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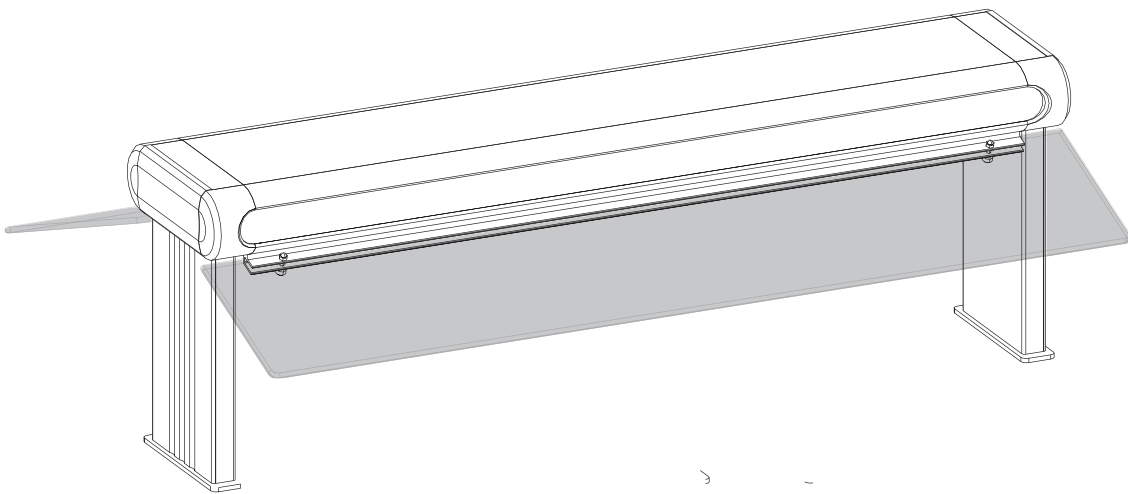
Register Online!
(see page 2)



Glo-Ray®

Designer Infrared Foodwarmers GR2A and GR2AH Series/Série

Installation and Operating Manual



⚠ WARNING

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (located near the top of the inside of the leg). Please have this information available when calling Hatco® for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Register your unit!

• Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco® website at www.hatcocorp.com, select the *Support* pull-down menu, and click on "Warranty".

Business Hours: 7:00 AM to 5:00 PM Monday–Friday, Central Time (CT)
 (Summer Hours: June to September—
 7:00 AM to 5:00 PM Monday–Thursday
 7:00 AM to 4:00 PM Friday)

Telephone: 414-671-6350

E-mail: support@hatcocorp.com



24 Hour 7 Day Parts and Service Assistance available in the United States and Canada by calling 414-671-6350.

Additional information can be found by visiting our web site at www.hatcocorp.com.

INTRODUCTION

Hatco Glo-Ray® *Designer* Infrared Foodwarmers ensure maximum holding and minimize the risk of food-borne illness. Optimum safety and quality is the result of food held at the proper serving temperatures, using Glo-Ray's pre-focused heat patterns. The pre-focused heat pattern prevents foods from being over-cooked in the middle and cooling off around the edges by concentrating higher temperatures to the outer edges of holding surfaces where heat loss is the greatest. Utilizing specially designed reflectors to direct the heat from the element, Glo-Ray safely maintains peak serving temperatures longer, without continuing to cook the food.

The Glo-Ray *Designer* Foodwarmers are available with or without shatter-resistant lights to illuminate the warming area. These bulbs have a special coating that guards against injury and food contamination in the event of breakage.

Hatco Glo-Ray *Designer* Foodwarmers are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for Glo-Ray *Designer* Foodwarmers. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.

Safety information that appears in this manual is identified by the following signal word panels:



WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE is used to address practices not related to personal injury.



Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

WARNING

ELECTRIC SHOCK HAZARD:

- Units supplied without an electrical plug require a hardwired connection to on-site electrical system. Connection must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and perform proper electrical connection.
- Turn OFF power switch, turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

FIRE HAZARD:

- Locate unit the correct distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur. Refer to specific installation and mounting information in this manual for proper clearances.
- Make sure to follow the installation information listed below for specific food warmers. If safe distances are not maintained, discoloration or combustion could occur.
 - a. Do not install standard wattage food warmers (GR2A, and GR2AL Series) less than 17” (432 mm) above combustible surfaces.
 - b. Do not install high wattage food warmers (GR2AH Series) less than 20” (508 mm) above combustible surfaces.
 - c. Do not install high wattage food warmers with lights (GR2AHL Series) less than 22” (559 mm) above combustible surfaces.
 - d. Do not install dual food warmers (GR2A-xxD Series) less than 27” (689 mm) above combustible surfaces.
 - e. Do not install high wattage, dual food warmers (GR2AH-xxD and GR2AHL-xxD Series) less than 32” (813 mm) above combustible surfaces.
 - f. Install all Designer food warmers with a minimum distance of 6” (152 mm) from a combustible wall or adjacent surface.

EXPLOSION HAZARD: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Use only light bulbs that meet or exceed NSF standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

Make sure all operators have been instructed on the safe and proper use of the unit.

Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 414-671-6350.

CAUTION

BURN HAZARD: Some exterior surfaces on the unit will get hot. Use caution when touching these areas.

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

NOTICE

Units are voltage-specific. Refer to specification label for electrical requirements before beginning installation.

To prevent premature failure of components due to excessive heat, remote mounted control switches must be installed outside the heat zone and steam generating equipment.

Damage to any countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the countertop material for application information.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

IMPORTANT—DO NOT use paper towel or glass cleaner to clean polycarbonate surfaces. Paper towel and glass cleaner may scratch the material. Wipe off polycarbonate surfaces using a soft, clean, water-dampened cloth.

Do not locate unit in area with excessive air movement around unit. Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods, air conditioning ducts, and exterior doors).

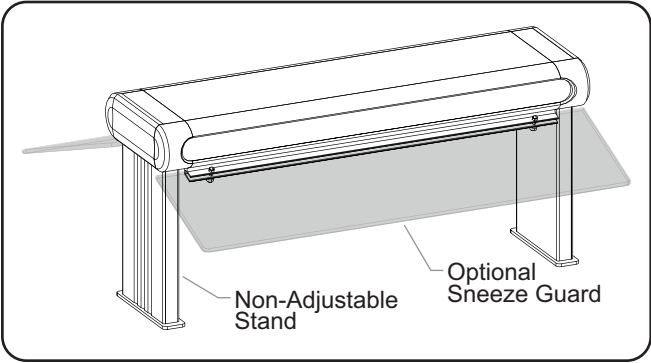
MODEL DESCRIPTION

All Models

Glo-Ray® *Designer* Infrared Foodwarmers are ideal for holding hot food on pass-through holding areas and waitress pick-up stations. All *Designer* models are constructed of aluminum.

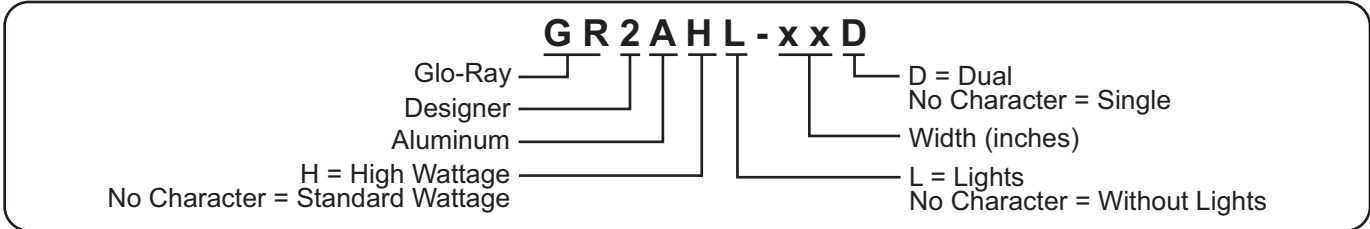
For self-serve applications, models may be equipped with optional easy-to-clean sneeze guards, single- or double-sided mounting.

Glo-Ray *Designer* Infrared Foodwarmers are available in sizes from 22" to 88" (559 to 2235 mm) in width with *Designer* color inset panels. They include prefocused infrared top heat and can be ordered with display lights.



