-H	1219 x 137 mm	549	653	16 kg
GRS-54-H	1372 x 137 mm	618	735	18 kg
GRS-60-H	1524 x 137 mm	686	817	20 kg
GRS-66-H	1676 x 137 mm	755	898	22 kg
GRS-72-H	1829 x 137 mm	823	980	23 kg
597 mm depth K				
GRS-18-K	457 x 59 mm	297	354	10 kg
GRS-24-K	610 x 59 mm	389	463	12 kg
GRS-30-K	762 x 59 mm	480	572	15 kg
GRS-36-K	914 x 137 mm	572	681	16 kg
GRS-42-K	1067 x 137 mm	686	817	20 kg
GRS-48-K	1219 x 137 mm	778	925	22 kg
GRS-54-K	1372 x 137 mm	869	1034	24 kg
GRS-60-K	1524 x 137 mm	961	1143	25 kg
GRS-66-K	1676 x 137 mm	1052	1252	31 kg
GRS-72-K	1829 x 137 mm	1144	1361	31 kg

Available with CE Mark.

GLO-RAY PORTABLE HEATED SHELVES

Model	Dimensions W x H	Watts 220V	Watts 240V	Approx. Ship Weight
400 depth G				
GRS-18-G	457 x 59 mm	206	245	8 kg
GRS-24-G	610 x 59 mm	274	327	8 kg
GRS-30-G	762 x 59 mm	343	408	10 kg
GRS-36-G	914 x 137 mm	412	490	12 kg
GRS-42-G	1067 x 137 mm	480	572	13 kg
GRS-48-G	1219 x 137 mm	549	653	15 kg
GRS-54-G	1372 x 137 mm	618	735	38 kg
GRS-60-G	1524 x 137 mm	686	817	19 kg
GRS-66-G	1676 x 137 mm	755	898	21 kg
GRS-72-G	1829 x 137 mm	823	980	21 kg
546 mm depth J				
GRS-18-J	457 x 59 mm	274	327	9 kg
GRS-24-J	610 x 59 mm	343	408	11 kg
GRS-30-J	762 x 59 mm	412	490	14 kg
GRS-36-J	914 x 137 mm	480	572	15 kg
GRS-42-J	1067 x 137 mm	618	735	18 kg
GRS-48-J	1219 x 137 mm	686	817	20 kg
GRS-54-J	1372 x 137 mm	755	898	22 kg
GRS-60-J	1524 x 137 mm	823	980	24 kg
GRS-66-J	1676 x 137 mm	892	1062	27 kg
GRS-72-J	1829 x 137 mm	961	1143	29 kg
648 depth L				
GRS-18-L	457 x 59 mm	320	381	10 kg
GRS-24-L	610 x 59 mm	435	517	12 kg
GRS-30-L	762 x 59 mm	549	653	15 kg
GRS-36-L	914 x 137 mm	663	789	17 kg
GRS-42-L	1067 x 137 mm	755	898	20 kg
GRS-48-L	1219 x 137 mm	869	1034	23 kg
GRS-54-L	1372 x 137 mm	984	1171	26 kg
GRS-60-L	1524 x 137 mm	1098	1307	27 kg
GRS-66-L	1676 x 137 mm	1212	1443	29 kg
GRS-72-L	1829 x 137 mm	1327	1579	31 kg

Available with CE Mark.

All Glo-Ray Portable Heated Shelf Models Feature:
Voltage: 220 or 240, single phase.
Cord Location:1829 mm cord and plug located on center of side with controls.

OPTIONS AND ACCESSORIES – PAGE 91

Glo-Ray® *Designer* Portable Heated Shelves

Using a blanket heating element for an even temperature, the thermostatically-controlled base safely extends the holding time of your food. Hatco's *Designer* Portable Heated Shelves can blend into any décor.

- Built-in adjustable thermostatic controls
- Model widths from 768 x 1988 mm
- Rounded edges and Hardcoat Aluminum surfaces offer a modern style for front-of-the-house applications
- Optional Dark Gray corner caps (Black standard) and *Designer* Color inset panels available
- 102 mm legs standard on 921 mm and wider models

GR2S-30 with optional *Designer* Hunter Green inset panels and Accessory pizza pans



GLO-RAY DESIGNER PORTABLE HEATED SHELVES

Model®	Dimensions W x D x H	Pan Capacity 324 x 527 mm pan	Voltage Single Phase	Watts	Approx. Ship Weight
GR2S-24	768 x 686 x 101 mm	1	220, 240	350	17 kg
GR2S-30	921 x 686 x 178 mm	2	220, 240	450	18 kg
GR2S-36	1073 x 686 x 178 mm	2	220, 240	550	20 kg
GR2S-42	1226 x 686 x 178 mm	3	220, 240	600	23 kg
GR2S-48	1378 x 686 x 178 mm	3	220, 240	700	25 kg
GR2S-54	1530 x 686 x 178 mm	4	220, 240	800	28 kg
GR2S-60	1683 x 686 x 178 mm	4	220, 240	900	30 kg
GR2S-66	1835 x 686 x 178 mm	5	220, 240	1000	34 kg
GR2S-72	1988 x 686 x 178 mm	5	220, 240	1100	37 kg

® When no color is specified, color inset panels and corner caps will be black.
CE Mark not available.

All Glo-Ray Designer Portable Heated Shelf Models Feature:
Usable Heated Shelf Space: (Width of unit minus 162) x 552 D mm.
Cord Location: 1829 mm cord and plug located on center of bottom on control side.



OPTIONS *(available at time of purchase only)*

Designer Colors (top surface not painted) –
Non-standard colors are non-returnable – Clear Anodized standard –

RED	Warm Red
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 –

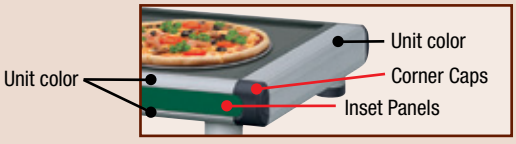
RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

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 495 mm deep GRS models only (please consult factory for pricing of other depths)

HC 18-42	GRS-18 through GRS-42
HC 48-42	GRS-48 through GRS-72
GRS-RECTH	Thermostat Guard (GRS models only)



ACCESSORIES *(available for purchase at any time)*

GRS-LEGS	102 mm Adjustable Legs (GRS models only, standard on units GRS-36 and larger)
2SD-LEGS	102 mm adjustable Legs for GR2S-24 (standard on GR2S-30 and larger)
GRS-SLANT	Slant Leg Kit for models 305 mm deep or deeper (GRS models only)

Pan Rail for 495 mm deep GRS models only –

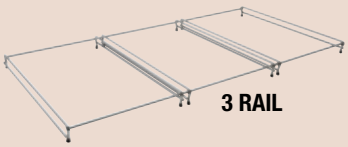
2 RAIL	2-pan
3 RAIL	3-pan
4 RAIL	4-pan
5 RAIL	5-pan
THRUSHELF	Bolt and fender washer leg accessory kit for attaching one GRS unit to a wire rack shelf

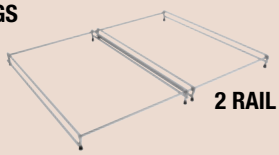
FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER


THRUSHELF


GRS-SLANT


2SD-LEGS


3 RAIL


2 RAIL

Portables

Glo-Ray® Portable Round Heated Simulated Stone Shelves

Hatco's Glo-Ray® Portable Round Heated Simulated Stone Shelves are made of foodsafe materials and come in three simulated stone colors. These unique warmers will safely hold food hot while blending in with your décor and are ideal for buffet lines or as hors d'oeuvres displays.

- Blanket-type element creates uniform heat across the entire simulated stone surface
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Optional 76 mm or 127 mm risers available in Stainless Steel (standard) or *Designer* Colors
- Models with simulated stone are Swanstone®

GRSSR-18 with standard Ash Gray simulated stone heated base and optional 127 mm riser in optional *Designer* Warm Red



GRSSR-16 with standard Ash Gray simulated stone heated base and optional 76 mm riser in optional *Designer* Gray Granite

GRSSR-20 with standard Ash Gray simulated stone heated base



GRSSR20-DL77516 with optional Ice simulated stone heated base and standard *Designer* Black Decorative Lamp

GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES

Model	Dimensions Dia. x H	Watts 220V-230V	Watts 230V-240V	Approx. Ship Weight
GRSSR-16	406 x 66 mm	190-220	220-250	6 kg
GRSSR-18	457 x 66 mm	265-295	295-325	7 kg
GRSSR-20	508 x 66 mm	330-370	370-400	8 kg

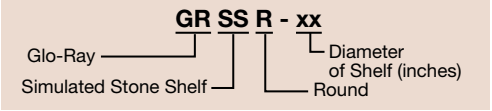
GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES with DECORATIVE LAMP

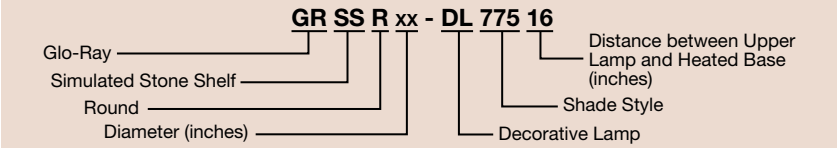
Model	Dimensions W x D x H	Watts 220V-230V	Watts 230V-240V	Approx. Ship Weight
GRSSR20-DL77516	508 x 572 x 914 mm	550-600	600-650	15 kg

Available with CE Mark.

All Glo-Ray Round Heated Simulated Stone Shelf Models with Decorative Lamp Feature:
Voltage: 220 or 240, single phase.
Bulb: One, 250 watt clear bulb, uncoated.
Temperature Range: 38°-93°C.
Cord Location: 1829 mm cord and plug located on back side on base.
Lamp Distance: 415 mm space from bottom of shade to base.

OPTIONS AND ACCESSORIES – PAGE 93







Two **GRSSR20-DL77516** units with standard Ash Gray simulated stone heated base and Designer Black Decorative Lamp

OPTIONS *(available at time of purchase only)*

Designer Color Base (and Lamp for GRSSRxx-DL77516 models) – Non-standard colors are non-returnable – Black standard –

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

Simulated stone color – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch
SS-ICE	Ice

76 mm Risers (GRSSR models only), available in Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

3RISER16	GRSSR-16
3RISER18	GRSSR-18
3RISER20	GRSSR-20

127 mm Risers (GRSSR models only), 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-240	250 Watt Clear Bulb, 240V, Coated (GRSSR20-DL77516 model accommodates one bulb)

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves. These portable foodsafe shelves are ideal for buffet lines or as hors d'oeuvre displays and will safely hold food hot while blending in with your décor.

- Shelves are made of foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Models with simulated stone are Swanstone® and Dekton®



GRSS-3618 in optional Birch simulated stone (view of base)



GRSS-3618 in optional Rem simulated stone

GLO-RAY PORTABLE RECTANGULAR HEATED SIMULATED STONE SHELVES

Model	Dimensions W x D x H	Watts 220V-230V	Watts 230V-240V	Approx. Ship Weight
GRSS-2418	606 x 454 x 66 mm	534-583	583-635	12 kg
GRSS-3018	759 x 454 x 66 mm	655-716	716-780	14 kg
GRSS-3618	911 x 454 x 66 mm	782-854	854-930	16 kg
GRSS-4818 ↕	1216 x 454 x 157 mm	1068-1166	1166-1270	20 kg
GRSS-6018 ↕	1521 x 454 x 157 mm	1310-1432	1432-1560	25 kg
GRSS-7218 ↕	1826 x 454 x 157 mm	1564-1708	1708-1860	31 kg

Available with CE Mark.

↕ Height includes standard 102 mm legs.

All Glo-Ray Portable Rectangular Heated Simulated Stone Shelf Models Feature:
Voltage: 220 or 240, single phase.
Cord Location: 1829 mm cord and plug located center of side with switch.

OPTIONS *(available at time of purchase only)*

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch
SS-ICE	Ice

NEW ***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

GR S S - xx xx

- GR: Glo-Ray
- S: Heated Shelf
- S: Simulated Stone
- xx: Approx width of Shelf (inches)
- xx: Approx. depth of Shelf (inches)

NEW **Dekton stone surfaces that are available for these models:**

Domoos



Rem



Soke



Note: Due to the natural texture, patterns may vary.

Portable Rectangular Heated Base Glass Shelves

Hatco's Portable Rectangular Heated Base Glass Shelves have a heated ceramic glass surface to create uniform heat across the entire surface and are made of approved foodsafe materials. Adjustable thermostatic controls allow surface temperature ranging from 38° to 90°C to be easily controlled.

- Shelves are made of approved foodsafe materials
- Lighted On/Off rocker switch
- Equipped with a trim ring that is available in Stainless Steel (standard), *Designer* Black or White
- All units come with a 1829 mm cord and plug



HBG-FS-24 Angled Food Stop (detail view) with **HBG-TRIM-BLK** and optional *Designer* Black trim ring



HBG-2418 in standard Black Glass



HBG-2418 with Optional White Glass, Frame and Trim Ring

PORTABLE RECTANGULAR HEATED BASE GLASS SHELVES

Model	Dimensions W x D x H	Watts 220V-230V	Watts 230V-240V	Approx. Ship Weight
HBG-2418	619 x 467 x 64 mm	420-459	459-500	13 kg
HBG-3018	772 x 467 x 64 mm	525-574	574-625	15 kg
HBG-3618 ↕	924 x 467 x 156 mm	630-689	689-750	16 kg
HBG-4818 ↕≈	1229 x 467 x 156 mm	840-918	918-1000	19 kg
HBG-6018 ↕≈	1534 x 467 x 156 mm	1050-1148	1148-1250	27 kg
HBG-7218 ↕≈	1838 x 467 x 156 mm	1260-1378	1378-1500	31 kg

Available with CE Mark.

↕ Height includes standard 102 mm legs.

≈ Units 1219 mm and larger are constructed of two equal size pieces of glass which create a seam.

All Portable Rectangular Heated Base Glass Shelf Models Feature:

Voltage: 220 or 240, single phase.

Cord Location: 1829 mm cord and plug located on center of side with switch.

OPTIONS (available at time of purchase only)

Ceramic Glass Color – Black standard –		
	HBG-GLASS-WHT	White
Angled Food Stop keeps product on the heat zone – Choose size/color		
610 mm	**HBG-FS-24**	*Designer* Black
672 mm	**HBG-FS-30**	*Designer* Black
914 mm	**HBG-FS-36**	*Designer* Black
1219 mm	**HBG-FS-48**	*Designer* Black
1524 mm	**HBG-FS-60**	*Designer* Black
1829 mm	**HBG-FS-72**	*Designer* Black
610 mm	**HBG-FSW-24**	White
672 mm	**HBG-FSW-30**	White
914 mm	**HBG-FSW-36**	White
1219 mm	**HBG-FSW-48**	White
1524 mm	**HBG-FSW-60**	White
1829 mm	**HBG-FSW-72**	White
Trim Ring – Non-standard colors are non-returnable – Stainless Steel standard –		
	HBG-TRIM-BLK	*Designer* Black
	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

HBG - xx xx

Heated Base Glass

Depth (inches)

Width (inches)

Glo-Ray® Mini-Merchandisers

Hatco's convenient Mini-Merchandisers create impulse sales by placing fresh product in front of customers. Using a limited amount of valuable counterspace, these flexible warmers come in a variety of shapes, sizes and colors to hold food samples, hors d'oeuvres and packaged product at just the right temperature.

- Ideal for delis, supermarkets, convenience stores, kiosks or concession stands where counterspace is limited
- Sturdy sneeze guard safeguards food serving areas
- Lighted rocker switch for easy On/Off
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Thermostatically-controlled heated base to extend holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Food stop,102 mm food bins standard (GRHW-1SG only)



GRHW-1P with Accessory food pan



GRHW-2P with 102 mm legs and Accessory food pans

GLO-RAY MINI-MERCHANDISERS

Model	No. of Bulbs	Dimensions (W x D x H) Includes sneeze guard	Base Dimensions W x D	Watts 220V	Watts 240V	Approx. Ship Weight
GRHW-1P	2	565 x 414 x 451 mm	533 x 349 mm	782	838	16 kg
GRHW-2P	4	1098 x 414 x 527 mm	1099 x 349 mm	1560	1680	30 kg
GRHW-1SG	2	565 x 414 x 451 mm	533 x 349 mm	782	838	17 kg

Available with CE Mark.

All Glo-Ray Mini-Merchandiser Models Feature:
Voltage: 220 or 240, single phase.
Mini-Merchandiser Shipped with: Thermostatically-controlled base, 191 mm sneeze guard, display lights, 25 mm rubber legs (except GRHW-2P has 102 mm legs), five 102 mm bins (GRHW-1SG only), 1829 mm cord and plug.
Cord Location: 1829 mm cord and plug located on base end plate, same side as switch.

OPTIONS *(available at time of purchase only)*

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

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
PANEL	Plexi-glass Side Panels

ACCESSORIES *(available for purchase at any time)*

Chef LED 230V adjustable bulb – CE options for input voltages above 200V – bulbs must be rotated down –

	CLED-3000-230 Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light
4"LEGS	102 mm Adjustable Legs (GRHW-1P, -1SG only) – Standard on GRHW-2P

FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER



CLED-3000 and -4000 Accessory

GR HW - x x

- GR: Glo-Ray
- HW: Hors D'oeuvres Warmer/ Mini-Merchandiser
- x: Quantity of Pans
- x: P = Pans, SG = Single Horizontal Shelf

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.

- Available with *Designer* Color insets with the choice of an entire unit in color as well
- Thermostatically-controlled heated base of 27°- 93°C extends holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Sturdy plexi-glass sneeze guard
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Available in a variety of widths from 635-1988 mm



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

GLO-RAY BUFFET WARMERS

Model	No. of Light Bulbs	Dimensions (W x D x H) Includes sneeze guard	Max. Pan Capacity 324 x 527 mm pan	Watts 220V	Watts 240V	Approx. Ship Weight
GRBW-24	2	635 x 572 x 451 mm)	1	920	1000	21 kg
GRBW-30	2	787 x 572 x 451 mm	2	1172	1270	24 kg
GRBW-36	3	940 x 572 x 527 mm	2	1454	1578	26 kg
GRBW-42	3	1092 x 572 x 527 mm	3	1648	1782	31 kg
GRBW-48	4	1245 x 572 x 527 mm	3	1940	2040	34 kg
GRBW-54	4	1397 x 572 x 527 mm	4	2182	2360	37 kg
GRBW-60	5	1549 x 572 x 527 mm	4	2474	2680	41 kg
GRBW-66	5	1702 x 572 x 527 mm	5	2726	2948	44 kg
GRBW-72	5	1854 x 572 x 527 mm	5	2983	3113	49 kg

Available with CE Mark.

All Glo-Ray Buffet Warmer Models Feature:
Voltage: 220 or 240, single phase.
GRBW Base Dimensions: 635-1854 W x 495 D mm.
Cord Location: 1829 mm cord located on base end plate, same side as switch.

GLO-RAY DESIGNER BUFFET WARMERS

Model[1]	No. of Light Bulbs	Dimensions (W x D x H) Includes sneeze guard	Max. Pan Capacity 324 x 527 mm pan	Watts 220V	Watts 240V	Approx. Ship Weight
GR2BW-24	2	768 x 686 x 483 mm	1	950	970	35 kg
GR2BW-30	2	921 x 686 x 559 mm	2	1210	1230	39 kg
GR2BW-36	2	1073 x 686 x 559 mm	2	1450	1470	44 kg
GR2BW-42	4	1226 x 686 x 559 mm	3	1750	1790	50 kg
GR2BW-48	4	1378 x 686 x 559 mm	3	2000	2040	57 kg
GR2BW-54	4	1530 x 686 x 559 mm	4	2250	2290	59 kg
GR2BW-60	6	1683 x 686 x 559 mm	4	2600	2660	70 kg
GR2BW-66	6	1835 x 686 x 559 mm	5	2860	2920	77 kg
GR2BW-72 [2]	6	1988 x 686 x 559 mm	5	3125	3185	84 kg

[1] When no color is specified, color inset panels and corner caps will be black.
Available with CE Mark.
[2] Cord without plug on 240V

All Glo-Ray Designer Buffet Warmer Models Feature:
Voltage: 220 or 240, single phase.
Usable Heated Shelf Space: Width of unit minus 165 W x 552 D mm.
Cord Location: 1829 mm cord and plug located center of bottom on control side.

OPTIONS AND ACCESSORIES – PAGE 98

GR 2 BW - xx
- GR: Glo-Ray
- 2: 2 = *Designer*; No Character = Not *Designer*
- BW: Buffet Warmer
- xx: Width of Unit (inches)



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
GREEN	Hunter Green
NAVY	Navy Blue
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
GREEN	Hunter Green
NAVY	Navy Blue
COPPER	Antique Copper

Designer Corner Caps, GR2BW models – Non-standard colors are non-returnable – Black standard –

DKGRAY	Dark Gray

Acrylic Front and two Side Enclosures in lieu of Sneeze Guards – (GRBW-24, -30, -36, -42, -48 models only)

FRTENCL-24, -30	-24, -30 models
FRTENCL-36, -42, -48	-36,-42, -48 models
SIDE-ENCL	Two Acrylic Side Enclosures (GRBW models only)
SIDE-ENCL2	Two Acrylic 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 -60 and GR2BW-24 through -60 models only)
9.375BP	238 mm Sneeze Guard in lieu of standard 191 mm (GRBW models only)
14BP	356 mm Sneeze Guard in lieu of standard 191 mm

ACCESSORIES

GRBW-LEGS	102 mm Adjustable Legs for GRBW-24 models (standard on GRBW-42 or larger)
2SD-LEGS	102 mm Designer Legs for GR2BW-24 models (standard on GR2BW-30 or larger)

Pan Rail for GRBW models ***(not for use with Acrylic Front Enclosure)***

2 RAIL	2-pan
3 RAIL	3-pan
4 RAIL	4-pan
5 RAIL	5-pan

Chef LED 230V adjustable bulb – CE options for input voltages above 200V – bulbs must be rotated down –

CLED-3000-230 Similar to warm halogen light **CLED-4000-230** Similar to cool fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER



2 RAIL



3 RAIL



2SD-LEGS



CLED-3000 and -4000 Accessory

Built-Ins

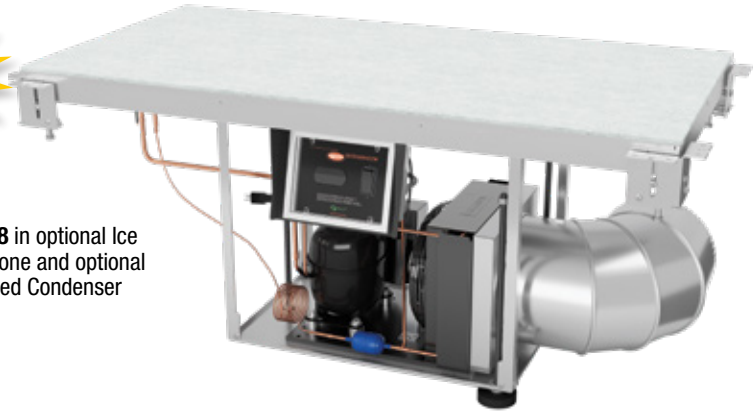


R-290 Cold Built-In Simulated Stone Shelves

Hatco's R-290 Cold Built-In Simulated Stone Shelves are an environmentally friendly solution to keep food cold on buffet lines in cafeterias, restaurants and much more!

- 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
- Models with simulated stone are Swanstone®
- Control Box comes with standard 1219 mm lead wire
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for a fully integrated look
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption

NEW



CSSBP-3618 in optional Ice simulated stone and optional Center-Aligned Condenser

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	686 x 533 mm	610 x 457 mm	220-240	333-396	50-60	1/3	54 kg
CSSBP-3018	838 x 533 mm	762 x 457 mm	220-240	333-396	50-60	1/3	60 kg
CSSBP-3618	991 x 533 mm	914 x 457 mm	220-240	333-396	50-60	1/3	68 kg
CSSBP-4818	1295 x 533 mm	1219 x 457 mm	220-240	333-396	50-60	1/3-3/8	66 kg

All R-290 Cold Built-In Simulated Stone Shelf Models Feature:
Models Shipped with: Electronic Temperature Control and a condensing unit, 1829 mm cord and plug.

OPTIONS

(available at time of purchase only)

Condenser Unit Location Options – Left standard ⊘ –

CENTER	Center-Aligned Condenser Location

Simulated stone colors –
Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch
SS-ICE	Ice

COLORS AND FINISHES – INSIDE BACK COVER OF CURRENT PRICE LIST

⊘ Left-Aligned Condenser Location is not available for CSSBP-2418 and -3018

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

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm corner radii	Depth with 10 mm corner radii
CSSBP-2418	619 mm	467 mm
CSSBP-3018	772 mm	467 mm
CSSBP-3618	924 mm	467 mm
CSSBP-4818	1229 mm	467 mm

C SS B P - xx xx

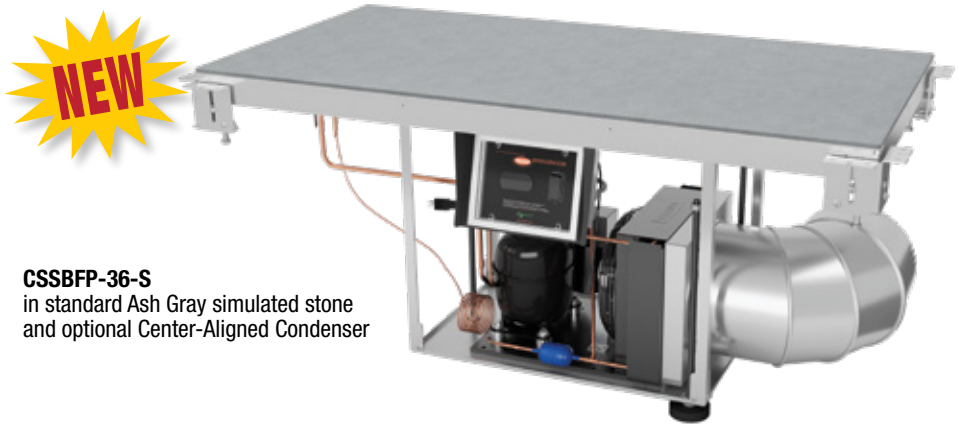
- C — Cold
- SS — Simulated Stone Shelf
- B — Built-In
- P — P = R-290 Propane Refrigerant
- xx — Width of Shelf (inches)
- xx — Depth of Shelf (inches)

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R-290 Cold Built-In Flush Top Simulated Stone Shelves

Hatco's new R-290 Cold Built-In Flush Top Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and more!

- Condenser utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Control Box can be mounted 1219 mm from center of the shelf
- Models with simulated stone are Swanstone®
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption



CSSBFP-36-S
in standard Ash Gray simulated stone and optional Center-Aligned Condenser

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	686 x 470 mm	610 x 394 mm	220-240	333-396	50-60	1/3	52 kg
CSSBFP-24-I	686 x 572 mm	610 x 495 mm	220-240	333-396	50-60	1/3	56 kg
CSSBFP-24-S	686 x 686 mm	610 x 610 mm	220-240	333-396	50-60	1/3	61 kg
CSSBFP-36-F	991 x 470 mm	914 x 394 mm	220-240	333-396	50-60	1/3	65 kg
CSSBFP-36-I	991 x 572 mm	914 x 495 mm	220-240	333-396	50-60	1/3-3/8	70 kg
CSSBFP-36-S	991 x 686 mm	914 x 610 mm	220-240	333-396	50-60	1/3-3/8	78 kg
CSSBFP-48-F	1295 x 470 mm	1219 x 394 mm	220-240	333-396	50-60	1/3-3/8	65 kg
CSSBFP-48-I	1295 x 572 mm	1219 x 495 mm	220-240	333-396	50-60	1/3-3/8	78 kg
CSSBFP-48-S	1295 x 686 mm	1219 x 610 mm	220-240	454-576	50-60	1/2-5/8	89 kg

All R-290 Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 1829 mm cord and plug.

OPTIONS (available at time of purchase only)

Condenser Unit Location Options – Left standard ⊘ –

CENTER	Center-Aligned Condenser Location

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch
SS-ICE	Ice

COLORS AND FINISHES – INSIDE BACK COVER OF CURRENT PRICE LIST

⊘ Left-Aligned Condenser Location is not available for CSSBFP-24F, -24-I, -24-S

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

C SS B F P - xx - xx

- C — Cold
- SS — Simulated Stone Shelf
- B — Built-In
- F — Flush
- P — R-290 Propane Refrigerant
- xx — Width of Shelf (inches)
- xx — Depth F = 394 mm, I = 495 mm, S = 610 mm

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm corner radii	Depth with 10 mm corner radii
CSSBFP-24-F	619 mm	403 mm
CSSBFP-24-I	619 mm	505 mm
CSSBFP-24-S	619 mm	619 mm
CSSBFP-36-F	924 mm	403 mm
CSSBFP-36-I	924 mm	505 mm
CSSBFP-36-S	924 mm	619 mm
CSSBFP-48-F	1229 mm	403 mm
CSSBFP-48-I	1229 mm	505 mm
CSSBFP-48-S	1229 mm	619 mm

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R-290 Cold Built-In Flush Top Shelves

Hatco's R-290 Cold Built-In Flush Top Shelves, in our signature Hardcoat Aluminum, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more, perfectly chilled.

- Condenser utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are top mounted with an Hardcoat Aluminum surface
- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control Box comes standard with a 1219 mm lead wire
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption



CSBFP-36-S (Flush Top) shown in optional Center-Aligned Condenser

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	648 x 432 mm	610 x 394 mm	220-240	333-396	1/3	50-60	49 kg
CSBFP-24-I	648 x 533 mm	610 x 495 mm	220-240	333-396	1/3	50-60	53 kg
CSBFP-24-S	648 x 648 mm	610 x 610 mm	220-240	333-396	1/3	50-60	56 kg
CSBFP-36-F	953 x 432 mm	914 x 394 mm	220-240	333-396	1/3	50-60	55 kg
CSBFP-36-I	953 x 533 mm	914 x 495 mm	220-240	333-396	1/3-3/8	50-60	62 kg
CSBFP-36-S	953 x 648 mm	914 x 610 mm	220-240	333-396	1/3-3/8	50-60	69 kg
CSBFP-48-F	1257 x 432 mm	1219 x 394 mm	220-240	333-396	1/3-3/8	50-60	63 kg
CSBFP-48-I	1257 x 533 mm	1219 x 495 mm	220-240	333-396	1/3-3/8	50-60	71 kg
CSBFP-48-S	1257 x 648 mm	1219 x 610 mm	220-240	454-576	1/2-5/8	50-60	80 kg

All R-290 Cold Built-In Flush Top Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 1829 mm cord and plug.

OPTIONS

(available at time of purchase only)

Condenser Unit Location Options – Left standard ⊘ –

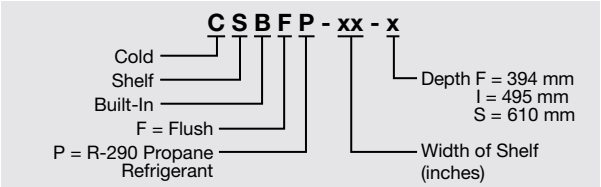
CENTER Center-Aligned Condenser Location

⊘ Left-Aligned Condenser Location is not available for CSBFP-24F, -24-I, -24-S

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Min	Width Max	Depth Min	Depth Max
CSBFP-24-F	625 mm	635 mm	409 mm	419 mm
CSBFP-24-I	625 mm	635 mm	511 mm	521 mm
CSBFP-24-S	625 mm	635 mm	625 mm	635 mm
CSBFP-36-F	930 mm	940 mm	409 mm	419 mm
CSBFP-36-I	930 mm	940 mm	511 mm	521 mm
CSBFP-36-S	930 mm	940 mm	625 mm	635 mm
CSBFP-48-F	1234 mm	1245 mm	409 mm	419 mm
CSBFP-48-I	1234 mm	1245 mm	511 mm	521 mm
CSBFP-48-S	1234 mm	1245 mm	625 mm	635 mm

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



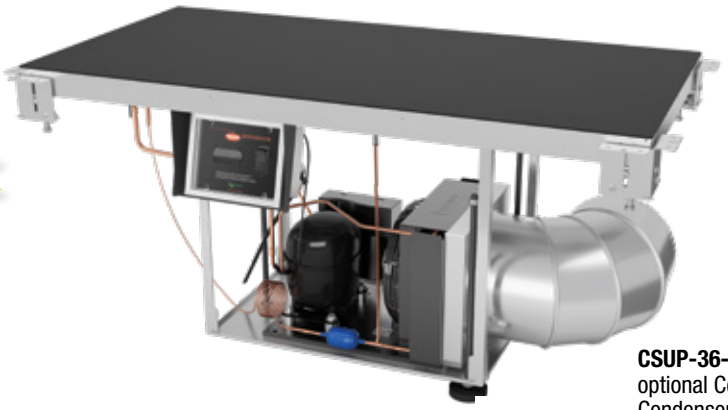
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R-290 Cold Undermount Shelves

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 though the countertop with a seamless look.

NEW

- Condenser utilizes environmentally friendly R-290 refrigerant
- Mounts directly to underside of appropriate countertop material
- All models feature an anodized aluminum surface
- Control Box comes standard with a 1219 mm lead wire
- Approved materials include granite and quartz up to 30 mm, Swanstone® (provided by Hatco), and certain Stainless Steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other material *
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption



CSUP-36-S shown in optional Center-Aligned Condenser

R-290 COLD UNDERMOUNT SHELVES (Anodized Aluminum)

Model	Overall Shelf Dimensions (includes brackets) W x D	Usable Shelf Space W x D	Watts 220-240V Single Phase	Hz	Compressor Size HP	Approx. Ship Weight
CSUP-24-F	694 x 478 mm	610 x 394 mm	333-396	50-60	1/3	54 kg
CSUP-24-I	694 x 579 mm	610 x 495 mm	333-396	50-60	1/3	52 kg
CSUP-24-S	694 x 694 mm	610 x 610 mm	333-396	50-60	1/3	59 kg
CSUP-36-F	998 x 478 mm	914 x 394 mm	333-396	50-60	1/3	65 kg
CSUP-36-I	998 x 579 mm	914 x 495 mm	333-396	50-60	1/3-3/8	64 kg
CSUP-36-S	998 x 694 mm	998 x 694 mm	333-396	50-60	1/3-3/8	66 kg
CSUP-48-F	1303 x 478 mm	1303 x 478 mm	333-396	50-60	1/3-3/8	64 kg
CSUP-48-I	1303 x 579 mm	1303 x 579 mm	333-396	50-60	1/3-3/8	70 kg
CSUP-48-S	1303 x 694 mm	1303 x 694 mm	454-576	50-60	1/2-5/8	80 kg

All R-290 Cold Undermount Shelf Models Feature:
Models Shipped with: Electronic Temperature Control and a condensing unit, 1829 mm cord and plug, thermal mastic caulk and single use applicator.

