



# FLAV-R-SAVOR<sup>®</sup>

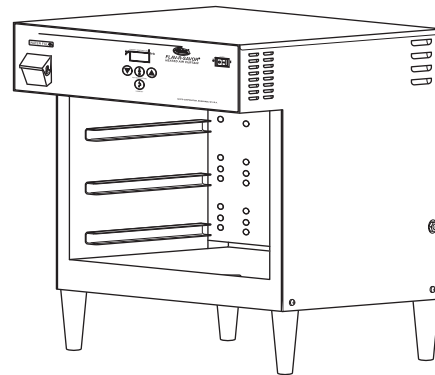
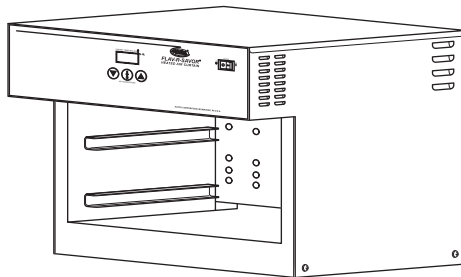
## Heated Air Curtain Cabinets

### FSHAC & FSHACH Series

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## Installation & Operating Manual

I&W #07.05.164.00



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

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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## IMPORTANT OWNER INFORMATION

Record the model number, serial number (located on the top of the unit), voltage and purchase date of your Flav-R-Savor® Heated Air Curtain Cabinet in the spaces below. Please have this information available when contacting Hatco for service assistance.

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Voltage \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Business Hours: 8:00 a.m. to 5:00 p.m.  
Central Standard Time

(Summer Hours: June to September –  
8:00 a.m. to 5:00 p.m. C.D.T.  
Monday through Thursday  
8:00 a.m. to 2:30 p.m. C.D.T. Friday)

Telephone: (800) 558-0607; (414) 671-6350

Fax: (800) 690-2966 (Parts & Service)  
(414) 671-3976 (International)



24 Hour 7 Day Parts & Service Assistance available in the United States and Canada by calling (800) 558-0607.




Additional information can be found by visiting our web site at [www.hatcocorp.com](http://www.hatcocorp.com).

## INTRODUCTION

Hatco Flav-R-Savor® Heated Air Curtain Cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality.

Hatco Heated Air Curtain Cabinets force warm air through ducts down the cabinet opening, creating and maintaining ideal holding temperatures without the use of doors. The heated air is slowly drawn to the back of the cabinet, warming the food as it flows to the perforations on the back cabinet wall. The Heated Air Curtain allows for immediate access to food products, as well as the best environment for wrapped, and other sheet pan foods.

Flav-R-Savor® Humidified Heated Air Curtain is used to control moisturized heat maintaining serving temperatures and textures longer than conventional dry holding equipment.

This manual provides the installation, safety and operating instructions for the Flav-R-Savor Heated Air Curtain Cabinets. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco Cabinet. Safety instructions that appear in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are very important.  **WARNING** means there is the possibility of serious personal injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION without the symbol** signifies the possibility of equipment or property damage only.

Your Hatco Flav-R-Savor Heated Air Curtain Cabinet is a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

# IMPORTANT SAFETY INFORMATION

**IMPORTANT! Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.**

## ⚠ WARNINGS

- ⚠ Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.
- ⚠ To avoid any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.
- ⚠ For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- ⚠ To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.
- ⚠ Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
- ⚠ Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.
- ⚠ Do not lay unit on the side with the control panel or damage to the unit could occur.
- ⚠ To avoid any injury, turn the power OFF to the unit and allow to cool before draining.
- ⚠ To prevent any injury or damage to the unit do not pull unit by power cord.
- ⚠ To prevent any injury, discontinue use if power cord is frayed or worn.
- ⚠ Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

## ⚠ WARNINGS

- ⚠ This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.
- ⚠ If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.
- ⚠ For proper plumbing installation conforming to local plumbing codes, consult a licensed plumbing contractor.

## ⚠ CAUTIONS

- ⚠ To avoid any injury or damage locate the Cabinet at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.
- ⚠ The unit (humidified units only, FSHACH-2 and FSHACH-3) must be transported in an upright position. If laid on its side, the water must be drained from the unit.
- ⚠ The National Sanitation Foundation (NSF) requires that units over 36" (914 mm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (102 mm) legs are included to allow for proper cleaning access below unit.
- ⚠ Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).
- ⚠ To assure proper operation and to avoid damage to the unit, the incoming water supply pressure must be at least 35 psi (241 kPa) and not to exceed 80 psi (552 kPa).
- ⚠ To assure proper operation and to avoid damage to the unit, the incoming water supply temperature must not exceed 140°F (60°C).

# IMPORTANT SAFETY INFORMATION

## CAUTIONS

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

To assure proper operation and extend the life of humidified models utilizing the auto-fill system, the water filter cartridge must be installed in the water supply line.

Do not use de-ionized water. De-ionized water will greatly shorten the life of the water heating elements and plumbing components.

**Water Quality Requirements - Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.**

**Do not over tighten plumbing connections. Over tightening may cause leaks.**

## MODEL DESCRIPTION

### ALL MODELS

Flav-R-Savor® Heated Air Curtain Cabinets consist of an easy to clean stainless steel front panel and black powdercoat painted body. Features include easy-to-use digital controls, a lighted On/Off switch, a metal sheath heating element and 6' (1829 mm) power cord with plug.

### MODELS FSHAC-2 AND FSHAC-3

The FSHAC non-humidified Heated Air Curtain Cabinet is available in two-pan or three-pan models, holding half-sized sheet pans. The FSHAC-2 (two-pan model) comes equipped with four rubber feet. The FSHAC-3 (three-pan model) comes equipped with 4" (102 mm) legs, which require assembly to the unit before operation. Models may be ordered with the optional single base mounting kit allowing for two units to be mounted back-to-back. Temperature range of this unit is 80°-175°F (27°-79°C).

