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(see page 2)



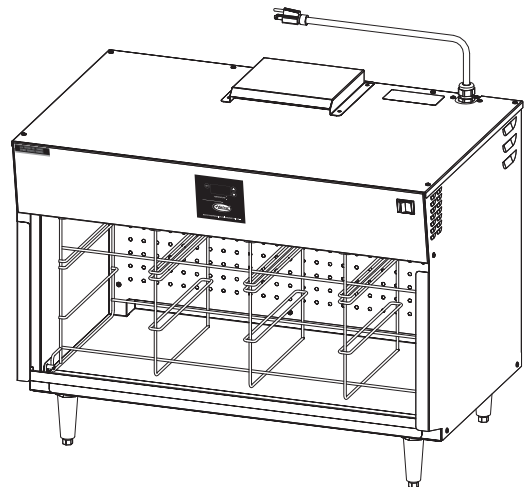
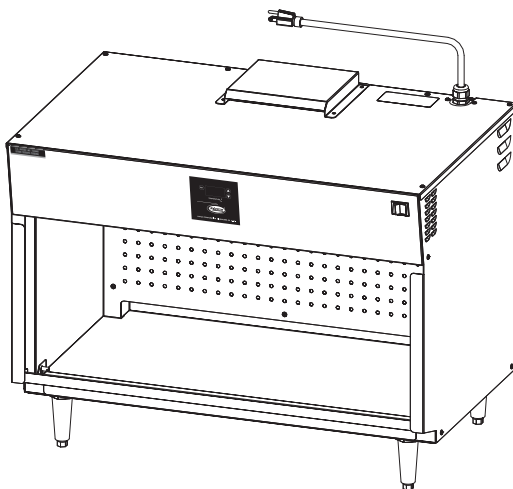
FLAV-R-SAVOR[®]

Heated Air Curtain Cabinet

FS2HAC-30

Installation and Operating Manual

P/N 07.04.583.00



⚠ 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, voltage, and purchase date of the unit in the spaces below (specification label located on the top of the unit). 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

The patented 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. Warm air is forced downward through ducts in front of the cabinet opening, creating and maintaining ideal holding temperatures without the use of doors. The heated air is slowly drawn to the rear of the cabinet, warming the food as it flows to the perforations on the rear cabinet wall. The Heated Air Curtain cabinet allows for immediate access to food products and provides the best environment for wrapped or unwrapped food product.

Hatco Flav-R-Savor Heated Air Curtain Cabinets 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 Flav-R-Savor Heated Air Curtain Cabinets. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.

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



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



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, adjustments, 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).
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- 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:

- Locate unit a minimum of 1” (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not place anything on top of unit.

WARNING

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.

Hatco Corporation is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.

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.

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

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

NOTICE

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.

Do not lay unit on the side with the control panel. Damage to unit could occur.

MODEL DESCRIPTION

The FS2HAC-30 Flav-R-Savor® Heated Air Curtain Cabinet consists of an easy-to-clean stainless steel base and inner chamber and a black powdercoated body. Features include a digital temperature controller, a lighted Power On/Off (I/O) switch, a removable crumb tray, a removable wire rack (optional accessory), metal-sheathed heating elements, and a 6' (1829 mm) power cord with plug. The temperature range of this Flav-R-Savor Heated Air Curtain Cabinet is 70°–220°F (21°–104°C).

The FS2HAC-30 is a wide-style unit that allows for the holding of a large quantity of mixed food product. The unit can be sealed to the countertop or equipped with 4" (102 mm) legs.

