FOODSERVICE EQUIPMENT

PRICE LIST

UNITED KINGDOM - July 1, 2025

People who serve, products that solve.™

How to Order
To ensure prompt and accurate processing of your order, please provide the following information:

1. Model number, voltage and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult Hatco % Pro Foodservice Reps when ordering equipment for special applications.

ALL WATT RATINGS ARE NOMINAL. ACTUAL WATTAGE MAY VARY. CONSULT FACTORY FOR MORE INFORMATION.

Email orders to:
sales@prorepsuk.com

Mail orders to:
Hatco Corporation
Unit 3, Rolleston Lodge
Business Centre,
Harborough Road,
Billesdon,
Leicestershire, LE7 9EL
Telephone: 01162 599 393
www.hatcocorp.com

Who We Are

Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improves efficiency, reliability and profits. Products are designed and built to handle the rugged demands of today's foodservice operations. Hatco is a company dedicated to exceptional customer service and quality engineered equipment offering maximum performance.

We Pride Ourselves On Being Employee Owned

The company was started by Gordon and LaReine Hatch in 1950 and was lead by their son, David, beginning in 1990. In 2004, Hatco Corporation began the journey of employee ownership, and in 2007, a monumental event in Hatco history occurred: the employees assumed 100% ownership from David Hatch! Hatco still remains a family corporation - only now our family is larger. The employee owners are driven by the spirit of ownership and motivated by the empowerment of ownership.

Equipment

Buffet Warmers
Built-In Heated Shelves
Carving Stations
Cold Shelves
Decorative Lamps
Display Lights
Drawer Warmers
Frost Tops
Fry Stations
Heated Air Curtain Cabinets
Heated Display Cases
Heated Shelves
Heated Wells
Holding & Display Cabinets
Hot/Cold Shelves
Ice Wells
Induction
Merchandising Warmers
Mini-Merchandisers
Plate Warmers
Portable Holding Cabinets
Refrigerated Wells
Salamanders
Strip Heaters
Toasters
Under Counter Water Dispenser
Waffle Makers

Locations

Milwaukee - Corporate Office
635 South 28th St. | Milwaukee, WI 53215
1-414-671-6350

Sturgeon Bay - Manufacturing Facility
208 East Deck Street | Sturgeon Bay, WI 54235
1-920-743-5595

Let's Get Social

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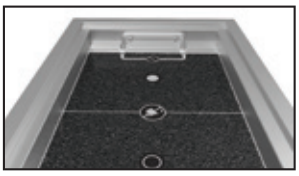
Drop-In Induction Dry Well

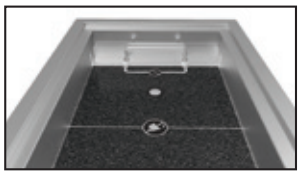
Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 64 mm or 104 mm deep, full-size pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accomodate a 64 mm or 104 mm deep pan
- Made for use with normal, full-size, ½-size, ⅓-size & ¼-size, stainless steel pans
- Contains two heat zones with two temperature sensors in each zone
- An easy-to-use, mountable control panel that can be adjusted by temperatures in Fahrenheit, Celsius or by preset temperature levels between 66° and 99°C
- Features a sensor that prohibits the unit to turn on unless a pan is present
- Includes a single stainless steel bezel
- Can be top or bottom mounted into a countertop