### MODELS FSHACH-2 AND FSHACH-3

The FSHACH humidified Heated Air Curtain Cabinet is available in two-pan or three-pan models, holding half-sized sheet pans. Humidified units are available in auto-fill or manual fill versions, both having the capacity to hold 2-1/4 gallons (9 liters). The FSHACH-2 (two-pan model) comes equipped with four rubber feet. The FSHACH-3 (three-pan model) comes equipped with 4" (102 mm) legs which require assembly to the unit before operation. Models may be ordered with the optional single base mounting kit allowing for two units to be mounted back-to-back. Temperature range of this unit is 80°-175°F (27°-79°C).

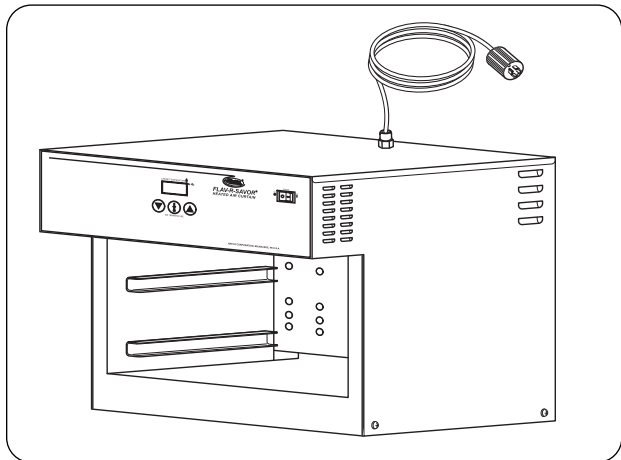


Figure 1. Model FSHAC-2

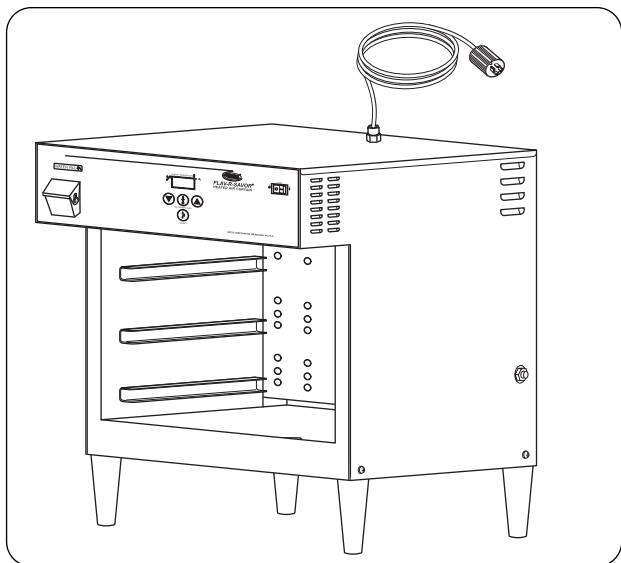


Figure 2. Model FSHACH-3

## MODEL DESCRIPTION

### MODEL FSHAC-2PT

The FSHAC-2PT is a pass-through style unit which allows for food product access from either side. The unit is non-humidified and is capable of holding two full size sheet pans. The temperature range of this unit is 80°-200°F (27°-93°C).

### MODEL FSHACH-2PT

The FSHACH-2PT is a pass-through style unit which allows for food product access from either side. The unit is humidified and is available in auto-fill or manual fill versions, both having the capacity to hold 3 gallons (11 liters). The unit is capable of holding two full size sheet pans. The temperature range of this unit is 80°-200°F (27°-93°C).

### ⚠ CAUTION

The National Sanitation Foundation (NSF) requires that units over 36" (914 mm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (102 mm) legs are included to allow for proper cleaning access below unit.

## SPECIFICATIONS

### PLUG CONFIGURATION

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications. (See Figure 3.)

### ⚠ WARNING

Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.

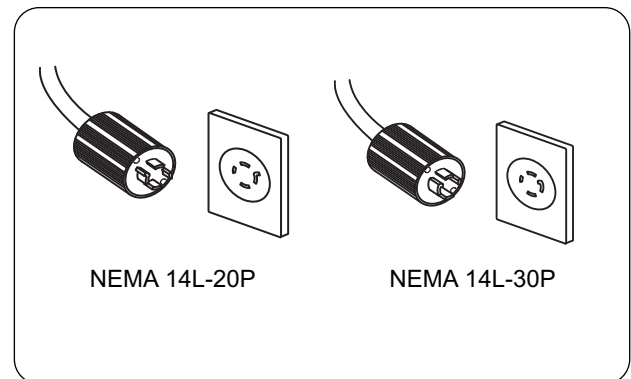


Figure 3. Plug Configurations

### ELECTRICAL RATING CHART

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
FSHAC-2	120/208	60	1877	9.0	NEMA L14-20P	80 lbs. (36 kg)
FSHAC-3	120/208	60	1877	9.0	NEMA L14-20P	100 lbs. (45 kg)
FSHACH-2	120/208	60	2950	14.2	NEMA L14-20P	80 lbs. (36 kg)
FSHACH-3	120/208	60	2950	14.2	NEMA L14-20P	100 lbs. (45 kg)
FSHAC-2PT	120/208	60	3152	15.2	NEMA L14-20P	120 lbs. (55 kg)
FSHACH-2PT	120/208	60	4952	23.8	NEMA L14-30P	120 lbs. (55 kg)

NOTE: Shipping weight includes packaging.

