® **Hatco**

Thermo-Finisher®
Food Finishers

Models: TF-1919, -4619, -461R
          TFW-461R,
          TFWM-3900, -3939

The Hatco Thermo-Finisher® is designed to rapidly heat or thermalize a range of food products which allows operators to serve customers faster, thereby improving customer satisfaction. The Thermo-Finisher is perfect for melting toppings or finishing soup and foods like Mexican entrees, nachos and potato skins, as well as toasting buns and breads. It also thermalizes frozen foods such as appetizers, french fries and pizza. The Thermo-Finisher can also be used to heat plates prior to serving.

Standard features

- The high efficiency allows the operator to thermalize and complete entrees in less than half the time of conventional methods
- Standby mode saves energy, and the exclusive Instant-On feature assures the unit is ready to use, with no warm-up time needed
- TFWM models feature three bays with on demand plate activated technology with adjustable heat intensity
- Kitchen staff can be assured of consistent product preparation with up to five preprogrammed recipe times
- Stainless steel interior and heay-duty glass surfaces cover the heat source making it durable and easy to clean

TFW-461R

*TF-4619
with accessory pan*

*TFWM-3900
with removable
stainless steel
dividers*

Options (available at time of purchase only)

Designer Color Side Panels (TF and TFW models only)
   Non-standard colors are non-returnable – Black standard
   ☐ Black   ☐ Warm Red

Designer Color Side Panels (TFWM models only)
   Non-standard colors are non-returnable – Warm Red standard
   ☐ Warm Red   ☐ Black   ☐ Stainless Steel

Cord and Plug (TFWM-3900 Model only)
   ☐ Three phase, 30 amp (NEMA L15-30P)
   ☐ Single phase, 50 amp (NEMA 6-50P)

Accessories

☐ 10" (254 mm) Saute Pan with tapered sides
☐ 18"W x 13"D (457 x 330 mm) Half-Size Sheet Pan

c(UL)us   (UL) CLASSIFIED
ANSI/NSF 4

**MADE IN
★
THE USA**

TF-1919 & TF-4619

20.2" (513 mm)
16.97" (431 mm)
27.42" (696 mm)

FRONT VIEW   SIDE VIEW

TF-461R

1-Phase Models
23.11" (587 mm)
3-Phase Models
22.11" (562 mm)
16.97" (431 mm)
30.83" (783 mm)

FRONT VIEW   SIDE VIEW

TFW-461R

25.45" (646 mm)
14.56" (370 mm)
18.51" (470 mm)
20.83" (529 mm)

FRONT VIEW   SIDE VIEW

TFWM-3900

Optional Cord & Plug
Standard Conduit
42.19" (1072 mm)
16.54" (420 mm)
18.16" (461 mm)

FRONT VIEW   SIDE VIEW

TFWM-3939

Electrical Connection
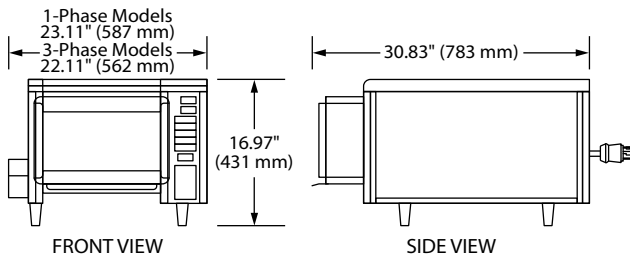42.19" (1072 mm)
16.54" (420 mm)
18.16" (461 mm)

FRONT VIEW   SIDE VIEW
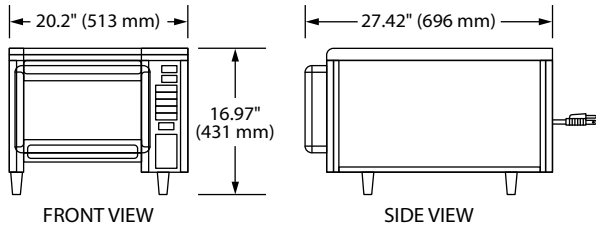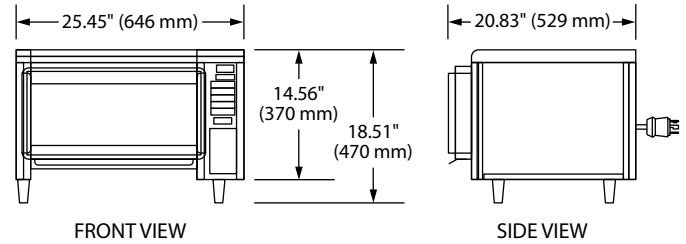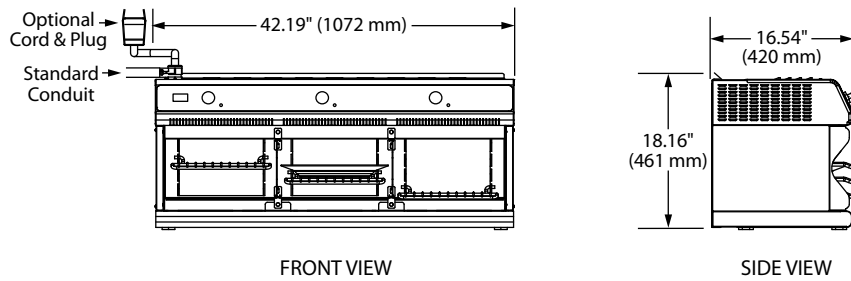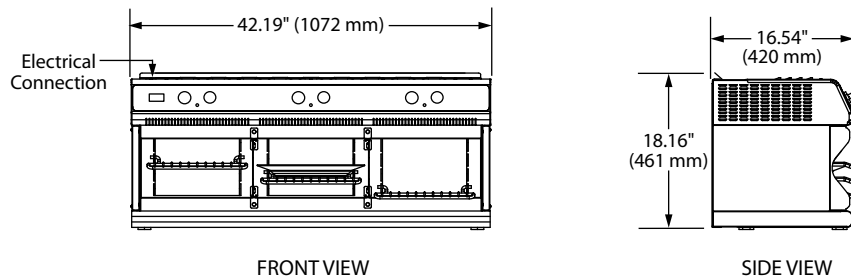
Thermo-Finisher® Food Finishers