Model GR2A with Optional Sneeze Guard

MODEL DESIGNATION



Electrical Rating Chart — GR2A Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2A-18	120 V	250 W	2.1 A	28 lbs. (13 kg)
	208 V		1.2 A	
	240 V		1.0 A	
GR2A-24	120 V	350 W	2.9 A	32 lbs. (15 kg)
	208 V		1.7 A	
	240 V		1.5 A	
GR2A-30	120 V	450 W	3.8 A	35 lbs. (16 kg)
	208 V		2.2 A	
	240 V		1.9 A	
GR2A-36	120 V	575 W	4.8 A	37 lbs. (17 kg)
	208 V		2.8 A	
	240 V		2.4 A	
GR2A-42	120 V	675 W	5.6 A	53 lbs. (24 kg)
	208 V		3.3 A	
	240 V		2.8 A	
GR2A-48	120 V	800 W	6.7 A	64 lbs. (29 kg)
	208 V		3.9 A	
	240 V		3.3 A	
GR2A-54	120 V	925 W	7.7 A	74 lbs. (34 kg)
	208 V		4.5 A	
	240 V		3.9 A	
GR2A-60	120 V	1050 W	8.8 A	82 lbs. (37 kg)
	208 V		5.1 A	
	240 V		4.4 A	
GR2A-66	120 V	1160 W	9.7 A	91 lbs. (41 kg)
	208 V		5.6 A	
	240 V		4.8 A	
GR2A-72	120 V	1275 W	10.6 A	100 lbs. (45 kg)
	208 V		6.1 A	
	240 V		5.3 A	
GR2A-84 ‡	120 V	1500 W	12.5 A	120 lbs. (54 kg)
	208 V		7.2 A	
	240 V		6.3 A	

‡ Infinite control in 120 V requires tandem elements.

NOTE: Shipping weight includes packaging.

Electrical Rating Chart — GR2AH Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2AH-18	120 V	350 W	2.9 A	28 lbs. (13 kg)
	208 V		1.7 A	
	240 V		1.5 A	
GR2AH-24	120 V	500 W	4.2 A	32 lbs. (15 kg)
	208 V		2.4 A	
	240 V		2.1 A	
GR2AH-30	120 V	660 W	5.5 A	35 lbs. (16 kg)
	208 V		3.2 A	
	240 V		2.8 A	
GR2AH-36	120 V	800 W	6.7 A	37 lbs. (17 kg)
	208 V		3.9 A	
	240 V		3.3 A	
GR2AH-42	120 V	950 W	7.9 A	53 lbs. (24 kg)
	208 V		4.6 A	
	240 V		4.0 A	
GR2AH-48	120 V	1100 W	9.2 A	64 lbs. (29 kg)
	208 V		5.3 A	
	240 V		4.6 A	
GR2AH-54	120 V	1250 W	10.4 A	74 lbs. (34 kg)
	208 V		6.0 A	
	240 V		5.2 A	
GR2AH-60	120 V	1400 W	11.7 A	82 lbs. (37 kg)
	208 V		6.7 A	
	240 V		5.8 A	
GR2AH-66 ‡	120 V	1560 W	13.0 A	91 lbs. (41 kg)
	208 V		7.5 A	
	240 V		6.5 A	
GR2AH-72 ‡	120 V	1725 W	14.4 A	100 lbs. (45 kg)
	208 V		8.3 A	
	240 V		7.2 A	
GR2AH-84	208 V	2050 W	9.9 A	120 lbs. (54 kg)
	240 V		8.5 A	

‡ Infinite control in 120 V requires tandem elements.

NOTE: Shipping weight includes packaging.

Electrical Rating Chart — GR2AL Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2AL-18	120 V	370 W	3.1 A	28 lbs. (13 kg)
	120/208 V		2.2 A	
	120/240 V		2.0 A	
GR2AL-24	120 V	470 W	3.9 A	32 lbs. (15 kg)
	120/208 V		2.7 A	
	120/240 V		2.5 A	
GR2AL-30	120 V	570 W	4.8 A	35 lbs. (16 kg)
	120/208 V		3.2 A	
	120/240 V		2.9 A	
GR2AL-36	120 V	755 W	6.3 A	37 lbs. (17 kg)
	120/208 V		4.3 A	
	120/240 V		3.9 A	
GR2AL-42	120 V	855 W	7.1 A	53 lbs. (24 kg)
	120/208 V		4.7 A	
	120/240 V		4.3 A	
GR2AL-48	120 V	1040 W	8.7 A	64 lbs. (29 kg)
	120/208 V		5.8 A	
	120/240 V		5.3 A	
GR2AL-54	120 V	1165 W	9.7 A	74 lbs. (34 kg)
	120/208 V		6.4 A	
	120/240 V		5.9 A	
GR2AL-60	120 V	1350 W	11.3 A	83 lbs. (38 kg)
	120/208 V		7.5 A	
	120/240 V		6.9 A	
GR2AL-66	120 V	1460 W	12.2 A	93 lbs. (42 kg)
	120/208 V		8.1 A	
	120/240 V		7.3 A	
GR2AL-72	120 V	1635 W	13.6 A	101 lbs. (46 kg)
	120/208 V		9.1 A	
	120/240 V		8.3 A	
GR2AL-84 ‡	120 V	1920 W	16.0 A	123 lbs. (56 kg)
	120/208 V		10.7 A	
	120/240 V		9.8 A	

‡ Infinite control in 120 V requires tandem elements.

NOTE: Units rated for 120/208 or 120/240 volt are manufactured with a 120 volt circuit for the display lights and a 208 or 240 volt circuit for the heating element(s).

NOTE: Shipping weight includes packaging.

Electrical Rating Chart — GR2AHL Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2AHL-18	120 V	470 W	3.9 A	28 lbs. (13 kg)
	120/208 V		2.7 A	
	120/240 V		2.5 A	
GR2AHL-24	120 V	620 W	5.2 A	32 lbs. (15 kg)
	120/208 V		3.4 A	
	120/240 V		3.1 A	
GR2AHL-30	120 V	780 W	6.5 A	35 lbs. (16 kg)
	120/208 V		4.2 A	
	120/240 V		3.8 A	
GR2AHL-36	120 V	980 W	8.2 A	37 lbs. (17 kg)
	120/208 V		5.3 A	
	120/240 V		4.8 A	
GR2AHL-42	120 V	1130 W	9.4 A	53 lbs. (24 kg)
	120/208 V		6.1 A	
	120/240 V		5.5 A	
GR2AHL-48	120 V	1340 W	11.2 A	64 lbs. (29 kg)
	120/208 V		7.3 A	
	120/240 V		6.6 A	
GR2AHL-54	120 V	1490 W	12.4 A	74 lbs. (34 kg)
	120/208 V		8.0 A	
	120/240 V		7.2 A	
GR2AHL-60	120 V	1700 W	14.2 A	83 lbs. (38 kg)
	120/208 V		9.2 A	
	120/240 V		8.3 A	
GR2AHL-66 ‡	120 V	1860 W	15.5 A	93 lbs. (42 kg)
	120/208 V		10.0 A	
	120/240 V		9.0 A	
GR2AHL-72 ‡	120 V	2085 W	17.4 A	101 lbs. (46 kg)
	120/208 V		11.3 A	
	120/240 V		10.2 A	
GR2AHL-84	120/208 V	2470 W	13.4 A	123 lbs. (56 kg)
	120/240 V		12.0 A	

‡ Infinite control in 120 V requires tandem elements.

NOTE: Units rated for 120/208 or 120/240 volt are manufactured with a 120 volt circuit for the display lights and a 208 or 240 volt circuit for the heating element(s).

NOTE: Shipping weight includes packaging.

Electrical Rating Chart — GR2A-xxD Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2A-18D	120 V	500 W	4.2 A	44 lbs. (20 kg)
	208 V		2.4 A	
	240 V		2.1 A	
GR2A-24D	120 V	700 W	5.8 A	48 lbs. (22 kg)
	208 V		3.4 A	
	240 V		2.9 A	
GR2A-30D	120 V	900 W	7.5 A	52 lbs. (24 kg)
	208 V		4.3 A	
	240 V		3.8 A	
GR2A-36D	120 V	1150 W	9.6 A	57 lbs. (26 kg)
	208 V		5.6 A	
	240 V		4.8 A	
GR2A-42D	120 V	1350 W	11.3 A	66 lbs. (30 kg)
	208 V		6.5 A	
	240 V		5.6 A	
GR2A-48D	120 V	1600 W	13.3 A	77 lbs. (35 kg)
	208 V		7.7 A	
	240 V		6.7 A	
GR2A-54D	120 V	1850 W	15.4 A	88 lbs. (40 kg)
	208 V		8.9 A	
	240 V		7.7 A	
GR2A-60D	120 V	2100 W	17.5 A	97 lbs. (44 kg)
	208 V		10.1 A	
	240 V		8.8 A	
GR2A-66D	120 V	2320 W	19.3 A	107 lbs. (49 kg)
	208 V		11.2 A	
	240 V		9.7 A	
GR2A-72D	120 V	2550 W	21.3 A	117 lbs. (53 kg)
	208 V		12.3 A	
	240 V		10.6 A	
GR2A-84D [▣]	120 V	3000 W	25.0 A	138 lbs. (63 kg)
	208 V		14.4 A	
	240 V		12.5 A	

▣ 120 V model with infinite control not available.

