



FOODSERVICE EQUIPMENT PRICE LIST

EURO - July 1, 2024





People who serve,
products that solve.

How to Order

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

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

E-mail orders to:
intlsales@hatcocorp.com

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

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www.hatcocorp.com

Who We Are

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

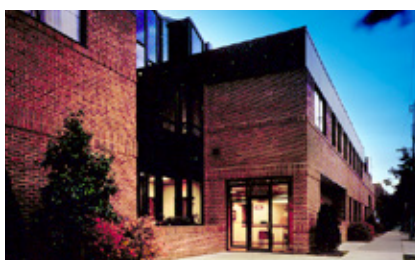
We Pride Ourselves On Being Employee Owned

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

Equipment

Built-In Heated Shelves	Fry Stations	Ice Wells	Portable Holding Cabinets
Carving Stations	Heated Display Cases	Induction	Portable Food Warmers
Cold Shelves	Heated Wells	Light Cooking Equipment	Refrigerated Wells
Decorative Lamps	Holding & Display Cabinets	Merchandising Warmers	Salamanders
Display Lights	Heated Air Curtains	Mini Display Warmer	Strip Heaters
Drawer Warmers	Hot Water Dispensers	Pizza Warmers	Toasters
Frost Tops	Hot/Cold Shelves	Plate Warmers	Waffle Makers

Locations



Milwaukee - Corporate Office
635 South 28th Street | Milwaukee, WI 53215
+1 (414) 671-6350



Sturgeon Bay - Manufacturing Facility
208 East Deck Street | Sturgeon Bay, WI 54235
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Let's Get Social



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Toasters



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 and toast to hash browns and garlic bread to crumpets and croissants, 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

Spot-ON®
Technology



ITQ-875-1C



ITQ-1000-1C



ITQ-1750-2C

HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions (W x D x H)	Voltage	Watts	Amps	Capacity/Minute [□]	Approx. Ship Weight	List Price
ITQ-875-1C	370 x 727 x 420 mm	230	2700	11.8	15	41 kg	€6124
ITQ-1000-1C*	450 x 727 x 457 mm	230	3600	15.7	17	40 kg	6254
ITQ-1750-2C*	513 x 728 x 470 mm	230	4960	21.6	30	48 kg	8309

[□] Toasting capacity may vary by product. Toasting of coated products not recommended.

* Cord without plug.

All Horizontal Conveyor Toaster Models Feature:

Opening Dimensions – ITQ-875-1C: 154 W x 56 H mm.

ITQ-1000-1C: 240 W x 51 H mm.

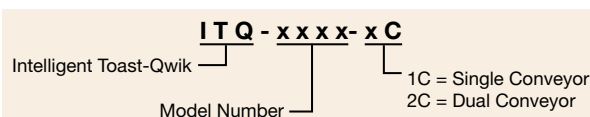
ITQ-1750-2C: Two openings at 150 W x 56 H mm.

Cord Location: Back of unit, lower left center.

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	€174
ITQ2C-PAD	144 mm wide Food Paddle for ITQ-875-1C and ITQ-1750-2C models	136
ITQ2CFEED175	Feed Ramp for ITQ-1750-2C model only	79

ITQ2C-PAD
Accessory



Pop-Up Toaster

Perfect for self-serve areas and light volume applications, the Hatco Pop-Up Toasters provide even golden toasting of a variety of bread products. The durable stainless steel housing contains four self-centering slots with individual toasting controls and removable crumb tray.

- Evenly toasts a variety of bread products including bagels, waffles and English muffins
- Four self-centering 32 mm wide slots
- A selector switch for single- (or double-) sided toasting
- Durable stainless steel construction
- Individual toasting controls
- Removable crumb tray for easy cleaning
- 1829 mm cord with plug

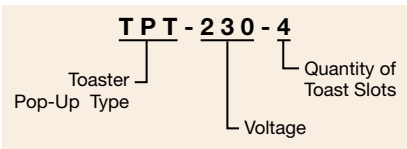


TPT-230-4

POP-UP TOASTER

Model	Dimensions W x D x H	Slot Opening	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
TPT-230-4	346 x 313 x 204 mm	32 W x 140 D mm	230	2388	10.4	8 kg	€465

All Pop-Up Toaster Models Feature:
Cord Location: 1829 mm cord – back of unit, lower center.



TOAST-MAX® Conveyor Toasters

The TOAST-MAX® Electric Conveyor Toaster is fast, reliable and versatile, toasting up to 350 bread or bun products per hour, depending on bread type. Featuring long-lasting serpentine metal sheathed heating elements and a permanently lubricated conveyor motor.

- Durable stainless steel construction
- Patented ColorGuard Sensing System ensures toast color uniformity
- Power Save mode with indicator light saves energy during off-peak periods
- Allows for toasting bread products up to 76 mm thick
- Utilizing conveyor speed, not temperature, to determine toasting color, allows for instant adjustment of toasting time
- Units are shipped with 25 mm adjustable legs, feed ramp, removable crumb tray and a catch tray



TM3-10H in Designer Black, Designer Warm Red and Standard Stainless Steel

TOAST-MAX CONVEYOR TOASTERS

Model	Dimensions W x D x H	Opening Dimensions W x H	Voltage Single Phase	Watts	Amps 50/60Hz	Capacity/ Hour [□]	Approx. Ship Weight	List Price
TM3-5H	290 x 535 x 412 mm	186 x 76 mm	220-230-240	1320-1445-1575	6.0-6.3-6.6	190-230	16 kg	€ 998
TM3-10H	368 x 535 x 411 mm	264 x 76 mm	220-230-240	1920-2100-2285	8.7-9.1-9.5	290-350	19 kg	1254

□ Toasting capacity may vary by product. Toasting of coated products not recommended.

All TOAST-MAX Conveyor Toaster Models Feature:

Shipped With: 25 mm adjustable legs, feed ramp, removable crumb tray and a catch tray.

Cord Location: Back of unit, lower right corner.

OPTIONS (available at time of purchase only)

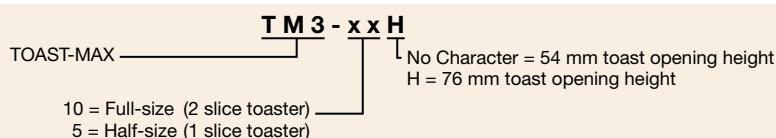
Designer Colors – Non-standard colors are non-returnable – Stainless Steel Standard –

RED	Warm Red	No Charge
BLACK	Black	No Charge

ACCESSORIES (available for purchase at any time)

TM3-10-BUNFEED	Extended Feed Ramp for Buns (TM3-10H model only)	€16
TM3-10-SECURITY	Control Cover and Bracket (TM3-10H model only)	44

COLORS AND FINISHES – INSIDE BACK COVER





July 1, 2024

TOAST-MAX® Conveyor Toasters

Flexibility and performance are yours with Hatco's economical line of TOAST-MAX® Conveyor Toasters. Using conveyor speed, not temperature, to determine toasting color allows for instant adjustment of toasting time.

- Long-lasting serpentine metal sheathed heating elements
- 102 mm adjustable legs
- Permanently lubricated 50/60 Hz motor
- V-shaped reflectors help capture and redirect heat
- 88 mm clearance to accommodate all types of bread products
- Discharge and crumb trays are removable for easy cleaning
- 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



TM-5H



TM-10H

TOAST-MAX CONVEYOR TOASTERS

Model	Dimensions W x D x H [↔]	Opening Dimensions W x H	kW	Voltage Single Phase	Amps 50/60Hz	Capacity Per Minute [□]	Approx. Ship Weight	List Price
TM-5H	290 x 419 x 387 mm	186 x 88 mm	1.3-1.6	230	6.4	3 slices	16 kg	€ 937
TM-10H	368 x 419 x 387 mm	264 x 88 mm	1.9-2.3	230	9.2	6 slices	19 kg	1162

[↔] Add 196 mm to depth if using tray extension in rear. Height includes legs.

[□] Toasting capacity may vary by product. Toasting of coated products not recommended.

All TOAST-MAX Conveyor Toaster Models Feature:

Bread Types: Bread or buns.

Cord Location: 1829 mm on left side of back of unit near bottom.

TM - x x H
 TOAST-MAX ————
 5 = One Slice Wide
 10 = Two Slice Wide
 High Opening

Toast-Qwik® Conveyor Toasters

Hatco's next generation of Toast-Qwik® Toasters have been designed to provide a great look, easy to use touchscreen controller and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

- Patented ColorGuard Sensing System which continually monitors and adjusts the chamber to ensure consistent toast results - even in your busiest periods
- 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
- USB port for software updates
- Power Save mode activates manually by pressing the Power Save Button (green leaf symbol), which reduces power by 50%
- Crumb tray is removeable for easy cleaning
- 51 mm high opening standard - 76 mm high opening on the TQ3--500H, -900H and -2000H models for thicker bread products



TQ3-500
shown in optional
Designer Warm Red



TQ3-900H
shown in standard
Designer Black



TQ3-2000
shown in optional
Stainless Steel

HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions (W x D x H) <i>Height includes legs</i>	Opening Dimensions W x H	Voltage	Watts	Amps 50/60Hz	Capacity/ Minute [□]	Approx. Ship Weight	List Price
Toasts Two Slices Wide								
TQ3-500	374 x 524 x 435 mm	258 x 51 mm	220-230	2031-2220	9.2-9.7	7-8 slices	25 kg	€2910
TQ3-500H	374 x 524 x 435 mm	258 x 76 mm	220-230	2031-2223	9.2-9.7	7-8 slices	25 kg	2910
TQ3-900	374 x 524 x 435 mm	258 x 51 mm	220-230	2763-3020	12.6-13.1	15 slices	25 kg	3100
TQ3-900H	374 x 524 x 435 mm	258 x 76 mm	220-230	2763-3020	12.6-13.1	15 slices	25 kg	3100
Toasts Three Slices Wide								
TQ3-2000*	475 x 536 x 436 mm	359 x 51 mm	220-230	3678-4020	16.7-17.5	33 slices	30 kg	€3828
TQ3-2000H*	475 x 536 x 436 mm	359 x 76 mm	220-230	3678-4020	16.7-17.5	33 slices	30 kg	3828

□ Toasting capacity may vary by product. Toasting of coated products not recommended.

* Cord without plug.

All Horizontal Conveyor Toaster Models Feature:

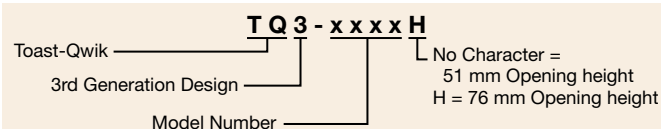
Cord Location: 1829 mm cord – lower right corner on back of unit.

OPTIONS (available at time of purchase only)

Designer Color Side Panels – Non-standard colors are non-returnable – Designer Black Standard –

SS	Stainless Steel	€207
WRED	Designer Warm Red	No Charge
SSINSERT	Stainless Steel toast tray insert (for TQ3-500 and -900 series only)	€43
TQ3-RAMP	Extended feed ramp in lieu of existing ramp - adds 76 mm	31
TQ3-RAMP-XL	XL extended feed ramp in lieu of existing ramp - adds 229 mm (on TQ3-500 and -900 models only)	45

COLORS AND FINISHES – INSIDE BACK COVER





Toast-Qwik® Conveyor Toasters

Flexibility and performance are yours with Hatco's high capacity line of Toast-Qwik® Toasters. Using conveyor speed, not temperature, to determine toasting color allows for instant adjustment of toasting time. Toast-Qwik features the patented ColorGuard Sensing System for consistently toasted product.

- Instant and precise adjustment of toast color with electronic infinite controls that regulate top and bottom heat
- Optional Power Save Mode conserves energy
- Capacity of 400-1800 slices per hour, depending on bread type
- 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-400



TQ-1800

TOAST-QWIK CONVEYOR TOASTERS

Model	Dimensions W x D x H*	Opening Dimensions W x H	Voltage Single Phase	Watts	Amps 50/60Hz	Capacity/ Minute [□]	Approx. Ship Weight	List Price
TQ-400	368 x 451 x 378 mm	263 x 51 mm	220-230	1860-2030	8.5-8.8	6 slices	21 kg	€2591
TQ-400BA[†]	368 x 451 x 378 mm	263 x 51 mm	220-230	1765-1930	8.0-8.4	6 slices	21 kg	2591
TQ-400H	368 x 451 x 403 mm	263 x 76 mm	220-230	2131-2330	9.7-10.0	6 slices	21 kg	2591
TQ-800	368 x 578 x 422 mm	265 x 51 mm	220-230	3019-3300	13.7-14.4	14 slices	28 kg	2942
TQ-800BA[†]	368 x 578 x 422 mm	265 x 51 mm	220-230	2791-3050	12.7-13.3	14 slices	28 kg	2942
TQ-800H	368 x 578 x 422 mm	265 x 76 mm	220-230	3019-3300	13.7-14.4	14 slices	28 kg	3122
TQ-800HBA[†]	368 x 578 x 422 mm	265 x 76 mm	220-230	2791-3050	12.7-13.3	14 slices	28 kg	3122

Toasts Three Slices Wide

TQ-1800*	470 x 577 x 421 mm	367 x 51 mm	220-230	3731-4078	17.0-17.7	30 slices	33 kg	€3471
TQ-1800BA[†]*	470 x 577 x 421 mm	367 x 51 mm	220-230	3849-4206	17.5-18.3	30 slices	33 kg	3471
TQ-1800H*	470 x 577 x 421 mm	367 x 76 mm	220-230	3907-4271	17.8-18.6	30 slices	33 kg	3471
TQ-1800HBA[†]*	470 x 577 x 421 mm	367 x 76 mm	220-230	3849-4206	17.5-18.3	30 slices	33 kg	3471

* TQ-400, TQ-400BA and TQ-400H 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 TQ-1800HBA, add 165 mm to depth if using tray extension in rear. Height includes legs.

□ Toasting capacity may vary by product. Toasting of coated products not recommended.

† BA models toast one side only and are for bagels and buns, cut side up.

* Cord without plug.

All Toast-Qwik Conveyor Toaster Models Feature:

Cord Location: 1829 mm - back of unit, lower right side.

* Toasting capacity may vary by product. Toasting of coated products not recommended.

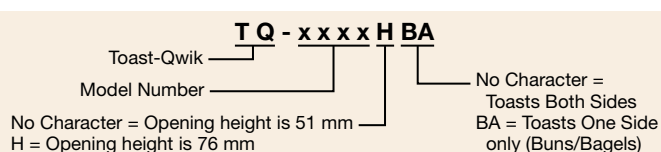
OPTIONS (available at time of purchase only)

TQ-PWR-A	Automatic Power Save Mode (Switches to Power Save Mode after 30 minutes of inactivity)	No Charge
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ACCESSORIES (available for purchase at any time)

TQRAMP	Extended Feed Guide adds 76 mm (excluding TQ-1800 models)	€116
TQ2-SECURITY	Control Cover and Bracket (excluding TQ-1800 models)	105

**TQ-800BA with
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 TK 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
- Multiple metal sheathed toasting elements
- Toast storage area keeps bread warm and dry
- Capacity of 720-1320 slices per hour
- Three basket access for fast loading
- Top venting keeps heat away from the operator

TK-72



TK-135B



TOAST KING CONVEYOR TOASTERS

Model	Dimensions** W x D x H	Basket Size w x h	kW	Voltage Single Phase	Amps 50Hz	Capacity Per Minute†	Approx. Ship Weight	List Price
Bread or Buns								
TK-72	464 x 445 x 844 mm	254 x 117 mm	4.0	220 or 240	18.4 or 16.8	12 slices	33 kg	€4235
TK-100	578 x 445 x 844 mm	368 x 117 mm	5.0	220 or 240	22.9 or 21.0	16 slices	40 kg	4536
Buns								
TK-135B	578 x 445 x 844 mm	368 x 117 mm	4.3	220 or 240	19.7 or 18.1	22 slices	40 kg	€4536

↔ 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 Toast King Conveyor Toaster Models Feature:

Maximum Product Thickness: 32 mm.

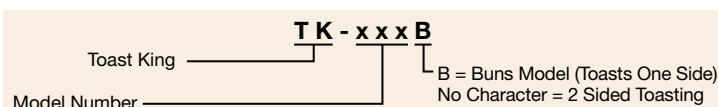
Cord Location: 1219 mm Cord – Back of unit, lower left side.

OPTIONS (available at time of purchase only)

TK-SECURITY	Control Cover, Bracket, Mounting Hardware and Fuse Cover	€197
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ACCESSORIES (available for purchase at any time)

4"LEGS	102 mm Adjustable Legs (4)	€51
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Wells



HW-13 Countertop Heated Well

Providing versatility and reliability, Hatco Countertop Heated Wells keep food hot and fresh with an adjustable thermostat. The compact HW-13 model has a smaller countertop footprint and is capable of efficiently holding a 1/3-size pan or two 1/6-sized pans.

- Control panel features a lighted On/Off rocker switch and adjustable temperature dial
- Dry indicator light protects the unit from running dry for long periods of time
- Non-exposed heating elements provide ease of cleaning
- Anti-drip design of the well edge prevents water, sauce and condensation from flowing to the outside of the unit



HW-13

Wells

HOLD ONLY COUNTERTOP - 1/3 - SIZE WELL

Model	Dimensions W x D x H	Voltage	Watts	Amps	Ship Weight	List Price
HW-13	224 x 399 x 260 mm	220-230V	315/345	1.5	5 kg	€390

All Countertop Heated Well Models Feature:

Voltage: Single Phase.

Cord Location: Bottom left corner on back of unit.

Models Shipped with: 1/3-size 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)*

ST PAN 1/3	Third-Size Stainless Steel Pan - 324 mm W x 175 mm D x 64 mm H	€55
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C HW - x x x

C = Cook/Rethermalizing
No Character = Hold only

Heated Well

FUL = Full-Size Pan
43 = 4/3-Size Pan
13 = 1/3-Size Pan

Drop-In Ice Wells

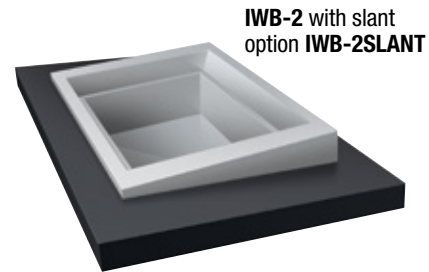
Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. These ice-cooled, insulated units can hold prechilled food products at preferred serving temperatures. Ideal for salad bars, cold buffets and chilled beverage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

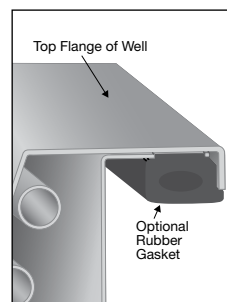
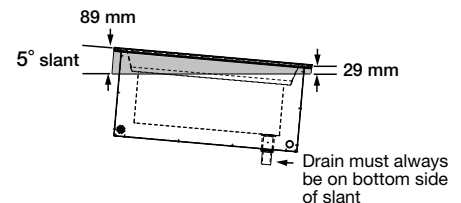
Model	Dimensions W x D x H	Approx. Ship Weight	List Price
IWB-1	483 x 686 x 305 mm	28 kg	€1706
IWB-2	813 x 686 x 305 mm	38 kg	1965
IWB-3	1143 x 686 x 305 mm	46 kg	2277
IWB-4	1473 x 686 x 305 mm	65 kg	2639
IWB-5	1803 x 686 x 305 mm	50 kg	3055
IWB-6	2134 x 686 x 305 mm	82 kg	3523

CE Mark not available.

OPTIONS (available at time of purchase only)

Slant Options –		
IWB-1SLANT	Slant Option for IWB-1	€179
IWB-2SLANT	Slant Option for IWB-2	198
IWB-3SLANT	Slant Option for IWB-3	215
IWB-4SLANT	Slant Option for IWB-4	232
IWB-5SLANT	Slant Option for IWB-5	251
IWB-6SLANT	Slant Option for IWB-6	268

Gasket Options –		
BEZELGASKET-1	Factory installed for IWB-1	€68
BEZELGASKET-2	Factory installed for IWB-2	68
BEZELGASKET-3	Factory installed for IWB-3	87
BEZELGASKET-4	Factory installed for IWB-4	87
BEZELGASKET-5	Factory installed for IWB-5	94
BEZELGASKET-6	Factory installed for IWB-6	94



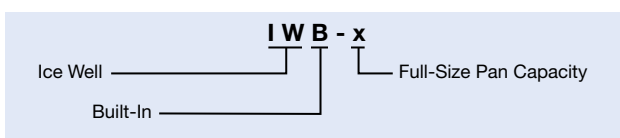
BEZELGASKET-1
Factory installed option
(eliminates the need for silicone
or other sealants)



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

ACCESSORY PANS, SUPPORT BARS AND LIDS – PAGE 14

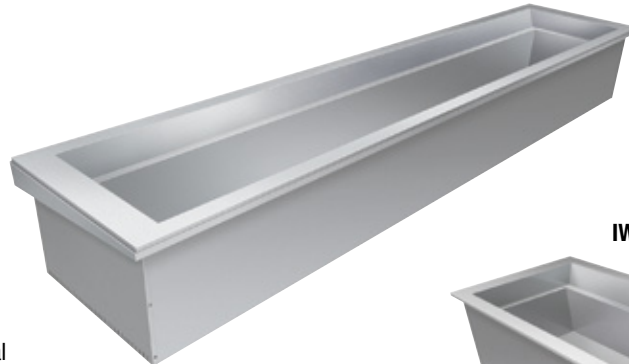


Drop-In Slim Ice Wells

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, regardless of the sneeze guards.

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
IWB-S4SLANT

IWB-S2

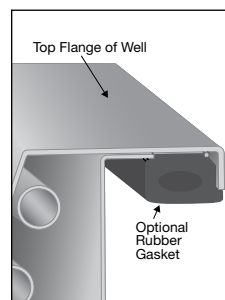
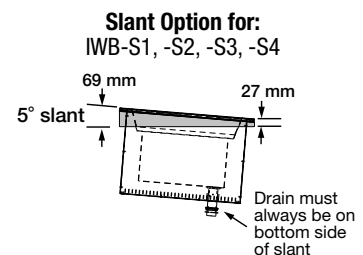
DROP-IN INSULATED SLIM ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight	List Price
IWB-S1	687 x 481 x 306 mm	26 kg	€1771
IWB-S2	1222 x 481 x 306 mm	48 kg	2031
IWB-S3	1757 x 481 x 306 mm	66 kg	2342
IWB-S4	2292 x 481 x 306 mm	92 kg	2704

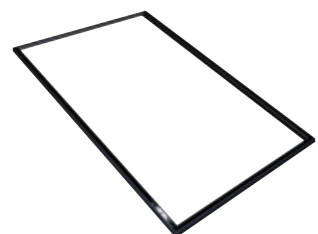
CE Mark not available.

OPTIONS (available at time of purchase only)

Slant Options –		
IWB-S1SLANT	Slant Option for IWB-S1	€179
IWB-S2SLANT	Slant Option for IWB-S2	198
IWB-S3SLANT	Slant Option for IWB-S3	215
IWB-S4SLANT	Slant Option for IWB-S4	232
Gasket Options –		
BEZELGASKET-S1	Factory installed for IWB-S1	€68
BEZELGASKET-S2	Factory installed for IWB-S2	68
BEZELGASKET-S3	Factory installed for IWB-S3	87
BEZELGASKET-S4	Factory installed for IWB-S4	87



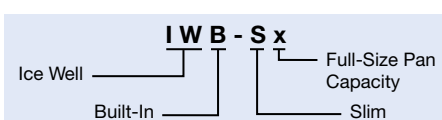
BEZELGASKET-S1
Factory installed option
(eliminates the need for
silicone or other sealants)



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

ACCESSORY PANS, SUPPORT BARS AND LIDS – PAGE 14



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



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

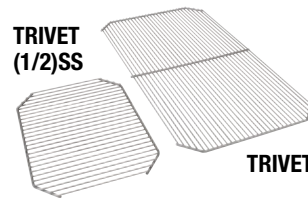


ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4

HDW 6" PAN



**TRIVET
(1/2)SS**



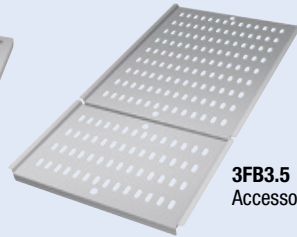
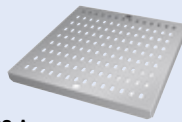
TRIVET SS

Support Bars

Choose the appropriate
kit for CWB or
IWB 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	€14
CWB20BAR	508 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	16

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)	€ 75
2FB3.5	For IWB-2 models (includes one 2-pan Insert)	140
3FB3.5	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)	206
4FB3.5	For IWB-4 models (includes two 2-pan Insert)	274
5FB3.5	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)	339
6FB3.5	For IWB-6 models (includes three 2-pan Inserts)	405

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)	€ 75
2FBS3.5	For IWB-S2 models (includes one 2-pan Insert)	140
3FBS3.5	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)	206
4FBS3.5	For IWB-S4 models (includes two 2-pan Inserts)	274

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)	€ 75
2FB8	For IWB-2 models (includes one 2-pan Insert)	140
3FB8	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)	206
4FB8	For IWB-4 models (includes two 2-pan Insert)	274
5FB8	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)	339
6FB8	For IWB-6 models (includes three 2-pan Inserts)	405

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)	€ 75
2FBS8	For IWB-S2 models (includes one 2-pan Insert)	140
3FBS8	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)	206
4FBS8	For IWB-S4 models (includes two 2-pan Inserts)	274

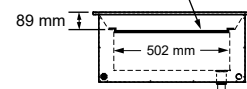
False Bottom Accessories

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

For Drop-In Ice Wells

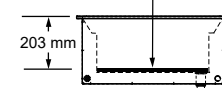
1, 2, 3, 4, 5 or 6FB3.5

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



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

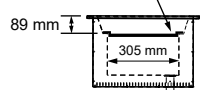
False Bottom placed on bottom
of unit - 203 mm H for ice



For Drop-In Slim Ice Wells

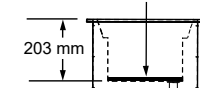
1, 2, 3 or 4FBS3.5

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



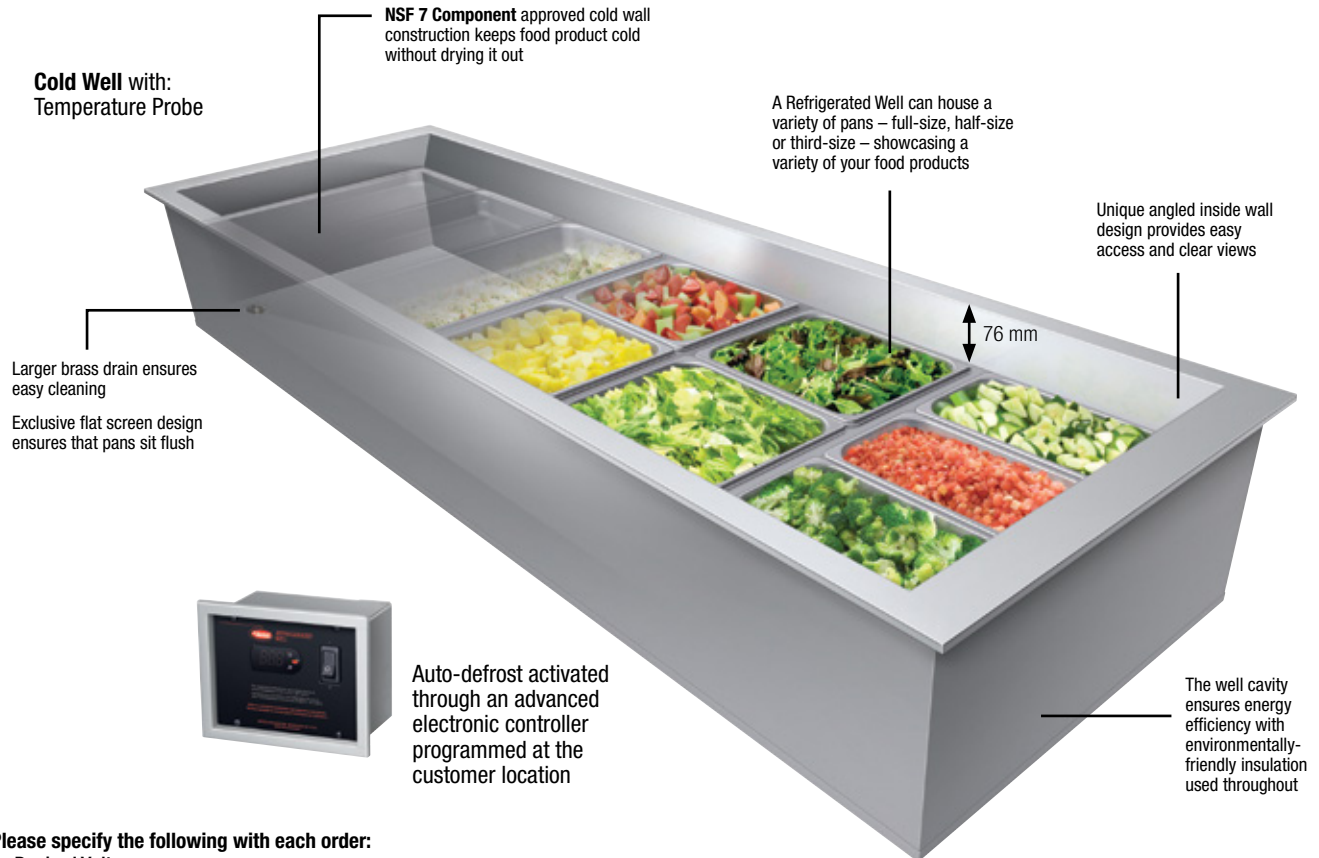
1, 2, 3 or 4FBS8

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



Remote Refrigerated Drop-In Wells Ordering Instructions

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



Please specify the following with each order:

1. Desired Voltage:

220, 230, 240V

2. Number of Drop-In Wells Required:

A. Standard configuration

1-, 2-, 3-, 4-, 5-, 6-pan as rectangular,
full-size (305 mm x 508 mm)

B. Slim configuration

S1-, S2-, S3-, S4-pan as rectangular,
full-size (508 mm x 305 mm)

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

Option

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

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

Accessories

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

4. Trivets:

A. Half-size

259 W x 194 D mm

B. Full-size

259 W x 457 D mm

ACCESSORIES – PAGE 18

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



REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

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



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
- Models 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

CWBX-6 with accessory food pans and pan support bars (shipped without condensing unit)

Control panel (shipped loose)



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

Model	Dimensions W x D x H	List Price
CWBX-1	483 x 686 x 433 mm	€4810
CWBX-2	813 x 686 x 433 mm	5239
CWBX-3	1143 x 686 x 433 mm	5751
CWBX-4	1473 x 686 x 433 mm	6294
CWBX-5	1803 x 686 x 433 mm	6974
CWBX-6	2134 x 686 x 433 mm	7510

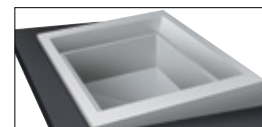
CE Mark not available.

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

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

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

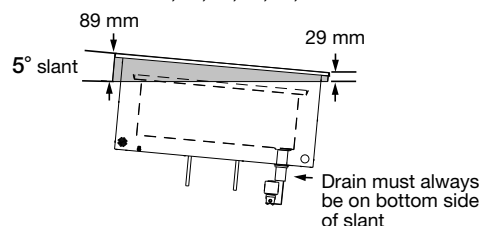
Consult Factory for: HP, watts, shipping and refrigerant specifications.



CWBX-2 with slant option
CWBR-2SLANT

Slant Option for:

CWBX-1, -2, -3, -4, -5, -6



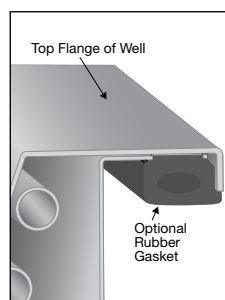
OPTIONS (available at time of purchase only)

Slant Options –

CWBR-1SLANT	Slant Option for CWBX-1	€179
CWBR-2SLANT	Slant Option for CWBX-2	198
CWBR-3SLANT	Slant Option for CWBX-3	215
CWBR-4SLANT	Slant Option for CWBX-4	232
CWBR-5SLANT	Slant Option for CWBX-5	251
CWBR-6SLANT	Slant Option for CWBX-6	268

Gasket Options –

BEZELGASKET-1	Factory installed for CWBX-1	€68
BEZELGASKET-2	Factory installed for CWBX-2	68
BEZELGASKET-3	Factory installed for CWBX-3	87
BEZELGASKET-4	Factory installed for CWBX-4	87
BEZELGASKET-5	Factory installed for CWBX-5	94
BEZELGASKET-6	Factory installed for CWBX-6	94



BEZELGASKET-1

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



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 15
ACCESSORIES – PAGE 18



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, regardless of the sneeze guards and unlimited flexibility for your design needs.

- Full-size, Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Models 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 customer location
- 1" NPSM brass drain simplifies cleaning

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



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

Model	Dimensions (W x D x H)	List Price
CWBX-S1	687 x 481 x 435 mm	€4810
CWBX-S2	1222 x 481 x 435 mm	5444
CWBX-S3	1757 x 481 x 435 mm	6557
CWBX-S4	2292 x 481 x 435 mm	8257

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

Voltage: 220-240V, single phase

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

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

OPTIONS (available at time of purchase only)

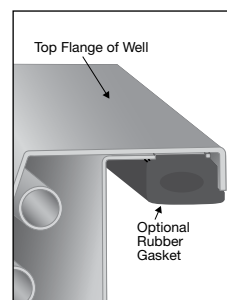
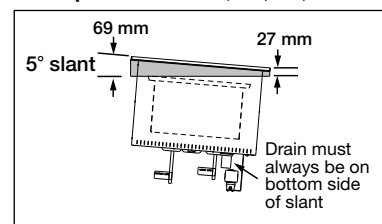
Slant Options –

CWB-S1SLANT	Slant Option for CWBX-S1	€229
CWB-S2SLANT	Slant Option for CWBX-S2	246
CWB-S3SLANT	Slant Option for CWBX-S3	263
CWB-S4SLANT	Slant Option for CWBX-S4	281

Gasket Options –

BEZELGASKET-S1	Factory installed for CWBX-S1	€68
BEZELGASKET-S2	Factory installed for CWBX-S2	68
BEZELGASKET-S3	Factory installed for CWBX-S3	87
BEZELGASKET-S4	Factory installed for CWBX-S4	87

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

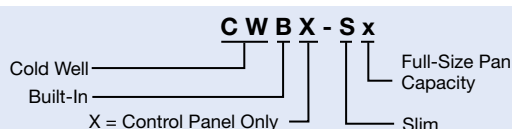


BEZELGASKET-S1

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



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 15 ACCESSORIES – PAGE 18



Refrigerated Drop-In Well Accessories

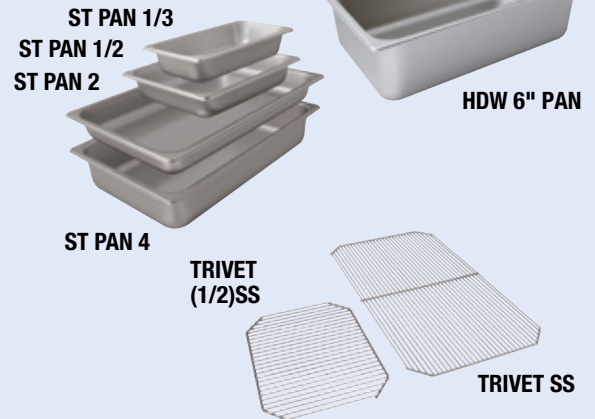
(available for purchase at any time)



CWBX-2 with optional **CWBR-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

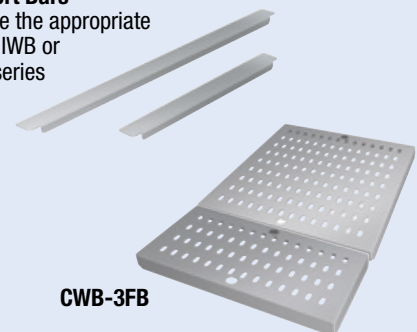
False Bottom for Remote Drop-In Refrigerated Wells (Perforated False Bottom Accessory, choose your appropriate pan size) –

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

False Bottom for Remote Refrigerated Slim Drop-In Wells (choose your appropriate pan size) –

1FBS8	For CWBX-S1 (1-Part Accessory)
2FBS8	For CWBX-S2 (1-Part Accessory)
3FBS8	For CWBX-S3 (2-Part Accessory)
4FBS8	For CWBX-S4 (2-Part Accessory)

Support Bars
Choose the appropriate kit for IWB or CWB series

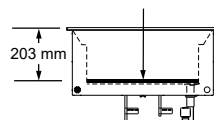


False Bottom Accessories

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

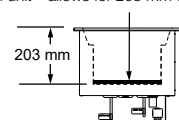
(CWB-1, -2, -3, -4,
-5 or -6FB)
for the CWBX

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



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

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



Remote Drop-In Frost Tops Ordering Instructions

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

Frost Top with:
Temperature Probe

1" NPSM brass drain simplifies
cleaning and flat drain strainer
ensures pans set 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

Environmentally-
friendly insulation
used throughout

Please specify the following with each order:

- Desired Voltage:**
220, 230, 240V
- Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans with a
Slim or Standard configuration
- Depth of Model:** Standard configuration
(735 mm D) or Slim configuration (535 mm D)
- 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)

Accessories

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

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

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

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



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 that provides customers with a Frost Top within easy reach, regardless of the sneeze guards.

- Accommodates full-size sheet pans
- Additionally the FTBX-2 and -3 models include a standard 1" NPSM (National Pipe Thread) brass drain
- 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
- 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



Control panel
(shipped loose)

FTBX-S2 with
accessory sheet pans
(shipped without
condensing unit)

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	List Price
FTBX-1	735 x 535 x 218 mm	€4509
FTBX-2	991 x 735 x 218 mm	5211
FTBX-3	1448 x 735 x 218 mm	6006

CE Mark not available.

All Remote Drop-In Frost Top Models with Control Panel Feature:

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

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

REMOTE SLIM DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	List Price
FTBX-S2	1395 x 535 x 218 mm	€5284
FTBX-S3	2053 x 535 x 218 mm	6130

CE Mark not available.

All Remote Slim Drop-In Frost Top Models with Control Panel Feature:

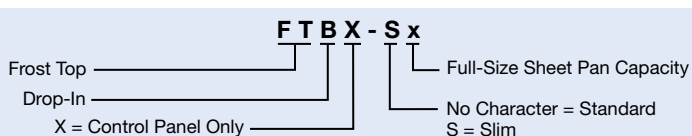
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to bottom of unit.

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	€32
18" SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm	43

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 19



Modular/Ganged Heated Wells (Full and 4/3-Size) Ordering Instructions

Cutaway of HWBI-5MA
with accessory food pans
and optional split control boxes

Full-size Heated Well compartments can
house a variety of pans – full-size, half-size
or third-size, so that a variety of food
products can be showcased (HWBI43 single
unit holds 4 third-size pans)

All Hatco Heated Wells can be
operated with or without drains

Larger drain ensures easy cleaning
Exclusive flat screen design ensures
that pans set flush

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

Stronger, brazed joints
eliminate weak spots
and corrosion

Side or bottom 1" NPT
Manifold Drains or ¾"
NPT Individual Drains are
available on Modular/Ganged
configurations, with or without
convenient auto-fill option

Thermostatic controls sense
compartment temperature and
regulate heat output to maintain
consistent temperatures

Easy-to-service design for quick
replacement of elements, in the
off-chance they fail

Exclusive long-life heating element
generates even, consistent heat to
hold the entire pan of food at optimum
serving temperatures for longer
periods of time

Wells

Compact controls feature
independent temperature
controls for each Well,
and a separate On/Off
switch to retain settings

Insulated Well cavities
ensure energy efficiency

Controls feature standard
1829 mm leads and capillary
to ensure easy and convenient
control installation

Please specify the following with each order:

- Desired Voltage:** 220 or 240V
- 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)
- 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 -2, -3, -4, -5, -6 models only)
C. Manifold 1" NPT Drain with bottom drain, field
selectable left or right well
(available on -2, -3, -4, -5, -6 models only)
- Auto-fill** (with or without) All autofill units require a
1/4" NPT water connection
- Bezel** allows a 686 mm depth for Modular units to
match Hatco CWBX models in a countertop display
(not available for HWBI43 Series)
- Control:**
A. Single Control Box (standard on all units)
B. Split Control Boxes (optional on 4-, 5-, 6-pan
units and must be specified at order, not available
on 1-, 2-, 3-Pan units)

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:**
A. Standard or Slim configuration
305 or 508 mm
B. 4/3-size configuration 305 mm
- 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 pans
- Stainless Steel Pans:**
A. Third-size at 64 mm high
(324 W x 175 D x 64 H mm)
B. Half-size at 64 mm high
(324 W x 264 D x 64 H mm)
C. Full-size at 64 mm high
(324 W x 527 D x 64 H mm)
D. Full-size at 102 mm high
(324 W x 527 D x 102 H mm)
E. Full-size at 152 mm high
(324 W x 527 D x 152 H mm)

4. Valves:

- 1" or ¾" NPT Ball Valve
- 1" or ¾" NPT Gate Valve

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

- A. 1-Pan Heated Well Cover
- B. 2-Pan Heated Well Cover

ACCESSORIES – PAGES 26, 34-35

NOTE: Install Remote Box outside
Heat Zone or damage will occur.

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

DROP-IN MODULAR/GANGED 4/3-SIZE HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
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	1077 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

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 and
accessory food pans

DROP-IN MODULAR/GANGED SIZE RECTANGULAR MODELS – INSULATED – TOP MOUNT

Model	Voltage	Dimensions W x D x H	Watts	Approx. Ship Weight	List Price
HWBI-1	220 or 240	394 x 600 x 243 mm	1215	15 kg	€ 866
HWBI-1D	220 or 240	394 x 600 x 243 mm	1215	17 kg	911
HWBI-1DA	220 or 240	394 x 600 x 243 mm	1215	17 kg	1854
HWBI-2	220 or 240	749 x 600 x 243 mm	2415	33 kg	2658
HWBI-2D	220 or 240	749 x 600 x 243 mm	2415	35 kg	2797
HWBI-2DA*	220 or 240	749 x 600 x 243 mm	2415	40 kg	3341
HWBI-2M	220 or 240	749 x 600 x 243 mm	2415	34 kg	2849
HWBI-2MA	220 or 240	749 x 600 x 243 mm	2415	39 kg	3575
HWBI-3	220 or 240	1105 x 600 x 243 mm	3615	47 kg	3305
HWBI-3D	220 or 240	1105 x 600 x 243 mm	3615	52 kg	3552
HWBI-3DA*	220 or 240	1105 x 600 x 243 mm	3615	52 kg	4098
HWBI-3M	220 or 240	1105 x 600 x 243 mm	3615	49 kg	3776
HWBI-3MA	220 or 240	1105 x 600 x 243 mm	3615	51 kg	4502
HWBI-4	220 or 240	1461 x 600 x 243 mm	4815	60 kg	4285
HWBI-4D	220 or 240	1461 x 600 x 243 mm	4815	62 kg	4734
HWBI-4DA*	220 or 240	1461 x 600 x 243 mm	4815	60 kg	5275
HWBI-4M	220 or 240	1461 x 600 x 243 mm	4815	63 kg	5110
HWBI-4MA	220 or 240	1461 x 600 x 243 mm	4815	63 kg	5833
HWBI-5	220 or 240	1816 x 600 x 243 mm	6015	76 kg	5142
HWBI-5D	220 or 240	1816 x 600 x 243 mm	6015	76 kg	5906
HWBI-5DA*	220 or 240	1816 x 600 x 243 mm	6015	76 kg	6451
HWBI-5M	220 or 240	1816 x 600 x 243 mm	6015	76 kg	6390
HWBI-5MA	220 or 240	1816 x 600 x 243 mm	6015	84 kg	7116
HWBI-6	220 or 240	2172 x 600 x 243 mm	7215	86 kg	7080
HWBI-6D	220 or 240	2172 x 600 x 243 mm	7215	86 kg	7240
HWBI-6DA*	220 or 240	2172 x 600 x 243 mm	7215	88 kg	7728
HWBI-6M	220 or 240	2172 x 600 x 243 mm	7215	86 kg	7908
HWBI-6MA	220 or 240	2172 x 600 x 243 mm	7215	89 kg	8557

④ 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 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 switch.