# SPECIFICATIONS

## DIMENSIONS

Model	Width (A)	Depth (B)	Depth (C)	Height (D)	Height (E)	Height (F)	Height (G)
FSHAC-2	20-1/8" (511 mm)	18-3/4" (476 mm)	22-7/8" (581 mm)	18-1/8" * (460 mm)	4-1/2" (114 mm)	4-1/2" (114 mm)	12-1/2" (318 mm)
FSHACH-2	20-1/8" (511 mm)	18-3/4" (476 mm)	24-3/8" (619 mm)	18-1/8" * (460 mm)	4-1/2" (114 mm)	4-1/2" (114 mm)	12-1/2" (318 mm)
FSHAC-2PT	24-1/8" (613 mm)	29" (737 mm)	34-1/8" (867 mm)	18" (457 mm)	4-1/2" (114 mm)	4-1/2" (114 mm)	11-7/8" (302 mm)
FSHACH-2PT	24-1/8" (613 mm)	29" (737 mm)	35-5/8" (905 mm)	18" (457 mm)	4-1/2" (114 mm)	4-1/2" (114 mm)	11-7/8" (302 mm)

\*Add 1" (25 mm) to height when mounting back-to-back.

### Cabinet Openings:

FSHAC-2: 18-1/4"W x 9-1/8"H (464 x 232 mm)

FSHACH-2: 18-1/4"W x 9-1/8"H (464 x 232 mm)

FSHAC-2PT: 18-1/4"W x 9-1/4"H (464 x 235 mm)

FSHACH-2PT: 18-1/4"W x 9-1/4"H (464 x 235 mm)

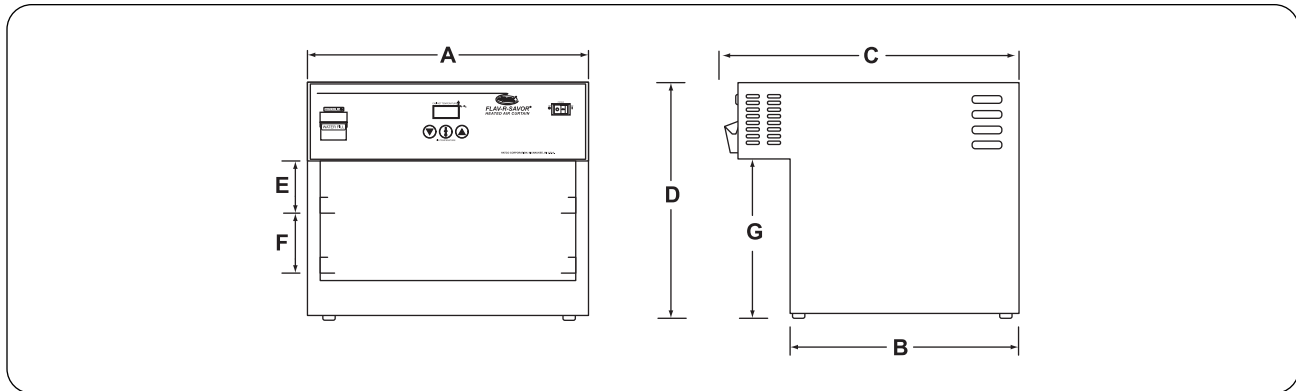


Figure 4. Two-Pan Model Dimension

# SPECIFICATIONS

## DIMENSIONS

Model	Width (A)	Depth (B)	Depth (C)	Height (D)	Height (E)	Height (F)	Height (G)	Height (H)
FSHAC-3	20-1/8" (511 mm)	18-3/4" (476 mm)	22-7/8" (581 mm)	26-1/2" * (673 mm)	6" (152 mm)	6" (152 mm)	20-7/8" (530 mm)	4" (102 mm)
FSHACH-3	20-1/8" (511 mm)	18-3/4" (476 mm)	24-3/8" (619 mm)	26-1/2" * (673 mm)	6" (152 mm)	6" (152 mm)	20-7/8" (530 mm)	4" (102 mm)

\*Add 4" (102 mm) to height for units with legs.

\*Add 1" (25 mm) to height when mounting back-to-back.

Cabinet Openings:

FSHAC-3: 18-1/4"W x 18-1/8"H (464 x 460 mm)

FSHACH-3: 18-1/4"W x 18-1/8"H (464 x 460 mm)

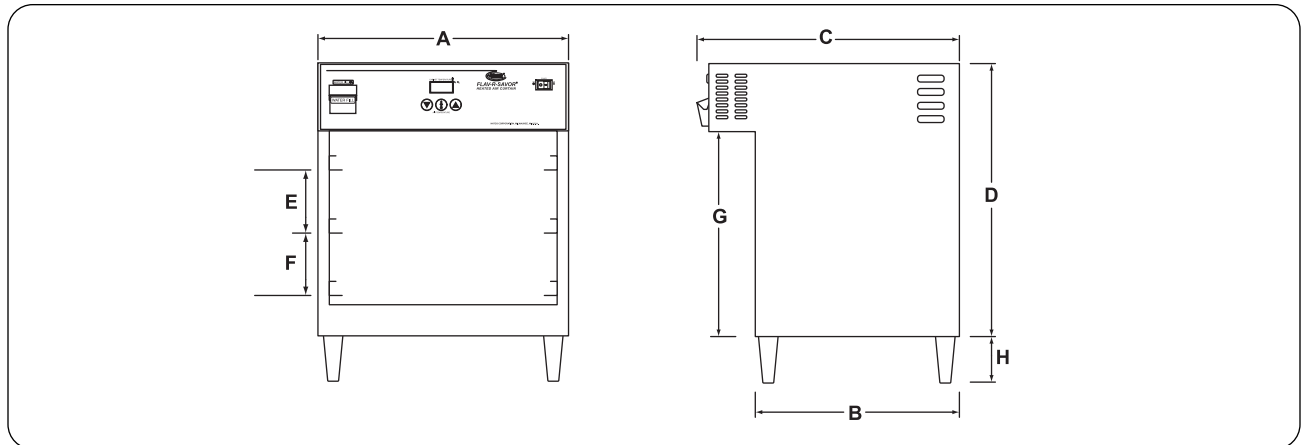


Figure 5. Three-Pan Model Dimension

# INSTALLATION

## UNPACKING

The Flav-R-Savor® Heated Air Curtain Cabinets are shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the cabinet.