OPTIONS

(available at time of purchase only)

Condenser Unit Location Options – Left standard ⊘ –

CENTER Center-Aligned Condenser Location

⊘ Left-Aligned Condenser Location is not available for CSUP-24F, -24-I, -24-S



CSUP models include thermal mastic caulk and a single use applicator

C S U P - xx - x

- C: Cold
- S: Shelf
- U: Undermount
- P: P = R-290 Propane Refrigerant
- xx: Width of Shelf (inches)
- x: Depth F = 394 mm, I = 495 mm, S = 610 mm

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm corner radii	Depth with 10 mm corner radii
CSUP-24-F	619 mm	403 mm
CSUP-24-I	619 mm	505 mm
CSUP-24-S	619 mm	619 mm
CSUP-36-F	924 mm	403 mm
CSUP-36-I	924 mm	505 mm
CSUP-36-S	924 mm	619 mm
CSUP-48-F	1229 mm	403 mm
CSUP-48-I	1229 mm	505 mm
CSUP-48-S	1229 mm	619 mm

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

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Built-In Flush Mount Ceramic Glass Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Ceramic Glass Heated Shelves. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models have a Ceramic Glass surface and are bottom mount, flush with the countertop
- Standard Black or optional white Ceramic Glass surface
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available



HSBF-GL-4818 in standard Black Glass



HSBF-GL-4818 in optional White Glass

BUILT-IN FLUSH TOP CERAMIC GLASS HEATED SHELVES

Model[M]	Overall Shelf Dimensions (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps 220V	230V	240V
HSBF-GL-2418	687 x 537 x 139 mm	607 x 457 mm	616 x 467 mm	420 / 1.9	459 / 2.0	500 / 2.1
HSBF-GL-3018	839 x 537 x 139 mm	759 x 457 mm	768 x 467 mm	525 / 2.4	574 / 2.5	625 / 2.6
HSBF-GL-3618	992 x 537 x 139 mm	912 x 457 mm	921 x 467 mm	630 / 2.9	689 / 3.0	750 / 3.1
HSBF-GL-4818 ≈	1297 x 537 x 139 mm	1217 x 457 mm	1226 x 467 mm	840 / 3.8	918 / 4.0	1000 / 4.2

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

≈ All 1217 mm units are constructed of two equal sized pieces of ceramic glass that create a seam.

All Built-In Flush Mount Ceramic Glass Heated Shelf Models Feature:

Control Box: Thermostat Control with Lighted Rocker Switch and 914 mm conduit.
Cord Location: Cord is attached to Control Box.
Cord and Plug: 1829 mm cord and plug.

OPTIONS (available at time of purchase only)

Ceramic Glass Color – Black standard –

HSBF-GLASS-WHT	White

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 (162 W x 198 H x 134 D mm)
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only

COLORS AND FINISHES – INSIDE BACK COVER



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT



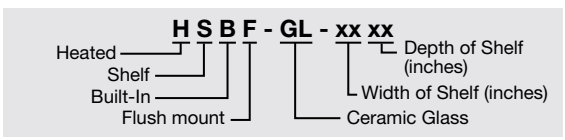
HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	149 mm	162 mm	121 mm
HSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm
HSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
HSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 mm



Built-In Flush Mount Hardcoat Aluminum Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Hardcoat Aluminum Heated Shelves. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models have a Hardcoat Aluminum surface and are bottom mount, flush with the countertop
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times.
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available

HSBF-HC-4818



BUILT-IN FLUSH MOUNT HARDCOAT ALUMINUM HEATED SHELVES

Model[M]	Overall Shelf Dim. (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps 220V	230V	240V
HSBF-HC-2418	690 x 537 x 135 mm	610 x 457 mm	619 x 467 mm	420 / 1.9	459 / 2.0	500 / 2.1
HSBF-HC-2424	690 x 690 x 135 mm	610 x 610 mm	619 x 619 mm	622 / 2.8	680 / 3.0	740 / 3.1
HSBF-HC-2430	690 x 842 x 135 mm	610 x 762 mm	619 x 772 mm	722 / 3.3	790 / 3.4	860 / 3.6
HSBF-HC-3018	842 x 537 x 135 mm	762 x 457 mm	772 x 467 mm	525 / 2.4	574 / 2.5	625 / 2.6
HSBF-HC-3024	842 x 690 x 135 mm	762 x 610 mm	772 x 619 mm	746 / 3.4	815 / 3.5	887 / 3.7
HSBF-HC-3030	842 x 842 x 135 mm	762 x 762 mm	772 x 772 mm	869 / 4.0	950 / 4.1	1034 / 4.3
HSBF-HC-3618	994 x 537 x 135 mm	914 x 457 mm	924 x 467 mm	630 / 2.9	689 / 3.0	750 / 3.1
HSBF-HC-3624	994 x 690 x 135 mm	914 x 610 mm	924 x 619 mm	870 /4.0	950 / 4.1	1034 / 4.3
HSBF-HC-3630	994 x 842 x 135 mm	914 x 762 mm	924 x 772 mm	933 / 4.2	1020 / 4.4	1110 / 4.6
HSBF-HC-4218	1147 x 537 x 135 mm	1067 x 457 mm	1076 x 467 mm	680 / 3.1	744 / 3.2	810 / 3.4
HSBF-HC-4224	1147 x 690 x 135 mm	1067 x 610 mm	1076 x 619 mm	997 / 4.5	1090 / 4.7	1187 / 4.9
HSBF-HC-4230	1147 x 842 x 135 mm	1067 x 762 mm	1076 x 772 mm	1162 / 5.3	1270 / 5.5	1383 / 5.8
HSBF-HC-4818	1299 x 537 x 135 mm	1219 x 457 mm	1229 x 467 mm	840 / 3.8	918 / 4.0	1000 / 4.2
HSBF-HC-4824	1299 x 690 x 135 mm	1219 x 610 mm	1229 x 619 mm	1121 / 5.1	1225 / 5.3	1334 / 5.6
HSBF-HC-4830	1299 x 842 x 135 mm	1219 x 762 mm	1229 x 772 mm	1201 / 5.5	1314 / 5.7	1430 / 6.0

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Hardcoat Aluminum Heated Shelf Models Feature:
Control Box: Thermostat Control with Lighted Rocker Switch and 914 mm conduit. **Cord Location:** Cord is attached to Control Box.
Cord and Plug: 1829 mm cord and plug.

OPTIONS *(available at time of purchase only)*

Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable

	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 (162 W x 198 H x 134 D mm)
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 155 mm D)
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only

COLORS AND FINISHES – INSIDE BACK COVER



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT



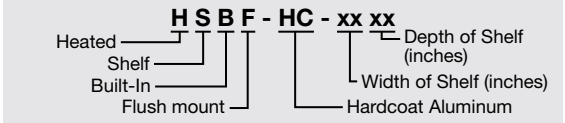
HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	149 mm	162 mm	121 mm
HSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm
HSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
HSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 mm



Built-In Flush Mount Simulated Stone Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Simulated Stone Heated Shelves. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models are bottom mount, flush with the countertop
- Models with simulated stone are Swanstone®
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available



HSBF-SS-4818 in standard Ash Gray simulated stone



HSBF-SS-4818 in optional Ice simulated stone



HSBF-SS-4818 in optional Birch simulated stone

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 10 mm corner radii) W x D	Watts/Amps 220V	230V	240V
HSBF-SS-2418	686 x 533 x 142 mm	610 x 457 mm	619 x 467 mm	534 / 2.4	583 / 2.5	635 / 2.6
HSBF-SS-3018	838 x 533 x 142 mm	762 x 457 mm	772 x 467 mm	655 / 3.0	716 / 3.1	780 / 3.3
HSBF-SS-3618	990 x 533 x 142 mm	914 x 457 mm	924 x 467 mm	782 / 3.6	854 / 3.7	930 / 3.9
HSBF-SS-4818	1295 x 533 x 142 mm	1219 x 457 mm	1229 x 467 mm	1068 / 4.9	1166 / 5.1	1270 / 5.3

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Simulated Stone Heated Shelf Models Feature:
Control Box: Thermostat Control with Lighted Rocker Switch and 914 mm conduit.
Cord Location: Cord is attached to Control Box. **Cord and Plug:** 1829 mm cord and plug.

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch	**SS-ICE**	Ice

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 (162 W x 198 H x 134 D mm)
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only

COLORS AND FINISHES – INSIDE BACK COVER



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT



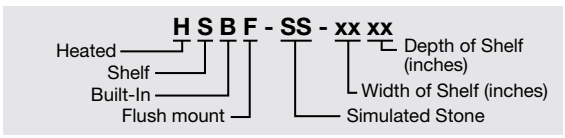
HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	149 mm	162 mm	121 mm
HSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm
HSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
HSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 mm

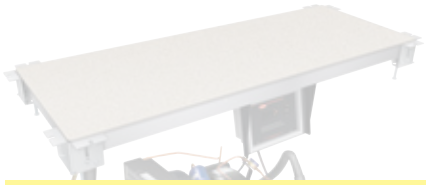


Cold Built-In Simulated Stone Shelves

Hatco's Cold Built-In Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and much more!

CSSBR and CSSBX have the added benefit of allowing fabricators freedom to design.

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Models with simulated stone are Swanstone®
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for a fully integrated look
- Control Box comes standard with 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSSBR models only)
- CSSBR models have unattached Condensing unit and Control Box; CSSBX models have unattached Control Box only









CSSBR-4818
in standard Ash Gray simulated stone (unattached Condenser and Control Box included)

CSSBX-4818
in optional Birch simulated stone (unattached Control Box included)

***NOTICE:* Effective January 1, 2025, the CSSB Cold Built-In Simulated Stone Shelves are no longer available. Please see page 100 to explore our new CSSBP R-290 Cold Built-In Simulated Stone Shelf offerings for your foodservice needs.**

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Approx. Ship Weight
CSSB-2418	686 x 533 mm	610 x 457 mm	56 kg
CSSB-3018	838 x 533 mm	762 x 457 mm	60 kg
CSSB-3618	991 x 533 mm	914 x 457 mm	66 kg
CSSB-4818	1295 x 533 mm	1219 x 457 mm	79 kg

* **Not available with CE Mark.**
Consult factory for refrigerant specifications.

All Cold Built-In Simulated Stone Shelf Models Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug

COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Approx. Ship Weight
CSSBR-2418	686 x 533 mm	610 x 457 mm	40 kg
CSSBR-3018	838 x 533 mm	762 x 457 mm	46 kg
CSSBR-3618	991 x 533 mm	914 x 457 mm	47 kg
CSSBR-4818	1295 x 533 mm	1219 x 457 mm	59 kg

* **Not available with CE Mark.**
Consult factory for refrigerant specifications.

All Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Voltage: 220, 230 or 240. **Models Shipped with:** Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TVX valve (unattached).

COLD BUILT-IN SIMULATED STONE SHELVES WITHUNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Watts 220V, 230V, 240V	Approx. Ship Weight
CSSBX-2418	686 x 533 mm	610 x 457 mm	17	40 kg
CSSBX-3018	838 x 533 mm	762 x 457 mm	17	45 kg
CSSBX-3618	991 x 533 mm	914 x 457 mm	17	45 kg
CSSBX-4818	1295 x 533 mm	1219 x 457 mm	17	57 kg

* **Not available with CE Mark.**

All Cold Built-In Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

NOTE: All models are not a CE offering, items are sold as components for fabricator self certification.

OPTIONS

(available at time of purchase only)
Simulated stone colors –
Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch
SS-ICE	Ice

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
CSSB(R)(X)-2418	619 mm	467 mm
CSSB(R)(X)-3018	772 mm	467 mm
CSSB(R)(X)-3618	924 mm	467 mm
CSSB(R)(X)-4818	1229 mm	467 mm
Model	**Width**	**Height**
Control Box (208 W x 165 mm D)	189 mm	143 mm

ecoization® *CSSBR models only*

C SS B (x) - xx xx
- C — Cold
- SS — Simulated Stone Shelf
- B — Built-In
- (x) — R = Remote Condenser and Control Box; X = Remote Control Box only
- xx — Width of Shelf (inches)
- xx — Depth of Shelf

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
- Models with simulated stone are Swanstone®
- All models are bottom mount units
- Control Box comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSSBFR models only)

continued on next page..



CSSBF-48-S
in standard Night Sky simulated stone



CSSBFR-48-S
in optional Ice simulated stone (unattached Condenser and Control Box included)

***NOTICE:* Effective January 1, 2025, the CSSBF Cold Built-In Flush Top Simulated Stone Shelves are no longer available. Please see page 101 to explore our new CSSBFP R-290 Cold Built-In Flush Top Simulated Stone Shelf offerings for your foodservice needs.**

ONE SHELVES

			Approx. Ship Weight
			54 kg
			57 kg
CSSBF-24-S	686 x 686 mm	610 x 610 mm	61 kg
CSSBF-36-F	991 x 470 mm	914 x 394 mm	63 kg
CSSBF-36-I	991 x 572 mm	914 x 495 mm	71 kg
CSSBF-36-S	991 x 686 mm	914 x 610 mm	75 kg
CSSBF-48-F	1295 x 470 mm	1219 x 394 mm	73 kg
CSSBF-48-I	1295 x 572 mm	1219 x 495 mm	78 kg
CSSBF-48-S	1295 x 686 mm	1219 x 610 mm	86 kg

✖ **Not available with CE Mark.**
Consult factory for refrigerant specifications.

All Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug.

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

ecoization® *CSSBFR models only*

COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX

Model✖	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Approx. Ship Weight
CSSBFR-24-F	686 x 470 mm	610 x 394 mm	56 kg
CSSBFR-24-I	686 x 572 mm	610 x 495 mm	56 kg
CSSBFR-24-S	686 x 686 mm	610 x 610 mm	69 kg
CSSBFR-36-F	991 x 470 mm	914 x 394 mm	69 kg
CSSBFR-36-I	991 x 572 mm	914 x 495 mm	69 kg
CSSBFR-36-S	991 x 686 mm	914 x 610 mm	71 kg
CSSBFR-48-F	1295 x 470 mm	1219 x 394 mm	71 kg
CSSBFR-48-I	1295 x 572 mm	1219 x 495 mm	71 kg
CSSBFR-48-S	1295 x 686 mm	1219 x 610 mm	76 kg

✖ **Not available with CE Mark.**
Consult factory for refrigerant specifications.

All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TXV valve (unattached).

OPTIONS – PAGE 109

Cold Built-In Flush Top Simulated Stone Shelves

continued...

- CSSBR models have unattached Condensing unit and Control Box; CSSBX models have unattached Control Box only
- CSSBFR and CSSBFX models have the added benefit of allowing fabricators the freedom to design



CSSBFX-48-S
in standard Ash Gray simulated stone (unattached Control Box included)

COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Watts 220V, 230V, 240V	Approx. Ship Weight
CSSBFX-24-F	686 x 470 mm	610 x 394 mm	17	36 kg
CSSBFX-24-I	686 x 572 mm	610 x 495 mm	17	36 kg
CSSBFX-24-S	686 x 686 mm	610 x 610 mm	17	41 kg
CSSBFX-36-F	991 x 470 mm	914 x 394 mm	17	44 kg
CSSBFX-36-I	991 x 572 mm	914 x 495 mm	17	50 kg
CSSBFX-36-S	991 x 686 mm	914 x 610 mm	17	54 kg
CSSBFX-48-F	1295 x 470 mm	1219 x 394 mm	17	54 kg
CSSBFX-48-I	1295 x 572 mm	1219 x 495 mm	17	59 kg
CSSBFX-48-S	1295 x 686 mm	1219 x 610 mm	17	66 kg

*** Not available with CE Mark.**

All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) TXV valve (unattached).

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Ash Grav standard –

SS-BIRCH	Birch
SS-ICE	Ice

COLORS AND FINISHES – INSIDE BACK COVER

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
CSSBF(R)(X)-24-F	619 mm	403 mm
CSSBF(R)(X)-24-I	619 mm	505 mm
CSSBF(R)(X)-24-S	619 mm	619 mm
CSSBF(R)(X)-36-F	924 mm	403 mm
CSSBF(R)(X)-36-I	924 mm	505 mm
CSSBF(R)(X)-36-S	924 mm	619 mm
CSSBF(R)(X)-48-F	1229 mm	403 mm
CSSBF(R)(X)-48-I	1229 mm	505 mm
CSSBF(R)(X)-48-S	1229 mm	619 mm

Model	Width	Height
Control Box (208 W x 165 mm D)	189 mm	143 mm

C SS B F (x) - xx x

- C — Cold
- SS — Simulated Stone Shelf
- B — Built-In
- F — Flush
- (x) — R = Remote Condenser & Control Box; X = Remote Control Box only
- xx — Width of Shelf (inches)
- x — Depth of Shelf: F= 394 mm, I= 495 mm, S= 610 mm

Cold Built-In Flush Top Shelves

Hatco's Cold Built-In Flush Top Shelves, in our signature Hardcoat Aluminium, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more, perfectly chilled.

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are top mounted with an Hardcoat Aluminum surface
- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSBFR models only)

continued on next page...



CSBF-48-S
(Flush Top)



CSBFR-48-S
(Flush Top) All models come with unattached Condenser and Control Box

***NOTICE:* Effective January 1, 2025, the CSBF Cold Built-In Flush Top Shelves are no longer available. Please see page 102 to explore our new CSBFP R-290 Cold Built-In Flush Top Shelf offerings for your foodservice needs.**

COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight
CSBF-24-F	648 x 432 mm	610 x 394 mm	46 kg
CSBF-24-I	648 x 533 mm	610 x 495 mm	53 kg
CSBF-24-S	648 x 648 mm	610 x 610 mm	54 kg
CSBF-36-F	953 x 432 mm	914 x 394 mm	59 kg
CSBF-36-I	953 x 533 mm	914 x 495 mm	59 kg
CSBF-36-S	953 x 648 mm	914 x 610 mm	69 kg
CSBF-48-F	1257 x 432 mm	1219 x 394 mm	63 kg
CSBF-48-I	1257 x 533 mm	1219 x 495 mm	72 kg
CSBF-48-S	1257 x 648 mm	1219 x 610 mm	81 kg

* Not available with CE Mark.
Consult factory for refrigerant specifications.

All Cold Built-In Flush Top Models Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug.

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

ecoization® *CSBFR models only*

COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight
CSBFR-24-F	648 x 432 mm	610 x 394 mm	47 kg
CSBFR-24-I	648 x 533 mm	610 x 495 mm	58 kg
CSBFR-24-S	648 x 648 mm	610 x 610 mm	58 kg
CSBFR-36-F	953 x 432 mm	914 x 394 mm	39 kg
CSBFR-36-I	953 x 533 mm	914 x 495 mm	37 kg
CSBFR-36-S	953 x 648 mm	914 x 610 mm	64 kg
CSBFR-48-F	1257 x 432 mm	1219 x 394 mm	67 kg
CSBFR-48-I	1257 x 533 mm	1219 x 495 mm	67 kg
CSBFR-48-S	1257 x 648 mm	1219 x 610 mm	76 kg

* Not available with CE Mark.
Consult factory for refrigerant specifications.

All Cold Built-In Flush Top Shelf Models with Unattached Condenser/Control Box Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TXV valve (unattached).

OPTIONS – PAGE 111

Cold Built-In Flush Top Shelves

continued

- CSBFR models have unattached Condensing unit and Control Box, CSBFX models have unattached Control Box only
- CSBFR, CSBFX models have benefit of allowing fabricators the freedom to design



CSBFX-48-S
(Flush Top) All models come with unattached Control Box only

COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONTROL BOX ONLY (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Rated Watts	Approx. Ship Weight
CSBFX-24-F	648 x 432 mm	610 x 394 mm	17	29 kg
CSBFX-24-I	648 x 533 mm	610 x 495 mm	17	33 kg
CSBFX-24-S	648 x 648 mm	610 x 610 mm	17	36 kg
CSBFX-36-F	953 x 432 mm	914 x 394 mm	17	35 kg
CSBFX-36-I	953 x 533 mm	914 x 495 mm	17	41 kg
CSBFX-36-S	953 x 648 mm	914 x 610 mm	17	54 kg
CSBFX-48-F	1257 x 432 mm	1219 x 394 mm	17	53 kg
CSBFX-48-I	1257 x 533 mm	1219 x 495 mm	17	60 kg
CSBFX-48-S	1257 x 648 mm	1219 x 610 mm	17	66 kg

*** Not available with CE Mark.**

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

All Cold Built-In Flush Top Shelf Models with Unattached Control Box Only Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

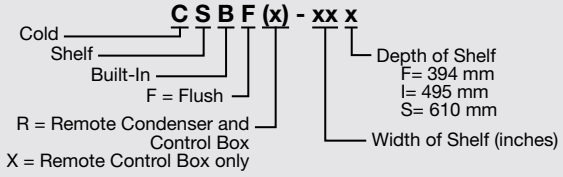
OPTIONS (available at time of purchase only)

COND-8.5 2591 mm cord (1524 mm standard) for CSBF models only

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Minimum	Width Maximum	Depth Minimum	Depth Maximum
CSBF(X)(R)-24-F	625 mm	635 mm	409 mm	419 mm
CSBF(X)(R)-24-I	625 mm	635 mm	511 mm	521 mm
CSBF(X)(R)-24-S	625 mm	635 mm	625 mm	635 mm
CSBF(X)(R)-36-F	930 mm	940 mm	409 mm	419 mm
CSBF(X)(R)-36-I	930 mm	940 mm	511 mm	521 mm
CSBF(X)(R)-36-S	930 mm	940 mm	625 mm	635 mm
CSBF(X)(R)-48-F	1234 mm	1245 mm	409 mm	419 mm
CSBF(X)(R)-48-I	1234 mm	1245 mm	511 mm	521 mm
CSBF(X)(R)-48-S	1234 mm	1245 mm	625 mm	635 mm
Control Box (208 W x 165 mm D)	189 mm		143 mm	

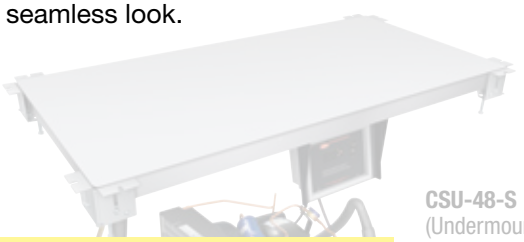


Cold Undermount Shelves

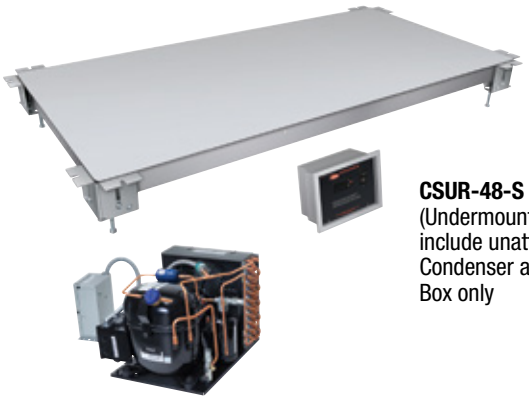
Cold Undermount Shelves offer the same great performance as the Cold Built-In Flush Top Shelves, but are mounted directly against the underside of a granite, quartz, stainless steel or appropriate simulated stone counter top (no cut out required). Cooling transfers through the countertop to the top surface, without puncturing, for a true, seamless look.

- Mount under appropriate countertop material for a seamless look
- Approved materials include granite and quartz up to 30 mm, Swanstone as provided by Hatco, and certain stainless steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other material. *
- All models feature an Anodized Aluminum surface
- Control Box comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSUR models only)

continued on next page..



CSU-48-S
(Undermount)



CSUR-48-S
(Undermount) All models include unattached Condenser and Control Box only

***NOTICE:* Effective January 1, 2025, the CSU Cold Undermount Shelves are no longer available. Please see page 103 to explore our new CSUP R-290 Cold Undermount Shelf offerings for your foodservice needs.**

Aluminum)

			Approx. Ship Weight
			54 kg
CSU-24-I	694 x 579 mm	610 x 495 mm	53 kg
CSU-24-S	694 x 694 mm	610 x 610 mm	59 kg
CSU-36-F	998 x 478 mm	914 x 394 mm	65 kg
CSU-36-I	998 x 579 mm	914 x 495 mm	64 kg
CSU-36-S	998 x 694 mm	914 x 610 mm	57 kg
CSU-48-F	1303 x 478 mm	1219 x 394 mm	64 kg
CSU-48-I	1303 x 579 mm	1219 x 495 mm	66 kg
CSU-48-S	1303 x 694 mm	1219 x 610 mm	81 kg

✖ **Not available with CE Mark.**
Consult factory for refrigerant specifications.

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

ecoization CSUR models only

All Cold Undermount Shelf Models Feature: **Voltage:** 220, 230 or 240.
Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug, thermal mastic caulk and single use applicator.

COLD UNDERMOUNT SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX (Anodized Aluminum)

Model✖ ⌜	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Approx. Ship Weight
CSUR-24-F	694 x 478 mm	610 x 394 mm	50 kg
CSUR-24-I	694 x 579 mm	610 x 495 mm	44 kg
CSUR-24-S	694 x 694 mm	610 x 610 mm	54 kg
CSUR-36-F	998 x 478 mm	914 x 394 mm	54 kg
CSUR-36-I	998 x 579 mm	914 x 495 mm	54 kg
CSUR-36-S	998 x 694 mm	914 x 610 mm	65 kg
CSUR-48-F	1303 x 478 mm	1219 x 394 mm	69 kg
CSUR-48-I	1303 x 579 mm	1219 x 495 mm	65 kg
CSUR-48-S	1303 x 694 mm	1219 x 610 mm	69 kg

✖ **Not available with CE Mark.**
Consult factory for refrigerant specifications.



CSU and CSUR models include thermal mastic caulk and a single use applicator

All Cold Undermount Shelf Models with Unattached Condenser/Control Box Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probe, Control Box and condensing unit (shipped loose), TXV valve (unattached), thermal mastic caulk and single use applicator.

⌜ Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual which found on the Hatco website, www.hatcocorp.com.

OPTIONS – PAGE 113

Cold Undermount Shelves

continued

- CSUR models have unattached Condensing unit and Control Box, CSUX models have unattached Control Box only
- CSUR and CSUX models have benefit of allowing fabricators the freedom to design.



CSUX-48-S
(Undermount) All models include unattached Control Box only

COLD UNDERMOUNT SHELVES WITH UNATTACHED CONTROL BOX ONLY (Anodized Aluminum)

Model✖◤	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Watts	Approx. Ship Weight
CSUX-24-F	694 x 478 mm	610 x 394 mm	17	34 kg
CSUX-24-I	694 x 579 mm	610 x 495 mm	17	34 kg
CSUX-24-S	694 x 694 mm	610 x 610 mm	17	38 kg
CSUX-36-F	998 x 478 mm	914 x 394 mm	17	41 kg
CSUX-36-I	998 x 579 mm	914 x 495 mm	17	44 kg
CSUX-36-S	998 x 694 mm	914 x 610 mm	17	45 kg
CSUX-48-F	1303 x 478 mm	1219 x 394 mm	17	46 kg
CSUX-48-I	1303 x 579 mm	1219 x 495 mm	17	51 kg
CSUX-48-S	1303 x 694 mm	1219 x 610 mm	17	56 kg

✖ **Not available with CE Mark.**

All Cold Undermount Shelf Models with Unattached Control Box Only Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

◤ Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual, which found on the Hatco website, www.hatcocorp.com.

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

OPTIONS (available at time of purchase only)

COND-8.5 2591 mm cord (1524 mm standard) for CSU models only

COLORS AND FINISHES – INSIDE BACK COVER

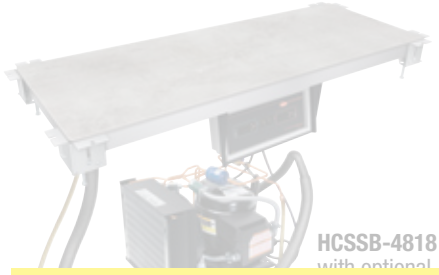
C S U (x) - xx x

- C: Cold
- S: Shelf
- U: Undermount
- (x): R = Remote Condenser and Control Box; X = Remote Control Box only
- xx: Width of Shelf (inches)
- x: Depth F= 394 mm, I= 495 mm, S= 610 mm

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
- Models with simulated stone are Swanstone® and Dekton®
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for a fully integrated look
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSSBR models only)
- HCSSBR has unattached Condensing unit and Control Box; HCSSBX has unattached Control Box only



HCSSB-4818 with optional





HCSSBR-4818
in standard Ash Gray simulated stone (Condenser and Control Box included)

COUNTERTOP CUTOUT DIMENSIONS

Model	Width 10 mm radii	Height 10 mm radii
HCSSB(R)(X)-2418	619 mm	467 mm
HCSSB(R)(X)-3018	772 mm	467 mm
HCSSB(R)(X)-3618	924 mm	467 mm
HCSSB(R)(X)-4818	1229 mm	467 mm
Model	**Width**	**Height**
Control Box (354 W x 168 mm D)	333 mm	143 mm

***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.**

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

HELVES (flush to countertop)

	Shelf Space W x D	Approx. Ship Weight
	610 x 457 mm	61 kg
	762 x 457 mm	69 kg
	914 x 457 mm	73 kg
	1219 x 457 mm	85 kg

* Not available with CE Mark.

All Hot/Cold Built-In Simulated Stone Shelf Models Feature:
Voltage: 220, 230 or 240. **Models Shipped with:** Electronic Temperature Control, condensing unit, 1829 mm cord and plug.

HOT/COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Approx. Ship Weight
HCSSBR-2418	686 x 533 mm	610 x 457 mm	61 kg
HCSSBR-3018	838 x 533 mm	762 x 457 mm	69 kg
HCSSBR-3618	991 x 533 mm	914 x 457 mm	73 kg
HCSSBR-4818	1295 x 533 mm	1219 x 457 mm	85 kg

* **Not available with CE Mark.**

All Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Voltage: 220, 230 or 240. **Models Shipped with:** Shelf assembly with temperature probes, Control Box and condensing unit (shipped loose), unattached TXV valve.

HOT/COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight
HCSSBX-2418	686 x 533 mm	610 x 457 mm	371, 405, 441	45 kg
HCSSBX-3018	838 x 533 mm	762 x 457 mm	467, 510, 555	48 kg
HCSSBX-3618	991 x 533 mm	914 x 457 mm	558, 610, 664	54 kg
HCSSBX-4818	1295 x 533 mm	1219 x 457 mm	746, 815, 887	64 kg

* **Not available with CE Mark.**

All Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Voltage: 220, 230 or 240. **Models Shipped with:** Shelf assembly with temperature probes, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

OPTIONS

(available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch
SS-ICE	Ice

NEW ***Dekton® Stone Colors – All Dekton surfaces are non-returnable –***

For HCSSBR-2418 and HCSSBX-2418 models –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

For HCSSBR-2418 and HCSSBX-2418 models –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

For HCSSBR-2418 and HCSSBX-2418 models –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

For HCSSBR-2418 and HCSSBX-2418 models –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

COLORS AND FINISHES – INSIDE BACK COVER

HC SS B (x) - xx xx
- HC: Hot/Cold
- SS: Simulated Stone Shelf
- B: Built-in
- (x): R = Remote Condenser and Control Box; X = Remote Control Box only
- xx xx: Depth of shelf (inches); Width of shelf (inches)

ecoization® HCSSBR models only

Dekton stone surfaces available for these models:

NEW

Domoos	Rem	Soke
		

Note: Due to the natural texture, patterns may vary.

Hot/Cold Built-In Flush Top Simulated Stone Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented Hot/Cold Built-In Flush Top Simulated Stone Shelves. They easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- All units are bottom mount, flush with the countertop
- Models with simulated stone are Swanstone®
- All units match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves for an integrated look
- Control Box comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSSBFR models only)

continued on next page...



HCSSBF-48-S
standard Night Sky
ulated stone

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.





HCSSBFR-48-S
in optional Ice simulated stone (unattached Condenser and Control Box included)

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

ECOIZATION
HCSSBFR models only

STONE SHELVES

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Approx. Ship Weight
			64 kg
HCSSBF-24-I	686 x 572 mm	610 x 495 mm	61 kg
HCSSBF-24-S	686 x 686 mm	610 x 610 mm	70 kg
HCSSBF-36-F	991 x 470 mm	914 x 394 mm	75 kg
HCSSBF-36-I	991 x 572 mm	914 x 495 mm	75 kg
HCSSBF-36-S	991 x 686 mm	914 x 610 mm	82 kg
HCSSBF-48-F	1295 x 470 mm	1219 x 394 mm	84 kg
HCSSBF-48-I	1295 x 572 mm	1219 x 495 mm	89 kg
HCSSBF-48-S	1295 x 686 mm	1219 x 610 mm	111 kg

* Not available with CE Mark.
Consult factory for refrigerant specifications.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Voltage: Voltage: 220, 230 or 240.
Models Shipped with: Electronic Temperature Control and condensing unit, 1829 mm cord and plug.

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES UNATTACHED CONDENSER/CONTROL BOX

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Approx. Ship Weight
HCSSBFR-24-F	686 x 470 mm	610 x 394 mm	54 kg
HCSSBFR-24-I	686 x 572 mm	610 x 495 mm	54 kg
HCSSBFR-24-S	686 x 686 mm	610 x 610 mm	49 kg
HCSSBFR-36-F	991 x 470 mm	914 x 394 mm	73 kg
HCSSBFR-36-I	991 x 572 mm	914 x 495 mm	76 kg
HCSSBFR-36-S	991 x 686 mm	914 x 610 mm	84 kg
HCSSBFR-48-F	1295 x 470 mm	1219 x 394 mm	85 kg
HCSSBFR-48-I	1295 x 572 mm	1219 x 495 mm	89 kg
HCSSBFR-48-S	1295 x 686 mm	1219 x 610 mm	99 kg

*** Not available with CE Mark.**
Consult factory for refrigerant specifications.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probes, Control Box and condensing unit (shipped loose), TXV valve (unattached).