OPTIONS (available at time of purchase only)

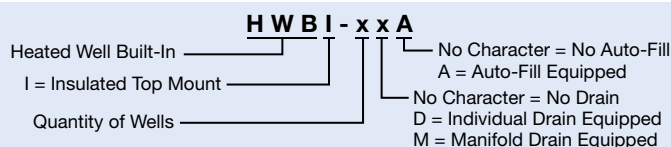
HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI-1)	No Charge
HWB-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI-1)	No Charge
OS-BEZEL	686 mm depth Bezel for Modular unit to match Hatco CWBX in a countertop display	No Charge
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control only	No Charge

Gasket Options –

BEZELGASKET-1	Factory installed for HWBI-1	€68
BEZELGASKET-2	Factory installed for HWBI-2	68
BEZELGASKET-3	Factory installed for HWBI-3	87
BEZELGASKET-4	Factory installed for HWBI-4	87
BEZELGASKET-5	Factory installed for HWBI-5	94
BEZELGASKET-6	Factory installed for HWBI-6	94

COUNTERTOP CUTOUT DIMENSIONS – PAGE 21

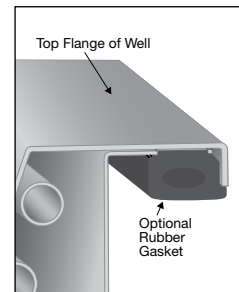
ACCESSORIES – PAGES 26, 34-35



Modular/Ganged Heated Wells Controls*

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

* 4-, 5-, 6-Pan Units: Single control boxes are standard. If optional split control boxes are desired, it must be specified at order.



BEZELGASKET-1

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

NOTE: Install Remote Box outside Heat Zone or damage will occur.

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. They are also grouped together in a ganged

fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table. 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 MODELS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HWBI43-1	394 x 772 x 244 mm	220 or 240	1215	19 kg	€1640
HWBI43-1D	394 x 772 x 244 mm	220 or 240	1215	19 kg	1690
HWBI43-1DA	394 x 772 x 244 mm	220 or 240	1215	21 kg	2296
HWBI43-2	749 x 772 x 244 mm	220 or 240	2415	40 kg	2741
HWBI43-2D	749 x 772 x 244 mm	220 or 240	2415	44 kg	2843
HWBI43-2DA*	749 x 772 x 244 mm	220 or 240	2415	43 kg	3474
HWBI43-2M	749 x 772 x 244 mm	220 or 240	2415	37 kg	3116
HWBI43-2MA	749 x 772 x 244 mm	220 or 240	2415	45 kg	3748
HWBI43-3	1105 x 772 x 244 mm	220 or 240	3615	52 kg	3740
HWBI43-3D	1105 x 772 x 244 mm	220 or 240	3615	51 kg	3889
HWBI43-3DA*	1105 x 772 x 244 mm	220 or 240	3615	56 kg	4502
HWBI43-3M	1105 x 772 x 244 mm	220 or 240	3615	61 kg	4205
HWBI43-3MA	1105 x 772 x 244 mm	220 or 240	3615	61 kg	4502
HWBI43-4	1461 x 772 x 244 mm	220 or 240	4815	75 kg	4925
HWBI43-4D	1461 x 772 x 244 mm	220 or 240	4815	69 kg	5120
HWBI43-4DA*	1461 x 772 x 244 mm	220 or 240	4815	68 kg	5735
HWBI43-4M	1461 x 772 x 244 mm	220 or 240	4815	70 kg	5478
HWBI43-4MA	1461 x 772 x 244 mm	220 or 240	4815	82 kg	6090
HWBI43-5	1816 x 772 x 244 mm	220 or 240	6015	85 kg	6090
HWBI43-5D	1816 x 772 x 244 mm	220 or 240	6015	84 kg	6254
HWBI43-5DA*	1816 x 772 x 244 mm	220 or 240	6015	85 kg	6886
HWBI43-5M	1816 x 772 x 244 mm	220 or 240	6015	84 kg	6661
HWBI43-5MA	1816 x 772 x 244 mm	220 or 240	6015	92 kg	7292
HWBI43-6	2172 x 772 x 244 mm	220 or 240	7215	97 kg	7182
HWBI43-6D	2172 x 772 x 244 mm	220 or 240	7215	97 kg	7502
HWBI43-6DA*	2172 x 772 x 244 mm	220 or 240	7215	98 kg	8164
HWBI43-6M	2172 x 772 x 244 mm	220 or 240	7215	97 kg	8033
HWBI43-6MA	2172 x 772 x 244 mm	220 or 240	7215	113 kg	8688

* 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 switch.

OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI43-1)	No Charge
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI43-1)	No Charge
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control only	No Charge

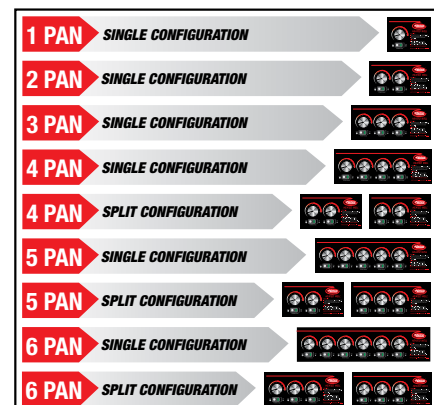
Gasket Options –

BEZELGASKET-1	Factory installed for HWBI43-1	€68
BEZELGASKET-2	Factory installed for HWBI43-2	68
BEZELGASKET-3	Factory installed for HWBI43-3	87
BEZELGASKET-4	Factory installed for HWBI43-4	87
BEZELGASKET-5	Factory installed for HWBI43-5	94
BEZELGASKET-6	Factory installed for HWBI43-6	94



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.

NOTE: Install Remote Box outside Heat Zone or damage will occur.

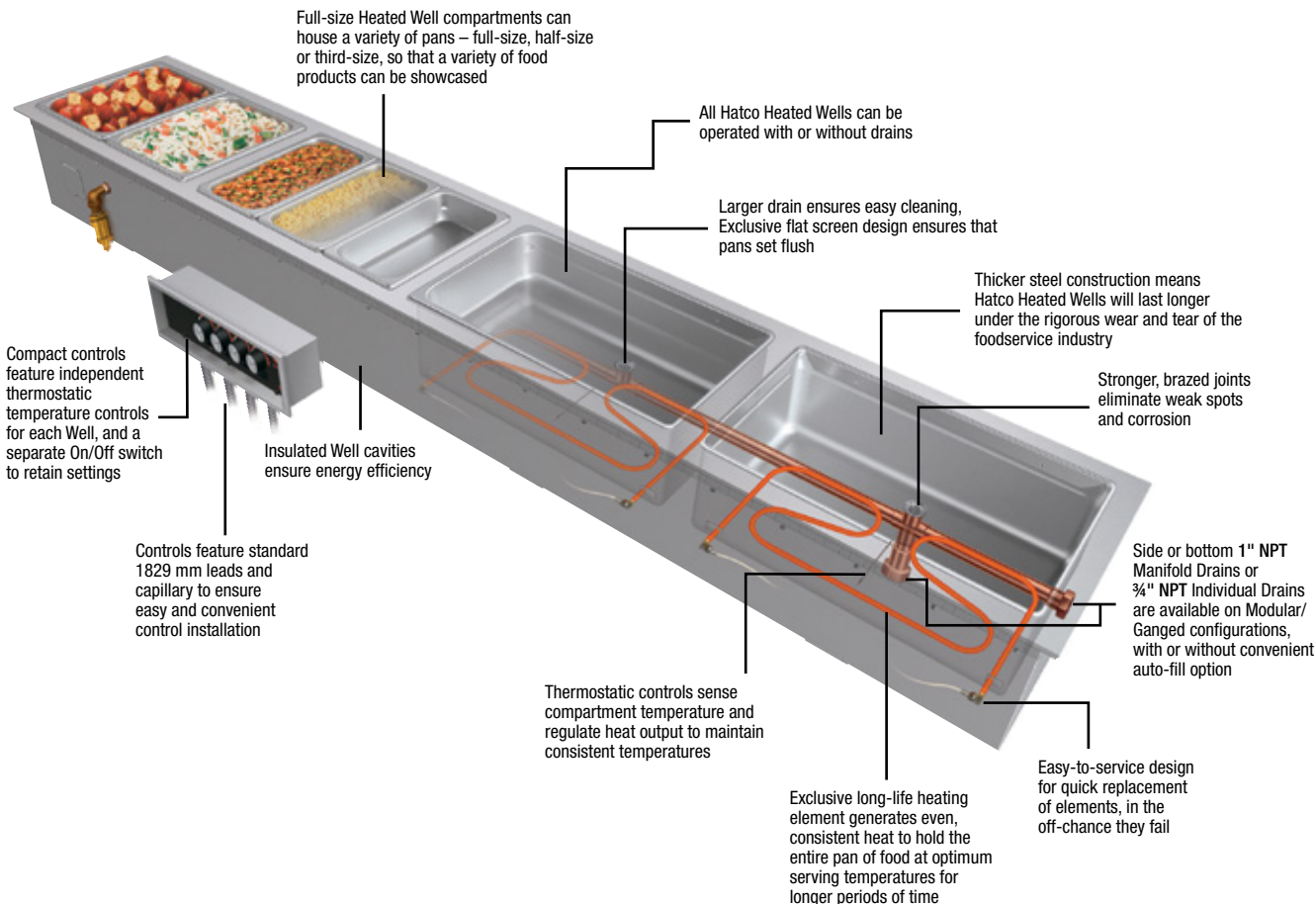
COUNTERTOP CUTOUT DIMENSIONS – PAGE 21
 ACCESSORIES – PAGES 26, 34-35

HWBI43-xxA	
Heated Well Built-In	No Character = No Auto-Fill
I = Insulated Top Mount	A = Auto-Fill Equipped
No Character = Standard Well, Full-Size Pan	No Character = No Drain
43 = Extended Well, 4 Third-Size Pans	D = Individual Drain Equipped
Quantity of Wells	M = Manifold Drain Equipped

Modular/Ganged Slim Heated Wells Ordering Instructions

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

Wells



Please specify the following with each order:

- Desired Voltage:** 220 or 240V
- Number of Slim Modular/Ganged Heated Wells Required:** 2-, 3-, 4-Pan
NOTE: Slim Modular/Ganged units are only offered as rectangular, full-size (305 x 508 mm), but placed lengthwise
- Drain** (with or without – choose drain below):
A. Standard Individual Well 3/4" 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
- Auto-fill** (with or without) All autofill units require a 1/4" NPT water connection
- Bezel** allows a 481 mm depth for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
- Control:**
A. Single Control Box (standard on all units)
B. Split Control Boxes (optional on 4-pan units and specified at order)

Accessories for Slim Modular/Ganged Heated Wells

- Pan Support Bars:** 305 mm or 508 mm
- Adapters** to convert Slim Modular/Ganged units to hold 4- or 7-liter round pans
- Stainless Steel Pans:**
A. Third-size at 64 mm high (324 W x 175 D x 64 H mm)
B. Half-size at 64 mm high (324 W x 264 D x 64 H mm)
C. Full-size at 64 mm high (324 W x 527 D x 64 H mm)
D. Full-size at 102 mm high (324 W x 527 D x 102 H mm)
E. Full-size at 152 mm high (324 W x 527 D x 152 H mm)
- Valves:**
1" or 3/4" NPT Ball Valve
1" or 3/4" NPT Gate Valve

- 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

ACCESSORIES – PAGES 26, 34-35

NOTE: Install Remote Box outside Heat Zone or damage will occur.

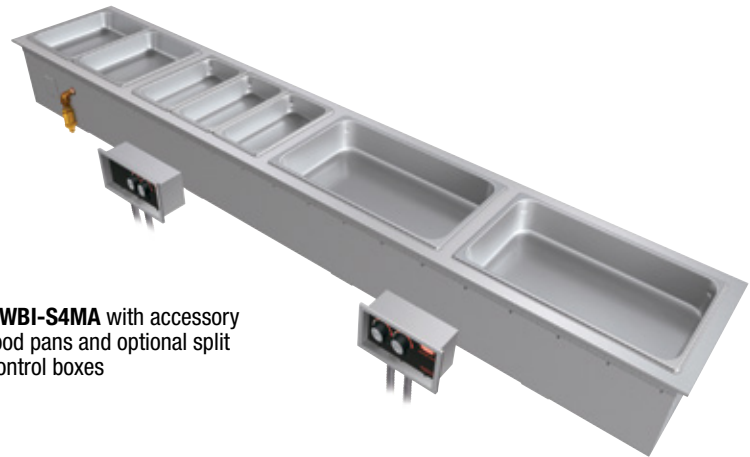
DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUTOUTS

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, regardless of the sneeze guards. 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 MODELS – INSULATED – TOP MOUNT

Model	Voltage Single Phase	Dimensions W x D x H	Watts	Approx. Ship Weight	List Price
HWBI-S2	220 or 240	1156 x 397 x 238 mm	2415	38 kg	€2948
HWBI-S2D	220 or 240	1156 x 397 x 238 mm	2415	37 kg	3077
HWBI-S2DA [®]	220 or 240	1156 x 397 x 238 mm	2415	38 kg	3556
HWBI-S2M	220 or 240	1156 x 397 x 238 mm	2415	39 kg	3192
HWBI-S2MA	220 or 240	1156 x 397 x 238 mm	2415	41 kg	3942
HWBI-S3	220 or 240	1715 x 397 x 238 mm	3615	54 kg	3708
HWBI-S3D	220 or 240	1715 x 397 x 238 mm	3615	53 kg	3977
HWBI-S3DA [®]	220 or 240	1715 x 397 x 238 mm	3615	57 kg	4447
HWBI-S3M	220 or 240	1715 x 397 x 238 mm	3615	57 kg	4243
HWBI-S3MA	220 or 240	1715 x 397 x 238 mm	3615	57 kg	5057
HWBI-S4	220 or 240	2273 x 397 x 238 mm	4815	70 kg	4916
HWBI-S4D	220 or 240	2273 x 397 x 238 mm	4815	71 kg	5316
HWBI-S4DA [®]	220 or 240	2273 x 397 x 238 mm	4815	73 kg	5822
HWBI-S4M	220 or 240	2273 x 397 x 238 mm	4815	70 kg	5726
HWBI-S4MA	220 or 240	2273 x 397 x 238 mm	4815	70 kg	6618

[®] 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.

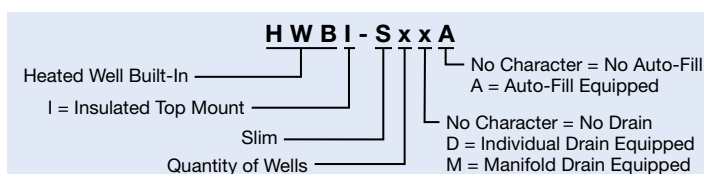
Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible 1829 mm conduit and lighted power switch.

OPTIONS (available at time of purchase only)

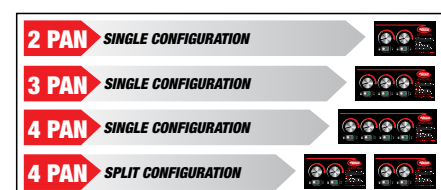
HWBI-SIDE	Copper Manifold Drain with side exit	No Charge
HWBI-BOTTOM	Copper Manifold Drain with bottom exit	No Charge
OS-BEZEL	481 mm depth Bezel for Modular unit to match Hatco CWB Slim models in a countertop display	No Charge
Gasket Options –		
BEZELGASKET-S2	Factory installed for HWBI-S2	€68
BEZELGASKET-S3	Factory installed for HWBI-S3	87
BEZELGASKET-S4	Factory installed for HWBI-S4	87

NOTE: Install Remote Box outside Heat Zone or damage will occur.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 24 ACCESSORIES – PAGES 26, 34-35



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.

Modular/Ganged Heated Well Accessories

(available for purchase at any time)

Wells

WELL COVERS

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 W x 559 D x 51 mm H) –		
1COVFUL-ASHGRAY	In Ash Gray simulated stone	€357
1COVFUL-BIRCH	In Birch simulated stone	357
1COVFUL-ICE	In Ice simulated stone	357
2-Pan Heated Well Cover (Overall: 711 W x 559 D x 51 mm H) –		
2COVFUL-ASHGRAY	In Ash Gray simulated stone	€501
2COVFUL-BIRCH	In Birch simulated stone	501
2COVFUL-ICE	In Ice simulated stone	501

ADDITIONAL ACCESSORIES – PAGES 34-35
COLORS AND FINISHES – INSIDE BACK COVER

1COVFUL-ASHGRAY
accessory

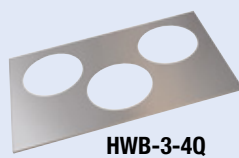


HEATED WELL COVER COMBINATIONS PER HWBI SERIES

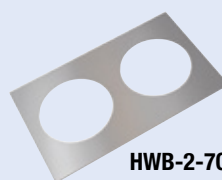
Model Series	Using only: 1COVFUL	Model Series	Using both:	
			1COVFUL	2COVFUL
HWBI-1	1	HWBI-1	1	–
HWBI-2. -S2	2	HWBI-2	–	1
HWBI-3. -S3	3	HWBI-3	1	1
HWBI-4. -S4	4	HWBI-4	–	2
HWBI-5	5	HWBI-5	1	2
HWBI-6	6	HWBI-6	–	3



HWB-2-11Q



HWB-3-4Q



HWB-2-7Q

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



ADAPTERS – SUPPORT BARS

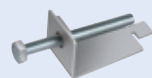
HWB-2-7Q	Adapter to convert warmer to hold two 7-Liter Inserts (models HWBI & HWB-FUL series only)	€ 92
HWB-3-4Q	Adapter to convert warmer to hold three 4-Liter Inserts (models HWBI & HWB-FUL series only)	92
HWB-2-11Q	Adapter to convert warmer to hold two 10-Liter Inserts (model HWB-43 and HWBI43 series only)	116
HWBGM12BAR	305 mm Pan Support Bar for Drop-In Modular/Ganged Models	16
HWBGM20BAR	508 mm Pan Support Bar for Drop-In Modular/Ganged Models (models HWBI- and HWBI-S series only)	18

Support Bars

Choose the appropriate kit for HWBI or HWB series



NOTE: Install Remote Box outside Heat Zone or damage will occur.



HWB-MNT-REC



HWBI2MANIF



BALLVALVE1INCH

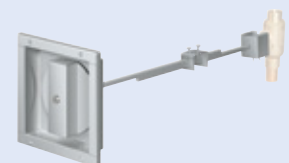


GATEVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well installation –

HWB-MNT-REC	Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells only)	€81
External Manifold includes Individual Ball Valve for each Well (not available for the Slim models) –		
HWBI2MANIF	2-Pan Accessory	€ 803
HWBI3MANIF	3-Pan Accessory	1139
HWBI4MANIF	4-Pan Accessory	1473
HWBI5MANIF	5-Pan Accessory	1810
HWBI6MANIF	6-Pan Accessory	2146
BALLVALVE3/4	High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold	€ 101
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)	79
GATEVALVE3/4IN	High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold	129
GATEVALVE1IN	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)	187
HWB-RDHV	Heated Well Remote Handle for 3/4" NPT Drains only and includes a Ball Valve	421



HWB-RDHV
Attaches to 3/4" 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:** 220-230V or 230-240V
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-liter
3. **Drain** (with or without)
4. **Auto-fill** (with or without) All autofill units require a 1/4" NPT water connection
5. **Insulated or Uninsulated**



Insulated Well Construction

Full-size models are available with insulation for energy savings

6. Mounting Style:

- A. Top Mounted
- B. Bottom Mounted (rectangular full-size units only)

7. Wattage:

- A. High watt
- B. Standard watt

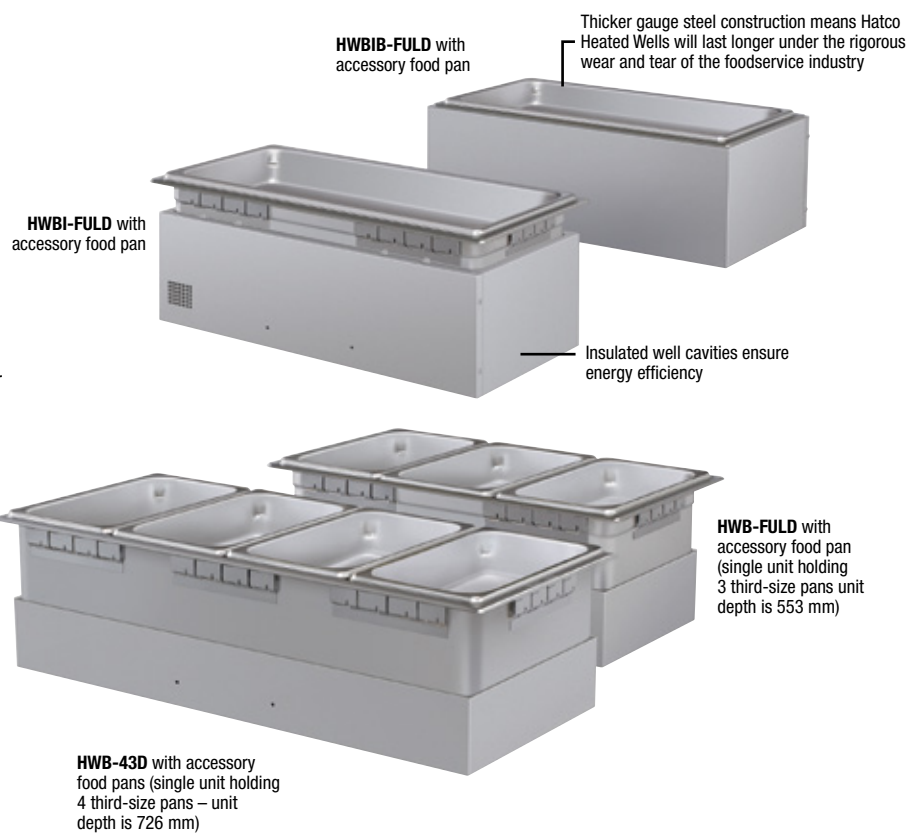
NOTE: 4-liter Round Heated Wells are only available in standard watt configurations



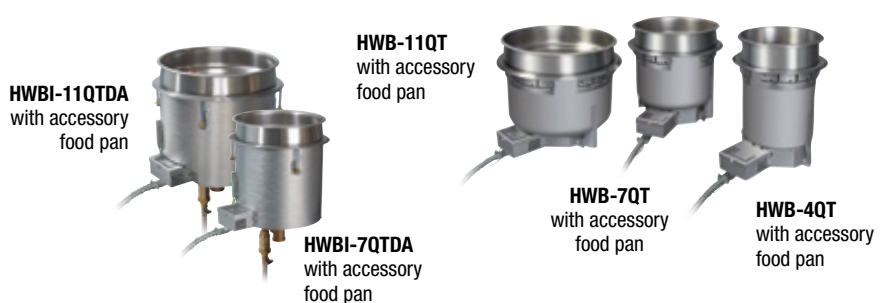
Top Mounted Heated Well: Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)



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)



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



NOTE: Install Remote Box outside Heat Zone or damage will occur.

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28

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

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

Wells

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

1. Control Box:

- Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not for auto-fill)
- Optional ITC Control (not available for auto-fill, 4-liter Round Wells, Insulated Round Wells or units without a drain)
- Standard Control for auto-fill models only

STANDARD CONTROLS

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



OPTIONAL CONTROLS

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



2. Control Type:

- Thermostatic

NOTE: Infinite controls are only available on fabricator units

3. Leads:

Extended high temp lead wire, per 305 mm

4. Thermostat

with 1829 mm Capillary (914 mm standard)

5. Corners

- Standard (Rounded)
- Square

CONTROL TYPE –



Thermostatic control

STANDARD CONTROL AUTO-FILL

HWB-43DA, HWBIB-FULDA, HWBI-FULDA, HWBI-7QTD, -11QTD Standard Control (only for auto-fill)



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 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:

- Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
- Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
- Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
- Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
- Full-size at 152 mm deep (324 W x 527 D x 152 H mm)

5. Valve:

- 3/4" NPT Ball Valve for unit with Drain
- 3/4" NPT Gate Valve for unit with Drain

6. Remote Handle

for 3/4" Drains only and includes a Ball Valve

ACCESSORIES – PAGES 34-35



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 here, watch the "Hatco Refrigerated Wells" video as well.

NOTE: Install Remote Box outside Heat Zone or damage will occur.

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	531 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.

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



Wells

OPTIONS (available at time of purchase only)

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

RED	Warm Red	€44
BLACK	Black	44
GRAY	Gray Granite	44
WHITE	White Granite	44
NAVY	Navy Blue	44
GREEN	Hunter Green	44
COPPER	Antique Copper	44
HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	per 305 mm € 9
HWB-CORD	HWB-FUL with Cord Standard (Shown below) All models except Auto-fill models, Only available for optional Compact Thermostatic Control with bezel	add 32
HWBI-CORD	HWBI-FUL with Cord Standard (Shown below) All models except Insulated Top Mount with auto-fill	add 32
HWBIB-BRKT	Mounting Bracket for Insulated Bottom Mount (HWBIB series)	add 20
HWB-SQUARE	Square Pan corners (in lieu of standard round pan corners)	add 88

Control Options –

HWB-TSTAT	Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)	79
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill models, standard on 220 or 240V export models)	No Charge
HWB-ITC	ITC Control (not available for auto-fill models or units without a drain)	307

ACCESSORIES – PAGES 34-35

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**

Square Corner



Standard Corner



NOTE: Install Remote Box outside
Heat Zone or damage will occur.

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



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



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 or 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 full-size wells to hold round pans available

Control Options

– See page 28

HWBIB-FULD with accessory food pan



HWBI-FULD with accessory food pan



HWB-FULD with accessory food pan

BUILT-IN FULL-SIZE RECTANGULAR MODELS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
Standard Watt						
HWB-FUL	Uninsulated Top or Bottom Mount	347 x 553 x 237 mm	230-240	1200	10 kg	€ 758
HWB-FULD	Uninsulated Top or Bottom Mount w/Drain	347 x 553 x 237 mm	230-240	1200	10 kg	802
HWB-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	347 x 553 x 239 mm	230-240	1116/1215	14 kg	1458
HWBI-FUL	Insulated Top or Bottom Mount	347 x 553 x 261 mm	230-240	1200	12 kg	866
HWBI-FULD	Insulated Top or Bottom Mount w/Drain	347 x 553 x 261 mm	230-240	1200	11 kg	910
HWBI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	347 x 553 x 263 mm	230-240	1116/1215	14 kg	1566
HWBIB-FUL	Insulated Bottom Mount Only	352 x 561 x 236 mm	230-240	1200	13 kg	866
HWBIB-FULD	Insulated Bottom Mount Only w/Drain	352 x 561 x 236 mm	230-240	1200	13 kg	910
HWBIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	352 x 561 x 236 mm	230-240	1116/1215	16 kg	1566
High Watt						
HWBH-FUL	Uninsulated Top or Bottom Mount	347 x 553 x 237 mm	230-240	1650	10 kg	€ 758
HWBH-FULD	Uninsulated Top or Bottom Mount w/Drain	347 x 553 x 237 mm	230-240	1650	10 kg	802
HWBH-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	347 x 553 x 239 mm	230-240	1529/1665	12 kg	1458
HWBHI-FUL	Insulated Top or Bottom Mount	347 x 553 x 261 mm	230-240	1650	12 kg	866
HWBHI-FULD	Insulated Top or Bottom Mount w/Drain	347 x 553 x 261 mm	230-240	1650	14 kg	910
HWBHI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	347 x 553 x 263 mm	230-240	1530/1665	14 kg	1566
HWBHIB-FUL	Insulated Bottom Mount Only	352 x 561 x 236 mm	230-240	1650	14 kg	866
HWBHIB-FULD	Insulated Bottom Mount Only w/Drain	352 x 561 x 236 mm	230-240	1650	14 kg	910
HWBHIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	352 x 561 x 236 mm	230-240	1530/1650	16 kg	1566

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

Voltage: Single phase.

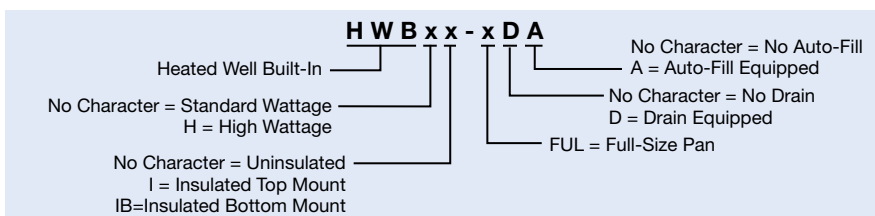
Models Shipped with: EZ locking hardware for installation (top mounted only), 914 mm conduit and a remote thermostat with lighted power switch.

NOTE: Install Remote Box outside Heat Zone or damage will occur.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 28

OPTIONS – PAGE 29

ACCESSORIES – PAGES 34-35



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



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 or 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

Control Options

– See page 28



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)

Wells

DROP-IN 4/3-SIZE RECTANGULAR MODELS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
Standard Watt						
HWB-43	Uninsulated	345 x 726 x 239 mm	230-240	1102-1200	11 kg	€ 844
HWB-43D	Uninsulated w/Drain	345 x 726 x 239 mm	230-240	1102-1200	11 kg	888
HWB-43DA	Uninsulated w/Drain, Auto-fill	345 x 726 x 239 mm	230-240	1116-1215	12 kg	1544
HWBI-43	Insulated	345 x 726 x 262 mm	230-240	1102-1200	14 kg	952
HWBI-43D	Insulated w/Drain	345 x 726 x 262 mm	230-240	1102-1200	14 kg	996
High Watt						
HWBH-43	Uninsulated	345 x 726 x 239 mm	230-240	1515-1650	11 kg	€ 844
HWBH-43D	Uninsulated w/Drain	345 x 726 x 239 mm	230-240	1515-1650	11 kg	888
HWBH-43DA	Uninsulated w/Drain, Auto-fill	345 x 726 x 239 mm	230-240	1530-1665	14 kg	1544
HWBHI-43	Insulated	345 x 726 x 262 mm	230-240	1515-1650	14 kg	952
HWBHI-43D	Insulated w/Drain	345 x 726 x 262 mm	230-240	1515-1650	14 kg	996

All Drop-In 4/3-Size Rectangular 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)	per 305 mm € 9
HWB-AFL	Models HWB, HWBH-43DA only - Left water fill hole (front is standard)	No Charge
HWB-AFR	Models HWB, HWBH-43DA only - Right water fill hole (front is standard)	No Charge
Control Options –		
HWB-TSTAT	Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill))	79
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill models)	No Charge
HWB-ITC	ITC Control (not available for auto-fill models or units without a drain)	307

Designer Colors (Control Box Bezel) –

Not available for Auto-fill –

Non-standard colors are non-returnable –

Stainless Steel is standard –

RED	Warm Red	€44
BLACK	Black	44
GRAY	Gray Granite	44
WHITE	White Granite	44
NAVY	Navy Blue	44
GREEN	Hunter Green	44
COPPER	Antique Copper	44

CONTROL OPTIONS – PAGE 28

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28

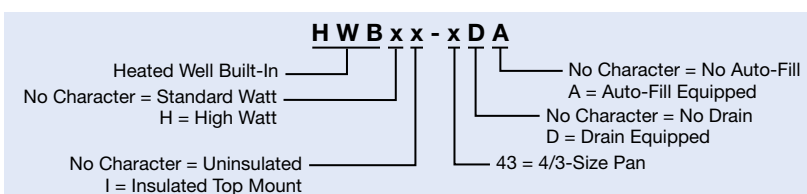
ACCESSORIES – PAGES 34-35

COLORS AND FINISHES – INSIDE BACK COVER

NOTE: Install Remote Box outside Heat Zone or damage will occur.



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



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

Control Options

– See page 28



DROP-IN ROUND MODELS – UNINSULATED

Model	Description	Dimensions Dia. x H	Voltage	Watts	Approx. Ship Weight	List Price
4-Liter – Standard Watt						
HWB-4QT	Top Mount	212 x 270 mm	220-230	600	5 kg	€724
HWB-4QTD	Top Mount w/Drain	212 x 270 mm	220-230	600	5 kg	768
7-Liter – Standard Watt						
HWB-7QT	Top Mount	262 x 244 mm	220-230	600	6 kg	€724
HWB-7QTD	Top Mount w/Drain	262 x 244 mm	220-230	600	6 kg	768
7-Liter – High Watt						
HWBH-7QT	Top Mount	262 x 244 mm	220-230	800	6 kg	€724
HWBH-7QTD	Top Mount w/Drain	262 x 244 mm	220-230	800	6 kg	768
10-Liter – Standard Watt						
HWB-11QT	Top Mount	313 x 244 mm	220-230	600	6 kg	€724
HWB-11QTD	Top Mount w/Drain	313 x 244 mm	220-230	600	6 kg	768
10-Liter – High Watt						
HWBH-11QT	Top Mount	313 x 244 mm	220-230	800	6 kg	€724
HWBH-11QTD	Top Mount w/Drain	313 x 244 mm	220-230	800	6 kg	768

All Drop-In Round Uninsulated 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)

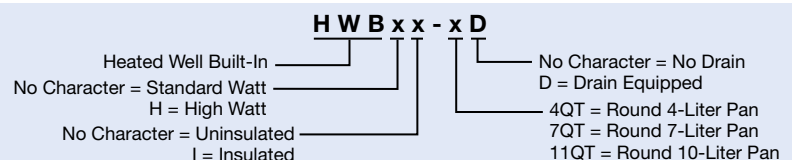
HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	per 305 mm € 9
Control Options –		
HWB-TSTAT	Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)	79
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill models)	No Charge
HWB-ITC	ITC Control with large Control Box for 7- and 10-liter Drop-In Round Wells only	307

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

RED	Warm Red	€44
BLACK	Black	44
GRAY	Gray Granite	44
WHITE	White Granite	44
NAVY	Navy Blue	44
GREEN	Hunter Green	44
COPPER	Antique Copper	44

NOTE: Install Remote Box outside Heat Zone or damage will occur.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGES 34-35
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
- Accessory mounting kits for combustible countertops available
- Auto-Fill models available in 7 and 10 liter round wells

Control Options

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

HWBI-7QTDA
with accessory food pan



HWBI-11QTDA with
accessory food pan



Larger recessed
thermostatic
control at no charge

Wells

DROP-IN ROUND MODELS – INSULATED

Model	Description	Dimensions Dia. x H	Voltage	Watts	Approx. Ship Weight	List Price
4-Liter – Standard Watt						
HWBI-4QT	Top Mount	212 x 271 mm	220-230	600	5 kg	€832
HWBI-4QTD	Top Mount w/Drain	212 x 271 mm	220-230	600	6 kg	876
7-Liter – Standard Watt						
HWBI-7QT	Top Mount	262 x 247 mm	220-230	600	6 kg	€ 832
HWBI-7QTD	Top Mount w/Drain	262 x 247 mm	220-230	600	7 kg	876
HWBI-7QTDA	Top Mount w/Drain, Auto-fill	262 x 247 mm	220-230	615	9 kg	1532
7-Liter – High Watt						
HWBHI-7QT	Top Mount	262 x 247 mm	220-230	800	6 kg	€ 832
HWBHI-7QTD	Top Mount w/Drain	262 x 247 mm	220-230	800	6 kg	876
HWBHI-7QTDA	Top Mount w/Drain, Auto-fill	262 x 247 mm	220-230	815	9 kg	1532
10-Liter – Standard Watt						
HWBI-11QT	Top Mount	313 x 246 mm	220-230	600	7 kg	€ 832
HWBI-11QTD	Top Mount w/Drain	313 x 246 mm	220-230	600	10 kg	876
HWBI-11QTDA	Top Mount w/Drain, Auto-fill	313 x 246 mm	220-230	615	11 kg	1532
10-Liter – High Watt						
HWBHI-11QT	Top Mount	313 x 246 mm	220-230	800	7 kg	€ 832
HWBHI-11QTD	Top Mount w/Drain	313 x 246 mm	220-230	800	7 kg	876
HWBHI-11QTDA	Top Mount w/Drain, Auto-fill	313 x 246 mm	220-230	815	12 kg	1532

All Drop-In Round Insulated Heated Well Models Feature:

Voltage: Single phase.

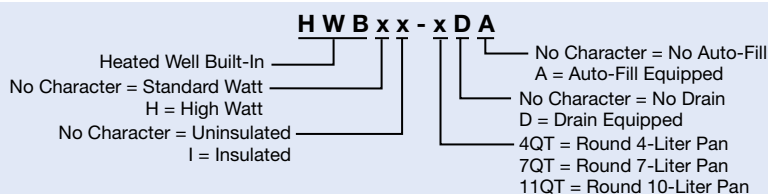
Models Shipped with: 914 mm conduit and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	per 305 mm € 9
Control Options –		
HWB-TSTAT	Thermostat with 1829 mm Capillary (in lieu of standard 914 mm, not available for auto-fill)	79
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill or units without a drain)	No Charge

COUNTERTOP CUTOUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGES 34-35

NOTE: Install Remote Box outside Heat Zone or damage will occur.



Heated Well Accessories (available for purchase at any time)

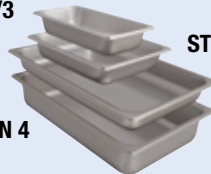
Wells



FTBX-2
avec accessoire
taille réelle
plaques à
pâtisserie

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

ST PAN 1/3



ST PAN 1/2

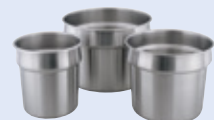
ST PAN 2

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	€ 55
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	63
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	77
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	95
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm	120
4QT-PAN	4-liter Round Pan	104
7QT-PAN	7-liter Round Pan	116
11QT-PAN	10-liter Round Pan (not suitable for RHW, see page 37)	129
Notched Lid for Round Pans (not suitable for RHW, see page 37) –		
4QT-LID-1	4-liter Round, Notched, Solid Lid	€47
7QT-LID-1	7-liter Round, Notched, Solid Lid	60
11QT-LID-1	10-liter Round, Notched, Solid Lid	75
Hinged Lid for Round Pans (not suitable for RHW, see page 37) –		
4QT-LID	4-liter Round, Hinged and Notched Lid	€ 63
7QT-LID	7-liter Round, Hinged and Notched Lid	84
11QT-LID	10-liter Round, Hinged and Notched Lid	106
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm	€55
TRIVET SS	Full-Size – 259 W x 457 D mm	70



11QT-LID-1



7QT-LID-1



4QT-LID-1

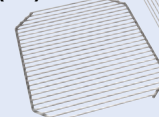
11QT-LID

7QT-LID

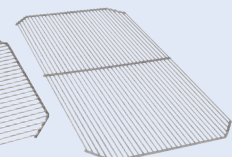


4QT-LID

**TRIVET
(1/2)SS**



TRIVET SS

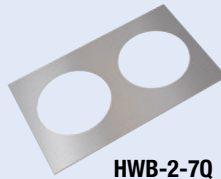


ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 35

NOTE: Install Remote Box outside Heat Zone or damage will occur.

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

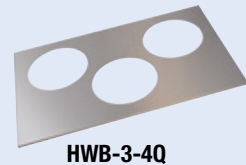
HWB-2-7Q
shown with two
7QT-PAN and
7QT-LID-1



HWB-2-7Q



HWB-2-11Q



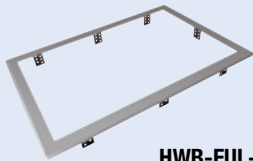
HWB-3-4Q

Wells

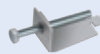
ADAPTERS – SUPPORT BARS

HWB-2-7Q	Adapter to convert warmer to hold two 7-liter Inserts (models HWBI & HWB-FUL series only)	€ 92
HWB-3-4Q	Adapter to convert warmer to hold three 4-liter Inserts (models HWBI & HWB-FUL series only)	92
HWB-2-11Q	Adapter to convert warmer to hold two 10-liter Inserts (model HWB-43 and HWBI43 series only)	116
HWB12BAR	305 mm Pan Support Bar for Built-In and Drop-In Heated Wells	16
HWB20BAR	508 mm Pan Support Bar for Built-In and Drop-In Heated Wells	18
HWBGM12BAR	305 mm Pan Support Bar for Drop-In Modular/Ganged Models	16
HWBGM20BAR	508 mm Pan Support Bar for Drop-In Modular/Ganged Models (models HWBI- and HWBI-S series only)	18

Support Bars
Choose the appropriate
kit for CWB, 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



GATEVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well installation –

HWB-FUL-MNT	Mounting Kit for combustible countertops for HWB-FUL series only	€114
HWB-43-MNT	Mounting Kit for combustible countertops for HWB-43 series only	137
HWB-4Q-MNT	Mounting Kit for combustible countertops for HWB-4Q series only	67
HWB-7Q-MNT	Mounting Kit for combustible countertops for HWB-7Q series only	76
HWB-11Q-MNT	Mounting Kit for combustible countertops for HWB-11Q series only	81
HWB-MNT-REC	Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells only)	81
HWB-MNT-RND	Kit allows mounting to thick countertops - 4 Brackets (Round Heated Wells only)	40

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

HWBI2MANIF	2-Pan Accessory	€ 803
HWBI3MANIF	3-Pan Accessory	1139
HWBI4MANIF	4-Pan Accessory	1473
HWBI5MANIF	5-Pan Accessory	1810
HWBI6MANIF	6-Pan Accessory	2146

Necessary at your Well installation –

BALLVALVE3/4	High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold	€101
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)	79
GATEVALVE3/4IN	High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold	129
GATEVALVE1IN	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)	187
HWB-RDHV	Heated Well Remote Handle for 3/4" NPT Drains only and includes a Ball Valve	421



HWB-RDHV
Attaches to drain
and includes a 3/4"
ball valve

NOTE: Install Remote Box outside
Heat Zone or damage will occur.

Countertop Heated Well

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 two half-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 lamp 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 COUNTERTOP – FULL-SIZE

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
Standard Watt					
HW-FUL	370 x 607 x 250 mm	230	1200	13 kg	€554

All Hold Only Countertop Heated Well Models Feature:

Voltage: Single phase.

Cord Location: Bottom left corner on back of unit.

Models Shipped with: 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	€92
HW-3-4QT	Adapter to convert warmer to hold three 4-Liter Inserts	92
HW12BAR	305 mm Pan Support for Countertop Wells	16
HW20BAR	508 mm Pan Support for Countertop Wells	18

ADDITIONAL PAN AND LID ACCESSORIES – PAGES 34-35

Heated Well **HW - x x x**
FUL = Full-Size Pan

NOTE: Install Remote Box outside Heat Zone or damage will occur.

HEATMAX Round Heated Wells

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

- Three temperature setpoints from 50°C to 100°C for warming, steaming and boiling
- Low power mode allows energy efficiency
- Single built-in model available (one 10-liter round pan)
- Freestanding units available as a single (one 10-liter round pan) or dual model (two 10-liter round pans) with individually-controlled pans



RHW-1B includes one well with 10-liter pot and hinged lid (ladle not included)

Wells



RHW-1 includes one well with 10-liter pot and hinged lid



RHW-2 includes two wells with two 10-liter pots and

NOTICE: All RHW HEATMAX Heated Well models are no longer available. Please refer to the Euro Supplemental Price List to explore our new RHW2 HEATMAX Round Heated Well offerings for your foodservice needs.

FREESTANDING R

Model
RHW-1
RHW-2

All Freestanding Round Heated Well Models Feature:
Liquid Capacity: RHW-1: 10 liters. Actual pot capacity: 6 liters for boiling application or 8 liters for warming application.
RHW-2: 20 liters. Actual pot capacity: 12 liters for boiling application or 16 liters for warming application.
RHW-1 Shipped with: One food holding pan, one pan lid and remote control.
RHW-2 Shipped with: Two food holding pans, two pan lids and remote control.
Cord Location: 1829 mm from front of unit.

BUILT-IN ROUND

Model	Voltage Single Phase	Dimensions W x D x H	kW	Approx. Ship Weight	List Price
RHW-1B	230	360 x 330 x 341 mm	1,3	10 kg	€586

All Built-In Round Heated Well Models Feature:
Liquid Capacity: 10 liters. Actual pot capacity: 6 liters for boiling application or 8 liters for warming application.
RHW-1B Shipped with: One food holding pan, one pan lid and remote control.
Cord Location: 1422 mm cable from well to control box with a 1829 mm cord and plug located at the back of the control box.
Recommended Well Cut-Out Size: 305 mm diameter.

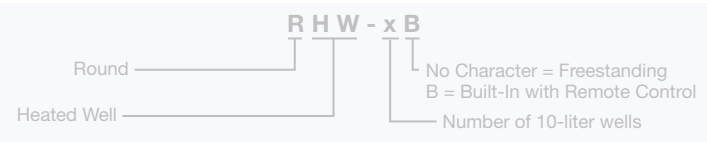
ACCESSORIES (pricing applies only at time of equipment purchase)

RHW –		
RHW-11QT-LID-HG	RHW Hinged Lid for 10-liter Round Pan	€ 71
RHW-11QT-POT	RHW 10-liter Round Pan	124



RHW-11QT-LID-HG
Hinged lid for 10-liter round pan

RHW-11QT-POT
10-liter round pan



NOTE: Install Remote Box outside Heat Zone or damage will occur.

RCTHW2 HEATMAX Rectangular Heated Wells



Hatco's 2nd generation HEATMAX Heated Wells are multipurpose units specially designed to rethermalize or cook pasta and vegetables. They can also be used to hold a wide variety of foods, including soups, curry, gravies, and a variety of toppings. An improved electronic controller monitors the heating element temperatures for optimum results.

- Features a temperature button, up and down arrows to select the desired holding temperature between 40°C to 95°C (104°F to 203°F), and an improved electronic controller to monitor the temperature for optimum results.