NOTE: Shipping weight includes packaging.

Electrical Rating Chart — GR2AH-xxD Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2AH-18D	120 V	700 W	5.8 A	44 lbs. (20 kg)
	208 V		3.4 A	
	240 V		2.9 A	
GR2AH-24D	120 V	1000 W	8.3 A	48 lbs. (22 kg)
	208 V		4.8 A	
	240 V		4.2 A	
GR2AH-30D	120 V	1320 W	11.0 A	52 lbs. (24 kg)
	208 V		6.4 A	
	240 V		5.5 A	
GR2AH-36D	120 V	1600 W	13.3 A	57 lbs. (26 kg)
	208 V		7.7 A	
	240 V		6.7 A	
GR2AH-42D	120 V	1900 W	15.8 A	66 lbs. (30 kg)
	208 V		9.1 A	
	240 V		7.9 A	
GR2AH-48D	120 V	2200 W	18.3 A	77 lbs. (35 kg)
	208 V		10.6 A	
	240 V		9.2 A	
GR2AH-54D	120 V	2500 W	20.1 A	88 lbs. (40 kg)
	208 V		12.0 A	
	240 V		10.4 A	
GR2AH-60D	120 V	2800 W	23.3 A	97 lbs. (44 kg)
	208 V		13.5 A	
	240 V		11.7 A	
GR2AH-66D [■]	120 V	3120 W	26.0 A	107 lbs. (49 kg)
	208 V		15.0 A	
	240 V		13.0 A	
GR2AH-72D [■]	120 V	3450 W	28.8 A	117 lbs. (53 kg)
	208 V		16.6 A	
	240 V		14.4 A	
GR2AH-84D	208 V	3800 W	19.7 A	138 lbs. (63 kg)
	240 V		17.1 A	

■ 120 V model with infinite control not available.

NOTE: Shipping weight includes packaging.

Electrical Rating Chart — GR2AL-xxD Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2AL-18D	120 V	620 W	5.2 A	44 lbs. (20 kg)
	120/208 V		3.4 A	
	120/240 V		3.1 A	
GR2AL-24D	120 V	820 W	6.8 A	48 lbs. (22 kg)
	120/208 V		4.4 A	
	120/240 V		3.9 A	
GR2AL-30D	120 V	1020 W	8.5 A	53 lbs. (24 kg)
	120/208 V		5.3 A	
	120/240 V		4.8 A	
GR2AL-36D	120 V	1330 W	11.1 A	58 lbs. (26 kg)
	120/208 V		7.0 A	
	120/240 V		6.3 A	
GR2AL-42D	120 V	1530 W	12.8 A	67 lbs. (30 kg)
	120/208 V		8.0 A	
	120/240 V		7.1 A	
GR2AL-48D	120 V	1840 W	15.3 A	79 lbs. (36 kg)
	120/208 V		9.7 A	
	120/240 V		8.7 A	
GR2AL-54D	120 V	2090 W	17.4 A	91 lbs. (41 kg)
	120/208 V		10.9 A	
	120/240 V		9.7 A	
GR2AL-60D	120 V	2400 W	20 A	100 lbs. (45 kg)
	120/208 V		12.6 A	
	120/240 V		11.3 A	
GR2AL-66D	120 V	2620 W	21.8 A	110 lbs. (50 kg)
	120/208 V		13.7 A	
	120/240 V		12.2 A	
GR2AL-72D	120 V	2910 W	24.3 A	120 lbs. (54 kg)
	120/208 V		15.3 A	
	120/240 V		13.6 A	
GR2AL-84D [■]	120 V	3420 W	28.5 A	141 lbs. (64 kg)
	120/208 V		17.9 A	
	120/240 V		16.0 A	

■ 120 V model with infinite control not available.

NOTE: Units rated for 120/208 or 120/240 volt are manufactured with a 120 volt circuit for the display lights and a 208 or 240 volt circuit for the heating element(s).

NOTE: Shipping weight includes packaging.

Electrical Rating Chart — GR2AHL-xxD Models

Model	Voltage	Watts	Amps	Shipping Weight
GR2AHL-18D	120 V	820 W	6.8 A	44 lbs. (20 kg)
	120/208 V		4.4 A	
	120/240 V		3.9 A	
GR2AHL-24D	120 V	1120 W	9.3 A	48 lbs. (22 kg)
	120/208 V		5.8 A	
	120/240 V		5.2 A	
GR2AHL-30D	120 V	1440 W	12 A	53 lbs. (24 kg)
	120/208 V		7.3 A	
	120/240 V		6.5 A	
GR2AHL-36D	120 V	1780 W	14.8 A	58 lbs. (26 kg)
	120/208 V		9.2 A	
	120/240 V		8.2 A	
GR2AHL-42D	120 V	2080 W	17.3 A	67 lbs. (30 kg)
	120/208 V		10.6 A	
	120/240 V		9.4 A	
GR2AHL-48D	120 V	2440 W	20.3 A	79 lbs. (36 kg)
	120/208 V		12.6 A	
	120/240 V		11.2 A	
GR2AHL-54D	120 V	2740 W	22.8 A	91 lbs. (41 kg)
	120/208 V		14.0 A	
	120/240 V		12.4 A	
GR2AHL-60D	120 V	3100 W	25.8 A	100 lbs. (45 kg)
	120/208 V		16.0 A	
	120/240 V		14.2 A	
GR2AHL-66D ■	120 V*	3420 W	28.5 A	110 lbs. (50 kg)
	120/208 V		17.5 A	
	120/240 V		15.5 A	
GR2AHL-72D ■	120 V*	3810 W	31.8 A	120 lbs. (54 kg)
	120/208 V		19.6 A	
	120/240 V		17.4 A	
GR2AHL-84D	120/208 V	4520 W	23.2 A	141 lbs. (64 kg)
	120/240 V		20.6 A	

* Not available in Canada.

■ 120 V model with infinite control not available.

NOTE: Units rated for 120/208 or 120/240 volt are manufactured with a 120 volt circuit for the display lights and a 208 or 240 volt circuit for the heating element(s).

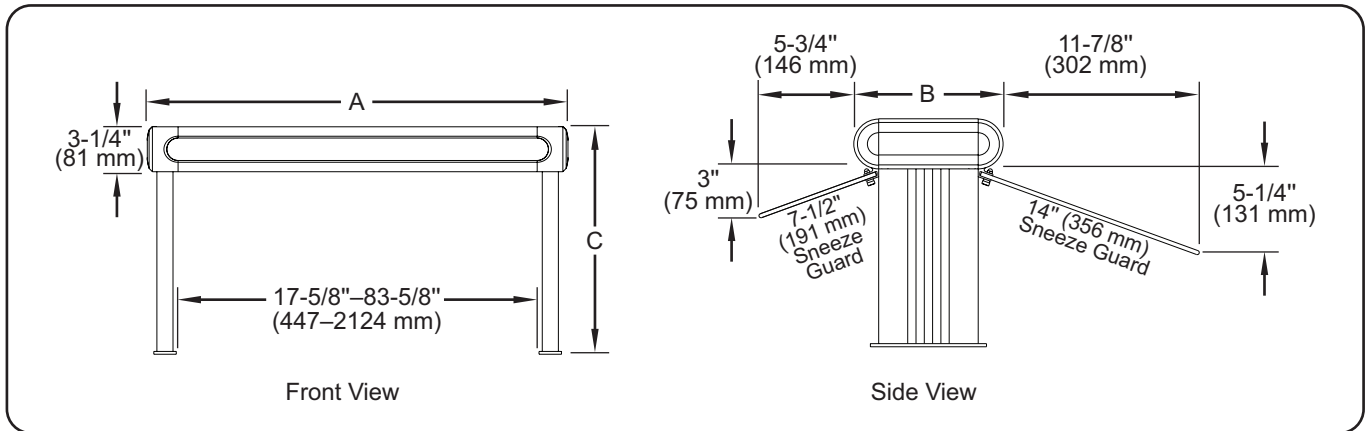
NOTE: Shipping weight includes packaging.