OPTIONS – PAGE 116

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 the added benefit of allowing fabricators the freedom to desig



HCSSBFX-48-S
in standard Ash Gray simulated stone (unattached Control Box included)

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONTROL BOX ONLY

Model*	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight
HCSSBFX-24-F	686 x 470 mm	610 x 394 mm	325, 355, 387	42 kg
HCSSBFX-24-I	686 x 572 mm	610 x 495 mm	407, 445, 485	44 kg
HCSSBFX-24-S	686 x 686 mm	610 x 610 mm	503, 550, 599	48 kg
HCSSBFX-36-F	991 x 470 mm	914 x 394 mm	485, 530, 577	52 kg
HCSSBFX-36-I	991 x 572 mm	914 x 495 mm	613, 670, 730	56 kg
HCSSBFX-36-S	991 x 686 mm	914 x 610 mm	755, 825, 898	62 kg
HCSSBFX-48-F	1295 x 470 mm	1219 x 394 mm	650, 710, 773	59 kg
HCSSBFX-48-I	1295 x 572 mm	1219 x 495 mm	814, 890, 969	68 kg
HCSSBFX-48-S	1295 x 686 mm	1219 x 610 mm	1006, 1100, 1198	76 kg

*** Not available with CE Mark.**

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) TXV valve (unattached).

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

COUNTERTOP CUTOUT DIMENSIONS

Model	Width 10 mm radii	Height 10 mm radii
HCSSBF(R)(X)-24-F	619 mm	403 mm
HCSSBF(R)(X)-24-I	619 mm	505 mm
HCSSBF(R)(X)-24-S	619 mm	619 mm
HCSSBF(R)(X)-36-F	924 mm	403 mm
HCSSBF(R)(X)-36-I	924 mm	505 mm
HCSSBF(R)(X)-36-S	924 mm	619 mm
HCSSBF(R)(X)-48-F	1226 mm	403 mm
HCSSBF(R)(X)-48-I	1226 mm	505 mm
HCSSBF(R)(X)-48-S	1226 mm	619 mm
Model	**Width**	**Height**
Control Box (354 W x 168 mm D)	333 mm	143 mm

OPTIONS

(available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch
SS-ICE	Ice

COLORS AND FINISHES – INSIDE BACK COVER

HC SS B (x) - xx x

- HC SS: Simulated Stone Shelf
- B: Built-in
- (x): R = Remote Condenser and Control Box; X = Remote Control Box only
- xx: Width of shelf (inches)
- x: Depth F= 394 mm, I= 495 mm, S= 610 mm

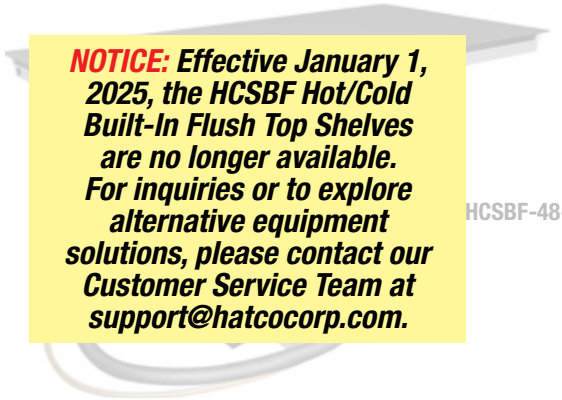
Hot/Cold Built-In Flush Top Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented Hot/Cold Built-In Flush Top Shelves. In our signature Hardcoat Aluminium, they easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- Units are Hardcoat Aluminum, top mount
- All models match the GRSBF Glo-Ray® Built-In Rectangular Flush Top Heated Shelves for a fully integrated look
- Control comes standard with a 1219 mm lead wire
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSBFR models only)

continued on next page...

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



HCSBF-48-S



HCSBFR-48-S All models include unattached Condenser and Control Box only

HOT/COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight
HCSBF-24-F	648 x 432 mm	610 x 394 mm	54 kg
HCSBF-24-I	648 x 533 mm	610 x 495 mm	58 kg
HCSBF-24-S	648 x 648 mm	610 x 610 mm	64 kg
HCSBF-36-F	953 x 432 mm	914 x 394 mm	71 kg
HCSBF-36-I	953 x 533 mm	914 x 495 mm	69 kg
HCSBF-36-S	953 x 648 mm	914 x 610 mm	68 kg
HCSBF-48-F	1257 x 432 mm	1219 x 394 mm	74 kg
HCSBF-48-I	1257 x 533 mm	1219 x 495 mm	79 kg
HCSBF-48-S	1257 x 648 mm	1219 x 610 mm	96 kg

* Not available with CE Mark.
Consult factory for refrigerant specifications.

All Hot/Cold Built-In Flush Top Shelf Models Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Electronic Temperature Control, condensing unit,1829 mm cord and plug.

HOT/COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONDENSER/CONTROL BOX (Hardcoat Aluminum)

Model*	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Approx. Ship Weight
HCSBFR-24-F	648 x 432 mm	610 x 394 mm	49 kg
HCSBFR-24-I	648 x 533 mm	610 x 495 mm	58 kg
HCSBFR-24-S	648 x 648 mm	610 x 610 mm	64 kg
HCSBFR-36-F	953 x 432 mm	914 x 394 mm	71 kg
HCSBFR-36-I	953 x 533 mm	914 x 495 mm	73 kg
HCSBFR-36-S	953 x 648 mm	914 x 610 mm	71 kg
HCSBFR-48-F	1257 x 432 mm	1219 x 394 mm	66 kg
HCSBFR-48-I	1257 x 533 mm	1219 x 495 mm	60 kg
HCSBFR-48-S	1257 x 648 mm	1219 x 610 mm	116 kg

*** Not available with CE Mark.**
Consult factory for refrigerant specifications.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probes, Control Box and condensing unit (shipped loose), TXV valve (unattached).

OPTIONS – PAGE 118

ecoization® HCSBFR models only

Hot/Cold Built-In Flush Top Shelves

continued

- HCSBFR models have unattached Condensing unit and Control Box, HCSBFX models have unattached Control Box only
- HCSBFR and HCSBFX models have benefit of allowing fabricators the freedom to design.



HCSBFX-48-S
All models include unattached Control Box only

HOT/COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONTROL BOX ONLY (Hardcoat Aluminum)

Model*	Overall Dimensions W x D	Usable Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight
HCSBFX-24-F	648 x 432 mm	610 x 394 mm	325, 355, 387	34 kg
HCSBFX-24-I	648 x 533 mm	610 x 495 mm	407, 445, 485	39 kg
HCSBFX-24-S	648 x 648 mm	610 x 610 mm	503, 550, 599	44 kg
HCSBFX-36-F	953 x 432 mm	914 x 394 mm	485, 530, 577	48 kg
HCSBFX-36-I	953 x 533 mm	914 x 495 mm	613, 670, 730	52 kg
HCSBFX-36-S	953 x 648 mm	914 x 610 mm	755, 825, 898	53 kg
HCSBFX-48-F	1257 x 432 mm	1219 x 394 mm	650, 710, 773	55 kg
HCSBFX-48-I	1257 x 533 mm	1219 x 495 mm	814, 890, 969	60 kg
HCSBFX-48-S	1257 x 648 mm	1219 x 610 mm	1006, 1100, 1198	64 kg

*** Not available with CE Mark.**

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Voltage: 220, 230 or 240.
Models Shipped with: Shelf assembly with temperature probes, solenoid valve (attached to shelf), Control Box (shipped loose), TXV valve (unattached).

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

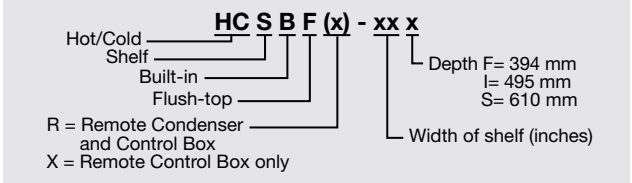
OPTIONS (available at time of purchase only)

COND-8.5CC 2591 mm conduit (1829 mm standard) for HCSBF models only

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Minimum	Width Maximum	Height Minimum	Height Maximum
HCSBF(R)(X)-24-F	625 mm	635 mm	409 mm	419 mm
HCSBF(R)(X)-24-I	625 mm	635 mm	511 mm	521 mm
HCSBF(R)(X)-24-S	625 mm	635 mm	625 mm	635 mm
HCSBF(R)(X)-36-F	930 mm	940 mm	409 mm	419 mm
HCSBF(R)(X)-36-I	930 mm	940 mm	511 mm	521 mm
HCSBF(R)(X)-36-S	930 mm	940 mm	625 mm	635 mm
HCSBF(R)(X)-48-F	1234 mm	1245 mm	409 mm	419 mm
HCSBF(R)(X)-48-I	1234 mm	1245 mm	511 mm	521 mm
HCSBF(R)(X)-48-S	1234 mm	1245 mm	625 mm	635 mm
Model	**Width**		**Height**	
Control Box (354 W x 168 mm D)	333 mm		143 mm	



Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Built-In Rectagular Heated Simulated Stone Shelves. These foodsafe shelves are ideal for buffet lines or hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base
- Includes remote Control Box with 915 mm conduit and 1829 mm cord and plug
- Models with simulated stone are Swanstone®



Standard Control Box



GRSSB-3618 in optional Ice simulated stone, built into an Ice simulated stone countertop

GLO-RAY BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES

Model[M]	Dimensions W x D x H	Watts 220V-230V	Watts 230V-240V	Approx. Ship Weight
GRSSB-2418	651 x 498 x 58 mm	534-583	583-635	14 kg
GRSSB-3018	803 x 498 x 58 mm	655-716	716-780	20 kg
GRSSB-3618	955 x 498 x 58 mm	782-854	854-930	22 kg
GRSSB-4818	1261 x 498 x 58 mm	1068-1166	1166-1270	23 kg
GRSSB-6018	1565 x 498 x 58 mm	1310-1432	1432-1560	25 kg
GRSSB-7218	1869 x 498 x 58 mm	1564-1708	1708-1860	32 kg

[M] Recommended for use in a metallic countertop. For other surfaces, verify the material is suitable for temps up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

All Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf Models Feature:
Cord location: Cord is attached to Control Box.

NOTE: For any size GRSSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSSB-3018 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 102 mm space.

Be sure to check out our Hot/Cold and Cold only Built-In Shelves for a seamless look

OPTIONS *(available at time of purchase only)*

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

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

Simulated stone color – Non-standard colors are non-returnable – Ash Gray standard

SS-BIRCH Birch **SS-ICE** Ice

GRSSB-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)
GRSSB-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only
GRSSB-REC	Built-In Heated Simulated Stone Shelf with Recessed Top

COLORS AND FINISHES – INSIDE BACK COVER



GRSSB-FLUSH-ITC



GRSSB-FLUSH-TSTAT

GRSSB COUNTERTOP CUTOUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSSB-2418	625 mm	632 mm	473 mm	480 mm
GRSSB-3018	778 mm	784 mm	473 mm	480 mm
GRSSB-3618	930 mm	937 mm	473 mm	480 mm
GRSSB-4818	1235 mm	1241 mm	473 mm	480 mm
GRSSB-6018	1540 mm	1546 mm	473 mm	480 mm
GRSSB-7218	1845 mm	1851 mm	473 mm	480 mm

GRSSB, GRSB OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRS(S)B-FLUSH-ITC	149 mm	162 mm	121 mm
GRS(S)B-FLUSH-TSTAT	149 mm	162 mm	102 mm

GR S S B - xx xx

- GR — Glo-Ray
- S — Heated Shelf
- S — Simulated Stone
- B — B= Built-in Rectangular
- xx — Width of Shelf (inches)
- xx — Depth of Shelf (inches)

Built-In Rectangular Heated Base Glass Shelves

Hatco Built-In Rectangular Heated Base Glass Shelves have a heated ceramic glass top to create uniform heat across the entire surface and are made of approved foodsafe materials. Adjustable thermostatic controls allow surface temperature to be controlled easily.

- Shelves are made of approved foodsafe materials
- Equipped with an attached Stainless Steel trim mounting ring (*Designer* Black or White)
- Lighted On/Off rocker switch
- Includes remote Control Box with 915 mm conduit and 1829 mm cord and plug



HBGB-2418 with optional *Designer* Black Trim Ring

HBGB-3618 in optional White Glass and Trim RIng

HBGBH-2418

BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

Model[M]	Dimensions W x D x H	Watts 220-230V	Watts 230-240V	Approx. Ship Weight
HBGB-2418	651 x 498 x 55 mm	420-459	459-500	15 kg
HBGB-3018	803 x 498 x 55 mm	525-574	574-625	17 kg
HBGB-3618	955 x 498 x 55 mm	630-689	689-750	18 kg
HBGB-4818≈	1260 x 498 x 55 mm	840-918	918-1000	23 kg
HBGB-6018≈	1565 x 498 x 55 mm	1050-1148	1148-1250	29 kg
HBGB-7218≈	1870 x 498 x 55 mm	1260-1378	1378-1500	34 kg

[M] Recommended for use in a metallic countertop. For other surfaces, verify material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer. **Available with CE Mark.**

≈ Units 1219 mm and larger are constructed of two equal size pieces of glass which create a seam.



Standard Control Box

All Built-In Rectangular Heated Base Glass Shelf Models Feature:
Voltage: 220, 240 single phase.
Conduit: 915 mm.
Cord Location: Cord is attached to Control Box.

OPTIONS AND ACCESSORIES – PAGE 121

HEATED BASE GLASS BUILT-IN RECTANGULAR HIGH-WATT SHELVES

Model[M]	Dimensions W x D x H	Volts	Watts	Approx. Ship Weight
HBGBH-2418	651 x 498 x 67 mm	230	634	13 kg
HBGBH-3018	803 x 498 x 67 mm	230	809	15 kg
HBGBH-3618	956 x 498 x 67 mm	230	984	17 kg
HBGBH-4818≈	1261 x 498 x 67 mm	230	1268	21 kg
HBGBH-6018≈	1565 x 498 x 67 mm	230	1618	25 kg
HBGBH-7218≈	1870 x 498 x 67 mm	230	1968	29 kg

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 125°C. Hatco is not responsible for counter damage caused by heat from the warmer. **Available with CE Mark.**

≈ Units 1219 mm and larger are constructed of two equal sized pieces of glass which create a seam.



Standard **HBGBH Flush Mount Recessed *Electronic* Control Box** with lighted On/Off rocker switch and angled recessed controls

All Built-In Rectangular High-Watt Heated Base Glass Shelf Models Feature:
Voltage: 230 single phase.
Conduit:1829 mm.
Cord Location: Cord is attached to Control Box.

OPTIONS AND ACCESSORIES – PAGE 121

HBG B x - xx xx

- HBG: Heated Base Glass
- B: Built-In
- x: No Character = Standard Watt; H = High watt
- xx: Depth of Shelf (inches)
- xx: Width of Shelf (inches)



HBGB-3618_below a **GR2AH-42** Strip Heater in optional *Designer* Black and Sneeze Guards

OPTIONS *(available at time of purchase only)*

Ceramic Glass Color – Black standard – Non-standard colors are non-returnable	
	HBGB-GLASS-WHT White (HBGB models only)
Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –	
	HBGB-BEZEL-BLACK Black
	HBGB-BEZEL-WHITE White (HBGB models only)
Trim Ring Color – Stainless Steel standard – Non-standard colors are non-returnable –	
	HBGB-TRIM-BLK *Designer* Black
	HBGB-TRIM-WHITE White (HBGB models only)
HBGBH-NO-TRIM	Unit without Trim Ring – HBGBH models only
HBGB-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls – HBGB models only (standard on HBGBH models) (162 W x 198 H x 134 D mm)
HBGB-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls – HBGB models only (162 W x 198 H x 115 mm D)
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only – HBGB only (standard on HBGBH models)
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only
HBGB-REC	Built-In Heated Base Glass Shelf with Recessed Top – HBGB models only

COLORS AND FINISHES – INSIDE BACK COVER



HBGB-FLUSH-ITC



HBGB-FLUSH-TSTAT

HBGB AND HBGBH COUNTERTOP CUTOUT DIMENSIONS

Model	Min. Width	Max. Width	Min. Depth	Max. Depth
HBGB, HBGBH-2418	625 mm	632 mm	473 mm	480 mm
HBGB, HBGBH-3018	778 mm	784 mm	473 mm	480 mm
HBGB, HBGBH-3618	930 mm	937 mm	473 mm	480 mm
HBGB, HBGBH-4818	1235 mm	1241 mm	473 mm	480 mm
HBGB, HBGBH-6018	1540 mm	1546 mm	473 mm	480 mm
HBGB, HBGBH-7218	1845 mm	1851 mm	473 mm	480 mm

HBGB AND GRSB CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HBGB (GRSB)-FLUSH-ITC	149 mm	162 mm	121 mm
HBGB (GRSB)-FLUSH-TSTAT HBGBH Standard Box	149 mm	162 mm	102 mm

Glo-Ray® Built-In Rectangular Recessed Top Aluminum Heated Shelves

Hatco's Glo-Ray® Built-In Rectangular Recessed Top Heated Shelves add heat to your serving surface. The 13 mm recessed top foodwarmer has a Hardcoat Aluminum surface and blanket-type element for uniform heat to extend food holding time.

- Uniform heat distribution with Hardcoat Aluminum surface and blanket-type element
- 914 mm flexible conduit channels power lines from the shelf to a control box
- Thermostatically-controlled heated base
- Standard controller includes infinite switch, lighted rocker switch and mounting brackets
- For use in countertops up to 32 mm thick



GRSB-24-I



Standard Control Box

NOTE: For any size GRSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSB-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 102 mm space.

Be sure to check out our Hot/Cold and Cold only Built-In Shelves for a seamless look

GLO-RAY BUILT-IN RECTANGULAR RECESSED TOP ALUMINUM HEATED SHELVES

Model[M]	Dimensions W x D x H	Cut-Out Dimensions Min.-Max. Width	Min.-Max. Depth	Watts 220V[≼]	240V[≼]	Approx. Ship Weight
GRSB-24-F	648 x 432 x 73 mm	622-629 mm	406-413 mm	384	458	11 kg
GRSB-24-I	648 x 533 x 73 mm	622-629 mm	508-514 mm	550	550	13 kg
GRSB-24-0	648 x 800 x 73 mm	622-629 mm	775-781 mm	722	860	15 kg
GRSB-30-F	800 x 432 x 73 mm	775-781 mm	406-413 mm	462	550	11 kg
GRSB-30-I	800 x 533 x 73 mm	775-781 mm	508-514 mm	665	665	13 kg
GRSB-30-0	800 x 800 x 73 mm	775-781 mm	775-781 mm	916	985	17 kg
GRSB-36-F	953 x 432 x 73 mm	927-933 mm	406-413 mm	540	642	13 kg
GRSB-36-I	953 x 533 x 73 mm	927-933 mm	508-514 mm	780	780	14 kg
GRSB-36-0	953 x 800 x 73 mm	927-933 mm	775-781 mm	1110	1110	17 kg
GRSB-42-F	1105 x 432 x 73 mm	1080-1086 mm	406-413 mm	627	746	14 kg
GRSB-42-I	1105 x 533 x 73 mm	1080-1086 mm	508-514 mm	885	885	17 kg
GRSB-42-0	1105 x 800 x 73 mm	1080-1086 mm	775-781 mm	1236	1305	21 kg
GRSB-48-F	1257 x 432 x 73 mm	1232-1238 mm	406-413 mm	705	828	15 kg
GRSB-48-I	1257 x 533 x 73 mm	1232-1238 mm	508-514 mm	1000	1000	18 kg
GRSB-48-0	1257 x 800 x 73 mm	1232-1238 mm	775-781 mm	1430	1430	31 kg
GRSB-54-I	1410 x 533 x 73 mm	1384-1391 mm	508-514 mm	1110	1110	18 kg
GRSB-60-F	1562 x 432 x 73 mm	1537-1543 mm	406-413 mm	870	1034	18 kg
GRSB-60-I	1562 x 533 x 73 mm	1537-1543 mm	508-514 mm	1220	1220	20 kg
GRSB-60-0	1562 x 800 x 73 mm	1537-1543 mm	775-781 mm	1750	1750	29 kg
GRSB-66-I	1715 x 533 x 73 mm	1689-1695 mm	508-514 mm	1330	1330	24 kg
GRSB-72-F	1867 x 432 x 73 mm	1842-1848 mm	406-413 mm	1034	1230	20 kg
GRSB-72-I	1867 x 533 x 73 mm	1842-1848 mm	508-514 mm	1440	1440	23 kg
GRSB-72-0	1867 x 800 x 73 mm	1842-1848 mm	775-781 mm	2070	2070	31 kg

[≼] Single Phase

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

‡ **Available with CE Mark. Except models GRSB-24-0 and -42-0.**

All Glo-Ray Built-In Rectangular Aluminum Heated Shelf Models with Flush Top Feature:
Voltage: 220 or 240 single phase.
Usable Heated Shelf Space: Width of unit minus 38 mm x depth of unit minus 38 mm.
Cord Location: Cord is attached to Control Box.

OPTIONS AND ACCESSORIES – PAGE 123

GR S B - xx - x

- GR: Glo-Ray
- S: Heated Shelf
- B: Built-in
- xx: Usable Heated Width (inches)
- x: Usable Heated Depth
  - F = 394 mm
  - I = 495 mm
  - O = 762 mm



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
	BLACK	Black
	GRAY	Gray Granite
	WHITE	White Granite
	NAVY	Navy Blue
	GREEN	Hunter Green
	COPPER	Antique Copper
GRSB-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)	
GRSB-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)	
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only	
COND-10	3048 mm Conduit (914 mm 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 Divider 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 121 for Control Box cutout dimensions.

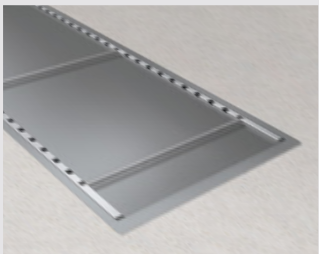
FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER



GRSB-FLUSH-ITC



GRSB-FLUSH-TSTAT



GRSB-72-I with Channel Dividers (vertical, with notches) and Rods (horizontal)

Glo-Ray® Heated Shelf Built-In Rectangular with Flush Top

Let Hatco add heat to your serving surface with this terrific shelf. This flush top foodwarmer has a Hardcoat Aluminum surface and blanket-type element for uniform heat to extend your food holding time.

- Uniform heat distribution with Hardcoat Aluminum surface and blanket-type element
- 914 mm flexible conduit channels power lines from the shelf to a control box
- Standard controller includes control thermostat, an illuminated power switch and mounting brackets
- For use in countertops up to 32 mm thick
- Thermostatically-controlled heated base
- Model widths from: 648 to 1867 mm
- Optional Stainless Steel surface



GRSBF-60-O

NOTE: For any size GRSBF, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSBF-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 102 mm space.



Standard Control Box

GLO-RAY HEATED SHELVES BUILT-IN RECTANGULAR WITH FLUSH TOP

Model[M]	Dimensions W x D x H	Cut-Out Dimensions Min.-Max. Width	Cut-Out Dimensions Min.-Max. Depth	Watts 220V[≪]	Watts 240V[≪]	Approx. Ship Weight
GRSBF-24-F	648 x 432 x 57 mm	622-629 mm	406-413 mm	384	458	13 kg
GRSBF-24-I	648 x 533 x 57 mm	622-629 mm	508-514 mm	550	550	12 kg
GRSBF-24-S	648 x 648 x 57 mm	622-629 mm	622-629 mm	640	762	15 kg
GRSBF-24-O	648 x 800 x 57 mm	622-629 mm	775-781 mm	722	860	16 kg
GRSBF-30-F	800 x 432 x 57 mm	775-781 mm	406-413 mm	462	550	11 kg
GRSBF-30-I	800 x 533 x 57 mm	775-781 mm	508-514 mm	665	665	14 kg
GRSBF-30-S	800 x 648 x 57 mm	775-781 mm	622-629 mm	755	898	15 kg
GRSBF-30-O	800 x 800 x 57 mm	775-781 mm	775-781 mm	916	985	17 kg
GRSBF-36-F	953 x 432 x 57 mm	927-933 mm	406-413 mm	540	642	15 kg
GRSBF-36-I	953 x 533 x 57 mm	927-933 mm	508-514 mm	780	780	14 kg
GRSBF-36-S	953 x 648 x 57 mm	927-933 mm	622-629 mm	870	1034	16 kg
GRSBF-36-O	953 x 800 x 57 mm	927-933 mm	775-781 mm	1110	1110	17 kg
GRSBF-42-F	1105 x 432 x 57 mm	1080-1086 mm	406-413 mm	627	746	17 kg
GRSBF-42-I	1105 x 533 x 57 mm	1080-1086 mm	508-514 mm	885	885	15 kg
GRSBF-42-S	1105 x 648 x 57 mm	1080-1086 mm	622-629 mm	1006	1198	18 kg
GRSBF-42-O	1105 x 800 x 57 mm	1080-1086 mm	775-781 mm	1236	1305	22 kg
GRSBF-48-F	1257 x 432 x 57 mm	1232-1238 mm	406-413 mm	705	828	16 kg
GRSBF-48-I	1257 x 533 x 57 mm	1232-1238 mm	508-514 mm	1000	1000	18 kg
GRSBF-48-S	1257 x 648 x 57 mm	1232-1238 mm	622-629 mm	1121	1334	19 kg
GRSBF-48-O	1257 x 800 x 57 mm	1232-1238 mm	775-781 mm	1430	1430	22 kg
GRSBF-54-I	1409 x 533 x 57 mm	1384-1391 mm	508-514 mm	1110	1110	19 kg
GRSBF-60-F	1562 x 432 x 57 mm	1537-1543 mm	406-413 mm	870	1034	19 kg
GRSBF-60-I	1562 x 533 x 57 mm	1537-1543 mm	508-514 mm	1220	1220	22 kg
GRSBF-60-S	1562 x 648 x 57 mm	1537-1543 mm	622-629 mm	1372	1634	25 kg
GRSBF-60-O	1562 x 800 x 57 mm	1537-1543 mm	775-781 mm	1750	1750	29 kg
GRSBF-66-I	1715 x 533 x 57 mm	1689-1695 mm	508-514 mm	1330	1330	23 kg
GRSBF-72-F	1867 x 432 x 57 mm	1842-1848 mm	406-413 mm	1034	1230	20 kg
GRSBF-72-I	1867 x 533 x 57 mm	1842-1848 mm	508-514 mm	1440	1440	24 kg
GRSBF-72-S	1867 x 648 x 57 mm	1842-1848 mm	622-629 mm	1602	1906	27 kg
GRSBF-72-O	1867 x 800 x 57 mm	1842-1848 mm	775-781 mm	2070	2070	31 kg

[≪] Single Phase

[M] Recommended for use in metallic countertop, for other surfaces, verify material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

[‡] **Available with CE Mark, no added charge, except models GRSBF-24-O, -30-O and -42-O.**

All Glo-Ray Heated Shelves Built-In Rectangular with Flush Top Models Feature:
Usable Heated Shelf Space: Width of unit minus 38 mm x depth of unit minus 38 mm.
Cord Location: Cord is attached to Control Box.

OPTIONS AND ACCESSORIES – PAGE 125

GR S B F - xx - x

- GR: Glo-Ray
- S: Heated Shelf
- B: Built-in
- F: Flat Top
- xx: Usable Heated Width (inches)
- x: Usable Heated Depth
  - F = 394 mm
  - I = 495 mm
  - S = 610 mm
  - O = 762 mm



GRSBF-60-O built into a simulated stone countertop with accessory pans, shown below a **GR2AL-96D** Strip Heater in *Designer* Black with optional Sneeze Guards

OPTIONS *(available at time of purchase only)*

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

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

GRSBF-SS	Stainless Steel surface in lieu of Hardcoat Aluminum (GRSBF models only)
GRSBF-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)
GRSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount ITC Control Boxes only

FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER



GRSBF-FLUSH-ITC



GRSBF-FLUSH-TSTAT

CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRSBF-FLUSH-ITC	149 mm	162 mm	121 mm
GRSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm

Drawer Warmers



Heated Drawer Warmers with Top Control

Hatco Drawer Warmers ensure optimal holding of a variety of products at safe temperatures, while minimizing moisture loss and texture change. Our unique blanket element design promotes uniform temperatures throughout the cavity. Each drawer features adjustable sliding vents. Touchscreen controller controls temperature and time for each drawer individually.

- Top-of-the-unit touchscreen controller is positioned at an angle for greater visibility
- Controller allows individual temperature control and hold timer per drawer with both visual and audio alerts
- Robust stainless steel construction inside and out
- Drawer frame is constructed of heavy duty, 12 gauge stainless steel and drawers slide on durable nylon rollers
- Snap out side panels make this unit easy to clean and service
- Easy-to-clean seamless interior core
- Drawer frame can accommodate varying pan configurations, including 1/1 GN, 1/3 GN, up to 152 mm deep, with or without lids
- Pans lift straight up, eliminating the need to tilt pan for removal
- USB port for easy software updates
- Unit comes standard 102 mm plastic legs
- CE versions come with anti-tip bracket and hardware



HDWTC-2
shown with Accessory 51 mm casters (102 mm plastic legs are standard)

HEATED DRAWER WARMERS WITH TOP CONTROL

Model	Dimensions↔ W x D x H	Voltage	Watts	Approx. Ship Weight
HDWTC-1	622 x 650 x 296 mm	220 / 230 / 240	323 / 353 / 384	55 kg
HDWTC-2	622 x 650 x 509 mm	220 / 230 / 240	645 / 704 / 766	81 kg
HDWTC-3	622 x 650 x 722 mm	220 / 230 / 240	966 / 1055 / 1148	99 kg

↔ Add 35 mm to depth for drawer handle. Height does not include standard 102 mm plastic legs

All Heated Drawer Warmer Models with Top Control Feature:

Models Shipped with: One 152 mm deep food pan per drawer, 102 mm plastic legs, 1829 mm cord and plug.
Cord Location: Top, back-left side, recessed to protect plug.

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

OS-PAN	Oversized Drawer Frame and Pan (508 x 381 x 127 mm) in lieu of standard Drawer with Pan

ACCESSORIES *(available for purchase at any time)*

HDW-TRIVET	Custom trivet raises food product 13 mm off bottom of full size pan (445 x 242 x 13 mm)
HDW 6" LEG	152 mm adjustable stainless steel Legs
HDW-CASTER-2	51 mm Dia. Casters – all swivel, 2 lock – adds 64 mm to height of unit
HDW-CASTER-3	76 mm Dia. Locking Casters – all swivel, all lock – adds 108 mm to height of unit
HDW-CASTER-5	127 mm Dia. Locking Casters – all swivel, all lock – adds 159 mm to height of unit

FOOD PANS AND TRIVETS – PAGE 196

H DW TC - x
- H: Heated
- DW: Drawer Warmer
- TC: Top Control
- x: Quantity of Full Size Drawers

Freestanding Drawer Warmers

Hold everything from meat to vegetables to rolls in the Hatco Drawer Warmers. Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Standard and narrow widths
- 1-, 2-, 3- or 4-drawer freestanding models
- Completely insulated individual cavities provide maximum energy efficiency (excludes HDW-1R2,-2R2)
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Each drawer has a recessed individual thermostatic control, temperature monitor, vent slides and power switch
- Standard width Drawer Warmer pans lift straight out of drawer (Narrow and Split models require slight tilling of pan)
- Each drawer of the HDW-1R2, 1.5R2, -2R2 will accommodate one half-size sheet pan
- Anti-tip bracket and hardware or deck mount legs included



HDW-1.5R2 with optional touchscreen control

HDW-2 with optional touchscreen control and Accessory 152 mm stainless steel legs



Drawer Temperature | Temperature Adjustment | Drawer Timer





HDW-2N



HDW-1R2



HDW-2R2

FREESTANDING DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight Includes weight of pans
Standard				
HDW-1	750 x 575 x 279 mm	220, 240	450	44 kg
HDW-2	750 x 575 x 537 mm	220, 240	900	76 kg
HDW-3	750 x 575 x 794 mm	220, 240	1350	105 kg
HDW-4	750 x 575 x 1051 mm	220, 240	1800	135 kg
Narrow				
HDW-1N	530 x 686 x 280 mm	220, 240	450	38 kg
HDW-2N	530 x 686 x 537 mm	220, 240	900	76 kg
HDW-3N	530 x 686 x 794 mm	220, 240	1350	105 kg

↔ Add 32 mm to depth for drawer handle. Height does not include standard 102 mm plastic legs

‡ **220V, 240V available with CE Mark.**
Not available with optional digital temperature control.

All Freestanding Drawer Warmer Models Feature:
Models w/Pans Shipped with: One 152 mm deep food pan per drawer.
HDW-1, -2 and -3 and all Narrow Models Shipped with: 102 mm plastic legs, 1829 mm cord and plug.
HDW-4 Shipped with: 152 mm stainless steel legs, 1829 mm cord and plug.
Cord Location: Back of unit, lower left corner.

SPLIT DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight Includes weight of pans
HDW-1R2	746 x 419 x 392 mm	230	634	41 kg
HDW-1.5R2	733 x 419 x 494 mm	230	909	53 kg
HDW-2R2	746 x 419 x 508 mm	230	1185	61 kg

↔ Add 32 mm to depth for drawer handle. Height does not include standard 102 mm plastic legs

‡ **230V available with CE Mark.**

All Split Drawer Warmer Models Feature:
Plug: BS-1363, 7/7 Schuko, AS-3112.
HDW-1R2 shipped with pans: Two 527 x 324 x 64 mm food pans, 102 mm legs, 1829 mm cord and plug.
HDW-1.5R2 shipped with pans: Three 527 x 324 x 64 mm food pans, 102 mm legs, 1829 mm cord and plug.
HDW-2R2 shipped with pans: Four 527 x 324 x 64 mm food pans, 102 mm legs, 1829 mm cord and plug.
Pan Capacity: 527 x 324 x 64 mm.
Cord Location: Back of unit, lower left corner.

OPTIONS AND ACCESSORIES – PAGE 130

H DW - x x
- H: Heated
- DW: Drawer Warmer
- x: Quantity of Drawers
- x: B = Built-In, N = Narrow, R2 = Reduced Depth, Split Drawer

H DW - x R 2
- H: Heated
- DW: Drawer Warmer
- x: Quantity of Full Size HDW Drawers (for size identification)
- R: R = Reduced Depth, Split Drawer Unit
- 2: Quantity of Reduced/Split Drawers per Full Size HDW Drawers

Built-In Drawer Warmers

Hold everything from meat to vegetables to rolls in Hatco Drawer Warmers. Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Standard and narrow widths
- 1-, 2- or 3-drawer built-in models
- Completely insulated individual cavities provide maximum energy efficiency
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Each drawer has a recessed individual thermostatic control, temperature monitor, vent slides and power switch
- Standard width Drawer Warmer pans lift straight out of drawer (HDW-1BN, -2BN and -3BN models require tipping the pan to install)



HDW-3B



HDW-2B

BUILT-IN DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight Includes weight of pans
Standard				
HDW-1B	715 x 568 x 248 mm	220, 240	450	40 kg
HDW-2B	715 x 568 x 506 mm	220, 240	900	72 kg
HDW-3B	715 x 568 x 763 mm	220, 240	1350	105 kg
Narrow				
HDW-1BN	494 x 679 x 248 mm	220, 240	450	40 kg
HDW-2BN	494 x 679 x 506 mm	220, 240	900	72 kg
HDW-3BN	494 x 679 x 763 mm	220, 240	1350	101 kg

‡ **Available with CE Mark.**

↔ Add 32 mm to depth for drawer handle. Width and height excludes front mounting flange.