### WARNING

**Do not lay unit on the side with the control panel or damage to the unit could occur.**

### WARNING

**To prevent any injury or damage to the unit do not pull unit by power cord.**

1. Remove unit from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**
3. Remove tape and protective film from all surfaces of unit.

If installing the optional Back-to-Back Mounting Kit, see *ACCESSORIES* for installation instructions.

## LOCATION

### WARNING

**For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**

### CAUTION

**To avoid any injury or damage locate the Cabinet at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.**

### CAUTION

**The National Sanitation Foundation (NSF) requires that units over 36" (914 mm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (102 mm) legs are included to allow for proper cleaning access below unit.**

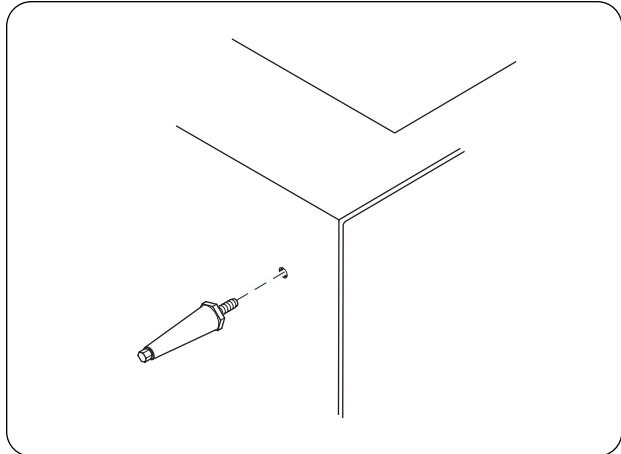


Figure 6. Leg Assembly

### CAUTION

**The unit (humidified units only, FSHACH-2 and FSHACH-3) must be transported in an upright position. If laid on its side, the water must be drained from the unit.**

*NOTE: The unit must be transported in the upright position. Water must be drained from the unit. See DRAINING THE RESERVOIR in the MAINTENANCE section.*

## LEG ASSEMBLY

Models FSHAC-3 and FSHACH-3 are equipped with 4" (102 mm) legs.

*NOTE: Additional help may be needed to maneuver unit to the proper position for installing legs.*

1. Place unit Cabinet opening facing up.
2. Attach legs by turning leg clockwise on the bottom of the unit (See Figure 6). Repeat on the remaining legs.
3. Position Cabinet upright and move to the desired operating location.



# INSTALLATION

## PLUMBING (Humidified Models FSHACH-2, FSHACH-2PT and FSHACH-3 Only)

### ⚠ WARNING

For proper plumbing installation conforming to local plumbing codes, consult a licensed plumbing contractor.

### ⚠ CAUTION

To assure proper operation and to avoid damage to the unit, the incoming water supply pressure must be at least 35 psi (241 kPa) and not to exceed 80 psi (552 kPa).

### ⚠ CAUTION

To assure proper operation and to avoid damage to the unit, the incoming water supply temperature must not exceed 140°F (60°C).

### CAUTION

**Water Quality Requirements - Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.**

### CAUTION

To assure proper operation and extend the life of humidified models utilizing the auto-fill system, the water filter cartridge must be installed in the water supply line.

### CAUTION

Do not use de-ionized water. De-ionized water will greatly shorten the life of the water heating elements and plumbing components.

### Auto-Fill Installation

*NOTE: Water inlet and drain connections must be made with flexible hose. If required, a ball valve or gate valve, line strainer, union(s) and vacuum breaker or other anti-siphon device must be supplied by plumber or installer.*

Materials required for installation include plumbing tape or pipe sealant, and appropriate fittings for application.

1. Assemble fittings to filter cartridge using plumbing tape or pipe sealant. (Filter supplied by Hatco, Part No. 03.05.079.00.)
2. Turn off water supply.

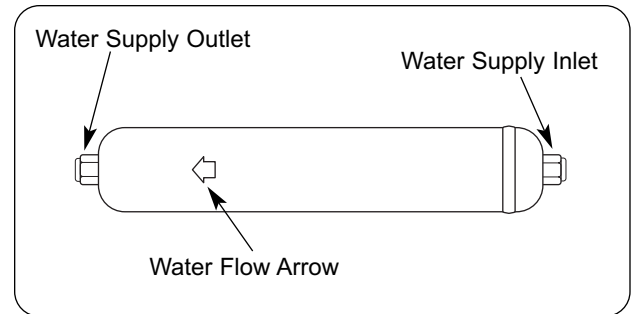


Figure 7. Filter Cartridge

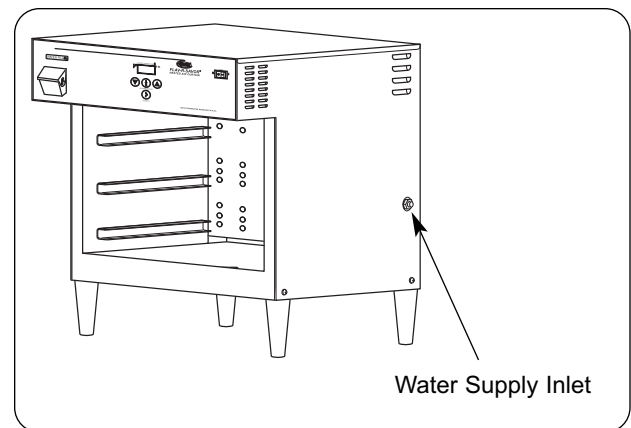


Figure 8. Plumbing Connections

*NOTE: Install filter cartridge with flow arrow towards the equipment. (See Figure 7.)*

