

GLO-RAY® DESIGNER HEATED DISPLAY CASES

Models GRCD-1P, -2P, -3P GRCDH-1P, -2P, -3P GRCD-1PD, -2PD, -3PD GRCDH-1PD, -2PD, -3PD

For hot meals-to-go, the Hatco Glo-Ray® Designer Heated Display Case features curved tempered glass styling and incandescent lighting to accentuate your product. And Glo-Ray's exclusive infrared heat pattern, combined with the heated base, keeps all food at that "just-made" taste and temperature longer. Perfect for hot food merchandising, Glo-Ray Designer Heated Display Cases have an exclusive cool-to-the-touch base construction and use less energy than competitive display cases.

Combining state-of-the-art design with performance, these warmers place the focus on the product while holding hot food safely at proper serving temperatures. The modern design is perfect for front of the house use. Designer powdercoating blends these units with the décor while providing a durable, easy-to-clean surface.

FLEXIBILITY

Available as single or dual shelf warmers in one-, two-, and three-pan models, with or without humidity. The bottom shelf has a pan rail on models without humidity and a 3-quart (3-liter) capacity chamber and pan skirt for units with humidity.

The *Designer* series warmers are available in seven color options to coordinate the warmer with any décor.

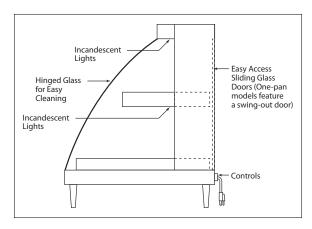
OUALITY

The following features assure the finest performance for years to come:

- All models have prefocused infrared top heat directing heat to the outer edges of the holding surface where heat loss is the
- High visibility merchandiser with curved tempered glass.
- Hinged front glass panel tilts forward for easy cleaning.
- These warmers feature a thermostatically-controlled heated base with exclusive cool base construction.
- All models are shipped with 4" (102 mm) adjustable legs and factory attached 6' (1829 mm) cord and plug.
- Shatter-resistant incandescent lights enhance product display while safeguarding food products from bulb breakage.















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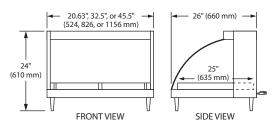
METAL SHEATHED HEATING ELEMENTS GUARANTEED

AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS,

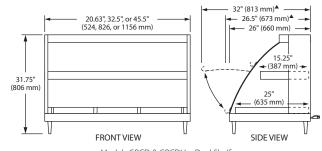




Models GRCD-1P, -2P, -3P GRCDH-1P, -2P, -3P GRCD-1PD, -2PD, -3PD GRCDH-1PD, -2PD, -3PD



Models GRCD & GRCDH - Single Shelf



Models GRCD & GRCDH - Dual Shelf ▲ Depth with Optional Flip-up Doors. Models GRCD/H-2PD, -3PD only.

SPECIFICATIONS

Single Shelf

Model†•	Watts	Width	Shipping Weight
GRCD-1P	410	20.63" (524 mm)	95 lbs. (43 kg)
GRCD-2P	780	32.5" (826 mm)	120 lbs. (55 kg)
GRCD-3P	1005	45.5" (1156 mm)	152 lbs. (69 kg)

Single Shelf with Humidity

Model⁺•	Watts	Width	Shipping Weight
GRCDH-1P	660	20.63" (524 mm)	97 lbs. (44 kg)
GRCDH-2P	1030	32.5" (826 mm)	124 lbs. (56 kg)
GRCDH-3P	1255	45.5" (1156 mm)	156 lbs. (71 kg)

Dual Shelf

Model†•	Watts	Width	Shipping Weight
GRCD-1PD	860	20.63" (524 mm)	98 lbs. (45 kg)
GRCD-2PD	1210	32.5" (826 mm)	170 lbs. (77 kg)
GRCD-3PD	1710	45.5" (1156 mm)	218 lbs. (99 kg)

Dual Shelf with Humidity[‡]

Model†•	Watts	Width	Shipping Weight
GRCDH-1PD	1110	20.63" (524 mm)	100 lbs. (45 kg)
GRCDH-2PD	1460	32.5" (826 mm)	174 lbs. (79 kg)
GRCDH-3PD+	1960	45.5" (1156 mm)	222 lbs. (101 kg)

- [†] Model number indicates food pans unit will hold with the same number of half-size pans for those units with a top shelf, i.e., 2P (two pans). "D" indicates dual shelf model.
- NSF requires units over 36" (914 mm) in width or weighing more than 80 lbs. (36 kg) to be either sealed, or raised on the installation surface with the 4" (102 mm) legs included.
- ‡ Humidity on bottom shelf only.
- + Not available for Canada with backlit base sign holder.

DIMENSIONS

GRCD & GRCDH Single Shelf Models: 20.63", 32.5", or 45.5"W x 26"D x 24"H w/legs (524, 826, or 1156 x 660 x 610 mm).*

GRCD & GRCDH Dual Shelf Models: 20.63", 32.5", or 45.5"W x 26"D[▲] x 31.75"H w/legs (524, 826, or 1156 x 660 x 806 mm).*

Water Capacity: 3 quarts (3 liters).

- * Add 3" (76 mm) to depth and 3" (76 mm) to height for use with backlit base sian holder.
- ▲ Add .5" (13 mm) to depth for use with flip-up doors. Models GRCD-2PD, -3PD only.

VOLTAGE

120 volts, single phase.

1-Pan Models use NEMA 5-15P.

2-Pan Models and GRCD-3P, GRCDH-3P and GRCD-3PD use NEMA 5-15P (GRCDH-2PD and GRCD-3PD use NEMA 5-20P for Canada).

GRCDH-3PD use NEMA 5-20P (Canadian model uses NEMA 5-30P). Export voltages available.

CORD LOCATION

Control side at right base corner.

PLUG CONFIGURATIONS



OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- ☐ Backlit Base Sign Holder (Graphic not included) (Two- and threepan models only. Add 30 Watts to the ratings listed above.)
- ☐ Pan Skirts (Pan skirts on bottom shelf standard on humidified models)
- ☐ Flip-Up Doors (in lieu of Glass Front) on Both Shelves on Customer Side (GRCD/H-2PD, -3PD only)
- ☐ Mirrored Glass Doors on Server's Side
- ☐ Halogen Bulbs in lieu of Standard Display Lights

ACCESSORIES

- ☐ Display Sign Holder (Sign not included)
- ☐ Stainless Steel Food Pans
- ☐ Wire Trivets Stainless Steel or Plated

PRODUCT SPECS

Designer Heated Display Case

The Designer Heated Display Case shall be a Glo-Ray® Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A. With 24/7 parts and service assistance (U.S. and Canada only), the Display Case shall be rated at ... watts, ... volts and be ... inches (millimeters) in overall width. It shall consist of a thermostatically-controlled heated base, full view tempered glass sides, and incandescent display lights. The infrared heating element shall be tubular metal sheathed and the warmer shall have a cord with plug attached.

Accessories shall include stainless steel pans and wire trivets.

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