All Built-In Drawer Warmer Models Feature:

Voltage: 220 or 240.

Models w/Pans Shipped with: One 152 mm deep food pan per drawer, and 1219 mm flexible conduit.

OPTIONS AND ACCESSORIES – PAGE 130

BUILT-IN CUTOUT REQUIREMENTS

Model	Width	Depth▼	Height
HDW-1B	720 mm	610 mm	257 mm
HDW-2B	720 mm	610 mm	514 mm
HDW-3B	720 mm	610 mm	771 mm
HDW-1BN	500 mm	720 mm	257 mm
HDW-2BN	500 mm	720 mm	514 mm
HDW-3BN	500 mm	720 mm	771 mm

▼ Depth includes 38 mm for conduit connector.

H DW - x x

- H: Heated
- DW: Drawer Warmer
- x: Quantity of Drawers
- x: B = Built-In, N = Narrow

OPTIONS *(available at time of purchase only)*

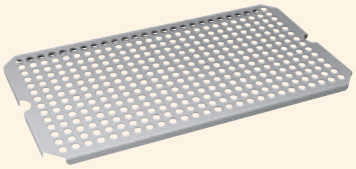
Designer Drawer Front colors per drawer (not available for HDW-1R2, -1.5R2, -2R2 models)
Non-standard colors are non-returnable – Stainless Steel standard

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 – 508 x 381 x 127 mm – in lieu of standard Drawer with Pan (standard width models only)
BIS DRAWER	Biscuit Pan Drawer accommodates two 457 x 330 mm Half-Size Sheet Pans (not included) in lieu of standard Drawer with Pan (standard width models only)
HDW-CHIP	Chip Guard
RD-NOVENT	No drawer vents (HDW-1R2, -1.5R2, -2R2 only)

ACCESSORIES *(available for purchase at any time)*

HDW-TRIVET	Custom Trivet 445 x 242 x 13 mm, raises food product 13 mm off bottom of full-size pan
HDW 6" LEG	152 mm Adjustable stainless steel Legs (standard on HDW-4) (excludes HDW-1R2, -1.5R2, -2R2)
HDW-CASTER-2	51 mm diameter casters – all swivel, 2 lock – adds 57 mm to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2)
HDW-CASTER-3	76 mm diameter Locking Casters – all swivel, all lock – adds 108 mm to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2)
HDW-CASTER-5	127 mm diameter Locking Casters – all swivel, all lock – adds 159 mm 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 196
COLORS AND FINISHES – INSIDE BACK COVER



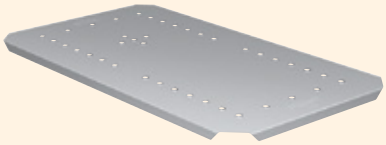
HDW-TRIVET Accessory



Casters - Accessory
HDW-CASTER-2 all swivel, 2 lock
HDW-CASTER-3 all swivel, all lock
HDW-CASTER-5 all swivel, all lock

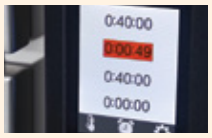


HDW 6" LEG Accessory



HDW-SPLASH Accessory

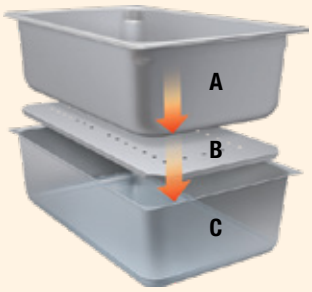




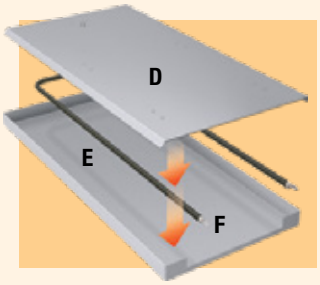
HDW-TTC option
Shown: Temperature adjustment and timer touchscreen control (TTC)



Biscuit Pan Drawer (pans not included)
BIS DRAWER option



Additional Humidity
A. Stainless steel Food Pan
B. Splash Baffle **HDW-SPLASH** Accessory
C. Water/Spillage Pan – add 6 mm of water, **HDW-SPILL** Accessory



Prevents chips from reaching the element
D. Heat Shield (included)
E. Heating Element (included)
F. Chip Guard **HDW-CHIP** option (standard width shown)

Convected Drawer Warmer

This drawer warmer is designed to keep a variety of food products hot and flavor-fresh until served. With a single non-humidified cavity and a single electronic temperature control, this unit provides even, dry heat for food products that do not require humidity. With insulated top, sides and back, they provide excellent energy efficiency.

- Digital electronic controller for easy programming
- Low velocity convected air system provides even temperature throughout the cabinet
- Tough, solid chrome handles are angled to avoid contact from passing carts
- Narrow width fits most kitchen footprints
- Heavy-duty drawer slides with nylon rollers
- Includes three full-size pans
- Provides even, dry heat for food products that do not require humidity
- Anti-tip bracket and hardware or deck mount legs included



CDW-3N

CONVECTED DRAWER WARMER

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
CDW-3N	420 x 713 x 698 mm	230	933	81 kg

‡ **Available with CE Mark.**
↔ Add 32 mm to depth for drawer handle. Height does not include standard casters, which add 57 mm to height.

All Convected Drawer Warmer Models Feature:
Voltage: 230, single phase.
Models Shipped with: One 152 mm deep food pan per drawer, low profile 51 mm diameter casters, 1829 mm cord and plug.
Cord Location: Back of unit, top right corner.

FOOD PANS AND TRIVETS – PAGE 196

C DW - x N
Convected Drawer Warmer
Narrow Width
Quantity of Drawers

Merchandisers



Glo-Ray® Pizza Warmer

Convenient for self-serve and quick-serve areas. The Hatco Glo-Ray® Pizza Warmer with base heat only holds boxed or bagged pizzas. Available in three shelf configurations to showcase food in an easy pass-through display.

- Box stop doubles as the sign holder, a standard feature (signs not included)
- Ideal for holding boxed products for high volume applications like stadiums, schools, convenience stores and amusement parks
- Constructed of aluminum and stainless steel with tempered glass side panels
- Separate power switch for each thermostatically-controlled shelf
- Incandescent lights with bright annealed reflectors illuminate the holding areas



GRPWS-2424T in optional *Designer* Black



GRPWS-4824T with base heat only (signs not included)

SLANT DISPLAY WARMERS – TRIPLE SHELF

Model	No. of Bulbs	Dimensions W x D x H *(Height includes legs)*	Usable Heated Shelf Space W x D	Voltage single phase	Watts	Ship Weight
GRPWS-2424T	6	607 x 663 x 781 mm	573 x 605 mm	220-230-240	1276-1395-1518	53 kg
GRPWS-3624T	9	911 x 663 x 781 mm	878 x 605 mm	220-230-240	1800-1967-2143	76 kg
GRPWS-4824T	12	1216 x 663 x 781 mm	1183 x 605 mm	220-230-240	2301-2515-2738	103 kg

CE Mark not available.

All Slant Display Warmer Models Feature:
Cord Location: Control side at right base corner.

OPTIONS (available at time of purchase only)

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

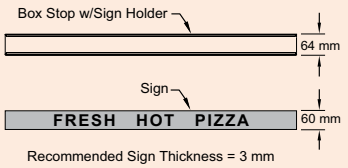
RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

LED Lights in lieu of Standard Display Lights

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

COLORS AND FINISHES – INSIDE BACK COVER

RECOMMENDED SIGN DIMENSIONS
GRPWS-2424T: 565 x 60 x 3 mm
GRPWS-3624T: 870 x 60 x 3 mm
GRPWS-4824T: 1175 x 60 x 3 mm



Recommended Sign Thickness = 3 mm

G R P W S - x x 2 4 T

- Glo-Ray Pizza Warmer Slanted Shelf
- T = Triple Shelf
- Depth of Unit (inches)
- Width of Unit (inches)

Glo-Ray® Merchandising Warmers

Designed with both a slanted and horizontal shelf, Glo-Ray® Merchandising Warmers offer the convenience of customer self-serve with the efficiency of preparing and holding product in advance for peak serving periods.

- These models feature low watt overhead heat.
- Warmer includes a slant and horizontal shelf for merchandising a variety of products like popcorn on the top shelf and nachos, boxed pizza or wrapped food on the bottom
- Standard Indicating Temperature Control (ITC) enhances accuracy and provides digital readout of temperatures
- Thermostatically-controlled hardcoated heated base to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Product divider rods and 102 mm legs included
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product



GRSDS/H-36D with lower slant and upper horizontal shelf. Shown with optional 381 mm clearance - standard clearance is 305 mm.

SLANT/HORIZONTAL DISPLAY WARMERS – DUAL SHELVES

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H	Voltage single phase	Watts	Ship Weight
GRSDS/H-36D	4, 14	914 x 616 x 851 mm	220, 240	1669-1900	72 kg
GRSDS/H-41D	6, 16	1041 x 616 x 851 mm	220, 240	1951-2325	83 kg

Available with CE Mark.

All Slant/Horizontal Shelf Display Warmer Models Feature:
Cord Location: Server side, bottom right corner.

OPTIONS (available at time of purchase only)

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

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
15SPACE	381 mm clearance for top shelf in lieu of standard 305 mm (add 76 mm to height of unit)

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

G R S D S / H - x x D H W

- G R — Glo-Ray Sandwich Display
- S D — Base Slanted and Center Horizontal Shelf
- S / H — Base Slanted and Center Horizontal Shelf
- x x — Width of Unit (inches)
- D — D = Dual Shelf
- H W — High Wattage

Glo-Ray® Merchandising Warmers

Designed specifically for showcasing wrapped or boxed product, the Hatco Glo-Ray® Merchandising Warmers hold hot food safely at proper serving temperatures. These warmers offer the convenience of self-serve and the efficiency of kitchen-to-server holding.

- Available in single- or two-tier models
- Horizontal or slant shelves
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base, with a temperature range of 85°- 93°C, to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product



GRSDS-30
with accessory
102 mm legs



GRSDH-30D

HORIZONTAL MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Usable Heated Shelf Space (W x D)	Voltage	Watts	Ship Weight
Single Shelf						
GRSDH-24	2, 5	610 x 495 x 303 mm	577 x 419 mm	220, 240V	724-861	22 kg
GRSDH-30	2, 6	762 x 495 x 303 mm	730 x 419 mm	220, 240V	890-1060	25 kg
GRSDH-36	2, 7	914 x 495 x 303 mm	882 x 419 mm	220, 240V	1074-1278	30 kg
GRSDH-41	3, 8	1041 x 495 x 379 mm	1009 x 419 mm	220, 240V	1228-1464	34 kg
GRSDH-52	4, 10	1321 x 495 x 379 mm	1289 x 419 mm	220, 240V	1604-1912	39 kg
GRSDH-60	5, 12	1524 x 495 x 379 mm	1492 x 419 mm	220, 240V	1830-2180	60 kg
Dual Shelf						
GRSDH-24D	4, 10	610 x 495 x 303 mm	577 x 419 mm	220, 240V	1448-1722	40 kg
GRSDH-30D	4, 12	762 x 495 x 643 mm	730 x 419 mm	220, 240V	1780-2120	45 kg
GRSDH-36D	4, 14	914 x 495 x 643 mm	882 x 419 mm	220, 240V	2148-2556	54 kg
GRSDH-41D	6, 16	1041 x 495 x 643 mm	1009 x 419 mm	220, 240V	2456-2928	62 kg
GRSDH-52D ❡	8, 20	1321 x 495 x 643 mm	1289 x 419 mm	220, 240V	3208-3824	78 kg
GRSDH-60D ❡	10, 24	1524 x 495 x 643 mm	1492 x 419 mm	220, 240V	3660-4360	89 kg

SLANT MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Usable Heated Shelf Space (W x D)	Voltage	Watts	Ship Weight
Single Shelf						
GRSDS-24	2, 5	610 x 616 x 469 mm	572 x 533 mm	220, 240V	629-749	36 kg
GRSDS-30	2, 6	762 x 616 x 469 mm	724 x 533 mm	220, 240V	730-870	36 kg
GRSDS-36	2, 7	914 x 616 x 545 mm	876 x 533 mm	220, 240V	864-1030	42 kg
GRSDS-41	3, 8	1041 x 616 x 545 mm	1003 x 533 mm	220, 240V	1003-1195	44 kg
GRSDS-52	4, 10	1321 x 616 x 545 mm	1283 x 533 mm	220, 240V	1275-1520	50 kg
GRSDS-60	5, 12	1524 x 616 x 545 mm	1486 x 533 mm	220, 240V	1665-1715	76 kg
Dual Shelf						
GRSDS-24D	4, 10	610 x 616 x 820 mm	572 x 533 mm	220, 240V	1260-1502	52 kg
GRSDS-30D	4, 12	762 x 616 x 820 mm	724 x 533 mm	220, 240V	1419-1690	64 kg
GRSDS-36D	4, 14	914 x 616 x 820 mm	876 x 533 mm	220, 240V	1669-1990	73 kg
GRSDS-41D	6, 16	1041 x 616 x 820 mm	1003 x 533 mm	220, 240V	1951-2325	82 kg
GRSDS-52D	8, 20	1321 x 616 x 820 mm	1283 x 533 mm)	220, 240V	2483-2960	98 kg
GRSDS-60D ❡	10, 24	1524 x 616 x 820 mm	1486 x 533 mm	220, 240V	3240-3340	108 kg

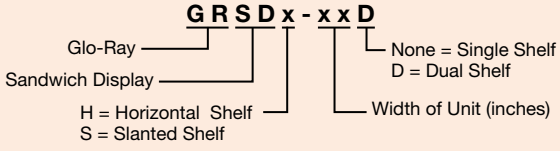
Available with CE Mark.

❡ Cord without plug on 240V.

All Merchandising Warmer Models Feature:

Cord Location: GRSDH Models: Server side, bottom left corner.
GRSDS Models: Server side bottom right corner.

OPTIONS AND ACCESSORIES – PAGE 136





Two **GRSDH-36D** with dual horizontal shelves

OPTIONS *(available at time of purchase only)*

ITC-S	Indicating Temperature Control (LED) for single shelf
ITC-D	Indicating Temperature Control (LED) for dual shelf
SSEND	Stainless Steel End Panels in lieu of Glass End Panels
Sneeze Guard 127 mm on Customer side (GRSDS one side GRSDH two sides) –	
GRSD24BP	610 mm wide models
GRSD30BP	762 mm wide models
GRSD36BP	914 mm wide models
GRSD41BP	1041 mm wide models
GRSD52BP	1321 mm wide models
GRSD60BP	1524 mm wide models
GRSDFLIPLOCK1	Flip-Up Door Locking Plate for GRSDS-xx, -xxD models 24 to 41
GRSDFLIPLOCK2	Flip-Up Door Locking Plates for GRSDS-xx, -xxD models 52 to 60
Display Sign Holder (Signs not included) – Color matches unit color – Top or intermediate Shelf –	
GRSD-SIGN24	610 mm width. Requires 575 W x 100 H x 2 D mm Sign
GRSD-SIGN30	762 mm width. Requires 727 W x 100 H x 2 D mm Sign
GRSD-SIGN36	914 mm width. Requires 879 W x 100 H x 2 D mm Sign
GRSD-SIGN41	1041 mm width. Requires 1006 W x 100 H x 2 D mm Sign
GRSD-SIGN52	1321 mm width. Requires 1286 W x 100 H x 2 D mm Sign
GRSD-SIGN60	1524 mm width. Requires 1489 W x 100 H x 2 D mm 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	610 mm wide models
SDS30FLIP	762 mm wide models
SDS36FLIP	914 mm wide models
SDS41FLIP	1041 mm 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	610 mm wide models
GRSDH30FLIP	762 mm wide models
GRSDH36FLIP	914 mm wide models
GRSDH41FLIP	1014 mm wide models

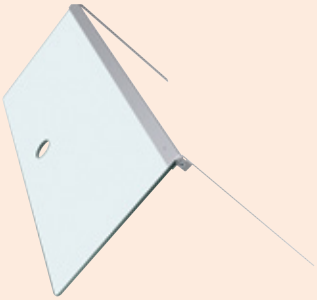
ACCESSORIES *(available for purchase at any time)*

4"LEGS	102 mm Adjustable Legs (standard on units GRSDH-41 and larger, GRSDS-36 and larger, and all duals)
Chef LED Bulbs – 230V adjustable bulb – bulbs must be rotated down –	
CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)
GRSDH-DIV	Additional Stainless Steel Divider Rod – Horizontal model
GRSDS-DIV	Additional Stainless Steel Divider Rod – 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



SDS24FLIP Accessory shown with brackets for retrofit



CLED-3000 and -4000 Accessory

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® *Designer* Merchandising Warmers

Boost impulse sales by showcasing your hot foods in the Hatco Glo-Ray® *Designer* Merchandising Warmers. Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures.

- Constructed of aluminum and stainless steel with tempered glass end panels
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Available in single- or two-tier models
- Horizontal or slant shelves
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base extends holding times
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

NOTE: *Designer* Series width dimensions are 159 mm greater than the number listed in model.



GR2SDH-30 with optional *Designer* Black inset panels and accessory flip-up plexi-glass door

DESIGNER HORIZONTAL DISPLAY WARMERS

Model®	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage *single phase*	Watts 220V	Watts 240V	Approx. Ship Weight
Single Shelf						
GR2SDH-24	2, 5	768 x 686 x 459 mm	220, 240V	800	820	40 kg
GR2SDH-30	2, 6	921 x 686 x 459 mm	220, 240V	1000	1020	55 kg
GR2SDH-36	2, 7	1073 x 686 x 459 mm	220, 240V	1200	1220	59 kg
GR2SDH-42	4, 8	1226 x 686 x 459 mm	220, 240V	1450	1490	63 kg
GR2SDH-48	4, 9	1378 x 686 x 459 mm	220, 240V	1650	1690	73 kg
GR2SDH-54	4, 10	1530 x 686 x 459 mm	220, 240V	1850	1890	78 kg
GR2SDH-60	6, 12	1683 x 686 x 459 mm	220, 240V	2150	2210	85 kg
Dual Shelf						
GR2SDH-24D	4, 10	768 x 686 x 737 mm	220, 240V	1600	1640	57 kg
GR2SDH-30D	4, 12	921 x 686 x 737 mm	220, 240V	2000	2040	72 kg
GR2SDH-36D	4, 14	1073 x 686 x 737 mm	220, 240V	2400	2440	93 kg
GR2SDH-42D	8, 16	1226 x 686 x 737 mm)	220, 240V	2900	2980	102 kg
GR2SDH-48D†	8, 18	1378 x 686 x 737 mm	220, 240V	3300	3380	115 kg
GR2SDH-54D*†	8, 20	1530 x 686 x 737 mm	220, 240V	3700	3780	124 kg
GR2SDH-60D*†	12, 24	1683 x 686 x 737 mm	220, 240V	4300	4420	149 kg

DESIGNER SLANT DISPLAY WARMERS

Model®	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage *single phase*	Watts 220V	Watts 240V	Approx. Ship Weight
Single Shelf						
GR2SDS-24	2, 5	768 x 680 x 579 mm	220, 240V	800	820	47 kg
GR2SDS-30	2, 6	921 x 680 x 579 mm	220, 240V	1000	1020	50 kg
GR2SDS-36	2, 7	1073 x 680 x 579 mm	220, 240V	1200	1220	62 kg
GR2SDS-42	4, 8	1226 x 680 x 579 mm	220, 240V	1450	1490	70 kg
GR2SDS-48	4, 9	1378 x 680 x 579 mm	220, 240V	1650	1690	74 kg
GR2SDS-54	4, 10	1530 x 680 x 579 mm	220, 240V	1850	1890	83 kg
GR2SDS-60	6, 12	1683 x 680 x 579 mm	220, 240V	2150	2210	92 kg
Dual Shelf						
GR2SDS-24D	4, 10	768 x 680 x 860 mm	220, 240V	1600	1640	74 kg
GR2SDS-30D	4, 12	921 x 680 x 860 mm	220, 240V	2000	2040	84 kg
GR2SDS-36D	4, 14	1073 x 680 x 860 mm	220, 240V	2400	2440	91 kg
GR2SDS-42D	8, 16	1226 x 680 x 860 mm	220, 240V	2900	2980	99 kg
GR2SDS-48D†	8, 18	1378 x 680 x 860 mm	220, 240V	3300	3380	116 kg
GR2SDS-54D†◘	8, 20	1530 x 680 x 860 mm	220, 240V	3700	3780	120 kg
GR2SDS-60D†◘	12, 24	1683 x 680 x 860 mm	220, 240V	4300	4420	135 kg

® When no color is specified, color inset panels and corner caps will be Black. Non-standard colors are non-returnable.
Available with CE Mark.
† Cord without plug on 240V.
◘ Cord without plug on 220V.

All Designer Display Warmer Models Feature:
Usable Heated Shelf Space: All GR2SDH Models: Width of unit minus 162 x 559 D mm.
GR2SDS Single Models: Width of unit minus 162 x 559 D mm.
GR2SDS Dual Models: Width of unit minus 162 x 559 D mm.
Cord Location: Server side, bottom center.

OPTIONS AND ACCESSORIES – PAGE 138

G R 2 S D x - x x D
- Glo-Ray
- Designer
- Sandwich Display
- H = Horizontal Shelf, S = Slant Shelf
- Heated Surface Width (inches)
- No Character = Single Shelf, D = Dual Shelf



GR2SDS-24D with optional *Designer* Warm Red inset panels

FSDT-1 with accessory food pans

OPTIONS *(available at time of purchase only)*

127 mm Sneeze Guard (Customer side only on Slant models) –

GR2SD24BP	768 mm wide models
GR2SD30BP	921 mm wide models
GR2SD36BP	1073 mm wide models
GR2SD42BP	1226 mm wide models
GR2SD48BP	1378 mm wide models
GR2SD54BP	1530 mm wide models
GR2SD60BP	1683 mm wide models

Flip-up Doors on Front or Back –

2SDS24FLIP	768 mm wide models
2SDS30FLIP	921 mm wide models
2SDS36FLIP	1073 mm wide models
2SDS42FLIP	1226 mm wide models

Split Flip-up Doors on Front or Back –

2SDS48FLIP	1378 mm wide models
2SDS54FLIP	1530 mm wide models
2SDS60FLIP	1683 mm wide models
2SDHFRTGLS	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, single models only)
2SDHFRTGLS-D	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, dual models only)
SS-ITC	Indicating Temperature Control (LED) single shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)
DS-ITC	Indicating Temperature Control (LED) dual shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)

ACCESSORIES *(available for purchase at any time)*

2SD-DIV	Additional Stainless Steel Divider Rods

Chef LED Bulbs – 230V adjustable bulb – bulbs must be rotated down –

CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)

COLORS AND FINISHES – INSIDE BACK COVER



CLED-3000 and -4000 Accessory

OPTIONS *(available at time of purchase only)*

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

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

Designer Inset Panel Colors – Black standard –

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

Designer Corner Caps – Black Standard –

DKGRAY	Dark Gray Corner Caps



SS-ITC Optional



DS-ITC Optional

Heated LED Merchandisers

LED Lighting

The new Heated Merchandiser with LED lighting is sleekly designed to safely hold hot packaged food to attract your grab-and-go customers. Available in slant or horizontal shelves, the Heated LED Merchandising Warmers are offered in both single and dual shelf models.

- Choose from slant or horizontal, single or dual shelf models
- Infrared heat safely holds hot packaged product for hours
- High efficiency LED lighting creates better illumination of food product in the holding area
- Feature a thermostatically-controlled hardcoated heated base shelf
- Hinged glass side panels are held in place magnetically and swing out for easy cleaning
- An optional Indicating Temperature Control (ITC) enhances accurate control of temperature



HXMS-36D in standard *Designer* Black

HORIZONTAL HEATED LED MERCHANDISERS

Model	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Heated Shelf Space (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight*
Horizontal Single Shelf							
HXMH-24	5	709 x 725 x 555 mm	567 x 552 mm	230V	671	2.9	55 kg
HXMH-30	6	861 x 725 x 555 mm	720 x 552 mm	230V	863	3.8	60 kg
HXMH-36	7	1013 x 725 x 555 mm	872 x 552 mm	230V	1055	4.6	66 kg
HXMH-42	8	1166 x 725 x 555 mm	1025 x 552 mm	230V	1201	5.2	73 kg
HXMH-48	9	1318 x 725 x 555 mm	1177 x 552 mm	230V	1392	6.1	86 kg
HXMH-54	10	1471 x 725 x 555 mm	1329 x 552 mm	230V	1585	6.9	91 kg
HXMH-60	12	1623 x 725 x 555 mm	1482 x 552 mm	230V	1777	7.7	94 kg
Horizontal Dual Shelf							
HXMH-24D	10	709 x 725 x 835 mm	567 x 552 mm	230V	1342	5.8	73 kg
HXMH-30D	12	861 x 725 x 835 mm	720 x 552 mm	230V	1726	7.5	84 kg
HXMH-36D	14	1013 x 725 x 835 mm	872 x 552 mm	230V	2110	9.2	93 kg
HXMH-42D	16	1166 x 725 x 835 mm	1025 x 552 mm	230V	2402	10.4	100 kg
HXMH-48D	18	1318 x 725 x 835 mm	1177 x 552 mm	230V	2784	12.1	111 kg
HXMH-54D	20	1471 x 725 x 835 mm	1329 x 552 mm	230V	3170	13.8	123 kg
HXMH-60D	24	1623 x 725 x 835 mm	1482 x 552 mm	230V	3554	15.5	136 kg

SLANT HEATED LED MERCHANDISERS

Model	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Heated Shelf Space (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight*
Slant Single Shelf							
HXMS-24	5	709 x 715 x 551 mm	567 x 552 mm	230V	671	2.9	51 kg
HXMS-30	6	861 x 715 x 551 mm	720 x 552 mm	230V	863	3.8	60 kg
HXMS-36	7	1013 x 715 x 551 mm	872 x 552 mm	230V	1055	4.6	68 kg
HXMS-42	8	1166 x 715 x 551 mm	1025 x 552 mm	230V	1201	5.2	73 kg
HXMS-48	9	1318 x 715 x 551 mm	1177 x 552 mm	230V	1392	6.1	85 kg
HXMS-54⊘	10	1471 x 715 x 551 mm	1329 x 552 mm	230V	1585	6.9	93 kg
HXMS-60⊗	12	1623 x 715 x 551 mm	1482 x 552 mm	230V	1777	7.7	93 kg
Slant Dual Shelf							
HXMS-24D	10	709 x 715 x 831 mm	567 x 552 mm	230V	1342	5.8	73 kg
HXMS-30D	12	861 x 715 x 831 mm	720 x 552 mm	230V	1726	7.5	85 kg
HXMS-36D	14	1013 x 715 x 831 mm	872 x 552 mm	230V	2110	9.2	94 kg
HXMS-42D	16	1166 x 715 x 831 mm	1025 x 552 mm	230V	2402	10.4	105 kg
HXMS-48D	18	1318 x 715 x 831 mm	1177 x 552 mm	230V	2784	12.1	111 kg
HXMS-54D⊘	20	1471 x 715 x 831 mm	1329 x 552 mm	230V	3170	13.8	123 kg
HXMS-60D⊗	24	1623 x 715 x 831 mm	1482 x 552 mm	230V	3554	15.5	132 kg

Available with CE Mark.

⊘ Cord - BS plug not available

⊗ Cord - BS & AS plug not available

All Heated LED Merchandiser Models Feature:

Cord Location: Server side, bottom center on left side of control box.

OPTIONS AND ACCESSORIES – PAGE 140

H X M x - x x D

- H = Heated Shelf
- X = LED
- M = Merchandiser
- x = H = Horizontal Shelf, S = Slanted Shelf
- x = No Character = Single Shelf, D = Dual Shelf
- x = Heated Width of Unit (inches)



HXMS-48D in standard *Designer* Black with optional LED accent lighting in support posts

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black standard –	
RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HZM-LP	Red LED Accent Lighting in support post
SS-ITC	Indicating Temperature Control (LED) for single shelf
DS-ITC	Indicating Temperature Control (LED) for dual shelf
Sneeze Guards – Not compatable with flip-up doors in same opening –	
HZM24BP	127 mm Sneeze Guard on Customer side on -24 models
HZM30BP	127 mm Sneeze Guard on Customer side on -30 models
HZM36BP	127 mm Sneeze Guard on Customer side on -36 models
HZM42BP	127 mm Sneeze Guard on Customer side on -42 models
HZM48BP	127 mm Sneeze Guard on Customer side on -48 models
HZM54BP	127 mm Sneeze Guard on Customer side on -54 models
HZM60BP	127 mm Sneeze Guard on Customer side on -60 models
Flip-Up Doors – Not compatlble 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

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Heated Glass Merchandisers

Glo-Ray® Heated Glass Merchandising Warmers are perfect for self-serve operations, designed specifically to hold hot wrapped or boxed product at optimum serving temperatures. Increasing holding capacities and impulse sales with a beautiful curved design that compliments any décor.

- Unique, patented heated glass shelves with infinite controls conduct heat to food product above and below
- Blanket-style heating elements in the hardcoated base and canopy are thermostatically-controlled
- Attractive curved top design includes a built-in top sign holder for your own custom signage, 26.75" W (679 mm) x 3" H (76 mm), at the top front of the unit
- LED lighting allows for optimum food product display with energy savings
- Also comes with: tempered glass side panels, 2.5" (64 mm) legs, thermostatically-controlled heated base and upper canopy, divider rods and comes standard in *Designer* Black



GR3SDS-39DCT in standard *Designer* Black and top sign holder



GR3SDS-39TCT in optional Glossy Gray and top sign holder

HEATED GLASS MERCHANDISERS

Model‡	No. of Rods	Dimensions W x D x H *(Height included legs)*	Usable Heated Shelf Space W x D	Voltage	Watts	Amps	Approx. Ship Weight
Dual Shelf							
GR3SDS-39DCT	14	995 x 698 x 673 mm	879 x 524 mm	220-230-240	1750-1910-2080	8.0-8.3-8.7	84 kg
Triple Shelf							
GR3SDS-39TCT⊘	21	995 x 698 x 882 mm	879 x 524 mm	220-230-240	2720-2970-3235	12.4-12.9-13.5	104 kg

‡ Available with CE Mark.
⊘ Not available with BS plug.

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

OPTIONS *(available at time of purchase only)*

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	102 mm Adjustable Legs
3SD-DIV	Additional Stainless Steel Divider Rods

COLORS AND FINISHES – INSIDE BACK COVER

G R 3 S D S - 3 9 x C T

- G R — Glo-Ray Heated Glass Shelf
- 3 — Sandwich Display
- S — Slanted Unit
- D S — Overall Width (inches)
- 3 9 — Overall Width (inches)
- x — D = Dual Shelf, T = Triple Shelf
- C T — Curved Top

Glo-Ray® Curved 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 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 WARMER

Model‡	Dimensions W x D x H	Voltage	Usable Heated Surface Space (W x D)		Watts	Approx. Ship Weight
			Top Shelf	Bottom Shelf		
Single Shelf						
GRCMW-1	562 x 545 x 505 mm	220, 240	—	501 x 330 mm	619-670	25 kg
Dual Shelf						
GRCMW-1D	660 x 511 x 683 mm	220, 240	577 x 314 mm	577 x 396 mm	1294-1540	42 kg
Dual Shelf with Humidity – humidity on bottom shelf only						
GRCMW-1DH	660 x 511 x 683 mm	220, 240	577 x 314 mm	577 x 396 mm	1395-1660	45 kg

Aavailable with CE Mark.

All Curved Warmer Models Feature:
Water Reservoir Capacity (GRCMW-1DH model only): 1.2 liters.
Cord Location: Server side, bottom right corner.

WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS (available at time of purchase only)

Designer Colors (Unit's painted surface) – Non-standard colors are non-returnable – Black standard –

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

Simulated Stone Colors (Unit's painted surface and decorative trim inserts) – Non-standard colors are non-returnable –

SS-ASHGRAY	Ash Gray
SS-BIRCH	Birch
SS-ICE	Ice
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 196
COLORS AND FINISHES – INSIDE BACK COVER

G R C M W - 1 D H

- G R — Glo-Ray
- C — Curved
- M W — Merchandising Warmer
- 1 — Total Full-Size Pan Capacity of Each Shelf
- D — No Character = Single Shelf; D = Dual Shelf
- H — No Character = No humidity; H = Humidity

Glo-Ray® *Designer* Heated Display Cases

Our *Designer* series Glo-Ray® Heated Display Case with curved glass and incandescent lighting will display your offering with flare and elegance. We combine our thermostatically-controlled heated base and infrared overhead heating, to blanket your offering at the perfect temperature.

- The tempered curved glass design offers a great line of sight to draw in your customers
- Exclusive cool base construction
- Rollerless sliding doors
- Available with or without controlled humidity (bottom shelf only)
- Constructed of aluminum and stainless steel with tempered glass
- Curved glass front tilts forward for easy cleaning
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the food product





GRCDH-1PD with pan skirt and new optional flip-up doors and accessory food pans (top baking dish not available)



GRCD-2PD with optional pan skirt *Designer* Hunter Green and flip-up doors, and accessory food pans

GRCDH-3PD shown in standard Stainless Steel with accessory food pans

DESIGNER DISPLAY CASES

Model	No. of Bulbs	Dimensions W x D x H *(Height includes legs)*	Usable Heated Shelf Space (W x D)	Voltage single phase	Watts	Approx. Ship Weight
Single Shelf						
GRCD-1P	2	524 x 660 x 610 mm	460 x 533 mm	220, 240	405-425	43 kg
GRCD-2P	3	826 x 660 x 610 mm	762 x 533 mm	220, 240	710-780	55 kg
GRCD-3P	3	1156 x 660 x 610 mm	1092 x 533 mm	220, 240	915-1005	69 kg
Dual Shelf						
GRCD-1PD	4	524 x 660 x 806 mm	460 x 533 mm	220, 240	907-905	45 kg
GRCD-2PD	6	826 x 660 x 806 mm	762 x 533 mm	220, 240	1080-1285	77 kg
GRCD-3PD	6	1156 x 660 x 806 mm	1092 x 533 mm	220, 240	1434-1710	95 kg
Single Shelf with Humidity						
GRCDH-1P	2	524 x 660 x 610 mm	460 x 533 mm	220, 240	634-697	41 kg
GRCDH-2P	3	826 x 660 x 610 mm	762 x 533 mm	220, 240	939-1052	56 kg
GRCDH-3P	3	1156 x 660 x 610 mm	1092 x 533 mm	220, 240	1145-1277	71 kg
Dual Shelf with Humidity♦						
GRCDH-1PD	4	524 x 660 x 806 mm	460 x 533 mm	220, 240	1136-1177	55 kg
GRCDH-2PD	6	826 x 660 x 806 mm	762 x 533 mm	220, 240	1309-1557	79 kg
GRCDH-3PD	6	1156 x 660 x 806 mm	1092 x 533 mm	220, 240	1666-1982	100 kg

Available with CE Mark.

♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 mm H pans.

All Designer Display Case Models Feature:
Water Reservoir Capacity (Humidified models only): 3 liters.
Cord Location: Server side, bottom right corner.

OPTIONS – PAGE 144
WATER QUALITY REQUIREMENTS – PAGE 197

G R C D H - x P D

- G R: Glo-Ray
- C D: Curved Display
- H: No Character = Non-Humidified, H = Humidified
- x: Full-Size Pan Capacity on Bottom Shelf
- P: Pan
- D: No Character = Single Shelf, D = Dual Shelf



GRCD-2PD with optional flip-up doors and *Designer* Warm Red

OPTIONS *(available at time of purchase only)*

Self-Closing Flip-up Doors on both shelves on Customer side in lieu of Glass Front (Adds 13 mm depth to unit) –

CD1PDFLIP	1-Pan models
CD2PDFLIP	2-Pan models
CD3PDFLIP	3-Pan models

Pan Skirt on bottom shelf (accommodates 64 mm 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

FOOD PANS AND TRIVETS – PAGE 196

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS *(available at time of purchase only)*

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

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

HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES[‡]

Model		Pan Capacity	Optional Pan Skirt Frames
GRCD-1P		1 Full-Size Pan	one SKIRT-1P
GRCD-2P		2 Full-Size Pans	one SKIRT-2P
GRCD-3P		3 Full-Size Pans	one SKIRT-3P
GRCD-1PD	**Top Shelf**	1 Half-Size Pan or 1-356 mm Pizza Pan	None
	Bottom Shelf	1 Full-Size Pan	one SKIRT-1P
GRCD-2PD	**Top Shelf**	1 Full-Size Pan and 1 Third-Size Pan or 2-356 mm Pizza Pans	one UPPERSKIRT-2P
	Bottom Shelf	2 Full-Size Pans	one SKIRT-2P
GRCD-3PD	**Top Shelf**	2 Full-Size Pans or 3-356 mm Pizza Pans	one UPPERSKIRT-3P
	Bottom Shelf	3 Full-Size Pans	one SKIRT-3P

[‡] All pan capacities shown are for non-humidified models. 64 mm deep pans recommended for bottom shelf of humidified models.

Glo-Ray® Heated Display Cases

Designed for "show and sell" areas in any foodservice operation, the Hatco Glo-Ray® Heated Display is perfect for hot food merchandising. Top and bottom heat combine to keep all food at that "just-made" taste and temperature longer.

- Thermostatically-controlled heated base 38° - 93°C to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Constructed of aluminum and stainless steel with tempered glass
- Shatter-resistant incandescent lights illuminate the food product
- Exclusive cool base construction minimizes heat transfer, keeping exterior base cool
- Rollerless sliding doors



GRHD-4PD with optional *Designer* Antique Copper and mirrored glass doors and accessory food pans



GRHDH-2P with standard pan skirt, optional double side opening and accessory food pans

DISPLAY CASES

Model	No. of Bulbs	Dimensions W x D x H *(Height includes legs)*	Usable Heated Shelf Space (W x D)	Voltage single phase	Watts	Approx. Ship Weight
Single Shelf						
GRHD-2P	4	826 x 660 x 635 mm	712 x 546 mm	220, 240	1035-940	54 kg
GRHD-3P	5	1156 x 660 x 635 mm	1042 x 546 mm	220, 240	1463-1350	65 kg
GRHD-4P	6	1486 x 660 x 635 mm	1372 x 546 mm	220, 240	1930-1785	98 kg
Dual Shelf						
GRHD-2PD	6	826 x 660 x 762 mm	712 x 546 mm	220, 240	1223-1310	68 kg
GRHD-3PD	8	1156 x 660 x 762 mm	1042 x 546 mm	220, 240	1603-1755	86 kg
GRHD-4PD	8	1486 x 660 x 762 mm	1372 x 546 mm	220, 240	2288-2480	104 kg
Single Shelf with Humidity						
GRHDH-2P	4	826 x 660 x 635 mm	712 x 546 mm	220, 240	1179-1212	57 kg
GRHDH-3P	5	1156 x 660 x 635 mm	1042 x 546 mm	220, 240	1584-1622	74 kg
GRHDH-4P	6	1486 x 660 x 635 mm	1372 x 546 mm	220, 240	2253-2329	98 kg
Dual Shelf with Humidity♦						
GRHDH-2PD	6	826 x 660 x 762 mm	712 x 546 mm	220, 240	1532-1582	80 kg
GRHDH-3PD	8	1156 x 660 x 762 mm	1042 x 546 mm	220, 240	1962-2027	85 kg
GRHDH-4PD	8	1486 x 660 x 762 mm	1372 x 546 mm	220, 240	2941-3024	109 kg

Available with CE Mark.

♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 mm H pans.

All Display Case Models Feature:
Water Reservoir Capacity: 2-Pan and 3-Pan Humidified Models: 3 liters.
4-Pan Humidified Models: 6 liters.
Doors: Separate rollerless sliding door per shelf.
Cord Location: Server side, bottom right corner.

OPTIONS – PAGE 146
WATER QUALITY REQUIREMENTS – PAGE 197

G R H D H - x P D

- Glo-Ray
- Heated Display
- No Character = Non-Humidified; H = Humidified
- Full-Size Pan Capacity on Bottom Shelf
- Pan
- No Character = Single Shelf; D = Dual Shelf



GRHD-4PD with optional pan skirts
Top shelf: one **UPPERSKIRT-4P**
Bottom shelf: one **SKIRT-4P**

OPTIONS *(available at time of purchase only)*

Pan Skirt for 64 mm D pans on bottom shelf (standard on humidified models) –	
SKIRT-2P	2-Pan model in lieu of Pan Rail
SKIRT-3P	3-Pan model in lieu of Pan Rail (consists of one SKIRT-1P and one SKIRT-2P)
SKIRT-4P	4-Pan Model in lieu of Pan Rail (consists of two SKIRT-2P)
Pan Skirt for upper shelf, in lieu of Pan Stop –	
UPPERSKIRT-2P	2-Pan models
UPPERSKIRT-3P	3-Pan models
UPPERSKIRT-4P	4-Pan models
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 196
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-1P and one SKIRT-2P
GRHD-4P		4 Full-Size Pans	Two SKIRT-2P
GRHD-2PD	**Top Shelf**	2 Half-Size Pans or 2, 356 mm Pizza Pans	One SKIRT-1P
	Bottom Shelf	2 Full-Size Pans	One SKIRT-2P
GRHD-3PD	**Top Shelf**	3 Half-Size Pans or 3, 356 mm Pizza Pans	One SKIRT-1P
	Bottom Shelf	3 Full-Size Pans	One SKIRT-1P and one SKIRT-2P
GRHD-4PD	**Top Shelf**	2 Full-Size Pans or 4 Half-Size Pans or 4, 356 mm Pizza Pans	One UPPERSKIRT-4P
	Bottom Shelf	4 Full-Size Pans	Two SKIRT-2P

[+] All pan capacities shown are for non-humidified models. 64 mm deep pans recommended for bottom shelf of humidified models.

Holding & Display Cabinets



Glo-Ray 2-Go® Heated Shelves

The Hatco Glo-Ray 2-Go® Heated Shelves are designed specifically with your delivery and carry-out needs in mind. Capable of holding a great quantity of hot food items at optimum serving temperatures, the GRS2G models hold bags and boxes up to 30 minutes with a high temperature range of up to 93° C.

- Shelves are 508 mm deep and 991 mm wide, large enough for pizza boxes and bags, which will easily fit into the 330 mm clearance of each shelf
- Touchscreen control with digital read out indicates separate heat and timer for each shelf
- Standard units feature shelves with heated bases that are thermostatically-controlled and have a stainless steel frame
- The cord is recessed into the bottom shelf at a 45° angle, allowing the unit to be flush against either wall



GRS2G-3920-2



GRS2G-3920-3
with optional side panels



GRS2G-3920-4
with optional back panels



GRS2G-3920-5
with optional side and back panels

HEATED SHELVES

Model	Description	Dimensions W x D x H ↕	Voltage	Watts	Amps	Approx. Ship Weight
GRS2G-3920-2	2 heated shelves	1093 x 508 x 546 mm	220-240	644-766	2.9-3.2	44 kg
GRS2G-3920-3	3 heated shelves	1093 x 508 x 908 mm	220-240	965-1148	4.4-4.8	55 kg
GRS2G-3920-4	4 heated shelves	1093 x 508 x 1270 mm	220-240	1285-1529	5.8-6.4	79 kg
GRS2G-3920-5	5 heated shelves	1093 x 508 x 1631 mm	220-240	1607-1912	7.3-8.0	88 kg

↕ Height does not include 34 mm side wall mounting brackets.
CE mark not available.

All Heated Shelf Models Feature:
Models shipped with: Side wall mounting brackets, 152 mm adjustable flanged feet that can be bolted to the floor for additional stability and a 1829 mm recessed cord and plug.
Cord Location: Server side, bottom right corner.

G R S 2 G - x x x x - x
- Glo-Ray
- Heated Shelf
- 2-Go
- Width of Shelves (inches)
- Depth of Shelves (inches)
- Quantity of Shelves

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
4"LEGS		One (1) 4" Adjustable Flanged Foot (GRS2G-3920-2 and GRS2G-3920-3 models only)

COLORS AND FINISHES – INSIDE BACK COVER

Flav-R-Fresh® Impulse Display Cabinets

A profitable way to create impulse food sales is with the small Flav-R-Fresh® Holding and Display Cabinet. Using controlled moisturized heat allows you to showcase your product longer using minimum counter space.

- Full-view display with tempered glass sides and door
- Controlled heat and humidity for longer holding times
- Accommodates half-size sheet pans
- Revolving or stationary display racks
- Models come with single- or double-door openings which provide fast access to food racks
- LED lights illuminate the holding areas and emphasize the product



FDWD-2 with standard 4-tier circle rack

IMPULSE CABINETS

Model◆	Description⁝	Dimensions W x D x H (Height includes standard 25mm legs)	Cabinet Opening W x H	Voltage 50Hz	Watts	Approx. Ship Weight
FDWD-1	1 Door w/ 4-tier Circle Rack w/Motor	492 x 530 x 732 mm	400 x 502 mm	220, 240	1410	41 kg
FDWD-1X	1 Door w/4-tier Multi-Purpose Rack	492 x 530 x 732 mm	400 x 502 mm	220, 240	1410	41 kg
FDWD-2	2 Doors w/4-tier Circle Rack	492 x 559 x 732 mm	400 x 502 mm	220, 240	1410	41 kg
FDWD-2X	2 Doors w/4-tier Multi-Purpose Rack	492 x 559 x 732 mm	400 x 502 mm	220, 240	1410	41 kg

◆ 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.

Available with CE Mark.

All Impulse Cabinet Models Feature:
Door Hinges: Control Side: Left-hand side.
Customer Side (two-door models only): Right-hand side.
Max. Pizza Size: 381 mm diameter with 4-Tier Circle Rack.
Water Tank Capacity for Humidity System: 2 liters.
Cord Location: Facing controls, left-hand side panel, lower right corner.

WATER QUALITY REQUIREMENTS – PAGE 197

F D W D - x X
Flav-R-Fresh Display Warmer
Designer
No Character = With Rack Motor
X = No Rack Motor
1 = One Door
2 = Two Door

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	152 mm Merchandising Display Sign Holder for Control Side only (Includes metal holder only). Available in all *Designer* Colors to match your unit (Black is standard). Adds 29 mm to height of unit. Requires (1) sign 491 W x 157 H x 2 D mm – not included
FDWD-6SIGN	162 mm One Sided Merchandising Display Sign Holder (includes metal holder and window) – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 491 W x 159 H x 1.59 D mm – not included
FDWD-DIS	76 mm One-Sided Merchandising Display Sign Holder (includes metal holder and window) – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 484 W x 83 H x 2 D mm – not included

ACCESSORIES *(available for purchase at any time)*

FDWD-LEGS	102 mm, Adjustable Legs (102-127 mm)
COUPLING	Motorless Rack Coupling for FDWD-1X and -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 346 W x 321 D mm)
FDW3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)

DECORATIVE KIT – 152
RACKS – PAGE 153
FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER



COUPLING
Accessory

Flav-R-Savor® Holding & Display Cabinets

Balancing a precise combination of heat and humidity, the Hatco Flav-R-Savor® Cabinets provide an attractive showcase for hot food displays and generate impulse sales. A complete range of cabinet sizes, door options and rack types allows for perfect merchandising of food products such as pizza, fried foods, bakery items, sandwiches and more.

- Full-view display with tempered glass sides and door provide maximum heat retention
- Controlled heat and humidity for longer holding times
- 3 liter stainless water reservoir provides all day moisture
- Low-water protection prevents heating element burnout and alerts operator to low-water condition
- Revolving or stationary display racks
- Available in two heights with single-sided or double-sided openings
- Energy efficient LED lighting to illuminate your food display



FSD-1 with optional 3-tier pan rack and accessory food pans



FSDT-2 with standard 4-tier circle rack and 102 mm legs, optional *Designer* Black color and accessory food pans

DISPLAY CABINETS

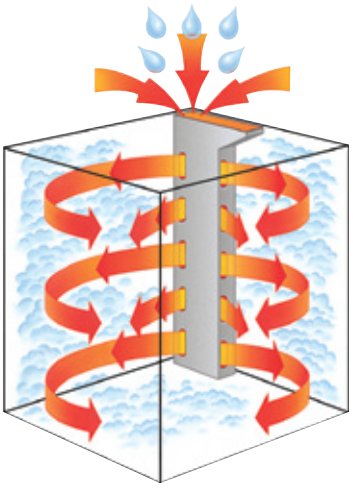
Model◆	Description⁝	Dimensions W x D x H	Cabinet Opening Dimensions W x H	Voltage 50Hz	Watts	Approx. Ship Weight
Standard						
FSD-1	1 Door w/3-Tier Circle Rack	569 x 612 x 699 mm	483 x 473 mm	220, 240	1414	59 kg
FSD-1X	1 Door w/3-Tier Pan Rack	569 x 612 x 699 mm	483 x 473 mm	220, 240	1414	57 kg
FSD-2	2 Doors w/3-Tier Circle Rack	569 x 642 x 699 mm	483 x 473 mm	220, 240	1414	57 kg
FSD-2X	2 Doors w/3-Tier Pan Rack	569 x 642 x 699 mm	483 x 473 mm	220, 240	1414	57 kg
Tall						
FSDT-1	1 Door w/4-Tier Circle Rack	569 x 612 x 826 mm	483 x 603 mm	220, 240	1414	58 kg
FSDT-1X	1 Door w/4-Tier Pan Rack	569 x 612 x 826 mm	483 x 603 mm	220, 240	1414	57 kg
FSDT-2	2 Doors w/4-Tier Circle Rack	569 x 642 x 826 mm	483 x 603 mm	220, 240	1414	57 kg
FSDT-2X	2 Doors w/4-Tier Pan Rack	569 x 642 x 826 mm	483 x 603 mm	220, 240	1414	57 kg

◆ 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.

Available with CE Mark.

All Display Cabinet Models Feature:
Door Hinges: Control Side: Left-hand side.
Customer Side (Two-door models only): Right-hand side.
Max. Pan Size: 483 mm diameter with 4-Tier Circle Rack.
Water Tank Capacity for Humidity System: 3 liters.
Cord Location: Facing controls, left-hand side panel, lower right corner.

OPTIONS AND ACCESSORIES – PAGE 151
DECORATIVE KIT – 152
RACKS – PAGE 153
WATER QUALITY REQUIREMENTS – PAGE 197



CONTROLLED MOISTURIZED HEAT KEEPS HOT FOODS FRESH LONGER Hatco's Flav-R-Savor® air flow pattern is designed to maintain consistent cabinet temperature without drying out foods. The precise combination of heat and humidity creates a "blanket" effect around the food. The air flow rate enables the cabinet to recover temperature rapidly after opening and closing the door.

F S D T - x X

- F S D T: Flav-R-Savor Display Cabinet
- T: No Character = Standard Height; T = Tall
- x X: No Character = With Rack Motor; X = No Rack Motor
- 1 = One Door; 2 = Two Door



Two **FSDT-1** with 4-tier circle racks, optional sign holders (signs not included) and accessory food pans

OPTIONS *(available at time of purchase only)*

LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Neutral White)
THERM	Mechanical Controls
FSD7SIGN	191 mm Merchandising Display Sign Holder (includes metal holder and window) – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 572 W x 191 H x 2 D – sign not included

ACCESSORIES *(available for purchase at any time)*

F-LEGS-4	102 mm 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 457 W x 406 D mm)
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 457 W x 406 D mm)
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 457 W x 413 D mm)
FSDT3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS
(available at time of purchase only)

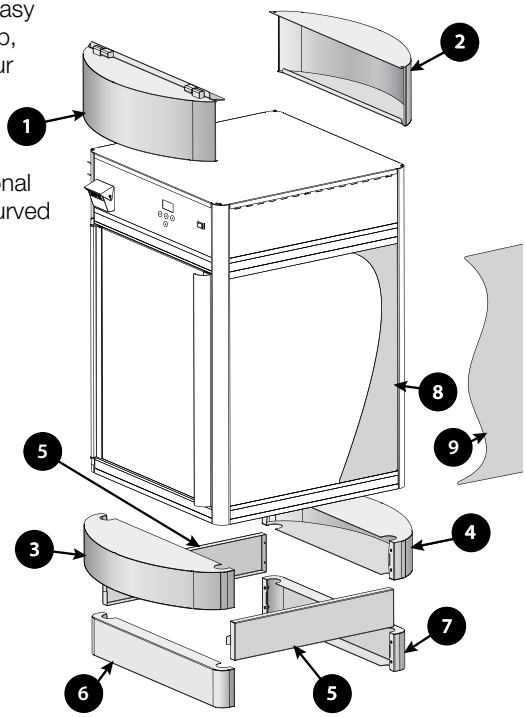
Designer Colors –
Non-standard colors are non-returnable –
Clear Anodized Aluminum Standard –

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 ❽	Two Crescent Inset Panels for FSD models
FSD-INSET2 ❾	Two Wave Inset Panels for FSD models
FSDT-INSET1 ❽	Two Crescent Inset Panels for FSDT models
FSDT-INSET2 ❾	Two Wave Inset Panels for FSDT models
FDWD-INSET1 ❽	Two Crescent Inset Panels for FDWD models
FDWD-INSET2 ❾	Two Wave Inset Panels for FDWD models

Top Covers – must choose Designer Color – Black Standard –

FSD-CTLH ❶	Curved Hinged Header on control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models
FDWD-CTLH ❶	Curved Hinged Header on control side (Fits 520 W x 123 H sign) for FDWD models
FSD-CUSH ❷	Curved Header on non-control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models
FDWD-CUSH ❷	Curved Header on non-control side (Fits 520 W x 123 H sign) for FDWD models

Base Skirts – requires 102 mm Adjustable Legs (not included)
– must choose Designer Color – Black Standard –

FSD-SQB	One Flat Front Panel❻ and one Flat Back Panel❼ (Fits 508 W x 93 H mm sign) and two Flat Side Panels❺ (Fits 473 W x 93 mm H sign) for FSD and FSDT models
FDWD-SQB	One Flat Front Panel❻ and one Flat Back Panel❼ (Fits 438 W x 96 H mm sign) and two Flat Side Panels❺ (Fits 393 W x 96 mm H sign) for FDWD models
FSD-1CB	One Curved Front Panel❸ (Fits 647 W x 93 H mm sign) and one Flat Back Panel❼ (Fits 508 W x 93 H mm sign) and two Flat Side Panels❺ (Fits 473 W x 93 mm H sign) for FSD and FSDT models
FDWD-1CB	One Curved Front Panel❸ (Fits 660 W x 92 H mm sign) and one Flat Back Panel❼ (Fits 508 W x 92 H mm sign) and two Flat Side Panels❺ (Fits 473 W x 92 mm H sign) for FDWD models
FSD-2CB	One Curved Front Panel❸ and one Curved Back Panel❹ (Fits 647 W x 93 H sign) and two Flat Side Panels❺ (Fits 473 W x 93 mm H sign) for FSD and FSDT models
FDWD-2CB	One Curved Front Panel❸ and one Curved Back Panel❹ (Fits 565 W x 96 H sign) and two Flat Side Panels❺ (Fits 393 W x 96 mm H sign) for FDWD models

F-LEGS-4	102 mm Adjustable Legs for FSD and FSDT models
FDWD-LEGS	102 mm Adjustable Legs for FDWD models

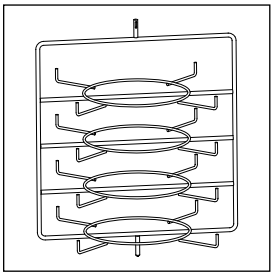
COLORS AND FINISHES – INSIDE BACK COVER



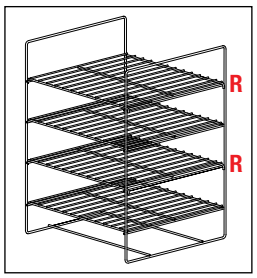
FSDT-1 with 4-tier circle rack and full Decorative Kit (signs not included)

Display Rack Selections

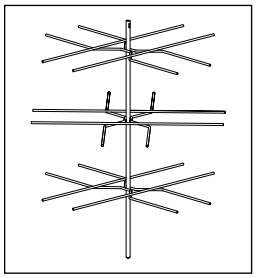
Racks For FDWD Models (Page 149)



4-Tier Circle Rack
FDWD4TCRR
(Max. 381 mm dia. pans)
(83 mm between tiers)

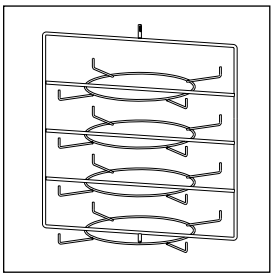


4-Shelf Multi-Purpose Rack FDW4SMP
(Max. 457 x 330 mm)
(95 mm between shelves)

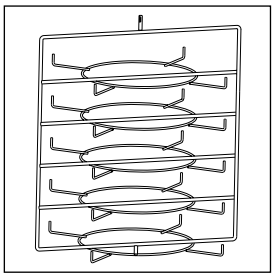


3-Tier Pretzel Tree
FDW3TPT
(149 mm between tiers)

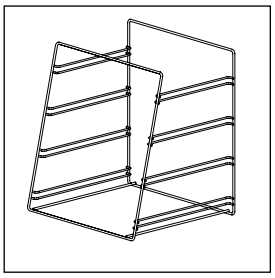
Racks For FSD/FSDT Models (Page 150)



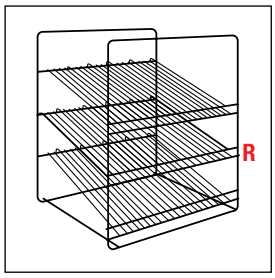
FSDT 4-Tier Circle Rack
FSDT4TCR
(Max. 483 mm dia. pans)
(117 mm between tiers)



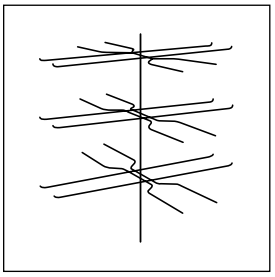
5-Tier Circle Rack
FSDT5TCR
(Max. 483 mm dia. pans)
(98 mm between tiers)



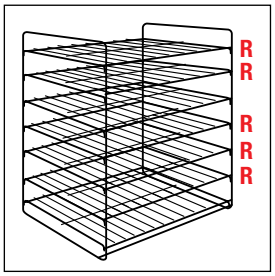
FSDT 4-Tier Pan Rack
FSDT4TPR (Max.457 x 330 mm Half-Size Sheet Pans)
(89 mm between tiers)



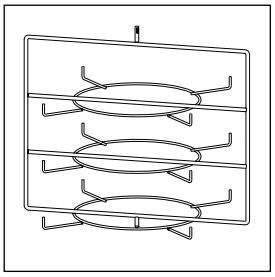
FSDT 3-Shelf Angle Rack
FSDT3SAR
(89 mm between shelves)



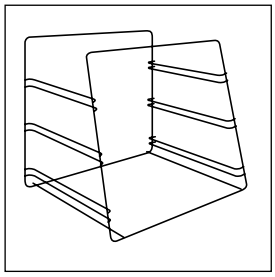
FSDT 3-Tier Pretzel Tree
FSDT3TPT
(149 mm between tiers)



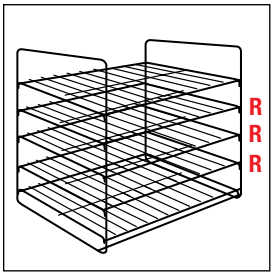
FSDT 7-Shelf Multi-Purpose Rack FSDT7SMP
(Max. 457 x 330 mm Half-Size Sheet Pans)
(64 mm between shelves)



FSD 3-Tier Circle Rack
FSD3TCR
(117 mm between tiers)



FSD 3-Tier Pan Rack
FSD3TPR
(89 mm between tiers)



FSD 5-Shelf Multi-Purpose Rack FSD5SMP
(64 mm between shelves)

R Removable Shelves

Intelligent Heated Display Cabinet, Humidified

Hatco's Intelligent Heated Display Cabinet Humidified is the perfect way to showcase your pizzas and more. Regulating air temperature while at the same time balancing the humidity levels provides the best environment for food products. With 360° viewing, your food is guaranteed to get all the attention.

- Air flow pattern is designed to maintain consistent cabinet temperature without drying out food
- Air flow system enables the cabinet to recover temperature rapidly after opening and closing the door
- LCD touchscreen display on back of unit controls temperature, humidity and up to eight timers for each food location
- Energy efficient LED lighting to illuminate your food display
- USB port on back of unit makes it easy to update firmware
- Adjustable arms can move up and down the back supports (unit can hold up to six pizza arms)
- The Arm is designed to hold maximum 559 mm pizza pan



IHDCH-45 shown with accessory risers



IHDCH-28 shown with accessory two arms and one shelf

NOTE: Water filter, strainer and tubing are included with each cabinet to be installed on water supply connection.

INTELLIGENT HEATED DISPLAY CABINETS – HUMIDIFIED

Model	Dimensions W x D x H	Cabinet Opening Dimensions (W x H)	Voltage	Watts	Amps	Approx. Ship Weight
IHDCH-28	718 x 728 x 766 mm	558 x 525 mm	230	3090 or 3090	14.9 or 12.9	100 kg
IHDCH-45	1149 x 728 x 766 mm	457 x 530 mm	230	3090 or 3090	14.9 or 12.9	122 kg

All Intelligent Heated Display Cabinet Models Feature:

Models Shipped With: IHDCH-28: Stainless Steel unit with single french door, touchscreen controller, a lighted Power On/Off (I/O) switch, an air heating/circulation system, a humidity system, a USB port and LED display lights.

IHDCH-45: Stainless Steel unit with sliding glass doors, touchscreen controller, a lighted Power On/Off (I/O) switch, an air heating/circulation system, a humidity system, a USB port, LED display lights and four adjustable arms.

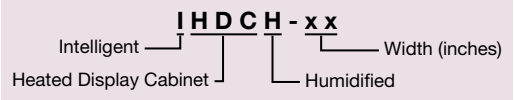
Cord Location: Servers side, bottom left corner.

OPTIONS AND ACCESSORIES – PAGE 155
WATER QUALITY REQUIREMENTS – PAGE 197

On all Intelligent Heated Display Cabinet Models customers must purchase arms and shelves separately to their own specifications.

Below are the options available to combine the shelves and arms

IHDCH-28	*IHDCH-45*
4 Arms	*6 Arms*
3 Shelves	*3 Slanted Shelves*
1 Shelf with 1 Pizza Arm	*1 Shelf with 2 Pizza Arms*
1 Shelf with 2 Pizza Arms	*1 Shelf with 4 Pizza Arms*
2 Shelves with 1 Pizza Arm	*2 Shelves with 2 Pizza Arms*





IHDCH-45 shown with standard arms, accessory risers and accessory sign holders.

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Stainless Steel Standard –

IHDCH-BK	Unit in *Designer* Black in lieu of Stainless Steel unit
IHDCHBASE-BK-28	Inside base in *Designer* Black in lieu of Stainless Steel base for IHDCH-28
FRTDOOR-28	Front, swing out door for IHDCH-28, left-hand hinge standard, matches unit color (adds 102 mm to depth)
IHDCHBASE-BK-45	Inside base in *Designer* Black in lieu of Stainless Steel base for IHDCH-45
FRFRTDOOR-45	Front, self-closing French doors for IHDCH-45, matches unit color (adds 102 mm to depth)

ACCESSORIES *(available for purchase at any time)*

ADJARM-SS	Pizza Arm in Stainless Steel
ADJARM-BK	Pizza Arm in *Designer* Black
SHELF-SS-28	Shelf in Stainless Steel for IHDCH-28
SHELF-BK-28	Shelf in *Designer* Black for IHDCH-28
SHELF-SS-45	Shelf in Stainless Steel for IHDCH-45
SHELF-BK-45	Shelf in *Designer* Black for IHDCH-45
RISER12-SS	305 mm diameter x 38 mm H Riser in Stainless Steel
RISER12-BK	305 mm diameter x 38 mm H Riser in *Designer* Black
DOORLOCKIHDCH	Front Door lock for IHDCH-28 only
REGKIT	Water Pressure Regulator Kit (regulator, gauge and shut-off valve)

***SIGN HOLDERS* (signs not included) – recommended sign size: 50 x 88 mm –**

SGNHOLD-BASE-SS	Sits on base of unit in Stainless Steel
SGNHOLD-BASE-BK	Sits on base of unit in *Designer* Black
SGNHOLD-LARM-SS	Customer left-hand side in Stainless Steel (clips onto Arm)
SGNHOLD-LARM-BK	Customer left-hand side in *Designer* Black (clips onto Arm)
SGNHOLD-RARM-SS	Customer right-hand side in Stainless Steel (clips onto Arm)
SGNHOLD-RARM-BK	Customer right-hand side in *Designer* Black (clips onto Arm)

FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER

Flav-R-Savor® Humidified Large Capacity Holding Cabinets

Hatco Large Capacity Holding Cabinets hold more product at proper serving temperatures than standard size models. This allows for food to be prepared in advance of peak serving periods, while placing product in full-view cabinets to increase impulse sales.

- Full-view display with tempered glass sides and LED lighting to illuminate holding area
- Optional self-closing sliding doors for self-serve applications
- Optional self-closing French doors,
- Optional cool LED lighting and 4" adjustable legs available
- Multi-purpose display racks included



WFST-2X with 4-shelf multi-purpose rack, optional *Designer* Warm Red and self-closing sliding doors and accessory pans, and 102 mm legs



WFST-1X with 4-shelf multi-purpose rack. Decals and pans not included

WIDE CAPACITY CABINETS

Model	Description	Dimensions W x D x H	Cabinet Opening W x H	Voltage single phase	Hz	Watts	Approx. Ship Weight
WFST-1X	2 Doors w/4-shelf Rack	814 x 641 x 831 mm	711 x 557 mm	220 or 240	50/60	1706 or 1712	83 kg
WFST-2X	4 Doors w/4-shelf Rack	814 x 703 x 831 mm	711 x 557 mm	220 or 240	50/60	1706 or 1712	85 kg

CE Mark not available.

All Large Capacity Cabinet Models Feature:
Available Shelf Space: 666 W x 501 D mm. Holds one full-size sheet pan per shelf.
Water Tank Capacity for Humidity System: 3 liters.
Cord Location: Servers side, left-hand side panel, lower right corner.

WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS *(available at time of purchase only)*

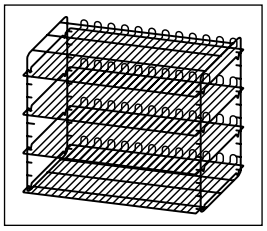
Designer Colors – Non-standard colors are non-returnable –
– Clear Anodized Aluminum Standard –

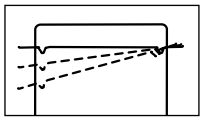
RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
1SLIDE-DR	Self-closing Sliding Doors in lieu of standard Hinged Door (WFST-2X model only)
FRSELFCLOSE	Self-closing French Doors
WFST-TTC	Temperature Control Timer - 6 channel control touchscreen display
LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Warm White)

ACCESSORIES *(available for purchase at any time)*

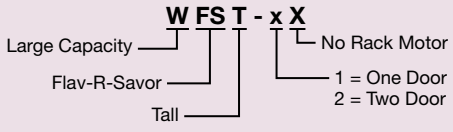
FSTCR-LEG	102 mm Adjustable Legs

FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER





WFST 4-Shelf Multi-Purpose Rack
Adjustable Shelves in 51 mm increments



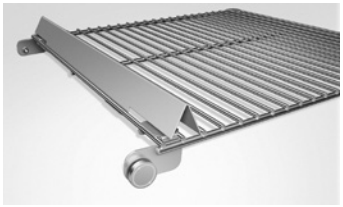
Mini Display Warmers

The Hatco Mini Display Warmer is perfect for cookies, pastries, wrapped or boxed sandwiches or any other product that does not require humidity. Hot air circulates throughout the entire cabinet, keeping food at safe serving temperatures. The small footprint takes up little of your valuable counter space while merchandising your breakfast, lunch or dinner offerings.