3. Insert water supply tubing fully into filter cartridge. Secure tubing to water filter cartridge with fittings.
4. Attach minimum tubing length from filter cartridge to equipment. Secure tubing with fittings.
5. Connect filter cartridge assembly to equipment water supply inlet. (See Figure 8.)
6. Tighten connections securely.
7. Turn water supply on. Check for leaks before leaving installation.

*NOTE: Flush new filter cartridge with water for five minutes before use.*

# INSTALLATION

See *MAINTENANCE* section for *Filter Cartridge Replacement*.

A drain connection is located inside the cabinet cavity for manually draining the water reservoir. (See Figure 9.) A male hose connector is included. See *MAINTENANCE* for draining information.

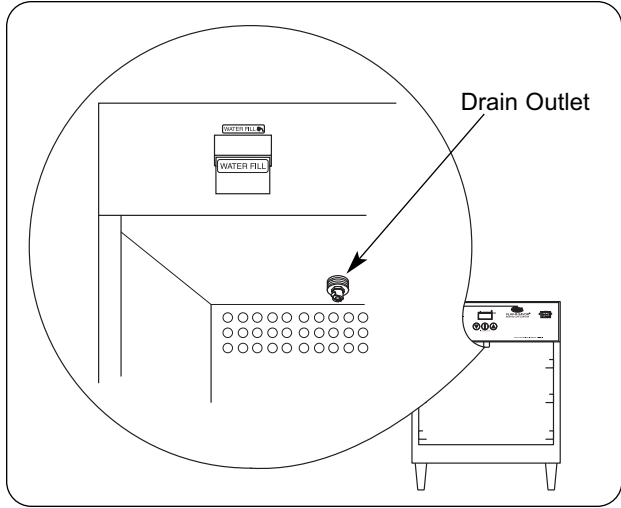


Figure 9. Drain Outlet on Humidified Units

# OPERATION

## ⚠ WARNING

Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

## ⚠ WARNING

To prevent any injury, discontinue use if power cord is frayed or worn.

## ⚠ CAUTION

Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).

## FSHAC CONTROL PANEL

1. Plug unit into an electrical outlet of the correct voltage, size and plug configuration. See *SPECIFICATIONS* for details.
2. Turn the Power Switch on the control panel to the ON position. The Power Switch and the Digital Display will light up at this time. (See Figure 10.)
3. Set Air temperature by pushing TEMPERATURE button once to display "tsp." Push button again to display current temperature setting. Push UP or DOWN button to change air temperature setting. After a couple of seconds the display will return to current chamber temperature.
4. Push the UP or DOWN arrow buttons until desired temperature setting is reached. Digital display will return to current cabinet temperature in a few seconds.

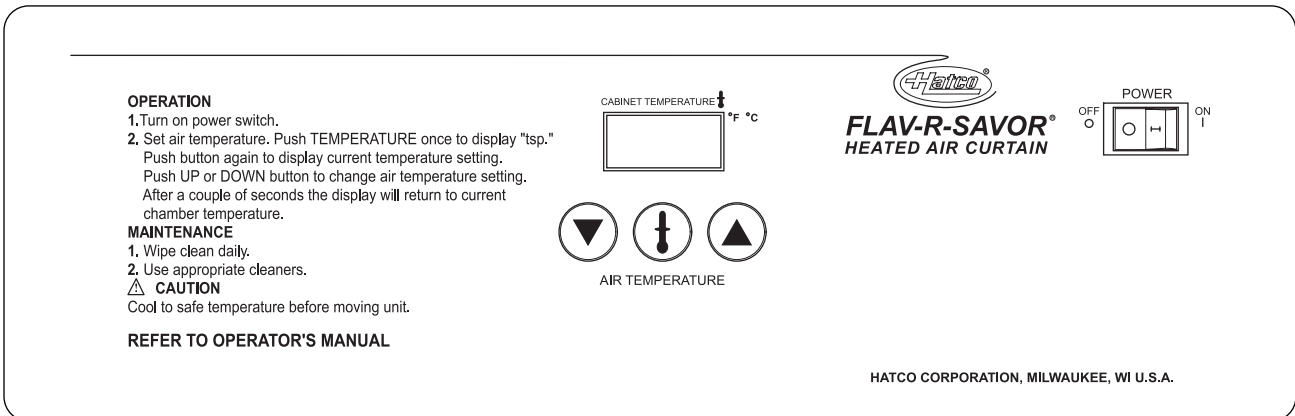


Figure 10. FSHAC Control Panel

# OPERATION

## FSHACH CONTROL PANEL

1. Plug unit into an electrical outlet of the correct voltage, size and plug configuration. See *SPECIFICATIONS* for details.
2. Turn the Power Switch on the control panel to the ON position. The Power Switch and the Digital Display will light up at this time. (See Figure 11.)