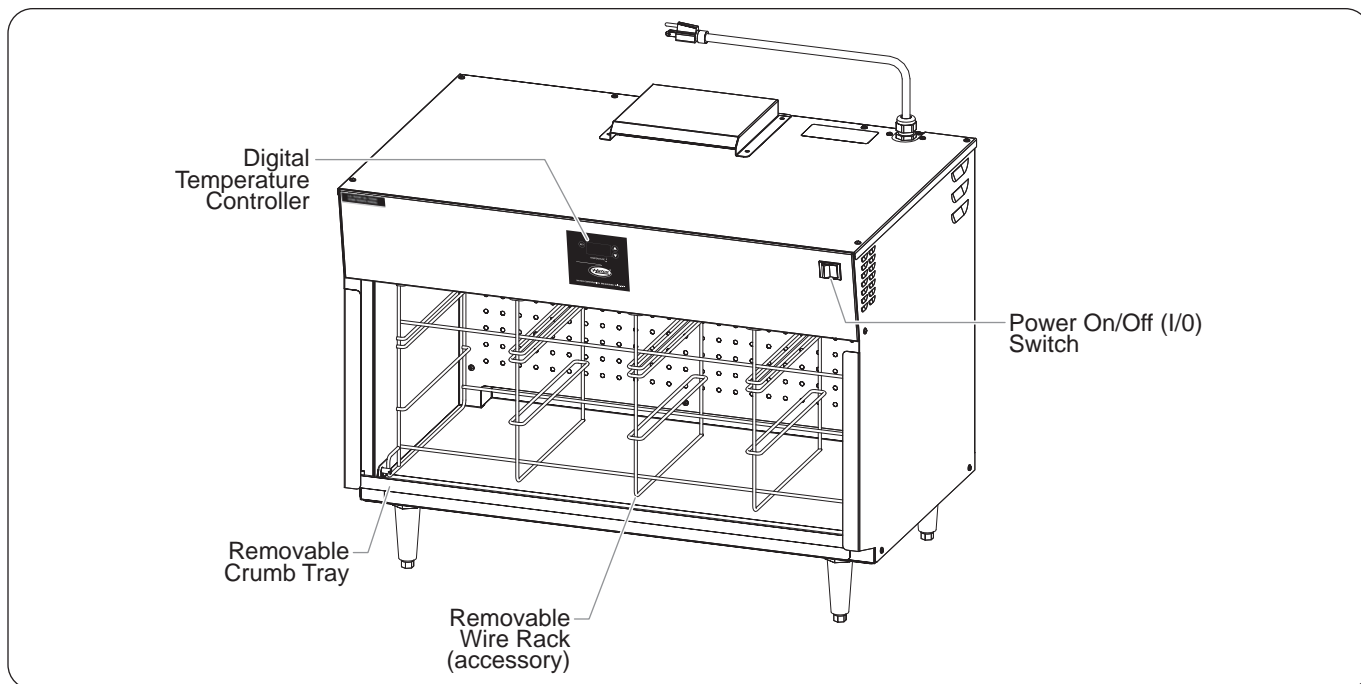


Figure 1. Model FS2HAC-30 (shown with 4" [102 mm] legs and accessory wire rack)

MODEL DESIGNATION

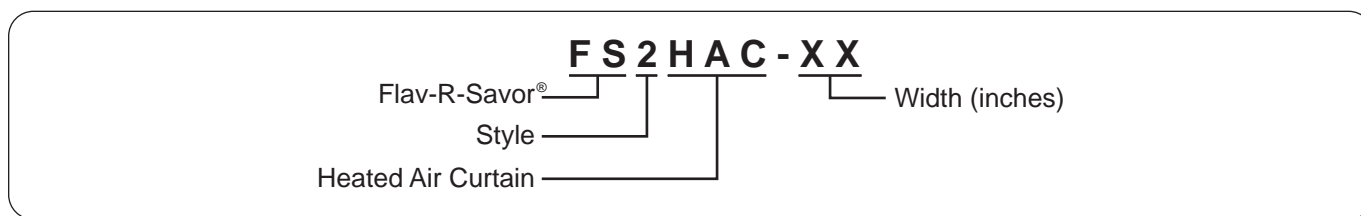


Figure 2. Model Designation

SPECIFICATIONS

Plug Configurations

Units are supplied from the factory with an electrical cord and plug installed (plugs are supplied according to the applications).



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: Specification label located on the top of the unit. See label for serial number and verification of unit electrical information.