IWELB-FUL-A
with standard full-size pan



IWELB-FUL-A
adjusted for a 64 mm deep pan



IWELB-FUL-A
adjusted for a 104 mm deep pan

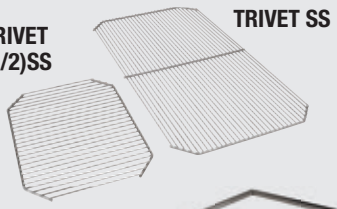
DROP-IN INDUCTION DRY WELL

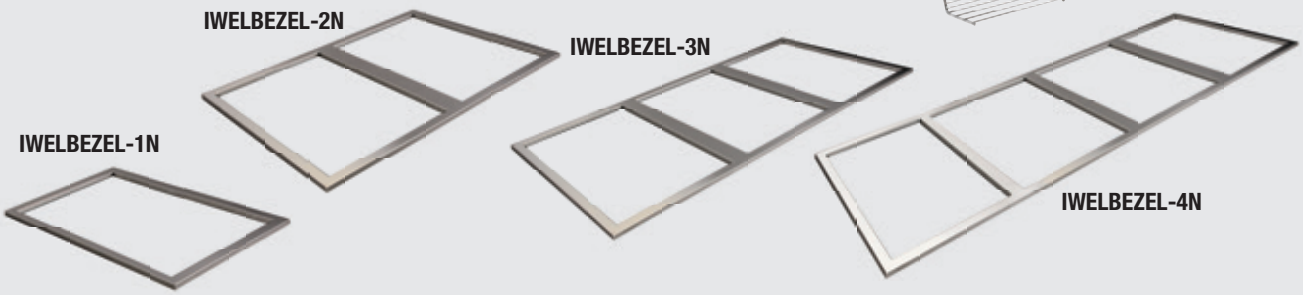
Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
IWELB-FUL-A	IWELBFULABSUK	606 x 394 x 229 mm	220-230-240	720	20 kg	**£2596**

All Drop-In Induction Dry Well Models Feature:
Models Shipped with: A 1981 mm cable from the base to the control and a 1803 mm cord and plug.
Cord Location: Bottom right side.

ACCESSORIES *(available for purchase at any time)*

Pans –		
ST PAN 1/3	Third-Size Stainless Steel Pan	**£ 68**
ST PAN 1/2	Half-Size Stainless Steel Pan	**78**
ST PAN 2	Full-Size Stainless Steel Pan, 64 mm depth	**93**
ST PAN 4	Full-Size Stainless Steel Pan, 104 mm depth	**117**
Bezels –		
IWELBEZEL-1N	For use with one unit	**No Charge**
IWELBEZEL-2N	For use when ganging two units	**£275**
IWELBEZEL-3N	For use when ganging three units	**375**
IWELBEZEL-4N	For use when ganging four units	**368**
Trivets –		
TRIVET (1/2) SS	Half-Size – 254 mm W x 194 mm D	**£106**
TRIVET SS	Full-Size – 259 mm W x 457 mm D	**132**





I W E L B - F U L - A

- Induction Dry Well
- Built-In
- FUL = Full-Size Pan
- A = Adjustable to 64 or 104 mm Depth

Rapide Cuisine® Countertop High-Powered/Heavy-Duty Induction Hob

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Hob offers industry leading features and true back-of-house power in a commercial kitchen-proof package.

The unit features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Commercial kitchen ready. Heavy gauge stainless steel housing with side impact protection for the top
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (˚C or ˚F in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes a grease filter and features conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures up to 51˚C
- USB port for downloading updates

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use

IRNG-PC1-30

Includes a food temperature probe which facilitates highly accurate cooking

COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION HOB

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
IRNG-PC1-30	IRNGPC130SBBSUK	352 mm x 471 mm x 94 mm	230/240	2990/3120	10 kg	**£2054**

All Countertop High-Power/Heavy-Duty Induction Hob Models Feature:
Models Shipped with: An 1800 mm cord and plug and a food temperature probe.
Cord Location: Rear left bottom base corner.

I R N G - P C 1 - x x
Induction Range
Preset Programmable
Hob/Coil
Countertop
30 = 2990/3120 watts

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Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Hobs