Models: TF-1919, -4619, -461R, TFW-461R, TFWM-3900, -3939

SPECIFICATIONS
Thermo-Finisher® Food Finishers

The shaded areas contain electrical information for International models

| Model	Dimensions (Width x Depth x Height)	Cavity Opening (Width x Depth x Height)	Elements	Voltage	Phase	Watts	Amps	Plug	Cord Location	Ship Weight*
TF-1919	20.2" x 27.42" x 16.97" (513 x 696 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	1 upper, 1 lower	208	Single	4800	23.1	NEMA 6-30P	Back left side, near center	86 lbs. (39 kg)
				240	Single	5000	20.8	NEMA 6-30P		
				220	Single	4201	19.1	None†	Back left side, near center	86 lbs. (39 kg)
				240	Single	5000	20.8	NEMA 6-30P		
				380		4532	11.9	4 wire cord†		
TF-4619	20.2" x 27.42" x 16.97" (513 x 696 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	4 upper, 1 lower	208	Three	7200	20.1	NEMA L15-30P	Back left side, near center	90 lbs. (41 kg)
				240	Three	7300	17.6	NEMA L15-30P		
				220		6134	16.1	None†	Back left side, near center	90 lbs. (41 kg)
				240/415	Three	7300	10.3	None†		
				380		6588	10.1	5 wire cord†		
TF-461R	Single Phase: 23.11" x 30.83" x 16.97" (587 x 783 x 431 mm) Three Phase: 22.11" x 30.83" x 16.97" (562 x 783 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	4 upper, 1 lower	208	Single	6250	30.0	NEMA 6-50P	Back left side, near center	95 lbs. (43 kg)
				208	Three	6250	19.0	NEMA L15-30P		
				240	Single	8320	34.7	NEMA 6-50P		
				240	Three	8320	21.9	NEMA L15-30P		
				220	Three	6992	20.1	None†	Back left side, near center	95 lbs. (43 kg)
TFW-461R	25.45" x 20.83" x 18.51"● (646 x 529 x 470 mm)	18" x 13" x 6.38" (457 x 330 x 162 mm)	4 upper, 1 lower	208	Single	6250	30.0	NEMA 6-50P	Back left side, near center	90 lbs. (41 kg)
				208	Three	6250	19.0	NEMA L15-30P		
				240	Single	8320	34.7	NEMA 6-50P		
				240	Three	8320	21.9	NEMA L15-30P		
				220	Single	6992	31.8	None†	Back left side, near center	90 lbs. (41 kg)
				220	Three	6992	20.1	None†		
TFWM-3900	42.19" x 16.54" x 18.16" (1072 x 420 x 563 mm)	40.12" x 10.87" x 6.38" (1019 x 276 x 162 mm)	3 upper	208	Single	7200	34.6	NEMA 6-50P	Back left side, near center	166 lbs. (75 kg)
				208	Three	7200	20.0	NEMA L15-30P		
				240	Single	7500	31.3	NEMA 6-50P		
				240	Three	7500	18.0	NEMA L15-30P		
TFWM-3939	42.19" x 16.54" x 18.16" (1072 x 420 x 563 mm)	40.12" x 10.87" x 6.38" (1019 x 276 x 162 mm)	3 upper, 3 lower	208	Three	14400	40.0	Hardwired	Top of unit, back left side	181 lbs. (82 kg)
				240	Three	15000	36.1	Hardwired		

* Shipping weight includes packaging.
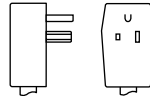† Power cord is attached without a plug
● Height includes 4" (102 mm) legs.
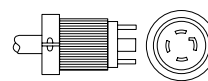
PLUG CONFIGURATIONS

NEMA 6-30P
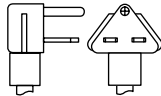
NEMA 6-50P

NEMA L15-30P

PRODUCT SPECS
Thermo-Finisher® Food Finishers

The Food-Finisher shall be A Thermo-Finisher® model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Food Finisher shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall width. It shall consist of stainless steel interior with fast heating infrared ribbon elements and special microprocessor to control the temperatue and heating time (excludes TFWM models). Additionally, TFWM models shall consist of cord and plug option (TFWM-3900 model only) and countertop unit converter kit.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).