Dimensions

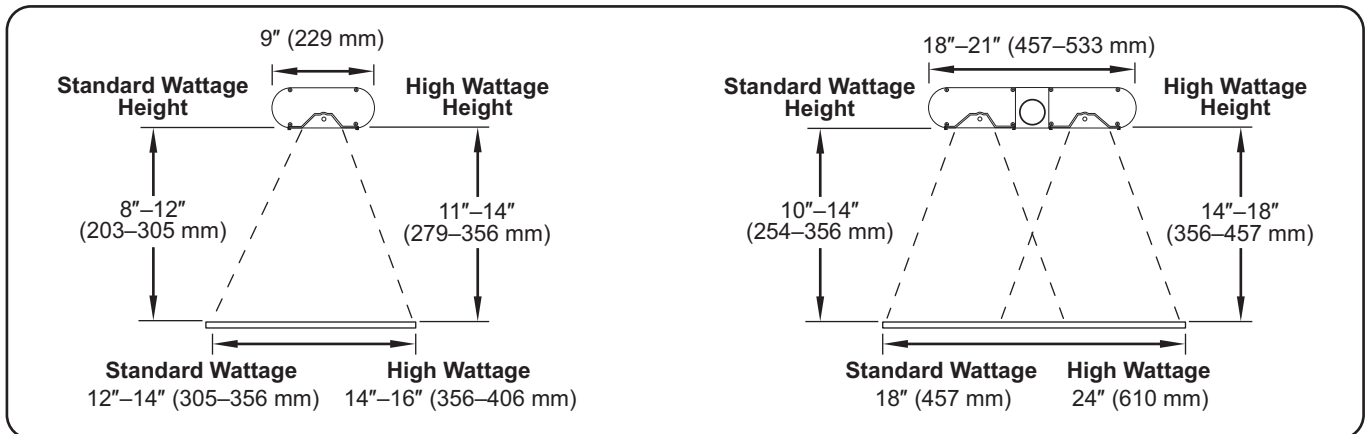
Model	Width (A)	Depth (B)	Height (C)
GR2A and GR2AH	21-1/2"–87-1/2" (546–2223 mm)	9" (229 mm)	17-1/2" (445 mm)
GR2AL and GR2AHL	21-1/2"–87-1/2" (546–2223 mm)	12" (305 mm)	17-1/2" (445 mm)
GR2A-xxD and GR2AH-xxD	21-1/2"–87-1/2" (546–2223 mm)	18"–21" (457–533 mm)	17-1/2" (445 mm)
GR2AL-xxD and GR2AHL-xxD	21-1/2"–87-1/2" (546–2223 mm)	18"–21" (457–533 mm)	17-1/2" (445 mm)

NOTE: Units with 7-1/2" Sneeze Guards, add 5-3/4" (146 mm) per side to Depth (B).
Units with 14" Sneeze Guards, add 11-7/8" (302 mm) per side to Depth (B).

NOTE: Height (C) is with standard 14" (356 mm) stands equipped.
Stands are also available in heights of 10" (254 mm), 12" (305 mm), or 16" (406 mm).



Element Height Requirements



General

Hatco® Glo-Ray® Designer Infrared Foodwarmers are shipped with most components pre-assembled. Care should be taken when unpacking the shipping carton to avoid damage to the unit and components enclosed.



ELECTRIC SHOCK HAZARD: All electrical connections must be in accordance with local electrical codes and any other applicable codes. Connections should be made by a qualified, licensed electrician.

FIRE HAZARD:

- Locate unit the correct distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur. Refer to specific installation and mounting information in this manual for proper clearances.
- Make sure to follow the installation information listed below for specific food warmers. If safe distances are not maintained, discoloration or combustion could occur.
 - a. Do not install standard wattage food warmers (GR2A, and GR2AL Series) less than 17" (432 mm) above combustible surfaces.
 - b. Do not install high wattage food warmers (GR2AH) less than 20" (508 mm) above combustible surfaces.
 - c. Do not install high wattage food warmers with lights (GR2AHL Series) less than 22" (559 mm) above combustible surfaces.
 - d. Do not install dual food warmers (GR2A-xxD Series) less than 27" (689 mm) above combustible surfaces.
 - e. Do not install high wattage, dual food warmers (GR2AH-xxD and GR2AHL-xxD Series) less than 32" (813 mm) above combustible surfaces.
 - f. Install all Designer food warmers with a minimum distance of 6" (152 mm) from a combustible wall or adjacent surface.



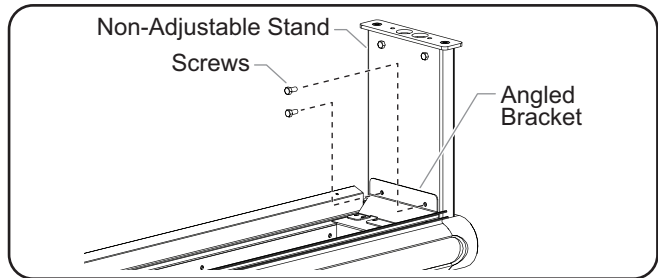
Do not lay unit on the front or back side. Damage to the unit could occur.

1. Remove the unit from the carton.

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION section for details.

2. Remove tape and protective packaging from all surfaces of unit.

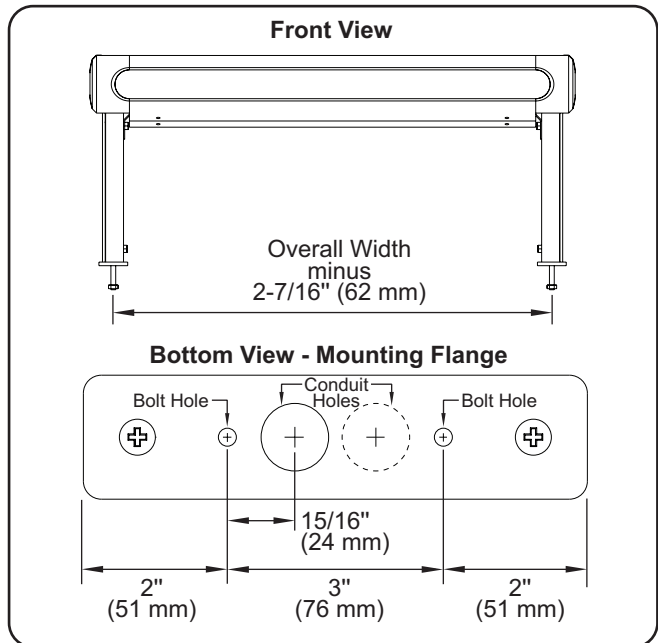
3. With non-adjustable stand cover removed, attach non-adjustable stands on each end of unit using supplied screws.
 - Loosen angled bracket screws to slide bracket tight to stand.



Installing Non-Adjustable Stand to Unit

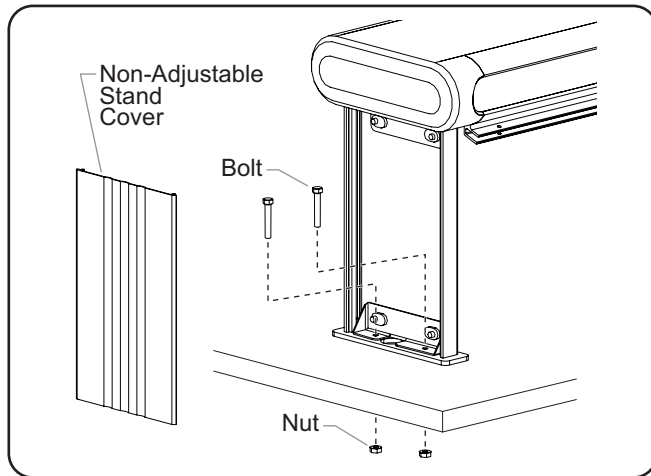
4. Mark the holes on the mounting surface using the "Mounting Dimensions" illustration below. All models have one conduit hole except models listed below.