*NOTE: "LO H2O" message will flash on the Digital Display when the unit is low on water. FSHACH-2 and -3 models have the capacity to hold 2-1/4 gallons (9 liters) and FSHACH-2PT models have the capacity to hold 3 gallons (11 liters) of water. Hatco recommends using softened or distilled water.*

*NOTE: To assure proper operation when using distilled water, add one teaspoon of salt to the water reservoir during the initial manual fill only.*

*NOTE: "LO H2O" message will continue to flash on auto-fill units until the water reservoir is full.*

3. On manual fill units, to fill the reservoir, lift the fill cup cover up and pull forward. Slowly pour the water into the cup until the "LO H2O" disappears.
4. Set air temperature by pushing TEMPERATURE button once to display "tsp." Push button again to display current temperature setting.

5. Push the UP or DOWN arrow buttons until desired temperature setting is reached. See the Food Holding Guide for recommendations. Digital display will return to current cabinet temperature in a few seconds.

6. Set humidity level by pushing HUMIDITY button once to display "hsp." Push button again to display current HUMIDITY setting.

*NOTE: Temperature and humidity settings may vary depending upon product make-up and consistency. The lowest temperature point inside the cabinet is displayed, not the temperature of product.*

7. Push the UP or DOWN arrow buttons until desired humidity setting is reached (1=low, 5=high). See the Food Holding Guide for recommendations. Digital display will return to current cabinet temperature in a few seconds.

8. Allow 30 minutes to preheat a full reservoir of water to desired humidity setting.

*NOTE: Manual fill water reservoirs will require refilling every 4-8 hours, depending on the settings. "LO H2O" message will reappear every time the unit has a low water level.*

*NOTE: Product failure due to lime or mineral deposits is not covered under warranty.*

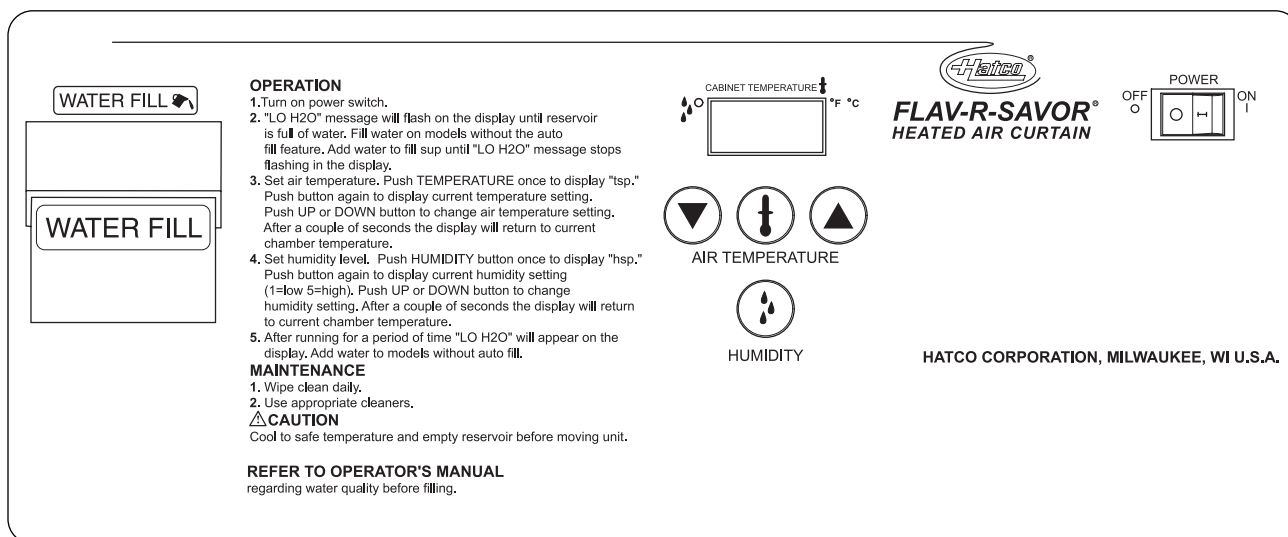


Figure 11. FSHACH Control Panel

# MAINTENANCE

## GENERAL

The Hatco Flav-R-Savor® Air Curtain Cabinets are designed for maximum durability and performance, with minimum maintenance.

### **⚠ WARNING**

To avoid any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool before performing any maintenance.

## CLEANING

### **⚠ WARNING**

To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.

### **⚠ WARNING**

Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.

To preserve the bright finish of the Flav-R-Savor cabinet, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Food pans should be removed and washed. Air distribution duct is removable for cleaning. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.

### **CAUTION**

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

## FILTER CARTRIDGE REPLACEMENT

Replace cartridge filter when any of the following occur:

- Noticeable drop in water flow.
- Unpleasant tastes and/or odors return.
- Cartridge capacity is reached.
- Pressure gauge reads 10 psi during flow.
- Every six months

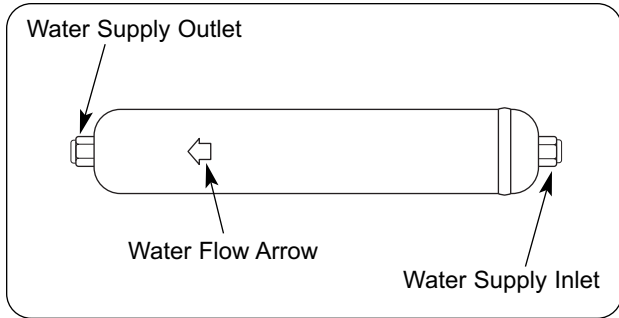


Figure 12. Filter Cartridge Replacement

Follow these instructions when replacement is necessary:

1. Assemble fittings to new filter cartridge using plumbing tape or pipe sealant. (Filter supplied by Hatco, Part No. 03.05.079.00.)
2. Turn off water supply.
3. Remove old cartridge.

