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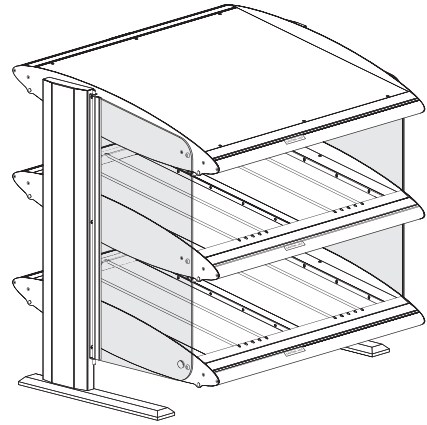
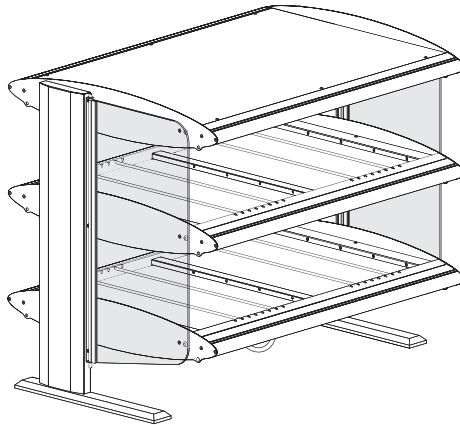
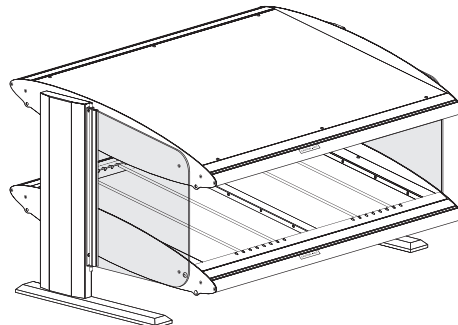
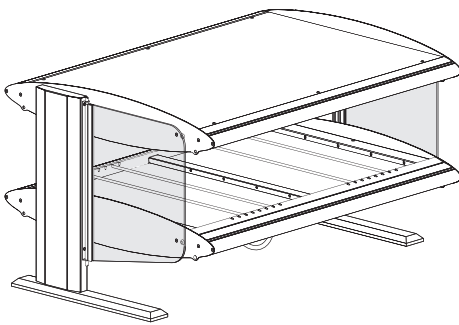
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Spot•ON®
Technology

Heated Zone Merchandisers HZMH and HZMS Series

Installation and Operating Manual

P/N 07.04.569.00



⚠ WARNING

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

⚠ ADVERTENCIA

No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

⚠ AVERTISSEMENT

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (specification label located on the side of the control enclosure), voltage, and purchase date of the unit in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Register your unit!

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

Business Hours: 8:00 AM to 5:00 PM
Central Standard Time (C.S.T.)

(Summer Hours: June to September –
8:00 AM to 5:00 PM C.S.T.
Monday through Thursday
8:00 AM to 2:30 PM C.S.T. Friday)

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

E-mail: partsandservice@hatcocorp.com

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



24 Hour 7 Day Parts and 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.

INTRODUCTION

Hatco Heated Zone Merchandisers with Spot On® technology are perfect for holding hot packaged food in convenience stores, on a buffet line, or at temporary serving areas. Instant-on, individually-zoned overhead ribbon elements are combined with heated shelves that have separate front and rear heating elements to significantly reduce energy consumption. Hot wrapped products are kept at optimum serving temperatures without affecting quality. These units feature an LCD controller, LED lighting on each shelf, and come with a cord and plug set.

Hatco Heated Zone Merchandisers are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for Heated Zone Merchandisers. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the warmer.

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

WARNING

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

CAUTION

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

NOTICE

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

IMPORTANT SAFETY INFORMATION



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



WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, setup, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

FIRE HAZARD: Install unit with a minimum of 3” (76 mm) of space from rear of unit to a back wall. If safe distances are not maintained, discoloration or combustion could occur.

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



WARNING

Do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed, or on a food pan.

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

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

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.



CAUTION

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

Locate unit at proper counter height in an area that is convenient for use. Location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

Do not move or relocate unit for cleaning. Unit is bulky and heavy.

NOTICE

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

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

IMPORTANT—DO NOT use paper towel or glass cleaner to clean plastic surfaces such as sneeze guards and flip-up doors. Paper towel and glass cleaner may scratch the material. Wipe off plastic surfaces using a soft, clean, water-dampened cloth.

Do not slide pans across hardcoat surface, use rough-bottomed pans, or drop anything on hardcoat surface. Scratching may occur. Damage to hardcoat surface caused by misuse is not covered under warranty.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

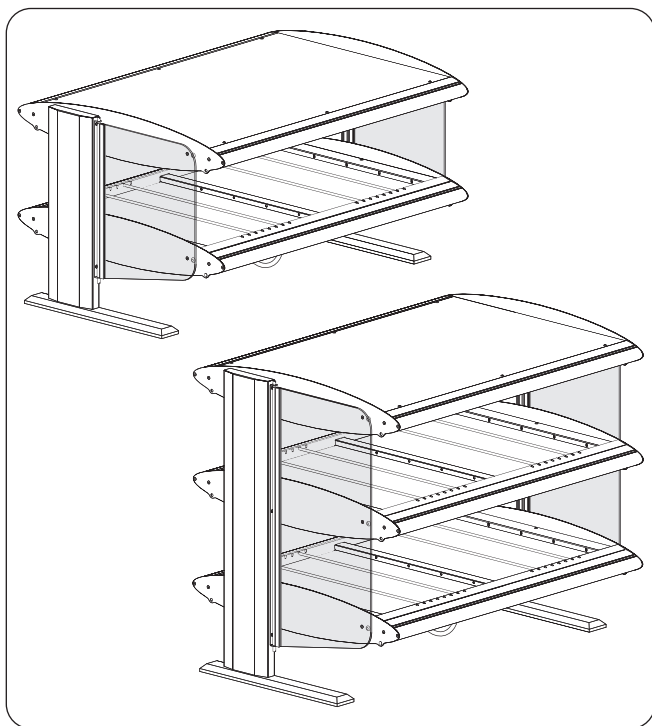
MODEL DESCRIPTION

All Models

All Hatco Heated Zone Merchandisers are perfect for holding hot packaged food in convenience stores, on a buffet line, or at temporary serving areas. Hot wrapped products are kept at optimum serving temperatures without affecting quality. Instant-on, individually-zoned overhead ribbon heating elements are combined with heated shelves that have separate front and rear heating elements to significantly reduce energy consumption. Other features include an LCD controller, LED lighting above each shelf, product divider rods, hinged glass side panels, and a 6' (1829 mm) cord and plug set. Heated Zone Merchandisers come standard in black and are available in several *Designer* colors.

HZMH-XX and HZMH-XXD Models

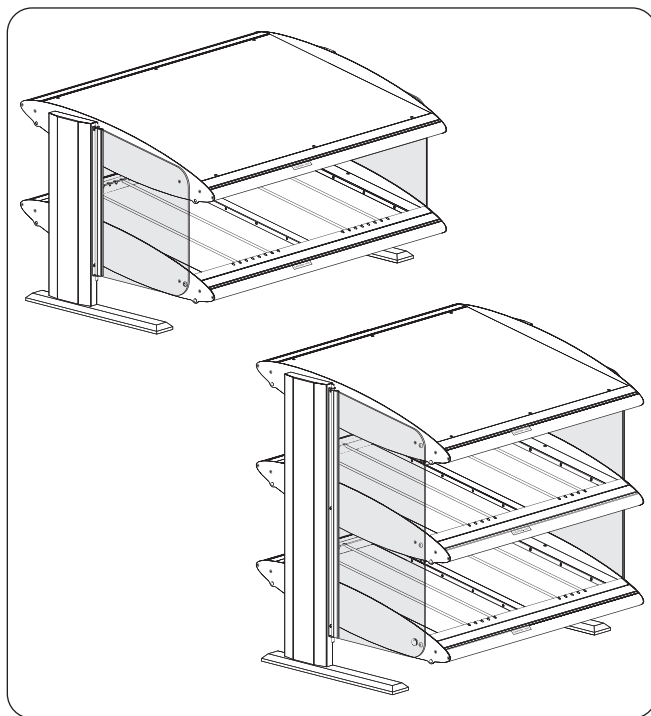
HZMH models are horizontal shelf merchandisers designed to hold hot wrapped product. They are available in widths from 24" to 60" (610 to 1524 mm) in six inch (152 mm) increments and are available in single or dual shelf models.