- Low power mode saves energy during off-peak hours
- Insulated stainless steel design provides easy maintenance and durable performance
- Equipped with two high-powered heating elements for efficient, even heating



RCTHW2-3B



RCTHW2-3



RCTHW2-6 shown with standard RCTHW-PC and accessory RCTHW-BASKET

RCTHW2-6B unit comes standard with RCTHW-PC (Not Shown)



FREESTANDING RECTANGULAR HEATED WELL

Model	Dimensions W x D x H	kW	Amps	Ship Weight	List Price
RCTHW2-3	368 x 582 x 290 mm	3	11.5 - 12.5	12 kg	€845

All Freestanding Rectangular Heated Well Models Feature:

Voltage: 220 – 240V, single phase.

Cord Location: 1830 mm cord and plug, back of unit.

FREESTANDING PASTA COOKER

Model	Dimensions W x D x H	kW	Amps	Ship Weight	List Price
RCTHW2-6	368 x 582 x 290 mm	6	23 - 25	13 kg	€1168

All Freestanding Pasta Cooker Models Feature::

Voltage: 220 – 240V, single phase.

230/400V, three phase.

RCTHW2-6 Shipped with: Auto-fill, overflow drain, and RCTHW-PC.

Cord Location: 1830 mm cord and plug, back of unit.

BUILT-IN RECTANGULAR HEATED WELL

Model	Dimensions W x D x H	kW	Amps	Ship Weight	List Price
RCTHW2-3B	368 x 582 x 302 mm	3	11.5 - 12.5	13 kg	€892

All Built-In Rectangular Heated Well Models Feature:

Voltage: 220 – 240V, single phase.

RCTHW2-3B Shipped with: Remote control.

Cord Location: 2000 mm cable from well to control box with a 1830 mm cord and plug located at the back of the control box.

Recommended Well Cut-Out Size: 550 mm W x 344 mm D.

BUILT-IN PASTA COOKER

Model	Dimensions W x D x H	kW	Amps	Ship Weight	List Price
RCTHW2-6B	390 x 610 x 302 mm	6	23 - 25	14 kg	€1201

All Built-In Pasta Cooker Models Feature:

Voltage: 220 – 240V, single phase.

230/400V, three phase.

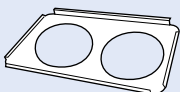
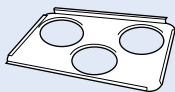
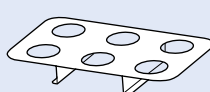
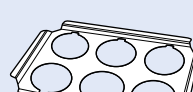
RCTHW2-6B Shipped with: Auto-fill, overflow drain, remote control, and RCTHW-PC.

Cord Location: 2000 mm cable from well to control box with a 1830 mm cord and plug located at the back of the control box.

Recommended Well Cut-Out Size: 570 mm W x 344 mm D.

ACCESSORIES (available for purchase at any time)

RCTHW-SK	RCTHW Soup Kettle Plate (7-Liter Pot not included)	€181
RCTHW-SW	RCTHW Bain-Marie/Sauce Warmer Plate (4-Liter Pot not included)	185
RCTHW-SP	RCTHW Steamer Plate (6-Holes)	147
RCTHW-PC	RCTHW Pasta Cooker Plate	261
RCTHW-BASKET	RCTHW Noodle Basket with Stainless Steel Handle	31
4QT-PAN	4-Liter Round Pan	104
4QT-LID-1	4-Liter Notched Lid	47
7QT-PAN	7-Liter Round Pan	116
7QT-LID-1	7-Liter Notched Lid	60
RHW1-CTL-ADP	Control Panel Adapter	36


RCTHW-SK
Soup kettle plate

RCTHW-SW
Bain-Marie/sauce
warmer plate

RCTHW-SP
Steamer plate
(6 holes)

RCTHW-PC
Pasta cooker plate

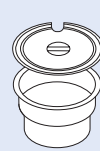
7QT-LID-1

7-liter
notched lid



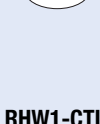
4QT-LID-1

4-liter
notched lid



7QT-PAN

7-liter
round pan



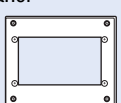
4QT-PAN

4-liter
round pan


RCTHW-BASKET
Noodle basket with
stainless steel handle

RHW1-CTL-ADP

Control Panel
Adapter⁵



⁵ Only required when replacing a RCTHW-xB control panel with a RCTHW-2-xB control panel

RCTHW2 - x x

Rectangular

Heated Well

No Character = Freestanding
B = Built-In with Remote Control

Kilowatt (kW) Rating of Unit

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Decorative Lamps & Display Lights





ORDERING INSTRUCTIONS

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

CLEARANCE REQUIREMENTS

NOTE: Install 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.



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

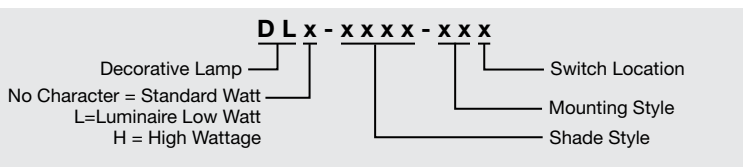
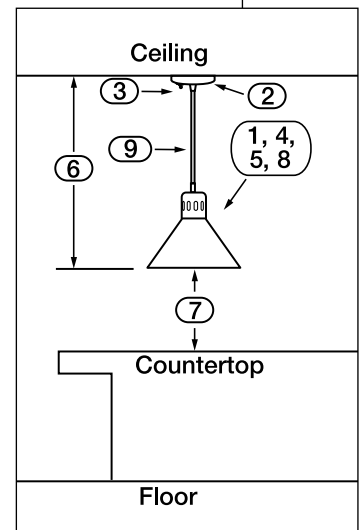
Specify the following information with your order:

- Electrical:** 240V single phase and Wattage 100W (Luminaire), 250W (Standard) or 375W (High Watt)
- Mounting Style Code:** AS, C, RC, or S
- Switch Location Code:** Lower (L), None (N), Remote (R) or Upper (U), DLH models must have remote switch or none
- Shade Style Code:** -400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1400, -1500, -1600, -1700, -1800, -2100, -2200, -2300, -2400
- Shade and Canopy Colors:** Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red (lampshade only), Brilliant Blue (lampshade only), Clear Coat Brushed Metal (lampshade only), Bright Brass*, Bright Nickel*, Bright Copper*, Antique Nickel*, Antique Brass*, Antique Bronze*
- Overall Unit Length:** For C, S or AS Mounts, from ceiling to bottom of warmer lamp shade
- Clearance:** From bulb to surface (see **NOTE** Clearance Requirements above)
- Accessory Bulb Color/Coating:** 40W Clear Coated (Luminaire only), 250W Clear Uncoated or Clear Coated (240V, 375W bulb not available)
- Cord Color:** Black (standard), White (optional)

*Special process required and extended lead times, see page 44 for additional charge.

Specify your appropriate accessories with your order.

Mounting Style availability dependent on Shade Style type. See page 42 & 43 for details.



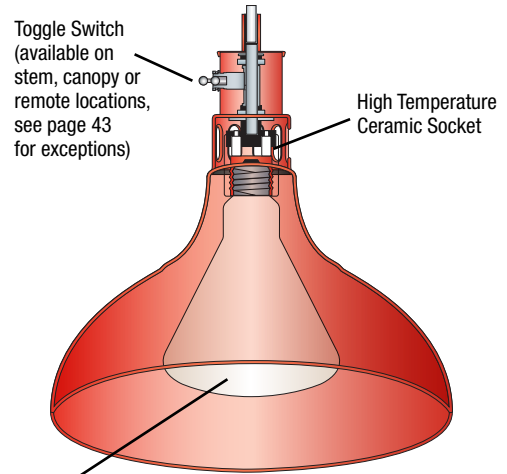
Decorative Lamps/ Luminaires

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

- Decorative Lamps are available in nineteen shade styles
- Four different mounting arrangements to choose from
- Available in seven *Designer* Colors, seven Gloss Finishes and six Plated Finishes
- Four power switch options: Upper (on canopy), Lower (at stem), Remote (shipped loose), None
- Available for food holding and display or lighting only applications

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

Black cord is standard and white cord is optional. Various cord lengths available, starting at 432 mm, while rigid and retractable can vary



Bulbs:
40W clear coated (Luminaire only, 240V)
250W (DL models, 240V) in clear uncoated or coated
High watt bulb not available

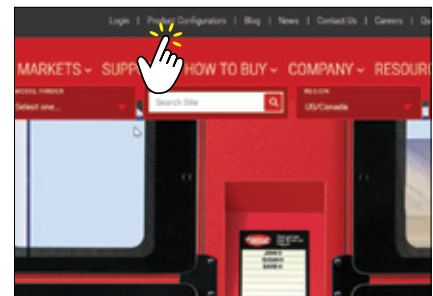
NOTE: Decorative Lamps and Luminares are non-returnable.

Decorative Lamps
& Display Lights

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 42 through 44.

- GO online at: www.hatcocorp.com and click on "Build a Lamp" in the header. (Download a PDF of your lamp configuration in color and a Hatco List Price Quote)
- OR follow the six steps in the Hatco Price List (next 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



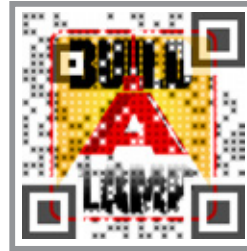
Specify the following options when ordering:			
1 Electrical	DL	(Standard Watt - 250 watt max)	No Charge
2 Mounting Style	C	(Cord Mount)	No Charge
3 Switch Location	R	(Remote Switch Location)	No Charge
4 Shade Style	-775	(See Shade Style on page 42)	€367
5 Shade Color	BBRASS	(Bright Brass Plated Finish)	159
6 Overall Length	2032 mm	>1829 mm (€14 over 1829 mm - only C Mounts)	20
			TOTAL €546

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

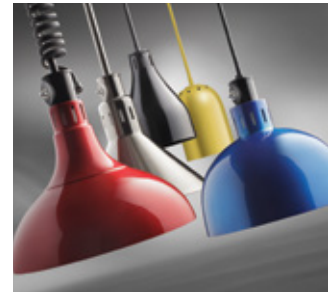
Information indicated in red are items that the customer should enter. *Bulbs are not included.*

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.



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



BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEP 1 AND 2

(To determine your total list price and model code, pick all your options - bulb not included)

MOUNTING STYLES		SPECIFY the:	Shade Height	
			216 mm	267 mm
CORD	C Mount® Cord Mount to canopy. 	Overall Length	432 mm to any length	483 mm to any length
	RC Mount® Retractable Cord Mount. 		610 to 1829 mm	686 to 1905 mm
STEM	S Mount® Rigid Stem Mount to canopy. 	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 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	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	457 to 483 mm 508 to 610 mm 610 to 762 mm 788 to 1143 mm 1169 to 1905 mm

STEP 1: VOLTAGE AND WATTAGE

Voltage 240V **No Charge**

Wattage **No Charge**

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

STEP 2: MOUNTING STYLE

Mounting Style –

Adjustable Stem Mount
(Limited height adjustment at install only, mount with rigid stem mount to canopy)

AS €155

C Cord (specify Cord Color) **No Charge**

RC Retractable Cord Mount (specify Cord Color) **401**

S Stem **63**

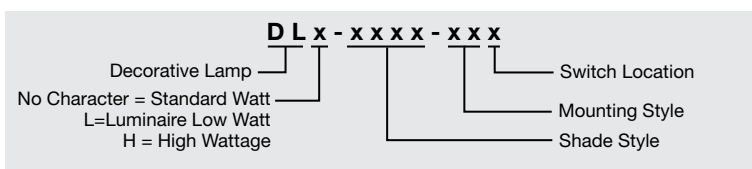
Rigid Stem Mounted (Knock down shipping on S units)



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

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

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



Go to next page for Steps 3-4.

NOTE: Decorative Lamps and Luminaires are non-returnable.

Build A Decorative Lamp Configurator Worksheet

Continued from page 42

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

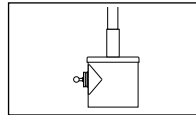


Decorative Lamps
& Display Lights

STEP 3: SWITCH LOCATION

Switch Location –	No Charge
L Lower (not available on high watt models)	
N None	
R Remote	
U Upper (not available on high watt models)	

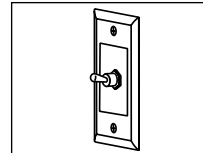
SWITCH LOCATIONS



L - Lower Switch

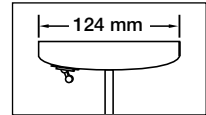
Not available on:

- DLH (high watt models)
- Not available for DL-2100, -2200, -2300 or -2400.



R - Remote Switch

- Accommodates 10 amps
- Up to four 250W lamps maximum per remote switch



U - Upper Switch

Not available on:

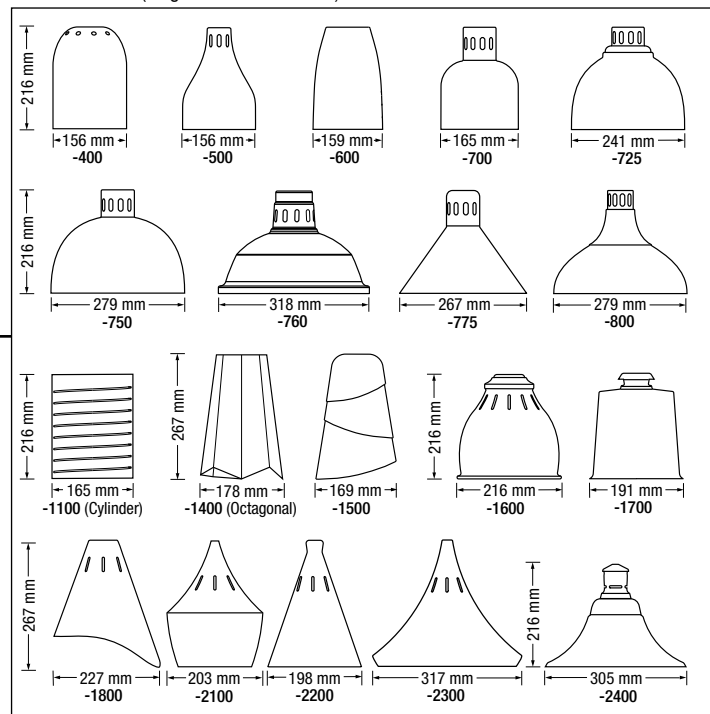
- DLH (high watt models)
- RC Mount

STEP 4: SHADE STYLE

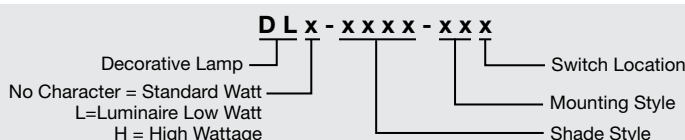
Approx. Ship Weight
(depending on components)

Shade Code	Approx. Ship Weight (depending on components)	List Price
-400	3-5 kg	€335
-500	3-5 kg	335
-600	3-5 kg	335
-700	3-5 kg	335
-725	3-5 kg	€367
-750	3-5 kg	367
-760	3-5 kg	367
-775	3-5 kg	367
-800	3-5 kg	367
-1100	3-5 kg	367
-1400	3-5 kg	367
-1500	3-5 kg	€413
-1600	3-5 kg	392
-1700	3-5 kg	392
-1800	3-5 kg	392
-2100	3-5 kg	€347
-2200	3-5 kg	347
-2300	3-5 kg	347
-2400	3-5 kg	347

SHADE STYLES (height and width shown)



Go to next page for Steps 5-6.



NOTE: Decorative Lamps and Luminaires are non-returnable.

Build A Decorative Lamp Configurator Worksheet

Continued from page 43

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEP 5 AND 6

(To determine your total list price and model code, pick all your options - bulb not included)

SHADE AND CANOPY COLORS

Designer Colors



Gloss Finishes



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



Plated Finishes – Special Process Required and Extended Lead Times



Exception: DL-1500 for Shade Only – Must choose other finish for remainder of unit



* Gloss and Plated Finishes – Special Process Required and Extended Lead Times

* Plated Finishes – See Step 5, Plated Finishes for additional charge

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

STEP 5: SHADE AND CANOPY COLORS*

Shade and Canopy Colors –

Designer Colors No Charge

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

Gloss Finishes No Charge

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 Required and Extended Lead Times –

Special Process –		
BBRASS	Bright Brass	€159
BNICKEL	Bright Nickel	159
BCOPPER	Bright Copper	159
ANICKEL	Antique Nickel	159
ABRASS	Antique Brass	159
ABRONZE	Antique Bronze	159

STEP 6: OVERALL LENGTH

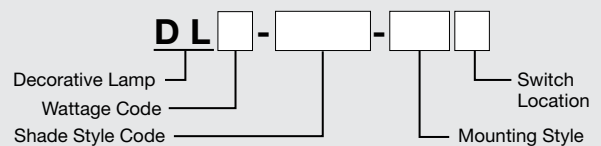
Overall Length – For C Mounts, from ceiling to bottom of lamp shade.

Up to 1829 mm	No Charge
Greater than 1829 mm (C Mount only)	€20

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 (bulb not included)		€



NOTE: Decorative Lamps and Luminares are non-returnable.

BULBS AND ACCESSORIES – PAGE 45



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

Decorative Lamps
& Display Lights

OPTIONS *(available at time of purchase only)*

DL-CORD-WHITE	White Cord (C=Cord, R=Retractable Mounts Only) (Black is standard)	No Charge
Leads – For any Stem Mount or Adjustable Stem Mount unit, must specify Lead Length –		
LEADS5	305-1524 mm Extended Electrical Leads	€21
LEADS10	1829-3048 mm Extended Electrical Leads	42
LEADS15	3353-4572 mm Extended Electrical Leads	63
LEADS20	4877-6096 mm Extended Electrical Leads	84

ACCESSORIES *(available for purchase at any time)*

WHITE-UCTD-240	240 Volt, 250 Watt Clear Bulb, Uncoated	each €54
WHITE-CTD-240	240 Volt, 250 Watt Clear Bulb, Coated	each 64
WHITE-CTD-240L	240 Volt, 40 Watt Clear Bulb, Coated (Luminaire models only)	each 12

WHITE-CTD-240L



WHITE-UCTD-240
(240 volt, 250 watt clear
bulb, uncoated)



WHITE-CTD-240
(240 volt, 250 watt clear
bulb, coated)

NOTE: Decorative Lamps and
Luminaires are non-returnable.

GLOMAX® Curved Display Lights

A stylish choice for illuminating your serving area. The Curved Display Light offers the highest light output that is ideal for illuminating food products using a neutral white 4000K light.

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

- Features a patented curved housing design with energy efficient dual LED lights across the display lamp that provide longer performance and energy savings (compared to standard incandescent bulbs)
- Field replaceable dual LED lights
- Matches the Hatco line of GLOMAX® 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

HLC5-36
Clear Anodized (standard)
shown in top and
underside views



GLOMAX® CURVED DISPLAY LIGHTS

Model	Width	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
HLC5-24	610 mm	220/230/240	11	.05	4 kg	€329
HLC5-30	762 mm	220/230/240	12/12/13	.05	5 kg	388
HLC5-36	915 mm	220/230/240	13/14/14	.06	6 kg	410
HLC5-42	1067 mm	220/230/240	14/15/16	.07	6 kg	434
HLC5-48	1219 mm	220/230/240	16/16/17	.08	7 kg	465
HLC5-54	1372 mm	220/230/240	18	.08	7 kg	491
HLC5-60	1524 mm	220/230/240	19/19/20	.09/.08/.08	7 kg	475
HLC5-66	1677 mm	220/230/240	21	.10/.09/.09	8 kg	538
HLC5-72	1829 mm	220/230/240	22/22/23	.10/.10/.09	8 kg	532
HLC5-78	1982 mm	220/230/240	23/24/24	.11/.10/.10	9 kg	611

CE Mark available at no added charge.

All Curved Display Light Models Feature:

Voltage: 220/230/240, single phase.

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

Leads: 1524 mm leads - on power side.

Dimensions: 762 mm-1829 mm W x 150 mm D x 51 mm H (height includes standard angle bracket).

OPTIONS (available at time of purchase only)

LED Color – 4000K Neutral White standard

WW 3050K Warm White No Charge

Non-Adjustable Tubular Stands, bottom mount, attach to counter – match unit color

NLT16 Non-Adjustable Tubular Stands– 1 pair €47

SEE MANUAL FOR STAND MOUNTING MEASUREMENT GUIDE

HLC5 - x x

Curved Display Light Width (Inches)
Aluminum Housing

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.

DCS400-1CM
with optional Plated finish Antique Bronze post & shade and optional Ice simulated stone trim ring



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



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



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



DECORATIVE CARVING STATIONS

Model	No. of Lamps	Width	Heated Base Surface Area	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
DCS400-1	1	203 mm	—	230	230	15 kg	€1670
DCS400-1CM	1	156 mm	—	230	230	9 kg	1639
DCSB2-R24-1	1	660 mm	610 mm diameter	230	580	34 kg	4149
DCSB2-2420-1	1	610 mm	610 W x 508 D mm	230	730	38 kg	4932
DCSB2-3624-2	2	914 mm	914 W x 610 D mm	230	1259	60 kg	6486

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.

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	No Charge
BCOPPER	Bright Copper	No Charge
ABRASS	Antique Brass	No Charge
ABRONZE	Antique Bronze	No Charge

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	No Charge
SS-ICE	Ice	No Charge

Trim Ring (DCS400-1CM only) in simulated stone, no additional charge –

Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge



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

COLORS AND FINISHES – INSIDE BACK COVER

DCSB2xxx-xx-xCM

Decorative Carving Station
 B2 = Heated Base
 No Character = No Base Heat
 Shade Style Number
 Width of Heated Base (inches)
 (R = Round Heated Base)
 No Character = Freestanding
 CM = Countertop Mount
 Quantity Overhead Heat Lamps
 Depth of Heated Base (inches) (Diameter for Round Heated Base)

Strip Heaters

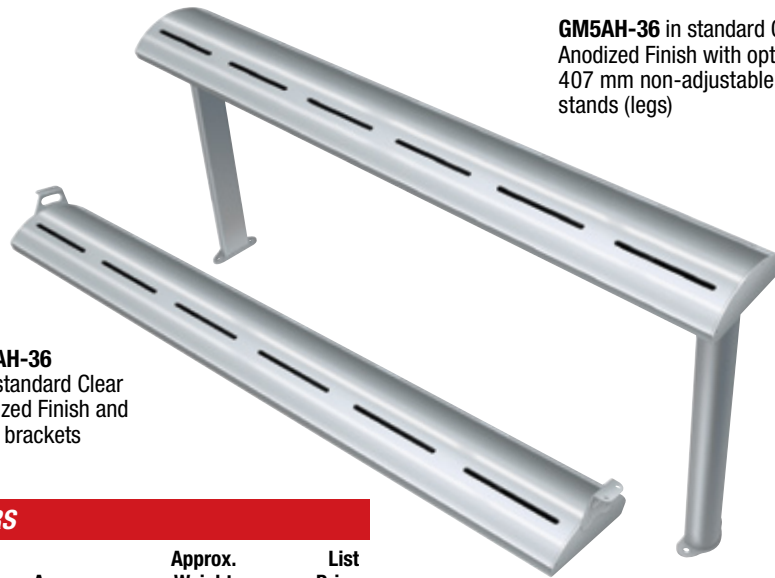


GLOMAX® Curved Infrared Strip Heaters

This stylish design, based on Hatco's signature GLOMAX® 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 H x 153 D mm
- Widths available from 762 - 1981 mm
- Angle brackets (mounting) standard
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- End panels and mounting brackets match unit color
- Includes Remote Control Enclosure (RMB)



GM5AH-36 in standard Clear Anodized Finish with optional 407 mm non-adjustable tubular stands (legs)

GM5AH-36 with standard Clear Anodized Finish and angle brackets

GLOMAX CURVED INFRARED STRIP HEATERS

Model	Width	Watts 220-230V	Amps	Approx. Weight	List Price
High Watt					
GM5AH-24	610 mm	500-546	2.3-2.4	6 kg	€422
GM5AH-30	762 mm	660-721	3.0-3.1	7 kg	445
GM5AH-36	914 mm	800-874	3.6-3.8	7 kg	467
GM5AH-42	1067 mm	950-1038	4.3-4.5	8 kg	497
GM5AH-48	1219 mm	1100-1202	5.0-5.2	9 kg	520
GM5AH-54	1372 mm	1250-1366	5.7-5.9	9 kg	545
GM5AH-60	1524 mm	1400-1530	6.4-6.7	10 kg	573
GM5AH-66	1676 mm	1560-1705	7.1-7.4	11 kg	604
GM5AH-72	1829 mm	1725-1885	7.8-8.2	11 kg	631
GM5AH-78	1981 mm	1890-2066	8.6-9.0	12 kg	656

All Curved Strip Heater Models Feature:

Switch Location: Remote Control Enclosure (RMB) with power On/Off switch included.

Leads: 1524 mm Power Leads.

Angle Brackets: Provides 25 mm clearance between Strip Heater and overshell.

Dimensions: 762-1981 W x 153 D x 51 H mm.

Control Box Dimensions: 190 W x 68 mm H.

Cut Out Dimensions: 162 W x 51 H mm.

OPTIONS (available at time of purchase only)

Non-Adjustable Tubular Stands, bottom mount, attach to counter – match unit color

NTL5-16 407 mm clearance

1 pair 47

ACCESSORIES (available for purchase at any time)

Sneeze Guard Support Bracket hardware only for GM5A(H), GM5A(H)L models only – 610 mm D x 105 mm H (Glass not included)



SG5-BKT-CLA

Kit/Breath Protector Assembly in Clear Anodized

€66

RECOMMENDED MOUNTING HEIGHTS – PAGE 63



SG5-BKT-CLA



NOTE: Install Remote Box outside Heat Zone or damage will occur.

GLOMAX® Curved Infrared Strip Heaters with LED Lights

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

- Narrow, curved design: 51 H x 153 D mm uses a very small footprint
- Lengths available from 762-1981 mm
- Energy efficient, warm LED lights span the entire strip heater, which provide longer performance and energy savings compared to standard incandescent bulbs
- Angle Brackets (mounting) standard
- End panels and Angle Brackets match unit color
- Includes Remote Control Enclosure (RMB) with power On/Off switch (controls lights and heat)
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food



GM5AHL-36 Top and bottom view. Shown in standard Clear Anodized with standard angle brackets.

GLOMAX® CURVED INFRARED STRIP HEATERS WITH LED LIGHTS

Model	Width	Watts 220-230V	Amps	Approx. Weight	List Price
High Watt					
GM5AHL-24	610 mm	510-555	2.3-2.4	5 kg	€512
GM5AHL-30	762 mm	671-733	3.1-3.2	6 kg	543
GM5AHL-36	914 mm	813 - 889	3.7-3.9	7 kg	568
GM5AHL-42	1067 mm	964-1054	4.4-4.6	7 kg	600
GM5AHL-48	1219 mm	1116-1220	5.1-5.3	8 kg	632
GM5AHL-54	1372 mm	1267-1385	5.8- 6.0	9 kg	707
GM5AHL-60	1524 mm	1418-1550	6.4-6.7	9 kg	684
GM5AHL-66	1676 mm	1579-1726	7.2- 7.5	10 kg	839
GM5AHL-72	1829 mm	1910-2088	7.9-8.3	10 kg	752
GM5AHL-78	1981 mm	1911-2089	8.7- 9.1	11 kg	992

All Curved Strip Heater Models with LED Lights Feature:

Switch Location: Remote Control Enclosure (RMB) with power On/Off switch (Controls lights and heat) included.

Leads: 1524 mm Power Leads.

Angle Brackets: Provides 25 mm clearance between strip heater and overself.

Dimensions: 762-1981 W x 153 D x 51 H mm.

Control Box Dimensions: 190 W x 68 mm H.

Cut Out Dimensions: 162 W x 51 H mm.

OPTIONS – PAGE 51



NOTE: Install Remote Box outside Heat Zone or damage will occur.



Strip Heaters

OPTIONS *(available at time of purchase only)*

Housing Color – End panels and Angle Brackets match unit color –
Non-standard colors are non-returnable – Clear Anodized standard –

BLACKANOD	Black Anodized	per 305 mm	€10
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Non-Adjustable Tubular Stands, bottom mount, attach to counter – match unit color

NTL5-16	407 mm clearance	1 pair	47
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ACCESSORIES *(available for purchase at any time)*

NEW SG5-BKT-CLA	Kit/Breath Protector Assembly	€66
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RECOMMENDED MOUNTING HEIGHTS – PAGE 63



SG5-BKT-CLA

A GM5AHL model in optional Clear Anodized finish above a GRS-54

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Glo-Ray® Infrared Strip Heaters

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray® Infrared Foodwarmers. The end result is hot, fresh food that's ready-to-serve. The sturdy Stainless Steel or 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 1829 mm
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective reinforced wire guard supports heating element without affecting heat distribution
- Heavy-duty insulation minimizes heat loss

- Optional sneeze guards (excludes Stainless Steel models)
- Available with lights (excludes Stainless Steel models)
- Available in Stainless Steel housing 457 to 1829 mm
- Additional reflector styles and lower wattage elements available, consult factory for more information



GRAH-48 with optional sneeze guards, cord and plug set and T-leg Stands



GRAH-24



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

STAINLESS STEEL STRIP HEATERS – HIGH WATT

Model®	Dimensions W x D x H	Voltage Single Phase		Watts	Approx. Ship Weight	List Price
		220V Amps	240V Amps			
GRH-18	457 x 152 x 69 mm	1.6	1.5	350	3 kg	€428
GRH-24	610 x 152 x 69 mm	2.3	2.1	500	3 kg	467
GRH-36	914 x 152 x 69 mm	3.6	3.3	800	5 kg	524
GRH-48	1219 x 152 x 69 mm	5.0	4.6	1100	5 kg	569
GRH-60	1524 x 152 x 69 mm	6.4	5.8	1400	7 kg	640
GRH-72	1829 x 152 x 69 mm	7.8	7.2	1725	9 kg	758
GRH-96	2438 x 152 x 69 mm	10.9	10.0	2400	11 kg	911

® GRH models are not available with lights or sneeze guards.

All Stainless Steel Strip Heater Models Feature:

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

Leads: 152 mm pigtail leads – server's right.

ALUMINUM STRIP HEATERS – HIGH WATT

Model	Dimensions W x D x H	Voltage Single Phase		Watts	Approx. Ship Weight	List Price
		220V Amps	240V Amps			
GRAH-18	457 x 152 x 64 mm	1.6	1.5	350	4 kg	€311
GRAH-24	610 x 152 x 64 mm	2.3	2.1	500	4 kg	329
GRAH-30	762 x 152 x 64 mm	3.3	2.8	660	4 kg	350
GRAH-36	914 x 152 x 64 mm	3.6	3.3	800	5 kg	369
GRAH-42	1067 x 152 x 64 mm	4.3	4.0	950	5 kg	392
GRAH-48	1219 x 152 x 64 mm	5.5	5.0	1100	5 kg	410
GRAH-54	1372 x 152 x 64 mm	5.7	5.2	1250	6 kg	439
GRAH-60	1524 x 152 x 64 mm	6.4	5.8	1400	7 kg	466
GRAH-66	1676 x 152 x 64 mm	7.1	6.5	1560	8 kg	512
GRAH-72	1829 x 152 x 64 mm	7.8	7.2	1725	8 kg	574
GRAH-84	2134 x 152 x 64 mm	9.3	8.5	2050	9 kg	658
GRAH-96	2438 x 152 x 64 mm	10.9	10.0	2400	10 kg	748

All Aluminum Strip Heater Models Feature:

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

Leads: 152 mm pigtail leads – server's right.

ALUMINUM STRIP HEATERS WITH LIGHTS – HIGH WATT

Model	Bulbs	Dimensions W x D x H	Voltage Single Phase		Watts	Approx. Ship Weight	List Price
			220V Amps	240V Amps			
GRAHL-18	2	457 x 229 x 64 mm	2.1	2.0	470	4 kg	€ 481
GRAHL-24	2	610 x 229 x 64 mm	2.9	2.6	620	5 kg	500
GRAHL-30	2	762 x 229 x 64 mm	3.6	3.3	780	5 kg	553
GRAHL-36	3	914 x 229 x 64 mm	4.5	4.1	980	6 kg	609
GRAHL-42	3	1067 x 229 x 64 mm	5.2	4.7	1130	8 kg	664
GRAHL-48	4	1219 x 229 x 64 mm	6.2	5.6	1340	8 kg	718
GRAHL-54	4	1372 x 229 x 64 mm	6.9	6.2	1490	9 kg	783
GRAHL-60	5	1524 x 229 x 64 mm	7.8	7.1	1700	10 kg	851
GRAHL-66	5	1676 x 229 x 64 mm	8.6	7.8	1860	10 kg	928
GRAHL-72	6	1829 x 229 x 64 mm	9.6	8.7	2085	16 kg	1033
GRAHL-84	7	2134 x 229 x 64 mm	8.6	10.3	2470	18 kg	1189
GRAHL-96	8	2438 x 229 x 64 mm	13.3	12.0	2880	25 kg	1333

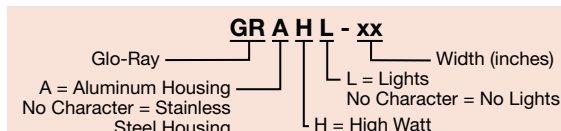
All Aluminum Strip Heater Models With Lights Feature:

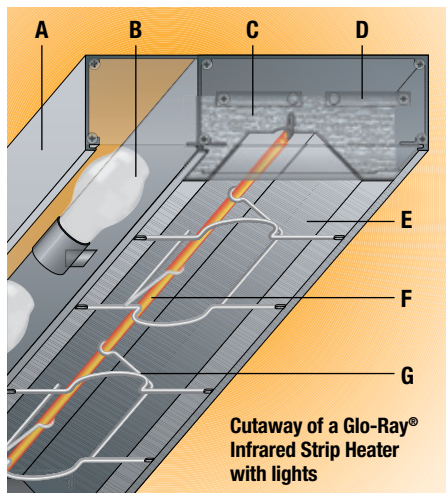
Toggle Switch (max. 15 Amps) Location: Chef's left side – light side (unless otherwise specified).

Leads: 152 mm pigtail leads – server's right.

OPTIONS AND ACCESSORIES – PAGE 53

RECOMMENDED MOUNTING HEIGHTS – PAGE 63





- A** Stainless Steel or sturdy Aluminum housings that do not sag, from 457 up to 1829 mm in 153 mm increments. Stainless units available in single units without lights, up to 1829 mm in width
- B** Shatter-resistant incandescent lights (standard on 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** Wire guard supports the heating element and provides operator safety without affecting heat distribution

NOTE: Install Remote Box outside Heat Zone or damage will occur.

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 GRAH models							per 305 mm	€28
COLOR-9	229 mm Housing for GRAHL models							per 305 mm	28
	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 GRAH models							per 305 mm	€38
GLOSS-9	229 mm Housing for GRAHL models							per 305 mm	38
	RRED Radiant Red	GGRAY Glossy Gray	BBLACK Bold Black						
	GGOLD Gleaming Gold	BBLUE Brilliant Blue							

CAP-EX	Attached 1829 mm Cord and Plug Set on models up to 1829 mm								€31
IND. LGT	Indicator Light (remote control only on Stainless Steel units)								16

Extended Electrical Leads (Power) – Must specify lead length –

LEADS5	305-1525 mm Extended Electrical Leads								€21
LEADS10	1829-3048 mm Extended Electrical Leads								42
LEADS15	3352-4572 mm Extended Electrical Leads								63
LEADS20	4877-6096 mm Extended Electrical Leads								84

9.375BP1	238 mm Sneez Guard – one side							per 305 mm	€ 60
9.375BP2	238 mm Sneez Guard – two sides							per 305 mm	120
14BP1	356 mm Sneez Guard – one side							per 305 mm	97
14BP2	356 mm Sneez Guard – two sides							per 305 mm	194

NO BULB No bulb Option (GRAHL 230V models only) **No Charge**

LIGHTS-ADD'L	Extra Lamps – Installed (max. two per 305 mm less one – one per 305 mm is standard), must be ordered with remote switches only							each	€28
3 ANEAL REFL	Bright Annealed Reflector for lights							per 305 mm	22

Infinite Control (REMOTE ENCLOSURE RECOMMENDED)

BLT INF	Built-In (max. of 12.2 Amps) – remote installation recommended								€40
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Remote Control Enclosure (RMB) – available in Designer colors and Gloss finishes – Non-standard colors are non-returnable – Clear Anodized standard –

See Page 62 for models and prices

ATL	Adjustable Tubular Stands 254-356 mm (not available in Designer colors)							pair	€223
NTL-10, -12	Non-Adjustable Tubular Stands (specify 254 or 305 mm clearance)							pair	97
NTL-14, -16	Non-Adjustable Tubular Stands (specify 356 or 406 mm clearance)							pair	105
NTL-PAINT	Non-Adjustable Tubular Stand (specify Designer color or Gloss finish) – Non-standard colors are non-returnable – Clear Anodized standard –							pair	40
TL-13	T-Leg Stands (343 mm clearance) for models up to 1829 mm							pair	292
TL-16	T-Leg Stands (406 mm clearance) for models up to 1829 mm							pair	311
TL-18	T-Leg Stands (457 mm clearance) for models up to 1829 mm							pair	335

ACCESSORIES (available for purchase at any time) – see page 61 for illustrations

CL-HIGH	C-Leg Stands High Watt – 343 mm clearance (for models up to 1829 mm)							pair	€128
GR-ANGLE	Adjustable Angle Brackets for GRH models only							pair	25
ADJ ANGLE	Adjustable Angle Brackets for GRAH, GRAHL models only							pair	25
ADJ ANGLE7	178 mm tall Adjustable Angle Bracket for GRAH, GRAHL models only							pair	30
CHAIN 1	Chain Suspension							per 305 mm	8

Chef LED 230V adjustable bulb – GRAHL-xx models only, all voltages –

GRAHL-xx requires pass-through usage only and unit must be 254 mm or higher from surface – bulbs must be rotated down

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



CLED-3000, -4000
Accessory

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® 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.

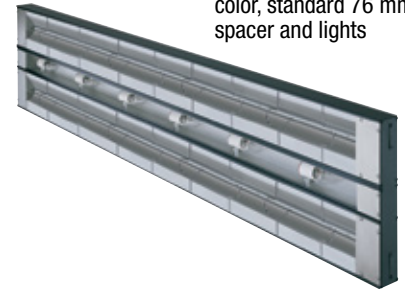
NOTE: Install Remote Box outside Heat Zone or damage will occur.

- 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 1829 mm
- Long life metal sheathed heating elements
- Reflector does not blacken, maintaining a consistent heat pattern

- Reinforced wire guard provides operator safety without affecting heat distribution
- 76 or 152 mm spacer available
- Additional reflector styles and lower wattage elements available, consult factory for more information



GRAH-36D with standard 76 mm spacer



GRAHL-72D with optional *Designer* color, standard 76 mm spacer and lights

ALUMINUM DUAL STRIP HEATERS – HIGH WATT

Model	Width	Voltage Single Phase		Watts	Approx. Ship Weight	List Price	
		220V Amps	240V Amps			76 mm Spacer	152 mm Spacer
GRAH-18D	457 mm	3.2	2.9	700	7 kg	€ 764	€ 777
GRAH-24D	610 mm	4.5	4.2	1000	8 kg	797	810
GRAH-30D	762 mm	6.0	5.5	1320	9 kg	875	893
GRAH-36D	914 mm	7.3	6.7	1600	9 kg	953	971
GRAH-42D	1067 mm	8.6	7.9	1900	11 kg	1033	1034
GRAH-48D	1219 mm	10.0	9.2	2200	13 kg	1113	1136
GRAH-54D	1372 mm	11.4	10.4	2500	14 kg	1198	1221
GRAH-60D	1524 mm	12.7	11.7	2800	16 kg	1288	1324
GRAH-66D	1676 mm	14.2	13.0	3120	18 kg	1411	1447
GRAH-72D	1829 mm	15.7	14.4	3450	19 kg	1574	1610
GRAH-84D	2134 mm	18.6	17.1	4100	23 kg	1816	1863
GRAH-96D	2438 mm	21.8	20.0	4800	24 kg	2061	2108

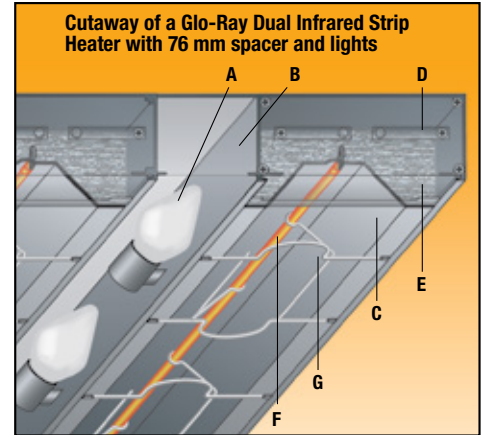
All Aluminum Dual Strip Heater Models Feature:

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

Leads: 152 mm pigtail leads – server's right.

Dimensions: With 76 mm Spacer (standard): 457-1829 W x 381 D x 64 H mm.

With 152 mm Spacer: 457-1829 W x 457 D x 64 H mm.



A Shown with optional shatter-resistant incandescent lights

B Sturdy extruded aluminum housings that do not sag, from 457 up to 1829 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 elements

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

ALUMINUM DUAL STRIP HEATERS WITH LIGHTS – HIGH WATT

Model	Bulbs	Width	Voltage Single Phase		Watts	Approx. Ship Weight	List Price	
			220V Amps	240V Amps			76 mm Spacer	152 mm Spacer
GRAHL-18D	2	457 mm	3.7	3.4	820	7 kg	€ 841	€ 854
GRAHL-24D	2	610 mm	5.1	4.7	1120	8 kg	872	885
GRAHL-30D	2	762 mm	6.5	6.0	1440	9 kg	967	985
GRAHL-36D	3	914 mm	8.1	7.4	1780	10 kg	1061	1079
GRAHL-42D	3	1067 mm	9.5	8.7	2080	12 kg	1161	1179
GRAHL-48D	4	1219 mm	11.1	10.2	2440	14 kg	1261	1284
GRAHL-54D	4	1372 mm	12.5	11.4	2740	15 kg	1369	1392
GRAHL-60D	5	1524 mm	14.1	12.9	3100	17 kg	1483	1519
GRAHL-66D	5	1676 mm	15.5	14.3	3420	18 kg	1620	1656
GRAHL-72D	6	1829 mm	17.3	15.9	3810	20 kg	1805	1841
GRAHL-84D	7	2134 mm	20.5	18.8	4520	23 kg	2087	2134
GRAHL-96D	8	2438 mm	24.0	22.0	5280	25 kg	2358	2405

All Aluminum Dual Strip Heater Models with Lights Feature:

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

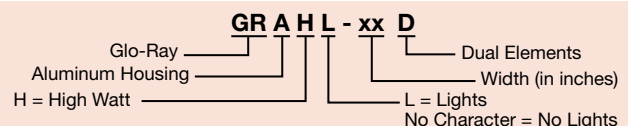
Leads: 152 mm pigtail leads – server's right.

Dimensions: With 76 mm Spacer (standard): 457-1829 W x 381 D x 64 H mm.

With 152 mm Spacer: 457-1829 W x 457 D x 64 H mm.

OPTIONS AND ACCESSORIES – PAGE 55

RECOMMENDED MOUNTING HEIGHTS – PAGE 63



A series of **GRAH-60D** models**OPTIONS** (available at time of purchase only)**Designer colors, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –**

COLOR-15, -18	381 and 457 mm Housings for GRAH and GRAHL Dual models	per 305 mm	€40
RED	Warm Red	GRAY	Gray Granite
BLACK	Black	WHITE	White Granite
		NAVY	Navy Blue
		GREEN	Hunter Green
		COPPER	Antique Copper

Gloss finishes, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –

GLOSS-15, -18	381 and 457 mm Housings for GRAH and GRAHL Dual models	per 305 mm	€51
RRED	Radiant Red	GGRAY	Glossy Gray
GGOLD	Gleaming Gold	BBLACK	Bold Black
		BBLUE	Brilliant Blue

IND. LGT	Indicator Light (remote only)		16
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Extended Electrical Leads (Power) – Must specify lead length –

LEADS5	305-1525 mm Extended Electrical Leads		€21
LEADS10	1829-3048 mm Extended Electrical Leads		42
LEADS15	3352-4572 mm Extended Electrical Leads		63
LEADS20	4877-6096 mm Extended Electrical Leads		84

9.375BP1	238 mm Sneeze Guard – one side	per 305 mm	€ 60
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9.375BP2	238 mm Sneeze Guard – two sides	per 305 mm	120
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14BP1	356 mm Sneeze Guard – one side	per 305 mm	97
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14BP2	356 mm Sneeze Guard – two sides	per 305 mm	194
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NO BULB	No bulb Option (GRAHL-xxD 230V models only)		No Charge
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LIGHTS-ADD'L	Extra Lamps – Installed (max. two per 305 mm less one), one per 305 mm is standard	each	28
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3 ANEAL REFL	Bright Annealed Reflector for lights with 76 mm Spacer	per 305 mm	22
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6 ANEAL REFL	Bright Annealed Reflector for lights with 152 mm Spacer	per 305 mm	35
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Remote Control Enclosure (RMB) – available in Designer colors and Gloss finishes –**Non-standard colors are non-returnable – Clear Anodized standard –**

See page 62 for models and prices

RMB-ATT	Factory attaches Remote Control Enclosure to Strip Heater (GRAH, GRAHL Dual models only) (must select RMB on page 62 and add cost)		€ 37
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ATL-D	Adjustable Tubular Stands 254-356 mm (not available in <i>Designer</i> colors)	2 pair	446
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NTL-10-D, -12-D	Non-Adjustable Tubular Stands (specify 254 or 305 mm clearance)	2 pair	194
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NTL-14-D, -16-D	Non-Adjustable Tubular Stands (specify 356 or 406 mm clearance)	2 pair	212
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NTL-PAINT-D	Non-Adjustable Tubular Stands in <i>Designer</i> color or Gloss finish (specify color or finish) – Non-standard colors are non-returnable – Clear Anodized standard –	2 pair	80
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ACCESSORIES (available for purchase at any time) – see page 61 for illustrations

ADJ ANGLE-D	Adjustable Angle Brackets	2 pair	€50
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ADJ ANGLE7-D	178 mm tall Adjustable Angle Brackets	2 pair	60
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CHAIN 1	Chain Suspension	per 305 mm	8
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Chef LED 230V adjustable bulb – GRAHL-xxD models only, all voltages –			€108
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All models must be installed as a pass through, GRAHL-xxD must be 457 mm or higher from surface – bulbs must be rotated down –

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

CLED-3000, -4000

COLORS AND FINISHES – INSIDE BACK COVER**NOTE:** Install Remote Box outside Heat Zone or damage will occur.