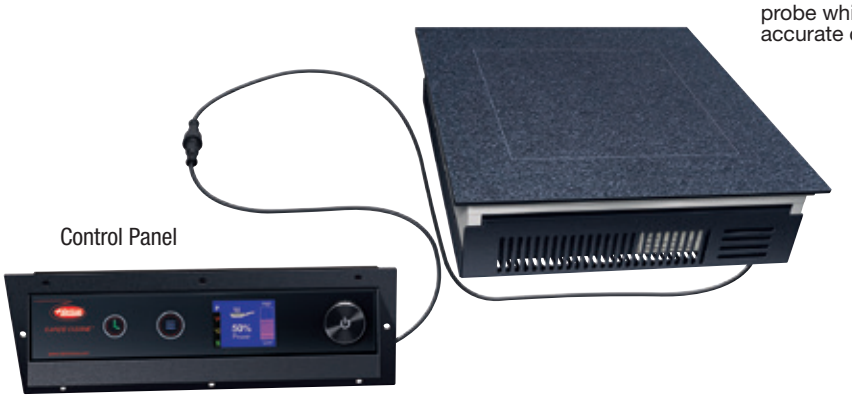
Hatco's Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Hob offers industry-leading features and true back-of-house power in a commercial kitchen-proof package.

The unit can be mounted flush or near flush with the optional trim ring. It features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

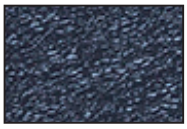
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (˚C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to safely prevent overheating
- Withstands high ambient kitchen temperatures (up to 51˚C)
- USB port for downloading updates

Includes a food temperature probe which facilitates highly accurate cooking

IRNG-PB1-30
shown in the standard finishes



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



DROP-IN HIGH-POWERED/HEAVY-DUTY DROP-IN INDUCTION HOB

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
IRNG-PB1-30	IRNGPB130SBBSUK	343 mm x 368 mm x 91 mm	230/240	2990/3120	11 kg	**£2168**

All Drop-In High-Powered/Heavy-Duty Induction Hob Models Feature:

Models Shipped with: 1300 mm cables from the base unit to the control panel, an 1800 mm cord and plug, and a food temperature probe.

Cord Location: Rear right bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

TRIM-PB1-36	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)	**£60**

IRNG-PB1-xx

- IRNG: Induction Range
- PB1: Preset Programmable
- xx: 30 = 2990/3120 watts
- B: Hob/Coil
- 1: Drop-In

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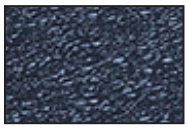
Rapide Cuisine® Countertop High-Powered/Heavy-Duty Dual Induction Hobs

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Hobs offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved –- great for repeat menu items. You can also choose a power level and a doneness temperature target when using the food temperature probe(s).

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (˚F or ˚C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 51˚C)- it's tough
- USB ports for downloading updates



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use

IRNG-PC2F-16
Front-to-back configuration shown

Includes food temperature probes which facilitate fast and highly accurate cooking

IRNG-PC2S-16
Side-to-side configuration shown

COUNTERTOP HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION HOBS

Model	Item No.	Configuration	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. ShipWeight	List Price
Front to Back Hobs								
IRNG-PC2F-16	IRNGPC2F16BSUK	Front to Back	356 x 753 x 133 mm	230/240	1495/1560	2990/3120	19 kg	**£4039**
IRNG-PC2F-36	IRNGPC2F36IECUK	Front to Back	356 x 753 x 133 mm	230/240	3300/3600	6900/7200	19 kg	**4488**
Side to Side Hobs								
IRNG-PC2S-16	IRNGPC2S16BSUK	Side to Side	630 x 484 x 114 mm	230/240	1495/1560	2990/3120	19 kg	**£4039**
IRNG-PC2S-36	IRNGPC2S36IECUK	Side to Side	630 x 484 x 114 mm	230/240	3300/3600	6900/7200	19 kg	**4488**

All Countertop High-Powered/Heavy-Duty Dual Induction Hob Models Feature: .
Models Shipped with: Two temperature probes and an 1800 mm cord and plug.
Cord Location: Rear left bottom base corner.

I R N G - P C 2 x - x x

- Induction Hob
- Preset Programmable
- Countertop
- Dual Coils
- Maximum Wattage/Coil 16=1600 W 36=3600 W
- S=Side-by-Side F=Front-to-Back

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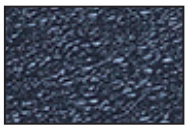
Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Dual Induction Hobs

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Drop-In Dual Induction Hobs offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved –- great for repeat menu items. You can also choose a power level and a doneness temperature target when using the food temperature probe(s).