HZMH Models

HZMS-XX and HZMS-XXD Models

The HZMS models are slanted shelf merchandisers designed to hold hot wrapped product. The shelves are slanted for the convenience of self-service. They are available in widths from 24" to 60" (610 to 1524 mm) in six inch (152 mm) increments and are available in single or dual shelf models.

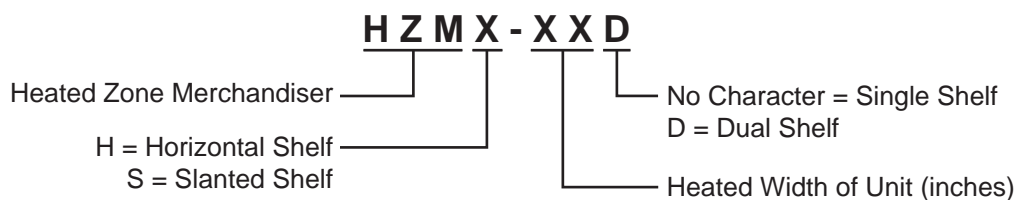


HZMS Models

NOTE: Sneeze guards and flip-up doors are available for the Heated Zone Merchandisers. Refer to the **OPTIONS AND ACCESSORIES** section in this manual for details.

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MODEL DESIGNATION



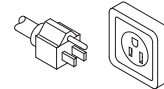
Plug Configurations

Units are equipped with an electrical cord and plug appropriate for the electrical rating of the unit and must be connected to a dedicated circuit.

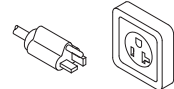
⚠ WARNING

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

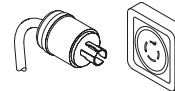
NOTE: The specification label is located on the side of the control enclosure. See the label for the serial number and verification of unit electrical information.



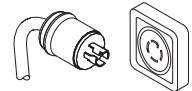
NEMA 5-15P



NEMA 5-20P



NEMA L14-20P



NEMA L14-30P

Plug Configurations

NOTE: Receptacle not supplied by Hatco.

Electrical Rating Chart — HZMH-XX Models (Horizontal Single Shelf)

Model	Voltage	Watts	Amps	Overhead Zones	Plug Configuration
HZMH-24	120	750	6.3	2	NEMA 5-15P
HZMH-30	120	1350	11.3	4	NEMA 5-15P
HZMH-36	120	1400	11.7	4	NEMA 5-15P
HZMH-42	120	1450	12.1	4	NEMA 5-20P
HZMH-48	120	1500	12.5	4	NEMA 5-20P
HZMH-54	120	2100	17.5	6	NEMA 5-30P
HZMH-60	120	2150	17.9	6	NEMA 5-30P

Electrical Rating Chart — HZMH-XXD Models (Horizontal Dual Shelf)

Model	Voltage	Watts	Amps	Overhead Zones	Plug Configuration
HZMH-24D	120	1500	12.5	4	NEMA 5-20P
HZMH-30D	120/208–240	2700	11.3	8	NEMA L14-20P
HZMH-36D	120/208–240	2800	11.7	8	NEMA L14-20P
HZMH-42D	120/208–240	2900	12.1	8	NEMA L14-20P
HZMH-48D	120/208–240	3000	12.6	8	NEMA L14-20P
HZMH-54D	120/208–240	4200	17.6	12	NEMA L14-30P
HZMH-60D	120/208–240	4300	18.0	12	NEMA L14-30P

SPECIFICATIONS

Electrical Rating Chart — HZMS-XX Models (Slanted Single Shelf)

Model	Voltage	Watts	Amps	Overhead Zones	Plug Configuration
HZMS-24	120	750	6.3	2	NEMA 5-15P
HZMS-30	120	1350	11.3	4	NEMA 5-15P
HZMS-36	120	1400	11.7	4	NEMA 5-15P
HZMS-42	120	1450	12.1	4	NEMA 5-20P
HZMS-48	120	1500	12.5	4	NEMA 5-20P
HZMS-54	120	2100	17.5	6	NEMA 5-30P
HZMS-60	120	2150	17.9	6	NEMA 5-30P

Electrical Rating Chart — HZMS-XXD Models (Slanted Dual Shelf)

Model	Voltage	Watts	Amps	Overhead Zones	Plug Configuration
HZMS-24D	120	1500	12.5	4	NEMA 5-20P
HZMS-30D	120/208–240	2700	11.3	8	NEMA L14-20P
HZMS-36D	120/208–240	2800	11.7	8	NEMA L14-20P
HZMS-42D	120/208–240	2900	12.1	8	NEMA L14-20P
HZMS-48D	120/208–240	3000	12.6	8	NEMA L14-20P
HZMS-54D	120/208–240	4200	17.6	12	NEMA L14-30P
HZMS-60D	120/208–240	4300	18.0	12	NEMA L14-30P

Factory Setpoints—Slanted Shelf Models

Slanted shelf models are pre-set at the factory to the following setpoints. The setpoints are the same for each shelf on dual units.

Hardcoat Shelf Heating Elements:

Setpoint Temperature = 180°F (82°C)

Stand-By Power Percentage:

Front Element = 50% of full wattage

Rear Element = 0% of full wattage

Overhead Ribbon Heating Elements

Power Percentage:

Front Element = 75% of full wattage

Rear Element = 50% of the front overhead heating element's Power Percentage.

Factory Setpoints—Horizontal Shelf Models

Horizontal shelf models are pre-set at the factory to the following setpoints. The setpoints are the same for each shelf on dual units.

Hardcoat Shelf Heating Elements:

Setpoint Temperature = 180°F (82°C)

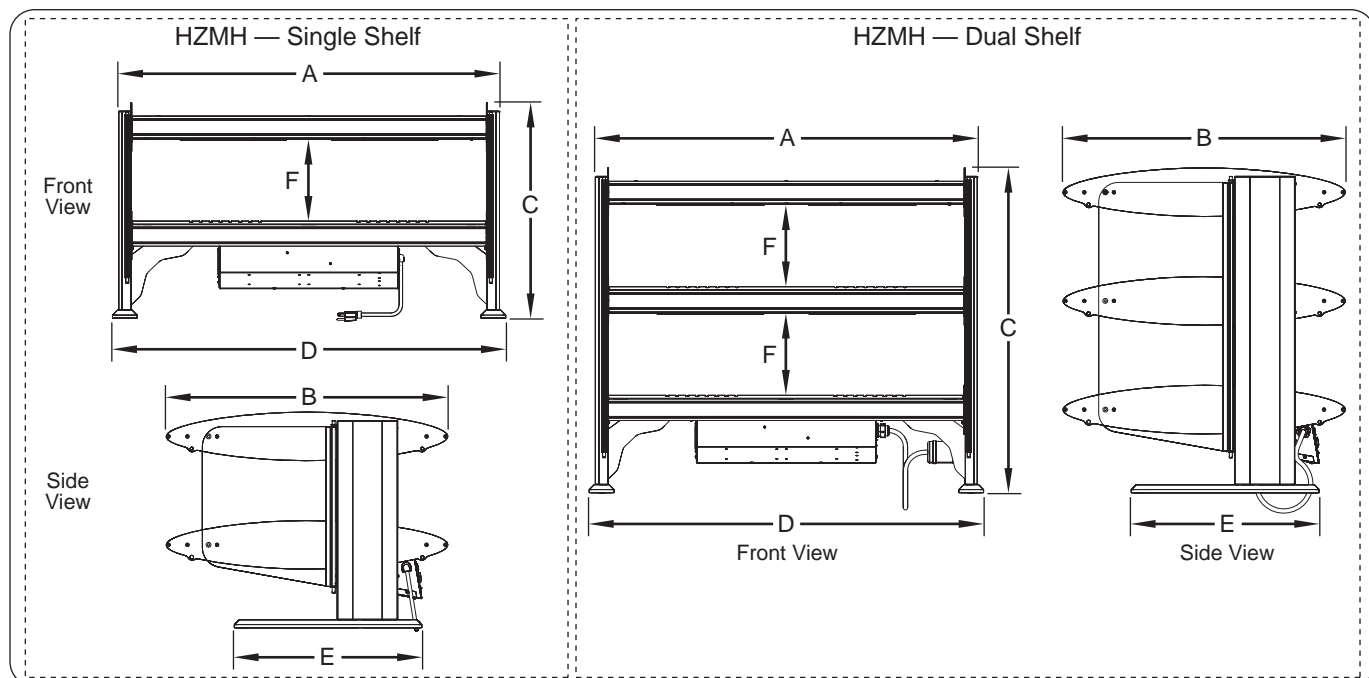
Stand-By Power Percentage = 50% of full wattage