Ultra-Glo® Ceramic Infrared Strip Heaters

Hatco Ultra-Glo® 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 Remote Control Enclosure (RMB) (recommended). Ideal for a fabricator who wants to incorporate a food warmer component into their final assembly.

- 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
- Available in widths from 457 to 1829 mm

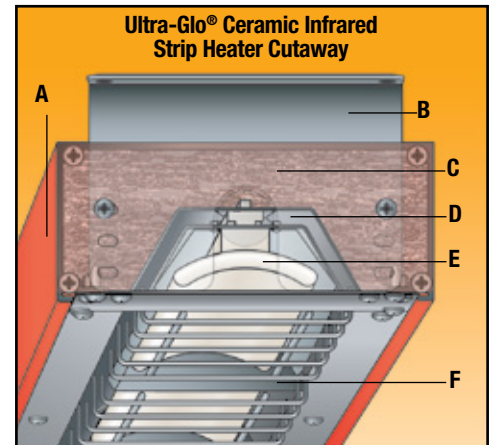
- Adaptable to many locations and configurations, including back-of-the-house use, open kitchen concepts or buffet lines
- Optional coated shatter-resistant incandescent bulbs enhance product displays while safeguarding food from bulb breakage



UGAH-18 with optional Gloss finish – recommended with Remote Control Enclosure (RMB) (not shown)

ALUMINUM CERAMIC STRIP HEATERS – HIGH WATT Standard Control Box includes toggle switch(es) and Indicator Light(s) (CE Mark not available)

Model*	Width	Voltage Single Phase	Watts	Amps	Approx. Ship Weight ^o	List Price ^o
UGAH-18	457 mm	220 or 240	630 or 650	2.9 or 2.7	5 kg	€ 695
UGAH-24	610 mm	220 or 240	756 or 750	3.4 or 3.1	5 kg	703
UGAH-30	762 mm	220 or 240	945 or 1125	4.7 or 4.3	6 kg	847
UGAH-36	914 mm	220 or 240	1260 or 1300	5.7 or 5.4	7 kg	853
UGAH-42	1067 mm	220 or 240	1680 or 1500	7.6 or 6.3	7 kg	994
UGAH-48	1219 mm	220 or 240	1890 or 1950	8.6 or 8.1	9 kg	1004
UGAH-54	1372 mm	220 or 240	2268 or 2250	10.3 or 9.4	9 kg	1134
UGAH-60	1524 mm	220 or 240	2520 or 2600	11.5 or 10.8	11 kg	1149
UGAH-66	1676 mm	220 or 240	2520 or 2600	11.5 or 10.8	11 kg	1284
UGAH-72	1829 mm	220 or 240	3025 or 3000	13.8 or 12.5	11 kg	1312



ALUMINUM CERAMIC STRIP HEATERS WITH LIGHTS – HIGH WATT (CE Mark not available)

Model*	Bulbs	Width	Voltage Single Phase	Watts	Amps	Approx. Ship Weight ^o	List Price*
UGAHL-18	1	457 mm	220 or 240	680 or 710	3.1 or 3.0	5 kg	€ 850
UGAHL-24	2	610 mm	220 or 240	856 or 870	3.9 or 3.6	5 kg	865
UGAHL-30	2	762 mm	220 or 240	1045 or 1245	4.8 or 5.2	8 kg	1038
UGAHL-36	3	914 mm	220 or 240	1410 or 1480	6.4 or 6.2	8 kg	1082
UGAHL-42	3	1067 mm	220 or 240	1830 or 1680	8.3 or 7.0	9 kg	1243
UGAHL-48	4	1219 mm	220 or 240	2090 or 2190	9.5 or 9.1	10 kg	1287
UGAHL-54	4	1372 mm	220 or 240	2468 or 2490	11.2 or 10.4	11 kg	1454
UGAHL-60	5	1524 mm	220 or 240	2770 or 2900	12.6 or 12.1	12 kg	1509
UGAHL-66	5	1676 mm	220 or 240	2770 or 2900	12.6 or 12.1	14 kg	1651
UGAHL-72	6	1829 mm	220 or 240	3324 or 3360	15.1 or 14.0	15 kg	1715

* CE Mark not available.

^o Does not include Remote Control Enclosure (RMB).

^o Includes either attached control or Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s).

* Units with lights not available with attached control box. Available with Remote Control Enclosure (RMB) (not included in unit price) or no switches.

All Ceramic Strip Heater Models Feature:

Models shipped with: Angle Brackets with 152 mm Leads.

UGAH Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light:

457-1829 W x 152 D x 64 H mm.

UGAHL Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light:

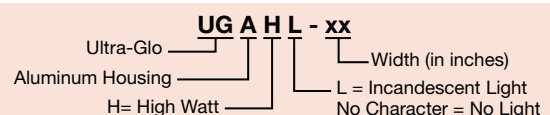
457-1829 W x 229 D x 64 H mm.

UGAH Dimensions with Attached Box: 457-1829 W x 251 D x 64 H mm.

OPTIONS – PAGE 58

REMOTE CONTROL ENCLOSURES (RMBs) – PAGE 62

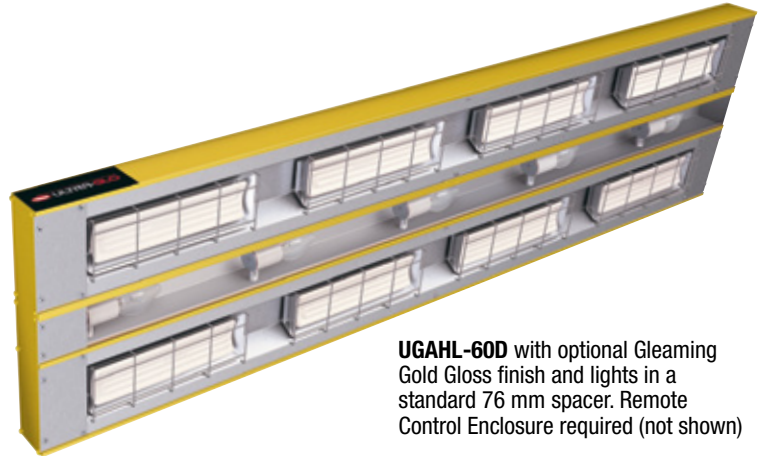
RECOMMENDED MOUNTING HEIGHTS – PAGE 63



Ultra-Glo® Ceramic Dual Infrared Strip Heaters

Hatco Ultra-Glo® Ceramic Strip Heaters provide the ultimate holding power. Increased height improves working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Dual mounted Strip Heaters accommodate wider food holding areas. Ideal for a fabricator who wants to incorporate a foodwarmer component into their final assembly.

- 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
- 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 Gleaming Gold Gloss finish and lights in a standard 76 mm spacer. Remote Control Enclosure required (not shown)

ALUMINUM DUAL CERAMIC STRIP HEATERS – HIGH WATT

Standard Control Box includes toggle switch(es) and indicator light(s) – CE Mark not available

Model*	Width	Voltage (Single Phase)	Watts	Approx. Ship Weight ^o	List Price ^o
UGAH-18D	457 mm	220 or 240	1260 or 1300	8 kg	€1378
UGAH-24D	610 mm	220 or 240	1512 or 1500	9 kg	1437
UGAH-30D	762 mm	220 or 240	1890 or 2250	11 kg	1740
UGAH-36D	914 mm	220 or 240	2520 or 2600	14 kg	1794
UGAH-42D	1067 mm	220 or 240	3360 or 3000	15 kg	2102
UGAH-48D	1219 mm	220 or 240	3780 or 3900	18 kg	2155
UGAH-54D	1372 mm	220 or 240	4536 or 4500	19 kg	2453
UGAH-60D	1524 mm	220 or 240	5040 or 5200	22 kg	2520
UGAH-66D	1676 mm	220 or 240	5040 or 5200	23 kg	2815
UGAH-72D	1829 mm	220 or 240	6048 or 6000	25 kg	2902

ALUMINUM DUAL CERAMIC STRIP HEATERS WITH LIGHTS – HIGH WATT (CE Mark not available)

Model	Bulbs	Width	Voltage (Single Phase)	Watts	Approx. Ship Weight ^o	List Price*
UGAHL-18D	1	457 mm	220 or 240	1310 or 1360	8 kg	€1444
UGAHL-24D	2	610 mm	220 or 240	1612 or 1620	7 kg	1473
UGAHL-30D	2	762 mm	220 or 240	1990 or 2370	11 kg	1831
UGAHL-36D	3	914 mm	220 or 240	2670 or 2780	12 kg	1912
UGAHL-42D	3	1067 mm	220 or 240	3510 or 3180	15 kg	2247
UGAHL-48D	4	1219 mm	220 or 240	3980 or 4140	16 kg	2317
UGAHL-54D	4	1372 mm	220 or 240	4736 or 4740	20 kg	2649
UGAHL-60D	5	1524 mm	220 or 240	5290 or 5500	22 kg	2728
UGAHL-66D	5	1676 mm	220 or 240	5290 or 5500	23 kg	3044
UGAHL-72D	6	1829 mm	220 or 240	6348 or 6360	26 kg	3155

* CE Mark not available.

^o Does not include Remote Control Enclosure.

^o Includes either attached control or Remote Control Enclosure with toggle switch(es) and indicator light(s).

* Units with lights will be supplied with Remote Control Enclosure or without switches.

All Ceramic Dual Strip Heater Models Feature:

Models Shipped with: Angle Brackets and Leads (914 mm Leads).

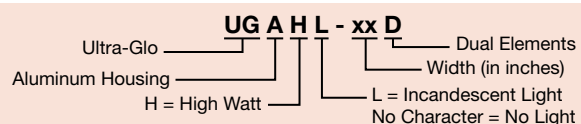
Dimensions with Attached Control Box, Toggle and Indicator Light (UGAH only): 457-1829 W x 479 D x 64 H mm.

Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 381 D x 64 H mm.

OPTIONS – PAGE 58

REMOTE CONTROL ENCLOSURES (RMBs) – PAGE 62

RECOMMENDED MOUNTING HEIGHTS – PAGE 63





UGAH-42D with standard 76 mm spacer. Remote Control Enclosure recommended (not shown)

OPTIONS (available at time of purchase only)

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

Designer colors, aluminum models 40-1025 mm. Non standard colors are non returnable. Color Anodized standard							
COLOR-6	152 mm Housing for Single UGAH models (color selection below)					per 305 mm	€28
COLOR-9	229 mm Housing for Single UGAHL models (color selection below)					per 305 mm	28
COLOR-15	381 mm Housings for Dual UGAH, UGAL, UGAHL models (color selection below)					per 305 mm	40
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 UGAH models (finish selection below)				per 305 mm	€38
GLOSS-9	229 mm Housing for Single UGAHL models (finish selection below)				per 305 mm	38
GLOSS-15	381 mm Housings for Dual UGAH, UGAHL (finish selection below)				per 305 mm	51
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 Housing in <i>Designer</i> color (select color)							€40	
	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 Housing in Gloss finish (select finish)					€59	
	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)	each	€ 28
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UGA-NTL-14, -16	Non-Adjustable Tubular Stands (specify 356 or 406 mm clearance)	pair	105
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UGA-NTL-18, -20	Non-Adjustable Tubular Stands (specify 457 or 508 mm clearance)	pair	114
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UGA-NTL-22, -24	Non-Adjustable Tubular Stands (specify 559 or 610 mm clearance)	pair	120
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UGA-NTL-18-D, -20-D	Non-Adjustable Tubular Stands (specify 457 or 508 mm clearance)	2 pair	227
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UGA-NTL-22-D, -24-D, -26-D	Non-Adjustable Tubular Stands (specify 559, 610 or 660 mm clearance)	2 pair	240
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NTL-PAINT	Designer color or Gloss finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable – Clear Anodized standard –	pair	40
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NTL-PAINT-D	Designer color or Gloss finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable – Clear Anodized standard –	2 pair	80
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Extended Electrical Leads (Power) – Extend beyond standard 914 mm conduit (must specify lead length) –			
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HT-LEADS5	305-1524 mm Extended Electrical Leads	€	32
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HT-LEADS10	1829-3048 mm Extended Electrical Leads		64
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HT-LEADS15	3353-4572 mm Extended Electrical Leads		96
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HT-LEADS20	4877-6096 mm Extended Electrical Leads		128
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RMB-UGA	Remote Control Enclosure with Toggle Control and Indicator (not available on 240V Dual models)	No Charge
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RMB-UGA-INF	Remote Control Enclosure with Toggle Switch, Electronic Infinite Control, Relay, and Indicator Light (Not available for 240V with lights) Designer colors and Gloss finishes available – Non-standard colors are non-returnable – Clear Anodized standard –	€369
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ACCESSORIES (available for purchase at any time)

Chef LED 230V adjustable bulb – UGAHL-xx, UGAHL-xxD models only, all voltages, pass through usage only –

Bulbs must be rotated down –	€108
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UGAHL-xx must be 432 mm or higher from surface, UGAHL-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

NOTE: Install Remote Box outside Heat Zone or damage will occur.

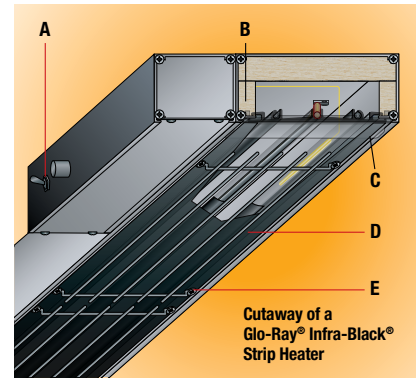
CLED-3000, -4000
Accessory



Glo-Ray® Infra-Black® Strip Heaters

For foodwarming at a close range to food product, the Glo-Ray® Infra-Black® heat technology is ideal, emitting a solid panel of uniform heat. Sturdy continuous single or dual aluminum housings assure quality, durability and a variety of widths, depths, mounting arrangements and colors to 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
- Long life metal sheathed heating elements
- 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



GRAIH-36 with optional TCBI Control Box and wire guard



- A** Thermostatically controlled to regulate heat and provide consistent temperature – optional Remote Control Enclosure (RMB) available
- B** Heavy-duty insulation minimizes heat loss
- C** Provides ideal amount of heat for limited space operations, effectively holding product
- D** Optional wire guard available to protect user from incidental contact with the heated surface
- E** Infra-black emitter provides even heat distribution, eliminating hot spots for close applications

ALUMINUM INFRA-BLACK STRIP HEATERS – HIGH WATT (Must specify RMB or TCBI)

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight ^o	List Price ^o
GRAIH-18	457 mm	220 or 240	350	5 kg	€485 + RMB
GRAIH-24	610 mm	220 or 240	500	5 kg	513 + RMB
GRAIH-30	762 mm	220 or 240	660	6 kg	546 + RMB
GRAIH-36	914 mm	220 or 240	800	6 kg	579 + RMB
GRAIH-42	1067 mm	220 or 240	950	7 kg	612 + RMB
GRAIH-48	1219 mm	220 or 240	1100	7 kg	647 + RMB
GRAIH-54	1372 mm	220 or 240	1250	8 kg	675 + RMB
GRAIH-60	1524 mm	220 or 240	1400	9 kg	723 + RMB
GRAIH-66	1676 mm	220 or 240	1560	10 kg	780 + RMB
GRAIH-72	1829 mm	220 or 240	1725	15 kg	889 + RMB

ALUMINUM DUAL INFRA-BLACK STRIP HEATERS – HIGH WATT (Must specify and add price of RMB or TCBI)

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight ^o	List Price ^o	
					76 mm Spacer	152 mm Spacer
GRAIH-18D	457 mm	220 or 240	700	8 kg	€1122 + RMB	€1135 + RMB
GRAIH-24D	610 mm	220 or 240	1000	10 kg	1182 + RMB	1195 + RMB
GRAIH-30D	762 mm	220 or 240	1320	10 kg	1279 + RMB	1297 + RMB
GRAIH-36D	914 mm	220 or 240	1600	13 kg	1378 + RMB	1396 + RMB
GRAIH-42D	1067 mm	220 or 240	1900	16 kg	1479 + RMB	1497 + RMB
GRAIH-48D	1219 mm	220 or 240	2200	17 kg	1579 + RMB	1602 + RMB
GRAIH-54D	1372 mm	220 or 240	2500	19 kg	1684 + RMB	1707 + RMB
GRAIH-60D	1524 mm	220 or 240	2800	21 kg	1821 + RMB	1857 + RMB
GRAIH-66D	1676 mm	220 or 240	3120	22 kg	1977 + RMB	2013 + RMB
GRAIH-72D	1829 mm	220 or 240	3450	23 kg	2211 + RMB	2247 + RMB

^o Does not include Remote Control Enclosure (RMB).

• Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box (TCBI). Must choose either RMB (see page 62) or TCBI (see Options on page 60).

All Infra-Black Strip Heater Models Feature:

Leads: 152 mm pigtail leads – server's right.

Dimensions: GRAIH: 457-1829 W x 152 D x 66 H mm.

GRAIH-xxD with 76 mm Spacer: 457-1829 W x 381 D x 66 H mm.

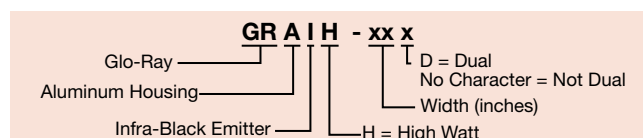
GRAIH-xxD with 152 mm Spacer: 457-1829 W x 457 D x 66 H mm.

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 60

NOTE: Install Remote Box outside Heat Zone or damage will occur.





GRAIH-72 (requires Remote Control Enclosure)

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 GRAIH models (color selection below)	per 305 mm	€28
COLOR-15, -18	381 mm and 457 mm Housings for GRAIH Dual models (color selection below)	per 305 mm	40
RED	Warm Red	GRAY	Gray Granite
BLACK	Black	WHITE	White Granite
		NAVY	Navy Blue
		COPPER	Antique Copper
		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 GRAIH models (finish selection below)	per 305 mm	€ 38
GLOSS-15, -18	381 mm and 457 mm Housings for GRAIH Dual models (finish selection below)	per 305 mm	51
RRED	Radiant Red	GGRAY	Glossy Gray
GGOLD	Gleaming Gold	BBLUE	Brilliant Blue
		BBLACK	Bold Black

TCBI	Thermostatic Control Box with Indicator Lights		189
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Remote Control Enclosure – Available in Designer colors and Gloss finishes –

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

See page 62 for models and prices

AIH18WG - AIH72WG	Element Wire Guard (Dual models require two sets)	per 305 mm (per side)	€ 54
AIH4NTL	102 mm Non-Adjustable Tubular Stands	pair	97
AIH6NTL	152 mm Non-Adjustable Tubular Stands	pair	97
AIH8NTL	203 mm Non-Adjustable Tubular Stands (Dual models require two pair)	pair	97
AIH10NTL	254 mm Non-Adjustable Tubular Stands (Dual models require two pair)	pair	97
AIH12NTL-D	305 mm Non-Adjustable Tubular Stands	2 pair	194
AIH14NTL-D	356 mm Non-Adjustable Tubular Stands	2 pair	212
NTL-PAINT	Designer color or Gloss finish for Non-Adjustable Tubular Stands	pair	40
NTL-PAINT-D	Designer color or Gloss finish for Non-Adjustable Tubular Stands	2 pair	80
	Non-standard colors are non-returnable – Clear Anodized standard –		

Extended Electrical Leads (Power) – Extend beyond standard 152 mm pigtail leads (must specify lead length) –

HT-LEADS5	305-1524 mm Extended Electrical Leads	€	32
HT-LEADS10	1829-3048 mm Extended Electrical Leads		64
HT-LEADS15	3353-4572 mm Extended Electrical Leads		96
HT-LEADS20	4877-6096 mm Extended Electrical Leads		128

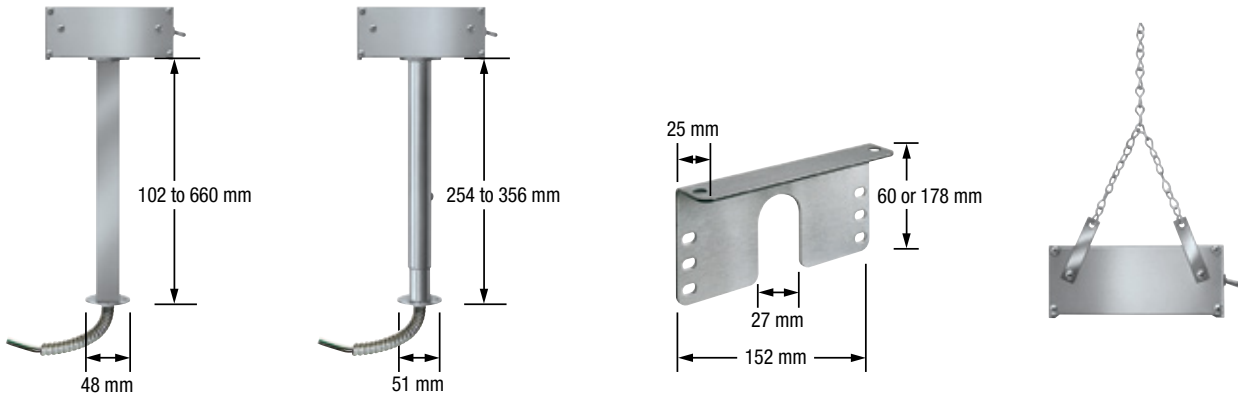
ACCESSORIES (available for purchase at any time) – see page 61 for illustrations

ADJ ANGLE	60 mm Adjustable Angle Brackets for Single models	pair	€25
ADJ ANGLE7	178 mm tall Adjustable Angle Bracket for Single models	pair	30
ADJ ANGLE-D	60 mm Adjustable Angle Brackets for Dual models	2 pair	50
ADJ ANGLE7-D	178 mm tall Adjustable Angle Brackets for Dual models	2 pair	60
CHAIN 1	Chain Suspension	per 305 mm	8

COLORS AND FINISHES – INSIDE BACK COVER

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Glo-Ray® Mounting Arrangements



PERMANENT - FOR HARD WIRED INSTALLATION

Non-Adjustable Tubular Stands (NTL)

Sturdy stands conceal all supply wiring. Available in *Designer* colors. Duals require two pair. Specify bottom power location.

Adjustable Tubular Stands (ATL)

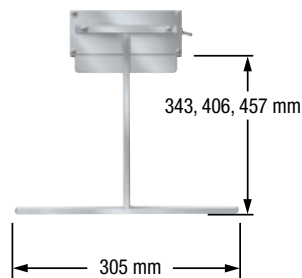
Sturdy tubular stands conceal all supply wiring. Duals require two pair. Specify bottom power location (not available on Ultra-Glo® models).

Angle Brackets (ANGLE)

Special adjustable angle brackets fit 152 or 229 mm housings for mounting Glo-Ray under a shelf. 60 mm Adjustable Angle Bracket provides 25-51 mm space while the 70 mm Adjustable Angle Bracket provides 25 - 152 mm space between Glo-Ray and overself. Duals require two pair (standard on Ultra-Glo models).

Chain Suspension (CHAIN)

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



PORTABLE - FOR CORD AND PLUG INSTALLATION

C-Leg Stands (CL)

Attractive 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 (TL)

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).

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Remote Control Enclosures (RMB)

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

- Built for toggle or infinite switches, indicator lights and wiring
- Threaded rubber boot for toggle switch is standard
- One RMB per Strip Heater

NOTE: Install Remote Box outside Heat Zone or damage will occur.



RMB-14FE-CE
with infinite controls
(356 W x 76 D x 64 H mm)



RMB-7DE-CE
with toggle switches and
optional *Designer* color
(229 W x 76 D x 64 H mm)



RMB-3HE-CE
with toggle switch
and indicator light
(140 W x 76 D x 64 H mm)

REMOTE CONTROL ENCLOSURES (RMB)

Model	Description	Voltage Single Phase	Width	List Price*
RMB-3CE-CE	1 Infinite Switch	220 or 240	140 mm	€205
RMB-3DE-CE	1 Toggle Switch	220 or 240	140 mm	155
RMB-3EE-CE	2 Toggle Switches	220 or 240	140 mm	171
RMB-3HE-CE	1 Toggle Switch, 1 Indicator Light	220 or 240	140 mm	171
RMB-7CE-CE	2 Infinite Switches	220 or 240	229 mm	307
RMB-7DE-CE	3 Toggle Switches	220 or 240	229 mm	229
RMB-7HE-CE	1 Infinite Switch, 1 Indicator Light	220 or 240	229 mm	246
RMB-7KE-CE	2 Toggle Switches, 2 Indicator Lights	220 or 240	229 mm	227
RMB-7NE-CE	1 Toggle Switch, 1 Infinite Switch	220 or 240	229 mm	252
RMB-7QE-CE	1 Toggle Switch, 1 Infinite Switch, 1 Indicator Light	220 or 240	229 mm	260
RMB-14FE-CE	4 Infinite Switches	220 or 240	356 mm	499
RMB-14EE-CE	4 Toggle Switches	220 or 240	356 mm	246
RMB-14KE-CE	3 Toggle Switches, 3 Indicator Lights	220 or 240	356 mm	277
RMB-14NE-CE	2 Infinite Switches, 2 Indicator Lights	220 or 240	356 mm	359
RMB-14QE-CE	2 Toggle Switches, 2 Infinite Switches	220 or 240	356 mm	363
RMB-14YE-CE	1 Toggle Switch, 2 Infinite Switches	220 or 240	356 mm	360

*Pricing applies only at time of equipment purchase.

•• **RMB-ATT Factory attaches Remote Control Enclosure to Strip Heater (GRAH, GRAHL Dual models only).**

An additional cost of **37€** is added for the factory to attach the RMB to Strip Heater at time of purchase.

All Models Feature:

Ship Weight: 1-3 kg depending on components.

Max. Allowable Amperage per Switch: Toggle: 15.0

Infinite: 12.2

Dimensions (not including switches): 140, 229 or 356 W x 76 D x 64 H mm.

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

Remote Control Enclosures: When used, no more than one RMB per Strip Heater and no more than one Strip Heater per RMB.

•• **GRAH, GRAHL Dual Models Only:**
An additional cost of **37€** is added for the factory to attach the RMB to Strip Heater at time of purchase.

Choose Remote Box (RMB) can be found on:
www.hatcocorp.com
under Resources

OPTIONS (available at time of purchase only)

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

RMB-COLOR	Remote Control Housing in Designer color	€40
RED	Warm Red	GRAY Gray Granite NAVY Navy Blue COPPER Antique Copper
BLACK	Black	
WHITE	White Granite	
GREEN	Hunter Green	

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

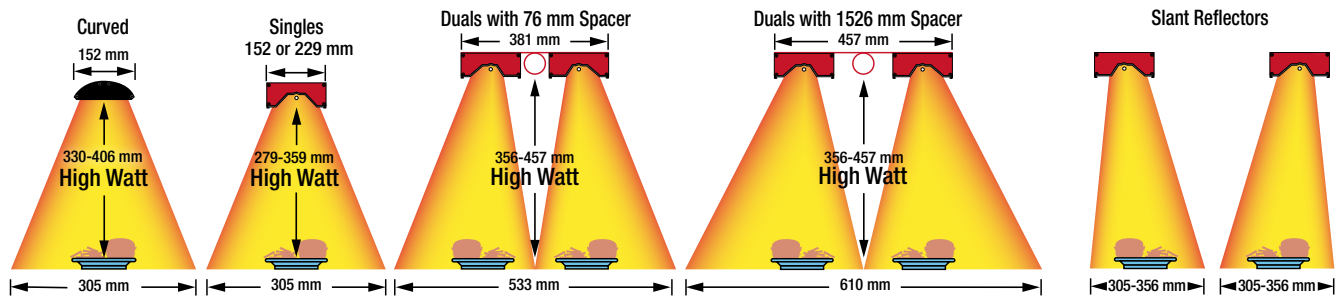
RMB-GLOSS	Remote Control Housing in Gloss finish	€59
RRED	Radiant Red	BBLACK Bold Black
GGOLD	Gleaming Gold	
GGRAY	Glossy Gray	BBLUE Brilliant Blue
BBLUE	Brilliant Blue	

COLORS AND FINISHES – INSIDE BACK COVER

Strip Heater Recommended Range Above Target* and Spacing Requirements

(Based on 610 mm Foodwarmer)

Glo-Ray® Infrared Heating Element (Recommended range above target)



GLO-RAY® INFRARED HEATING ELEMENT

Curved High Watt (GM5AH, GM5AHL)

Non-combustible surroundings only. Install 25 mm from overshelf and minimum of 254 mm above a non-combustible countertop surface (back of wall: no requirement).

Singles (GRH, GRAH, GRAHL) –

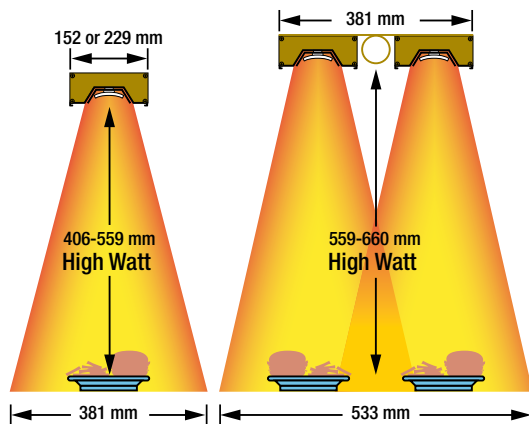
Combustibles: 343 mm below, 25 mm above and 76 mm to back wall. Non-combustibles: 25 mm above, 254 mm below with infinite or indicator lamp and 203 mm below toggle. Must be installed in a pass-through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshelf 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 297 mm over a surface below.

Duals (GRAH-D, GRAHL-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 to surface below and flush to an overshelf. Maximum 254 mm setback from the front of an overshelf.

Slant Reflectors: Optional slant reflectors are available to direct the heat pattern front or back.

Ultra-Glo® Heating Element (Recommended range above target)

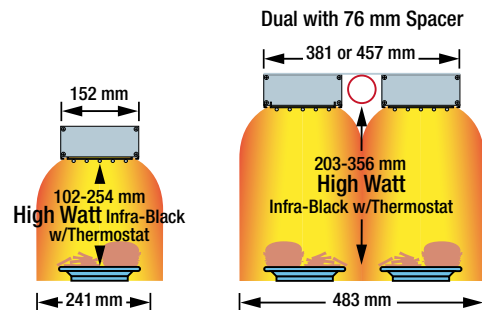


ULTRA-GLO®

Singles and Duals: (UGAH, UGAHL, UGAH-D, UGAHL-D) – May not be installed in combustible surroundings. Non-combustibles: 25 mm above, 432 mm 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.

Infra-Black® Heating Element (Recommended range above target)



GLO-RAY® INFRA-BLACK®

(GRAIH, 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.

Remote Control Enclosures: When used, no more than one RMB per strip heater and no more than one strip heater per RMB.

DEPTH OF HEAT PATTERN AT RECOMMENDED ELEMENT HEIGHT

* Recommended single unit application without base heat, based on ideal conditions. Individual applications may vary, consult factory.

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Fry Stations



Portable Foodwarmers

Opt for the versatility of Hatco's GLOMAX®, 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
- Toggle switch is standard; infinite switch optional on GRFF series
- All base heat units (GR-B, GRFFB and UGFFB) have a pre-set heated base that provides an envelope of heat around your product
- GMFFL, GRFF, GRFFL, UGFF, UGFFL provide top heat only
- Ceramic heating elements provide more distance between the heat source and the holding pan (UGFF series only)



GR-B Heated Base with accessory sheet pan

GRFFB with optional infinite switch and accessory food pans



GMFFL in standard Designer Black and accessory food pan



GLOMAX® PORTABLE FOODWARMER WITH METAL SHEATHED ELEMENTS

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
GMFFL	329 x 644 x 445 mm	230	610	10 kg	€331

All Metal Sheathed Models Feature:

Model Shipped with: 1829 mm cord and plug, base front sign holder, and clear plastic insert for sign holder.

Cord Location: Back, upper middle.

GLO-RAY® PORTABLE FOODWARMERS WITH METAL SHEATHED ELEMENTS

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
GR-B	324 x 559 x 57 mm	220 or 240	210 or 250	7 kg	€ 578
GRFF	314 x 610 x 400 mm	220 or 240	500 or 500	7 kg	605
GRFFL	314 x 610 x 400 mm	220 or 240	600 or 620	7 kg	771
GRFFB☞	324 x 610 x 406-508 mm	220 or 240	710 or 750	13 kg	976
GRFFBL☞	324 x 610 x 406-508 mm	220 or 240	810 or 870	14 kg	1121

☞ Standard clearance is 356 mm. Specify 306 or 406 mm if required.

All Metal Sheathed 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 66

ULTRA-GLO® PORTABLE FOODWARMERS WITH CERAMIC ELEMENTS

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
UGFF	314 x 565 x 479 mm	220 or 240	630 or 750	7 kg	€ 752
UGFFL	314 x 565 x 479 mm	220 or 240	730 or 870	8 kg	920
UGFFB	324 x 572 x 559 mm	220 or 240	840 or 1000	12 kg	1119
UGFFBL	324 x 572 x 559 mm	220 or 240	940 or 1120	13 kg	1292

All Ceramic Portable Models 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 66

GR = Glo-Ray
GM = GLOMAX
UG = Ultra-Glo
French Fry

x x F F B L

L = Incandescent Light
No Character = No Light
B = Base Heat
No Character = No Base Heat



UGFFB with accessory food pan (perforated pan not available)

OPTIONS (available at time of purchase only) (excludes GMFFL)

Designer Colors (one color per unit, heated base is not painted, not available for GR-B models)

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

RED	Warm Red	€133
BLACK	Black	133
GRAY	Gray Granite	133
WHITE	White Granite	133
NAVY	Navy Blue	133
GREEN	Hunter Green	133
COPPER	Antique Copper	133

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	€179
GGOLD	Gleaming Gold	179
GGRAY	Glossy Gray	179
BBLUE	Brilliant Blue	179
BBLACK	Bold Black	179

Clearance – from bottom of Glo-Ray to top of heated surface (GRFFB, GRFFBL only) – 356 mm standard

305 mm	No Charge
406 mm	No Charge

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)	€40
INF	Infinite Control (not available on models GR-B, GMFFL, UGFF, UGFFL, UGFFB or UGFFBL)	40

ACCESSORIES (available for purchase at any time)

5PLTBOX	Five-Pleat Hardcoated French Fry Box Ribbon – 489 W x 235 D x 51 H mm	€209
8PLTBAG	Eight-Pleat Hardcoated French Fry Bag Ribbon – 489 W x 235 D x 51 H mm	209

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	each 108
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FRY RIBBONS – PAGE 68

FOOD PANS AND TRIVETS – PAGE 151

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
- Pre-Set Heated base provides an envelope of heat around your product
- Portable models including pass-through style (GRFHS series)
- Ceramic elements and slotted holding bin prevent soggy product (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)
- Sectional divider permits holding of multiple products simultaneously (GRFHS series)
- Built-in top heat source features a swing-away post mount (GRFSC, GRFS series)
- Fry Station Warmers (GRFSC, GRFS series) feature a built-in top heat source and a swing-away post mount
- A variety of clearances are offered (GRFS series)
- GRFS series has power toggle switch, cord and plug, plus optional infinite control



GRFHS-16



GRFHS-PTT21

GRFSCL-18
Swing-away
post mount

PORTABLE FRY HOLDING STATIONS

Model	Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRFHS-16 [↔]	2	416 x 583 x 576 mm	220 or 240	1057 or 1110	24 kg	€2964
GRFHS-21 [↔]	2	543 x 721 x 576 mm	220 or 240	1218 or 1200	29 kg	3259
GRFHS-26 [↔]	2	670 x 594 x 562 mm	220 or 240	1243 or 1129	30 kg	3346
GRFHS-PT26 [♣]	2	747 x 577 x 625 mm	220 or 240	1233 or 1468	29 kg	3349
GRFHS-PT26 [♣] ♦	2	747 x 577 x 678 mm	220 or 240	1233 or 1468	29 kg	3479
GRFHS-PTT21 [↔]	2	630 x 965 x 572 mm	220 or 240	1486 or 1768	46 kg	3405

♦ Includes a built-in 152 mm deep heated food holding base (102 mm is standard on all other models).

♣ Scoop Holder standard.

↔ Add 43 mm from width if ordering without Scoop Holder.

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	Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRFSC-18 [☞]	–	152 x 457 x 489-572 mm	220 or 240	630 or 750	5 kg	€656
GRFSCL-18 [☞]	2	229 x 457 x 489-572 mm	220 or 240	730 or 870	6 kg	786
GRFSC-18 [☞] †	–	152 x 457 x 489-572 mm	220 or 240	630 or 750	5 kg	657
GRFSCLR-18 [☞] †	2	229 x 457 x 489-572 mm	220 or 240	730 or 870	6 kg	786
GRFS-24 [☞]	–	152 x 610 x 318-394 mm	220 or 240	500 or 500	5 kg	538
GRFSL-24 [☞]	2	229 x 610 x 318-394 mm	220 or 240	600 or 608	6 kg	676
GRFSR-24 [☞] †	–	152 x 610 x 318-394 mm	220 or 240	500 or 500	5 kg	538
GRFSLR-24 [☞] †	2	229 x 610 x 318-394 mm	220 or 240	600 or 620	6 kg	676

☞ 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 mm (standard) when ordering.

All Fry Station Warmer Models Feature:

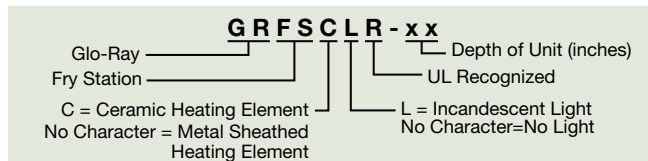
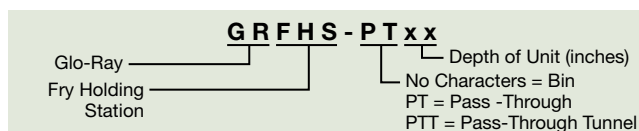
Toggle Switch Location: Ceramic Heating Element Models: Back of unit.

Metal Sheathed Heating Element Models: Front of unit.

Cord Location GRFS-24 and GRFSL-24: Back, upper middle.

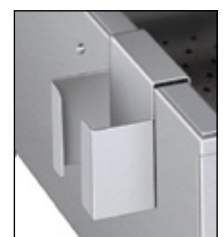
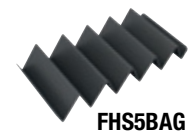
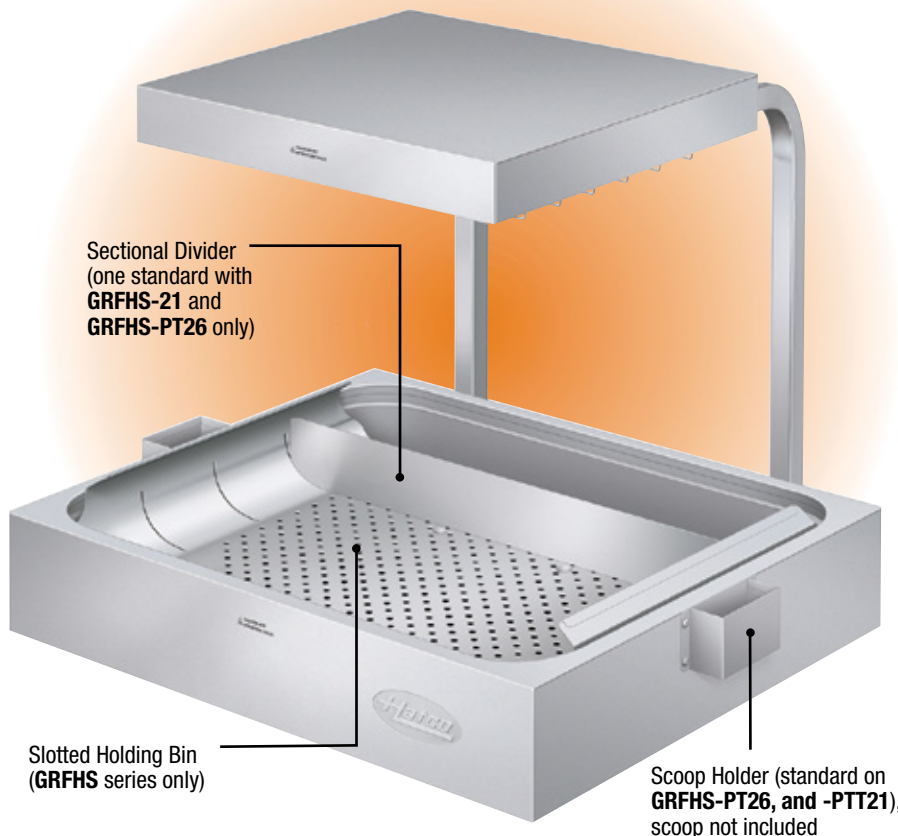
GRFSC-18 and GRFSCL-18: Back, right-hand side.

OPTIONS AND ACCESSORIES – PAGE 68



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





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)	No Charge
INF	Infinite Control (metal sheathed GRFS models only)	€40

ACCESSORIES (available for purchase at any time)

FHS4BOX	Four-Pleat Hardcoated Fry Box Ribbon (GRFHS-16 & -26) – 273 W x 127 D x 44 H mm	€ 81
FHS5BAG	Five-Pleat Hardcoated Fry Bag Ribbon (GRFHS-16 & -26) – 286 W x 127 D x 48 H mm	81
FHS5BOX	Five-Pleat Hardcoated Fry Box Ribbon (GRFHS-21) – 445 W x 127 D x 48 H mm	130
FHS6BAG	Six-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 349 W x 127 D x 51 H mm	81
FHS6BB	Six-Pleat Hardcoated Fry Box/Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 438 W x 127 D x 44 H mm	130
FHS7BAG	Seven-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21) – 454 W x 127 D x 48 H mm	130
PTT16-10BAG	Ten-Pleat Hardcoated Hashbrown Ribbon – (GRFHS-PT26 & -PTT21) – 381 W x 98 D x 44 H mm	109
5BH	127 mm Side-by-Side Bag Holder (GRFHS-21)	51
FHS-SH	Scoop Holder (adds 32 mm to width of unit) – one standard on GRFHS-PT26, -PTT21 models	51
FHSDIV1	Sectional Dividers – 407 W x 83 H mm (GRFHS-16, -26 models)	30

Chef LED 230V adjustable bulb – bulbs must be rotated down –

each 108

CLED-3000-230 Similar to warm Halogen light

CLED-4000-230 Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 151



CLED-3000 and -4000
Accessory

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.

DCS400-1CM
with optional Plated finish Antique Bronze post & shade and optional Ice simulated stone trim ring

- 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®



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



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	List Price
DCS400-1	1	203 mm	—	230	230	15 kg	€1670
DCS400-1CM	1	156 mm	—	230	230	9 kg	1639
DCSB2-R24-1	1	660 mm	610 mm diameter	230	580	34 kg	4149
DCSB2-2420-1	1	610 mm	610 W x 508 D mm	230	730	38 kg	4932
DCSB2-3624-2	2	914 mm	914 W x 610 D mm	230	1259	60 kg	6486

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	No Charge
BCOPPER	Bright Copper	No Charge
ABRASS	Antique Brass	No Charge
ABRONZE	Antique Bronze	No Charge

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	No Charge
SS-ICE	Ice	No Charge

Trim Ring (DCS400-1CM only) in simulated stone, no additional charge –

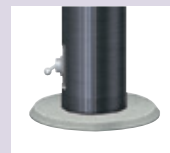
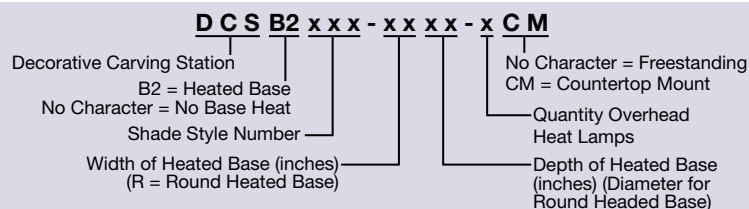
Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

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

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

COLORS AND FINISHES – INSIDE BACK COVER



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

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



GRCSCSCL-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	Dimensions W x D x H*	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRCSCSCL-24	660 x 711 x 572-724 mm	220 or 240	1137 or 990	25 kg	€3584
GRCSCLH-24	660 x 711 x 572-724 mm	220 or 240	1438 or 1316	25 kg	4042

* Width includes accessory left-hand sneeze guard.