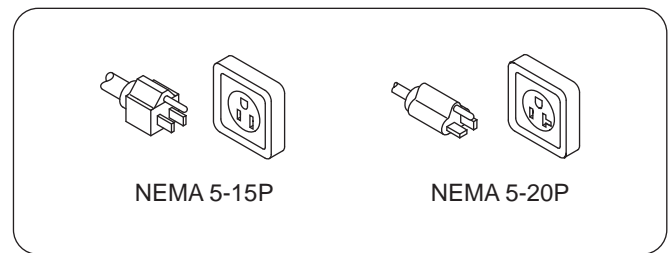


Figure 3. Plug Configuration

NOTE: Receptacle not supplied by Hatco.

Electrical Rating Chart

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Unit Weight
FS2HAC-30	120	60	1744	14.5	NEMA 5-15P*	119 lbs. (54 kg)

* NEMA-5-20P for Canadian units.

Dimensions

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)	Chamber Width (F)	Chamber Height (G)
FS2HAC-30	31-1/8" (791 mm)	20-1/4" (513 mm)	25" (635 mm)	26-5/8" (676 mm)	15-1/16" (382 mm)	29-1/4" (743 mm)	11-1/2" (292 mm)

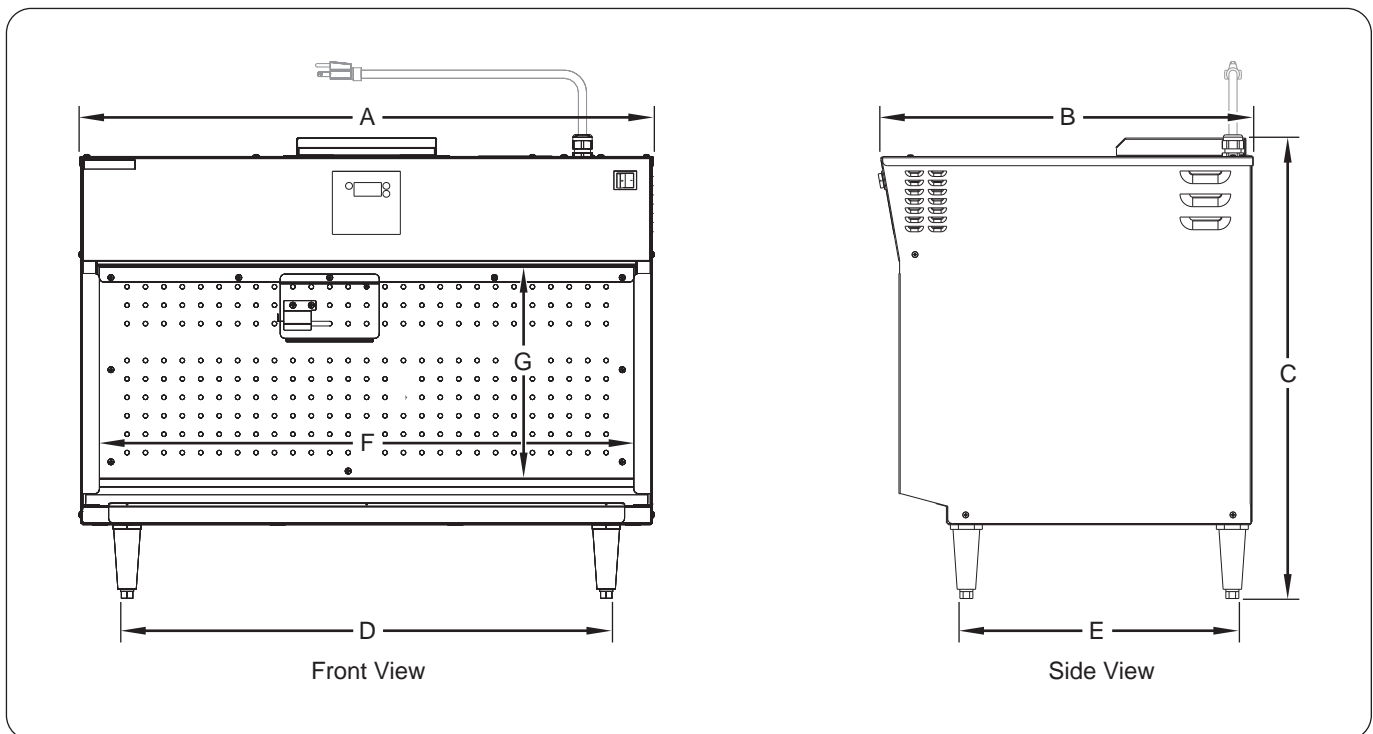


Figure 4. Dimensions

INSTALLATION

General

The FS2HAC-30 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 connecting electricity and operating the cabinet.