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (˚F or ˚C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 124˚F (51˚C)- it's tough
- USB ports for downloading updates

Includes food temperature probes which facilitate fast and highly accurate cooking



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use

IRNG-PB2-16

IRNG-PB2-16
control panel

DROP-IN HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION HOBS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight	List Price
IRNG-PB2-16	IRNGPB216BSUK	350 mm x 699 mm x 157 mm	230/240	1430/1560	2990/3120	18 kg	**£3929**
IRNG-PB2-36	IRNGPB236IECUK	350 mm x 699 mm x 157 mm	230/240	3300/3600	6900/7200	18 kg	**3929**

All Drop-In High-Powered/Heavy-Duty Dual Induction Hob Models Feature: .
Models Shipped with: Two 700 mm cables from the base to the control, an 1800 mm cord and plug, and two food temperature probes.
Cord Location: Rear left bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

TRIM-PB2-SS	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)	**£113**

I R N G - P B 2 - x x

- Induction Range
- Preset Programmable
- Drop-In
- Dual Coils
- Maximum Wattage/Coil: 16=1600 W, 36=3600 W

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Palletti® Countertop Induction Warmer

Hatco's Palletti® Countertop Professional Induction Warmer offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit has a low-profile and ultra-thin design in all black so the focus remains on the food rather than the equipment.

- Portable and adaptable for buffets and many other front-of the-house applications to give the most attractive and visible food presentations
- Energy efficient, quiet and safe operation with no open flames as with traditional warming presentations
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Contemporary, low-profile design with a bold black housing and durable, black glass-ceramic top that is easy to clean
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Automatic shut-off to safely prevent overheating
- Low wattage warmers can be interconnected (daisy chain) with multiple units to one electrical outlet resulting in greater energy efficiency (Five units with BS plugs and 432 mm interconnect cord)

IWRM-CD1-05
(Shown with three Daisy Chain Countertop Induction Warmers interconnected to one power cord)

DAISY CHAIN COUNTERTOP INDUCTION WARMER

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
IWRM-CD1-05	IWRMCD15BBSUK	330 x 450 x 57 mm	220/230/240	500	2.3/2.2/2.1	6 kg	**£1148**

All Daisy Chain Countertop Induction Warmer Models Feature:
Maximum number of interconnected units: 5 units.
Models Shipped with: A 1800 mm cord and plug and a 432 mm interconnecting cord.
Cord Location: Rear right bottom base corner.
Interconnecting Cord Location: Rear left and right bottom base corner.

I W R M - x 1 - x x

- Induction Warmer
- CD=Countertop Daisy Chain
- 1=Single Coil
- Unit Wattage 05=500 W

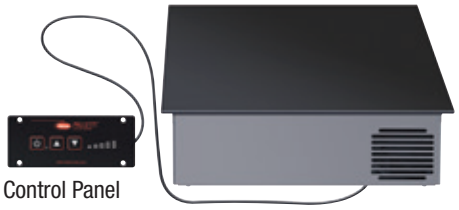
Palletti® Drop-In Induction Warmers

Hatco's Palletti® Drop-In Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

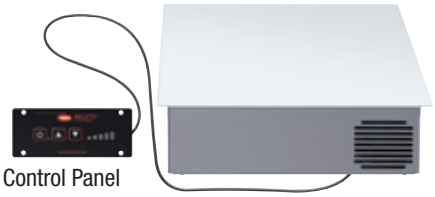
This unit can be mounted flush or near flush with the optional Trim Ring.