- Magnetically adjustable shelves allow horizontal or slanted displays
- Tempered glass sides and incandescent light showcase your food
- Thermostatic control with rocker switch
- Field reversible door hinge location
- Available as a 1-door or a 2-door pass-through model
- Doors may be field converted to any side
- Optional black hood with backlit graphic sign cut-out that can be rotated in field to face any side (sign included)



MDW-1X with standard *Designer* Black and optional hood with backlit sign cut-out on one side (sign included)



Magnetically adjustable shelves are easy and offer quick adjustability for different food products

MINI DISPLAY WARMERS - NON-HUMIDIFIED

Model	Description	Dimensions W x D x H	Cabinet Opening W x H	Voltage	Watts	Approx. Ship Weight
MDW-1X	1 Door w/3 Shelves	400 x 432 x 646 mm	315 x 396 mm	230	508	21 kg
MDW-2X	2 Doors w/3 Shelves	400 x 465 x 646 mm	315 x 396 mm	230	508	24 kg

Available with CE Mark.

All Mini Display Warmer Models Feature:
Door Hinges: Control Side: Left-hand side.
Customer Side (two-door models only): Right-hand side.
Cord Location: Servers side, lower right corner.

OPTIONS *(available at time of purchase only)*

Designer Color for Posts, Base and Top Trim – Non-standard colors are non-returnable – Black Standard

RED	Warm Red
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

M D W - x X
Mini Display Warmer
Non-Revolving Display
1 = One Door
2 = Two Door

Macho Nacho® Chip Warmers

Keep your nacho chips hot, fresh and crisp with Hatco's Macho Nacho Chip Warmer. This highly-visible heated merchandiser circulates air to prevent the loss of natural oils, eliminating the need to frequently replace stale chips.

- Keeps chips hot, fresh and crisp longer, reducing refill time and minimizing waste
- Specialty cabinet to hold and merchandise bulk nacho chips
- Special ductwork forces dry heat through chips from the bottom up
- Special two-door access for easy loading and serving
- 11 kg or 18 kg capacity
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product



FDWD-1-MN



FST-1-MN shown in standard Bronze

CHIP WARMERS – NON-HUMIDIFIED

Model	Dimensions W x D x H	Cabinet Opening (W x H) Upper Door	Lower Door	Voltage	Watts	Amps	Product Capacity	Approx. Ship Weight
FDWD-1-MN	492 x 608 x 732 mm	416 x 233	416 x 233	220, 240	950-1129	4.3-4.7	11 kg	46 kg
FST-1-MN	581 x 686 x 831 mm	474 x 286	474 x 252	220, 240	1219-1252	5.6-5.2	18 kg	60 kg

Available with CE Mark.

All Chip Warmer Models Feature:
Decal Size: FDWD-1-MN: 423 W x 139 H mm.
FST-1-MN: 473 W x 152 H mm.
Cord Location: Facing controls, left-hand side panel, lower right corner.

F x x x - 1 - M N
FDWD = 11 kg Chip Capacity
FST = 18 kg Chip Capacity
Macho Nacho Unit
Single Side Opening

Flav-R-Savor® Tall Non-Humidified Holding Cabinets

Be prepared to serve ready-to-go pizzas with Hatco's Flav-R-Savor® Tall Dry Holding Cabinets. An eight-shelf rack with 127 mm centers will hold a maximum of 16 boxed (457 Sq x 59 H mm maximum) or 8 bagged pizzas.

- Great for boxed or bagged carryout pizzas
- Tempered glass throughout for excellent visibility, improving product rotation
- Even, constant cabinet temperatures with no humidity
- Two, shatter-resistant, incandescent lights at the back top of the unit to illuminate product
- Units come with an eight-shelf rack, six of which are removable



PFST-2X with standard stainless steel 8-shelf rack

TALL HOLDING CABINETS - NON-HUMIDIFIED

Model	Description	Dimensions W x D x H	Opening Dimensions W x H	Available Shelf Space W x D x H	Voltage	Approx. Ship Weight
PFST-1X	1 Door	581 x 635 x 1448 mm	476 W x 1026 H mm	457 x 457 x 117 mm	220, 240	91 kg
PFST-2X	2 Doors	581 x 692 x 1448 mm	476 W x 1026 H mm	457 x 457 x 117 mm	220, 240	94 kg

CE Mark not available.

All Tall Dry Holding Cabinet Models Feature:

Models Shipped with: PFST-1X, -2X: Stainless Steel body, an eight-shelf rack with 6 removable shelves in standard stainless steel, new latching handle, 127 mm locking casters, cord and plug.

Cord Location: Facing controls, left-hand side panel, lower right corner.

OPTIONS (available at time of purchase only)

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

BLACK Black

COLORS AND FINISHES – INSIDE BACK COVER

P F S T - x X

- P: Portable
- F: Flav-R-Savor
- S: Tall
- T: No Rotating Rack
- x: 1 = One Door, 2 = Two Door

Flav-R-Savor® Portable Holding Cabinets

Hatco's energy efficient Flav-R-Savor® Portable Holding Cabinets will keep prepared foods at optimum serving temperatures for hours. The thermostatically-controlled heat and humidity allows food to be prepared in advance of peak serving periods.

- Allows you to hold product longer while saving you money through increased energy efficiencies
- Electronic control with digital read out, temperature range of 27°- 93°C and humidity controller
- The lower temperature range of 27°- 38°C can be used for proofing all types of breads
- All stainless steel interior
- No heating element in direct contact with water makes the unit easier to clean
- Accommodates Gastronorm pans
- Stacking kit available
- Doors are field convertible from left to right



FSHC-7W1-EE shown in *Designer* Black, with optional bumper kit, and right-hand hinged door

PORTABLE HOLDING CABINETS

Model	Description	Dimensions W x D x H	Interior Cabinet Capacity W x D	Voltage 50/60 Hz	Watts	Amps	Approx. Ship Weight
FSHC-5W1-EE	Single Door	661 x 794 x 913 mm	532 x 676 mm	230	1182	5.1	113 kg
FSHC-7W1-EE	Single Door	661 x 794 x 989 mm	532 x 676 mm	230	1182	5.1	101 kg
FSHC-7W2-EE	2-Door Pass-Through	661 x 877 x 989 mm	532 x 676 mm	230	1182	5.1	105 kg

Available with CE Mark.

All Portable Holding Cabinet Models Feature:

Top Surface Dimensions: 654 W x 724 D mm.

Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), stainless steel heavy-duty door with left-hand door hinge and adjustable rack slides (seven for the -7WX-EE units, and five for the -5W1-EE unit).

Pan Capacity: -5W1-EE: 10 full sized sheet pans or 2/1 Gastronorm pans on 41 mm spacing, 5 full sized sheet pans or 2/1 Gastronorm pans on 83 mm spacing, 20 full sized hotel pans or 1/1 Gastronorm pans on 41 mm spacing, 10 full sized hotel pans or 1/1 Gastronorm pans on 83 mm spacing.

-7Wx-EE: 14 full sized sheet pans¤ or 2/1 Gastronorm pans on 35 mm spacing, 7 full sized sheet pans or 2/1 Gastronorm pans on 70 mm spacing, 14 hotel sized pans or 1/1 Gastronorm pans on 35 mm spacing.

Water Tank Capacity for Humidity System: 4 liters.

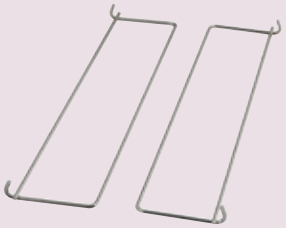
Cord Location: Recessed, back of unit, upper right side.

¤With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS *(available at time of purchase only)*

Colors (Side Panels) – Non-standard colors are non-returnable – Black Standard –	
SS	Stainless Steel
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 57 mm from height)
EE-PLATFORM	Platform for mounting directly on a counter in lieu of casters (deduct 105 mm from height)
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 3 mm to height)
EE-4LEGS	102 mm Legs - in lieu of casters (deduct 13 mm from height)
EE-6LEGS	152 mm Legs - in lieu of casters (add 45 mm to height)



EE-1-SLIDE Accessory

ACCESSORIES *(available for purchase at any time)*

EE-1-SLIDE	Extra Pan Slides

FOOD PANS AND TRIVETS – PAGE 196

COLORS AND FINISHES – INSIDE BACK COVER

F S H C - x W x- E E

- F S H C: Flav-R-Savor Holding Cabinet
- x: Full-Size Sheet Pan Capacity at Standard Spacing
- W: Wide Cabinet Capacity
- x: Number of Doors
- E E: Energy Efficient

Flav-R-Savor® Tall Humidified Holding Cabinets

The expanded capacity of Hatco's Tall Humidified Cabinets offers flexibility – giving customers more variety of menu items, and holding larger quantities of proven favorites ahead of peak serving periods. The universal slides of the FSHC-17W models will hold 17 sheet pans, or 34 steam table pans. FSHC-12W models will hold 12 sheet pans and 24 steam table pans.

- The Hatco Flav-R-Savor® Tall Humidified Holding Cabinets hold all types of hot foods at uniform optimum serving temperatures
- Electronic Controls with digital readout temperature range of 26°-93°C with precise heat and humidity settings assure uniform heating throughout the cabinet
- Using the lower temperature range of 26°-38°C allows perfect temperature for proofing all types of bread
- Lexan or stainless steel doors, full height, half height and pass through available
- All Stainless Steel interior and exterior
- Fully insulated doors, sidewalls, base and top assist in heat retention and quick recovery
- Field reversible, right- or left-hand hinged doors with magnetic latch and heavy duty plated hinges
- Fully welded tubular frame assures integrity of unit in any working environment



FSHC-17W1

TALL HUMIDIFIED HOLDING CABINETS

Model	Description	Dimensions W x D x H (Height includes standard casters)	Cabinet Opening Dimensions W x H	Approx. Ship Weight
FSHC-12W1	Single Lexan® Door	660 x 887 x 1448 mm	559 x 1105 mm	138 kg
FSHC-12W2	2 Lexan® Doors – Pass-Through	660 x 898 x 1448 mm	559 x 1105 mm	143 kg
FSHC-17W1	Single Lexan® Door	660 x 887 x 1862 mm	559 x 1518 mm	160 kg
FSHC-17W1D	Single Opening w/ 2 Dutch Doors	660 x 887 x 1862 mm	559 x 1518 mm	163 kg
FSHC-17W2	2 Lexan® Doors – Pass-Through	660 x 898 x 1862 mm	559 x 1518 mm	165 kg
FSHC-17W2D	4 Dutch Doors – Pass-Through	660 x 898 x 1862 mm	559 x 1518 mm	177 kg

CE Mark not available.

All Tall Humidified Holding Cabinet Models Feature:

Voltage: 220V, 50/60Hz, 1800 watts or 240V, 50/60Hz, 2133 watts, single phase.
Models Shipped with: 127 mm casters (2 swivel with wheel locks and 2 rigid), universal slides for 457 x 660 mm pans or 305 x 508 mm pans.
Pan Capacity: FSHC-12W: 12-sheet pan capacity on 76 mm centers, adjustable on 38 mm centers, with 12 universal pan slides, designed to accommodate up to 12 sheet pans or up to 24 steam table pans.
FSHC-17W: 17-sheet pan capacity on 76 mm centers, adjustable on 38 mm centers, with 17 universal pan slides, designed to accommodate up to 17 sheet pans or up to 34 steam table pans.
Water Reservoir Capacity for Humidity System: 8 liters.
Cord Location: Facing controls, right-hand side panel, lower right corner.

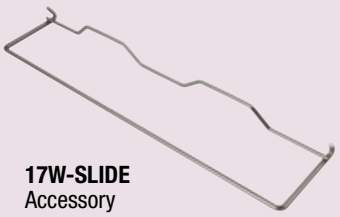
WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS *(available at time of purchase only)*

DELUXE	Deluxe Package (includes Flush Mount Handles and Full Perimeter Bumper)
TRANS	Transport Package - includes Stand-Off Handles, Full Perimeter Bumper, Heavy-Duty 27 x 51 mm Casters (2 swivel with wheel locks and 2 rigid), and Flush Mount Transport Latch
CORDWIND	Bracket for holding cord during transport (only available with Transport Package option for -12W, 17W 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)



17W-SLIDE
Accessory

FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER

F S H C - x x W- x D

- F S H C: Flav-R-Savor Humidified Holding Cabinet
- x x: Tray Capacity
- W: Wide
- x: Number of Doors
- D: Dutch Door Style

Flav-R-Savor® Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Reduced height – less than 762 mm high, and wider footprint for increased capacity
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 1829 mm recessed cord and plug are standard
- Stacking kit available



FSHC-6W1 with accessory food pans

LOW PROFILE HOLDING CABINETS – HUMIDIFIED

Model	Description	**Dimensions** W x D x H *(Height includes standard casters)*	Cabinet Opening **Dimensions** W x H	Approx. **Ship Weight**
FSHC-6W1	1 Door	645 x 751 x 816 mm	546 x 483 mm	76 kg
FSHC-6W2◗	2 Doors	645 x 811 x 816 mm	546 x 483 mm	82 kg

Available with CE Mark.

◗ FSHC-6W2 is a two-door pass-through single cabinet, not two units stacked.

All Low Profile Holding Cabinet Models Feature:

Voltage: 220 or 240V, 50/60Hz, 1697 watts.
Top Surface Dimensions: 645 W x 657 D mm.
Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), six sets of adjustable angle slides.
Pan Capacity: Six 457 W x 660 D mm sheet pans or six 2/1 Gastronorm pans on 76 mm centers, eleven 457 W x 660 D mm sheet pans✧, eleven 2/1 Gastronorm pans on 38 mm centers✧, or twelve 508 W x 305 D x 64 H mm hotel pans✧.
Water Tank Capacity for Humidity System: 3 liters.
Cord Location: Recessed, back of unit, upper right side.
✧ With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS (available at time of purchase only)

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –	
BLACK	*Designer* Black
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	51 mm Low Profile Locking Casters in lieu of standard Casters (51 mm diameter with 76 mm clearance) (overall height 756 mm)
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)

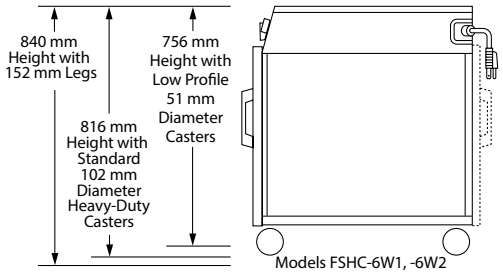
6W1-SLIDE	Extra Pan Slides

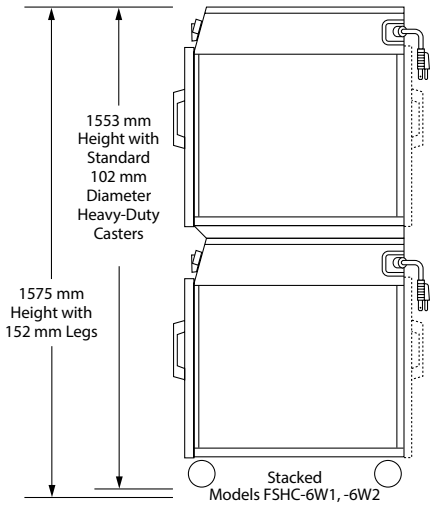
FOOD PANS AND TRIVETS – PAGE 196

COLORS AND FINISHES – INSIDE BACK COVER



6W1-SLIDE Accessory





F S H C - 6 W x

- Flav-R-Savor Holding Cabinet
- Quantity of Doors
- Wide
- Full-Size Sheet Pan Capacity

Flav-R-Savor® Humidified Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 1829 mm recessed cord and plug are standard
- Stacking kit available



FSHC-7-1 with standard 102 mm casters and accessory food pans

PORTABLE HOLDING CABINETS – HUMIDIFIED

Model	Description	Dimensions W x D x H *(Height includes standard casters)*	Cabinet Opening Dimensions W x H	Approx. Ship Weight
FSHC-7-1	1 Door	578 x 753 x 892 mm	470 x 559 mm	79 kg
FSHC-7-2[1]	2 Doors	578 x 812 x 892 mm	470 x 559 mm	82 kg

‡ **Available with CE Mark,** .

[1] FSHC-7-2 is a two-door pass-through single cabinet, not two units stacked.

All Portable Holding Cabinet Models Feature:

Voltage: 220 or 240V, 50/60Hz, 1697 watts.
Top Surface Dimensions: 575 W x 657 H mm.
Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), seven sets of adjustable angle slides for 457 x 660 mm pans or 305 x 508 mm.
Pan Capacity: Seven 457 W x 660 D mm sheet pans on 76 mm centers, or seven 508 W x 305 D x 64 H mm hotel pans, or seven 1/1 Gastronorm pans.
Water Tank Capacity for Humidity System: 3 liters.
Cord Location: Recessed, back of unit, upper right side.

WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS (available at time of purchase only)

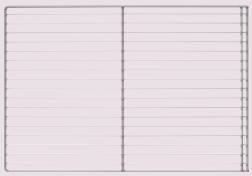
Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –	
BLACK	*Designer* Black
SS	Stainless Steel
Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –	
BLACK	*Designer* Black
SS	Stainless Steel
SS-DR	Stainless Steel Door in lieu of Glass Door
HD-SS-DR	Heavy-Duty Stainless Steel Door with Positive Latch Handle
LPCAST	51 mm Low Profile Casters in lieu of standard Casters (51 mm diameter with 76 mm clearance) (Overall Height 832 mm)
4LEGS	102 mm Adjustable Legs in lieu of standard Casters
6SS	152 mm 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

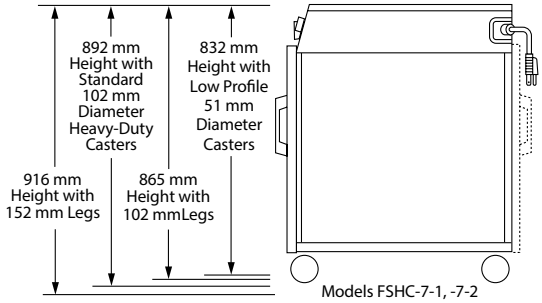
(available for purchase at any time)

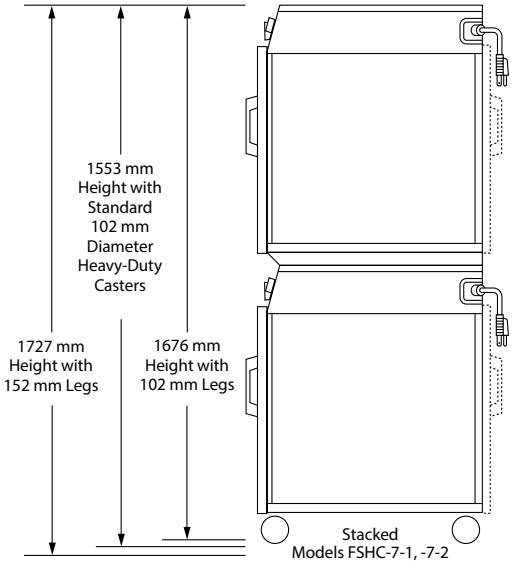
SLIDEWIRE	Wire Shelf

FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER



SLIDEWIRE
Accessory





F S H C - 7 - x
Flav-R-Savor Humidified Holding Cabinet
Number of Doors
Quantity of Shelves

Flav-R-Savor® Heated Air Curtain Cabinets

The patented Flav-R-Savor® Heated Air Curtain Cabinet effectively and safely holds hot food hot without the use of doors. Warm air at the front of the cabinet is forced downward, through the ducts above the opening, forming a "curtain" of heated air. A portion of the heated air is drawn toward the rear of the cabinet, warming each pan.

- Perfect for holding wrapped or sealed product like tortillas, burritos and ribs, as well as product on sheet pans like biscuits, hamburger patties and baked potatoes or fried foods in pans
- Available in 2-pan and 3-pan models, single opening or pass-through, with or without humidity
- The FS2HAC-15 holds 6, 1/3 size pans (pans not included)
- The 2-pan pass-through accommodates two full-size sheet pans or four half-size sheet pans, and the 4-pan unit accommodates four full-size sheet pans or eight half-size sheet pans
- FS2HAC-15 comes standard with a pan rack, removable crumb tray, USB port and a touch screen control with temperature and timer display, and a 6' cord and plug



FS2HAC-15 with 1/3 size food pans (pans not included)



FS2HAC-4PT with accessory food pans



FSHAC-3 with accessory food pans

HEATED AIR CURTAIN CABINETS

Model	Description	Dimensions (W x D x H) *Height includes 102 mm legs*	Cabinet Opening Dimensions (W x H)	Voltage	Hz	Watts	Approx. Ship Weight
FSHAC-2 ↕	2-Tier Warmer	257 x 581 x 460	464 x 232 mm	220, 240	50/60	1750	46 kg
FSHAC-3 ↕	3-Tier Warmer	257 x 581 x 775	464 x 460 mm	220, 240	50/60	1750	48 kg
FS2HAC-15	Open Cavity Warmer	394 x 539 x 552	375 x 330 mm	220, 240	50/60	1105	38 kg
FS2HAC-2PT ↕	2-Tier Pass Through	613 x 994 x 468	459 x 206 mm	220, 240	50/60	2538, 2562	80 kg
FS2HAC-4PT ↕	4-Tier Pass Through	613 x 994 x 671	464 x 410 mm	220, 240	50/60	3338, 3362	96 kg

↕ Height includes 4" legs.
Available with CE Mark.

All Heated Air Curtain Cabinet Models Feature:
Cord Location: **FSHAC-2, -3:** Top of unit towards the back, middle.
FS2HAC-15: Top of unit towards the back, right side.
FS2HAC-2PT, -4PT: Top of unit towards the back, left side.

FOOD PANS AND TRIVETS – PAGE 196
COLORS AND FINISHES – INSIDE BACK COVER

F S 2 H A C - x P T
Flav-R-Savor
Style
Heated Air Curtain
Pass-Through
Full-Size Pan Capacity

F S 2 H A C - 15
Flav-R-Savor
Style
Heated Air Curtain
Width of unit (in inches)

Toasters


CAUTION - HOT
ATTENTION - CHAUD
CAUTION HOT
Hatco
TOAST-QWIK
CONVEYOR TOASTER
CRSNT
BUN
NAME
NAME

Intelligent Toast-Qwik®

Hatco's Intelligent Toast-Qwik® allows the operator to toast multiple products at the touch of the button, changing easily from bagels to croissants to Texas toast to hash browns, as well as melting cheese and finishing smaller food products. The unit can easily take the place of the current toasting platform and add versatility and future menu expansion, along with energy efficiency and cost savings.

- The conveyor toaster can operate in three different modes:
  - ~ Continuous Throughput
  - ~ In and Reverses Out Mode
  - ~ In, Pause, then Continues Through
- USB port located on the front allows for easy transfer of information, such as program changes and product usage information
- The ability to program up to twenty product settings
- Hatco's patented ColorGuard Sensing System monitors and adjusts conveyor speed and temperature during high usage periods to ensure toast color uniformity
- Using Hatco's Spot-On® Technology, the toaster senses when product is placed on the conveyor and activates the unit
- Easy to clean, with removable crumb tray and collector ramp. There is minimal operator maintenance required, with self-cleaning elements and no maintenance motor and conveyor drives



ITQ-875-1C



ITQ-1000-1C



ITQ-1750-2C

HORIZONTAL CONVEYOR TOASTERS

Model‡	Dimensions W x D x H	Opening Dimensions W x H	Watts	Voltage	Amps	Capacity/ minute❑	Approx. Ship Weight
ITQ-875-1C	370 x 727 x 420 mm	154 x 56 mm	2700	230	11.8	15	41 kg
ITQ-1000-1Cᵠ	450 x 727 x 457 mm	240 x 51 mm	3600	230	15.7	17	40 kg
ITQ-1750-2Cᵠ	513 x 728 x 470 mm	two openings at 150 x 56 mm	4960	230	21.6	30	48 kg

CE Mark available.

❑ Toasting capacity may vary by product. Toasting of coated products not recommended.

ᵠ Cord without plug.

All Horizontal Conveyor Toaster Models Feature:
Cord Location: Back of unit, lower left center.

OPTIONS *(available at time of purchase only)*

ITQ-SCHUKO	CEE 7/7 SCHUKO in lieu of No Plug (model ITQ-1000-1C only)

ACCESSORIES *(available for purchase at any time)*

Paddle, with high temp, non-stick coating –

ITQ1C-PAD	229 mm wide Food Paddle for ITQ-1000-1C model only
ITQ2C-PAD	144 mm wide Food Paddle for ITQ-1750-2C models only
ITQ2CFEED175	Feed Ramp for ITQ-1750-2C only



ITQ2C-PAD
Accessory

I T Q - x x x x- x C

- Intelligent Toast-Qwik
- Model number
- 1C = single conveyor
- 2C = dual conveyor

Toast-Qwik® Conveyor Toasters

Hatco's industry-leading Toast-Qwik® Toasters have been completely redesigned to provide a great new look, easy to use touchscreen controller, and increased production capabilities. They continue to provide the best reliability, flexibility, and value of any conveyor toaster available!

- Patented ColorGuard Sensing System continually monitors chamber temperature and adjusts the chamber to ensure consistent toast results – even in your busiest periods
- Dynamic new touchscreen controller that is easier to see and use!
- Up to 12 programmable settings for precise and instant product changes
- USB port for easy uploads of program changes and software updates
- Unique new toast delivery ramp moves your product to the storage tray each and every time
- Crumb tray is removable for easy cleaning
- 51 mm high opening standard - 76 mm high opening available on the TQ3-500H, TQ3-900H and TQ3-2000H models for thicker bread products



TQ3-2000
shown in optional Stainless Steel



TQ3-900H
shown in standard *Designer* Black



TQ3-500
shown in optional *Designer* Warm Red



TQ3-20
shown in standard *Designer* Black

HORIZONTAL CONVEYOR TOASTERS

Model	Opening Dimensions (W x H)	Dimensions (W x D x H) *Height includes legs*	Voltage 50/60Hz	Watts	Amps	Approx. Ship Weight
NEW **TQ3-20**	263 x 51 mm	373 x 525 x 435 mm	220- 230 230-240	2260-2470	10.3-10.7 9.9-10.3	54 lbs.
NEW **TQ3-20H**	263 x 76 mm	373 x 525 x 435 mm	220- 230 230-240	2397-2620 2406-2620	10.9-11.4 10.5-10.9	54 lbs.

HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions (W x D x H) *Height includes legs*	Opening Dimensions W x H	Voltage	Watts	Approx. Ship Weight
Toasts Two Slices Wide					
TQ3-500	374 x 524 x 435 mm	258 x 51 mm	220- 240	2031-2220	25 kg
TQ3-500H	374 x 524 x 435 mm	258 x 76 mm	220- 240	2031-2220	25 kg
TQ3-900	374 x 524 x 435 mm	258 x 51 mm	220- 240	2763-3020	23 kg
TQ3-900H	374 x 524 x 435 mm	258 x 76 mm	220-240	2763-3020	25 kg
Toasts Three Slices Wide					
TQ3-2000[†]	475 x 536 x 435 mm	359 x 51 mm	220-240	3678-4020	30 kg
TQ3-2000H[†]	475 x 536 x 435 mm	359 x 76 mm	220-240	3678-4020	30 kg

Available with CE Mark.

[†] Cord without plug.

All Horizontal Conveyor Models Feature:
Cord Location: 1829 mm cord – back of unit, lower right corner.

OPTIONS *(available at time of purchase only)*

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

SS	Stainless Steel
WRED	*Designer* Warm Red
SSINSERT	Stainless Steel toast tray insert
TQ3-RAMP	Extended feed ramp in lieu of existing ramp - adds 76 mm
TQ3-RAMP-XL	XL extended feed ramp in lieu of existing ramp - adds 229 mm (on TQ3-500 and -900 models only)

COLORS AND FINISHES – INSIDE BACK COVER

T Q 3 - x x x H

- Toast-Qwik
- 3rd Generation Design
- Model Number
- No Character = 51 mm Opening height
- H = 76 mm Opening height

TQ3 TOASTER AMP RATINGS

Model	220V 60Hz	240V 50/60Hz
TQ3-500	9.2	9.7
TQ3-500H	9.2	9.7
TQ3-900	12.1	13.1
TQ3-900H	12.1	13.1
TQ3-2000	16.7	16.8
TQ3-2000H	16.7	16.8

Toast-Qwik® Conveyor Toasters

Flexibility and performance are yours with the Hatco Toast-Qwik® conveyor toasters. These toasters produce perfect golden toasting, from 300 to 1800 slices per hour. The power save mode conserves energy during non-peak serving times.

- Instant and precise adjustment of toast color with electronic infinite controls that regulate top and bottom heat
- Hatco's patented ColorGuard sensing system assures toast uniformity (excludes TQ-10)
- Opening height for H and HBA models is 76 mm, for all other models the opening height is 51 mm
- Insulation and an interior fan provide cool surface temperatures
- Efficient design of front or rear discharge allows unit to be placed where it is most convenient – for sending product to the operator side or to the customer/server side
- BA models toast one side only and are for bagels and buns, cut side up



TQ-10



TQ-400



TQ-1800H

TOAST-QWIK® HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions W x D x H (Height includes legs)	Opening Dimensions W x H	Amps 50/60Hz	Voltage	Watts 220V	Watts 240V	Capacity/ Minute❑	Approx. Ship Weight
TQ-10	368 x 451 x 349 mm	265 x 51 mm	8.5-8.9	220, 240	1866	2221	5 slices	19 kg

TOAST-QWIK® HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions W x D ↔ x H (Height includes legs)	Opening Dimensions W x H	Amps 50/60Hz	Voltage	Watts 220V	Watts 240V	Capacity/ Minute❑	Approx. Ship Weight
TQ-400	368 x 451 x 378 mm	263 x 51 mm	8.5-8.8	220, 240	1860	2210	6 slices	21 kg
TQ-400BA◢	368 x 451 x 378 mm	263 x 51 mm	8.0-8.4	220, 240	1765	2100	6 slices	21 kg
TQ-400H	368 x 451 x 403 mm	263 x 76 mm	9.7-10.0	220, 240	2130	2210	6 slices	21 kg
TQ-800	368 x 578 x 422 mm	265 x 51 mm	13.7-14.4	220, 240	3019	3593	14 slices	28 kg
TQ-800BA◢	368 x 578 x 422 mm	265 x 51 mm	12.7-13.3	220, 240	2791	3321	14 slices	28 kg
TQ-800H	368 x 578 x 422 mm	265 x 76 mm	13.7-14.4	220, 240	3019	3593	14 slices	28 kg
TQ-800HBA◢	368 x 578 x 422 mm	265 x 76 mm	12.7-13.3	220, 240	2791	3321	14 slices	28 kg
Toasts Three Slices Wide								
TQ-1800	470 x 577 x 421 mm	367 x 51 mm	17.0-17.7	220, 240	3731	4440	30 slices	33 kg
TQ-1800BA◢	470 x 577 x 421 mm	367 x 51 mm	17.5-18.3	220, 240	3849	4580	30 slices	33 kg
TQ-1800H	470 x 577 x 421 mm	367 x 76 mm	17.8-18.6	220, 240	3907	4650	30 slices	33 kg
TQ-1800HBA◢	470 x 577 x 421 mm	367 x 76 mm	17.5-18.3	220, 240	3849	4580	30 slices	33 kg

Available with CE.

❑ Toasting capacity may vary by product. Toasting of coated products not recommended.

↔ TQ-400 and TQ-400BA, add 64 mm to depth if using tray extension in rear.
TQ-800, TQ-800BA, TQ-800H, TQ-800HBA, TQ-1800, TQ-1800BA, TQ-1800H and TQ1800HBA add 165 mm to depth if using tray extension in rear.

◢ BA models toast one side only and are for bagels and buns, cut side up.

All Toast-Qwik Horizontal Conveyor Toaster Models Feature:
Cord Location: 1829 mm - back of unit, lower right corner.

OPTIONS AND ACCESSORIES – PAGE 169

T Q - x x x x H B A

- Toast-Qwik
- Model Number
- No Character = 51 mm Opening height
  H = 76 mm Opening height
- BA = Toasts one side only (Buns/Bagels)
  No Character = Toasts both sides

TQ TOASTER AMP RATINGS

Model	220V 50Hz/1 Ø	240V 50/60Hz/1 Ø
TQ-10	8.5	9.3
TQ-400	8.5	9.2
TQ-400BA	8.0	8.8
TQ-400H	9.7	9.2
TQ-800	13.7	15.0
TQ-800BA	12.7	13.9
TQ-800H	13.7	15.0
TQ-800HBA	12.7	13.9
TQ-1800	17.0	18.5
TQ-1800BA	17.5	19.1
TQ-1800H	17.8	19.4
TQ-1800HBA	17.5	19.1



TQ-800H Toast Qwik®
Horizontal Conveyor Toaster

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	Extended feed guide (Add 76 mm) (excluding TQ-10 and TQ-1800 models)
TQ2-SECURITY	Control cover and bracket (excluding TQ-1800 models)



TQ-800 with **TQ2-SECURITY** accessory security control cover

Toast King® Conveyor Toasters

Designed for mid to high volume and constant flow applications, Hatco's proven reliability and performance makes the Toast King Toasters the workhorse of your operation. These toasters use conveyor speed, not temperature, to determine toast color.

- Toasts a variety of bread products
- Stainless steel construction for years of trouble-free service
- Power saving thermostat for energy savings during non-peak times
- Manual advance and speed control
- Fully insulated for cooler operation
- Toast storage area keeps bread warm and dry
- Capacity of 720-1500 slices per hour
- Three basket access for fast loading
- Top venting keeps heat away from the operator



TK-72



TK-135B

VERTICAL CONVEYOR TOASTERS

Model	Dimensions↔ W x D x H	Capacity/ Minute❑	Basket Size	kW	Voltage	Approx. Ship Weight
Bread and Buns						
TK-72‡	464 x 445 x 844 mm	12 slices	254 W x 117 H mm	4.0	220, 240	33 kg
TK-100‡	578 x 445 x 844 mm	16 slices	368 W x 117 H mm	5.0	220, 240	40 kg
Buns Only						
TK-135B‡	578 x 445 x 844 mm	22 slices	368 W x 117 H mm	4.3	220, 240	40 kg
3-Part Buns						
TK-155B	578 x 445 x 844 mm	25 slices	368 W x 117 H mm	5.0	220, 240	40 kg

↔ Width includes 19 mm for manual advance knob. Depth includes tray extension of 89 mm.
❑ Toasting capacity may vary by product. Toasting of coated products not recommended.
‡ **CE Mark availabl.**

All Vertical Conveyor Toaster Models Feature:
Max. Product Thickness: 32 mm.
Cord Location: 1219 mm Cord – Back of unit, lower left side.