- Two Conduit Holes: All Tandem units, GR2AH-xxD (60–84"), GR2AL-xxD (84"), and GR2AHL-xxD (60–84")



Mounting Dimensions

5. Drill the marked holes.
 - The bolt holes are 1/4" diameter.
 - The conduit hole(s) are 1" diameter.
6. Place the unit into position over the mounting holes with the electrical conduit(s) positioned through the channel and center mounting hole(s).
7. Secure the unit to the mounting surface with 1/4" x 1-1/2" (6 x 38 mm) hex bolts and nuts provided.
8. Install non-adjustable stand covers onto stands by snapping into place.



Installing Unit to Countertop

NOTE: GR2A series units mounted to a metal surface may require a backing plate installed to the underside of the surface in order to increase unit stability. (Backing plate not supplied by Hatco).

Dual Mounting

When mounting units side-by-side, a space not less than 3" (76 mm) must be maintained between units.

Pass-Through

If a pass-through area is 12"–16" (305–406 mm) deep, a standard wattage or high wattage single unit can be used. For a 18"–24" (457–610 mm) deep pass-through area, a dual unit in either standard or high wattage is recommended. Installation of multiple units must have a minimum spacing of 3" (76 mm) between units.

Electrical Requirements

⚠ CAUTION

Foodwarmers equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

Refer to the SPECIFICATIONS section for specific model, watt, and amp ratings.

Install a supply wire rated for 194°F (90°C). The remote control box (RMB) provides a 1/2" and 3/4" knockout, 6" (152 mm) long pigtail leads and a separate grounding terminal or screw in the wiring compartment. Use wire nuts (not supplied) for connecting supply wires.

Power Supply

Install supply wire and connectors suitable for at least 194°F (90°C).

- Use a minimum of No. 14 AWG copper wire for individual circuits up to 15 amps.
- Use a minimum of No. 12 AWG copper wire for individual circuits 15 to 20 amps.
- Use a minimum of No. 10 AWG copper wire for individual circuits 20 to 25 amps.
- Use a minimum of No. 8 AWG copper wire for individual circuits 25 to 30 amps.

NOTE: Refer to the wiring diagram supplied with the unit and specifications label attached to the unit for specific electrical information.

Remote Control Boxes — RMB Series

RMB Series remote control boxes are available in various configurations for use with strip heaters. Remote control boxes locate controls away from the heat of the unit, increasing the life span of the controls. All models are built in accordance with UL standards with switches, indicator lights, and wiring. Consult the factory for type and location of RMB Series controls for control box.

NOTE: RMB Series remote control boxes require one remote control box per strip heater.

1. Determine the area to mount the RMB box.

IMPORTANT NOTE:

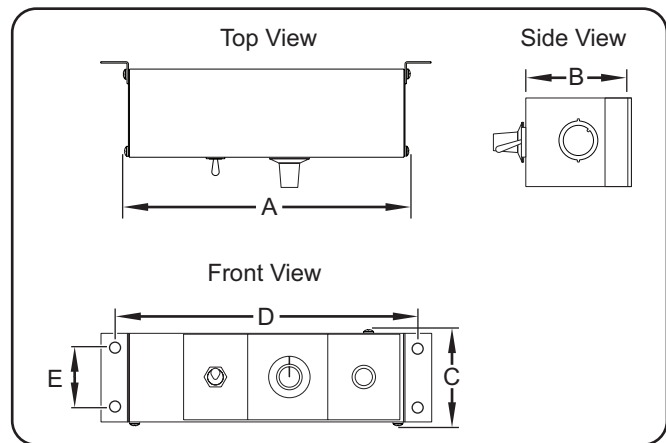
Remote mounted boxes and control switches must be installed in a cool, dry location as far away from any heat zone as possible. **Do not mount boxes or switches directly on, under, around, or above unit.** Do not mount boxes or switches in direct contact with **any** heated surface or near any steam generating equipment.

2. Secure the RMB to the mounting surface using appropriate screws or fasteners.
 - Use the mounting flange on each end of the RMB.

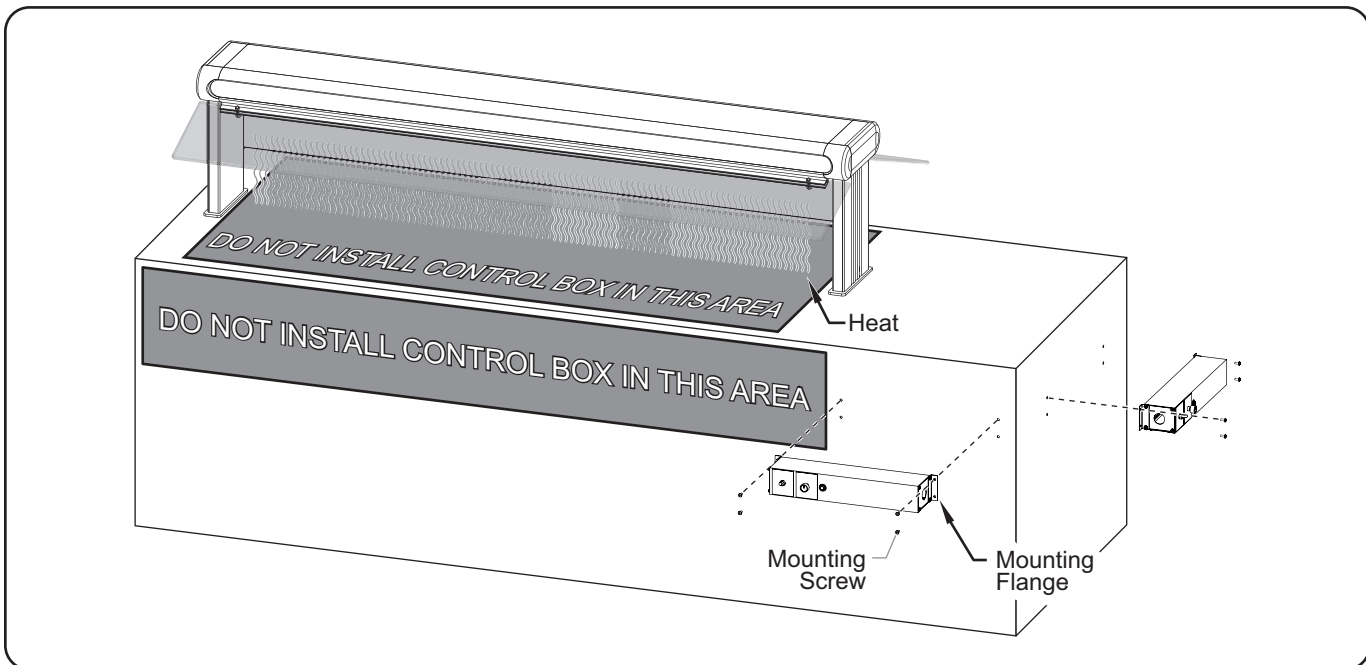
NOTE: Sizing of the power supply wire leads and upstream overcurrent protection must conform with National Electric Code (NEC) requirements as well as all local codes.

Dimensions

Models	Width (A)	Depth (B)	Height (C)	Screw Width (D)	Screw Height (E)
RMB-3 Series	5-15/16" (150 mm)	3" (76 mm)	2-5/8" (67 mm)	6-5/16" (161 mm)	1-5/8" (41 mm)
RMB-7 Series	9-3/8" (239 mm)	3" (76 mm)	2-5/8" (67 mm)	9-13/16" (249 mm)	1-5/8" (41 mm)
RMB-14 Series	14-3/8" (366 mm)	3" (76 mm)	2-5/8" (67 mm)	14-13/16" (376 mm)	1-5/8" (41 mm)
RMB-16 Series	16-3/8" (417 mm)	3" (76 mm)	2-5/8" (67 mm)	16-13/16" (427 mm)	1-5/8" (41 mm)
RMB-20 Series	20-3/8" (518 mm)	3" (76 mm)	2-5/8" (67 mm)	20-13/16" (529 mm)	1-5/8" (41 mm)

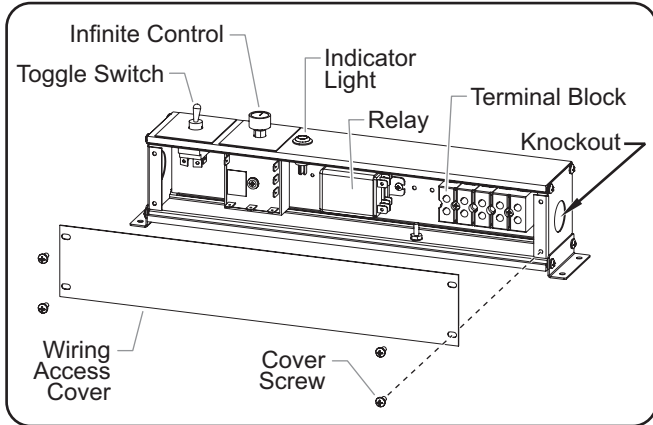


Control Box Dimensions



Remote Mounted Control Box Installation Locations

3. Remove the wiring access cover on bottom of the control box by removing screws and sliding cover off.
4. Identify and remove the appropriate knockouts from the control box for the electrical connections.
5. Attach conduit connectors to the knockouts in the control box.