All Carving Station Models Feature:

Models Shipped with: Right-hand sneeze guard.

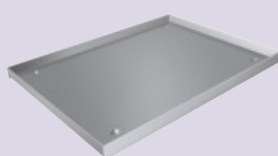
Cord Location: Back side on base.

ACCESSORIES (available for purchase at any time)

CSCLB/PACC	Left-Hand Sneeze Guard Kit (1 kg)	€266
CSCL-PAN	Stainless Steel Custom Drip Pan 508 x 679 x 25 mm (4 kg)	270
CSCL-BOARD	NSF Approved Cutting Board – 457 x 610 x 44 mm (9 kg)	253
Chef LED 230V adjustable bulb – bulbs must be rotated down – see page 47 for more information –		each €108
CLED-3000-230	Similar to warm Halogen light	
CLED-4000-230	Similar to cool Fluorescent light	



CSCLB/PACC



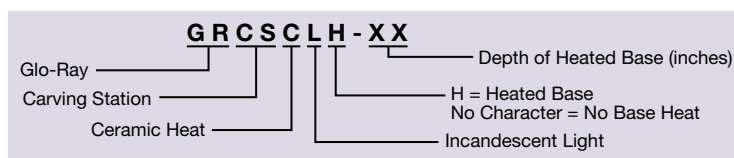
CSCL-PAN



CSCL-BOARD



CLED-3000 and -4000
Accessory



Portables



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
- Lighted power switch with cord and plug attached
- Optional Stainless Steel trim



GRSR-17 with optional Navy Blue *Designer* color and accessory food pan



GRSR-19 with optional Hunter Green *Designer* color and accessory pizza pan

PORTABLE ROUND HEATED SHELVES

Model*	Dimensions Dia. x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSR-15	425 x 98 mm	220 or 240	250	8 kg	€ 954
GRSR-17	476 x 98 mm	220 or 240	325	9 kg	1003
GRSR-19	527 x 98 mm	220 or 240	400	10 kg	1062

* When no color is specified, unit will be black.

All Round Heated Shelf Models Feature:

Maximum Pan Size: GRSR-15 = 381 mm diameter

GRSR-17 = 432 mm diameter

GRSR-19 = 483 mm diameter

Cord Location: 1829 mm cord and plug located underneath.

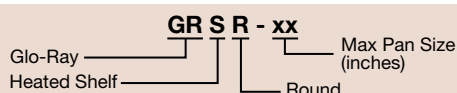
PORTABLE ROUND HEATED SHELVES COUNTERTOP CUTOUT DIMENSIONS (For Built-In Applications)

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

OPTIONS (available at time of purchase only)

SS SIDE	Stainless Steel Side	No Charge
Designer colors – Non-standard colors are non-returnable – Black standard –		
RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge

FOOD PANS AND TRIVETS – PAGE 151
COLORS AND FINISHES – INSIDE BACK COVER



Glo-Ray® Portable Round Heated Simulated Stone Shelves

Hatco's Glo-Ray® Portable 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'oeuvre displays.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch, cord & plug and thermostatically-controlled heat base to help hold your food hot and delicious
- Optional 76 or 127 mm Risers available in Stainless Steel (standard) or *Designer* colors
- Models with simulated stone are Swanstone®

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



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



GRSSR-20 in with standard Ash Gray simulated stone heated base

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



PORTABLE ROUND HEATED SIMULATED STONE SHELVES

Model	Dimensions Dia. x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSSR-16	406 x 67 mm	240	250	6 kg	€1222
GRSSR-18	457 x 67 mm	240	325	7 kg	1302
GRSSR-20	508 x 67 mm	240	400	8 kg	1382

All Round Heated Simulated Stone Shelf Models Feature:

Temperature Range: 38°-93°C.

Cord Location: 1829 mm cord and plug located on back side on base.

PORTABLE ROUND HEATED SIMULATED STONE SHELF WITH DECORATIVE LAMP

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSSR20-DL77516	508 x 572 x 914 mm	240	650	15 kg	€1930

All Round Heated Simulated Stone Shelf Models with Decorative Lamp Feature:

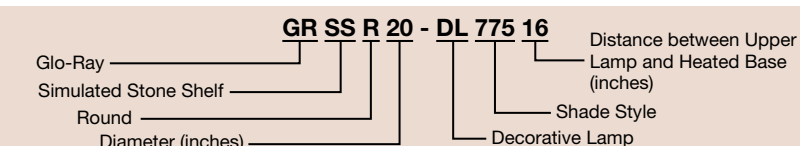
Bulb: One, 250 Watt clear bulb, uncoated.

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 75





Two **GRSSR20-DL77516** 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	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge

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

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

76 mm Risers – Available in Designer colors and Stainless Steel (not available on the GRSSR20-DL77516) –

Non-standard colors are non-returnable –

3RISER16	GRSSR-16	€56
3RISER18	GRSSR-18	56
3RISER20	GRSSR-20	56

127 mm Risers – Available in Designer colors and Stainless Steel (not available on the GRSSR20-DL77516) –

Non-standard colors are non-returnable –

5RISER16	GRSSR-16	€76
5RISER18	GRSSR-18	76
5RISER20	GRSSR-20	76

ACCESSORIES (available for purchase at any time)

WHITE-CTD-240	250 Watt, 240V, Clear Bulb, Coated (GRSSR20-DL77516 accommodates one bulb)	€64
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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® Heated Simulated Stone Shelves. The portable foodsafe shelves come in six simulated stone colors and are ideal for buffet lines or as hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch, cord and plug 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 Domoos simulated stone

PORTABLE RECTANGULAR HEATED SIMULATED STONE SHELVES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSS-2418	606 x 454 x 66 mm	220 or 240	635	13 kg	€1811
GRSS-3018	759 x 454 x 66 mm	220 or 240	780	14 kg	1895
GRSS-3618	911 x 454 x 66 mm	220 or 240	930	16 kg	1975
GRSS-4818 ‡	1216 x 454 x 157 mm	220 or 240	1270	21 kg	2140
GRSS-6018 ‡	1521 x 454 x 157 mm	220 or 240	1560	26 kg	2786
GRSS-7218 ‡	1826 x 454 x 157 mm	220 or 240	1860	31 kg	2943

‡ Height includes standard 102 mm legs.

All Portable Heated Simulated Stone Shelf Models Feature:

Cord Location: 1829 mm cord and plug located center of side with switch.

OPTIONS (available at time of purchase only)

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

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

Dekton Stone Colors – All Dekton surfaces are non-returnable –

GRSS-2418 – Rectangular Heated Shelves –		
DOMOOS	Domoos	€628
REM	Rem	628
SOKE	Soke	628
GRSS-3018 – Rectangular Heated Shelves –		
DOMOOS	Domoos	€732
REM	Rem	732
SOKE	Soke	732
GRSS-3618 – Rectangular Heated Shelves –		
DOMOOS	Domoos	€905
REM	Rem	905
SOKE	Soke	905
GRSS-4818 – Rectangular Heated Shelves –		
DOMOOS	Domoos	€990
REM	Rem	990
SOKE	Soke	990
GRSS-6018 – Rectangular Heated Shelves –		
DOMOOS	Domoos	€1193
REM	Rem	1193
SOKE	Soke	1193
GRSS-7218 – Rectangular Heated Shelves –		
DOMOOS	Domoos	€1397
REM	Rem	1397
SOKE	Soke	1397

COLORS AND FINISHES – INSIDE BACK COVER



Dekton stone surfaces that are available for these models:

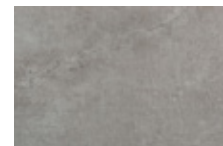
Domoos



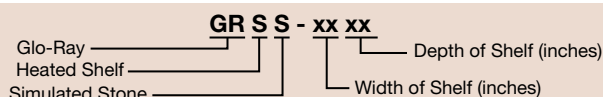
Rem



Soke



Note: Due to the natural texture, patterns may vary.



Portable Rectangular Heated Base Glass Shelves

The Hatco Heated Base Glass Shelf has a heated ceramic glass surface to create uniform heat across the entire surface and is made of approved foodsafe material. Adjustable thermostatic controls allow surface temperature ranging from 38° to 90°C to be easily controlled.

- Lighted On/Off rocker switch
- Equipped with a trim mounting ring that is available in Stainless Steel (standard), White or *Designer Black*
- All units come with a 1829 mm cord and plug



HBG-2418



HBG-FS-24 Black angled Food Stop (detail view) with **HBG-TRIM-BLK** optional *Designer Black* trim ring



HBG-2418 in standard Black Glass and Stainless Steel trim ring



HBG-2418 with optional White Glass, Frame and Trim Ring

PORTABLE RECTANGULAR HEATED BASE GLASS SHELVES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HBG-2418	619 x 467 x 64 mm	220 or 240	425	14 kg	€2403
HBG-3018	772 x 467 x 64 mm	220 or 240	525	15 kg	2513
HBG-3618 ‡	924 x 467 x 156 mm	220 or 240	630	17 kg	2620
HBG-4818 ‡≈	1219 x 467 x 156 mm	220 or 240	850	19 kg	2838
HBG-6018 ‡≈	1534 x 467 x 156 mm	220 or 240	1050	28 kg	3055
HBG-7218 ‡≈	1838 x 467 x 156 mm	220 or 240	1260	31 kg	3271

‡ Height includes standard 102 mm legs.

≈ Units 1219 mm and larger are constructed of two equal sized pieces of glass which create a seam.

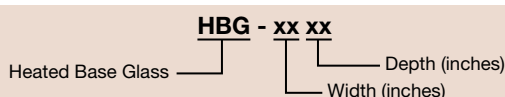
All Portable Heated Base Glass Shelf Models Feature:

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				No Charge
	HBG-GLASS-WHT	White		
Angled Food Stop keeps product on the heat zone – Choose size/color				
610 mm	HBG-FS-24	<i>Designer Black</i>	HBG-FSW-24	White each €121
672 mm	HBG-FS-30	<i>Designer Black</i>	HBG-FSW-30	White each 144
914 mm	HBG-FS-36	<i>Designer Black</i>	HBG-FSW-36	White each 169
1219 mm	HBG-FS-48	<i>Designer Black</i>	HBG-FSW-48	White each 193
1524 mm	HBG-FS-60	<i>Designer Black</i>	HBG-FSW-60	White each 216
1829 mm	HBG-FS-72	<i>Designer Black</i>	HBG-FSW-72	White each 243
Trim Ring color – Stainless Steel standard				€39
	HBG-TRIM-BLK	Black	HBG-TRIM-WHT	White
Frame (base) color – Black standard – Non-standard colors are non-returnable –				No Charge
	HBG-FRAME-WHT	White		

COLORS AND FINISHES – INSIDE BACK COVER



Portable Heated Base Glass Shelf Modular

Hatco's ceramic glass creates uniform heat across the entire top surface. The new design uses a modular system, so units can be placed side-by-side. This allows great flexibility in buffet areas. Each unit's glass surface is the size of a 1/1 GN food pan.

- Electronic temperature control with five settings for 55°, 65°, 75°, 85° and 95°C
- The portable, modular system design offers great flexibility
- Simple design for easy cleaning and maintenance
- Durable stainless steel housing



A series of **HGSM-4060**

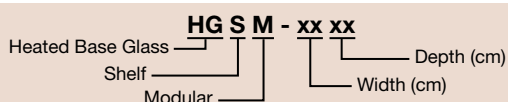


HGSM-4060

PORTABLE HEATED BASE GLASS MODULAR SHELF

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HGSM-4060	400 x 600 x 58 mm	230	300	8 kg	€507

All Portable Heated Base Glass Modular Shelf Models Feature:
Cord Location: 1829 mm cord and plug located on left back of unit.



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 depths to meet your specific needs.

- Uniform heat distribution with blanket-type element
- Built-in adjustable thermostat controls surface temperature
- Extruded aluminum base with stainless steel top – optional Hardcoat Aluminum surface
- Optional 102 mm legs (standard on 914 mm and wider models)
- Optional slant leg kit and pan rail
- Model widths from 457 to 1829 mm
- Model depths: 152, 197, 248, 305, 349, 394, 400, 445, 495, 546, 597, 648 mm

continued on next page...



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

PORTABLE HEATED SHELVES

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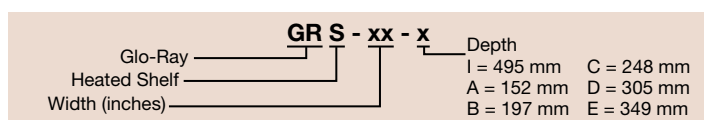
Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price	Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
495 mm depth I (standard) – accommodates 305 x 508 mm steam table pans						248 mm depth C					
GRS-18-I	457 x 57 mm	220 or 240	272	7 kg	€ 929	GRS-18-C	457 x 57 mm	220 or 240	136	5 kg	€ 960
GRS-24-I	610 x 57 mm	220 or 240	381	9 kg	1014	GRS-24-C	610 x 57 mm	220 or 240	191	5 kg	769
GRS-30-I	762 x 57 mm	220 or 240	490	11 kg	1092	GRS-30-C	762 x 57 mm	220 or 240	245	6 kg	828
GRS-36-I	914 x 133 mm	220 or 240	599	13 kg	1167	GRS-36-C	914 x 133 mm	220 or 240	299	7 kg	867
GRS-42-I	1067 x 133 mm	220 or 240	653	15 kg	1316	GRS-42-C	1067 x 133 mm	220 or 240	327	9 kg	960
GRS-48-I	1219 x 133 mm	220 or 240	762	16 kg	1371	GRS-48-C	1219 x 133 mm	220 or 240	381	9 kg	1006
GRS-54-I	1372 x 133 mm	220 or 240	871	19 kg	1476	GRS-54-C	1372 x 133 mm	220 or 240	436	10 kg	1027
GRS-60-I	1524 x 133 mm	220 or 240	980	20 kg	1529	GRS-60-C	1524 x 133 mm	220 or 240	490	11 kg	1087
GRS-66-I	1676 x 133 mm	220 or 240	1089	23 kg	1587	GRS-66-C	1676 x 133 mm	220 or 240	544	12 kg	1120
GRS-72-I	1829 x 133 mm	220 or 240	1198	25 kg	1717	GRS-72-C	1829 x 133 mm	220 or 240	599	13 kg	1156
152 mm depth A						305 mm depth D					
GRS-18-A	457 x 57 mm	220 or 240	109	5 kg	€ 679	GRS-18-D	457 x 57 mm	220 or 240	218	5 kg	€ 773
GRS-24-A	610 x 57 mm	220 or 240	136	5 kg	719	GRS-24-D	610 x 57 mm	220 or 240	272	6 kg	828
GRS-30-A	762 x 57 mm	220 or 240	163	6 kg	748	GRS-30-D	762 x 57 mm	220 or 240	327	8 kg	861
GRS-36-A	914 x 133 mm	220 or 240	191	7 kg	773	GRS-36-D	914 x 133 mm	220 or 240	381	9 kg	921
GRS-42-A	1067 x 133 mm	220 or 240	245	9 kg	854	GRS-42-D	1067 x 133 mm	220 or 240	490	10 kg	1023
GRS-48-A	1219 x 133 mm	220 or 240	272	9 kg	879	GRS-48-D	1219 x 133 mm	220 or 240	544	12 kg	1078
GRS-54-A	1372 x 133 mm	220 or 240	299	10 kg	900	GRS-54-D	1372 x 133 mm	220 or 240	599	13 kg	1121
GRS-60-A	1524 x 133 mm	220 or 240	327	11 kg	920	GRS-60-D	1524 x 133 mm	220 or 240	653	15 kg	1168
GRS-66-A	1676 x 133 mm	220 or 240	354	12 kg	987	GRS-66-D	1676 x 133 mm	220 or 240	708	16 kg	1217
GRS-72-A	1829 x 133 mm	220 or 240	381	13 kg	1001	GRS-72-D	1829 x 133 mm	220 or 240	762	17 kg	1264
197 mm depth B						349 mm depth E					
GRS-18-B	457 x 57 mm	220 or 240	109	5 kg	€ 702	GRS-18-E	457 x 57 mm	220 or 240	218	6 kg	€ 805
GRS-24-B	610 x 57 mm	220 or 240	136	5 kg	731	GRS-24-E	610 x 57 mm	220 or 240	272	7 kg	866
GRS-30-B	762 x 57 mm	220 or 240	163	6 kg	769	GRS-30-E	762 x 57 mm	220 or 240	327	9 kg	913
GRS-36-B	914 x 133 mm	220 or 240	191	7 kg	803	GRS-36-E	914 x 133 mm	220 or 240	381	10 kg	972
GRS-42-B	1067 x 133 mm	220 or 240	245	9 kg	883	GRS-42-E	1067 x 133 mm	220 or 240	490	11 kg	1078
GRS-48-B	1219 x 133 mm	220 or 240	272	9 kg	925	GRS-48-E	1219 x 133 mm	220 or 240	544	13 kg	1134
GRS-54-B	1372 x 133 mm	220 or 240	299	10 kg	942	GRS-54-E	1372 x 133 mm	220 or 240	599	14 kg	1190
GRS-60-B	1524 x 133 mm	220 or 240	327	11 kg	988	GRS-60-E	1524 x 133 mm	220 or 240	653	15 kg	1242
GRS-66-B	1676 x 133 mm	220 or 240	354	12 kg	1003	GRS-66-E	1676 x 133 mm	220 or 240	708	17 kg	1288
GRS-72-B	1829 x 133 mm	220 or 240	381	13 kg	1050	GRS-72-E	1829 x 133 mm	220 or 240	762	18 kg	1352

All Portable Heated Shelf Models Feature:

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

Cord Location: Center of side with controls.

OPTIONS AND ACCESSORIES – PAGE 81



Glo-Ray® Portable Heated Shelves

continued...



GRS-30-I in optional Designer color with accessory pan rail and food pans

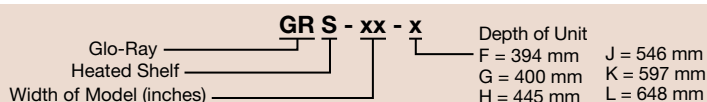
PORTABLE HEATED SHELVES continued from previous page

Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price	Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
394 mm depth						546 mm depth					
GRS-18-F	457 x 57 mm	220 or 240	218	6 kg	€ 841	GRS-18-J	457 x 57 mm	220 or 240	327	9 kg	€1007
GRS-24-F	610 x 57 mm	220 or 240	272	8 kg	891	GRS-24-J	610 x 57 mm	220 or 240	408	12 kg	1061
GRS-30-F	762 x 57 mm	220 or 240	327	10 kg	935	GRS-30-J	762 x 57 mm	220 or 240	490	14 kg	1142
GRS-36-F	914 x 133 mm	220 or 240	381	11 kg	1006	GRS-36-J	914 x 133 mm	220 or 240	572	15 kg	1221
GRS-42-F	1067 x 133 mm	220 or 240	490	13 kg	1124	GRS-42-J	1067 x 133 mm	220 or 240	735	16 kg	1378
GRS-48-F	1219 x 133 mm	220 or 240	544	15 kg	1182	GRS-48-J	1219 x 133 mm	220 or 240	817	17 kg	1451
GRS-54-F	1372 x 133 mm	220 or 240	599	17 kg	1253	GRS-54-J	1372 x 133 mm	220 or 240	898	20 kg	1548
GRS-60-F	1524 x 133 mm	220 or 240	653	18 kg	1311	GRS-60-J	1524 x 133 mm	220 or 240	980	22 kg	1623
GRS-66-F	1676 x 133 mm	220 or 240	708	19 kg	1361	GRS-66-J	1676 x 133 mm	220 or 240	1062	24 kg	1708
GRS-72-F	1829 x 133 mm	220 or 240	762	20 kg	1441	GRS-72-J	1829 x 133 mm	220 or 240	1143	26 kg	1817
400 mm depth						597 mm depth					
GRS-18-G	457 x 57 mm	220 or 240	245	6 kg	€ 855	GRS-18-K	457 x 57 mm	220 or 240	354	9 kg	€1054
GRS-24-G	610 x 57 mm	220 or 240	327	8 kg	923	GRS-24-K	610 x 57 mm	220 or 240	463	12 kg	1111
GRS-30-G	762 x 57 mm	220 or 240	408	10 kg	987	GRS-30-K	762 x 57 mm	220 or 240	572	14 kg	1195
GRS-36-G	914 x 133 mm	220 or 240	490	11 kg	1047	GRS-36-K	914 x 133 mm	220 or 240	681	15 kg	1286
GRS-42-G	1067 x 133 mm	220 or 240	572	13 kg	1180	GRS-42-K	1067 x 133 mm	220 or 240	817	16 kg	1441
GRS-48-G	1219 x 133 mm	220 or 240	653	15 kg	1245	GRS-48-K	1219 x 133 mm	220 or 240	925	17 kg	1533
GRS-54-G	1372 x 133 mm	220 or 240	735	17 kg	1315	GRS-54-K	1372 x 133 mm	220 or 240	1034	20 kg	1622
GRS-60-G	1524 x 133 mm	220 or 240	817	18 kg	1382	GRS-60-K	1524 x 133 mm	220 or 240	1143	22 kg	1723
GRS-66-G	1676 x 133 mm	220 or 240	898	19 kg	1393	GRS-66-K	1676 x 133 mm	220 or 240	1252	24 kg	1823
GRS-72-G	1829 x 133 mm	220 or 240	980	20 kg	1503	GRS-72-K	1829 x 133 mm	220 or 240	1361	26 kg	1908
445 mm depth						648 mm depth					
GRS-18-H	457 x 57 mm	220 or 240	245	7 kg	€ 887	GRS-18-L	457 x 57 mm	220 or 240	381	9 kg	€1104
GRS-24-H	610 x 57 mm	220 or 240	327	9 kg	967	GRS-24-L	610 x 57 mm	220 or 240	517	12 kg	1139
GRS-30-H	762 x 57 mm	220 or 240	408	11 kg	1034	GRS-30-L	762 x 57 mm	220 or 240	653	15 kg	1231
GRS-36-H	914 x 133 mm	220 or 240	490	12 kg	1121	GRS-36-L	914 x 133 mm	220 or 240	789	17 kg	1333
GRS-42-H	1067 x 133 mm	220 or 240	572	14 kg	1244	GRS-42-L	1067 x 133 mm	220 or 240	898	20 kg	1513
GRS-48-H	1219 x 133 mm	220 or 240	653	16 kg	1323	GRS-48-L	1219 x 133 mm	220 or 240	1034	23 kg	1598
GRS-54-H	1372 x 133 mm	220 or 240	735	18 kg	1396	GRS-54-L	1372 x 133 mm	220 or 240	1171	25 kg	1699
GRS-60-H	1524 x 133 mm	220 or 240	817	20 kg	1469	GRS-60-L	1524 x 133 mm	220 or 240	1307	27 kg	1814
GRS-66-H	1676 x 133 mm	220 or 240	898	21 kg	1490	GRS-66-L	1676 x 133 mm	220 or 240	1443	29 kg	1926
GRS-72-H	1829 x 133 mm	220 or 240	980	23 kg	1615	GRS-72-L	1829 x 133 mm	220 or 240	1579	31 kg	2016

All Portable Heated Shelf Models Feature:

Cord Location: 1829 mm cord and plug located on center of side with controls.

OPTIONS AND ACCESSORIES – PAGE 81





THRUSHelf Wire Rack Mounting Kit safely attaches GRS Heated Shelf units to wire racks (GRS models only, GRS not included)

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	€166
BLACK	Black	166
GRAY	Gray Granite	166
WHITE	White Granite	166
NAVY	Navy Blue	166
GREEN	Hunter Green	166
COPPER	Antique Copper	166

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	€199
HC 48-72	GRS-48 through GRS-72	335
GRS-RECTH	Thermostat Guard	No Charge

ACCESSORIES (available for purchase at any time)

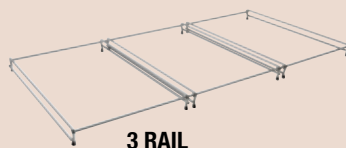
GRS-LEGS	102 mm Adjustable Legs (standard on units GRS-36 and larger)	€51
GRS-SLANT	Slant Leg Kit for models 305 mm deep or deeper	26

Chrome Pan Rail for 495 mm deep GRS models –

2 RAIL	2-pan	€175
3 RAIL	3-pan	185
4 RAIL	4-pan	348
5 RAIL	5-pan	360
THRUSHelf	Bolt and fender washer leg accessory kit for attaching one GRS unit to a wire rack shelf	€12

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER



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.

- Ideal for delis, supermarkets, convenience stores, kiosks or concession stands where counterspace is limited
- Sturdy acrylic 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 and 102 mm food bins standard (GRHW-1SG only)



GRHW-1SG



GRHW-2P with
102 mm legs and
accessory food pans

MINI-MERCHANDISERS

Model	Description	Dimensions W x D x H Includes sneeze guard	Base Dimensions W x D	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRHW-1P	Hors d'oeuvres warmer, 2 bulbs	565 x 414 x 451 mm	533 x 349 mm	220 or 240	820	16 kg	€1927
GRHW-2P	Hors d'oeuvres warmer, 4 bulbs	1099 x 414 x 527 mm	1067 x 349 mm	220 or 240	1640	31 kg	2545
GRHW-1SG	Single horizontal shelf, 2 bulbs	565 x 414 x 451 mm	533 x 349 mm	220 or 240	820	17 kg	2299

All Mini-Merchandise Models Feature:

Included with Merchandise: 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) and 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	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401
PANEL	Plexi-Glass side panels	78

ACCESSORIES (available for purchase at any time)

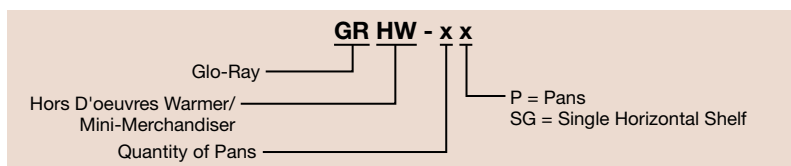
Chef LED 230V adjustable bulb – CE options for input voltages above 200V – bulbs must be rotated down –

CLED-3000-230	Similar to warm Halogen light	€108
CLED-4000-230	Similar to cool Fluorescent light	
4"LEGS	102 mm Adjustable Legs (standard on GRHW-2P)	€51

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000, -4000



Glo-Ray® Buffet Warmers

Hold hot food at optimum serving temperatures in buffet lines or in 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 (GR2BW only) and 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 with optional *Designer* color and accessory food pans



GR2BW-30 with optional *Designer* Red inset panels and accessory food pans



GR2BW-30 in optional *Designer* color with plexi-glass side enclosures and accessory food pans

BUFFET WARMERS

Model	No. Of Light Bulbs	Dimensions W x D x H Includes sneeze guard	Maximum Pan Capacity 305 x 508 mm pan	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRBW-24	2	638 x 572 x 451 mm	1	220 or 240	1000	21 kg	€2058
GRBW-30	2	791 x 572 x 451 mm	2	220 or 240	1270	24 kg	2272
GRBW-36	3	943 x 572 x 527 mm	2	220 or 240	1578	26 kg	2486
GRBW-42	3	1095 x 572 x 527 mm	3	220 or 240	1728	31 kg	2700
GRBW-48	4	1248 x 572 x 527 mm	3	220 or 240	2040	35 kg	2915
GRBW-54	4	1400 x 572 x 527 mm	4	220 or 240	2360	34 kg	3129
GRBW-60	5	1553 x 572 x 527 mm	4	220 or 240	2680	41 kg	3343
GRBW-66	5	1705 x 572 x 527 mm	5	220 or 240	2948	44 kg	3557
GRBW-72	5	1857 x 572 x 527 mm	5	220 or 240	3113	49 kg	3771

All Buffet Warmer Models Feature:

GRBW Base Dimensions: 638-1857 W x 495 D mm.

Cord Location: 1829 mm cord located on base end plate, same side as switch.

DESIGNER BUFFET WARMERS

Model*	No. Of Light Bulbs	Dimensions W x D x H Includes sneeze guard	Maximum Pan Capacity 305 x 508 mm pan	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GR2BW-24	2	768 x 686 x 483 mm	1	220 or 240	970	35 kg	€3633
GR2BW-30	2	921 x 686 x 483 mm	2	220 or 240	1230	39 kg	3971
GR2BW-36	2	1073 x 686 x 483 mm	2	220 or 240	1470	44 kg	4308
GR2BW-42	4	1226 x 686 x 559 mm	3	220 or 240	1790	50 kg	4756
GR2BW-48	4	1378 x 686 x 559 mm	3	220 or 240	2040	57 kg	5204
GR2BW-54	4	1530 x 686 x 559 mm	4	220 or 240	2290	59 kg	5739
GR2BW-60	6	1683 x 686 x 559 mm	4	220 or 240	2660	70 kg	6274
GR2BW-66	6	1835 x 686 x 559 mm	5	220 or 240	2920	77 kg	6713
GR2BW-72*	6	1988 x 686 x 559 mm	5	220 or 240	3185	84 kg	7151

* When no color is specified, color inset panels and corner caps will be black.

* Cord without Plug, 240V only.

All Designer Buffet Warmer Models Feature:

Usable Heated Shelf Space: Width of unit minus 165 x 552 D mm.

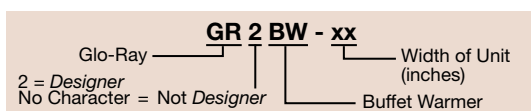
Cord Location: 1829 mm cord and plug located center of bottom on control side.

OPTIONS AND ACCESSORIES – PAGE 84

FOOD PANS AND TRIVETS – PAGE 151

BUFFET WARMER MAXIMUM PAN CAPACITIES

Model	Pan Capacity
GRBW-24, GR2BW-24:	1 full size pan
GRBW-30, -36, GR2BW-30, -36:	2 full size pans
GRBW-42, -48, GR2BW-42, -48:	3 full size pans
GRBW-54, -60, GR2BW-54, -60:	4 full size pans
GRBW-66, -72, GR2BW-66, -72:	5 full size pans





GRBW-30 with
accessory food pans

OPTIONS (available at time of purchase only)

Designer Colors – Clear Anodized Aluminum Standard –

Non-standard colors are non-returnable –

€401

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

Designer Inset Panel colors, GR2BW models – Black standard –

Non-standard colors are non-returnable –

No Charge

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

Designer Corner Caps, GR2BW models – Black standard –

Non-standard colors are non-returnable –

No Charge

DKGRAY	Dark Gray
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Acrylic Front and two Side Enclosures in lieu of Sneeze Guards (available for GRBW-24, -30, -36, -42, & -48 models only)

FRTECNL-24, -30	-24, -30 models	€368
FRTECNL-36, -42, -48	-36, -42, -48 models	421
SIDE-ENCL	Two Acrylic Side Enclosures (GRBW models only)	251
SIDE-ENCL2	Two Acrylic Side Enclosure (GR2BW models only)	251

Hardcoat Aluminum Surface, GRBW models –

HC 24-42	GRBW-24 through GRBW-42	€131
HC 48-72	GRBW-48 through GRBW-72	263
INF	Infinite Control for Top Heat Only (GRBW-24 through -60 and GR2BW-24 through -60 models only)	40
9.375BP	238 mm Sneeze Guard in lieu of standard 191 mm (GRBW models only)	add per 305 mm per side 7
14BP	356 mm Sneeze Guard in lieu of standard 191 mm	add per 305 mm per side 20

ACCESSORIES (available for purchase at any time)

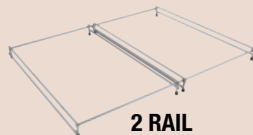
GRBW-LEGS	102 mm Adjustable Legs for GRBW-24 model (standard on GRBW-42 or larger)	€51
2SD-LEGS	102 mm Designer Legs for GR2BW-24 model (standard on GR2BW-30 or larger)	98
Pan Rail for GRBW models (not for use with Acrylic Front Enclosure)		
2 RAIL	2-pan	€175
3 RAIL	3-pan	185
4 RAIL	4-pan	348
5 RAIL	5-pan	360
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	€108
CLED-4000-230	Similar to cool Fluorescent light	

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER



CLED-3000, -4000



2 RAIL



3 RAIL



2SD-LEGS

Built-Ins



Built-In Flush Heated Ceramic Glass 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 MOUNT 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			List Price
				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	€2598
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	2707
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	2823
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	3094

^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" units are constructed of two equal sized pieces of ceramic glass that create a seam.

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

HSBF-GLASS-WHT White

No Charge

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard –

Non-standard colors are non-returnable –

RED	Warm Red	€40
BLACK	Black	40
GRAY	Gray Granite	40
WHITE	White Granite	40
NAVY	Navy Blue	40
GREEN	Hunter Green	40
COPPER	Antique Copper	40

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) **€152**

HSBF-SMFLUSH-ITC Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D) **78**

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) **No Charge**

HSBF-SMFLUSH-TSTAT Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D) **No Charge**

COND-6 1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only **38**

COND-10 3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only **75**

COLORS AND FINISHES – INSIDE BACK COVER



HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT



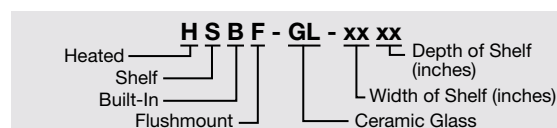
HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-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			List Price
				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	€1602
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	1608
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	1746
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	1706
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	1713
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	1901
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	1814
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	1822
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	2117
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	1904
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	1913
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	2325
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	2005
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	2015
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	2505

^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)

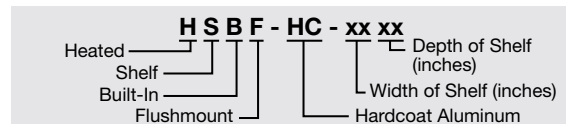
Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

RED	Warm Red	€40
BLACK	Black	40
GRAY	Gray Granite	40
WHITE	White Granite	40
NAVY	Navy Blue	40
GREEN	Hunter Green	40
COPPER	Antique Copper	40
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 mm D)	€152
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box in Stainless Steel with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)	78
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)	No Charge
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box in Stainless Steel with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)	No Charge
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only	38
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only	75

COLORS AND FINISHES – INSIDE BACK COVER

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



HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT



HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-TSTAT



Built-In Flush Mount Simulated Stone Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Simulated Stone Heated 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

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			List Price
				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	€1917
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	1995
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	2079
HSBF-SS-4818	1295 x 533 x 142 mm	1217 x 457 mm	1229 x 467 mm	1068 / 4.9	1166 / 5.1	1270 / 5.3	2357

^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.

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	No Charge
SS-ICE	Ice	No Charge

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

RED	Warm Red	€40
BLACK	Black	40
GRAY	Gray Granite	40
WHITE	White Granite	40
NAVY	Navy Blue	40
GREEN	Hunter Green	40
COPPER	Antique Copper	40

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 mm D)	€152
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HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box in Stainless Steel with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)	78
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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)	No Charge
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HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box in Stainless Steel with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)	No Charge
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COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only	38
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COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only	75
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COLORS AND FINISHES – INSIDE BACK COVER



HSBF-FLUSH-ITC



HSBF-FLUSH-TSTAT



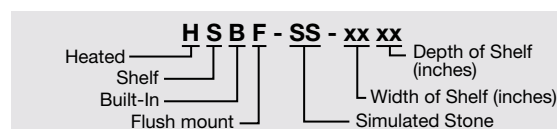
HSBF-SMFLUSH-ITC



HSBF-SMFLUSH-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



Hot/Cold Built-In Shelves without Condenser

Give your operation ultimate flexibility with these patented Remote Hot/Cold Built-In Shelves. Available in our signature Hardcoat Aluminum or in simulated stone, they easily transition between a heated to cold and cold to heated shelf!

They also have the added benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Patented thermal break reduces condensation and temperature transfer
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- Self-adhesive silicone gasket included with HCSSB(F)X models
- Simulated stone models HCSSB(F)X are bottom mount, flush with counter top
- Models with simulated stone are Swanstone®
- HCSSBX models match the GRSSB Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves for a fully integrated look
- Hardcoat Aluminum models (HCSBFX) are top mount
- The flush mount control comes standard with a 1219 mm lead wire
- HCSBFX models match the GRSBF Glo-Ray® Built-In Rectangular Heated Shelves with Flush Top for a fully integrated look

continued on next page...



HCSSBX-4818
in optional Birch
simulated stone
(unattached Control
Box included)



HCSBFX-48-S
in standard Ash Gray
simulated stone
(unattached Control
Box included)

HOT/COLD BUILT-IN SIMULATED STONE SHELVES WITHOUT CONDENSER (flush to the countertop)

Model *	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSSBX-2418	686 x 533 mm	607 x 457 mm	371, 405, 441	45 kg	€7366
HCSSBX-3018	838 x 533 mm	762 x 457 mm	467, 510, 555	48 kg	6714
HCSSBX-3618	991 x 533 mm	914 x 457 mm	558, 610, 664	54 kg	6870
HCSSBX-4818	1295 x 533 mm	1219 x 457 mm	746, 815, 887	64 kg	7762

* Not available with CE mark.

All Hot/Cold Built-In Simulated Stone Shelf Models without Condenser Feature:

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probes, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

NOTE: Models are not a CE offering, items are sold as components for self certification.

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITHOUT CONDENSER

Model *	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSBFX-24-F	686 x 470 mm	610 x 394 mm	325, 355, 387	42 kg	€6574
HCSBFX-24-I	686 x 572 mm	610 x 495 mm	407, 445, 485	44 kg	6628
HCSBFX-24-S	686 x 686 mm	610 x 610 mm	503, 550, 599	48 kg	6706
HCSBFX-36-F	991 x 470 mm	914 x 394 mm	485, 530, 577	52 kg	6837
HCSBFX-36-I	991 x 572 mm	914 x 495 mm	613, 670, 730	56 kg	6870
HCSBFX-36-S	991 x 686 mm	914 x 610 mm	755, 825, 898	62 kg	7894
HCSBFX-48-F	1295 x 470 mm	1219 x 394 mm	650, 710, 773	59 kg	7138
HCSBFX-48-I	1295 x 572 mm	1219 x 495 mm	814, 890, 969	68 kg	7816
HCSBFX-48-S	1295 x 686 mm	1219 x 610 mm	1006, 1100, 1198	76 kg	9789

* Not available with CE mark.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models without Condenser Feature:

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) TXV valve (unattached).

OPTIONS – PAGE 90

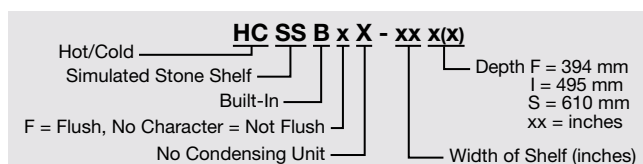
COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
HCSSBX-2418	619 mm	467 mm
HCSSBX-3018	772 mm	467 mm
HCSSBX-3618	924 mm	467 mm
HCSSBX-4818	1229 mm	467 mm
HCSBFX-24-F	619 mm	403 mm
HCSBFX-24-I	619 mm	505 mm
HCSBFX-24-S	619 mm	619 mm
HCSBFX-36-F	924 mm	403 mm
HCSBFX-36-I	924 mm	505 mm
HCSBFX-36-S	924 mm	619 mm
HCSBFX-48-F	1226 mm	403 mm
HCSBFX-48-I	1226 mm	505 mm
HCSBFX-48-S	1226 mm	619 mm

Model	Width	Height
Control Box	333 mm	143 mm

NOTE: Install Remote Box outside Heat Zone or damage will occur.



Hot/Cold Built-In Shelves without Condenser

continued...



HCSBFX-48-S

HOT/COLD BUILT-IN FLUSH TOP SHELVES WITHOUT CONDENSER (Hardcoat Aluminum)

NOTE: Models are not a CE offering, items are sold as components for self certification.

Model *	Overall Dimensions W x D	Usable Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSBFX-24-F	648 x 432 mm	610 x 394 mm	325, 355, 387	34 kg	€6321
HCSBFX-24-I	648 x 533 mm	610 x 495 mm	407, 445, 485	39 kg	6512
HCSBFX-24-S	648 x 648 mm	610 x 610 mm	503, 550, 599	44 kg	6703
HCSBFX-36-F	953 x 432 mm	914 x 394 mm	485, 530, 577	48 kg	6737
HCSBFX-36-I	953 x 533 mm	914 x 495 mm	613, 670, 730	52 kg	6836
HCSBFX-36-S	953 x 648 mm	914 x 610 mm	755, 825, 898	53 kg	7639
HCSBFX-48-F	1257 x 432 mm	1219 x 394 mm	650, 710, 773	55 kg	7569
HCSBFX-48-I	1257 x 533 mm	1219 x 495 mm	814, 890, 969	60 kg	7386
HCSBFX-48-S	1257 x 648 mm	1219 x 610 mm	1006, 1100, 1198	64 kg	8321

* Not available with CE mark.

All Hot/Cold Built-In Flush Top Shelf Models without Condenser Feature:

Voltage: 220, 230 or 240 (CE not available).

Models Shipped with: Shelf assembly with temperature probes, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

OPTIONS (available at time of purchase only)

Simulated Stone color – not available for HCSBFX models –
Non-standard colors are non-returnable – Ash Gray standard –

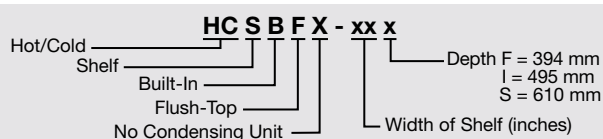
SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width		Height	
	Min.	Max.	Min.	Max.
HCSBFX-24-F	625 mm	635 mm	409 mm	419 mm
HCSBFX-24-I	625 mm	635 mm	511 mm	521 mm
HCSBFX-24-S	625 mm	635 mm	625 mm	635 mm
HCSBFX-36-F	930 mm	940 mm	409 mm	419 mm
HCSBFX-36-I	930 mm	940 mm	511 mm	521 mm
HCSBFX-36-S	930 mm	940 mm	625 mm	635 mm
HCSBFX-48-F	1234 mm	1245 mm	409 mm	419 mm
HCSBFX-48-I	1234 mm	1245 mm	511 mm	521 mm
HCSBFX-48-S	1234 mm	1245 mm	625 mm	635 mm
Model	Width		Height	
Control Box	333 mm		143 mm	

NOTE: Install Remote Box outside Heat Zone or damage will occur.



Cold Built-In Simulated Stone Shelves without Condenser

These sturdy, foodsafe shelves are a must for buffet lines in cafeterias, restaurants and much more!

The Remote Cold Built-In Flush Top Simulated Stone Shelves have the added benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Patented thermal break reduces condensation and temperature transfer
- Both CSSBX and CSSBFX models are bottom mount units
- Models with simulated stone are Swanstone®
- CSSBX models match the GRSSB Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves for a fully integrated look
- Self-adhesive silicone gasket included



CSSBX-4818
in optional Ice
simulated stone
(unattached Control
Box included)



CSSBFX-48-S
in standard Ash Gray
simulated stone
(unattached Control
Box included)

COLD BUILT-IN SIMULATED STONE SHELVES WITHOUT CONDENSER (flush to the countertop)

Model *	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
CSSBX-2418	686 x 533 mm	607 x 457 mm	17	40 kg	€5434
CSSBX-3018	838 x 533 mm	762 x 457 mm	17	45 kg	5510
CSSBX-3618	991 x 533 mm	914 x 457 mm	17	45 kg	5742
CSSBX-4818	1295 x 533 mm	1219 x 457 mm	17	57 kg	6763

* Not available with CE mark.

All Cold Built-In Simulated Stone Shelf Models without Condenser Feature:

Voltage: 220, 230 or 240

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

NOTE: Models are not a CE offering, items are sold as components for self certification.