Overhead Ribbon Heating Elements

Power Percentage = 75% of full wattage

Overall Dimensions — HZMH Models

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)	Shelf Height (F)
HZMH-24	26-11/16" (677 mm)	28-9/16" (725 mm)	21-7/8" (555 mm)	27-15/16" (709 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-30	32-11/16" (829 mm)	28-9/16" (725 mm)	21-7/8" (555 mm)	33-15/16" (861 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-36	38-11/16" (982 mm)	28-9/16" (725 mm)	21-7/8" (555 mm)	39-15/16" (1013 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-42	44-11/16" (1134 mm)	28-9/16" (725 mm)	21-7/8" (555 mm)	45-15/16" (1166 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-48	50-11/16" (1286 mm)	28-9/16" (725 mm)	21-7/8" (555 mm)	51-15/16" (1318 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-54	56-11/16" (1439 mm)	28-9/16" (725 mm)	21-7/8" (555 mm)	57-15/16" (1471 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-60	62-11/16" (1591 mm)	28-9/16" (725 mm)	21-7/8" (555 mm)	63-15/16" (1623 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-24D	26-11/16" (677 mm)	28-9/16" (725 mm)	32-7/8" (835 mm)	27-15/16" (709 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-30D	32-11/16" (829 mm)	28-9/16" (725 mm)	32-7/8" (835 mm)	33-15/16" (861 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-36D	38-11/16" (982 mm)	28-9/16" (725 mm)	32-7/8" (835 mm)	39-15/16" (1013 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-42D	44-11/16" (1134 mm)	28-9/16" (725 mm)	32-7/8" (835 mm)	45-15/16" (1166 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-48D	50-11/16" (1286 mm)	28-9/16" (725 mm)	32-7/8" (835 mm)	51-15/16" (1318 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-54D	56-11/16" (1439 mm)	28-9/16" (725 mm)	32-7/8" (835 mm)	57-15/16" (1471 mm)	19" (483 mm)	9-1/2" (242 mm)
HZMH-60D	62-11/16" (1591 mm)	28-9/16" (725 mm)	32-7/8" (835 mm)	63-15/16" (1623 mm)	19" (483 mm)	9-1/2" (242 mm)

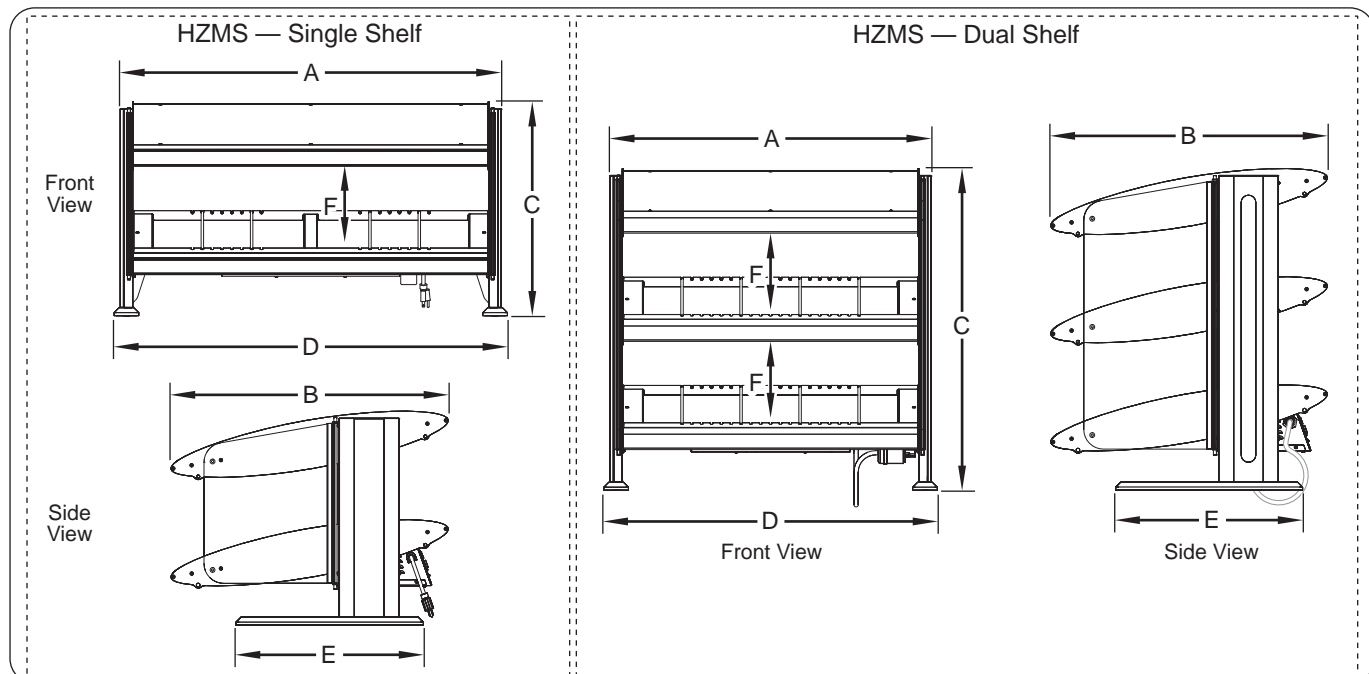


HZMH Single Shelf and Dual Shelf Dimensions

SPECIFICATIONS

Overall Dimensions — HZMS Models

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)	Shelf Height (F)
HZMS-24	26-11/16" (677 mm)	28-3/16" (715 mm)	21-3/4" (551 mm)	27-15/16" (709 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-30	32-11/16" (829 mm)	28-3/16" (715 mm)	21-3/4" (551 mm)	33-15/16" (861 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-36	38-11/16" (982 mm)	28-3/16" (715 mm)	21-3/4" (551 mm)	39-15/16" (1013 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-42	44-11/16" (1134 mm)	28-3/16" (715 mm)	21-3/4" (551 mm)	45-15/16" (1166 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-48	50-11/16" (1286 mm)	28-3/16" (715 mm)	21-3/4" (551 mm)	51-15/16" (1318 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-54	56-11/16" (1439 mm)	28-3/16" (715 mm)	21-3/4" (551 mm)	57-15/16" (1471 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-60	62-11/16" (1591 mm)	28-3/16" (715 mm)	21-3/4" (551 mm)	63-15/16" (1623 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-24D	26-11/16" (677 mm)	28-3/16" (715 mm)	32-3/4" (831 mm)	27-15/16" (709 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-30D	32-11/16" (829 mm)	28-3/16" (715 mm)	32-3/4" (831 mm)	33-15/16" (861 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-36D	38-11/16" (982 mm)	28-3/16" (715 mm)	32-3/4" (831 mm)	39-15/16" (1013 mm)	19" (483 mm)	9-5/16" (237 mm)
HZMS-42D	44-11/16" (1134 mm)	28-3/16" (715 mm)	32-3/4" (831 mm)	45-15/16" (1166 mm)	19" (483 mm)	9-5/16" (237 mm)
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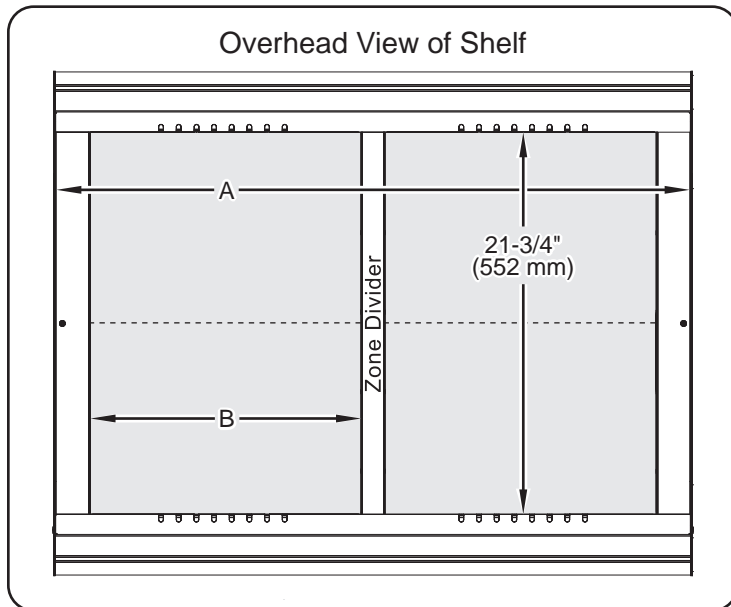