⚠ 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:

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not place anything on top of unit.

⚠ 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.

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

1. Remove the unit from the carton. Two or more people are required for this step.

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 film from all surfaces of 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.
- 4 Seal the unit to the countertop using an NSF-approved sealant or install the included 4" (102 mm) legs.

To install the legs (two people are required for this procedure):

- a. Carefully tip the unit backwards and rest it on top of cardboard on a flat surface.
- b. At each corner, thread a 4" leg into the bottom of the unit. Hand-tighten until snug. Do not over-tighten.
- c. Return the unit to the upright position.

NOTE: The feet on the 4" (102 mm) legs are adjustable for leveling the unit. Use a 9/16" (14 mm) open-end wrench to make leveling adjustments once the unit is placed in its final position.

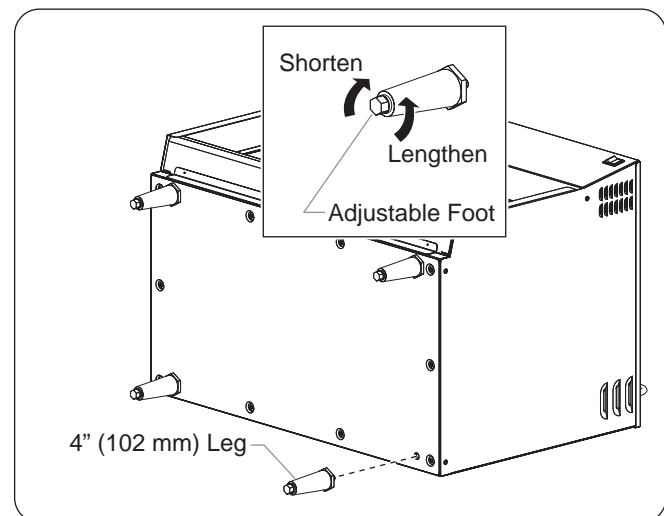


Figure 5. Leg Installation

5. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.

General

Use the following procedures to turn on and shut down a Heated Air Curtain Cabinet.

⚠ WARNING

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

Startup

1. Make sure the unit is plugged into a properly grounded electrical receptacle of the correct voltage, size and plug configuration. Refer to the SPECIFICATIONS section for details.
2. Move the Power On/Off (I/O) switch to the On (I) position.
 - The heating elements and blowers will energize.
 - The digital temperature controller will energize and the current temperature of the cabinet or "LO" will appear on the display. "LO" indicates the cabinet temperature is below 70°F (21°C).

⚠ CAUTION

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

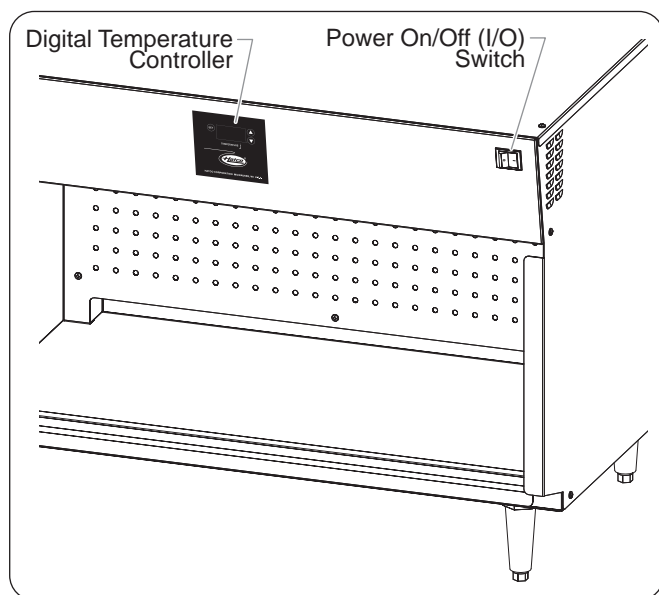


Figure 6. Controls

3. On the digital temperature controller, press the **SET** key two times to view the setpoint temperature of the cabinet.
 - The setpoint temperature will be shown for 10 seconds. After 10 seconds, the display will revert to the current temperature of the unit. To change the setpoint temperature, refer to "Changing the Setpoint Temperature" in this section.