Removing Wiring Access Cover

6. Make the electrical connections between the unit and the output terminals on the terminal block or wire leads inside the control box. Refer to the wiring diagrams included with the unit and the RMB control box.

NOTE: To ground the RMB, use either a separate ground wire, metallic conduit, or other locally accepted method in accordance with the National Electric Code (NEC) or Canadian Electric Code (CEC).

7. Tie all ground leads (green and/or green/yellow leads) together and terminate with a UL Listed wire nut.
8. Make the electrical connections between the power supply and the input terminals on the terminal block or wire leads inside the control box. Refer to the wiring diagram included with the RMB control box.

NOTE: Verify which wire leads from the foodwarmer are for phase, neutral, and/or lighting connections, as applicable.

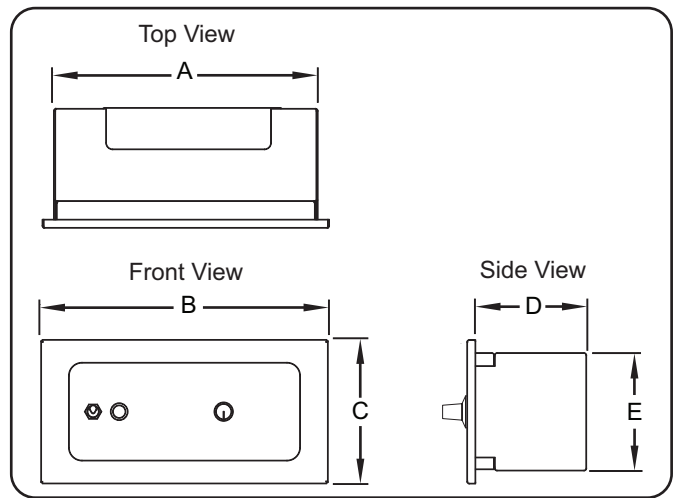
9. Make sure all wire connections are tight, and secure both conduit runs to the conduit connectors.
10. Reinstall the wiring access cover on bottom of the control box.
11. Turn on power at the fused disconnect switch/circuit breaker, turn on the unit, and test operation.

Remote Control Box — RMB2 Series

RMB2 Series remote control boxes allow multiple strip heaters to be wired to and controlled by a single control box. The total amp draw of all connected strip heaters cannot exceed the rating of the remote control box. Consult the factory for information regarding the proper RMB2 Series remote control box for a specific application. Refer to the Instruction Sheet included with the control box for installation information.

RMB2 Series Dimensions

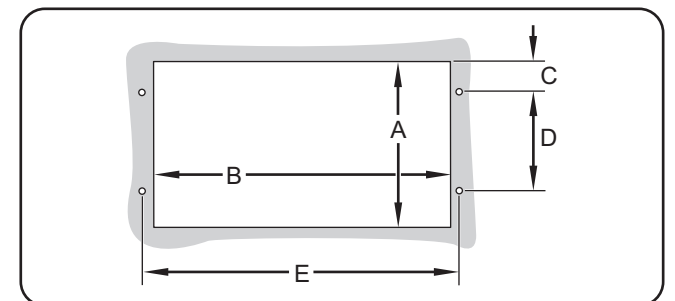
Models	Width (A)	Width (B)	Height (C)	Depth (D)	Height (E)
RMB2-1R	10-1/8" (257 mm)	11" (279 mm)	5-1/2" (140 mm)	4-1/4" (109 mm)	4-5/8" (116 mm)
RMB2-2R	13-1/8" (333 mm)	14" (356 mm)	5-1/2" (140 mm)	4-1/4" (109 mm)	4-5/8" (116 mm)



Dimensions — RMB2

RMB2 Series Cutout Dimensions

Models	Opening Cutout Dimensions		Screw Hole Dimensions		
	(A)	(B)	(C)	(D)	(E)
RMB2-1R	4-3/4" (121 mm)	10-1/8" (257 mm)	1-1/8" (29 mm)	2-1/2" (64 mm)	10-7/16" (265 mm)
RMB2-2R	4-3/4" (121 mm)	13-1/8" (333 mm)	1-1/8" (29 mm)	2-1/2" (64 mm)	13-7/16" (341 mm)



Cutout Dimensions — RMB2

NOTE: Make sure the width of the cutout does not exceed the dimension given for each size control box.

General

Hatco® Glo-Ray® Designer Infrared Foodwarmers are designed for ease of operation. Use the following information and procedures to operate the unit.



WARNING

Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.



CAUTION

BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.

Remote Control Box (RMB)

All models are available with a remote control box (RMB). Each heating element is controlled by an I/O (on/off) Toggle Switch or an optional adjustable infinite control. Models equipped with lights have an additional Lights I/O (on/off) toggle switch for controlling the lights. The following is a list of the available controls.

I/O (on/off) Toggle Switch—Turns power on and off to the heating elements and/or the lights (depending on control configuration).

Infinite Control—Turns on the power and controls the output of the heating elements.

Lights I/O (on/off) Toggle Switch—Turns power on and off to the lights.

Indicator Light—Illuminates when power is on, shuts off when power is off.

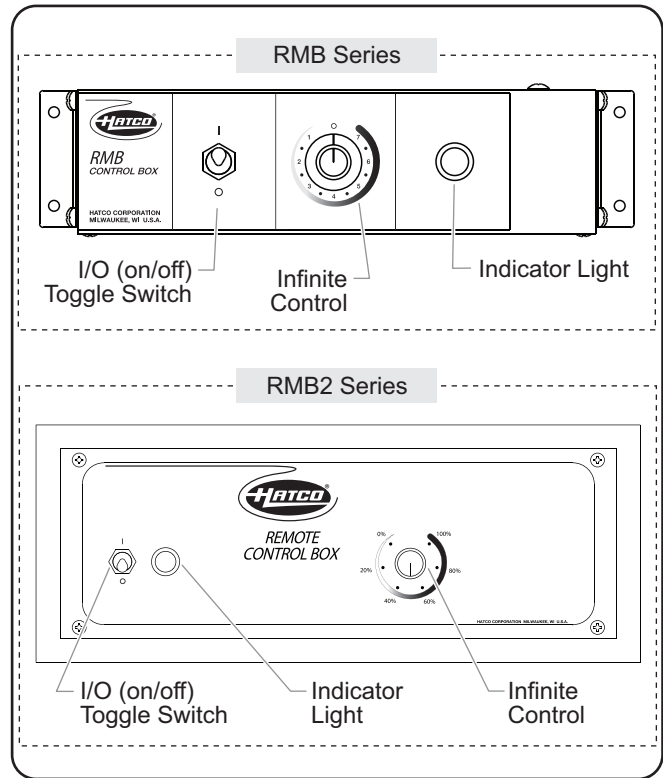
NOTE: Toggle switches cannot be used on circuits that exceed 15 amps. Infinite controls cannot be used on circuits that exceed 12.2 amps.

Startup

1. Turn on the heating element(s). The indicator light (if equipped) will illuminate and the heating elements will energize.
 - If unit is equipped with a I/O (on/off) toggle switch, move the toggle switch to the **I** (on) position.
 - If unit is equipped with an optional infinite control(s), turn the control to the desired setting.

NOTE: Allow 15–20 minutes to reach operating temperature.

2. On models equipped with display lights, move the Lights I/O (on/off) toggle switch to the **I** (on) position.



Remote Control Boxes

Shutdown

1. Move the I/O (on/off) toggle switch to the **O** (off) position or turn the optional infinite control(s) to the **O** position.
 - The indicator light (if equipped) will shut off and the heating elements will shut down.
2. On models equipped with display lights, move the light I/O (on/off) toggle switch to the **O** (off) position.

General

Hatco Glo-Ray *Designer* Infrared Foodwarmers are designed for maximum durability and performance, with minimum maintenance.

WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- Do not clean unit when it is energized or hot.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 414-671-6350.

Daily Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

NOTICE

Submerging or saturating unit with water will damage unit and void product warranty.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

IMPORTANT — DO NOT use paper towel or glass cleaner to clean polycarbonate surfaces. Paper towel and glass cleaner may scratch the material. Wipe off polycarbonate surfaces using a soft, clean, water-dampened cloth.

1. Turn off the unit and allow the unit to cool.
2. Wipe down all exterior and interior surfaces using a damp cloth. A non-abrasive cleaner may be used for difficult stains. Hard to reach areas should be cleaned using small brush and mild soap.
3. If equipped, clean the optional polycarbonate sneeze guards using soft cleaning cloths, mild soap, and water.
NOTICE: Do not use paper towel or glass cleaner on polycarbonate sneeze guards—scratching may occur.

Replacing Display Lights

WARNING

Use only light bulbs that meet or exceed NSF standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.

The display lights illuminate the warming area. Each bulb has a special coating to guard against injury and food contamination in the event of breakage.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Unscrew the light bulb from the unit and replace it with a new, specially-coated display light bulb.

NOTE: Hatco shatter-resistant incandescent light bulbs meet NSF standards for food holding and display areas. For 120 V applications, use Hatco P/N 02.30.265.00.

NOTE: Shatter-resistant halogen bulbs are available in place of the standard incandescent bulbs. Halogen bulbs have a special coating to guard against injury and food contamination in the event of breakage. For 120 V units, use Hatco P/N 02.30.081.00.

NOTE: Refer to the OPTIONS AND ACCESSORIES section for Chef LED information.



WARNING

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



WARNING

ELECTRIC SHOCK HAZARD: Turn OFF power switch, turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Light bulb not working.	Light bulb defective.	Replace light bulb.
	Power turned off.	Move I/O (on/off) switch to the I (on) position.
Heat is inadequate.	Infinite control set too low.	Adjust infinite control to a higher setting.
	Heating element not working.	Contact an Authorized Hatco® Service Agent or Hatco for assistance.
	Infinite control not working properly.	
	Excessive air movement around unit.	Restrict or redirect air movement (i.e., air conditioning duct or exhaust fan) away from unit.
	Unit connected to incorrect power supply.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Heat is excessive.	Infinite control set too high.	Adjust infinite control to a lower setting.
	Infinite control not working properly.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Unit connected to incorrect power supply.	
No heat and no light.	Power turned off.	Move I/O (on/off) switch to the I (on) position.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.
Control switches burn out.	Remote control box is mounted too close to the heat zone.	Move remote control box away from the heat zone.
	Switches used are not Hatco supplied.	Genuine Hatco Parts are specified to operate safely and properly in the environment in which they are used. Contact Authorized Service Agent or Hatco to replace switches with Genuine Hatco Replacement Parts.

Troubleshooting Questions?

If you continue to have problems resolving an issue, please contact the nearest Authorized Hatco Service Agency or Hatco for assistance. To locate the nearest Service Agency, log onto the Hatco website at www.hatcocorp.com, select the *Support* pull-down menu, and click on “Find A Service Agent”; or contact the **Hatco Parts and Service Team** at:

Telephone: 414-671-6350

e-mail: support@hatcocorp.com

OPTIONS AND ACCESSORIES

Sneeze Guards

Sneeze guards are available for all models. They are available in sizes of 7-1/2" (191 mm) and 14" (356 mm). Sneeze guards can be installed on either one side or both sides of the unit.

1. Remove protective paper from the sneeze guards.
2. Position the sneeze guard into the channel on the warmer with the mounting holes aligned.
3. Secure the sneeze guard using the thumbscrews and acorn nuts provided. Tighten thumbscrew until snug. Do not over-tighten.

Non-Adjustable Stands

Non-adjustable stands are available in heights of 10" (254 mm), 12" (305 mm), 16" (406 mm), in lieu of 14" (356 mm) standard legs.

Halogen Display Lights

Optional halogen display light bulbs can be ordered in place of the standard incandescent display light bulbs.

Chef LED Bulbs

Chef LED bulbs are available for all units. Chef LED bulbs are LED light bulbs that offer energy savings over incandescent bulbs. Use the following for replacement bulbs:

120 Volts

3000K: R02.30.195.01

4000K: R02.30.196.01

Designer Color Inset Panels

Choose from several *Designer* colors to coordinate the inset panels on the foodwarmer to surrounding décor.

NOTE: This option is factory-installed only, not available for retrofit.

Infinite Switch

Use the following procedure to install an infinite switch. An infinite switch needs to be installed into an approved electrical box/enclosure (not supplied) by a qualified electrician.

WARNING

ELECTRIC SHOCK HAZARD: Turn OFF power switch, turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

NOTICE

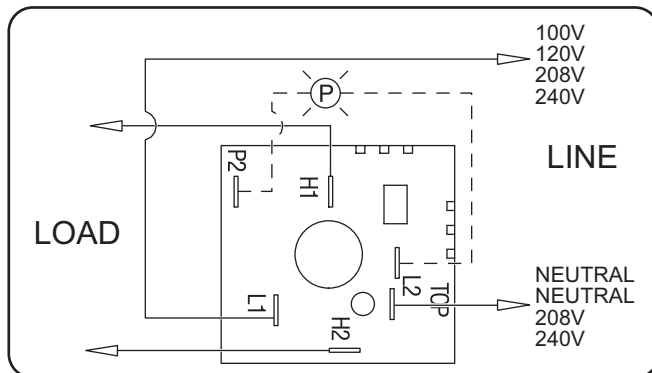
To prevent premature failure of components due to excessive heat, remote mounted control switches must be installed outside the strip heater heat zone.

1. Verify unit is off and disconnected from the power source.
2. Install the infinite switch. Refer to the wiring diagram for proper electrical connections. Make sure the switch is installed with the "H1" terminal oriented on top. This will ensure that the switch functions match the markings on the switch label.
 - Power In: L1 and L2 (for 100 V and 120 V units, L2 is neutral)
 - To Heating Element: H1 and H2

NOTE: The terminals on the infinite switch are specially designed, high-temperature rated terminals that do not require solder connections.

NOTICE

The infinite switch must be installed using the terminals and wires supplied with the switch. Failure to use the supplied Genuine Hatco Replacement Parts will void all warranties and may damage the equipment.



Infinite Switch Wiring Diagram (rear view)

NOTE: Make sure the switch is installed with the "H1" terminal oriented on top ("12 o'clock" position), as shown above. This will ensure that the switch functions match the markings on the switch label.

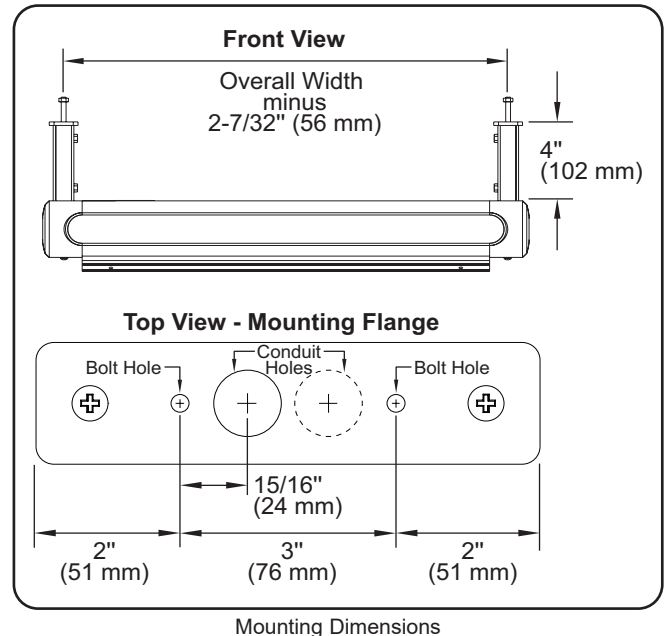
Infinite Switch Kit Part Numbers

Part Number	Voltage
R02.19.160.00	100 volt
R02.19.018.00	120 volt
R02.19.017.00	208 volt
R02.19.019.00	240 volt

Overhead Mounts

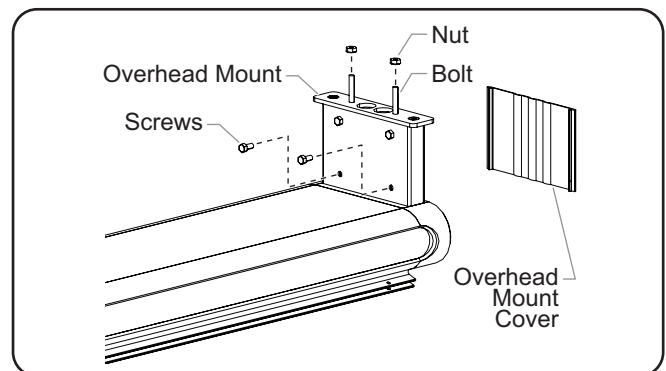
Overhead mounts are available in lieu of 14" (356 mm) standard legs. This is a factory installed option, not available for retrofit. Use the following procedure to install a unit to the ceiling.