HZMS Single Shelf and Dual Shelf Dimensions

Shelf and Zone Dimensions

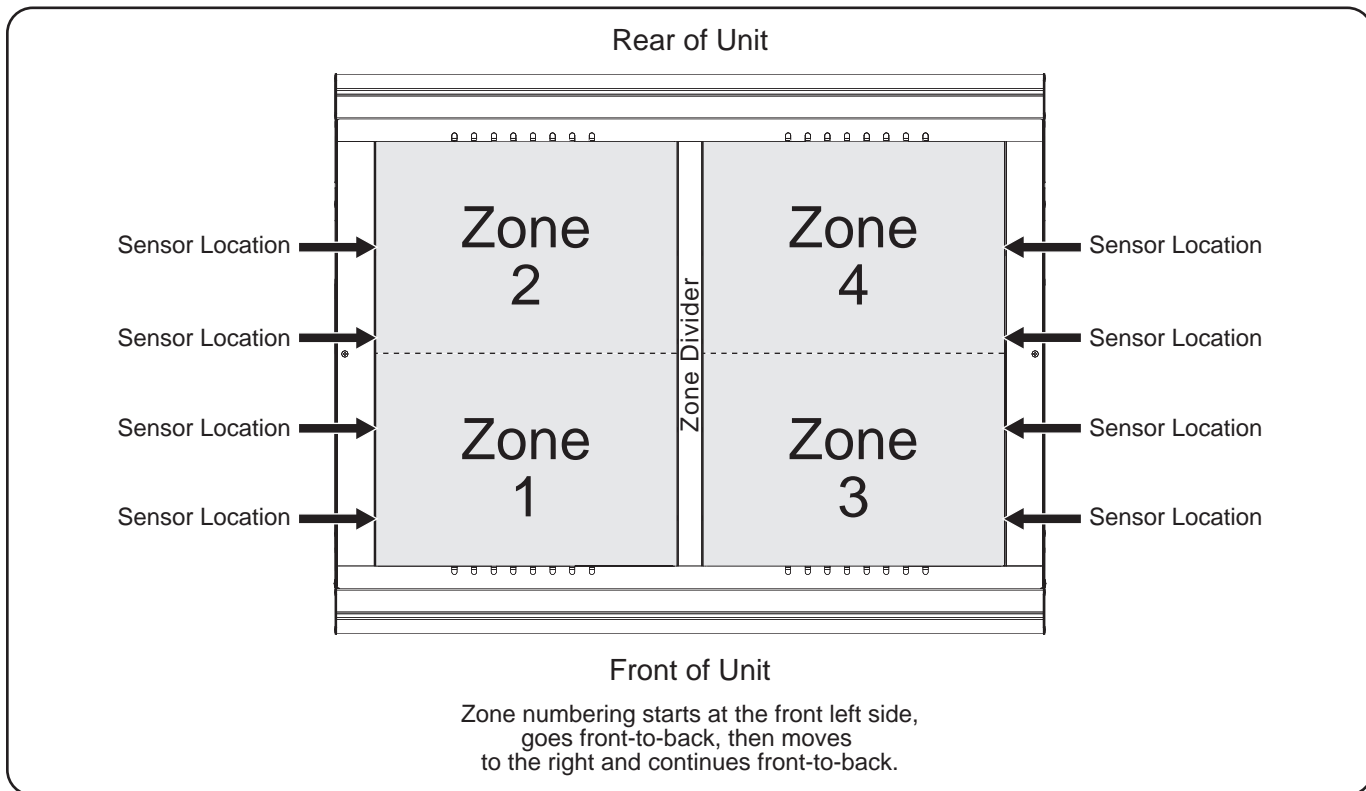
Model	Interior Shelf Width (A)	Zone Width (B)
24" Models	24" (610 mm)	20-1/16" (510 mm)
30" Models	30" (762 mm)	12-5/16" (314 mm)
36" Models	36" (914 mm)	15-5/16" (390 mm)
42" Models	42" (1067 mm)	18-5/16" (465 mm)
48" Models	48" (1219 mm)	21-5/16" (543 mm)
54" Models	54" (1372 mm)	15-13/16" (402 mm)
60" Models	60" (1524 mm)	17-13/16" (453 mm)

NOTE: 24" (610 mm) models do not have a zone divider.
 30" to 48" (762–1219 mm) models have a single zone divider.
 54" and 60" (1372 and 1524 mm) models have two zone dividers.



Shelf and Zone Dimensions

Overhead Zone Identification



Top View of Shelf for Overhead Zone Identification (four zone shelf shown)

INSTALLATION

General

Hatco Heated Zone Merchandisers are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to the unit and components enclosed.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD: Install unit with a minimum of 3" (76 mm) of space from rear of unit to a back wall. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

Locate unit at proper counter height in an area that is convenient for use. Location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

NOTICE

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

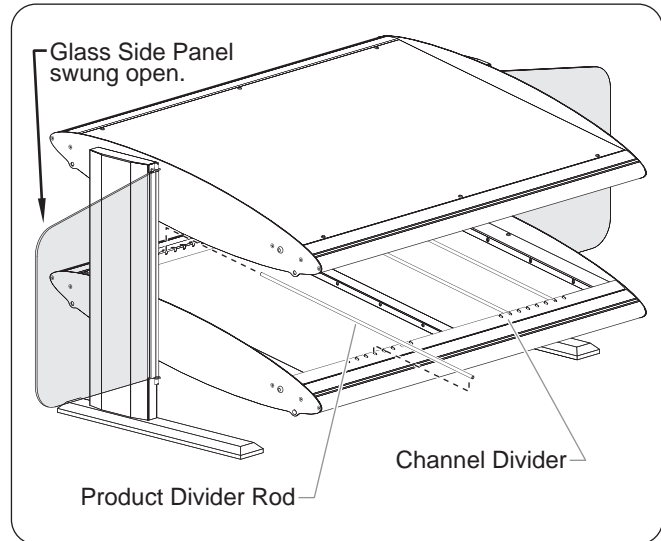
NOTE: Due to the size and weight of Heated Zone Merchandisers, installation of a unit will require two or more people.

1. Remove the unit from the carton.

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

2. Remove tape and protective packaging from all surfaces of the unit.
3. Place the unit in the desired location.
 - Locate the unit in an area where the ambient air temperature is constant and a minimum of 70° F (21° C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods and air conditioning ducts).
 - Make sure the unit is at the proper counter height in an area convenient for use.
 - Make sure the countertop is level and strong enough to support the weight of the unit and food product.
 - Make sure the feet on the bottom of the unit are positioned securely on the countertop.

4. Install the product divider rods into the channel dividers, if desired. The rods can be adjusted easily to separate holding areas as needed.



Installing Product Divider Rods

5. Install any accessories that came with the unit. Refer to the OPTIONS AND ACCESSORIES section for details.
6. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.

General

Heated Zone Merchandisers are setup at the factory for energy-saving, automatic operation (**Auto Mode**). Refer to "Factory Setpoints" in the SPECIFICATIONS section for factory setpoint information. Use the following information and procedures to operate a Heated Zone Merchandiser.

WARNING

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

Do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed, or on a food pan.