OPTIONS *(available at time of purchase only)*

TK-SECURITY	Control cover, bracket, mounting hardware and fuse cover

ACCESSORIES *(available for purchase at any time)*

4"LEGS	102 mm adjustable legs (4)

TK TOASTER AMP RATINGS

Model	220V/1 Ø 50 or 60 Hz	240V/1 Ø 50 or 60 Hz
TK-72	18.4	18.4
TK-100	22.9	21.0
TK-135B	19.7	18.1
TK-155B	22.8	20.9

T K - x x x B
Toast King
Model Number
B = Buns model (Toasts one side)
No Character = 2 sided toasting

High Watt Conveyor Toasters

Hatco High Watt Conveyor Toasters toast high moisture content bread products to a rich golden color. All models feature metal sheathed heating elements and most include cord and plug. Toast King toasters are shipped with speed control and manual advance.

- Toasts a variety of high moisture content bread products
- Full insulation for cooler operation
- Multiple metal sheathed toasting elements
- Toast storage area keeps bread warm and dry
- Capacity of 240 to 1080 slices per hour



TQ-805



TK-105

HIGH WATT CONVEYOR TOASTERS

Model‡	Dimensions W x D x H	kW	Voltage Single Phase	Hz	Capacity/ Minute❑	Basket Size	Approx. Ship Weight
TQ-15	368 x 451 x 349 mm	2.2	220, 240	50	4 slices	—	19 kg
TQ-405	368 x 451 x 378 mm▮	2.3	220, 240	50	6 slices	—	21 kg
TQ-805	368 x 578 x 422 mm‡	3.6	240	50	12 slices	—	28 kg
Includes Manual Advance and Speed Control							
TK-75	464 x 445 x 844 mm↔	4.6	220, 240	50	12 slices	254 W x 117 H mm	35 kg
TK-105	578 x 445 x 844 mm↔	7.5	220, 240	50	18 slices	368 W x 117 H mm	40 kg

‡ **CE Mark available.**
TQ-15 and TK-75 prices include CE (cannot be ordered without CE).
▮ Tray extends 165 mm rear for TQ-405 and TQ-805.
↔ Width includes 19 mm for manual advance knob. Depth includes tray extension of 89 mm.
❑ Toasting capacity may vary by product. Toasting of coated products not recommended.

All High Watt Conveyor Toaster Models Feature:
Max. Product Size: TQ-405, TQ-805: 244 W x 44 H mm.
Max. Product Thickness: TK-75, TK-105: 32 mm.
Cord Location: TQ Models: Lower right corner on back of unit.
TK Models: Lower left side on back of unit.

ACCESSORIES *(available for purchase at any time)*

4"LEGS	102 mm adjustable legs (4) (TK models only)
TQRAMP	Extends feed guide 76 mm longer (TQ models only)

TQ - xxx
Toast-Qwik — Model Number

TK - xxx
Toast King — Model Number

Induction Equipment



Drop-In Induction Dry Well

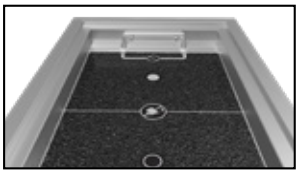
Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 64 mm or 104 mm deep, full-size pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accomodate a 64 mm or 104 mm deep pan
- Made for use with normal, full-size, ½-size, ⅓-size & ¼-size, stainless steel pans
- Contains two heat zones with two temperature sensors in each zone
- An easy-to-use, mountable control panel that can be adjusted by temperatures in Fahrenheit, Celsius or by preset temperature levels between 66° and 99°C
- Features a sensor that prohibits the unit to turn on unless a pan is present
- Includes a single stainless steel bezel
- Can be top or bottom mounted into a countertop

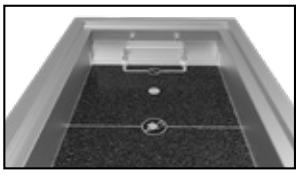
IWELB-FUL-A
with standard full-size pan

NEW





IWELB-FUL-A
adjusted for a 64 mm deep pan



IWELB-FUL-A
adjusted for a 104 mm deep pan

DROP-IN INDUCTION DRY WELL

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IWELB-FUL-A	606 x 394 x 229 mm	220-240	720	20 kg

All Drop-In Induction Dry Well Models Feature:
Models Shipped with: A 1981 mm cable from the base to the control and a 1803 mm cord and plug.
Cord Location: Bottom right side.

ACCESSORIES (available for purchase at any time)

Pans –

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, 64 mm depth
ST PAN 4	Full-Size Stainless Steel Pan, 104 mm depth

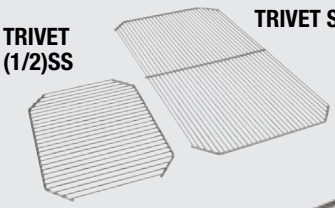
Bezels –

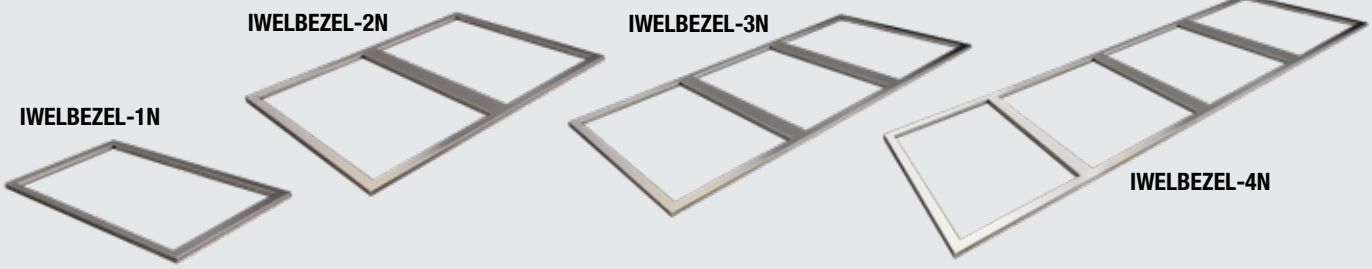
IWELBEZEL-1N	For use with one unit
IWELBEZEL-2N	For use when ganging two units
IWELBEZEL-3N	For use when ganging three units
IWELBEZEL-4N	For use when ganging four units

Trivets –

TRIVET (1/2) SS	Half-Size – 254 mm W x 194 mm D
TRIVET SS	Full-Size – 259 mm W x 457 mm D







I W E L B - F U L - A

- Induction Dry Well
- Built-In
- FUL = Full-Size Pan
- A = Adjustable to 64 or 104 mm Depth

ecoization

Rapide Cuisine® Countertop High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Range offers industry leading features and true back-of-house power in a commercial kitchen proof package.

The unit features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Commercial kitchen ready. Heavy gauge stainless steel housing with side impact protection for the top
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (˚F or ˚C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes a grease filter and conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top, stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures (up to 51˚C)
- USB port for downloading updates



IRNG-PC1-36



Includes a food temperature probe which facilitates highly accurate cooking

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase Only	Watts	Approx. Ship Weight
IRNG-PC1-36	352 mm x 471 mm x 94 mm	220-230-240‡	3300-3600	10 kg

Available with CE Mark.

All Countertop High-Powered/Heavy-Duty Induction Range Models Feature:
Models Shipped with: An 1800 mm cord and plug and a food temperature probe.
Cord Location: Rear left bottom base corner.

I R N G - P C 1 - x x

- Induction Range
- Preset Programmable
- Countertop
- Unit Wattage: 36 = 3300-3600 Watts
- Single Coil

ENERGY STAR

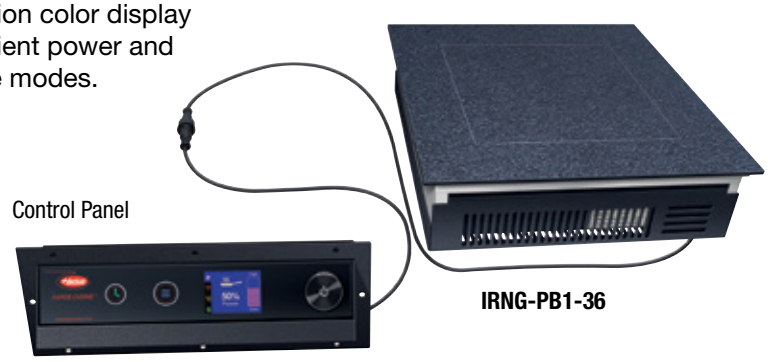
ECOlization®

Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Range offers industry-leading features and true back-of-house power in a commercial kitchen-proof package.

The unit can be mounted flush or near flush with the optional trim ring. It features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (˚F or ˚C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top were to get broken
- Automatic shut-off to safely prevent overheating
- Withstands high ambient kitchen temperatures (up to 51˚C)
- USB port for downloading updates



IRNG-PB1-36



Includes a food temperature probe which facilitates highly accurate cooking

DROP-IN HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PB1-36	343 mm x 368 mm x 91 mm	220-230-240‡	3300-3600	11 kg

‡ **Available with CE Mark.**

All Drop-In High-Powered/Heavy-Duty Induction Range Models Feature:
Models Shipped with: 1300 mm cables from the base unit to the control panel, an 1800 mm cord and plug, and a food temperature probe.
Cord Location: Rear right bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

TRIM-PB1-36	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)

I R N G - P B 1 - x x

- Induction Range
- Preset Programmable
- Drop-In
- Single Coil
- 36 = 3300-3600 Watts

ENERGY STAR

ecoization®

Rapide Cuisine® Countertop High-Powered/Heavy-Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved –- great for repeat menu items. You can also choose a power level and a doneness temperature target when using the food temperature probe(s).

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (˚F or ˚C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 51˚C)- it's tough
- USB ports for downloading updates



IRNG-PC2S-36
Side-to-side configuration shown

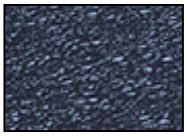


IRNG-PC2F-36
Front-to-back configuration shown

Includes food temperature probes which facilitates highly accurate cooking



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



COUNTERTOP HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

Model	Configuration	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight
Front to Back Range						
IRNG-PC2F-18	Front to Back	356 x 753 x 133 mm	220/230/240‡	1650/1725/1800	3300/3450/3600	19 kg
IRNG-PC2F-36	Front to Back	356 x 753 x 133 mm	220/230/240‡	3300/3450/3600	6600/6900/7200	19 kg
Side to Side Ranges						
IRNG-PC2S-18	Side to Side	630 x 484 x 114 mm	220/230/240‡	1650/1725/1800	3300/3450/3600	18 kg
IRNG-PC2S-36	Side to Side	630 x 484 x 114 mm	220/230/240‡	3300/3450/3600	6600/6900/7200	18 kg

‡ **Available with CE Mark.**

All Countertop High-Powered/Heavy-Duty Dual Induction Range Models Feature: .
Models Shipped with: Two temperature probes and an 1800 mm cord and plug.
Cord Location: Rear left bottom base corner.

I R N G - P C 2 x - x x

- Induction Range
- Preset Programmable
- Countertop
- Dual Coils
- Maximum Wattage/Coil: 18=1800 W, 36=3600 W
- S=Side-by-Side, F=Front-to-Back

ENERGY STAR

ECOlization®

Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Drop-In Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved –- great for repeat menu items. You can also choose a power level and a doneness temperature target when using the food temperature probe(s).

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (˚F or ˚C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 51˚C (124˚F)- it's tough
- USB ports for downloading updates



IRNG-PB2-36

IRNG-PB2-36 control panel



Includes food temperature probes which facilitate fast and highly accurate cooking

DROP-IN HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight
IRNG-PB2-18	350 mm x 699 mm x 157 mm	220/230/240‡	1650/1725/1800	3300/3450/3600	19 kg
IRNG-PB2-36	350 mm x 699 mm x 157 mm	220/230/240‡	3300/3450/3600	6600/6900/7200	19 kg

‡ **Available with CE Mark.**

All Drop-In High-Powered/Heavy-Duty Dual Induction Range Models Feature: .
Models Shipped with: Two 700 mm cables from the base to the control, an 1800 mm cord and plug, and two food temperature probes.
Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

TRIM-PB2-SS Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)

I R N G - P B 2 - x x

- Induction Range
- Preset Programmable
- Drop-In
- Dual Coils
- Maximum Wattage/Coil: 18=1800 W, 36=3600 W

ENERGY STAR

ecolization®

Palletti® Countertop Induction Warmers

Hatco's Palletti® Countertop Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit has a low-profile and ultra-thin design in all black so the focus remains on the food rather than the equipment.

- Portable and adaptable for buffets and many other front-of the-house applications to give the most attractive and visible food presentations
- Energy efficient, quiet and safe operation with no open flames as with traditional warming presentations
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Contemporary, low-profile design with a bold black housing and durable, black glass-ceramic top that is easy to clean
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Automatic shut-off to safely prevent overheating
- Low wattage warmers can be interconnected (daisy chain) with multiple units to one electrical outlet resulting in greater energy efficiency



IWRM-CD1-05
(Shown with three Daisy Chain Countertop Induction Warmers interconnected to one power cord)

DAISY CHAIN COUNTERTOP INDUCTION WARMERS

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Amps	Approx. Ship Weight
IWRM-CD1-05	330 x 450 x 57 mm	220/230/240‡	500	2.3/2.2/2.1	6 kg

‡ **Available with CE Mark.**

All Daisy Chain Countertop Induction Warmer Models Feature:
Maximum number of interconnected units: 4 or 5 units (depending on voltage).
Models Shipped with: An 1800 mm cord and plug and a 432 mm interconnecting cord.
Cord Location: Rear right bottom base corner.
Interconnecting Cord Location: Rear left and right bottom base corner.

I W R M - x 1 - x x

- I W R M: Induction Warmer
- x: CD=Countertop Daisy Chain
- 1: 1=Single Coil
- x x: Unit Wattage 05=500 W

ecoization®

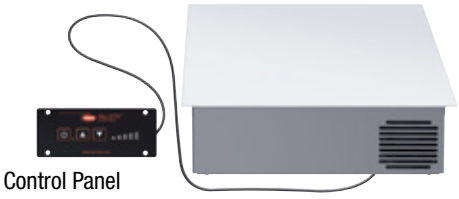
Palletti® Drop-In Induction Warmers

Hatco's Palletti® Drop-In Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

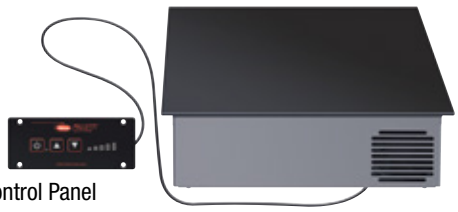
This unit can be mounted flush or near flush with the optional Trim Ring.

- Adaptable for buffets and many other front-of the-house applications to give the most attractive and visible food presentations
- Pan sense technology (PST) activates the unit only when a suitable pan is placed on top
- Once installed the glass-ceramic top never needs to be removed. For service or replacement, the lower housing can be removed separately
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Energy efficient, quiet and safe operation
- Choose black or white glass-ceramic top which is durable and easy to clean
- Features safety and convenience, such as the automatic shut-off to prevent overheating
- Includes remote control panel and cord

IWRM-B1-1313-05
with optional white glass-ceramic top



IWRM-B1-1313-05
with standard black glass-ceramic top



DROP-IN INDUCTION WARMERS

Model	Dimensions W x D x H	Glass-Ceramic Top	Voltage Single Phase	Watts	Amps	Approx. Ship Weight
IWRM-B1-1313-05	330 x 330 x 108 mm	Black	220/230/240‡	500	2.3/2.2/2.1	6 kg
IWRM-B1-1313-05	330 x 330 x 108 mm	White	220/230/240‡	500	2.3/2.2/2.1	6 kg

‡ **Available with CE Mark.**

All Drop-In Induction Warmer Models Feature:
Models Shipped with: A 1000 mm cable from the base to the control and an 1800 mm cord and plug.
Cord Location: Rear left bottom base corner.

ACCESSORIES *(available for purchase at any time)*

Trim Ring or Flush Mount Brackets for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired –

TRIM-IWRM-1B	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)
IWRM-FLUSHBKT	Flush Mount Kit (Undermount leveling brackets, used with a solid material or stainless steel countertop)

NOTE: Three installation options for a flush or near-flush look: see manual for details.

I W R M - x 1 - x x x x - x x

- Induction Warmer
- B=Drop-In
- 1=Single Coil
- Glass Surface Width
- Glass Surface Depth
- Unit Wattage 05=500 W

ecoization®

Light Cooking Equipment



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.

- Adjustable time/temperature controls enable operators to cook continuous, consistent quality products
- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product
- Four programmable preset buttons for each cooking cycle. A cooking cycle consists of three different settings:
  - Temperature
  - Time
  - Top Cooking Plate Power
- One-touch release with latch opener for easy plate replacement
- Removable plates are easily cleaned with warm, soapy water
- Compact design is suitable for any location
- Adjustable temperature allows for multiple menu options

NOTE: Comes with standard Round Belgian Waffle Plates and one additional set of plates of your choosing.



SNACK-1 with accessory Chelky plate



SNACK-2 with standard Belgian plate

SNACK SYSTEM

Model	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight
SNACK-1	Single	264 x 446 x 203 mm	220-230-240	823-900-980	3.7-3.9-4.0	11 kg
SNACK-2	Double	537 x 446 x 203 mm	220-230-240	1647-1800-1960	7.5-7.8-8.2	19 kg

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

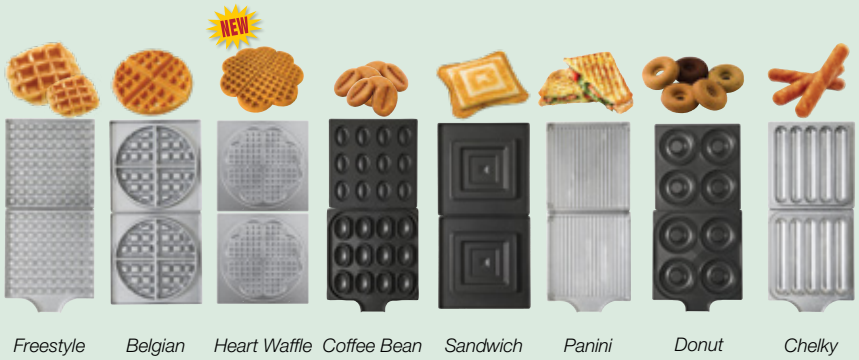
(available for purchase at any time)

Interchangeable Cooking Plates –

FREESTYLE	Freestyle Plates
BELGIAN	Belgian Plates
NEW **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

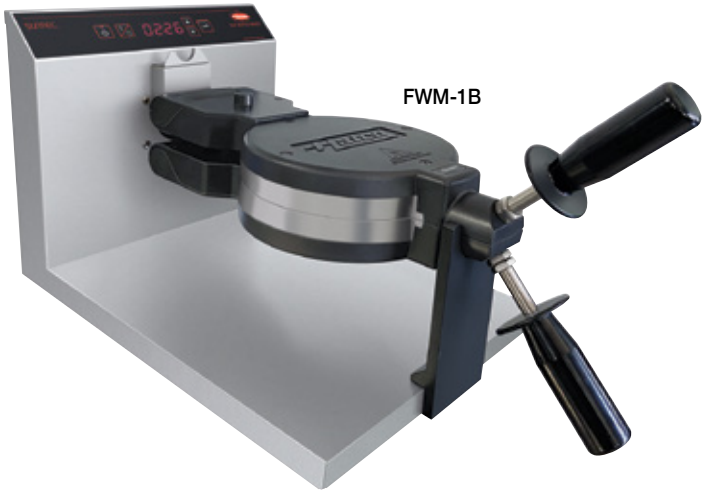


SNACK-x
Snack System
1 = Single Head
2 = Dual Head

Flip Waffle Maker

Hatco/Suntec Flip Waffle Makers produce excellent, authentic 32 mm thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time can be made to suit any batter and the unit is memory retentive so you may only have to program it once.

- Commercial food service quality – designed for many hours of continuous use, every day
- Heavy duty stainless steel construction with 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

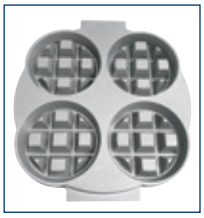


FWM-1B

Standard Round Belgian Plate 178 mm



Mini Round Waffle Plate available as accessory Four 119 mm



FLIP WAFFLE MAKER

Model	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight
FWM-1B	Round	295 x 581 x 295 mm	220-240	1235-1470	5.7-6.2	12 kg

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

F W M - xx

Flip Waffle Maker

1B = Single

Electric Salamander

Hatco's Electric Salamander gives you versatility in the kitchen with the capability to cook, grill, reheat and keep foods hot. The plate detection feature activates the instant-on heating elements automatically when a food plate comes into contact with the plate detection bar.

- Ready to use in just eight seconds
- Three independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 114.3 mm of vertical movement for maximum versatility
- Features high-powered infrared ribbon heating elements
- Heating elements are on only when a cook or hold cycle has been activated, eliminating residual heat in the kitchen environment
- The HOLD function has eight programmable heat levels - ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction



ELECTRIC SALAMANDER

Model	Dimensions W x D x H ↕	Cooking Area W x D	Voltage	Hz	Phase	Watts	Amps	Approx. Ship Weight
SAL-1	577 x 552 x 606 mm	555 x 349 mm	220, 230	50/60	1, 1	4117, 4500	18.7, 19.6	65 kg
			220/380Y,230/400Y		3, 3	4094, 4536	6.3, 6.5	
			240, 240/415		1, 3	4500, 4485	18.7, 6.3	

↕ Height includes 102 mm legs. Add 51 mm to depth for wall mounted units.
‡ **CE Mark available at no charge.**

All Electric Salamander Models Feature:
Models Shipped with: Cooking grate, drip pan, wall mounting hardware, 102 mm adjustable black plastic legs and cord with no plug.
Power Inlet Location: Back of unit, bottom right side.

SAL - 1
Salamander
Capacity = Quantity of Full-Size Pans

ecolization

**Saves Energy,
Saves Money,
Protects your Reputation!**

Do your bit for Global Warming with Hatco's SAL-1. The Hatco Electric Salamander's elements are ready for use in just eight seconds. How does that work? Mounted on the back wall of the Salamander is a "plate detection" switch that keeps the unit from turning on unless a plate or pan is put underneath, against this bar. That means the elements are only on when they need to be. Most kitchens have every piece of equipment on all day, firing out heat and constantly using energy. Even in power save mode, most equipment is never fully off. Not the Electric Salamander. It's 100% off when not in use, saving money, energy and the environment.

Water Heaters



3CS Sanitizing Sink Heaters

Maintaining a continuous supply of sanitizing rinse water without taking up valuable space, the 3CS makes manual warewashing faster and more convenient. Drain may be plumbed to open-sight waste drain. A special 3CS Sink Heater is available for shipboard use under military spec. (Mil-H-43895B). Consult factory for prices.

- Stainless steel front, powdercoated silver-gray hammertone body and convenient side drain
- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher than normal water temperature
- On/Off toggle switch with indicator light to indicate power status, and a red light to indicate the need to refill and reset the unit
- Meets NSF standard of 82°C for dish sanitizing



3CS-9 with optional temperature monitor

SANITIZING SINK HEATERS

Model	kW	Sink Area	Phase	Approx. Ship Weight
3CS-3‡	3.0	381 mm Sq. or less	1	11 kg
3CS-4‡	4.5	406-457 mm Sq.	1	11 kg
3CS-6‡	6.0	483-533 mm Sq.	1	12 kg
3CS-9‡	9.0	533-635 mm Sq.	1	12 kg
3CS-3Bπ	3.0	381 mm Sq. or less	Balanced 3	14 kg
3CS-4B	4.5	406-457 mm Sq.	Balanced 3	14 kg
3CS-6Bπ	6.0	483-533 mm Sq.	Balanced 3	14 kg
3CS-9Bπ	9.0	533-635 mm Sq.	Balanced 3	15 kg

‡ **240V available with CE Mark.**
π **380V and 415V available with CE Mark.**

All Sanitizing Sink Heater Models Feature:
Voltage: 240, single phase and 240, 380 (no 4kW) or 415 (no 4kW), three-phase. 480 three-phase available.
Dimensions: 3CS-3, -4, -6, -9: 171 W x 429 D x 321 H mm.
3CS-9 480V: 203 W x 435 D x 321 H mm.
3CS-3B, -4B, -6B, -9B: 203 W x 435 D x 321 H mm.
Models Shipped with: Stainless steel front, silver gray hammertone body and black base.

WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS *(available at time of purchase only)*

SSBB	All Stainless Steel Body and Base
TEMP MON❑	Temperature Monitor (built-in)
TEMP LIGHT❑	Temperature Light
FR-SECURITY	Security Package (Torx® Screws and Control Cover)
3CS-480V	480 Volt

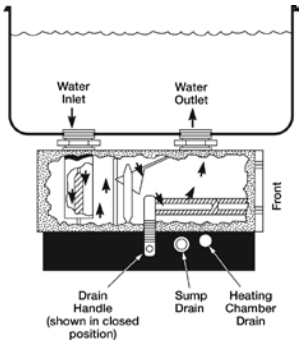
ACCESSORIES *(available for purchase at any time)*

FR-FLUSH	Flush Hose, Stopper and Adapter

❑ Specify either monitor or light, not both.

SIZING INFORMATION
For a Sink Heater: 2.2 watts per square cm of vessel top.

3CS Sink Heaters are sized based on 60°C supply water with a 30 minute preheat period to reach the sanitizing temperature. Sink Heaters are mounted into the third compartment sink with standard plumbing fittings provided. Two 51 mm diameter holes are required for these fittings and a full size template is provided to locate holes in the sink. The 3CS Sink Heater is easily attached to the plumbing fittings with self-contained unions.



3 C S - x B
Three Compartment Sink
Balanced 3-Phase
Kilowatt Rating

FR Food Rethermalizer/ Bain-Marie Heaters

The Hatco FR is a Bain-Marie or food reconstitutor to heat or hold foods at safe temperatures between 60°C and 88°C). All models are shipped factory assembled, pre-wired and include standard 51 mm stainless steel plumbing fittings for mounting into a holding tank. Drain may be plumbed to open-sight waste drain.

- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher than normal water temperature
- Stainless steel tank with five year limited warranty
- Optional low-water cut-off (LWCO) available to prevent element burn out from low water conditions
- Separate sump and heating compartment drains for cleaning and sanitizing



FR-9

FOOD RETHERMALIZER/BAIN-MARIE HEATERS

Model	kW	Phase	Approx. Ship Weight
FR-3	3.0	1	11 kg
FR-4	4.5	1	11 kg
FR-6	6.0	1	13 kg
FR-9	9.0	1	13 kg
FR-3B	3.0	Balanced 3	14 kg
FR-4B	4.5	Balanced 3	15 kg
FR-6B	6.0	Balanced 3	14 kg
FR-9B	9.0	Balanced 3	14 kg

CE Mark available (Excludes FR-4, FR-4B and FR-9).

All Food Rethermalizer/Bain-Marie Heater Models Feature:

Voltage: 240, single phase and 240, 380-415 (no 4kW) or 415 (no 4kW), three-phase.
480 three-phase available **(add $ 112).**

Dimensions: FR-3, -4, -6, -9: 171 W x 429 D x 312 H mm.
FR models with 480V and Low Water Cut-Off: 203 W x 435 D x 312 H mm.
FR-3B, -4B, -6B, -9B: 203 W x 435 D x 312 H mm.

Models Shipped with: Stainless steel front, silver gray hammertone body and black base.

WATER QUALITY REQUIREMENTS – PAGE 197

OPTIONS *(available at time of purchase only)*

SSBB	All Stainless Steel Body and Base
W/LW	Low-Water Cut-Off (required on CE models)
FR-SECURITY	Security Package (Torx® Screws and Control Cover)
FR-480V	480 Volt

ACCESSORIES *(available for purchase at any time)*

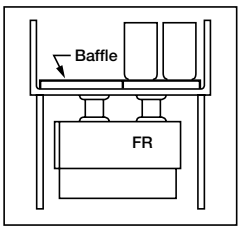
FR-FLUSH	Flush Hose, Stopper and Adapter

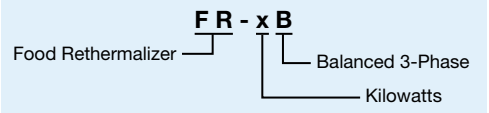
SIZING INFORMATION

For a Bain-Marie or steam table: 0.8 watts per square cm of vessel top.

For a Food Rethermalizer: 2.2 watts per square cm of vessel top.

Use one FR for a Bain-Marie up to 1829 mm long. Units over 1829 mm require a minimum of two FRs. (Tank Baffle provided by installer.)





Compact Electric Booster Water Heaters

Compact models provide all the 82°C final rinse water to sanitize and flash-dry dishes and flatware. Models include stainless steel front panel, silver gray hammertone body, black base and standard 152 mm legs. Slide brackets for mounting under a dishtable are available. The Castone® lined tank is standard on all models and has a 23-liter capacity.

- The Compact Electric Booster is easy to install next to a dishwasher to save space, either on 152 mm plastic legs or with slide brackets
- All models include a Castone® lined tank with a 10-year limited warranty, and fiberglass insulation to minimize heat loss
- Swing-away front panels with low-water cut-off (LWCO), control fuses and transformer allow quick access to probes and elements, for easier serviceability

NOTE: Single phase is uncommon in heaters 24kW and larger and are NOT returnable.



C-18 with optional Stainless Steel body and base



C-45

COMPACT ELECTRIC BOOSTER WATER HEATERS

Model[⩤]	kW	240V Single Ph	240V Three Ph	380 or 415V[‡] Three Ph	480V Three Ph	Approx. Ship Weight
Small						
C-4	4	–	–	–	↗	52 kg
C-5	5		–	–	↗	52 kg
C-6	6					54 kg
C-7	7					54 kg
C-9	9					54 kg
C-12	12					54 kg
C-13	13.5			◪		55 kg
C-15	15					55 kg
C-17	17.25	–		–	–	54 kg
C-18	18					55 kg
Large						
C-24	24					64 kg
C-27	27					64 kg
C-30	30					65 kg
C-36	36					64 kg
C-39	39					65 kg
C-45	45					64 kg
C-54	54	–			✲	65 kg
C-57	57	–				65 kg

⩤ Only 6, 7, & 9kW models can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available in 4-6 & 9kW models, consult factory.) 240 volt only.
↗ 480V available in single phase only. Consult factory if Balanced 3 Ph is required.
◪ 380V not available.
✲ 380V has 49kW.

All Compact Electric Booster Water Heater Models Feature:
Voltage: 240, single phase. 240, 380, 415 or 480, three phase.
Dimensions: Models C-4 through C-18: 330 W x 527 D x 502 H mm.
Add 133 mm to depth for temperature/pressure relief valve. Height includes legs.
Models C-24 through C-57: 457 W x 610 D x 457 H mm.
Add 165 mm to depth for temperature/pressure relief valve. Height includes legs.
Models Shipped with: Castone® tank, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, indicator light and on/off switch.

NOTE: Pages 192 to 194 for sizing information.
NOTE: Consult product specification sheet for proper breaker size. Verify amperage load for Booster Heaters 24kW through 57kW in single phase. Because of excessively high amps and since these units are NOT field convertible to any other voltage or phase, written confirmation is required before processing can begin.

OPTIONS AND ACCESSORIES – PAGE 188
LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 195
WATER QUALITY REQUIREMENTS – PAGE 197

C - x x
Compact — 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)*

FLOORMOUNT	Additional Stainless Steel Floor Mounting Leg Assembly
WATERTREAT	Blended Phosphate Water Treatment System - not for potable water use (Page 191 for illustration)
SHOCK	Shock Absorber reduces water hammer
BPRV	Back Pressure Relief Valve
PRVB	Additional Brass Pressure Reducing Valve with By-Pass
SSA-LEGS	Additional Stainless Steel Adjustable Legs (152-178 mm)
BOOSTERBRKT	Additional Slide Brackets

NOTE: 152 mm plastic adjustable legs 152-178 mm standard, specify slide brackets if required. Description of accessories is shown on page 191.

WATER TEMPERATURE RECOVERY TABLE

Compact Model	22°C Rise	39°C Rise
C-4	151 lph	87 lph
C-5	189 lph	110 lph
C-6	227 lph	129 lph
C-7	265 lph	151 lph
C-9	341 lph	197 lph
C-12	454 lph	261 lph
C-13	511 lph	292 lph
C-15	572 lph	326 lph
C-17	655 lph	375 lph

Compact Model	22°C Rise	39°C Rise
C-18	685 lph	390 lph
C-24	912 lph	522 lph
C-27	1026 lph	587 lph
C-30	1139 lph	651 lph
C-36	1367 lph	780 lph
C-39	1480 lph	848 lph
C-45	1711 lph	977 lph
C-54	2052 lph	1174 lph
C-57	2169 lph	1234 lph

NOTE: lph is "liters per hour".

Imperial Electric Booster Water Heaters

Imperial Booster Water Heaters combine quality construction and rugged dependability to provide up to 2169 lph of 82°C sanitizing rinse water. Models include stainless steel front panel, silver gray hammertone body, black base, standard 152 mm legs, Castone® lined tank and have a 61-liter capacity.

- All models include a Castone® lined tank with a 10-year limited warranty
- Features temperature/pressure relief valve, two temperature gauges, a high-temperature limit control, pilot indicator light, On/Off switch and a low-water cut-off (LWCO) to prevent element burnout due to low water conditions
- Built-in heat trap and fiberglass insulation minimizes heat loss
- Stainless steel front panel and powdercoated silver-gray hammertone body is standard on all Imperial models

NOTE: Single phase is uncommon in heaters 24kW and larger and are NOT returnable.



S-54

IMPERIAL ELECTRIC BOOSTER WATER HEATERS

Model⩽	kW	240V Single Ph	240V Three Ph	380 or 415V Three Ph	480V Three Ph	Approx. Ship Weight
Small						
S-6	6					91 kg
S-7	7					91 kg
S-9	9					91 kg
S-12	12					91 kg
S-13	13.5					91 kg
S-15	15					91 kg
S-17	17.25	–		–	–	91 kg
S-18	18					91 kg
Large w/Step Loading						
S-24	24					97 kg
S-27	27					97 kg
S-30	30					97 kg
S-36	36					97 kg
S-39	39	–		–		97 kg
S-40	40.5					102 kg
S-45	45	–				102 kg
S-54	54	–				102 kg
S-57	57					102 kg

⩽ Only 6, 7 & 9kW models can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available in 6 & 9kW models, consult factory.) 208 and 240V only.

All Imperial Electric Booster Water Heater Models Feature:
Voltage: 240, single phase. 240, 380, 415 or 480, three phase.
Dimensions: 600 W x 578 D x 791 H mm. Add 127 mm to depth for temperature/pressure relief valve. Height includes legs.
Models Shipped with: Castone® lined tank, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, indicator light and on/off switch.
NOTE: Pages 192 to 194 for sizing information.
NOTE: Consult product specification sheet for proper breaker size. Verify amperage load for Booster Heaters 24kW through 57kW in single phase. Because of excessively high amps and since these units are NOT field convertible to any other voltage or phase, written confirmation is required before processing can begin.