1. With overhead mount covers removed, attach overhead mounts on each end of unit using supplied screws.
2. Mark the holes on the ceiling using the "Mounting Dimensions" illustration below. All models have one conduit hole except models listed below.
 - Two Conduit Holes: All Tandem units, GR2AH-xxD (60–84"), GR2AL-xxD (84"), and GR2AHL-xxD (60–84")



Mounting Dimensions

3. Drill the marked holes.
 - The bolt holes are 1/4" (6 mm) diameter.
 - The conduit hole(s) are 1" (25 mm) diameter.
4. Place the unit into position over the mounting holes with the electrical conduit(s) positioned through the channel and center mounting hole(s).
5. Secure the unit to the ceiling with supplied 1/4" x 1-1/2" (6 x 38 mm) hex bolts and nuts.
6. Install overhead mount covers onto overhead mounts by snapping into place.



Installing Overhead Mount

WARRANTY, EXCLUSIVE REMEDY:

Hatco® Corporation (Seller) warrants that the products it manufactures (Products) will be free from defects in materials and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to the person or entity buying the Products directly from Seller (Customer) under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) the Warranty Duration from the date of shipment by Seller or (ii) the Warranty Duration from the date of Product registration in accordance with Seller's written instructions, whichever is later. The "Warranty Duration" shall mean the specific periods set forth below for specific Product components, or, to the extent not listed below, eighteen (18) months. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT. Expenses incurred by Customer in returning, replacing, or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of the limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage, or any other action or inaction by Customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms. THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.

One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:

- Conveyor Toaster Elements (metal sheathed)
- Drawer Warmer Elements (metal sheathed)
- Drawer Warmer Drawer Rollers and Slides
- Food Warmer Elements (metal sheathed)
- Display Warmer Elements (metal sheathed air heating)
- Holding Cabinet Elements (metal sheathed air heating)
- Heated Well Elements — HW, HWB, and HWBI Series (metal sheathed)

Two (2) Year Parts and Labor Warranty:

- Induction Ranges
- Induction Warmers

One (1) Year Replacement Warranty:

- TPT Pop-Up Toasters

One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty:

- 3CS and FR Tanks

One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty:

- Electric Booster Heater Tanks
- Gas Booster Heater Tanks

Ninety (90) Day Parts-Only Warranty:

- Replacement Parts

Notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: coated incandescent light bulbs, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing.

WARRANTY REGISTRATION INSTRUCTIONS:

Product registration must be submitted within 90 days from the date of shipment from our factory to qualify for additional coverage. Registration may be submitted through the form on Seller's website, through the form accessible through the QR code on the Product (where available), or by calling Customer Service with the required information at: **414-671-6350**.

LIMITATION OF LIABILITY:

SELLER WILL NOT BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, PUNITIVE, EXEMPLARY, OR SPECIAL DAMAGES, INCLUDING WITHOUT LIMITATION ANY LOST PROFITS, COSTS OF SUBSTITUTE PRODUCTS, OR LABOR COSTS ARISING FROM THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, FROM THE PRODUCTS BEING INCORPORATED INTO OR BECOMING A COMPONENT OF ANOTHER PRODUCT, OR FROM ANY OTHER CAUSE WHATSOEVER, WHETHER BASED ON WARRANTY (EXPRESSED OR IMPLIED) OR OTHERWISE BASED ON CONTRACT, TORT, OR ANY OTHER THEORY OF LIABILITY, AND REGARDLESS OF ANY ADVICE OR REPRESENTATIONS THAT MAY HAVE BEEN RENDERED BY SELLER CONCERNING THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, EVEN IF SELLER IS AWARE OF THE POSSIBILITY OF SUCH DAMAGES. IN NO EVENT WILL SELLER'S AGGREGATE LIABILITY ARISING OUT OF OR RELATED TO THIS AGREEMENT EXCEED THE TOTAL AMOUNTS PAID TO SELLER BY CUSTOMER FOR THE PRODUCTS WITHIN THE THREE (3) MONTH PERIOD IMMEDIATELY PRECEDING THE EVENT GIVING RISE TO CUSTOMER'S CLAIM. THE LIMITATIONS SET FORTH HEREIN REGARDING SELLER'S LIABILITY SHALL BE VALID AND ENFORCEABLE NOTWITHSTANDING A FAILURE OF ESSENTIAL PURPOSE OF THE LIMITED REMEDY SPECIFIED IN THESE TERMS.

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Jones McLeod Appl. Svc.
Birmingham 205-251-0159

ARIZONA

Tech 24
Phoenix 602-234-2443

Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Commercial Parts & Service, Inc.
Huntington Beach 714-379-7100

Chapman Appl. Service
San Diego 619-298-7106

P & D Appliance
Commercial Parts & Service, Inc.
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800

Whaley Foodservice Repair
Orlando 407-757-0851

B.G.S.I./Heritage
Pompano Beach 954-971-0456

Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

Heritage Service Group
Norcross 866-388-9837

HAWAII

Burney's Comm. Service, Inc.
Honolulu 808-848-1466

Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Addison 708-865-7278

Eichenauer Elec. Service
Decatur 217-429-4229

Midwest Elec. Appl. Service
Elmhurst 630-279-8000

Cone's Repair Service
Moline 309-797-5323

IOWA

Goodwin Tucker Group
Des Moines 515-262-9308

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Tech 24
Lexington 859-254-8854

Tech 24
Louisville 502-451-5411

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

MARYLAND

Electric Motor Service
Baltimore 410-467-8080

MASSACHUSETTS

Ace Service Co., Inc.
Needham 781-449-4220

MICHIGAN

Bildons Appliance Service
Detroit 248-478-3320

Commercial Kitchen Service
Bay City 989-893-4561

Midwest Food Equip. Service
Grandville 616-261-2000

MISSOURI

General Parts
Kansas City 816-421-5400

Commercial Kitchen Services
St. Louis 314-890-0700

Kaemmerlen Parts & Service
St. Louis 314-535-2222

NEBRASKA

Anderson Electric
Omaha 402-341-1414

NEVADA

Burney's Commercial
Las Vegas 702-736-0006

Hi. Tech Commercial Service
N. Las Vegas 702-649-4616

NEW JERSEY

Jay Hill Repair
Fairfield 973-575-9145

Service Plus
Flanders 973-691-6300

NEW YORK

Alpro Service Co.
Maspeth 718-386-2515

Duffy's - AIS
Buffalo 716-884-7425

3Wire
Plattsburgh 800-634-5005

Duffy's - AIS
Sauquoit 800-836-1014

J.B. Brady, Inc.
Syracuse 315-422-9271

NORTH CAROLINA

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Cincinnati 513-772-6600

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Brooklyn Heights 216-459-8700

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Oklahoma City 405-235-2184

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General Parts Group
Portland 503-624-0890

PENNSYLVANIA

Elmer Schultz Services
Philadelphia 215-627-5401

FAST Comm. Appl. Service
Philadelphia 215-288-4800

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Pittsburgh 412-809-0244

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Harrisburg 717-236-9039

Electric Repair Co.
Reading 610-376-5444

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Providence 401-331-1163

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Lexington 803-996-9900

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Camp Electric
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Armstrong Repair Service
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Cooking Equipment Specialist
Mesquite 972-686-6666

Commercial Kitchen Repair Co.
San Antonio 210-735-2811

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La Monica's Rest. Equip. Service
Murray 801-263-3221

VIRGINIA

Daubers
Norfolk 757-855-4097

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Springfield 703-866-3600

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Seattle 800-207-3146

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Madison 608-246-3160

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Ottawa 613-739-8458

QUÉBEC

Choquette - CKS, Inc.
Montreal 514-722-2000

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Québec City 418-681-3944

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