NOTICE

Do not slide pans across hardcoat surface, use rough-bottomed pans, or drop anything on hardcoat surface. Scratching may occur. Damage to hardcoat surface caused by misuse is not covered under warranty.

Theory of Operation

The Heated Zone Merchandiser is designed for efficient and environmentally-friendly operation by heating specific "zones" only when product is present. The operation of the Heated Zone Merchandiser is controlled by a series of optical sensors and the LCD controller. The sensors are located along the sides of each hardcoat shelf. Larger units have additional sensors located in zone dividers that separate each shelf into multiple overhead heat zones.

For all sizes of units, each hardcoat shelf is equipped with separate front and rear heating elements. These two elements operate independently in **Auto Mode**.

The number of overhead ribbon heating elements is determined by the size of the unit. The overhead elements above each hardcoat shelf are considered individual heat zones. This means that the number of zones on each shelf is either two, four, or six—depending on the size of the unit. Each overhead element operates independently in **Auto Mode**.

NOTE: Each shelf on a Heated Zone Merchandiser can be set to a different operating mode.

Auto Mode Operation

At startup in **Auto Mode** operation, all shelf heating elements and overhead heating elements in an empty Heated Zone Merchandiser will be in **Stand-By**. The front and rear shelf elements will heat at their **Stand-By** power percentage to the setpoint temperature. All overhead elements remain off. When product is placed on a shelf, the optical sensors signal the LCD controller, and the controller activates the appropriate shelf elements and overhead elements. Each of the shelf elements affected by the placement of product will heat at full wattage to the setpoint temperature. Each of the overhead elements affected by the placement of product will heat at its setpoint power percentage. All affected elements will remain activated until all product is removed from the "zone." Anytime a zone is emptied of product, the zone will return to **Stand-By**.

On Mode Operation

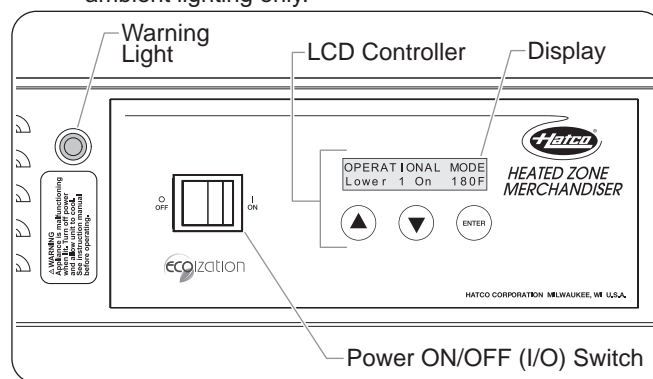
At startup in **On Mode** operation, all shelf heating elements will heat at full wattage to the setpoint temperature, and all overhead heating elements will heat at their setpoint power percentage. All shelf elements will remain at full wattage and all overhead elements will remain at their setpoint power percentage the entire time the unit is on.

Off Mode Operation

At startup in **Off Mode** operation, all shelf heating elements and overhead heating elements are disabled. Only the LED lights above each shelf will illuminate. This mode provides ambient lighting for the display of non-heated product.

Startup

1. Move the Power ON/OFF (I/O) switch to the ON (I) position.
 - The LED lights will illuminate.
 - The LCD controller will startup. After the startup screens and during operation, the display will cycle through the overhead heat zones showing their current status and temperature.
 - **Auto Mode** = All shelf elements will heat at *Stand-By* power percentage to the setpoint temperature. All overhead elements remain off.
 - **On Mode** = All shelf elements will heat at full wattage to the setpoint temperature. All overhead elements will heat at their setpoint power percentage.
 - **Off Mode** = All heating elements are disabled—for ambient lighting only.



HZM Series Control Panel

NOTE: If the warning light comes on at any time, the unit is overheating/malfunctioning. Turn off and unplug the unit. Contact an Authorized Service Agent or Hatco for assistance.

CAUTION

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

2. Place pre-heated, wrapped food product onto the desired shelf.
 - **Auto Mode** = The optical sensors will signal the LCD controller, and the controller will activate the appropriate zone(s).
3. Continue to load and empty the shelves on the unit as desired.
 - **Auto Mode** = The various zones in the unit will adjust automatically to the levels of product on the shelves—ensuring maximum efficiency.

NOTE: To change the shelf setpoint temperature(s), element power percentages, or the operating mode, refer to the appropriate procedure in this section.

Shutdown

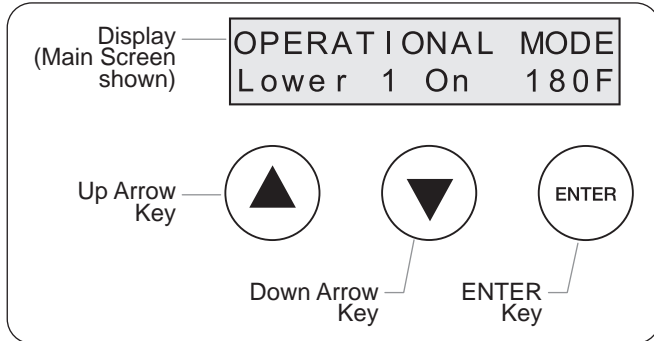
1. Move the Power ON/OFF (I/O) switch to the OFF (O) position. All LED lights, heating elements, and the LCD controller will shut off.

OPERATION

IMPORTANT NOTES:

Each of the following programming functions is separated into specific procedures for each model.



Detailed flow charts showing the screen layout of the LCD controller for both slanted and horizontal models are available in the ADDENDUM section of this manual.




Close-Up View of LCD Controller

Changing Shelf Setpoint Temperature

Use one of the following procedures to change the setpoint temperature for the hardcoat shelf heating elements (front and rear).


NOTE: Press and hold the  +  keys together at any time during programming to save parameters and return to the Main screen.

Horizontal and Slanted Single Shelf Models



1. From the Main screen, press the  key. The Setpoints Menu screen will appear:



```
Setpoints
Menu    >>
```

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.

2. Press the  key again. The Lower Setpoint screen will appear:

```
Lower
Setpoint = 180F
```


- Press the  key to increase setpoint value.
- Press the  key to decrease setpoint value.

3. Wait ten seconds, or press and hold the  +  keys together.

- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:


```
Parameters
Saved
```

Horizontal and Slanted Dual Shelf Models



1. From the Main screen, press the  key. The Setpoints Menu screen will appear:

```
Setpoints
Menu    >>
```

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.



2. Press the  key again. The Lower Setpoint screen will appear:



```
Lower
Setpoint = 180F
```

- Press the  key to increase setpoint value.
- Press the  key to decrease setpoint value.

3. Press the  key. The Upper Setpoint screen will appear:

```
Upper
Setpoint = 180F
```

- Press the  key to increase setpoint value.
- Press the  key to decrease setpoint value.

4. Wait ten seconds, or press and hold the  +  keys together.


- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:

```
Parameters
Saved
```

Changing Element Power Percentages

Use one of the following procedures to change power percentages for the hardcoat shelf heating elements as well as the overhead ribbon heating elements.

Horizontal Single Shelf Models


1. From the Main screen, press the  key. The Setpoints Menu screen will appear:

```
Setpoints
Menu    >>
```

2. Press the  key. The Power Menu screen will appear:



```
Power
Menu    >>
```

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.

3. Press the  key. The LowerBottomHeat screen will appear:

```
LowerBottomHeat
50%
```



Adjust the power percentages for the lower hardcoat shelf heating elements:



- Press the  key to increase value by 5%.
- Press the  key to decrease value by 5%.

4. Press the  key. The LowerTopHeat screen will appear:

```
LowerTopHeat
75%
```

Adjust the power percentages for the lower shelf overhead heating elements:


- Press the  key to increase value by 5%.
- Press the  key to decrease value by 5%.

5. Wait ten seconds, or press and hold the  +  keys together.

- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:

```
Parameters
Saved
```

Slanted Single Shelf Models


1. From the Main screen, press the  key. The Setpoints Menu screen will appear:

```
Setpoints
Menu    >>
```

2. Press the  key. The Power Menu screen will appear:



```
Power
Menu    >>
```

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.

3. Press the  key. The LowerBottomHeat screen will appear:

```
LowerBottomHeat
Frt 50% Rear 0%
```



Adjust the power percentages for the lower hardcoat shelf heating elements:



- Press the  key to increase value by 5%.
- Press the  key to toggle between front/rear values.