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
CSSBX-2418	619 mm	467 mm
CSSBX-3018	772 mm	467 mm
CSSBX-3618	924 mm	467 mm
CSSBX-4818	1229 mm	467 mm
CSSBFX-24-F	619 mm	403 mm
CSSBFX-24-I	619 mm	505 mm
CSSBFX-24-S	619 mm	619 mm
CSSBFX-36-F	924 mm	403 mm
CSSBFX-36-I	924 mm	505 mm
CSSBFX-36-S	924 mm	619 mm
CSSBFX-48-F	1229 mm	403 mm
CSSBFX-48-I	1229 mm	505 mm
CSSBFX-48-S	1229 mm	619 mm

Model	Width	Height
Control Box	189 mm	143 mm

COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITHOUT CONDENSER

Model *	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
CSSBFX-24-F	686 x 470 mm	610 x 394 mm	17	36 kg	€5422
CSSBFX-24-I	686 x 572 mm	610 x 495 mm	17	36 kg	5452
CSSBFX-24-S	686 x 686 mm	610 x 610 mm	17	41 kg	5687
CSSBFX-36-F	991 x 470 mm	914 x 394 mm	17	44 kg	5708
CSSBFX-36-I	991 x 572 mm	914 x 495 mm	17	50 kg	5739
CSSBFX-36-S	991 x 686 mm	914 x 610 mm	17	54 kg	7082
CSSBFX-48-F	1295 x 470 mm	1219 x 394 mm	17	54 kg	6730
CSSBFX-48-I	1295 x 572 mm	1219 x 495 mm	17	59 kg	6763
CSSBFX-48-S	1295 x 686 mm	1219 x 610 mm	17	66 kg	8250

* Not available with CE mark.

All Cold Built-In Flush Top Simulated Stone Shelf Models without Condenser Feature:

Voltage: 220, 230 or 240.

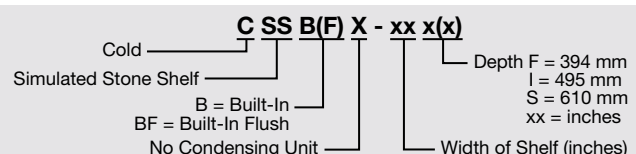
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

OPTIONS (available at time of purchase only)

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

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

COLORS AND FINISHES – INSIDE BACK COVER



Cold Built-In Flush Top Shelves without Condenser

These shelves are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more in the perfect chill zone.

They have the benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Patented thermal break reduces condensation and temperature transfer
- Top mounted Hardcoat Aluminum surface
- Matches the Glo-Ray® Built-In Rectangular Heated Shelves with Flush Top (GRSBF) for a fully integrated look

CSBFX-48-S
(Flush Top)



COLD BUILT-IN FLUSH TOP SHELVES WITHOUT CONDENSER (Hardcoat Aluminum)

Model *	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Watts	Approx. Ship Weight	List Price
CSBFX-24-F	648 x 432 mm	610 x 394 mm	17	29 kg	€5149
CSBFX-24-I	648 x 533 mm	610 x 495 mm	17	33 kg	5173
CSBFX-24-S	648 x 648 mm	610 x 610 mm	17	36 kg	5271
CSBFX-36-F	953 x 432 mm	914 x 394 mm	17	31 kg	5293
CSBFX-36-I	953 x 533 mm	914 x 495 mm	17	41 kg	5324
CSBFX-36-S	953 x 648 mm	914 x 610 mm	17	46 kg	6353
CSBFX-48-F	1257 x 432 mm	1219 x 394 mm	17	53 kg	6212
CSBFX-48-I	1257 x 533 mm	1219 x 495 mm	17	47 kg	6212
CSBFX-48-S	1257 x 648 mm	1219 x 610 mm	17	66 kg	7077

* Not available with CE mark.

Cold Built-In Flush Top Shelf Models without Condenser Feature:

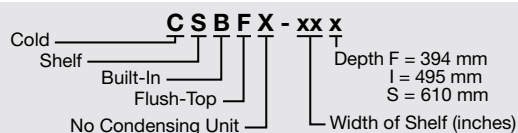
Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

NOTE: Models are not a CE offering. items are sold as components for self certification.

COUNTERTOP CUTOUT DIMENSIONS

Model	Width		Depth	
	Minimum	Maximum	Minimum	Maximum
CSBFX-24-F	625 mm	635 mm	409 mm	419 mm
CSBFX-24-I	625 mm	635 mm	511 mm	521 mm
CSBFX-24-S	625 mm	635 mm	625 mm	635 mm
CSBFX-36-F	930 mm	940 mm	409 mm	419 mm
CSBFX-36-I	930 mm	940 mm	511 mm	521 mm
CSBFX-36-S	930 mm	940 mm	625 mm	635 mm
CSBFX-48-F	1234 mm	1245 mm	409 mm	419 mm
CSBFX-48-I	1234 mm	1245 mm	511 mm	521 mm
CSBFX-48-S	1234 mm	1245 mm	625 mm	635 mm
Control Box	189 mm		143 mm	



Cold Undermount Shelves without Condenser

These shelves mount directly against the underside of a granite, quartz, stainless steel or appropriate simulated stone countertop (no cutout required). Cooling transfers through the countertop to the top surface, without puncturing, for a true, seamless look.

They have the benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Mount under appropriate countertop material for a seamless look
- Aluminum surface
- 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*



CSUX-48-S
(Undermount)

COLD UNDERMOUNT SHELVES WITHOUT CONDENSER (Aluminum)

Model *■	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Watts	Approx. Ship Weight	List Price
CSUX-24-F	694 x 478 mm	610 x 394 mm	17	34 kg	€4735
CSUX-24-I	694 x 579 mm	610 x 495 mm	17	34 kg	4764
CSUX-24-S	694 x 694 mm	610 x 610 mm	17	38 kg	4830
CSUX-36-F	998 x 478 mm	914 x 394 mm	17	41 kg	4724
CSUX-36-I	998 x 579 mm	914 x 495 mm	17	44 kg	4735
CSUX-36-S	998 x 694 mm	914 x 610 mm	17	45 kg	5638
CSUX-48-F	1303 x 478 mm	1219 x 394 mm	17	46 kg	5452
CSUX-48-I	1303 x 579 mm	1219 x 495 mm	17	51 kg	5483
CSUX-48-S	1303 x 694 mm	1219 x 610 mm	17	56 kg	6133

* Not available with CE mark.

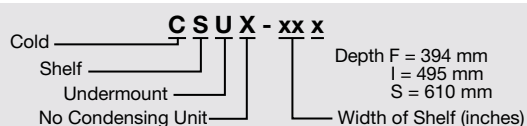
All Cold Undermount Shelf Models without Condenser Feature:

Voltage: 220, 230 or 240.

Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and 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 self certification.





July 1, 2024

Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves. The built-in foodsafe shelves are ideal for buffet lines or as hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base
- Includes remote box with 915 mm conduit and 1829 mm cord and plug
- Models with simulated stone are Swanstone®



GRSSB-3618 in optional Ice simulated stone, built into an Ice simulated stone countertop

Be sure to check out our Hot/Cold only Built-In Shelves for a seamless look

BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES

Model ^M	Dimensions W x D x H	Watts		Approx. Ship Weight	List Price
		220V-230V	230V-240V		
GRSSB-2418	651 x 498 x 58 mm	534-583	583-635	14 kg	€1880
GRSSB-3018	803 x 498 x 58 mm	655-716	716-780	20 kg	1955
GRSSB-3618	955 x 498 x 58 mm	782-854	854-930	22 kg	2036
GRSSB-4818	1261 x 498 x 58 mm	1068-1166	1166-1270	23 kg	2297
GRSSB-6018	1565 x 498 x 58 mm	1310-1432	1432-1560	25 kg	2984
GRSSB-7218	1869 x 498 x 58 mm	1564-1708	1708-1860	32 kg	3106

^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 Rectangular Heated Simulated Stone Shelf models feature:

Cord Location: Cord is attached to Control Box.



Standard Control Box

OPTIONS (available at time of purchase only)

Designer Color Bezel (Flush Mount Control Box Bezel for GRSSB models only) – Stainless Steel standard – Non-standard colors are non-returnable –

RED	Warm Red	GRAY	Gray Granite	NAVY	Navy Blue	COPPER	Antique Copper	€40
BLACK	Black	WHITE	White Granite	GREEN	Hunter Green			

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard – No Charge

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) 152

GRSSB-SMFLUSH-ITC Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D) 78

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) No Charge

GRSSB-SMFLUSH-TSTAT Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D) No Charge

COND-6 1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only (GRSSB-FLUSH-ITC and GRSSB-SMFLUSH-ITC) 38

COND-10 3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only (GRSSB-FLUSH-ITC and GRSSB-SMFLUSH-ITC) 75

GRSSB-90DEGREE 90° Conduit Connector for main unit No Charge

GRSSB-REC Built-in Heated Simulated Stone Shelf with Recessed Top No Charge

COLORS AND FINISHES – INSIDE BACK COVER



GRSSB-FLUSH-TSTAT



GRSSB-FLUSH-ITC



GRSSB-SMFLUSH-ITC



GRSSB-SMFLUSH-TSTAT

BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES 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

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRSSB-FLUSH-ITC	149 mm	162 mm	121 mm
GRSSB-SMFLUSH-ITC	171 mm	95 mm	92 mm
GRSSB-FLUSH-TSTAT	149 mm	162 mm	102 mm
GRSSB-SMFLUSH-TSTAT	171 mm	87 mm	86 mm

NOTE: Install Remote Box outside Heat Zone or damage will occur.



Built-In Rectangular Heated Base Glass Shelves

Hatco 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 easily controlled.

- Shelves are made of approved foodsafe materials
- Equipped with an attached Stainless Steel trim mounting ring (optional *Designer Black* or *White* available)
- Lighted On/Off rocker switch
- Includes remote control box with 915 mm conduit and 1829 mm cord and plug

HBGB-3618 with optional White Glass



HBGBH-2418

HBGB-2418 in standard Black Glass with optional *Designer Black* Trim Ring



BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

Model ^M	Dimensions (W x D x H)	Watts		Approx. Ship Weight	List Price
		220-230V	230-240V		
HBGB-2418	651 x 498 x 55 mm	420-459	459-500	15 kg	€2598
HBGB-3018	803 x 498 x 55 mm	525-574	574-625	17 kg	2707
HBGB-3618	955 x 498 x 55 mm	630-689	689-750	18 kg	2823
HBGB-4818 ≈	1260 x 498 x 55 mm	840-918	918-1000	23 kg	3094
HBGB-6018 ≈	1565 x 498 x 55 mm	1050-1148	1148-1250	29 kg	3316
HBGB-7218 ≈	1870 x 498 x 55 mm	1260-1378	1378-1500	34 kg	3538

^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.

≈ Units 1219 mm and greater are constructed of two equal size pieces of glass which create a seam.

All Built-in Rectangular Heated Base Glass Shelf models feature:

Temperature Range: 38° - 93°C.

Cord location: Cord with plug is attached to Control Box.

Conduit: 915 mm

BUILT-IN RECTANGULAR HIGH-WATT HEATED BASE GLASS SHELVES

Model ^M	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
HBGBH-2418	651 x 498 x 67 mm	230	634	13 kg	€2672
HBGBH-3018	803 x 498 x 67 mm	230	809	15 kg	2772
HBGBH-3618	956 x 498 x 67 mm	230	984	17 kg	2876
HBGBH-4818 ≈	1261 x 498 x 67 mm	230	1268	21 kg	3131
HBGBH-6018 ≈	1565 x 498 x 67 mm	230	1618	25 kg	3332
HBGBH-7218 ≈	1870 x 498 x 67 mm	230	1968	29 kg	3540

^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.

≈ Units 1219 mm and greater are constructed of two equal size pieces of glass which create a seam.

All Built-in Rectangular Heated Base Glass High-Watt Shelf models feature:

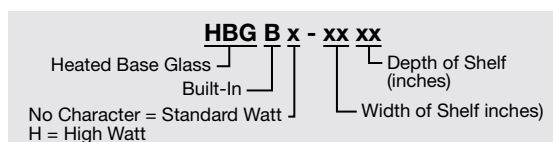
Cord location: Cord is attached to Control Box.

Conduit: 1829 mm



Standard HBGBH Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (HBGBH models only)

OPTIONS – PAGE 96



NOTE: Install Remote Box outside Heat Zone or damage will occur.



HBGB-2418 mounted into a Swanstone® counter top

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)	No Charge
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Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

HBGB-BESEL-BLACK	Black	€ 40
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HBGB-BESEL-WHITE	White (HBGB models only)	40
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Trim Ring Color – Stainless Steel standard – Non-standard colors are non-returnable –

HBGB-TRIM-BLK	Designer Black	39
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HBGB-TRIM-WHITE	White (HBGB models only)	39
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HBGBH-NO-TRIM	Unit without Trim Ring – HBGBH models only	No Charge
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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)	152
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HBGB-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch – (215 W x 102 H x 97 mm D) –	78
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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)	No Charge
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HBGB-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch – HBGB models only (215 W x 94 H x 100 mm D)	No Charge
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COND-6	1829 mm conduit (914 mm standard) – used with HBGB-FLUSH-ITC and HBGB-SMFLUSH-ITC on HBGB models only, standard on HBGBH models	38
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COND-10	3048 mm conduit in lieu of standard conduit, used with HBGB-FLUSH-ITC and HBGB-SMFLUSH-ITC only	75
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HBGB-REC	Built-In Heated Base Glass Shelf with Recessed Top – HBGB models only	No Charge
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HBGB-SMFLUSH-TSTAT



HBGB-SMFLUSH-ITC



HBGB-FLUSH-ITC



HBGB-FLUSH-TSTAT

NOTE: Install Remote Box outside Heat Zone or damage will occur.

HEATED AND HIGH-WATT HEATED BASE GLASS SHELF COUNTERTOP CUTOUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum 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

CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HBGB-FLUSH-ITC	149 mm	162 mm	121 mm
HBGB-FLUSH-TSTAT HBGBH Standard Box	149 mm	162 mm	102 mm
HBGB-SMFLUSH-ITC	171 mm	95 mm	92 mm
HBGB-SMFLUSH-TSTAT	171 mm	87 mm	86 mm

Glo-Ray® Built-In Rectangular Heated Shelves with Recessed Top

Let Hatco add heat to your serving surface with the Glo-Ray® Built-In Rectangular Heated Shelf with Recessed Top. This 13 mm recessed top foodwarmer has a Hardcoat Aluminum top and blanket-type element for uniform heat to extend your food holding time.

- Uniform heat distribution with Hardcoat Aluminum top and blanket-type element
- 914 mm flexible conduit channels power lines from the shelf to a control box
- Standard controller includes, infinite switch, lighted rocker switch and mounting brackets
- Thermostatically-controlled heated base
- For use in countertops up to 32 mm thick



Standard Control Box



GRSB-24-I

NOTE: For any size GRSB, the next larger size GRAH Strip Heater will fit over the top. For example, a GRSB-30 will require a GRAH-36. The GRAH will have a tight fit to the frame of the base.

GLO-RAY BUILT-IN RECTANGULAR HEATED SHELVES WITH RECESSED TOP

Model ^M	Dimensions W x D x H	Cut-Out Dimensions		Voltage Single Phase	Watts	Approx. Ship Weight	List Price
		Min.-Max. Width	Min.-Max. Depth				
GRSB-24-F	648 x 432 x 73 mm	622-629 mm	406-413 mm	220 or 240	458	11 kg	€1619
GRSB-24-I	648 x 533 x 73 mm	622-629 mm	508-514 mm	220 or 240	550	13 kg	1625
GRSB-30-F	800 x 432 x 73 mm	775-781 mm	406-413 mm	220 or 240	550	11 kg	1723
GRSB-30-I	800 x 533 x 73 mm	775-781 mm	508-514 mm	220 or 240	665	13 kg	1730
GRSB-30-O	800 x 800 x 73 mm	775-781 mm	775-781 mm	220 or 240	985	17 kg	1901
GRSB-36-F	953 x 432 x 73 mm	927-933 mm	406-413 mm	220 or 240	642	13 kg	1831
GRSB-36-I	953 x 533 x 73 mm	927-933 mm	508-514 mm	220 or 240	780	14 kg	1839
GRSB-36-O	953 x 800 x 73 mm	927-933 mm	775-781 mm	220 or 240	1110	17 kg	2134
GRSB-42-F	1105 x 432 x 73 mm	1080-1086 mm	406-413 mm	220 or 240	746	14 kg	1921
GRSB-42-I	1105 x 533 x 73 mm	1080-1086 mm	508-514 mm	220 or 240	885	17 kg	1931
GRSB-48-F	1257 x 432 x 73 mm	1232-1238 mm	406-413 mm	220 or 240	828	15 kg	2023
GRSB-48-I	1257 x 533 x 73 mm	1232-1238 mm	508-514 mm	220 or 240	1000	18 kg	2032
GRSB-48-O	1257 x 800 x 73 mm	1232-1238 mm	775-781 mm	220 or 240	1430	31 kg	2522
GRSB-54-I	1410 x 533 x 73 mm	1384-1391 mm	508-514 mm	220 or 240	1110	18 kg	2132
GRSB-60-F	1562 x 432 x 73 mm	1537-1543 mm	406-413 mm	220 or 240	1034	18 kg	2230
GRSB-60-I	1562 x 533 x 73 mm	1537-1543 mm	508-514 mm	220 or 240	1220	20 kg	2239
GRSB-60-O	1562 x 800 x 73 mm	1537-1543 mm	775-781 mm	220 or 240	1750	29 kg	2928
GRSB-66-I	1715 x 533 x 73 mm	1689-1695 mm	508-514 mm	220 or 240	1330	24 kg	2322
GRSB-72-F	1867 x 432 x 73 mm	1842-1848 mm	406-413 mm	220 or 240	1230	20 kg	2408
GRSB-72-I	1867 x 533 x 73 mm	1842-1848 mm	508-514 mm	220 or 240	1440	23 kg	2419
GRSB-72-O	1867 x 800 x 73 mm	1842-1848 mm	775-781 mm	220 or 240	2070	31 kg	3338

^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.

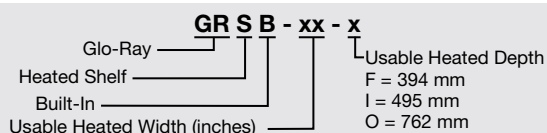
All Built-In Rectangular Heated Shelf with Recessed Top models feature:

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.

Conduit: 915 mm.

OPTIONS AND ACCESSORIES – PAGE 98



NOTE: Install Remote Box outside Heat Zone or damage will occur.



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	€40
BLACK	Black	40
GRAY	Gray Granite	40
WHITE	White Granite	40
NAVY	Navy Blue	40
GREEN	Hunter Green	40
COPPER	Antique Copper	40
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)	No Charge
GRSB-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)	78
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)	No Charge
GRSB-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)	No Charge
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only (GRSB-FLUSH-ITC and GRSB-SMFLUSH-ITC)	38
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only (GRSB-FLUSH-ITC and GRSB-SMFLUSH-ITC)	75

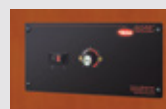
ACCESSOIRES (Available for purchase at any time)

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	€ 47
GRSB-CD-30	For GRSB-30 models	62
GRSB-CD-36	For GRSB-36 models	78
GRSB-CD-42	For GRSB-42 models	94
GRSB-CD-48	For GRSB-48 models	109
GRSB-CD-54	For GRSB-54 models	125
GRSB-CD-60	For GRSB-60 models	139
GRSB-CD-66	For GRSB-66 models	155
GRSB-CD-72	For GRSB-72 models	171
Stainless steel Rods – sold individually –		
GRSB-DIV-F	For F depth units	each €21
GRSB-DIV-I	For I depth units	each 22
GRSB-DIV-O	For O depth units	each 28

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER



GRSB-SMFLUSH-TSTAT



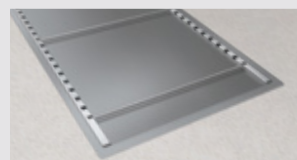
GRSB-SMFLUSH-ITC



GRSB-FLUSH-ITC



GRSB-FLUSH-TSTAT



GRSB-72-I with Channel Dividers (vertical, with notches) and Rods (horizontal)

CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRSB-FLUSH-ITC	149 mm	162 mm	121 mm
GRSB-FLUSH-TSTAT	149 mm	162 mm	102 mm
GRSB-SMFLUSH-ITC	171 mm	95 mm	92 mm
GRSB-SMFLUSH-TSTAT	171 mm	87 mm	86 mm

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Glo-Ray® Built-In Rectangular Heated Shelves with Flush Top

Let Hatco add heat to your serving surface with the Glo-Ray® Built-in Heated Shelf. This flush surface foodwarmer has a Hardcoat Aluminum top and blanket-type element for uniform heat to extend your food holding time.

- Uniform heat distribution with Hardcoat Aluminum top and blanket-type element
- 914 mm flexible conduit channels power lines from the shelf to a control box
- Standard controller includes, infinite switch, lighted rocker switch and mounting brackets
- Thermostatically-controlled heated base
- Model widths from: 648 to 1867 mm
- Optional Stainless Steel surface
- For use in countertops up to 32 mm thick

Standard Control Box



GRSBF-60-0 built into a simulated stone countertop with accessory food pans shown below a GR2AL-96D Strip Heater in Designer color with optional sneeze guards

Be sure to check out our Hot/Cold and Cold only Built-In Shelves for a seamless look

NOTE: For any size GRSBF, the next larger size GRAH Strip Heater will fit over the top. For example, a GRSBF-30 will require a GRAH-36. The GRAH will have a tight fit to the frame of the base.

BUILT-IN RECTANGULAR HEATED SHELVES WITH FLUSH TOP

Model ^M	Dimensions W x D x H	Cut-Out Dimensions		Voltage Single Phase	Watts	Approx. Ship Weight	List Price
		Min.-Max. Width	Min.-Max. Depth				
GRSBF-24-F	648 x 432 x 57 mm	622-629 mm	406-413 mm	220 or 240	420	13 kg	€1619
GRSBF-24-I	648 x 533 x 57 mm	622-629 mm	508-514 mm	220 or 240	550	12 kg	1625
GRSBF-24-S	648 x 648 x 57 mm	622-629 mm	622-629 mm	220 or 240	762	15 kg	1721
GRSBF-30-F	800 x 432 x 57 mm	775-781 mm	406-413 mm	220 or 240	505	11 kg	1723
GRSBF-30-I	800 x 533 x 57 mm	775-781 mm	508-514 mm	220 or 240	665	14 kg	1730
GRSBF-30-S	800 x 648 x 57 mm	775-781 mm	622-629 mm	220 or 240	898	15 kg	1863
GRSBF-36-F	953 x 432 x 57 mm	927-933 mm	406-413 mm	220 or 240	590	15 kg	1831
GRSBF-36-I	953 x 533 x 57 mm	927-933 mm	508-514 mm	220 or 240	780	14 kg	1839
GRSBF-36-S	953 x 648 x 57 mm	927-933 mm	622-629 mm	220 or 240	1034	16 kg	2071
GRSBF-36-O	953 x 800 x 57 mm	927-933 mm	775-781 mm	220 or 240	1110	17 kg	2134
GRSBF-42-F	1105 x 432 x 57 mm	1080-1086 mm	406-413 mm	220 or 240	685	17 kg	1921
GRSBF-42-I	1105 x 533 x 57 mm	1080-1086 mm	508-514 mm	220 or 240	885	15 kg	1931
GRSBF-42-S	1105 x 648 x 57 mm	1080-1086 mm	622-629 mm	220 or 240	1198	18 kg	2267
GRSBF-48-F	1257 x 432 x 57 mm	1232-1238 mm	406-413 mm	220 or 240	770	16 kg	2023
GRSBF-48-I	1257 x 533 x 57 mm	1232-1238 mm	508-514 mm	220 or 240	1000	18 kg	2032
GRSBF-48-S	1257 x 648 x 57 mm	1232-1238 mm	622-629 mm	220 or 240	1334	19 kg	2438
GRSBF-48-O	1257 x 800 x 57 mm	1232-1238 mm	775-781 mm	220 or 240	1430	22 kg	2522
GRSBF-60-F	1562 x 432 x 57 mm	1537-1543 mm	406-413 mm	220 or 240	950	19 kg	2230
GRSBF-60-I	1562 x 533 x 57 mm	1537-1543 mm	508-514 mm	220 or 240	1220	22 kg	2239
GRSBF-60-S	1562 x 648 x 57 mm	1537-1543 mm	622-629 mm	220 or 240	1634	25 kg	2849
GRSBF-60-O	1562 x 800 x 57 mm	1537-1543 mm	775-781 mm	220 or 240	1750	29 kg	2928
GRSBF-72-F	1867 x 432 x 57 mm	1842-1848 mm	406-413 mm	220 or 240	1130	20 kg	2408
GRSBF-72-I	1867 x 533 x 57 mm	1842-1848 mm	508-514 mm	220 or 240	1440	24 kg	2419
GRSBF-72-S	1867 x 648 x 57 mm	1842-1848 mm	622-629 mm	220 or 240	1906	27 kg	3208
GRSBF-72-O	1867 x 800 x 57 mm	1842-1848 mm	775-781 mm	220 or 240	2070	31 kg	3338

^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.

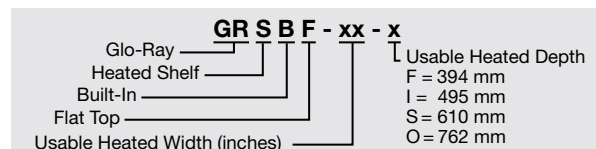
All Built-In Rectangular Heated Shelf with Flush Top models feature:

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 100

NOTE: Install Remote Box outside Heat Zone or damage will occur.





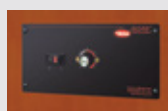
OPTIONS *(available at time of purchase only)*

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

RED	Warm Red	€40
BLACK	Black	40
GRAY	Gray Granite	40
WHITE	White Granite	40
NAVY	Navy Blue	40
GREEN	Hunter Green	40
COPPER	Antique Copper	40
GRSBF-SS	Stainless Steel surface in lieu of Hardcoat Aluminum (GRSBF models only)	No Charge
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)	152
GRSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)	78
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)	No Charge
GRSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)	No Charge
COND-6	1829 mm Conduit (914 mm standard) – used with GRSBF-FLUSH-ITC and GRSBF-SMFLUSH-ITC only	38
COND-10	3048 mm Conduit (914 mm standard) – used with GRSBF-FLUSH-ITC and GRSBF-SMFLUSH-ITC only	75

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER



HBGB-SMFLUSH-TSTAT



HBGB-SMFLUSH-ITC



HBGB-FLUSH-ITC



HBGB-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
GRSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
GRSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 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 provides individual temperature control and hold timer for each drawer with visual and audio alerts
- Robust stainless steel construction inside and out
- Drawer frame is constructed of heavy duty, 12 gauge stainless steel and drawers slide on durable nylon rollers
- Easy-to-clean seamless interior core
- Snap out side panels make this unit easy to clean and service
- Drawer frame can accommodate varying pan configurations, including 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
- Anti-tip bracket and hardware are standard
- Deck mount legs are optional in lieu of Standard 102 mm legs

HDWTC-2
shown with Accessory
51 mm casters,
102 mm legs are standard



HEATED DRAWER WARMERS WITH TOP CONTROL

Model	Dimensions** W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HDWTC-1	622 x 650 x 296 mm	220 / 230 / 240	323 / 353 / 384	55 kg	€3758
HDWTC-2	622 x 650 x 509 mm	220 / 230 / 240	645 / 704 / 766	81 kg	5440
HDWTC-3	622 x 650 x 722 mm	220 / 230 / 240	966 / 1055 / 1148	99 kg	7160

** Add 35 mm to depth for drawer handles. Add 102 mm to height for standard 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, anti-tip bracket and hardware.
Cord Location: Top, back-left side, recessed to protect plug.

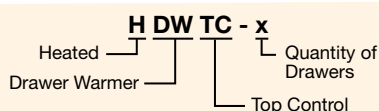
OPTIONS (available at time of purchase only)

OS-PAN	Oversized Drawer Frame and Pan (508 x 381 x 127 mm) in lieu of standard Drawer with Pan	per drawer	€136
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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	€ 54
HDW 6" LEG	152 mm adjustable stainless steel Legs	182
HDW-CASTER-2	51 mm diameter Casters – all swivel, 2 lock – adds 64 mm to height of unit	229
HDW-CASTER-3	76 mm diameter Locking Casters – all swivel, all lock – adds 108 mm to height of unit	229
HDW-CASTER-5	127 mm diameter Locking Casters – all swivel, all lock – adds 159 mm to height of unit	273

FOOD PANS AND TRIVETS – PAGE 151



Convected Drawer Warmer

This Hatco unit 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, these Drawer Warmers 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

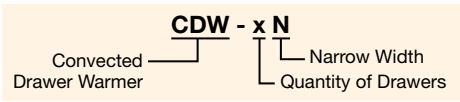
Drawer Warmers

CONVECTED DRAWER WARMER					
Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
CDW-3N	420 x 713 x 698 mm	230	933	81 kg	€4646

↔ Includes 35 mm for drawer handle. Height does not include standard casters, which add 57 mm to height.

All Convected Drawer Warmer Models Feature:
Models Shipped with: One 152 mm deep food pan per drawer, low profile 51 mm casters, 1829 mm cord and plug.
Cord Location: Back of unit, top right corner.

FOOD PANS AND TRIVETS – PAGE 151



Freestanding 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.

Optional touchscreen control



Drawer Temperature



Temperature Adjustment



Drawer Timer



HDW-2 with optional touchscreen control and Accessory 152 mm stainless steel legs



HDW-1.5R2 with optional touchscreen control



HDW-2R2



HDW-2N



HDW-1R2

- HDW -1,-2,-3 models come in standard and narrow widths, HDW-4 comes in standard width only
- 1-, 2-, 3- or 4-drawer freestanding or 1-, 2- or 3 split drawer models
- Completely insulated individual cavities provide maximum energy efficiency (excludes HDW-1R2,-2R2)
- Each drawer has a recessed individual thermostatic control, temperature monitor, vent slides and power switch
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Standard width Drawer Warmer pans lift straight out of drawer (HDW-1N, -2N, -3N and HDW-1R2, -1.5R2, -2R2 models require tipping the pan to install)

FREESTANDING DRAWER WARMERS

Model	Dimensions	Voltage	Watts	Approx. Ship Weight	List Price	
	W x D↔ x H Height excludes legs/casters	Single Phase			Includes weight of pans	With pans
Standard						
HDW-1	749 x 575 x 279 mm	220 or 240	450	44 kg	€2581	€2461
HDW-2	749 x 575 x 537 mm	220 or 240	900	76 kg	4329	4089
HDW-3	749 x 575 x 794 mm	220 or 240	1350	105 kg	6077	5717
HDW-4	749 x 575 x 1051 mm	220 or 240	1800	135 kg	8000	7520
Narrow						
HDW-1N	530 x 686 x 279 mm	220 or 240	450	44 kg	€2581	€2461
HDW-2N	530 x 686 x 537 mm	220 or 240	900	76 kg	4329	4089
HDW-3N	530 x 686 x 794 mm	220 or 240	1350	105 kg	6077	5717

↔ Add 35 mm to depth for drawer handles. Add 102 mm to height for standard plastic legs.

All Freestanding Drawer Warmer Models Feature:

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.

Models w/Pans Shipped with: One 152 mm deep food pan per drawer.

Cord Location: Back of unit, lower left corner.

FREESTANDING SPLIT DRAWER WARMERS

Model	Dimensions W x D x H Height excludes legs/casters	Voltage Single Phase	Watts	Approx. Ship Weight Includes weight of pans	List Price	
					With pans	Without pans
HDW-1R2	733 x 419 x 378 mm	230	634	41 kg	€3453	€3393
HDW-1.5R2	733 x 419 x 494 mm	230	909	53 kg	4921	4831
HDW-2R2	733 x 419 x 610 mm	230	1185	61 kg	5416	5296

↔ Add 35 mm to depth for drawer handles. Add 102 mm to height for standard plastic legs.

All Freestanding Split Drawer Warmer Models Feature:

Cord Location: Back of unit, lower left corner.

Pan Capacity: 527W x 324D x 64H mm.

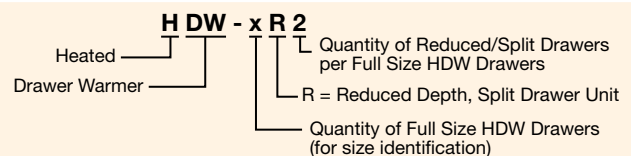
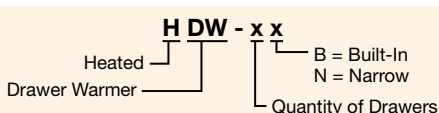
HDW-1R2 Shipped with: Two 527 x 324 x 64 mm food pans, four 102 mm legs, 1829 mm cord and plug.

HDW-1.5R2 Shipped with: Three 527 x 324 x 64 mm food pans, four 102 mm legs, 1829 mm cord and plug.

HDW-2R2 Shipped with: Four 527 x 324 x 64 mm food pans, four 102 mm legs, 1829 mm cord and plug.

OPTIONS AND ACCESSORIES – PAGE 106

FOOD PANS AND TRIVETS – PAGE 151



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
- Each drawer has a recessed individual thermostatic control, temperature monitor, vent slides and power switch
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Standard width Drawer Warmer pans lift straight out of drawer (HDW-1BN, -2BN and -3BN models require tipping the pan to install)

Optional touchscreen control



Drawer Temperature



Temperature Adjustment



Drawer Timer

HDW-3B



HDW-2B



BUILT-IN DRAWER WARMERS

	Dimensions W x D↔ x H	Voltage		Approx. Ship Weight	List Price	
Model	Height excludes front mounting flange	Single Phase	Watts	Includes weight of pans	With pans (standard)	Without pans
Standard						
HDW-1B	715 x 568 x 248 mm	220 or 240	450	40 kg	£2492	£2372
HDW-2B	715 x 568 x 506 mm	220 or 240	900	72 kg	4153	3913
HDW-3B	715 x 568 x 763 mm	220 or 240	1350	106 kg	5813	5453
Narrow						
HDW-1BN	494 x 679 x 248 mm	220 or 240	450	40 kg	£2492	£2372
HDW-2BN	494 x 679 x 506 mm	220 or 240	900	72 kg	4153	3913
HDW-3BN	494 x 679 x 763 mm	220 or 240	1350	106 kg	5813	5453

[↔] Add 35 mm to depth for drawer handles.

All Built-In Drawer Warmer Models Feature:

Models Shipped with: Conduit.

Models w/Pans Shipped with: One 152 mm deep food pan per drawer.

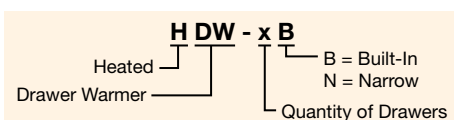
OPTIONS AND ACCESSORIES – PAGE 106

FOOD PANS AND TRIVETS – PAGE 151

BUILT-IN DRAWER WARMER CUT-OUT REQUIREMENTS

Model	"W" Dimension	"D" Dimension [↔]	"H" Dimension
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 dimension includes 38 mm for conduit connector.



OPTIONS (available at time of purchase only)

Designer Drawer Front Colors per Drawer – Non-standard colors are non-returnable –

RED	Warm Red	€68
BLACK	Black	68
GRAY	Gray Granite	68
WHITE	White Granite	68
NAVY	Navy Blue	68
GREEN	Hunter Green	68
COPPER	Antique Copper	68
HDW-TTC	Temperature Control Timer – 6-channel control touchscreen display	€565
RD-NOVENT	No Drawer Vents (HWD-1R2, -1.5R2, -2R2 only)	No Charge
OS-PAN	Oversized Drawer Frame and Pan (508 x 381 x 127 mm) in lieu of standard Drawer with Pan (standard width models only)	per drawer 136
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)	per drawer No Charge
HDW-CHIP	Chip Guard	46

ACCESSORIES (available for purchase at any time)

HDW 6" LEG	152 mm adjustable stainless steel Legs (standard on HDW-4)	€182
HDW-CASTER-2	51 mm diameter Casters – all swivel, 2 lock – adds 64 mm to height of unit (HDW-1, -2, -3 models only)	229
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)	229
HDW-CASTER-5	127 mm diameter Locking Casters – all swivel, all lock – adds 159 mm to height of unit	273
HDW-TRIVET	Custom Trivet (445 x 242 x 13 mm) raises food product 13 mm off bottom of full size pan	54
HDW-SPILL	Water/Spillage Pan – one per drawer (excludes BIS Drawer and OS-Pan Options)	253
HDW-SPLASH	Splash Baffle – one per drawer (excludes BIS Drawer and OS-Pan Options)	52
ST PAN 2	Stainless steel Food Pan – 527 x 324 x 64 mm	77
HDW 6" PAN	Stainless steel Food Pan – 527 x 324 x 152 mm	120

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER



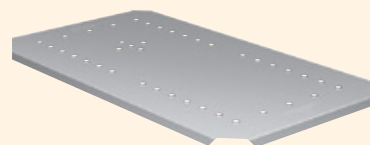
HDW-TTC Option
Shown: Temperature adjustment and timer touchscreen control



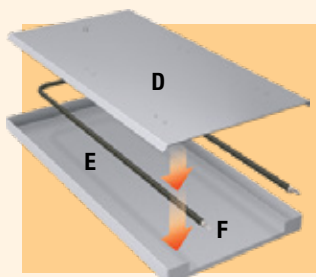
Biscuit Pan Drawer (pans not included)
BIS DRAWER Option



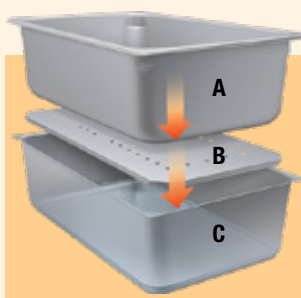
HDW 6" LEG accessory



HDW-SPLASH accessory



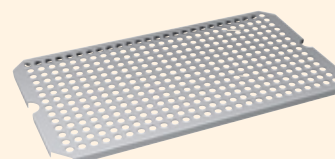
Prevents chips from reaching the element
D. Heat Shield (included)
E. Heating Element (included)
F. Chip Guard **HDW-CHIP** Option (standard width shown)



Additional Humidity
A. Stainless Steel Food Pan (included)
B. Splash Baffle
HDW-SPLASH Accessory
C. Water/Spillage Pan (add 6 mm of water)
HDW-SPILL 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-TRIVET accessory

Heated Merchandisers



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 product in advance, and holding for peak serving periods.

- 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 slant and horizontal shelf and optional 381 mm clearance top shelf



GRSDS/H-41D with slant and horizontal shelf

SLANT/HORIZONTAL DISPLAY WARMERS – DUAL SHELVES – TOP AND BASE HEAT

Model	No. of Bulbs, Divider Rods Per Shelf	Dimensions W x D x H	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
GRSDS/H-36D	4, 7	914 x 616 x 851 mm	220-230	1669-1824	7.6-7.9	72 kg	€6997
GRSDS/H-41D	6, 8	1041 x 616 x 851 mm	220-230	1951-1232	8.9-9.3	83 kg	7484

All Slant/Horizontal Shelf Display Warmer Models Feature:

Cord Location: 1829 mm. Control side at right base corner.

Front opening dimension, Top: 305 H mm.

Bottom: 264 H mm.

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable –
Stainless Steel Standard – Glossy Gray standard –

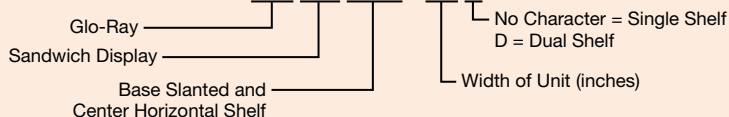
RED	Warm Red	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401
15SPACE	381 mm clearance for top shelf in lieu of standard 305 mm	€120

COLORS AND FINISHES – INSIDE BACK COVER

ACCESSORIES (available for purchase at any time)

GRSDS-DIV	Additional Stainless Steel Divider Rods (bottom shelf only)	each	€22
GRSDH-DIV	Additional Stainless Steel Divider Rods (top shelf only)	each	22

GRSDS/H - x x D



Glo-Ray® Merchandising Warmers

Designed specifically for showcasing wrapped or boxed product, 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 product in advance for peak serving periods.

- 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



GRSDH-30
Horizontal single shelf



GRSDS-24D
Dual slant shelf
with optional
sign holders
(signs not
included)

HORIZONTAL DISPLAY WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions (W x D x H) <i>Height includes legs</i>	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf							
GRSDH-24	2, 5	610 x 495 x 303 mm	220-230	577 x 419 mm	724-791	22 kg	€2961
GRSDH-30	2, 6	762 x 495 x 303 mm	220-230	730 x 419 mm	890-974	25 kg	3225
GRSDH-36	2, 7	914 x 495 x 303 mm	220-230	882 x 419 mm	1074-1174	30 kg	3490
GRSDH-41	3, 8	1041 x 495 x 379 mm	220-230	1009 x 419 mm	1228-1343	34 kg	3798
GRSDH-52	4, 10	1321 x 495 x 379 mm	220-230	1289 x 419 mm	1604-1754	39 kg	4428
GRSDH-60	5, 12	1524 x 495 x 379 mm	220-230	1492 x 419 mm	1830-2001	60 kg	4984
Dual Shelf							
GRSDH-24D	4, 10	610 x 495 x 643 mm	220-230	577 x 419 mm	1448-1582	40 kg	€5166
GRSDH-30D	4, 12	762 x 495 x 643 mm	220-230	730 x 419 mm	1780-1948	45 kg	5357
GRSDH-36D	4, 14	914 x 495 x 643 mm	220-230	882 x 419 mm	2148-2348	54 kg	5670
GRSDH-41D	6, 16	1041 x 495 x 643 mm	220-230	1009 x 419 mm	2456-2686	62 kg	6022
GRSDH-52D*	8, 20	1321 x 495 x 643 mm	220-230	1289 x 419 mm	3208-3508	78 kg	6933
GRSDH-60D*	10, 24	1524 x 495 x 643 mm	220-230	1492 x 419 mm	3660-4002	89 kg	7639

* Cord without plug on 240V.

All Horizontal Single and Dual Shelf Display Warmer Models Feature:

Cord Location: 1829 mm. Left rear corner toward server side.

SLANT DISPLAY WARMERS

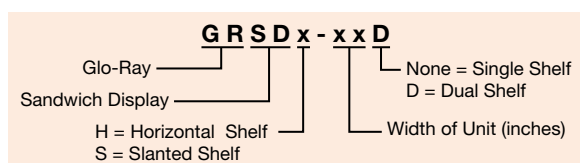
Model	No. of Bulbs, Divider Rods	Dimensions (W x D x H) <i>Height includes legs</i>	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf							
GRSDS-24	2, 5	610 x 616 x 469 mm	220-230	572 x 533 mm	629-688	36 kg	€3554
GRSDS-30	2, 6	762 x 616 x 469 mm	220-230	724 x 533 mm	730-799	36 kg	3808
GRSDS-36	2, 7	914 x 616 x 545 mm	220-230	876 x 533 mm	864-946	42 kg	4099
GRSDS-41	3, 8	1041 x 616 x 545 mm	220-230	1003 x 533 mm	1003-1097	44 kg	4397
GRSDS-52	4, 10	1321 x 616 x 545 mm	220-230	1283 x 533 mm	1275-1396	50 kg	5041
GRSDS-60	5, 12	1524 x 616 x 545 mm	220-230	1486 x 533 mm	1665-1820	76 kg	5443
Dual Shelf							
GRSDS-24D	4, 10	610 x 616 x 820 mm	220-230	572 x 533 mm	1260-1378	52 kg	€5536
GRSDS-30D	4, 12	762 x 616 x 820 mm	220-230	724 x 533 mm	1419-1552	64 kg	5872
GRSDS-36D	4, 14	914 x 616 x 820 mm	220-230	876 x 533 mm	1669-1827	73 kg	6253
GRSDS-41D	6, 16	1041 x 616 x 820 mm	220-230	1003 x 533 mm	1951-2135	82 kg	6721
GRSDS-52D	8, 20	1321 x 616 x 820 mm	220-230	1283 x 533 mm	2483-2718	98 kg	7801
GRSDS-60D*	10, 24	1524 x 616 x 820 mm	220-230	1486 x 533 mm	3240-3541	108 kg	8284

* Cord without plug on 240V.

All Slant Single and Dual Shelf Display Warmer Models Feature:

Cord Location: 1829 mm. Control side at right base corner.