OPTIONS AND ACCESSORIES – PAGE 190
LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 195
WATER QUALITY REQUIREMENTS – PAGE 197

S - x x
Imperial — Kilowatts



S-57 with optional stainless steel body and base, and accessory adjustable 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)*

FLOORMOUNT	Additional Stainless Steel Floor Mounting Leg Assembly
WATERTREAT	Blended Phosphate Water Treatment System - not for potable water use (Page 191 for illustration)
SHOCK	Shock Absorber reduces water hammer
BPRV	Back Pressure Relief Valve
PRVB	Additional Brass Pressure Reducing Valve with By-Pass
SSA-LEGS	Additional Stainless Steel Adjustable Legs (152-178 mm)

NOTE: 152 mm plastic adjustable legs 152-178 mm standard. Description of accessories is shown on page 191. Only leg mounting available.

WATER TEMPERATURE RECOVERY TABLE

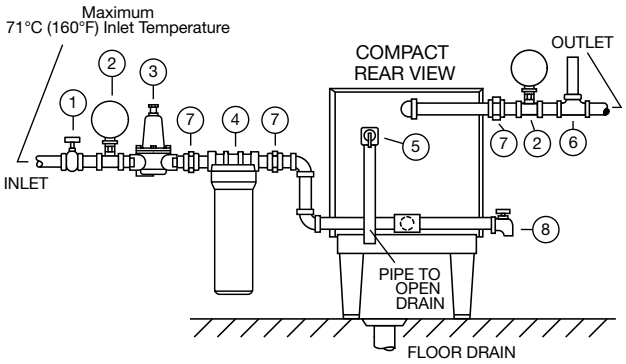
Imperial Model	22°C Rise	39°C Rise
S-6	227 lph	129 lph
S-7	265 lph	151 lph
S-9	341 lph	197 lph
S-12	454 lph	261 lph
S-13	511 lph	292 lph
S-15	572 lph	326 lph
S-17	655 lph	375 lph
S-18	685 lph	390 lph

Imperial Model	22°C Rise	39°C Rise
S-24	912 lph	522 lph
S-27	1026 lph	587 lph
S-30	1139 lph	651 lph
S-36	1367 lph	780 lph
S-39	1480 lph	848 lph
S-40	1541 lph	878 lph
S-45	1711 lph	977 lph
S-54	2052 lph	1174 lph
S-57	2169 lph	1234 lph

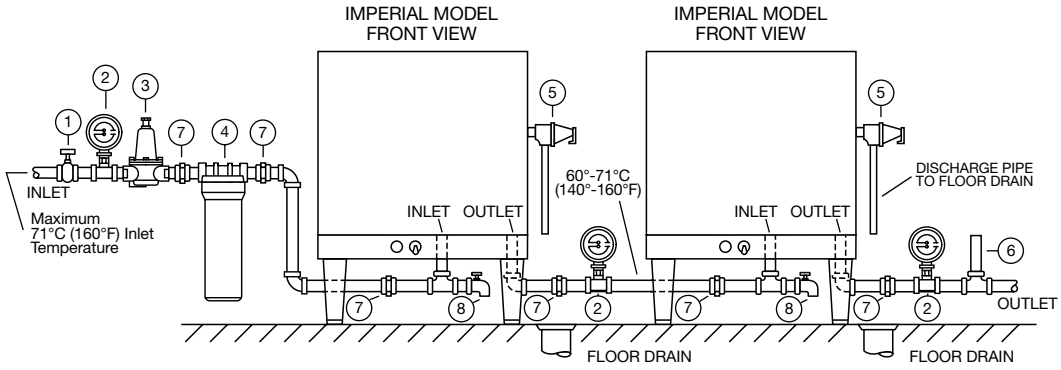
NOTE: lph is "liters per hour".

Booster Installation

SINGLE BOOSTER INSTALLATION



DUAL BOOSTER INSTALLATION



(1) ¾" Gate or Ball Valve* (2) Temperature/Pressure Gauge (3) Pressure Reducing Valve with By-Pass (4) Blended Phosphate Water Treatment System
(5) Relief Valve (must have discharge pipe to floor drain) (6) Shock Absorber (7) Union* (8) Drain Pipe Valve* *Supplied by installer

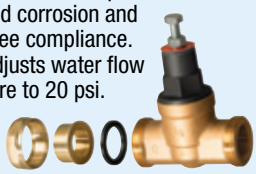
CONSULT LOCAL CODES

NOTE: The differential temperature between outlet and inlet temperatures should never be less than 11°C.
NOTE: Thermostat calibration, or adjustment, must be performed at time of installation and is excluded from warranty coverage. Thermostat adjustments for Low-Temp applications are the responsibility of the installer.

BOOSTER WATER HEATER ACCESSORIES



Back Pressure Relief Valve – This valve relieves pressure when unit is heating, on models that a check valve is required on the supply line. To be plumbed over an open site drain.



Bronze Pressure Reducing Valve – This valve provides reduced corrosion and lead-free compliance. This adjusts water flow pressure to 20 psi.



Stainless Steel Adjustable Legs – Adjustable from 152 to 178 mm. Clean appearance and heavy-duty for long wear.



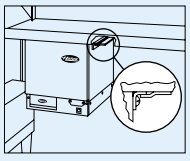
Floor Mounting Hardware – Adjustable from 152 to 178 mm. Corrosion-resistant stainless steel legs for deck mounting.

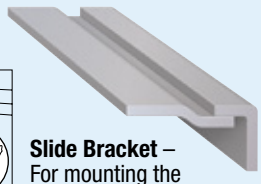


Blended Phosphate Water Treatment System – Minimizes scale formation and increases unit efficiency. Recommended for Electric Boosters. (Not for potable water use.)



Shock Absorber – Recommended between the booster and the dishwasher to prevent water hammer.





Slide Bracket – For mounting the booster heater under a dishtable (available on small and large Compact models only).

Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise 22°C	Electric Compact Booster Temperature Rise 39°C	Electric Imperial Booster Temperature Rise 22°C	Electric Imperial Booster Temperature Rise 39°C
ADAMATION				
CSL-1390, CA-2, CA-3, CA-4, SLAP 44	C-39	(2)C-36	S-39	(2)S-36
CA, CA-1	C-54	(2)C-45	S-54	(2)S-45
ALVEY				
FLC-10, SL-2S			S-6	S-9
FLC-12, CL-1, CL-1Turntable, 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				
HT-25	C-7	C-12	S-7	S-12
ACD-44, ADC-66	C-12	C-24	S-12	S-24
BLAKESLEE				
UC-21A, UC-21B	C-4	C-4	S-6	S-6
UC-21	C-6	C-12	S-6	S-12
D-8	C-9	C-13	S-9	S-13
D-9	C-12	C-17	S-12	S-17
Series “R”&“F”-CC, -EE, -LL, -MM, -LLL, -MMM, -PCC, -PEE, -PLL, -PMM (multi-tank) with suffix “LC”	C-13	C-24	S-13	S-24
Series XF-EE, XF-LL	C-17	C-30	S-17	S-30
Series XF-LL, XF-PLL, XF-MM, XF-PMM, XF-EEE, XF-LLL, XF-MMM (Multi-tank) with suffix “LC”	C-17	C-30	S-17	S-30
DD-8	C-18	C-30	S-18	S-30
Series F-E, FA-EE, FA-PEE, FA-LL, FA-PLL, FA-MM, FA-PMM, F-EEE, FA-EEE, FA-LLL, FA-MMM, F-PE	C-30	C-54	S-30	S-54
Series R-L, R-PL, R-M, R-PM, F-L, F-PL, F-M, F-PM (single tank)	C-36	C-54	S-36	S-54
Series XF-L, XF-PL, XF-M, XF-PM (single tank)	(2)C-36		(2)S-36	
Series R-E, R-PE, XF-PEE, XF-PLL, XF-PMM, XF-EEE, XF-LLL, XF-MMM (multi-tank) FA (Flight-A-Round) and RA (Rack-A-Round) use comparable “F” listing.	C-45	(2)C-30	S-45	(2)S-30
XF-EE, XF-EE-LT (with LT suffix)	C-17	C-36	S-17	S-36
CHAMPION				
U-H1, UH-200, UH-200B, U-HB	C-4	C-6	S-6	S-6
UL-150	C-4	C-7	S-6	S-7
UH-150, UH-150B, UH-100, UH-100B, DHB-VS	C-5	C-9	S-6	S-9
D-H1, D-HB	C-6	C-12	S-6	S-12
D-H1T, D-HBT	C-7	C-12	S-7	S-12
44 DRWS, 66 DRPWWS, 80 DRHDPWWS, 70 DRFFPWWS	C-9	C-13	S-9	S-13
PP-28	C-9	C-15	S-9	S-15
D-H1C, D-H1TC	C-9	C-18	S-9	S-18
DHB-VS	C-6	C-12	S-6	S-12
DL-1000, DH-1000	C-6	C-12	S-6	S-12
44 DR, 66 DRPW, 80 DRHDFW, 70 DRFFPW	C-12	C-24	S-12	S-24
66 WSPW, 44-WS, 66-WS, 64, 90FFPW, 100HDPW, 86 PW, 84, 106 PW, 120 HDPW, 110 FFPW	C-13	C-24	S-13	S-24
UC-CW6-WS	C-24	C-36	S-24	S-36
US-CW8-WS	C-24	C-39	S-24	S-39
44, 66 PW, 70FFPW, 80HDPW, 54, 76PW, 80FFPW, 90HDPW	C-24	C-45	S-24	S-45
40-KB, 40-KB-2-2, 40-KFWB, 40-KPRB, 40-KPRB-2-2, 40KPRB-2-3, 60-KB, 60-KB-2-2, 60-KFWB, 60-KFWB-2-2, 60-KPRB, 60-KPRB-2-3 64KB, 64-KB Corner, 64-KPRB, 64-KPRB Corner, 64 Modular, 86 Modular	C-30	C-54	S-30	S-54
44-KB, 44-KB Corner, 44-KPRB, 44-KPRB Corner, 54-KB, 54-KB Corner, 54-KPRB, 54-KPRB Corner, 44 Modular, 66 PW Modular, UC** Series 6' Center, UC-C4	C-36	C-57	S-36	S-57
UC-CW4	C-36	(2)C-36	S-36	(2)S-36
UC-C	C-45	(2)C-36	S-45	(2)S-36
UC**CW Series 6' Center	C-45	(2)C-39	S-45	(2)S-39
W-6-WS	C-45	(2)C-45	S-45	(2)S-40

Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise 22°C	39°C	Electric Imperial Booster Temperature Rise 22°C	39°C
CMA DISHMACHINES				
AH, C, B*	C-9			
CMA-180	C-5	C-9	S-5	S-9
CMA-180T	C-9	C-13	S-9	S-13
CMA-44/66	C-24	C-36	S-24	S-36
CMA-44H with tank heater, CMA-66H	C-36	C-45	S-36	S-45
EAH/EC*, GLX/L1X/L1X16/L1C	C-4			
EST*	C-5			
EST-44/66	C-12	C-24	S-12	S-24
HOBART				
AM-15F	C-4	C-6	S-6	S-9
LXiC, LXiGC, LX-18C, LX-30C, LX-40C, AM-15F	C-4	C-7	S-6	S-6
LX-30, SR24, SR24H	C-4	C-7	S-6	S-7
LX-18, AM-14F, AM-15, AM-15T	C-5	C-9	S-6	S-9
WM-5C	C-6	C-9	S-6	S-9
WM-5 (Without sump heater)	C-7	C-12	S-7	S-12
AM-14T, AM-14TC	C-7	C-12	S-7	S-12
AM-14, AM-14C	C-9	C-12	S-9	S-12
AM-12, AM-12C★	C-9	C-12	S-9	S-12
UW-50			S-15	S-24
OR Opti-RinSe C44A,CRS-66A,CCS-66A, CPW-80A, C54A, CRS-76A, CCS-76A, CPW-90A, C64A, CRS-86A, CCS-86A, CPW-100A, C88A, CRS-110A, CCS-110A, CPW-124A	C-15	C-27	S-15	S-27
C-54A, CRS-76A, CPW-90A, CCS-76A	C-39	(2)C-36	S-39	(2)S-36
C-44A, CRS-66A, CCS-66A, CPW-80A, C-64A, CRS-86A, CCS-86A, CPW-100A	C-30	C-54	S-30	S-54
C-88A, CRS-110A, CPW-124A, CCS-110A	C-36	C-54	S-36	S-54
Opti-RinSe C44AW, CRS-66AW, CCS-66AW, CPW-80AW	C-9	C-15	S-9	S-15
OR C-44AW, CRS-66AW, CPW-80AW, CCS-66AW	C-12	C-24	S-12	S-24
C-44, CRS-66, CPW-80	C-36	C-54	S-36	S-54
C-54, CRS-76, CPW-90	C-54	(2)C-39	S-54	(2)S-39
C-64W, CRS-86W, CPW-100W, C-88W, CRS-110W, CPW-124W, CCS-86W	C-24	C-36	S-24	S-36
C-64, CRS-86, CPW-100	C-45	(2)C-36	S-45	(2)S-36
FT800W, FT-900W	C-24	C-39	S-24	S-39
FT-600, FT-700	C-54	(2)C-39	S-54	(2)S-39
FT800	C-39	(2)C-39	S-39	(2)S-39
Opti-RinSe	C-36	C-57	S-36	S-57
FT800S, FT-900S	C-39	(2)C-36	S-39	(2)S-36
UTW-28, UTW-28C			S-18	S-36
FRC and FR (Fast Rack Series) use comparable “C” line listing.				
INSINGER				
GS 302, GS-14	C-4	C-4	S-6	S-6
45SA-5	C-9	C-18	S-9	S-18
Commander 18-5C, 18-5CH, CS-5, CS-5C, CS-5CH, CS-5H	C-6	C-12	S-6	S-12
Commander 18-5, 18-5H, Ensign 40-2	C-6	C-12	S-6	S-12
Commander 18-6, 18-6H	C-6	C-12	S-6	S-12
Commander 18-6, 18-6H (Built-In)	ABB-13.5	ABB-13.5		
Admiral 44, 66	C-15	C-27	S-15	S-27
Admiral 44-4, 66-4	C-24	C-36	S-24	S-39
Admiral 44-4, 66-4 (Built-In)	ABB-15-8	ABB-27-8		
135-20, 185-20, 250-20, 60-20, 85-20, Gallymaster & Modular	C-54		S-54	
Speeder 64, 86-3, Century (all), Super 106-2	C-24	C-45	S-24	S-45
Trac 878	C-24	C-36	S-24	S-36
Clipper (all), R106-2, Super 106-2,Trac 321, Trac 321-2/RPW	C-27	C-45	S-27	S-45
Defender-(1)	C-30	C-54	S-30	S-54
Defender	C-36	C-54	S-36	S-54
Master (all)	C-36	C-57	S-36	S-57
CA-3			S-9	S-24
DA-3			(2)S-9	(2)S-24
For outdated models, consult factory for correct booster.				

* All cycles
★ Model AM-12 with serial no. 12-067-357 or below and model AM-12C with serial no. 12-067-537 or below require slightly larger booster than listed.
OR C Models with serial no. 85-1041605 or greater use Opti-RinSe.
Shaded area indicates older models prior to Opti-RinSe.

Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise 22°C	Electric Compact Booster Temperature Rise 39°C	Electric Imperial Booster Temperature Rise 22°C	Electric Imperial Booster Temperature Rise 39°C
JACKSON				
JP-24, JP-24B, JP-24F, JP-24BF	C-4	C-6	S-6	S-6
24B Series		C-4		S-6
10AB, 10APRB		C-5		S-6
44CE*, 66 CERPW	C-30	C-54	S-30	S-54
54CE, 76 CERPW	C-36	(2)C-30	S-36	(2)S-30
64CE, 86 CERPW	C-27	C-39	S-27	S-39
100	C-12	C-24	S-12	S-24
100B, 100PRB, 150B, 150PRB		C-9		S-9
150	C-12	C-18	S-12	S-18
200	C-7	C-12	S-7	S-12
200B		C-6		S-6
Tempstar, Tempstar SDS, Tempstar HH	C-6	C-12	S-6	S-12
TS-44, TS-66	C-24	C-36	S-24	S-36
AJ-44, AJ-66, AJ-80, WH-44, ES-4400, ES-6600 (ECOLAB/JACKSON)	C-24	C-45	S-24	S-45
AJ-54, AJ-76, AJ-90	C-30	C-54	S-30	S-54
AJ-64, AJ-86, AJ-100	C-24	C-39	S-24	S-39
* Model #44CE w/SN1999 or below requires larger booster than listed.				
KNIGHT EQUIPMENT LTD.				
KLE-112-HL	C-7	C-12	S-7	S-12
MEIKO				
K-44, K-66, K-80	C-24	C-36	S-24	S-36
K-54, K-76, K-90, K-64, K-86, K-100	C-24	C-45	S-24	S-45
METALWASH/INTENDGE				
FW4	C-12	C-18	S-12	S-18
RS-30A, RS-28L			S-15	S-24
RT-74, RT-60, RT-42B, RT-42BC			S-27	S-40
RS-2R			S-30	S-45
STERO				
ER-44, ER-44-10, ER-66S, ER-76S, ER-76SC	C-12	C-24	S-12	S-24
ER-64, ER-86S, ER-94S, ER-94SC	C-15	C-24	S-15	S-24
SCT-44-10-LW, SCT-44-LW, SCT-66S-LW, SCT-76S-LW, SCT-76SC-LW, SCT-90S-LW	C-12	C-24	S-12	S-24
SC-1-2-4-LW, SC-1-6-4-LW, SC-2-4-LW, SC-5-2-4-LW, SC-5-6-4-LW, SC-6-4-LW	C-24	C-45	S-24	S-45
SCT-64, SCT-86S, SCT-94S, SCT-94SC	C-24	C-39	S-24	S-39
SCT-108S, SCT-108SC, SCT-76, SCT-94SM	C-27	C-54	S-27	S-54
SC-6-4, SCT-44, SCT-44-10, SCT-66S, SCT-76S, SCT-76SC, SCT-90S	C-30	C-54	S-30	S-54
SCT-120S, SCT-120SC, SCT-120SM, SCT-150SM	C-36	C-57	S-36	S-57
STW-110, SC-1-2-7-4, SC-1-6-3-4, SC-1-6-7-4, SC-2-7-4, SC-5-2-7-4, SC-5-6-3-4, SC-5-6-7-4, SC-6-3-4, SC-6-7-4	C-39	(2)C-36	S-39	(2)S-36
SC-1-2-4, SC-1-6-4, SC-2-4, SC-5-2-4, SC-5-6-4	C-45	(2)C-36	S-45	(2)S-36
SCT-44-10-SC-1-3-4, SCT-44-10-3-4, SCT-44-SC-1-3-4, SCT-44-SC-3-4, SCT-54-SC-1-3-4, SCT-54-SC-3-4, SCT-76S-SC-3-4	C-45	(2)C-36	S-40	(2)S-36
STPC (Four tank)	C-24	C-39	S-24	S-39
STPCW (Four tank)	C-24	C-45	S-24	S-40
STPC	C-27	C-54	S-27	S-54
STPCW	C-36	(2)C-30	S-36	(2)S-30
SCBT	C-45	(2)C-36	S-40	(2)S-36
SF-1RA, SC20-1	C-7	C-12	S-7	S-12
SF-2RA, SF-2DRA, SD-2RA, SDRA, SDRA-PACK	C-12	C-18	S-12	S-18
SCT-54, SCT-76SM	C-36	C-57	S-36	S-57
SCT-76, SCT-80, SCT-94, SCT-108, SCT-120	C-45	C-57	S-45	S-57
U-31-A, U-31-AC			S-18	S-36
U-31-A2	C-45	(2)C-36	S-45	(2)S-36
STBUW-14	C-57	(2)C-54	S-57	(2)S-54
SC-2-3-4, SC-5-2-3-4	C-30	(2)C-27	S-30	(2)S-27
SC20-2	C-12	C-24	S-12	S-2
SC-2-8, SC-2-9, SC-1-2-8, SC-5-6-8, SC-6-8, SC-6-9, SC-1-6-8, SC-5-6-9, SC-5-2-9, SC-1-6-9, SC-5-2-8	C-18	C-36	S-18	S-36

This selector chart is based on 22°C and 39°C temperature rises, 138kPa flow pressure, and minimum rinse cycle timer setting in NSF listing.

All booster heaters are rated at 100% of the capacity of the dishwashers as recommended by the National Sanitation Foundation. Where make-up water for wash tank is provided from final rinse supply, chart recommendations are based upon this additional demand (not over 8 LPM) as required by NSF.

All sizings shown are that of the dishwasher manufacturers. Hatco Corporation is not responsible for incorrect sizing applications.

SIZING CALCULATION
Rule of thumb for Hatco Electric Booster Water Heaters:

$$\frac{\text{LPH}}{38} = \text{kW 22°C rise}$$

Water Heater Data

PLUMBING DATA

Dielectric couplings should be used in connecting dissimilar metals, such as galvanized to copper, to prevent electrolysis.

All Hatco Booster Water Heaters require 19.05 mm piping.

A check valve should not be installed in the supply line to the booster heater.

All shut-off valves must be gate or ball valves – not globe valves.

BOOSTER HEATER SIZING FORMULA

$$\frac{\text{LPH x °C Temp. Rise}}{840} = \text{kW}$$

NOTE: LPH is liters per hour.

ELECTRICAL FORMULAS

$$\frac{\text{Watts}}{\text{Volts}} = \text{Amps}$$ 1-phase

$$\frac{\text{Watts x .86}}{\text{Volts}} = \text{Amps}$$ 3-phase (open delta)

$$\frac{\text{Watts}}{\text{Volts x 1.73}} = \text{Amps}$$ 3-phase (balanced delta)

SEE BOOSTER HEATER SIZING CHART, PAGES 192-194.

NOTE: When primary temperatures are less than 29°C consult factory for suitable booster heater.

WATER TEMPERATURE RECOVERY TABLE IN LPH °C RISE

kW	16°	22°	28°	33°	39°	44°	50°	55°
4	204	151	121	102	87	76	68	61
5	254	189	151	125	110	95	83	76
6	303	227	182	151	129	114	102	91
7	356	265	212	178	151	133	117	106
9	454	341	273	227	197	170	151	136
9.9	500	375	299	250	216	189	167	151
10.5	530	398	318	265	227	201	178	159
11.4	581	433	350	289	247	217	194	175
12	610	454	363	303	261	227	204	182
13.5	685	511	409	341	292	257	227	204
15	761	572	454	379	326	284	254	227
17.25	874	655	526	435	375	329	292	261
18	912	685	549	454	390	341	303	273
24	1215	912	731	610	522	454	405	363
27	1367	1026	821	685	587	511	454	409
30	1518	1139	912	761	651	572	507	454
36	1825	1367	1094	912	780	685	610	549
39	1976	1480	1185	988	848	742	659	594
40.5	2052	1541	1230	1026	878	768	685	617
45	2279	1711	1367	1139	977	856	761	685
54	2737	2052	1643	1367	1174	1026	912	821
57	2888	2169	1734	1442	1234	1083	963	867

Sizing Chart For Low-Temp Dishmachines

BOOSTERS RATED AT 16°C RISE

Dishwasher Model Number	Electric Compact Booster	Electric Imperial Booster
AMERICAN DISH SERVICE		
AH, AH-3D, AH-3D-S, AHC, AHC-3D, AHC-3D-S, ET-A, ET-AF, ET-AH, ET-A-M, ET-AH-M, ET-A-3, ET-AH-3, L-90-3D, L-90-3D-K, L-90-3D-K-S, L-90-3D-S, L-90-3DC, L-90-3DC-K, L-90-3DC-K-S, L-90-3DC-S, L-90-3DW, L-90-3DW-K, L-90-3DW-K-S, L-90-3DW-S, L-90-3DWC, L-90-3DWC-K, L-90-3DWC-K-S, L-90-3DWC-S, WH, WHC	C-4	S-6
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-PMM-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-PMM-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.		

Dishwasher Model Number	Electric Compact Booster	Electric Imperial Booster
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
HOBART		
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		
Conserver 24LT, 200LT, ES1000 (Ecolab/Jackson)	C-4	S-6
Conserver 1, Conserver XL, ES2000 (Ecolab/Jackson)	C-9	S-9
Conserver 2, Conserver 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 60°C hot water supply. Sometimes this water temperature is not available due to undersized primary water heaters or local safety codes. Hatco can supply a pre-heater for chemical low-temp dishwashers to provide an adequate supply of 60°C hot water for proper operation.

NOTE: When ordering a heater for use with a chemical low-temp dishwasher, thermostat adjustments for low-temp applications are the responsibility of the installer.

To properly size a Hatco heater for low-temp use:

1. Determine the required temperature rise by subtracting the available hot water supply temperature from 60°C. This should be a minimum of 11°C.
2. Determine the water usage by consulting the dishwasher data plate, literature or NSF listing. This should be shown as liters per hour (LPH).
3. Use the Hatco formula for sizing or the sizing chart on this page to determine the required kW and select the appropriate Hatco model.

Food Pans And Trivets



ALUM PAN

18"SHEET PAN



PIZZA PANS
14"PIZZA PAN
16"PIZZA PAN
18"PIZZA PAN



ST PANS
ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4

FOOD PANS

Model	Description	Dimensions
ALUM PAN	Half-Size Sheet Pan	457 W x 330 D mm
18"SHEET PAN	Full Size Sheet Pan	457 W x 660 D mm
14"PIZZA PAN	Perforated Pizza Pan	356 mm Diameter
16"PIZZA PAN	Perforated Pizza Pan	406 mm Diameter
18"PIZZA PAN	Perforated Pizza Pan	457 mm Diameter
ST PAN 1/3	Third-Size Stainless Steel Pan	324 W x 175 D x 64 H mm
ST PAN 1/2	Half-Size Stainless Steel Pan	324 W x 264 D x 64 H mm
ST PAN 2	Full-Size Stainless Steel Pan	324 W x 527 D x 64 H mm
ST PAN 4	Full-Size Stainless Steel Pan	324 W x 527 D x 102 H mm



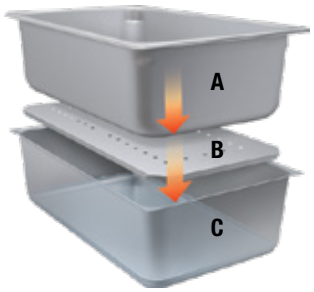
HDW TRIVET



HDW-SPLASH



HDW 6" PAN



Additional Humidity

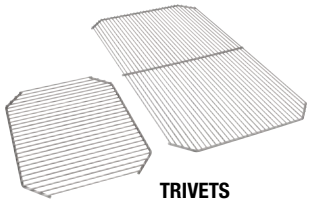
A. Stainless Steel Food Pan

B. Splash Baffle
HDW-SPLASH Accessory

C. Water/Spillage Pan (add 6 mm of water)
HDW-SPILL Accessory

FOOD PANS AND TRIVETS

Model	Description	Dimensions
HDW-TRIVET	Custom Trivet raises food product	13 mm off bottom of pan
HDW-SPLASH	Splash Baffle (One per drawer)	
HDW-SPILL	Water/Spillage Pan (one per drawer)	
HDW 6" PAN	Full-Size Stainless Steel Food Pan	324 W x 527 D x 152 H mm



TRIVETS
TRIVET (1/2)SS
TRIVET SS

FOOD PANS AND TRIVETS

Model	Description	Dimensions
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size	259 W x 194 D mm
TRIVET SS	Full Size	257 W x 457 D mm

GENERAL INFORMATION

Price Policy: Prices are in United States dollars and are subject to change without notice. Prices and discounts apply to accessories at time of initial equipment order only, not when ordered at a later date.

Standard Payment Terms: Cash in advance of shipment or as negotiated.
Hatco Banking Coordinates:

JP Morgan Chase Bank
131 S. Dearborn, 6th Floor
Chicago, IL 60603 U.S.A.
S.W.I.F.T. No: CHASUS33, TELEX: 6733943
Favour: Hatco Account Number: 632687315

Standard Shipment Terms: EX Works Sturgeon Bay, WI, 54235 U.S.A.

Freight Classification: See Hatco website for more details:
www.hatcocorp.com
under RESOURCES tab in the upper right-hand corner,
click on EQUIPMENT SHIPPING INFO

ALL HATCO PRODUCTS SHIPPED WITH INSTALLATION AND OPERATING INSTRUCTIONS. CONSULT LOCAL CODES BEFORE INSTALLING EQUIPMENT.

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

E-mail orders to: intlsales@hatcocorp.com

Telephone: (414) 671-6350

www.hatcocorp.com

Hatco products are manufactured for commercial use only. See product specification sheet for the appropriate approvals.

Water Quality Requirements

Water supply in excess of .75 grains of hardness per liter (GPL) must be treated and softened before being used. Water containing over .75 GPL will decrease the efficiency and reduce the operating life of the unit.

NOTE: Product failure caused by liming or sediment buildup is not covered under warranty.

NOTE: See pages 191 for Blended Phosphate Water Treatment System.

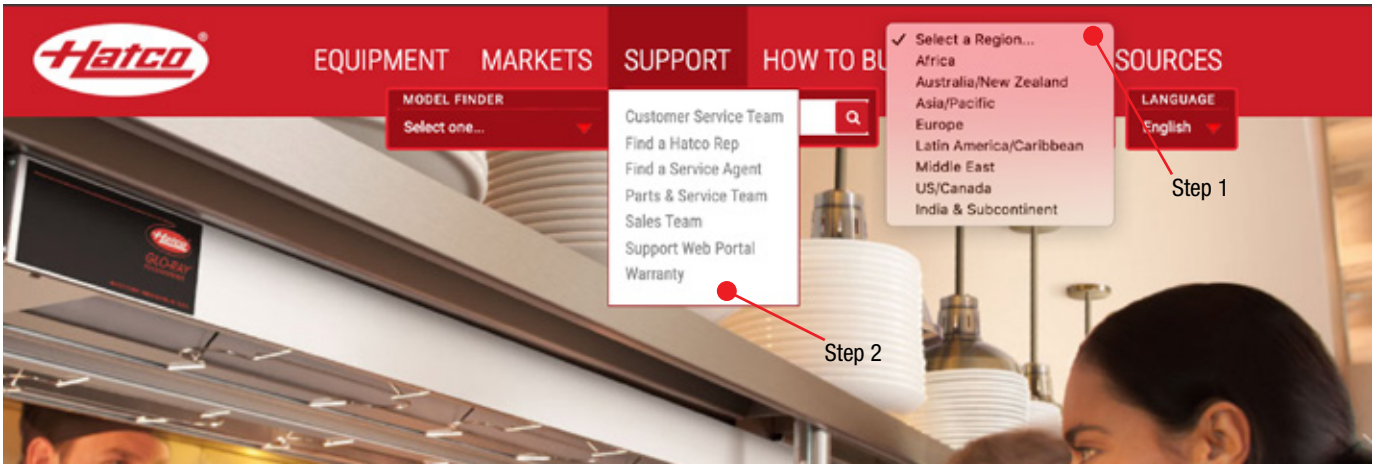
Limited Warranty

For the full information pertaining to the Hatco warranty protection for your equipment, go to our website at:

www.hatcocorp.com

Step 1: Make sure you have the correct region selected

Step 2: In the SUPPORT drop-down at the top of the page, select WARRANTY



Ordering Procedures

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

ALL PRODUCTS –

1. Model number, voltage, 50 and 60 Hertz and phase, specify if CE Mark is required.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. E-mail orders are acceptable and do not require confirmation.

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

Returns

No product will be accepted on a return shipment without a Material Return Authorization from Hatco Export Sales Department. Products returned at customer's convenience are subject to inspection and a restocking charge of 25% of EX Works, freight and related expenses for shipper's account; contact Hatco Export Department. Decorative Heat Lamps (DL Series) are custom builds and non-returnable.

DAMAGED FREIGHT POLICY

All freight should be inspected during the receiving process for possible damage. Should there be a question about the condition of the equipment, it is better to refuse the shipment. If damage is found after delivery, it is the consignee's (receiver's) responsibility to notify the carrier within **5 days** of delivery.

All Hatco Shipments specify an Incoterm 2010 in which the shipment was made. Incoterms determine who bears the risk of cargo damage or loss at any given point of shipment and therefore who pays in the event of loss or damage. If it is found that any part of the shipment has sustained damage during transportation, Hatco Corporation must be contacted as well as immediately notifying the last carrier.

For assistance, contact Hatco via e-mail at: support@hatcocorp.com and provide information listed below

1. Hatco Shipment Number
2. Delivery date and date damage was discovered
3. Contact name, phone number and email address
4. Type of unit damaged including model and serial number
5. Extent of damage
6. Pictures of damage as well as packaging

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Paint Chip and Stone Sample 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


Radient Red


Brilliant Blue


Clear Brushed Metal Finish

PLATED FINISHES


Bright Brass


Bright Nickel


Bright Copper


Antique Nickel


Antique Brass


Antique Bronze

SIMULATED STONE* COLORS

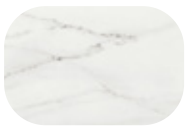

Birch


Ice


Ash Gray

NEW DEKTON STONE** COLORS


Domos


Rem


Soke

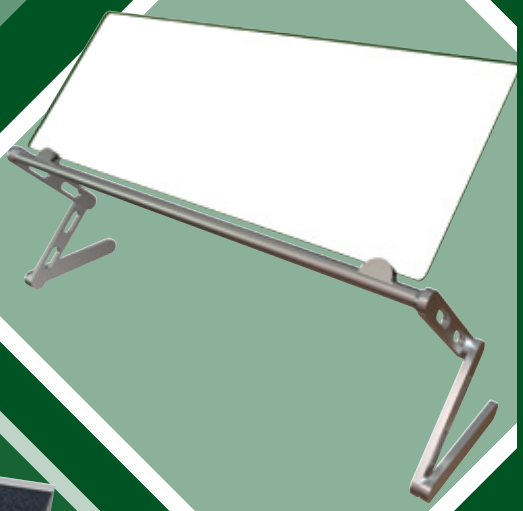
Colors are a representation and may not exactly match our colors.
Consult factory for possible color matching options on these colors.
Non-standard colors are non-returnable.

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit ***www.hatcocorp.com / Order Literature / Sales Literature***

*** Simulated stone is Swanstone®**
**** Due to the natural texture, patterns may vary.**

Sturgeon Bay, WI 54235 U.S.A. Telephone: **(414) 671-6350** ***hatcocorp.com***







People who serve, products that solve.®

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