4. Press the  key. The LowerTopHeat screen will appear:

```
LowerTopHeat
Frt 75% Rear 50%
```

Adjust the power percentages for the lower shelf overhead heating elements:

- Press the  key to increase value by 5%.
- Press the  key to toggle between front/rear values.

5. Wait ten seconds, or press and hold the  +  keys together.


- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:

```
Parameters
Saved
```

continued...

OPERATION

Horizontal Dual Shelf Models


1. From the Main screen, press the  key. The Setpoints Menu screen will appear:

Setpoints
Menu >>

2. Press the  key. The Power Menu screen will appear:



Power
Menu >>

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.

3. Press the  key. The LowerBottomHeat screen will appear:

LowerBottomHeat
50%



Adjust the power percentages for the lower hardcoat shelf heating elements:


- Press the  key to increase value by 5%.
- Press the  key to decrease value by 5%.

4. Press the  key. The LowerTopHeat screen will appear:

LowerTopHeat
75%



Adjust the power percentages for the lower shelf overhead heating elements:

- Press the  key to increase value by 5%.
- Press the  key to decrease value by 5%.

5. Press the  key. The UpperBottomHeat screen will appear:

UpperBottomHeat
50%



Adjust the power percentages for the upper hardcoat shelf heating elements:



- Press the  key to increase value by 5%.
- Press the  key to decrease value by 5%.

6. Press the  key. The UpperTopHeat screen will appear:

UpperTopHeat
75%

Adjust the power percentages for the upper shelf overhead heating elements:


- Press the  key to increase value by 5%.
- Press the  key to decrease value by 5%.

7. Wait ten seconds, or press and hold the  +  keys together.

- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:

Parameters
Saved

Slanted Dual Shelf Models


1. From the Main screen, press the  key. The Setpoints Menu screen will appear:

Setpoints
Menu >>

2. Press the  key. The Power Menu screen will appear:



Power
Menu >>

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.

3. Press the  key. The LowerBottomHeat screen will appear:

LowerBottomHeat
Fr t 50% Rear 0%



Adjust the power percentages for the lower hardcoat shelf heating elements:


- Press the  key to increase value by 5%.
- Press the  key to toggle between front/rear values.

4. Press the  key. The LowerTopHeat screen will appear:

LowerTopHeat
Fr t 75% Rear 50%



Adjust the power percentages for the lower shelf overhead heating elements:

- Press the  key to increase value by 5%.
- Press the  key to toggle between front/rear values.

5. Press the  key. The UpperBottomHeat screen will appear:

UpperBottomHeat
Fr t 50% Rear 0%



Adjust the power percentages for the upper hardcoat shelf heating elements:



- Press the  key to increase value by 5%.
- Press the  key to toggle between front/rear values.

6. Press the  key. The UpperTopHeat screen will appear:

UpperTopHeat
Fr t 75% Rear 50%

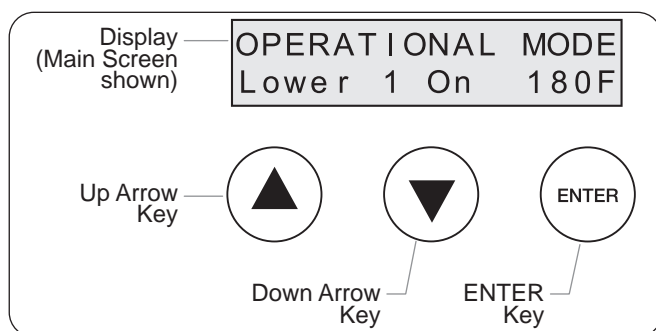
Adjust the power percentages for the upper shelf overhead heating elements:

- Press the  key to increase value by 5%.
- Press the  key to toggle between front/rear values.

7. Wait ten seconds, or press and hold the  +  keys together.

- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:

Parameters
Saved



Close-Up View of LCD Controller

Changing Operating Mode

Use one of the following procedure to change the operating mode of each shelf on a Heated Zone Merchandiser. The three available operating modes are Auto Mode, On Mode, and Off Mode. If necessary, refer to "Theory of Operations" at the beginning of the OPERATION section for a description of each mode.

Horizontal and Slanted Single Shelf Models

1. From the Main screen, press the key. The Setpoints Menu screen will appear:

Setpoints
Menu >>

2. Press the key two times. The Operating Menu screen will appear:

Operating
Menu >>

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.

3. Press the key. The Lower Shelf Mode screen will appear:

Lower Shelf Mode
On | Auto

Select the desired operating mode for the lower shelf:

- Press the key to select the next option to the left.
- Press the key to select the next option to the right.

4. Wait ten seconds, or press and hold the + keys together.

- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:

Parameters
Saved

Horizontal and Slanted Dual Shelf Models

NOTE: Each shelf on a dual shelf Heated Zone Merchandiser can be set to a different operating mode.

1. From the Main screen, press the key. The Setpoints Menu screen will appear:

Setpoints
Menu >>

2. Press the key two times. The Operating Menu screen will appear:

Operating
Menu >>

NOTE: Inactivity for ten seconds at this level of programming will cause the LCD controller to return to the Main screen without making any changes.

3. Press the key. The Lower Shelf Mode screen will appear:

Lower Shelf Mode
Off | On | Auto

Select the desired operating mode for the lower shelf:

- Press the key to select the next option to the left.
- Press the key to select the next option to the right.

4. Press the key. The Upper Shelf Mode screen will appear:

Upper Shelf Mode
Off | On | Auto

Select the desired operating mode for the upper shelf:

- Press the key to select the next option to the left.
- Press the key to select the next option to the right.

5. Wait ten seconds, or press and hold the + keys together.

- The Parameters Saved screen will appear to confirm the changes, and the display will return to the Main screen:

Parameters
Saved

NOTE: Press and hold the + keys together at any time during programming to save parameters and return to the Main screen.

Changing Between Fahrenheit and Celsius

Use the following procedure to change/toggle the unit of measure between fahrenheit and celsius for the temperature shown on the display.

1. From the Main screen, press and hold the key for three seconds. The Temperature Mode screen will appear and show the unit of measure that is now active:

Temperature Mode
Celcius

After three seconds, the display will return to the Main screen.

2. Repeat step #1 to return to the previous unit of measure:

Temperature Mode
Fahrenheit

MAINTENANCE

General

Hatco Heated Zone Merchandisers are designed for maximum durability and performance with minimum maintenance.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

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

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

⚠ CAUTION

Do not move or relocate unit for cleaning. Unit is bulky and heavy.

Cleaning

To maintain performance and preserve the finish of the Heated Zone Merchandiser, clean the unit daily.

NOTICE

Clean unit daily to avoid malfunctions and maintain sanitary operation.

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

IMPORTANT—DO NOT use paper towel or glass cleaner to clean plastic surfaces such as sneeze guards and flip-up doors. Paper towel and glass cleaner may scratch the material. Wipe off plastic surfaces using a soft, clean, water-dampened cloth.

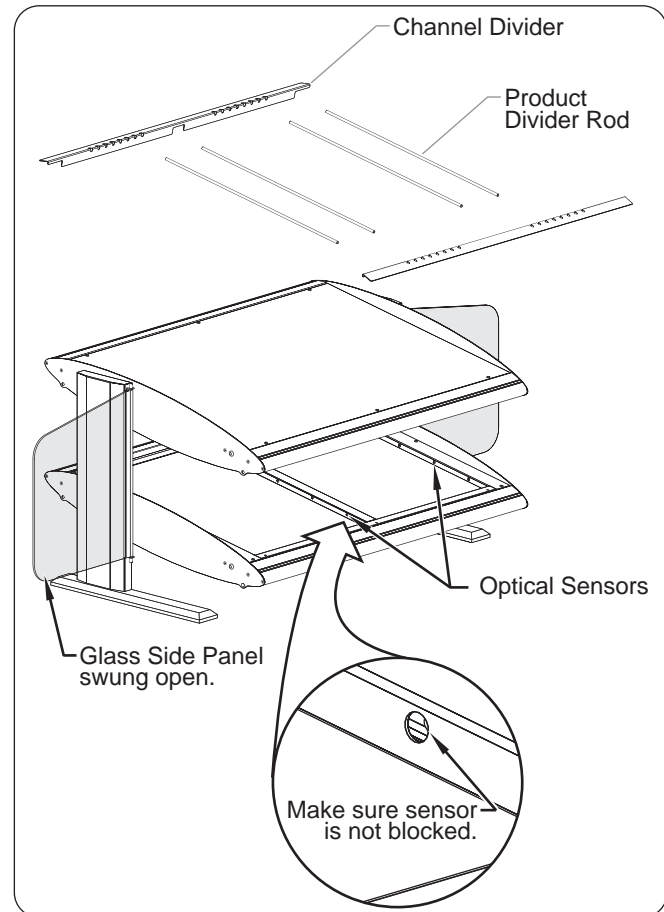
1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove and discard any remaining food product.