OPTIONS AND ACCESSORIES – PAGE 110





Two GRSDH-36D with dual horizontal shelves

OPTIONS (available at time of purchase only)

ITC-S	Indicating Temperature Control (LED) for single shelf	€294
ITC-D	Indicating Temperature Control (LED) for dual shelf	511
SSEND	Stainless Steel End Panels in lieu of Glass End Panels	per shelf 40
127 mm Sneeze Guard on Customer side (GRSDS one side GRSDH two sides) –		
GRSD24BP	610 mm wide models	per shelf €133
GRSD30BP	762 mm wide models	per shelf 161
GRSD36BP	914 mm wide models	per shelf 187
GRSD41BP	1041 mm wide models	per shelf 214
GRSD52BP	1321 mm wide models	per shelf 242
GRSD60BP	1524 mm wide models	per shelf 350
GRSDFLIPLOCK1	Flip-Up Door Locking Plate for GRSDS-xx, -xxD models -24 to -41	per shelf €14
GRSDFLIPLOCK2	Flip-Up Door Locking Plate for GRSDS-xx, -xxD models -52 to -60	per shelf 37

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	each € 77
GRSD-SIGN30	762 mm width. Requires 727 W x 100 H x 2 D mm Sign	each 77
GRSD-SIGN36	914 mm width. Requires 879 W x 100 H x 2 D mm Sign	each 94
GRSD-SIGN41	1041 mm width. Requires 1006 W x 100 H x 2 D mm Sign	each 94
GRSD-SIGN52	1321 mm width. Requires 1286 W x 100 H x 2 D mm Sign	each 109
GRSD-SIGN60	1524 mm width. Requires 1489 W x 100 H x 2 D mm Sign	each 109

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	per shelf €236
SDS30FLIP	762 mm wide models	per shelf 236
SDS36FLIP	914 mm wide models	per shelf 236
SDS41FLIP	1041 mm wide models	per shelf 236

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	per shelf €236
GRSDH30FLIP	762 mm wide models	per shelf 236
GRSDH36FLIP	914 mm wide models	per shelf 236
GRSDH41FLIP	1041 mm wide models	per shelf 236

ACCESSORIES

4"LEGS	102 mm Adjustable Legs (standard on units GRSDH-41 and larger, GRSDS-36 and larger and all duals)	Set of 4 €51
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Chef LED Bulbs – 230V adjustable bulb –

CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)	each €108
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)	each 108
GRSDH-DIV	Additional Stainless Steel Divider Rods – Horizontal model	each €22
GRSDS-DIV	Additional Stainless Steel Divider Rods – Slant model	each 22

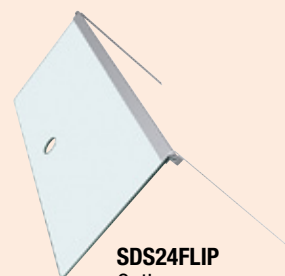
COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS

(available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Glossy Gray Standard –

RED	Warm Red	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401



SDS24FLIP
Option
Shown with
brackets for
retrofit



**CLED-3000
and -4000**
Accessory

Glo-Ray® Designer Merchandising Warmers

Boost impulse sales by showcasing your hot foods in the Hatco Glo-Ray® Designer Merchandising Warmers. Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures.

- Constructed of aluminum and stainless steel with tempered glass side panels
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- 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

GR2SDH-30
with optional
Designer color
inset panels



GR2SDS-30D
in optional
Designer Black



DESIGNER HORIZONTAL DISPLAY WARMERS

Model*	Bulbs	Divider Rods per Shelf	Dimensions W x D x H (Height includes legs)	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf								
GR2SDH-24	2	5	768 x 686 x 459 mm	220-230	603 x 559 mm	800-875	40 kg	€3921
GR2SDH-30	2	6	921 x 686 x 459 mm	220-230	759 x 559 mm	1000-1093	55 kg	4219
GR2SDH-36	2	7	1073 x 686 x 459 mm	220-230	911 x 559 mm	1200-1312	59 kg	4524
GR2SDH-42	4	8	1226 x 686 x 459 mm	220-230	1064 x 559 mm	1450-1585	63 kg	5014
GR2SDH-48	4	9	1378 x 686 x 459 mm	220-230	1216 x 559 mm	1650-1804	73 kg	5507
GR2SDH-54	4	10	1530 x 686 x 459 mm	220-230	1368 x 559 mm	1850-2022	78 kg	6010
GR2SDH-60	6	12	1683 x 686 x 459 mm	220-230	1521 x 559 mm	2150-2350	85 kg	6469
Dual Shelf								
GR2SDH-24D	4	5	768 x 686 x 737 mm	220-230	603 x 559 mm	1600-1749	57 kg	€6466
GR2SDH-30D	4	6	921 x 686 x 737 mm	220-230	759 x 559 mm	2000-2186	72 kg	6838
GR2SDH-36D	4	7	1073 x 686 x 737 mm	220-230	911 x 559 mm	2400-2623	93 kg	7190
GR2SDH-42D	8	8	1226 x 686 x 737 mm	220-230	1064 x 559 mm	2900-3170	102 kg	7870
GR2SDH-48D*	8	9	1378 x 686 x 737 mm	220-230	1216 x 559 mm	3300-3607	115 kg	8541
GR2SDH-54D*	8	10	1530 x 686 x 737 mm	220-230	1368 x 559 mm	3700-4044	124 kg	9232
GR2SDH-60D*	12	12	1683 x 686 x 737 mm	220-230	1521 x 559 mm	4300-4700	149 kg	9888

All Designer Horizontal Single and Dual Shelf Display Warmer Models Feature:

Cord Location: Back center of base on control side.

DESIGNER SLANT DISPLAY WARMERS

Model*	Bulbs	Divider Rods per Shelf	Dimensions W x D x H (Height includes legs)	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf								
GR2SDS-24	2	5	768 x 680 x 579 mm	220-230	603 x 559 mm	800-875	47 kg	€4233
GR2SDS-30	2	6	921 x 680 x 579 mm	220-230	759 x 559 mm	1000-1093	50 kg	4466
GR2SDS-36	2	7	1073 x 680 x 579 mm	220-230	911 x 559 mm	1200-1312	62 kg	4855
GR2SDS-42	4	8	1226 x 680 x 579 mm	220-230	1064 x 559 mm	1450-1585	70 kg	5343
GR2SDS-48	4	9	1378 x 680 x 579 mm	220-230	1216 x 559 mm	1650-1804	74 kg	5823
GR2SDS-54	4	10	1530 x 680 x 579 mm	220-230	1368 x 559 mm	1850-2022	83 kg	6314
GR2SDS-60	6	12	1683 x 680 x 579 mm	220-230	1521 x 559 mm	2150-2350	92 kg	6762
Dual Shelf								
GR2SDS-24D	4	5	768 x 680 x 860 mm	220-230	603 x 559 mm	1600-1749	74 kg	€ 6582
GR2SDS-30D	4	6	921 x 680 x 860 mm	220-230	759 x 559 mm	2000-2186	84 kg	7044
GR2SDS-36D	4	7	1073 x 680 x 860 mm	220-230	911 x 559 mm	2400-2623	91 kg	7485
GR2SDS-42D	8	8	1226 x 680 x 860 mm	220-230	1064 x 559 mm	2900-3170	99 kg	8178
GR2SDS-48D	8	9	1378 x 680 x 860 mm	220-230	1216 x 559 mm	3300-3607	116 kg	8847
GR2SDS-54D*	8	10	1530 x 680 x 860 mm	220-230	1368 x 559 mm	3700-4044	120 kg	9534
GR2SDS-60D*	12	12	1683 x 680 x 860 mm	220-230	1521 x 559 mm	4300-4700	135 kg	10190

* When no color is specified, color inset panels and corner caps will be Black.

* Cord without plug on 220 and 240V.

■ Cord without plug on 240V.

All Designer Slant Single and Dual Shelf Display Warmer Models Feature:

Cord Location: Back center of base on control side.

OPTIONS AND ACCESSORIES AND MODEL DESIGNATION – PAGE 112



GR2SDS-24D
with optional
Designer color
inset panels

OPTIONS (available at time of purchase only)

127 mm Sneeze Guard (Customer side only on Slant models) –

GR2SD24BP	765 mm wide models	per shelf	€217
GR2SD30BP	918 mm wide models	per shelf	230
GR2SD36BP	1070 mm wide models	per shelf	245
GR2SD42BP	1222 mm wide models	per shelf	251
GR2SD48BP	1375 mm wide models	per shelf	263
GR2SD54BP	1527 mm wide models	per shelf	277
GR2SD60BP	1680 mm wide models	per shelf	291

Plexi-Glass Flip-Up Doors (on Control or Customer side) –

2SDS24FLIP	765 mm wide models	per shelf	€179
2SDS30FLIP	918 mm wide models	per shelf	207
2SDS36FLIP	1070 mm wide models	per shelf	229
2SDS42FLIP	1222 mm wide models	per shelf	256

Plexi-Glass Split Flip-Up Doors (on Control or Customer side) –

2SDS48FLIP	1375 mm wide models	per shelf	€309
2SDS54FLIP	1527 mm wide models	per shelf	361
2SDS60FLIP	1680 mm wide models	per shelf	413

2SDHFRGTLS	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, single models only)	€ 98
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2SDHFRGTLS-D	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, dual models only)	196
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SS-ITC	Indicating Temperature Control (LED) single shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)	294
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DS-ITC	Indicating Temperature Control (LED) Dual shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)	512
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ACCESSORIES (available for purchase at any time)

2SD-DIV	Additional Stainless Steel Divider Rods	each	€22
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Chef LED Bulbs – 230V adjustable bulb –

CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)	each	€108
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)	each	108

COLORS AND FINISHES – INSIDE BACK COVER

GR2SDH - x x D	
Glo-Ray	No Character = Single Shelf
Designer	D = Dual Shelf
Sandwich Display	Heated Surface Width (inches)
	H = Horizontal Shelf
	S = Slant Shelf

OPTIONS (available at time of purchase only)

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

RED	Warm Red	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401

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

RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge

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

DKGRAY	Dark Gray Corner Caps	No Charge
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SS-ITC Optional



DS-ITC Optional

Heated LED Merchandisers

The Heated Merchandiser with LED lighting is sleekly designed to safely hold hot packaged food to attract your grab-and-go customers. Available with 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
- Features 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



HEATED LED MERCHANDISING WARMERS

Model	Divider Rods	Dimensions (W x D x H) <i>Height includes legs</i>	Usable Heated Shelf Space W x D	Voltage	Amps	Watts	Approx. Ship Weight	List Price
Horizontal Single Shelf								
HXMH-24	5	709 x 725 x 555 mm	567 x 552 mm	230	2.9	671	55 kg	€4347
HXMH-30	6	861 x 725 x 555 mm	720 x 552 mm	230	3.8	863	60 kg	4664
HXMH-36	7	1013 x 725 x 555 mm	872 x 552 mm	230	4.6	1055	66 kg	4979
HXMH-42	8	1166 x 725 x 555 mm	1025 x 552 mm	230	5.2	1201	73 kg	5496
HXMH-48	9	1318 x 725 x 555 mm	1177 x 552 mm	230	6.1	1392	86 kg	6013
HXMH-54	10	1471 x 725 x 555 mm	1329 x 552 mm	230	6.9	1585	91 kg	6530
HXMH-60	12	1623 x 725 x 555 mm	1482 x 552 mm	230	7.7	1777	94 kg	7004
Horizontal Dual Shelf								
HXMH-24D	10	709 x 725 x 835 mm	567 x 552 mm	230	5.8	1342	73 kg	€ 7170
HXMH-30D	12	861 x 725 x 835 mm	720 x 552 mm	230	7.5	1726	84 kg	7660
HXMH-36D	14	1013 x 725 x 835 mm	872 x 552 mm	230	9.2	2110	93 kg	8008
HXMH-42D	16	1166 x 725 x 835 mm	1025 x 552 mm	230	10.4	2402	100 kg	8730
HXMH-48D	18	1318 x 725 x 835 mm	1177 x 552 mm	230	12.1	2784	111 kg	9431
HXMH-54D [Ⓢ]	20	1471 x 725 x 835 mm	1329 x 552 mm	230	13.8	3170	123 kg	10145
HXMH-60D [Ⓢ]	24	1623 x 725 x 835 mm	1482 x 552 mm	230	15.5	3554	136 kg	10805

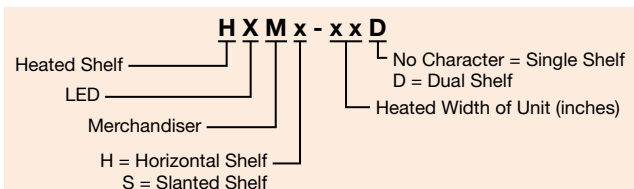
HEATED LED MERCHANDISING WARMERS

Model	Divider Rods	Dimensions (W x D x H) <i>Height includes legs</i>	Usable Heated Shelf Space W x D	Voltage	Amps	Watts	Approx. Ship Weight	List Price
Slant Single Shelf								
HXMS-24	5	709 x 715 x 551 mm	567 x 552 mm	230	2.9	671	51 kg	€4526
HXMS-30	6	861 x 715 x 551 mm	720 x 552 mm	230	3.8	863	60 kg	4776
HXMS-36	7	1013 x 715 x 551 mm	872 x 552 mm	230	4.6	1055	68 kg	5196
HXMS-42	8	1166 x 715 x 551 mm	1025 x 552 mm	230	5.2	1201	73 kg	5717
HXMS-48	9	1318 x 715 x 551 mm	1177 x 552 mm	230	6.1	1392	85 kg	6237
HXMS-54	10	1471 x 715 x 551 mm	1329 x 552 mm	230	6.9	1585	93 kg	6766
HXMS-60	12	1623 x 715 x 551 mm	1482 x 552 mm	230	7.7	1777	93 kg	7251
Slant Dual Shelf								
HXMS-24D	10	709 x 715 x 831 mm	567 x 552 mm	230	5.8	1342	73 kg	€ 7170
HXMS-30D	12	861 x 715 x 831 mm	720 x 552 mm	230	7.5	1726	85 kg	7660
HXMS-36D	14	1013 x 715 x 831 mm	872 x 552 mm	230	9.2	2110	94 kg	8027
HXMS-42D	16	1166 x 715 x 831 mm	1025 x 552 mm	230	10.4	2402	105 kg	8717
HXMS-48D	18	1318 x 715 x 831 mm	1177 x 552 mm	230	12.1	2784	111 kg	9586
HXMS-54D [Ⓢ]	20	1471 x 715 x 831 mm	1329 x 552 mm	230	13.8	3170	123 kg	10325
HXMS-60D [Ⓢ]	24	1623 x 715 x 831 mm	1482 x 552 mm	230	15.5	3554	132 kg	11029

[Ⓢ] Cord - BS Plug not available.

All Heated LED Merchandising Warmer Models Feature:
Cord Location: Back center of base, on left side of control box.

OPTIONS AND ACCESSORIES – PAGE 114





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	€401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401

HZM-LP	Red LED Accent Lighting in support post	€518
SS-ITC	Indicating Temperature Control (LED) for single shelf	276
DS-ITC	Indicating Temperature Control (LED) for dual shelf	477

127 mm Sneeze Guards – Not compatible with Flip-Up Doors in same opening –

HZM24BP	On Customer side on -24 models	per shelf €192
HZM30BP	On Customer side on -30 models	per shelf 208
HZM36BP	On Customer side on -36 models	per shelf 224
HZM42BP	On Customer side on -42 models	per shelf 248
HZM48BP	On Customer side on -48 models	per shelf 275
HZM54BP	On Customer side on -54 models	per shelf 297
HZM60BP	On Customer side on -60 models	per shelf 311

Plexi-Glass Flip-Up Doors – Not compatible with Sneeze Guards in same opening, one side only –

HZM24FLIP	On Control or Customer side on -24 models	per shelf €192
HZM30FLIP	On Control or Customer side on -30 models	per shelf 208
HZM36FLIP	On Control or Customer side on -36 models	per shelf 224
HZM42FLIP	On Control or Customer side on -42 models	per shelf 248
HZM48FLIP	On Control or Customer side on -48 models	per shelf 275
HZM54FLIP	On Control or Customer side on -54 models	per shelf 297
HZM60FLIP	On Control or Customer side on -60 models	per shelf 311

ACCESSORIES (available for purchase at any time)

HZM-DIV	Additional Stainless Steel Divider Rods	each €22
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COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Heated Glass Merchandisers

Hatco's Glo-Ray® Heated Glass Merchandisers are perfect for holding hot wrapped or boxed foods on a buffet line or customer serving areas, and features a curved top design that compliments any décor.

- Blanket-style heating elements in the hardcoated base that are thermostatically-controlled
- Unique, patented heated glass shelves with infinite controls conduct heat to food product above and below
- LED lighting allows for optimal food product display with energy savings
- Attractive curved top design includes a built-in top sign holder for your own custom signage, 26.75" W (679 mm) x 3" H (76 mm), at the top front of the unit
- Also comes with: tempered glass side panels, 2.5" (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 Merchandisers

HEATED GLASS MERCHANDISERS

Model	Dimensions W x D x H	Usable Heated Shelf Space (W x D)	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
Dual Shelf							
GR3SDS-39DCT	995 x 698 x 673 mm	879 x 524 mm	220-230-240	1750-1910-2080	8.0-8.3-8.7	84 kg	€8823
Triple Shelf							
GR3SDS-39TCT^o	995 x 698 x 882 mm	879 x 524 mm	220-230-240	2720-2970-3235	12.4-12.9-13.5	104 kg	€12025

^o Not available with BS Plug.

All Heated Glass Merchandiser Models Feature:

Divider Rods Included : GR3SDS-39DCT : 14 rods (7 per shelf).
GR3SDS-39TCT : 21 rods (7 per shelf).

Cord Location : Right rear on server side.

OPTIONS (available at time of purchase only)

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

RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge

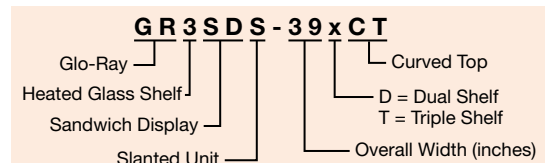
Gloss Finish – Non-standard colors are non-returnable – Black standard –

GGRAY	Glossy Gray	No Charge
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ACCESSORIES (available for purchase at any time)

4"LEGS	102 mm Adjustable Legs	Set of 4 €51
3SD-DIV	Additional Stainless Steel Divider Rods	each 22

COLORS AND FINISHES – INSIDE BACK COVER



Glo-Ray® Designer Heated Display Cases

Our *Designer* series Glo-Ray® Heated Display Case with curved glass and incandescent lighting will display your offering with flare and elegance. We combine our thermostatically-controlled heated base and infrared overhead heating to blanket your offering at the perfect temperature.

- High visibility merchandiser with curved tempered glass
- Exclusive cool base construction
- Single or Dual models
- Rollerless sliding doors
- Available with or without controlled humidity (bottom shelf only)
- Constructed of aluminum and stainless steel with tempered glass

- Curved glass front tilts forward for easy cleaning
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the food product

Humidified reservoir is located in between pans



GRCD-2PD with optional pan skirt and *Designer* Hunter Green, flip-up doors, and accessory food pans



GRCDH-1PD with pan skirt and new optional flip-up doors and accessory food pan (top baking dish not available)



GRCDH-3PD shown in standard Stainless Steel, with accessory food pans

DESIGNER DISPLAY CASES

Model	Bulbs	Dimensions W x D x H (Height includes legs)	Usable heated Shelf Space (W x D)	Voltage Single Phase	Watts 220V 240V		Approx. Ship Weight	List Price
Single Shelf								
GRCD-1P	2	524 x 660 x 610 mm	460 x 533 mm	220 or 240	405	425	43 kg	€4936
GRCD-2P	3	826 x 660 x 610 mm	762 x 533 mm	220 or 240	710	780	55 kg	5630
GRCD-3P	3	1156 x 660 x 610 mm	1092 x 533 mm	220 or 240	915	1005	69 kg	6328
Dual Shelf								
GRCD-1PD	4	524 x 660 x 806 mm	460 x 533 mm	220 or 240	907	905	45 kg	€5792
GRCD-2PD	6	826 x 660 x 806 mm	762 x 533 mm	220 or 240	1080	1285	77 kg	6586
GRCD-3PD	6	1156 x 660 x 806 mm	1092 x 533 mm	220 or 240	1434	1710	95 kg	7578
Single Shelf with Humidity♦								
GRCDH-1P	2	524 x 660 x 610 mm	460 x 533 mm	220 or 240	634	697	41 kg	€5665
GRCDH-2P	3	826 x 660 x 610 mm	762 x 533 mm	220 or 240	939	1052	56 kg	6363
GRCDH-3P	3	1156 x 660 x 610 mm	1092 x 533 mm	220 or 240	1145	1277	71 kg	7060
Dual Shelf with Humidity♦								
GRCDH-1PD	4	524 x 660 x 806 mm	460 x 533 mm	220 or 240	1136	1177	55 kg	€6522
GRCDH-2PD	6	826 x 660 x 806 mm	762 x 533 mm	220 or 240	1309	1532	79 kg	7319
GRCDH-3PD	6	1156 x 660 x 806 mm	1092 x 533 mm	220 or 240	1666	1982	100 kg	8310

♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 H mm pans.

All Designer Display Case Models Feature:

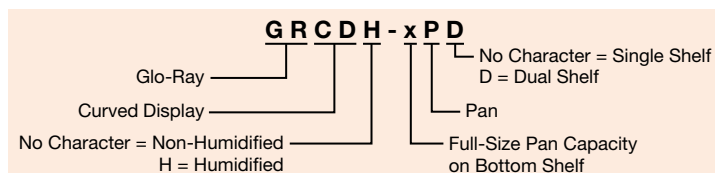
Cord Location: Control side at right base corner.

All Designer Display Case Models with Humidity Feature:

Water Chamber Capacity: 3 liters.

OPTIONS AND ACCESSORIES – PAGE 117

WATER QUALITY REQUIREMENTS – PAGE 153



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	€ 705
CD2PDFLIP	2-Pan models	756
CD3PDFLIP	3-Pan models	1347

Pan Skirt on Bottom Shelf (Accommodates 64 D mm pans – standard on Humidified models) –

SKIRT-1P	1-Pan model in lieu of Pan Rail	€ 47
SKIRT-2P	2-Pan model in lieu of Pan Rail	89
SKIRT-3P	3-Pan model in lieu of Pan Rail	129
UPPERSKIRT-2P	Pan Skirt for upper shelf of 2-Pan models in lieu of Pan Stop	€ 90
UPPERSKIRT-3P	Pan Skirt for upper shelf of 3-Pan models in lieu of Pan Stop	182

Mirrored Glass Sliding Doors in lieu of Glass Doors (Server side only) –**Single Shelf Models –**

MIRROR	-1P	€ 77
MIRROR	-2P	106
MIRROR	-3P	135

Dual Shelf Models –

MIRROR	-1PD	€153
MIRROR	-2PD	210
MIRROR	-3PD	268

OPTIONS

(available at time of purchase only)

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

RED	Warm Red	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401

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 one 356 mm Pizza Pan	None
GRCD-1PD – Bottom Shelf	1 Full-Size Pan	One SKIRT-1P
GRCD-2PD – Top Shelf	1 Full-Size Pan and 1 Third-Size Pan or two 356 mm Pizza Pans	One UPPERSKIRT-2P
GRCD-2PD – Bottom Shelf	2 Full-Size Pans	One SKIRT-2P
GRCD-3PD – Top Shelf	2 Full-Size Pans or three 356 mm Pizza Pans	One UPPERSKIRT-3P
GRCD-3PD – 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.

FOOD PANS AND TRIVETS – PAGE 153**COLORS AND FINISHES – INSIDE BACK COVER**

Glo-Ray® Heated Display Cases

Designed for “show and sell” area 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*, mirrored glass doors and accessory food pans



GRHDH-2P with standard pan skirt and optional double side opening, and accessory food pans

DISPLAY CASES

Model*	Bulbs	Dimensions (W x D x H) Height includes legs	Usable Heated Shelf Space (W x D)	Voltage Single Phase	Watt 22V 240V	Approx. Ship Weight	List Price
Single Shelf							
GRHD-2P	4	826 x 660 x 635 mm	712 x 553 mm	220 or 240	1035 940	54 kg	€4326
GRHD-3P	5	1156 x 660 x 635 mm	1042 x 553 mm	220 or 240	1463 1350	65 kg	4939
GRHD-4P	6	1486 x 660 x 635 mm	1372 x 553 mm	220 or 240	1930 1785	98 kg	5823
Dual Shelf							
GRHD-2PD	6	826 x 660 x 762 mm	712 x 553 mm	220 or 240	1223 1310	68 kg	€5973
GRHD-3PD	8	1156 x 660 x 762 mm	1042 x 553 mm	220 or 240	1603 1755	86 kg	6697
GRHD-4PD	8	1486 x 660 x 762 mm	1372 x 553 mm	220 or 240	2288 2480	104 kg	7682
Single Shelf with Humidity							
GRHDH-2P	4	826 x 660 x 635 mm	712 x 553 mm	220 or 240	1179 1212	57 kg	€5086
GRHDH-3P	5	1156 x 660 x 635 mm	1042 x 553 mm	220 or 240	1584 1622	74 kg	5699
GRHDH-4P	6	1486 x 660 x 635 mm	1372 x 553 mm	220 or 240	2253 2329	98 kg	7097
Dual Shelf with Humidity*							
GRHDH-2PD	6	826 x 660 x 762 mm	712 x 553 mm	220 or 240	1532 1582	80 kg	€6728
GRHDH-3PD	8	1156 x 660 x 762 mm	1042 x 553 mm	220 or 240	1962 2027	85 kg	7451
GRHDH-4PD	8	1486 x 660 x 762 mm	1372 x 553 mm	220 or 240	2941 2980	109 kg	8952

- * Model number indicates the number of full-size food pans the unit will hold, with same number of half-size pans for units with a top shelf (i.e., 2P = two pans).
 * Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 mm pans.

All Display Case Models Feature:

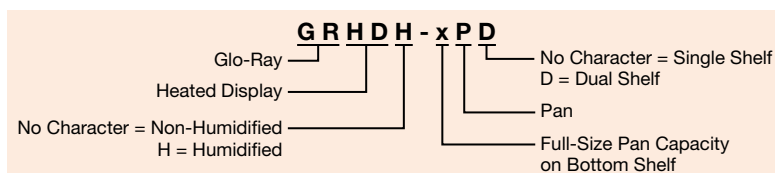
Water Reservoir Capacity : 2-Pan and 3-Pan : 3 liters.

4-Pan: 6 liters.

Cord Location: 1829 mm, control side at right base corner.

OPTIONS AND ACCESSORIES – PAGE 119

WATER QUALITY REQUIREMENTS – PAGE 153





GRHD-4PD with optional pan skirts
Top shelf: one UPPERSKIRT-4P
Bottom shelf: one SKIRT-4P

OPTIONS (available at time of purchase only)

SKIRT-2P	2-Pan model Pan Skirt for 64 D mm Pans on bottom shelf (standard on Humidified models) in lieu of Pan Rail	€ 89
SKIRT-3P	3-Pan model Pan Skirt for 64 D mm Pans on Bottom Shelf (standard on Humidified models) in lieu of Pan Rail (consists of one SKIRT-1P and one SKIRT-2P)	129
SKIRT-4P	4-Pan model Pan Skirt for 64 D mm Pans on bottom shelf (standard on Humidified models) in lieu of Pan Rail (consists of two SKIRT-2P)	171
UPPERSKIRT-2P	Pan Skirt for upper shelf of 2-Pan models in lieu of Pan Stop	90
UPPERSKIRT-3P	Pan Skirt for upper shelf of 3-Pan models in lieu of Pan Stop	182
UPPERSKIRT-4P	Pan Skirt for upper shelf of 4-Pan models in lieu of Pan Stop	182
FLIP	Flip-up Doors on Control side in lieu of Glass Sliding Doors	No Charge
Sliding Door in lieu of Fixed Glass Customer Panel –		
SLIDE-2P	Per opening	€184
SLIDE-3P	Per opening	205
SLIDE-4P	Per opening	256
Flip-Up Door in lieu of Fixed Glass Customer Panel –		
FLIP-2P	Per opening	€184
FLIP-3P	Per opening	205
FLIP-4P	Per opening	256
Mirror Glass Sliding Door in lieu of Glass Sliding Door (server side only) –		
MIRROR-2P	Per opening	€106
MIRROR-3P	Per opening	135
MIRROR-4P	Per opening	170

FOOD PANS AND TRIVETS – PAGE 151

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	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401

HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES*

Model	Pan Capacity	Optional Pan Skirt Frames
GRHD-2P	2 Full-Size Pans	One SKIRT-2P
GRHD-3P	3 Full-Size Pans	One SKIRT-3P
GRHD-4P	4 Full-Size Pans	One SKIRT-4P
GRHD-2PD – Top Shelf	2 Half-Size Pans or two 356 mm Pizza Pans	One UPPERSKIRT-2P
GRHD-2PD – Bottom Shelf	2 Full-Size Pans	One SKIRT-2P
GRHD-3PD – Top Shelf	3 Half-Size Pans or three 356 mm Pizza Pans	One UPPERSKIRT-3P
GRHD-3PD – Bottom Shelf	3 Full-Size Pans	One SKIRT-3P
GRHD-4PD – Top Shelf	2 Full-Size Pans or 4 Half-Size Pans or four 356 mm Pizza Pans	One UPPERSKIRT-4P
GRHD-4PD – Bottom Shelf	4 Full-Size Pans	One SKIRT-4P

* 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 GRS2GC models hold bags and boxes up to 30 minutes with a high temperature range of up to 93° C.

- Shelves are 507 mm deep and 986 mm wide, with a 288 mm clearance between shelves that is large enough to fit a variety of carry-out/delivery bags and boxes.
- Each shelf features a digital temperature control, a power On/Off switch, and a jumper power cord
- Units feature stainless steel shelves with heated bases that are thermostatically-controlled



GRS2GC-3920-2



GRS2GC-3920-4



Power On/Off switch, and a jumper power cord for each shelf



Digital temperature control for each shelf

Holding & Display
Cabinets

HEATED SHELVES

Model	Description	Dimensions W x D x H	Voltage	Watts	Amps	Approx. Ship Weight	List Price
GRS2GC-3920-2	2 heated shelves	986 x 507 x 475 mm	220-240	694-824	3.2-3.4	21 kg	€1130
GRS2GC-3920-4	4 heated shelves	986 x 507 x 1390 mm	220-240	1393-1648	6.3-6.9	40 kg	2087

All Heated Shelf Models Feature:

Models shipped with: 1829 mm power cord and plug. Anti-tip wall bracket included on GRS2GC-3920-4 models only.
Cord Location: Server side, bottom right corner.

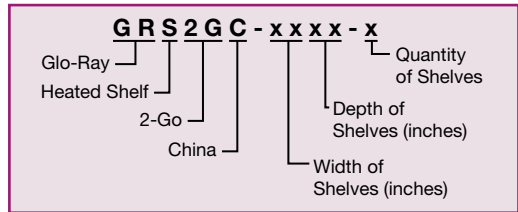


Plate Warmers

Hatco's Plate Warmers are designed to hold preheated serving plates where your customers can access them easily. Countertop or Built-In models available. Easy to load and easy to clean. Serving hot food on preheated plates will help extend the holding times of most foods, and adds to a better customer experience.

- Doorless, open design allows for easy retrieval, loading and cleaning
- Can hold 25 plates up to 305 mm in diameter
- Features a power on/off switch and Adjustable Digital Temperature Control with protective cover
- Energy efficient LED lighting illuminates the interior from the top
- Available in Stainless Steel or Designer Black powdercoating
- Cabinet cutout dimensions are: 422 x 511 mm
- Ability to connect or "daisy-chain" up to three units on one power cord
- Available as countertop, built-in or wall mounted



PWB-12
in standard
Stainless Steel



PWC-12
in Optional
Designer Black

PLATE WARMERS

Model	Dimensions (W x D x H)	Opening Dimensions (W x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
Countertop							
PWC-12	427 x 441 x 566 mm	320 x 400 mm	220-230-240	389-425-463	1.7-1.8-1.9	29 kg	€1186
Built-In							
PWB-12	444 x 442 x 534 mm	322 x 400 mm	220-230-240	389-425-463	1.7-1.8-1.9	22 kg	€1098

All Plate Warmer Models Feature:

Models Shipped with:

PWC-12: Power On/Off switch, a detachable 1829 mm power cord, a 1000 mm jumper cord and a wall-mounting kit.

PWB-12: Power On/Off switch, a detachable 1829 mm power cord and a 1000 mm jumper cord.

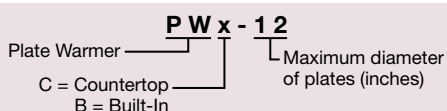
Cabinet cut-out dimensions for PWB-12: 423W x 512H mm.

Cord Location: back of unit, top left corner.

OPTIONS (available at time of purchase only)

Color – Non-standard colors are non-returnable – Stainless Steel Standard –
BLACK Designer Black

€120





July 1, 2024



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 separate heat and humidity controls to keep crisp foods crisp and moist foods moist allows you to showcase your products longer using minimum counter space.

- Full-view display with tempered glass sides and door
- LED light enhances food appeal while safeguarding food products from bulb breakage
- Internal thermometer indicates cabinet temperature
- Models come with single- or double-door openings which provide fast access to food racks
- Food decals and merchandising signs are available to help promote product visibility and appeal



FDWDE-1 with rotating 4-tier circle rack and accessory pans

IMPULSE DISPLAY CABINETS

Model*	Description*	Dimensions W x D x H <i>Height includes standard 25 mm legs</i>	Voltage Single Phase	Approx. Ship Weight	List Price*
FDWDE-1	1 Door w/4-tier Circle Rack w/Motor	492 x 530 x 732 mm	220 or 240	38 kg	€3085
FDWDE-1X	1 Door w/4-tier Multi-Purpose Rack	492 x 530 x 732 mm	220 or 240	38 kg	2993
FDWDE-2	2 Doors w/4-tier Circle Rack w/Motor	492 x 559 x 732 mm	220 or 240	40 kg	3242
FDWDE-2X	2 Doors w/4-tier Multi-Purpose Rack	492 x 559 x 732 mm	220 or 240	40 kg	3126

♦ Models FDWDE-1 and FDWDE-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 – deduct price of included rack and add price of substituted rack to list price.

* For non-humidified cabinet, deduct **€210**. Unit will only operate in dry mode.

All Impulse Display Cabinet Models Feature:

Cabinet Opening Dimensions: 400 W x 502 H mm.

Door Hinges: Control Side: Left-hand side.

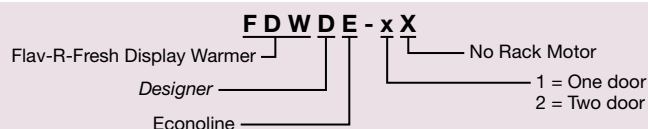
Customer Side (Two-door models only): Right-hand side.

Max. Pizza Pan 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 153



Holding & Display
Cabinets

OPTIONS (available at time of purchase only)

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

RED	Warm Red	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401
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	€99
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	76
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) one Sign 484 W x 83 H x 2 D mm – not included	69

ACCESSORIES (available for purchase at any time)

FDWD-LEGS	102 mm Adjustable Legs (102-127 mm)	€ 72
COUPLING	Motorless Rack Coupling for FDWDE-1X and -2X models (select Circle Rack or Pretzel Tree)	40
FDWD4TCRR	4-Tier Circle Rack with Pizza Pan Retainers (Requires Coupling for -1X or -2X models)	217
FDWSMP	4-Shelf Multi-Purpose Rack (each shelf 346 W x 321 D mm)	248
FDW3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)	248

RACKS – PAGE 127

FOOD PANS AND TRIVETS – PAGE 151

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 steel water reservoir provides all day moisture
- Low-water protection prevents heating element burnout and alerts operator to low-water condition

- Revolving or stationary display racks
- Available in two heights with single- or double-sided opening models
- LED lights with clear plastic cover help showcase food product



FSD-2X with 3-tier pan rack and accessory food pans

FSDT-2 with 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 W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price* 220, 240V
Standard							
FSD-1	1 Door w/3-Tier Circle Rack	569 x 612 x 699 mm	483 x 473 mm	240	1414	59 kg	€4770
FSD-1X	1 Door w/3-Tier Pan Rack	569 x 612 x 699 mm	483 x 473 mm	240	1414	57 kg	4619
FSD-2	2 Doors w/3-Tier Circle Rack	569 x 642 x 699 mm	483 x 473 mm	240	1414	57 kg	5088
FSD-2X	2 Doors w/3-Tier Pan Rack	569 x 642 x 699 mm	483 x 473 mm	240	1414	57 kg	4940
Tall							
FSDT-1	1 Door w/4-Tier Circle Rack	569 x 612 x 826 mm	483 x 603 mm	240	1414	58 kg	€4849
FSDT-1X	1 Door w/4-Tier Pan Rack	569 x 612 x 826 mm	483 x 603 mm	240	1414	57 kg	4657
FSDT-2	2 Doors w/4-Tier Circle Rack	569 x 642 x 826 mm	483 x 603 mm	240	1414	57 kg	5226
FSDT-2X	2 Doors w/4-Tier Pan Rack	569 x 642 x 826 mm	483 x 603 mm	240	1414	57 kg	5038

- ♦ 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.

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: 1829 mm. Facing controls, left-hand side panel, lower right corner.

OPTIONS AND ACCESSORIES – PAGE 125

WATER QUALITY REQUIREMENTS – PAGE 153

FSDT - x X

Flav-R-Savor Display Cabinet

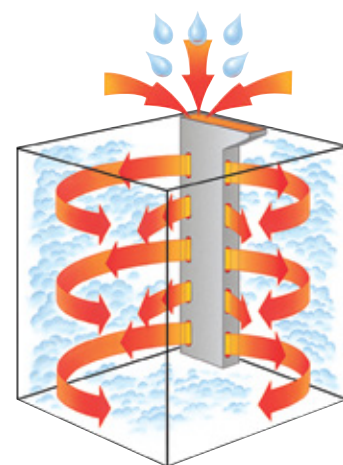
No Character = Standard

T = Tall

No Rack Motor

1 = One Door

2 = Two Door



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.



Two FSDT-1 with 4-tier circle racks, optional sign holders (signs not included) and accessory pans

OPTIONS (available at time of purchase only)

 LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Neutral White)	No Charge
THERM	Mechanical Controls	No Charge
FSD7SIGN	191 mm Merchandising Display Sign Holder (includes Metal Holder and Window) – one per side, three maximum. Available in all <i>Designer Colors</i> 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	€78

ACCESSORIES (available for purchase at any time)

F-LEGS-4	102 mm Adjustable Legs	€72
COUPLING	Motorless Rack Coupling for FSD-1X, FSD-2X, FSDT-1X and FSDT-2X models (select appropriate Circle Rack)	40
RACK – FSD ONLY –		
FSD5SMP	5-Shelf Multi-Purpose Rack (each shelf W 457 x 406 D mm)	€348
FSD3TCR	3-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)	207
FSD3TPR	3-Tier Pan Rack accommodates Half-Size Sheet Pans - not included)	292
RACKS – FSDT ONLY –		
FSDT7SMP	7-Shelf Multi-Purpose Rack (each shelf 457 W x 406 D mm)	€411
FSDT4TCR	4-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)	221
FSDT5TCR	5-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)	323
FSDT4TPR	4-Tier Pan Rack (Accommodates Half-Size Sheet Pans - not included)	262
FSDT3SAR	3-Shelf Angle Rack (15° angle shelves), Each shelf 457 W x 413 D mm	738
FSDT3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)	348

DECORATIVE KIT – PAGE 126

RACKS – PAGE 127

FOOD PANS AND TRIVETS – PAGE 151

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 –

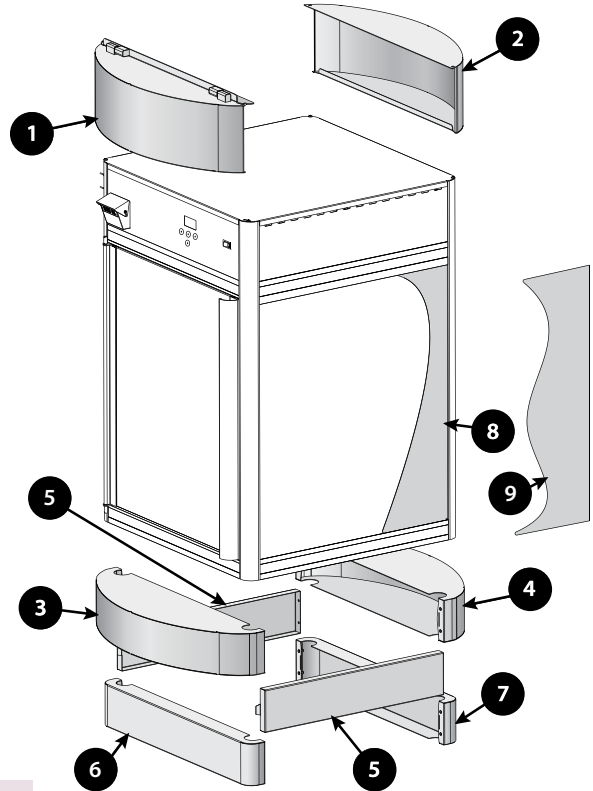
RED	Warm Red	€401
BLACK	Black	401
GRAY	Gray Granite	401
WHITE	White Granite	401
NAVY	Navy Blue	401
GREEN	Hunter Green	401
COPPER	Antique Copper	401

Decorative Kit for FSD and FSDT Models only

Your Hatco Flav-R-Savor® Holding & Display Cabinet can transform 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)
- All decorative pieces come standard in *Designer Black* powdercoat, with additional *Designer* colors available
- Curved inset panels enhance the overall look
- 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 not included



FSDT-1 with 4-tier circle rack and full Decorative Kit (signs not included)

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Black standard –			
RED	WR	Warm Red	No Charge
GRAY	GG	Gray Granite	No Charge
WHITE	WG	White Granite	No Charge
NAVY	NB	Navy Blue	No Charge
GREEN	HG	Hunter Green	No Charge
COPPER	AC	Antique Copper	No Charge

ACCESSORIES (available for purchase at any time)

Side Inserts – Must choose Designer color – Black Standard –

FSD-INSET1	Two Crescent Inset Panels for FSD models	€79
FSD-INSET2	Two Wave Inset Panels for FSD models	79
FSDT-INSET1	Two Crescent Inset Panels for FSDT models	79
FSDT-INSET2	Two Wave Inset Panels for FSDT models, Black	79

Top Covers – Must choose Designer color – Black Standard –

FSD-CTLH	Curved Hinged Header on control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models	€275
FSD-CUSH	Curved Header on non-control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models	246

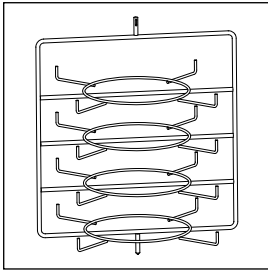
Base Skirts – Requires 102 mm adjustable legs (not included) – Must choose Designer Color – Black Standard –

FSD-SQB	One Flat Front Panel and one Flat Back Panel (Fits 508 W x 93 H mm sign) and two Flat Side Panels (Fits 473 W x 93 mm H sign) for FSD and FSDT models	€246
FSD-1CB	One Curved Front Panel (Fits 647 W x 93 H mm sign) and one Flat Back Panel (Fits 508 W x 93 H mm sign) and two Flat Side Panels (Fits 473 W x 93 mm H sign) for FSD and FSDT models	439
FSD-2CB	One Curved Front Panel and one Curved Back Panel (Fits 647 W x 93 H sign) and two Flat Side Panels (Fits 473 W x 93 mm H sign) for FSD and FSDT models	634
F-LEGS-4	102 mm Adjustable Legs for FSD and FSDT models	€72
FDWD-LEGS	102 mm Adjustable Legs for FDWDE models	72

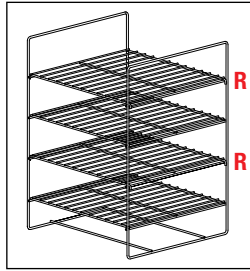
COLORS AND FINISHES – INSIDE BACK COVER

Display Rack Selections

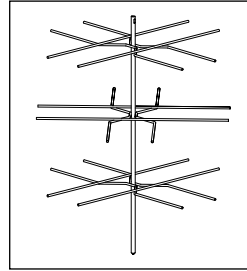
Racks for FDWDE Models (Page 123)



**4-Tier Circle Rack
FDWD4TCRR**
(Max. 381 mm dia. pans)
(83 mm between tiers)

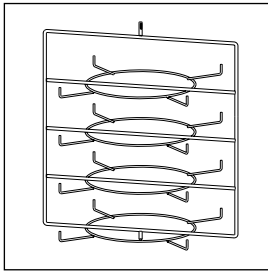


**4-Shelf Multi-Purpose
Rack FDW4SMP**
(Max. 457 x 330 mm)
(95 mm between shelves)

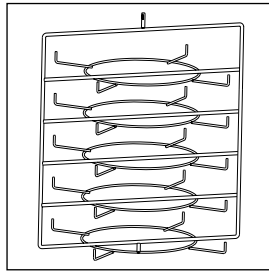


**3-Tier Pretzel Tree
FDW3TPT**
(149 mm between tiers)

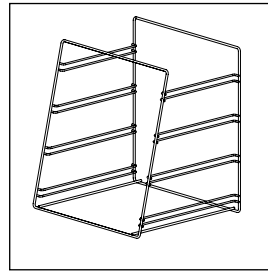
Racks for FSD/FSDT Models (Page 124)



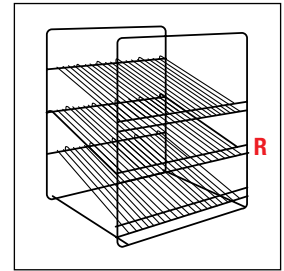
**FSDT 4-Tier Circle Rack
FSDT4TCR**
(Max. 483 mm dia. pans)
(117 mm between tiers)



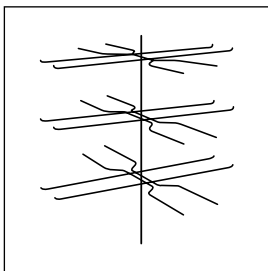
**5-Tier Circle Rack
FSDT5TCR**
(Max. 483 mm dia. pans)
(98 mm between tiers)



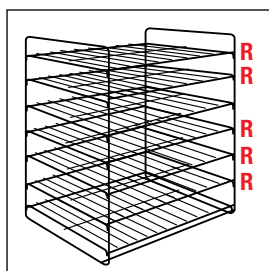
**FSDT 4-Tier Pan Rack
FSDT4TPR**
(Max. 457 x 330 mm
Half-Size Sheet Pans)
(89 mm between tiers)



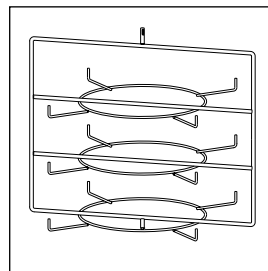
**FSDT 3-Shelf Angle Rack
FSDT3SAR**
(89 mm between shelves)



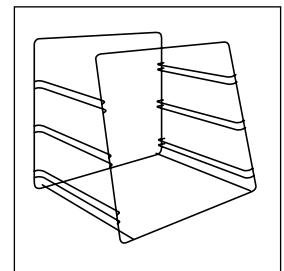
**FSDT 3-Tier Pretzel Tree
FSDT3TPT**
(149 mm between tiers)



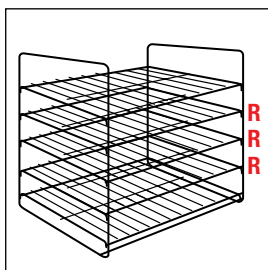
**FSDT 7-Shelf Multi-Purpose
Rack FSDT7SMP**
(Max. 457 x 330 mm
Half-Size Sheet Pans)
(64 mm between shelves)



**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

Holding & Display
Cabinets

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-45
shown with three
accessory shelves

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	List Price
IHDCH-45	1149 x 728 x 766 mm	457 x 530 mm	220-240	2596-3090	11.8-12.8	122 kg	€11669

All Intelligent Heated Display Cabinet Models Feature:

Models Shipped With: 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: Server side, bottom left corner.