*NOTE: Install filter cartridge flow with arrow towards the equipment.*

4. Insert water supply tubing into filter cartridge. Secure tubing with fittings.
5. Attach minimum tubing length from filter cartridge to equipment. Secure tubing with fittings.
6. Connect filter cartridge assembly to equipment water supply inlet.
7. Turn water supply on. Check for leaks before leaving installation.

*NOTE: Flush new filter cartridge with water for five minutes before use.*

## DRAINING THE RESERVOIR

### WARNING

To avoid any injury, turn the power OFF to the unit and allow to cool before draining.

It is recommended that the Flav-R-Savor® water reservoir be drained prior to moving the cabinet and after removing lime or mineral deposits from the water reservoir.

*NOTE: The drain hose assembly is supplied with the unit.*

*NOTE: Position a container to hold the water while draining.*

*NOTE: To ease installation, moisten the inside of the drain hose end with water before installing.*

1. Insert the drain hose fitting into the water outlet, located on the ceiling of the cabinet. Once the fitting is installed, water will begin to drain from the hose. (See Figure 13.)
2. Once the unit has finished draining, the drain tube assembly can be removed by pressing the release tab and gently pulling the fitting out.

## REMOVING LIME & MINERAL DEPOSITS

### CAUTION

**Water Quality Requirements - Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.**

*NOTE: Product failure caused by liming or sediment buildup is not covered under warranty.*

*NOTE: If the water used has an excessive amount of lime or mineral content, follow the instructions listed below for periodic cleaning and deliming of the water reservoir.*

1. Turn the power switch off and unplug the unit from its power source.
2. After the unit has cooled down, drain all remaining water out of the unit. See *DRAINING THE RESERVOIR*.
3. Fill the unit with a mixture of water and delimer.

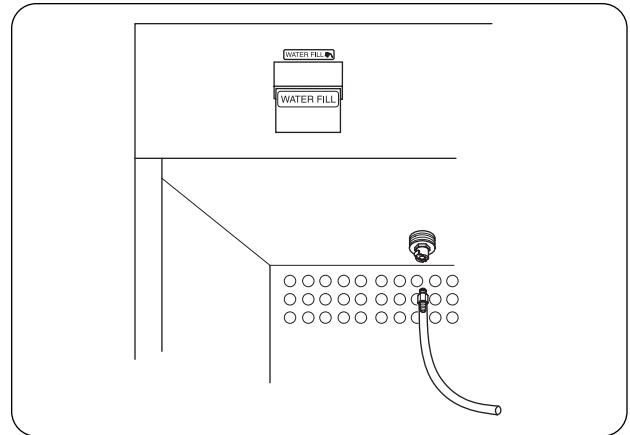


Figure 13. Draining Reservoir

*NOTE: The delimer used should be a safe, non-toxic, non-corrosive solution. Follow the delimer's instruction for proper mixture of water and delimer solution.*

4. Allow the unit to stand with the mixture in the reservoir for the recommended period of time. (The time required will vary depending on the solution used and amount of deposits in the reservoir.)
5. After the deliming period, drain the solution from the tank.
6. Continue to fill and drain the unit with water only, until the discharge is clear and all deliming solution has been removed and rinsed.
7. Plug the cabinet power cord into its power source and fill the unit as usual for daily operation.

*NOTE: How often this procedure must be performed depends on the lime and mineral content of the water used for daily operation.*

## MAINTENANCE

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### WARNING

If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.

### WARNING

This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

### WARNING

Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

## ACCESSORIES

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### BACK-TO-BACK MOUNTING KIT

Special brackets are available for mounting two non-pass-through units back-to-back on a single base. Mounting hardware is supplied with mounting kit. (See Figure 14.)

*NOTE: Installing the kit adds 1" (25 mm) to overall height of units.*

### PANS

Aluminum half-size bun pans 18" x 13" (457 x 330 mm) are available for the stationary style racks.

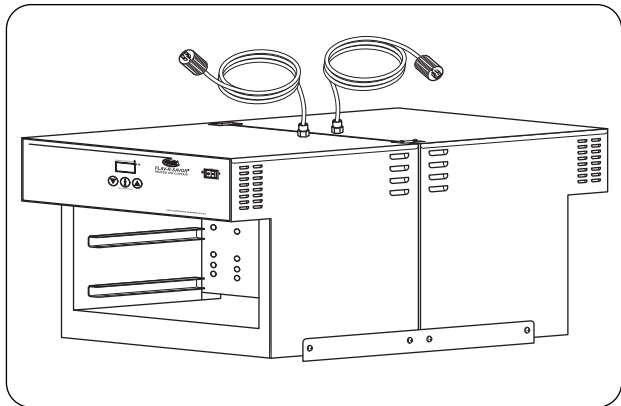


Figure 14. Back-To-Back Mounting Kit

# HATCO LIMITED WARRANTY

## 1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the product's purchase date by returning Hatco's Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

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

Toaster Elements (metal sheathed)  
Drawer Warmer Elements (metal sheathed)  
Drawer Warmer Drawer Rollers and Slides  
Food Warmer Elements (metal sheathed)  
Display Warmer Elements (metal sheathed air heating)  
Holding Cabinet Elements (metal sheathed air heating)  
Built-In Heated Well Elements (metal sheathed)

**b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:**

3CS and FR Tanks

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

Electric Booster Heater Tanks  
Gas Booster Heater Tanks

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lights, lamp warmer heat bulbs, glass components, Product failure in booster tank, fin tube heat exchanger, or other water heating equipment, caused by liming, sediment buildup, chemical attack or freezing, Product misuse, tampering or misapplication, improper installation or application of improper voltage.