3. Swing open the glass side panels for easy access to the entire shelf for cleaning.

NOTE: The glass side panels are held in place magnetically.

4. Remove and clean the product divider rods and channel dividers.

- Lift the product divider rods straight up and out of the channel dividers.
- The channel dividers are held in place by magnets positioned along the front edge and back edge of the shelf. To remove a channel divider, pull the divider away from the edge.



Cleaning a Heated Zone Merchandiser

5. Make sure the optical sensors on each side of the heated shelves and in the zone dividers are not blocked by debris. If they are blocked, carefully use a soft cloth or toothpick to remove the debris.
6. Wipe down all exterior and interior surfaces using a non-abrasive, damp cloth (a non-abrasive cleaner may be used for difficult stains).
7. Wipe dry all surfaces using a non-abrasive, dry cloth.
8. Clean the glass side panels using a standard glass cleaner.
9. If equipped, clean the plastic sneeze guards or flip-up doors using soft cleaning cloths, mild soap, and water.
NOTICE: Do not use paper towel or glass cleaner on plastic surfaces—scratching may occur.

TROUBLESHOOTING GUIDE

WARNING

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

WARNING

ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, setup, or maintenance.

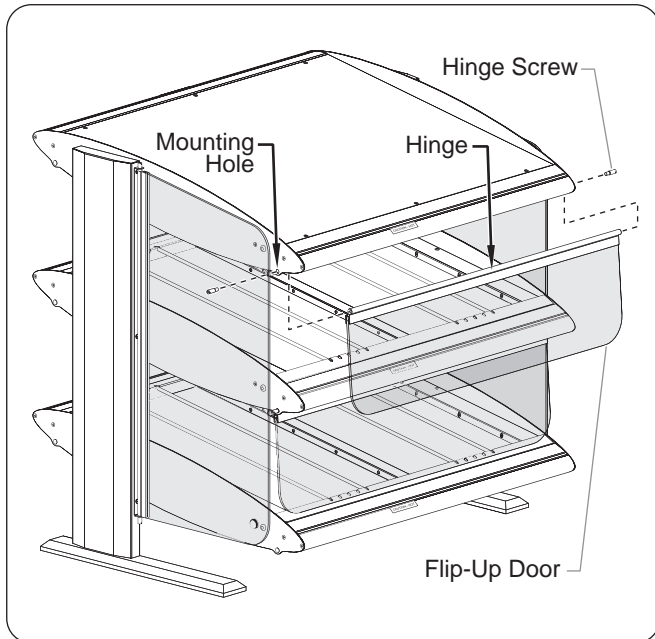
Symptom	Probable Cause	Corrective Action
Display lights not working.	Power turned OFF.	Move Power ON/OFF (I/O) switch to the ON (I) position.
	LED display lights defective.	Contact Authorized Service Agent or Hatco for assistance.
Unit not hot enough.	Unit in <i>Stand-By</i> (not loaded with food product).	Load food product. Optical sensors will signal LCD controller to energize unit and heat to setpoint temperatures/power percentages.
	Unit/shelf in <u>Off Mode</u> operation.	Change unit/shelf operation to <u>Auto Mode</u> or <u>On Mode</u> . Refer to the OPERATION section for procedure.
	Temperature setpoints/power percentages set too low.	Adjust temperature setpoints/power percentages to higher settings. Refer to the OPERATION section for procedures.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
	Sensors or LCD controller not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Excessive air movement around unit.	Restrict or redirect air movement (i.e., air conditioning duct or exhaust fan) away from unit or install flip-up doors on unit to contain heat and block air flow.
	Unit connected to incorrect power supply.	Contact Authorized Service Agent or Hatco for assistance.
Unit too hot.	Temperature setpoints/power percentages set too high.	Adjust temperature setpoints/power percentages to lower settings. Refer to the OPERATION section for procedures.
	Sensors or LCD controller not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Unit connected to incorrect power supply.	Contact Authorized Service Agent or Hatco for assistance.
No heat, but light works.	Unit/shelf in <u>Off Mode</u> operation.	Change unit/shelf operation to <u>Auto Mode</u> or <u>On Mode</u> . Refer to the OPERATION section for procedure.
	Temperature setpoints/power percentages set too low.	Adjust temperature setpoints/power percentages to higher settings. Refer to the OPERATION section for procedures.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
	Sensors or LCD controller not working properly.	Contact Authorized Service Agent or Hatco for assistance.
No heat and no light.	Power turned OFF.	Move Power ON/OFF switch(es) to the ON position.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.

OPTIONS AND ACCESSORIES

Flip-Up Doors

Flip-up doors are available for all models as an added option at the time of order. Flip-up doors can be installed on each shelf on either the customer side or operator side of the unit. Use the following procedure to install flip-up doors (the procedure is the same for either side as well as each shelf).

1. Align the screw holes at each end of the flip-up door hinge with the mounting hole in each end plate on the unit.
2. Insert a hinge screw through each end plate and into the flip-up door.
3. Tighten the hinge screws until the flip-up door is secure. Do not over-tighten the screws.



Flip-Up Door Installation

Sneeze Guards

Sneeze guards are available for all models as an added option at the time of order. Sneeze guards can be installed above each shelf on either the customer side or operator side of the unit.

Support Post Accent Lighting

Support post accent lighting is available for all models as an added option at the time of order. The accent lighting consists of a vertical strip of LED lights running up the center of each support post.

Product Divider Rods

Stainless steel product divider rods are available as an accessory.

HZM-DIVStainless Steel Divider Rod

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 registering the Product with Hatco 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:

Conveyor Toaster Elements (metal sheathed)
Drawer Warmer Elements (metal sheathed)
Drawer Warmer Drawer Rollers and Slides
Strip Heater Elements (metal sheathed)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Heated Well Elements — HWB Series (metal sheathed)

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

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

d) Ninety (90) Day Parts-Only Warranty:

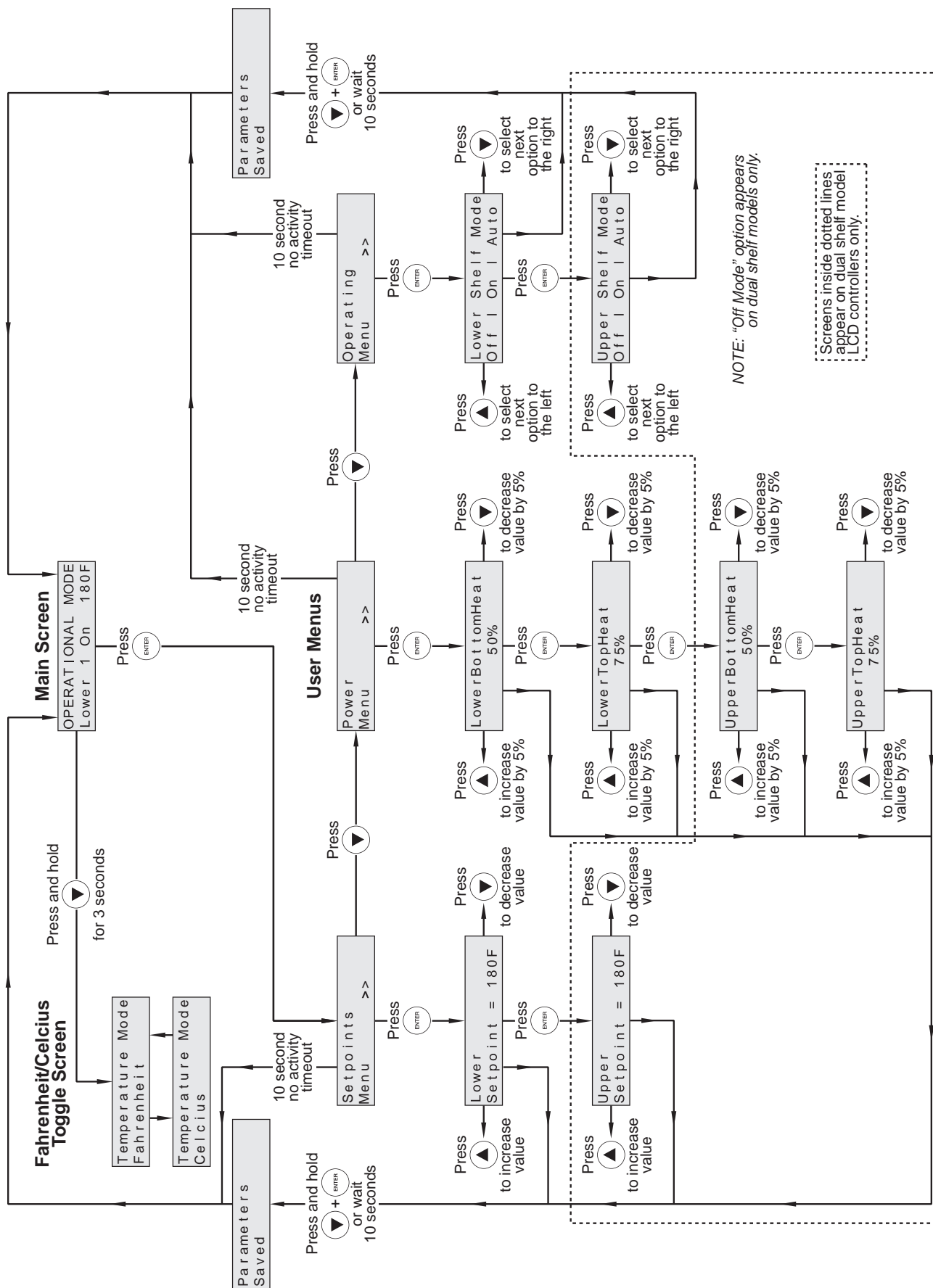
Replacement Parts

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, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

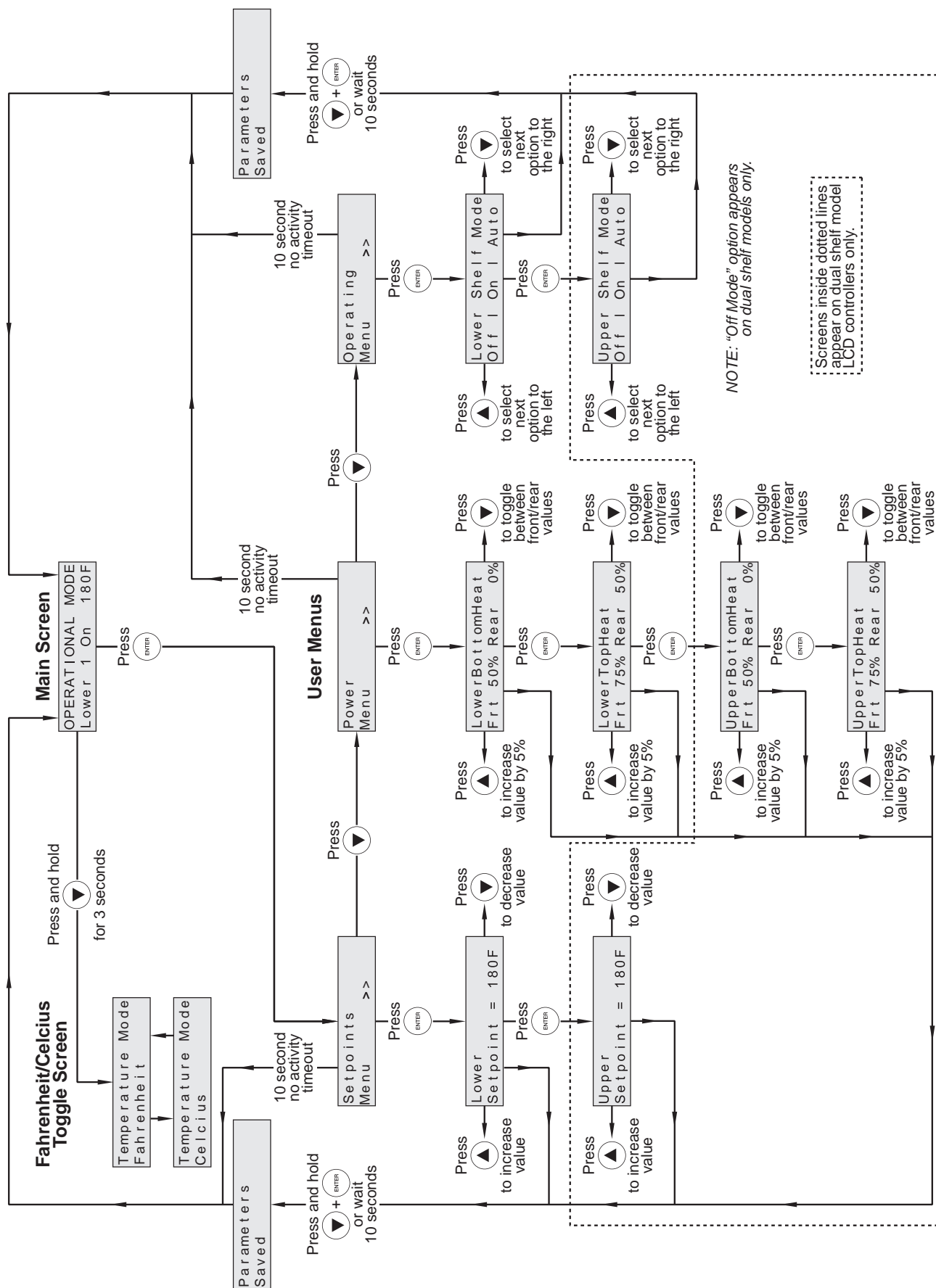
2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement using new or refurbished parts or Product by Hatco or 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. In the context of this Limited Warranty, "refurbished" means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. 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.

LCD Controller Flow Chart — Horizontal Shelf Model



LCD Controller Flow Chart — Slanted Shelf Model



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ALABAMA

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Commercial Parts & Service, Inc.
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Hawkins Commercial Appliance
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Whaley Foodservice Repair
Jacksonville 904-725-7800

3Wire Nass Service Co., Inc.
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B.G.S.I.
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TWC Services
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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

Service Solutions Group
Lexington 859-254-8854

Service Solutions Group
Louisville 502-451-5411

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

Bildons Appliance Service
Detroit 248-478-3320

Commercial Kitchen Service
Bay City 517-893-4561

Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Plymouth 800-345-4221

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

Duffy's Equipment Services, Inc.
Buffalo 800-836-1014

3Wire Northern
Plattsburgh 800-634-5005

Duffy's Equipment Services, Inc.
Sauquoit 800-836-1014

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

Service Solutions Group
Cincinnati 513-772-6600

Commercial Parts and Service
Columbus 614-221-0057

Electrical Appl. Repair Service
Brooklyn Heights 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

Appliance Installation & Service
Pittsburgh 412-809-0244

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

GCS Service
Fort Worth 800-433-1804

Armstrong Repair Service
Houston 713-666-7100

Cooking Equipment Specialist
Mesquite 888-866-9276

Refrigerated Specialist, Inc.
Mesquite 888-866-9276

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

3Wire Restaurant Appliance
Seattle 800-207-3146

WISCONSIN

A.S.C., Inc.
Madison 608-246-3160

A.S.C., Inc.
Milwaukee 414-543-6460

CANADA

ALBERTA

Key Food Equipment Service
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Vancouver 604-433-4484

Key Food Equipment Service
Victoria 250-920-4888

MANITOBA

Air Rite, Inc.
Winnipeg 204-895-2300

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R.G. Henderson Ltd.
Toronto 416-422-5580

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Ottawa 613-739-8458

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