Figure 7. Digital Temperature Controller

NOTE: The digital temperature controller is factory pre-set to a setpoint temperature of 185°F (85°C). Once the setpoint temperature is changed, the new setpoint temperature will remain in memory until it is changed again.

4. Allow the unit 30 minutes to reach operating temperature before placing preheated food product.

NOTE: For proper operation and air flow, all pans must be pushed completely into the cabinet at all times.

Shutdown

1. Move the Power On/Off (I/O) Switch to the Off (O) position and allow the unit to cool.

NOTE: Cooling fans inside the unit will run for a short time after the unit is turned off.

2. Perform the "Cleaning" procedure in the MAINTENANCE section of this manual.

Changing the Setpoint Temperature

Use the following procedure to change the setpoint temperature on the digital temperature controller.

1. Press the **SET** key two times. The current setpoint temperature will be shown on the display.
2. Press the **▲** key or **▼** key within 10 seconds to change the setpoint temperature. Pressing and holding the **▲** key or **▼** key will scroll through the setpoints faster. If no key is pressed within 10 seconds, the display will revert to the current temperature of the unit.
3. Press the **SET** key to lock in the new setpoint temperature. The display will go blank for two seconds to show that the new setting has been accepted.

MAINTENANCE

General

Hatco Flav-R-Savor® Heated Air Curtain Cabinets 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, adjustments, 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.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- 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.

Cleaning

To preserve the bright finish of the cabinet, it is recommended that the exterior and interior surfaces be cleaned daily.

NOTICE

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.

1. Move the Power On/Off (I/O) Switch to the Off (O) position and allow the unit to cool.

NOTE: Cooling fans inside the unit will run for a short time after the unit is turned off.

2. Remove and wash all food pans.
3. Remove and wash the wire rack, if installed.
4. Wipe the exterior and interior of the unit with a clean, non-abrasive cloth.
 - Hard to reach areas may be cleaned using a small brush and mild soap.
 - Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner.
5. Wipe all crumbs on the floor of the cabinet into the crumb tray along the front of the unit.
6. Remove, empty, and wash the crumb tray. To remove the crumb tray:
 - Lift the tray up until the two slots on the tray are clear of the two screw pegs (one on each side at the front of the unit).
 - Angle the tray slightly, and pull the tray out of the unit.