## 2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement by a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom or Australia in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Hatco reserves the right to accept or reject any such claim in whole or in part. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

## HATCO AUTHORIZED PARTS DISTRIBUTORS

### ALABAMA

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

### ARIZONA

Auth. Comm. Food Equip.  
Phoenix 602-234-2443  
Byassee Equipment Co.  
Phoenix 602-252-0402

### CALIFORNIA

Industrial Electric  
Huntington Beach 714-379-7100  
Chapman Appl. Service  
San Diego 619-298-7106  
P & D Appliance  
S. San Francisco 650-635-1900

### COLORADO

Hawkins Commercial Appliance  
Englewood 303-781-5548

### DELAWARE

Food Equipment Service  
Wilmington 302-996-9363

### FLORIDA

Whaley Foodservice Repair  
Jacksonville 904-725-7800  
Universal Restaurant Services  
Miami 305-593-5488  
Nass Service Co., Inc.  
Orlando 407-425-2681  
B.G.S.I.  
Pompano Beach 954-971-0456  
Comm. Appliance Service  
Tampa 813-663-0313

### GEORGIA

TWC Services  
Smyrna 770-438-9797  
Heritage Service Group  
Norcross 866-388-9837  
Southeastern Rest. Svc.  
Norcross 770-446-6177

### HAWAII

Burney's Comm. Service, Inc.  
Honolulu 808-848-1466  
Food Equip Parts & Service  
Honolulu 808-847-4871

### ILLINOIS

Parts Town  
Lombard 708-865-7278  
Eichenauer Elec. Service  
Decatur 217-429-4229  
Midwest Elec. Appl. Service  
Elmhurst 630-279-8000  
Cone's Repair Service  
Moline 309-797-5323

### INDIANA

GCS Service  
Indianapolis 317-545-9655

### IOWA

Electric Motor Service Co.  
Davenport 319-323-1823  
Goodwin Tucker Group  
Des Moines 515-262-9308

### KENTUCKY

GCS Service  
Louisville 502-367-1788

### LOUISIANA

Chandlers Parts & Service  
Baton Rouge 225-272-6620

### MARYLAND

Electric Motor Service  
Baltimore 410-467-8080

GCS Service  
Silver Spring 301-585-7550

### MASSACHUSETTS

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

### MICHIGAN

Commercial Kitchen Service  
Bay City 517-893-4561  
Bildons Appliance Service  
Detroit 248-478-3320  
Midwest Food Equip. Service  
Grandville 616-261-2000

### MINNESOTA

GCS Service  
Minneapolis 612-546-4221

### MISSOURI

General Parts  
Kansas City 816-421-5400  
Commercial Kitchen Services  
St. Louis 314-890-0700  
Kaemmerlen Parts & Service  
St. Louis 314-535-2222

### NEBRASKA

Anderson Electric  
Omaha 402-341-1414

### NEVADA

Burney's Commercial  
Las Vegas 702-736-0006  
Hi. Tech Commercial Service  
N. Las Vegas 702-649-4616

### NEW JERSEY

Jay Hill Repair  
Fairfield 973-575-9145  
Service Plus  
Flanders 973-691-6300

### NEW YORK

Acme American Repairs, Inc.  
Brooklyn 718-456-6544  
Alpro Service Co.  
Brooklyn 718-386-2515  
Appliance Installation  
Buffalo 716-884-7425  
Northern Parts Dist.  
Plattsburgh 518-563-3200  
J.B. Brady, Inc.  
Syracuse 315-422-9271

### NORTH CAROLINA

Authorized Appliance  
Charlotte 704-377-4501

### OHIO

Akron/Canton Comm. Svc. Inc.  
Akron 330-753-6635  
Certified Service Center  
Cincinnati 513-772-6600  
Commercial Parts and Service  
Columbus 614-221-0057  
Electrical Appl. Repair Service  
Independence 216-459-8700  
E. A. Wichman Co.  
Toledo 419-385-9121

### OKLAHOMA

Hagar Rest. Service, Inc.  
Oklahoma City 405-235-2184  
Krueger, Inc.  
Oklahoma City 405-528-8883

### OREGON

Ron's Service, Inc.  
Portland 503-624-0890

### PENNSYLVANIA

Elmer Schultz Services  
Philadelphia 215-627-5401  
FAST Comm. Appl. Service  
Philadelphia 215-288-4800  
GCS Service  
Pittsburgh 412-787-1970  
K & D Service Co.  
Harrisburg 717-236-9039  
Electric Repair Co.  
Reading 610-376-5444

### RHODE ISLAND

Marshall Electric Co.  
Providence 401-331-1163

### SOUTH CAROLINA

Whaley Foodservice Repair  
W. Columbia 803-791-4420

### TENNESSEE

Camp Electric  
Memphis 901-527-7543

### TEXAS

Stove Parts Supply  
Fort Worth 817-831-0381  
Armstrong Repair Service  
Houston 713-666-7100  
Commercial Kitchen Repair Co.  
San Antonio 210-735-2811

### UTAH

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

### VIRGINIA

Daubers  
Norfolk 757-855-4097  
Daubers  
Springfield 703-866-3600

### WASHINGTON

Restaurant Appl. Service  
Seattle 206-524-8200

### WISCONSIN

A.S.C., Inc.  
Madison 608-246-3160  
A.S.C., Inc.  
Milwaukee 414-543-6460

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### ALBERTA

Key Food Equipment Service  
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### BRITISH COLUMBIA

Key Food Equipment Service  
Vancouver 604-433-4484

### ONTARIO

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Toronto 416-422-5580  
Choquette CKS  
Ottawa 613-739-8458

### QUÉBEC

Choquette CKS  
Montreal 514-722-2000  
Choquette CKS  
Québec City 418-681-3944

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