OPTIONS AND ACCESSORIES – PAGE 129
WATER QUALITY REQUIREMENTS – PAGE 153

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-45

6 Arms

3 Slanted Shelves

1 Shelf with 2 Pizza Arms

1 Shelf with 4 Pizza Arms

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 <i>Designer Black</i> in lieu of Stainless Steel unit	€ 401
IHDCHBASE-BK-45	Inside base in <i>Designer Black</i> in lieu of Stainless Steel base for IHDCH-45	25
FRFRTOOR-45	Front, self-closing French doors for IHDCH-45, matches unit color (adds 102 mm to depth)	1251

ACCESSORIES (available for purchase at any time)

ADJARM-SS	Pizza Arm in Stainless Steel	each € 140
ADJARM-BK	Pizza Arm in <i>Designer Black</i>	each 190
SHELF-SS-45	Shelf in Stainless Steel for IHDCH-45	each 348
SHELF-BK-45	Shelf in <i>Designer Black</i> for IHDCH-45	each 348
RISER12-SS	305 mm diameter x 38 mm H Riser in Stainless Steel	21
RISER12-BK	305 mm diameter x 38 mm H Riser in <i>Designer Black</i>	31
REGKIT	Water Pressure Regulator Kit (regulator, gauge and shut-off valve)	286

SIGN HOLDERS (signs not included) – recommended sign size: 50 x 88 mm –

SGNHOLD-BASE-SS	Sits on base of unit in Stainless Steel	each €13
SGNHOLD-BASE-BK	Sits on base of unit in <i>Designer Black</i>	each 24
SGNHOLD-LARM-SS	Customer left-hand side in Stainless Steel (clips onto Arm)	each 15
SGNHOLD-LARM-BK	Customer left-hand side in <i>Designer Black</i> (clips onto Arm)	each 29
SGNHOLD-RARM-SS	Customer right-hand side in Stainless Steel (clips onto Arm)	each 15
SGNHOLD-RARM-BK	Customer right-hand side in <i>Designer Black</i> (clips onto Arm)	each 29

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER

Mini Display Warmers

The Hatco Mini Display Warmer is perfect for cookies, pastries, wrapped or boxed sandwiches or any other product that does not require humidity. Hot air circulates throughout the entire cabinet, keeping food at safe-serving temperatures. The small footprint takes up little of your valuable counterspace while merchandising your breakfast, lunch or dinner offerings.



Magnetically adjustable shelves provide flexibility for a variety of product choices

- Magnetically adjustable shelves allow horizontal or slanted displays
- Tempered glass sides and incandescent light showcase your food
- Thermostatic control with rocker switch
- 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 cutout 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)



MINI DRY DISPLAY WARMERS – NON-HUMIDIFIED

Model	Description	Dimensions W x D x H	Opening Dimensions W x H	Voltage Single Phase	Approx. Ship Weight	List Price
MDW-1X	1 door w/3 shelves	400 x 432 x 646 mm	315 x 396	230	21 kg	€2475
MDW-2X	2 doors w/3 shelves	400 x 465 x 646 mm	315 x 396	230	24 kg	2572

All Mini Dry Display Warmer Models Feature:

Door Hinges: Control Side: Left-hand side.

Customer Side (Two-door models only): Right-hand side.

Cord Location: Facing controls, lower right corner.

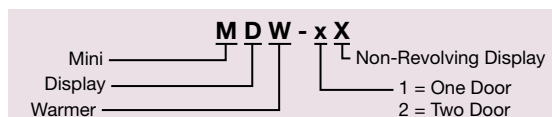
OPTIONS (available at time of purchase only)

Designer Color Posts for Base and Top Trim –

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

RED	Warm Red	No Charge
GRAY	Gray Granite	No Charge
WHITE	White Granite	No Charge
NAVY	Navy Blue	No Charge
GREEN	Hunter Green	No Charge
COPPER	Antique Copper	No Charge
BCKLIT-MDW	Black Hood with Backlit Sign cut out on one side - Sign included	€110

COLORS AND FINISHES – INSIDE BACK COVER



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

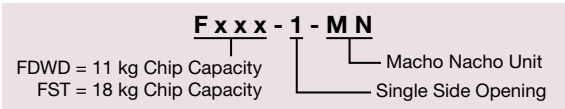


FST-1-MN shown in standard Bronze finish

Holding & Display
Cabinets

CHIP WARMERS – NON-HUMIDIFIED									
Model	Dimensions	Cabinet Opening (W x H)		Voltage	Watts	Amps	Product Capacity	Approx. Ship Weight	List Price
	W x D x H	Upper Door	Lower Door						
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	€3880
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	5450

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.



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
- Doors are field convertible from left to right
- No heating element in direct contact with water makes the unit easier to clean
- Accommodates Gastronorm pans
- Stacking kit available



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 Height includes standard casters	Interior Cabinet Capacity (W x D)	Voltage 50/60 Hz	Watts	Amps	Approx. Ship Weight	List Price
FSHC-5W1-EE	Single Door	661 x 794 x 913 mm	532 x 676 mm	220-230-240	1081-1182-1287	4.9-5.1-5.4	113 kg	€7804
FSHC-7W1-EE	Single Door	661 x 794 x 989 mm	532 x 676 mm	220-230-240	1081-1182-1287	4.9-5.1-5.4	101 kg	8208
FSHC-7W2-EE	2-Door Pass-Through	661 x 877 x 989 mm	532 x 676 mm	220-230-240	1081-1182-1287	4.9-5.1-5.4	105 kg	8804

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 153

OPTIONS (available at time of purchase only)

Colors (Side Panels) – Non-standard colors are non-returnable – Black Standard –

SS Stainless Steel €198

Colors (Top) – Non-standard colors are non-returnable – Black Standard –

SS Stainless Steel €198

EE-GLASS Glass Door in lieu of Stainless Steel door (is not Energy Star qualified) €242

EE-LPCAST Low Profile Casters (FSHC-5W1-EE model only) (deduct 57 mm from height) No Charge

EE-PLATFORM Platform for mounting directly on a counter in lieu of casters (deduct 105 mm from height) No Charge

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) No Charge

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) No Charge

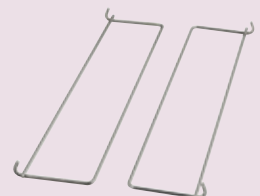
EE-BUMPER Bumper Hardware - only for use with standard casters (add 3 mm to height) 462

EE-4LEGS 102 mm Legs - in lieu of casters (deduct 13 mm from height) No Charge

EE-6LEGS 152 mm Legs - in lieu of casters (add 45 mm to height) No Charge

ACCESSORIES (available for purchase at any time)

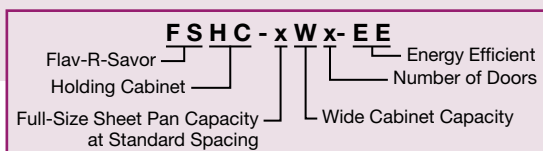
EE-1-SLIDE Extra Pan Slides pair €84



EE-1-SLIDE
Accessory

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER



Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Reduced height – less than 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

Model	Description	Dimensions (W x D x H) <i>Height includes standard casters</i>	Opening Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
FSHC-6W1	1 Door	645 x 751 x 816 mm	546 x 483	220 or 240	1697	76 kg	€6730
FSHC-6W2 [†]	2 Doors	645 x 811 x 816 mm	546 x 483	220 or 240	1697	82 kg	7193

[†] FSHC-6W2 is a two-door pass-through single cabinet, not two units stacked.

All Low Profile Holding Cabinet Models Feature:

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 153

OPTIONS (available at time of purchase only)

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	€198
SS	Stainless Steel	198

Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	€198
SS	Stainless Steel	198

6W-SS-DR Stainless Steel Door in lieu of Glass Door € 85

HD-SS-DR Heavy-Duty Stainless Steel Door with Positive Latch Handle 357

6W1-LPCAST 51 mm Low Profile Locking Casters in lieu of Standard Casters (51 mm diameter with 76 mm clearance) (Overall Height 756 mm) No Charge

6W1-STACK Silver Gray Stack Hardware mounting on top of cabinet for two FSHC-6W1 units in lieu of Casters 79

CORDWIND Bracket for holding Cord during transport 35

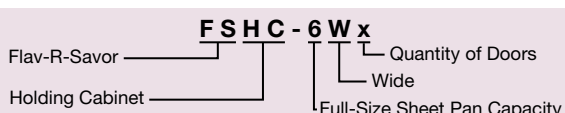
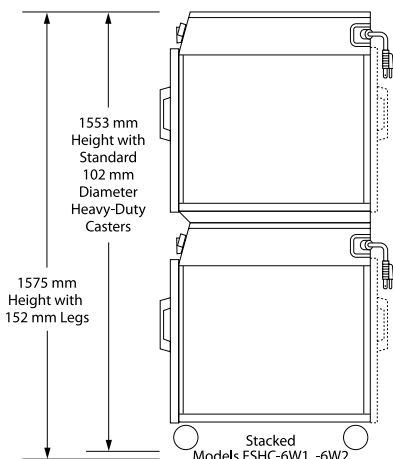
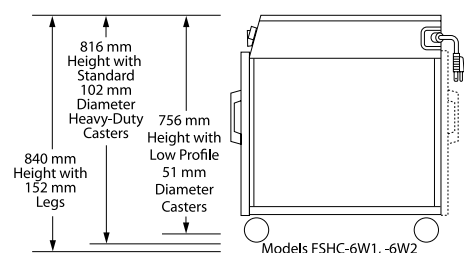
ACCESSORIES (available for purchase at any time)

6W1-SLIDE Extra Pan Slides pair €92

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER

6W1-SLIDE
Accessory



Flav-R-Savor® Humidified Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 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

Model*	Description	Dimensions (W x D x H) <i>Height includes standard casters</i>	Cabinet Opening Dimensions (W x H)	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
FSHC-7-1	1 Door	578 x 753 x 892 mm	470 x 559 mm	220 or 240	1697	79 kg	€6586
FSHC-7-2†	2 Doors	578 x 812 x 892 mm	470 x 559 mm	220 or 240	1697	82 kg	7037

* 7 slides on each side. Sheet pans not included. 6-shelf multi-purpose rack can be substituted for angle slides at no charge.

† FSHC-7-2 is a two-door pass-through single cabinet, not two units stacked.

All Portable Holding Cabinet Models Feature:

Top Surface Dimensions: W 575 x H 657 mm.

Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), seven sets of adjustable angle slides for W 457 x D 660 mm pans or W 305 x D 508 mm pans.

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 153

OPTIONS (available at time of purchase only)

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	€198
SS	Stainless Steel	198

Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –

BLACK	Designer Black	€198
SS	Stainless Steel	198

SS-DR Stainless Steel Door in lieu of Glass Door **€ 85**

HD-SS-DR Heavy-Duty Stainless Steel Door with Positive Latch Handle **357**

LPCAST 51 mm Low Profile Casters in lieu of standard Casters (51 mm diameter with 76 mm clearance) **35**

4LEGS 102 mm Adjustable Legs in lieu of standard Casters **No Charge**

6SS 152 mm Stainless Steel Legs in lieu of standard Casters **No Charge**

7-1-STACK Silver Gray Stacking Hardware mounted to top of cabinet for two FSHC-7-1 units in lieu of Casters **115**

CORDWIND Bracket for holding Cord during transport **35**

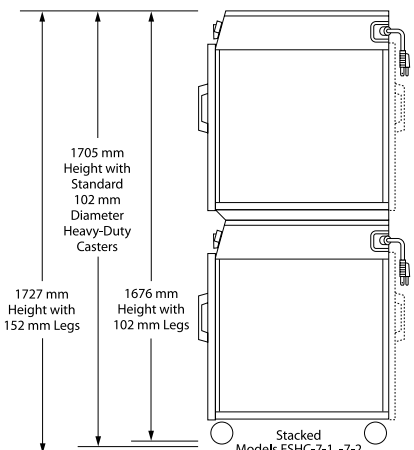
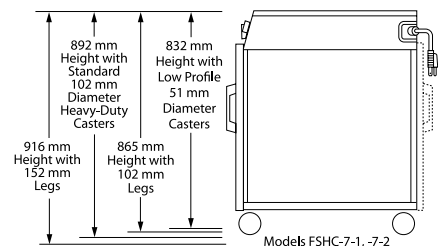
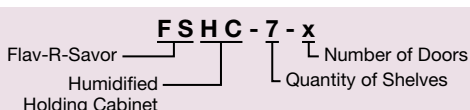
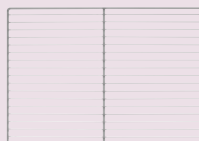
ACCESSORIES (available for purchase at any time)

SLIDEWIRE Wire Shelf **per shelf €116**

FOOD PANS AND TRIVETS – PAGE 151

COLORS AND FINISHES – INSIDE BACK COVER

SLIDEWIRE
Accessory



Flav-R-Savor® Heated Air Curtain Cabinets

The patented Flav-R-Savor® Heated Air Curtain Cabinet effectively and safely holds hot food hot without the use of doors, allowing immediate access to product. Warm air at the front of the cabinet is forced downward, through the ducts above the opening, forming a “curtain” of heated air. A portion of the heated air is drawn toward the rear of the cabinet, warming each pan.

- 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
- Available in 2-pan and 3-pan models, single opening
- 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
- Easy to use digital controls, a lighted On/Off switch and a 1829 mm cord and plug



FS2HAC-4PT 4-tier pass-through with accessory food pans

HEATED AIR CURTAIN CABINETS

Model	Description	Dimensions W x D x H	Cabinet Opening Dimension W x H	Voltage Single Phase	Hz	Watts	Approx. Ship Weight	List Price
FSHAC-2†	2-Tier Warmer	257 x 581 x 460 mm	464 x 232 mm	220, 240	50/60	1750	46 kg	€5445
FSHAC-3†	3-Tier Warmer	257 x 581 x 775 mm	464 x 460 mm	220, 240	50/60	1750	52 kg	5684
FS2HAC-2PT†	2-Tier Pass Through	613 x 994 x 468 mm	459 x 206 mm	220, 240	50/60	2538, 2562	75 kg	8267
FS2HAC-4PT†	4-Tier Pass Through	613 x 994 x 671 mm	464 x 410 mm	220, 240	50/60	3338, 3362	86 kg	9027

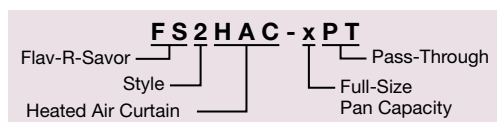
† Height includes 102 mm legs.

All Air Curtain Cabinet Models Feature:

Cord Location: FSHAC-2, -3: Top of unit towards the back, middle.

FS2HAC-2PT, -4PT: Top of unit towards the back, left side.

FOOD PANS AND TRIVETS – PAGE 151



Induction Equipment



Drop-In Induction Dry Well

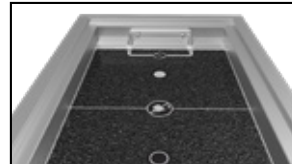
Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 64 mm or 104 mm deep, full-size pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accommodate 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
- Can be top or bottom mounted into a countertop

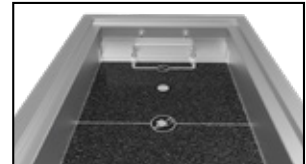


IWL-B-FUL-A
with full-size pan and
IWELBEZEL-1N accessories
(Not Included)

Control Panel



IWL-B-FUL-A
adjusted for a 64 mm deep pan



IWL-B-FUL-A
adjusted for a 104 mm deep pan

DROP-IN INDUCTION DRY WELL

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
IWL-B-FUL-A	IWELBFULACEE	606 x 394 x 229 mm	220-230-240	720	20 kg	€2567

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	€55
ST PAN 1/2	Half-Size Stainless Steel Pan	63
ST PAN 2	Full-Size Stainless Steel Pan, 64 mm depth	77
ST PAN 4	Full-Size Stainless Steel Pan, 104 mm depth	95

Bezels –

IWELBEZEL-1N	For use with one unit	No Charge
IWELBEZEL-2N	For use when ganging two units	€210
IWELBEZEL-3N	For use when ganging three units	287
IWELBEZEL-4N	For use when ganging four units	364

Trivets –

TRIVET (1/2) SS	Half-Size – 254 mm W x 194 mm D	€112
TRIVET SS	Full-Size – 259 mm W x 457 mm D	135

ST PAN 1/3

ST PAN 1/2

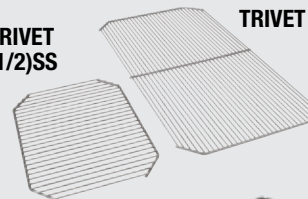
ST PAN 2

ST PAN 4



**TRIVET
(1/2)SS**

TRIVET SS

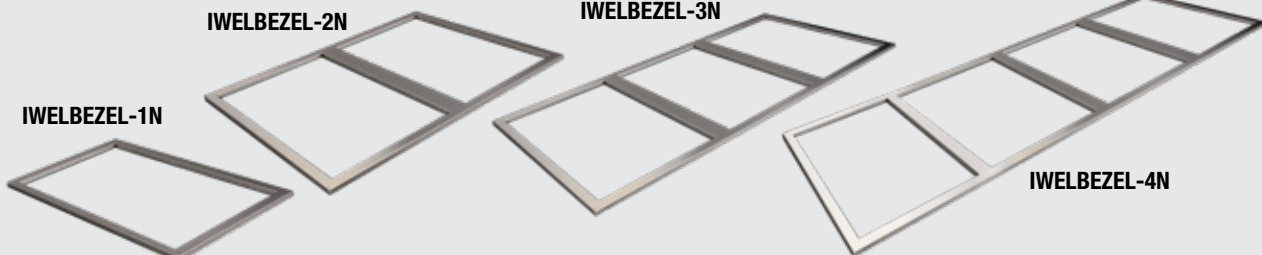


IWELBEZEL-2N

IWELBEZEL-3N

IWELBEZEL-1N

IWELBEZEL-4N



IWL-B-FUL-A

Induction Dry Well

Built-In

A = Adjustable to 64 or 104 mm Depth

FUL = Full-Size Pan



Rapide Cuisine® Countertop High-Powered/Heavy-Duty Induction Hob

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Hob 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 (°C or °F in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode where 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

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



IRNG-PC1-36



Includes a food temperature probe which facilitates highly accurate cooking

Induction Equipment

COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION HOB

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
IRNG-PC1-36	IRNGPC136SBCEE	352 x 471 x 94 mm	220-240	3300-3600	10 kg	€1962

All Countertop High-Powered/Heavy-Duty Induction Hob Models Feature:

Magnetic Pan Size: Maximum pan size 356 mm, minimum pan size 102 mm.

Models Shipped with: An 1800 mm cord and plug and a food temperature probe.

Cord Location: Rear left bottom base corner.



**Rapide Cuisine®
Drop-In High-
Powered/Heavy-Duty
Induction Hob**

Hatco's Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Hob 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 temperatures 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 (°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 appear 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



Includes a food temperature probe which facilitates highly accurate cooking

Induction Equipment

DROP-IN HIGH-POWERED/HEAVY-DUTY INDUCTION HOB

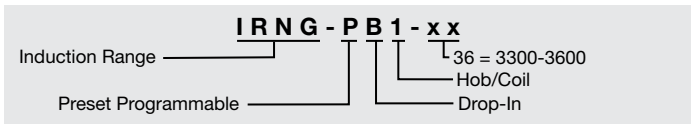
Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
IRNG-PB1-36	IRNGPB136SBCEE	343 x 368 x 91 mm	220/230/240	3300-3600	11 kg	€2125

All Drop-In High-Powered/Heavy-Duty Induction Hob Models Feature:
Models Shipped with: 1300 mm cables from the base unit to the control panel, 1800 mm cord and plug and 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)	€53
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Rapide Cuisine® Countertop High-Powered/Heavy-Duty Dual Induction Hobs

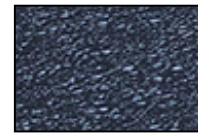
Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Hobs offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

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-PC2F-36
Front-to-back configuration shown



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



IRNG-PC2S-36
Side-to-side configuration shown

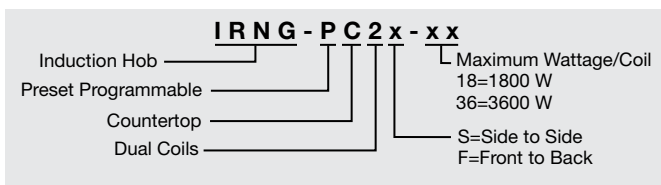
COUNTERTOP HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION HOBS

Model	Item No.	Configuration	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight	List Price
Front to Back Hobs								
IRNG-PC2F-18	IRNGPC2F18CEE	Front to Back	356 x 753 x 133 mm	220/230/240	1650/1725/1800	3300/3450/3600	19 kg	€3953
IRNG-PC2F-36	IRNGPC2F36IEC	Front to Back	356 x 753 x 133 mm	220/230/240	3300/3450/3600	6600/6900/7200	19 kg	4390
Side to Side Hobs								
IRNG-PC2S-18	IRNGPC2S18CEE	Side to Side	630 x 484 x 114 mm	220/230/240	1650/1725/1800	3300/3450/3600	19 kg	€3953
IRNG-PC2S-36	IRNGPC2S36IEC	Side to Side	630 x 484 x 114 mm	220/230/240	3300/3450/3600	6600/6900/7200	19 kg	4390

All Countertop High-Powered/Heavy-Duty Dual Induction Hob Models Feature:

Models Shipped with: Two temperature probes and an 1800 mm cord and plug.

Cord Location: Rear left bottom base corner.



Rapide Cuisine® Drop-In High- Powered/Heavy- Duty Dual Induction Hobs

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Drop-In Dual Induction Hobs 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



Includes food temperature probes which facilitate fast and highly accurate cooking



IRNG-PB2-36
control panel

IRNG-PB2-36

DROP-IN HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION HOBS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight	List Price
IRNG-PB2-18	IRNGPB218CEE	350 mm x 699 mm x 157 mm	220/230/240	1650/1725/1800	3300/3450/3600	19 kg	€3603
IRNG-PB2-36	IRNGPB236IEC	350 mm x 699 mm x 157 mm	220/230/240	3300/3450/3600	6600/6900/7200	19 kg	3888

All Drop-In High-Powered/Heavy-Duty Dual Induction Hob 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.

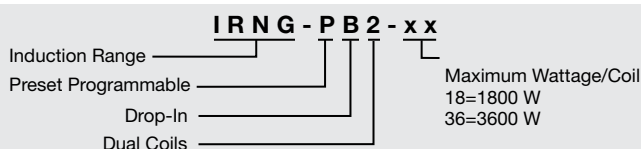
Cord Location: Rear left bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)

TRIM-PB2-SS €104



Palletti® Countertop Induction Warmer

Hatco's Palletti® Countertop Professional Induction Warmer offers 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
- Elegant, contemporary, low-profile design with a bold black housing and durable, black glass-ceramic top that is easy to clean
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- 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 WARMER

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
IWRM-CD1-05	IWRMCD15BCEE	330 x 450 x 57 mm	220/230/240	500	2.3-2.1	6 kg	€1108

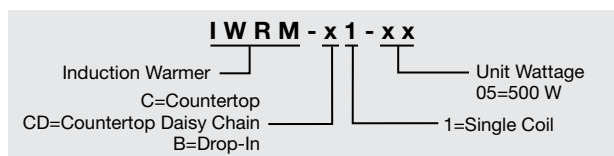
All Daisy Chain Countertop Induction Warmer Models Feature:

Maximum number of interconnected units: 5 units

Models Shipped with: 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.



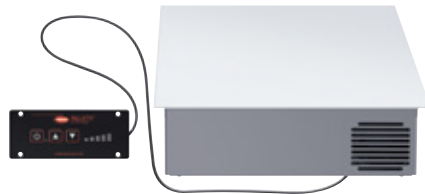
Palletti® Drop-In Induction Warmers

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.

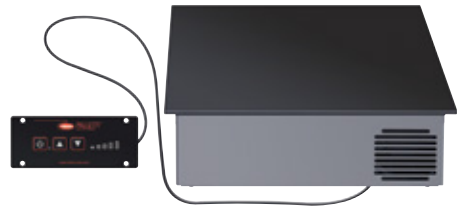
This unit can be mounted flush or near flush with the optional Trim Ring.

- 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
- Safety features and convenience features such as 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	Item No.	Dimensions W x D x H	Glass- Ceramic Top	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
IWRM-B1-1313-05	IWRMB113135BCEE	330 x 330 x 108 mm	Black	220/230/240	500	2.3/2.2/2.1	6 kg	€997
IWRM-B1-1313-05	IWRMB113135WCEE	330 x 330 x 108 mm	White	220/230/240	500	2.3/2.2/2.1	6 kg	997

All Drop-In Induction Warmer Models Feature:

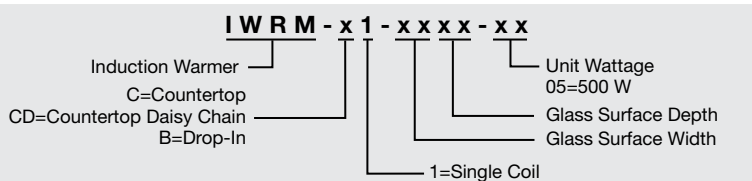
Models Shipped with: 1000 mm cable from the base to the control and 1800 mm cord and plug.

Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

TRIM-IWRM-1B	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)	€47
IWRM-FLUSHBKT	Flush Mount Kit (Undermount leveling brackets, used with a solid material or stainless steel countertop)	63

NOTE: There are 3 installation options for flush or near-flush worktop installation. Refer to the technical manual for more details.



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 replaceable plates to serve breakfast items, lunch foods and a variety of snacks in between. Freshly bake as many or few items as you need, resulting in no waste at the end of the day. Add more variety to your menu in small quantities and increase sales according to the season, time of day and location.

NOTE: Comes with standard Round Belgian Waffle Plates and one additional set of plates of your choosing.

- 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



SNACK-1 with accessory Chelky plate



SNACK-2 with standard Belgian plate

SNACK SYSTEM

Model	Item #	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
SNACK-1	SNACK1.SCHUKO	Single	264 x 446 x 203 mm	220-230-240	823-900-980	3.7-3.9-4.0	11 kg	€1636
SNACK-2	SNACK2.SCHUKO	Double	537 x 446 x 203 mm	220-230-240	1647-1800-1960	7.5-7.8-8.2	19 kg	2651

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	€243
BELGIAN	Belgian Plates	243
HEART WAFFLE	Norwegian Waffle Plate	243
COFFEEBEAN	Coffee Bean Plates	243
SANDWICH	Sandwich Plates	243
PANINI	Panini Plates	243
DONUT	Donut Plates	243
CHELKY	Chelky Plates	243
WM-BRUSH	Nylon Brush	€17

NEW



WM-BRUSH
accessory



Freestyle

Belgian

Heart Waffle

Coffee Bean

Sandwich

Panini

Donut

Chelky

SNACK - x

Snack System

1 = Single Head
2 = Dual Head

Rectangular Waffle Makers

Hatco®/Suntec Rectangular Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens, display cooking locations, and buffets. The adjustable time and temperature controls enable operators to cook consistent quality waffles from a variety of different batters.

- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each waffle
- Stainless steel frame, cast aluminum cooking plates
- Belgian-style cooking plates produce 25 mm thick waffles
- LED display shows timer, temperature and status information
- Simple push button control panel featuring a stand-by On/Off, timer/temp toggle, higher/lower selection, and start/stop
- Fast initial heat-up time, excellent heat retention and recovery delivers high productivity and consistent results



RCTWM-2B with
Belgian plate



RCTWM-1B with
Belgian plate

RECTANGULAR WAFFLE MAKERS

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
RCTWM-1B	RCTWM1B.CEE	Single, Rectangular, Belgian	244 x 366 x 203 mm	220-240	823-980	3.7-4.0	7 kg	€1128
RCTWM-2B	RCTWM2B.CEE	Dual, Rectangular, Belgian	498 x 366 x 203 mm	220-240	1647-1960	7.5-8.2	15 kg	1808

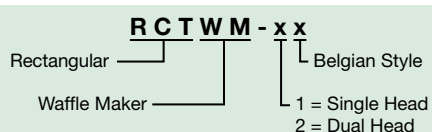
All Hatco/Suntec Rectangular Waffle Maker Models Feature:

Models Shipped with: Stainless Steel frame and aluminum cooking plates, On/Off power switch, multi-function control panel, removable drip tray, nylon brush and a 1829 mm cord and plug.

Cord Location: Back of unit, lower left corner.

ACCESSORIES (available for purchase at any time)

WM-BRUSH	Nylon Brush	€17
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Flip Waffle Maker

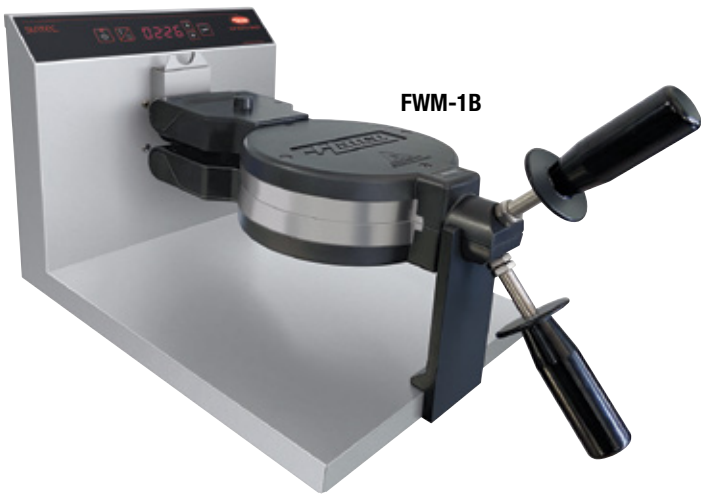
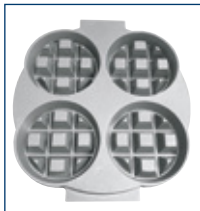
Hatco/Suntec Flip Waffle Makers produce excellent, authentic 32 mm thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time 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

Standard Round
Belgian Plate 178 mm



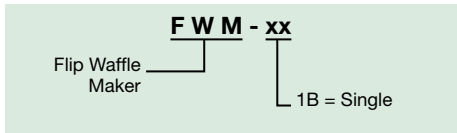
Mini Round Waffle Plate
available as accessory
Four 119 mm



FLIP WAFFLE MAKER								
Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
FWM-1B	FWM1B.SCHUKO	Round	295 x 581 x 295 mm	220-240	1235-1470	5.7-6.2	12 kg.	€2106

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	€17
WAF-FORK	Waffle Fork	6
MINI-WAFFLE	Mini Waffle Plate	76



High-Speed THERMMAX® Salamander

TMS2-1H is Hatco's second generation high-speed Salamander with electronic controls. Using a gravity sensor and infrared technology, the optimum temperature is reached instantly and efficiently when food products are placed on the grill plate.

- Instant-On heating elements in the upper housing
- Plate detection feature activates the Instant-On heating elements when a food plate or pan is placed on the grill plate, and deactivates when removed
- Heating elements are only on when in use, eliminating residual heat in the kitchen
- Made of stainless steel for easy cleaning and durability
- Can be placed on a countertop or mounted to a brick or cement wall
- Hold mode could be adjusted to save 25%-50% power
- Adjustable upper housings give 170 mm of vertical movement
- Flat, tactile control panel

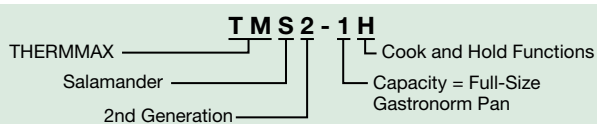


THERMMAX SALAMANDER

Model	Dimensions W x D x H	Cooking Area W x D x H	Voltage	Watts	Amps	Phase	Approx. Ship Weight	List Price
TMS2-1H	630 x 530 x 568 mm	557 x 387 x 90-262 mm	230 230/400	4133 4133	18 6.0	1 3	77 kg	€3135

All THERMMAX Salamander Models Feature:

Models Shipped with: Grill, drip pan and wall mounting bracket.
Unit comes standard with 2 meter cord.



THERMMAX® Salamander

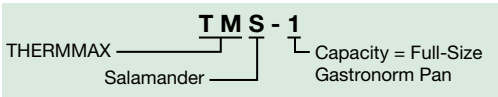
Hatco's THERMMAX® Salamander is specially designed for versatility in the kitchen with the capabilities to cook, grill and reheat food. The unparalleled start-up speed is a result of "Instant/On" heating elements located in the upper housing of the salamander. The THERMMAX Salamander is energy efficient and easy to operate.

- The high-powered heating elements are ready for use within 8 seconds
- Two sets of independently-controlled heating element sections give the benefits of flexibility and energy conservation
- Cook mode selection switch controls left, right or both locations
- Made of stainless steel for easy cleaning and durability
- Can be placed on a countertop or mounted to a brick or cement wall



THERMMAX SALAMANDER								
Model	Dimensions W x D x H	Cooking Area W x D x H	Voltage 50/60 Hz	Watts	Amps	Phase	Approx. Ship Weight	List Price
TMS-1	630 x 503 x 515 mm	540 x 373 x 90-262 mm	230 230/400	4000 4000	8.7 17.4	1 3	72 kg	€2869

All THERMMAX Salamander Models Feature:
Models Shipped with: Grill, drip pan and wall mounting bracket.
Cooking Area: 540 W x 373 D x 90-260 H mm.
Power Location: Hardwired, back of unit, lower right corner.
No cord supplied with unit.



Food Pans And Trivets

ALUM PAN



18"SHEET PAN



14"PIZZA PAN
15"PIZZA PAN
16"PIZZA PAN
18"PIZZA PAN



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

FOOD PANS

Model	Description	Dimensions	List Price
ALUM PAN	Half-Size Sheet Pan	330 W x 457 D mm	€32
18"SHEET PAN	Full-Size Sheet Pan	660 W x 457 D mm	43
14"PIZZA PAN	Perforated Pizza Pan	356 mm Diameter	35
15"PIZZA PAN	Perforated Pizza Pan	381 mm Diameter	37
16"PIZZA PAN	Perforated Pizza Pan	406 mm Diameter	38
18"PIZZA PAN	Perforated Pizza Pan	457 mm Diameter	40
ST PAN 1/3	Third-Size Stainless Steel Pan	324 W x 175 D x 65 H mm	55
ST PAN 1/2	Half-Size Stainless Steel Pan	324 W x 264 D x 65 H mm	63
ST PAN 2	Full-Size Stainless Steel Pan	324 W x 527 D x 65 H mm	77
ST PAN 4	Full-Size Stainless Steel Pan	324 W x 527 D x 100 H mm	95



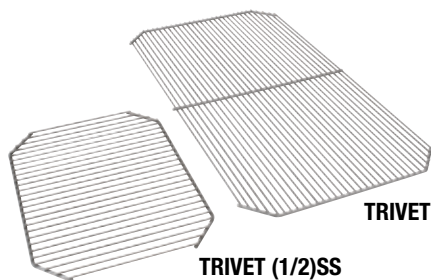
HDW 4" PAN



HDW 6" PAN

FOOD PANS AND TRIVETS

Model	Description	Dimensions	List Price
HDW 4" PAN	Full-Size Stainless Steel Food Pan	527 W x 324 D x 102 H mm	€ 98
HDW 6" PAN	Full-Size Stainless Steel Food Pan	527 W x 324 D x 152 H mm	120
Wire Trivets Stainless –			
TRIVET (1/2)SS	Half-Size	259 W x 194 D mm	€112
TRIVET SS	Full-Size	257 W x 457 D mm	135



TRIVET SS

TRIVET (1/2)SS

General Information

Price Policy: Prices are in Euros 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.

Remittance: Please remit in Euros to: JP Morgan SE, Luxembourg,
ACCOUNT NUMBER: 6550209592
IBAN: LU060670006550209592
SWIFT BIC: CHASLULX

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 request to :
support@hatcocorp.com

E-mail orders to: intlsales@hatcocorp.com

Telephone: +1 (414) 671-6350

www.hatcocorp.com

Hatco products are manufactured for commercial use only.

See product specification sheet for the appropriate approvals.

Ordering Procedures

CUSTOMER NOTE –

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

ALL PRODUCTS –

1. Model number, voltage and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. intlsales@hatcocorp.com e-mail orders are acceptable and do not require confirmation.

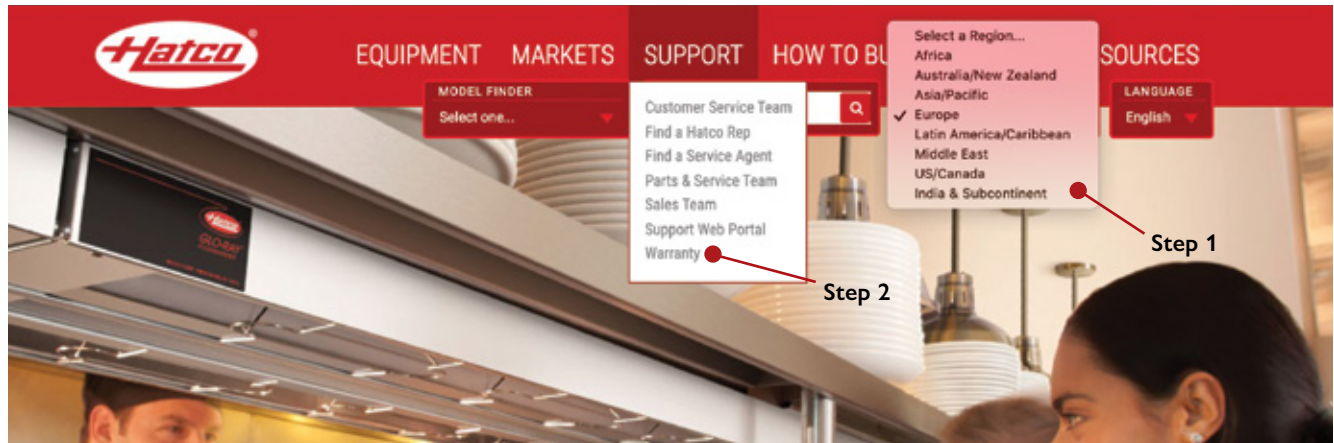
Limited Warranty

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 your correct region is selected

Step 2: In the **SUPPORT** drop-down, select **WARRANTY**



Water Quality Requirements

Water supply in excess of 0.75 grains of hardness per liter (GPL) must be treated and softened before being used. Water containing over 0.75 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.

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 Lamps (all models) are custom built and are 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) responsibility to notify the carrier within (24) hours 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



**HAVE A QUESTION?
CHAT WITH Hatco**
SEE ICON ON RIGHT SIDE OF WEBSITE

Hatco has a wealth of resources to help you choose and order the correct equipment with ease. Log on to the Hatco website: www.hatcocorp.com and look under the “Resources” panel on the right hand side of the page.



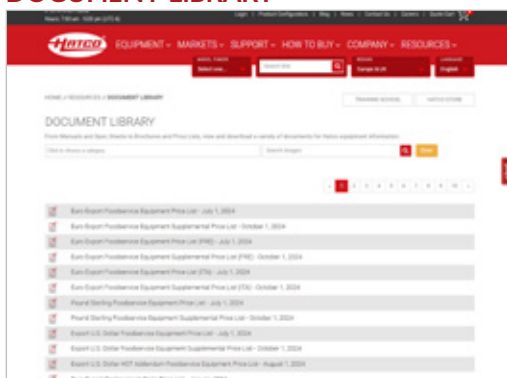
BUILD A LAMP



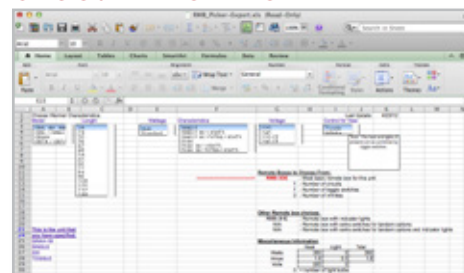
RESOURCES

- Build a Lamp
- CAD/Revit Drawings
- Choose Remote Box
- Document Library
- Equipment Shipping Info
- FAQs
- Find a Hatco Rep
- Image Library
- Order Literature
- Program Your Toaster
- Training Schools
- Video Library

DOCUMENT LIBRARY



CHOOSE REMOTE BOX



EQUIPMENT SHIPPING INFO



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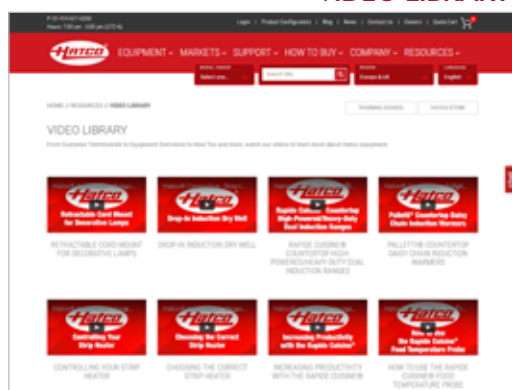
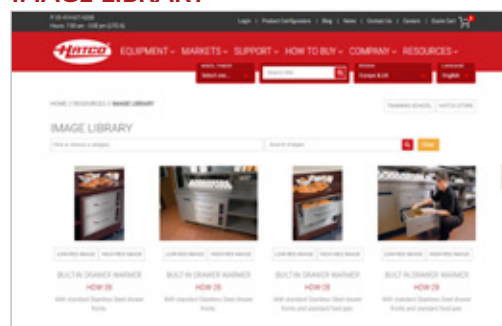


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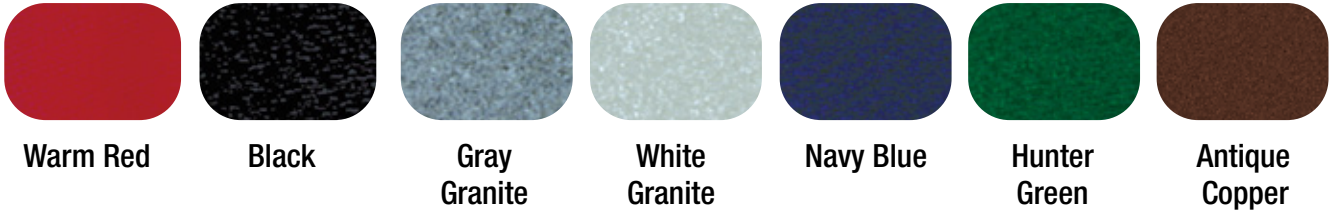
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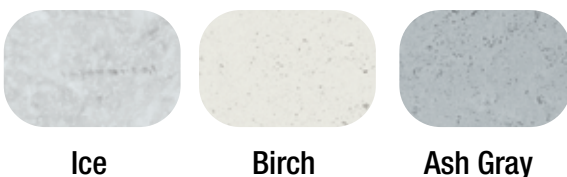
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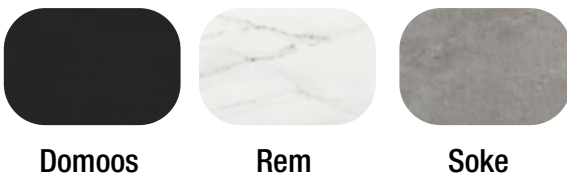
PLATED FINISHES



SIMULATED STONE* COLORS



DEKTON STONE** COLORS



*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 / Sell Sheets.

* Simulated stone is Swanstone®

** Due to the natural texture, patterns may vary.



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Euro Price List • July 1, 2024