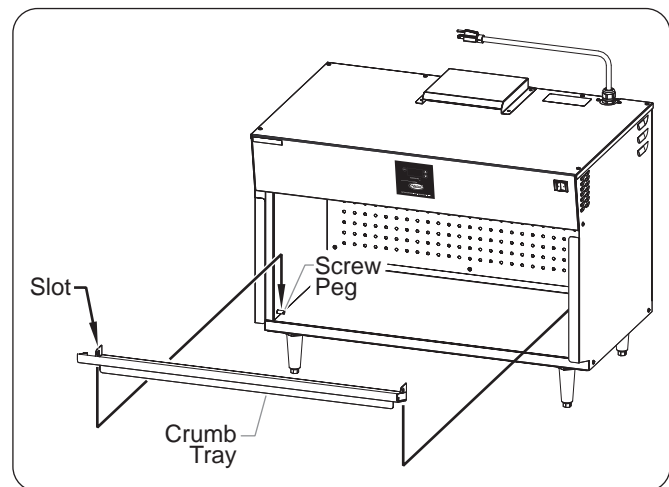


Figure 8. Removing the Crumb Tray

TROUBLESHOOTING GUIDE



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



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

Symptom	Probable Cause	Corrective Action
Switch is not illuminated and no heat.	Power On/Off (I/O) switch in the OFF (O) position.	Move the Power On/Off (I/O) switch to the On (I) position.
	Unit not plugged in.	Plug unit into the proper power supply.
	Circuit breaker tripped.	Reset the circuit breaker.
	Defective component.	Contact Authorized Service Agent or Hatco for assistance.
Switch is illuminated but unit has no heat.	Setpoint temperature is too low.	Adjust setpoint temperature to the proper setting.
	Defective component.	Adjust the setpoint temperature to a lower setting. Refer to the procedure in the OPERATION section.
Switch is illuminated but unit does not maintain setpoint temperature.	Food pans not positioned properly inside cabinet and are blocking air curtain.	Push food pans completely into cabinet.
	Unit not allowed to reach setpoint temperature.	Allow unit 30 to 60 minutes to reach setpoint temperature.
	Imbalanced/improper air flow in building.	Identify air flow sources and make necessary changes: <ul style="list-style-type: none"> • Move any portable fans. • Close all windows and doors. • Close drive-thru window. • Check ceiling vents and redirect, if necessary.
	Defective component.	Contact Authorized Service Agent or Hatco for assistance.
Unit displays temperature in °F, but needs to display in °C. Or, Unit displays temperature in °C, but needs to display in °F.	Internal setting on temperature control board needs to be changed.	Contact Authorized Service Agent or Hatco for assistance.

OPTIONS AND ACCESSORIES

Wire Rack

A removable wire rack is available for the FS2HAC-30 Heated Air Curtain Cabinet. The wire rack is able to hold up to twelve, 1/3-pan size plastic cambro pans.

To install the rack:

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove the crumb tray.
3. Position the wire rack inside the cabinet opening.
4. Reinstall the crumb tray. To install, lift the front side of the wire rack slightly and slide the crumb tray underneath the wire rack while positioning the tray on the screw pegs.

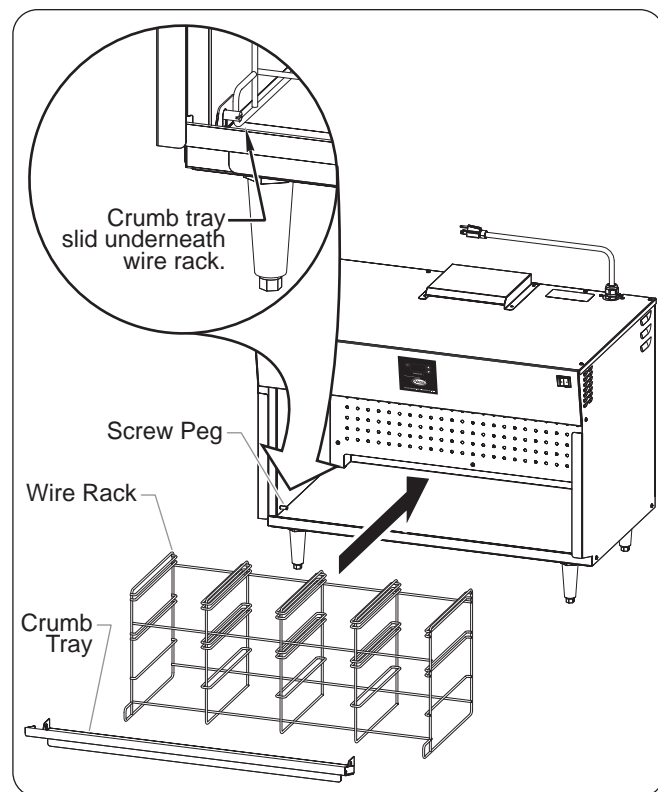


Figure 9. Wire Rack Installation

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 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

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 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.

HATCO AUTHORIZED PARTS DISTRIBUTORS

ALABAMA

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

ARIZONA

Service Solutions Group
Phoenix 602-234-2443

Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Commercial Parts & Service, Inc.
Huntington Beach 714-379-7100

Chapman Appl. Service
San Diego 619-298-7106

P & D Appliance
Commercial Parts & Service, Inc.
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800

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
Mableton 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

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

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Portland 503-624-0890

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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
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La Monica's Rest. Equip. Service
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