- Adaptable for buffets and many other front-of the-house applications to give the most attractive and visible food presentations
- Pan sense technology (PST) activates the unit only when a suitable pan is placed on top
- Once installed the glass-ceramic top never needs to be removed. For service or replacement, the lower housing can be removed separately
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Energy efficient, quiet and safe operation
- Choose black or white glass-ceramic top which is durable and easy to clean
- Features safety and convenience, such as the automatic shut-off to prevent overheating
- Includes remote control panel and cord

IWRM-B1-1313-05
with standard black glass-ceramic top



IWRM-B1-1313-05
with optional white glass-ceramic top



DROP-IN INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Glass-Ceramic Top	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
IWRM-B1-1313-05	IWRMB113135BBSUK	330 x 330 x 108 mm	Black	220/230/240	500	2.3/2.2/2.1	6 kg	**£1019**
IWRM-B1-1313-05	IWRMB113135BBSUK	330 x 330 x 108 mm	White	220/230/240	500	2.3/2.2/2.1	6 kg	**1019**

All Drop-In Induction Warmer Models Feature:
Models Shipped with: A 1000 mm cable from the base to the control and an 1800 mm cord and plug.
Cord Location: Rear left bottom base corner.

ACCESSORIES *(available for purchase at any time)*

Trim Ring or Flush Mount Brackets for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired –

TRIM-IWRM-1B	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)	**£54**
IWRM-FLUSHBKT	Flush Mount Kit (Undermount leveling brackets, used with a solid material or stainless steel countertop)	**69**

NOTE: Three installation options for a flush or near-flush look: see manual for details.

I W R M - x 1 - x x x x - x x

- Induction Warmer
- B=Drop-In
- 1=Single Coil
- Glass Surface Width
- Glass Surface Depth
- Unit Wattage 05=500 W

ecoization®

Panini Grills

The Hatco Panini Grill is designed to help you expand your menu and boost your sales. It features grooved or flat surfaces to accommodate all your grilling needs, making it perfect for preparing a variety of dishes, from sandwiches and quesadillas to chicken and steak. With this versatile grill, you can easily cook a wide range of items right on your countertop, eliminating the need for a dedicated grill space. The digital controls for time and temperature make it simple to use, making it a fantastic addition to any kitchen setup.

- Adjustable time/temperature controls allow the operator to set the precise temperature for the right amount of time
- Exclusive heating elements provide exceptional heat distribution throughout the entire grill plate (top and bottom), ensuring even cooking
- Compact design is suitable for any location, and the easy-to-clean stainless steel frame and aluminum grill plates provide durability
- Self-adjusting top grill plate has the ability to grill food products of different thickness and size. Maximum product thickness is 75 mm
- Maximum temperature of 260°C
- Comes with a scraper and removable grease trough for easy clean up between uses

NEW

PG14G-1
Grooved plates

PG14F-1
Flat plates

PG14FG-1
Grooved top plate
Flat bottom plate

PANINI GRILL

Model Number	Plate Description: Bottom Plate	Plate Description: Top Plate	Dimensions (W x D x H)	Voltage	Watts	Amps	List Price
PG14G-I	Grooved	Grooved	427 x 440 x 217 mm	220-240	1610-1920	7.3-8	**£1624**
PG14F-I	Flat	Flat	427 x 440 x 217 mm	220-240	1610-1920	7.3-8	**£1624**
PG14FG-I	Flat	Grooved	427 x 440 x 217 mm	220-240	1610-1920	7.3-8	**£1624**

ACCESSORIES *(available for purchase at any time)*

PG SCRAPER	**£6**

PG 14 G- 1

- PG — Panini Grill
- 14 — Cooking Width (inches)
- G — Grill Plate Style: G = Grooved, F = Flat, FG = Grooved Top Plate, Flat Bottom Plate
- 1 — Single Grill

Snack System

The Hatco/Suntec Snack System will help expand your menu and your sales. With a single or dual electric baker, you can easily switch the interchangeable plates to serve breakfast items, lunch foods and a variety of snacks in between. Freshly bake as many or few items as you need, resulting in no waste at the end of the day. Add more variety to your menu in small quantities and increase sales according to the season, time of day and location.

- Adjustable time/temperature controls enable operators to cook continuous, consistent quality products
- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product
- One-touch release with latch opener for easy plate replacement
- Removable plates are easily cleaned with warm, soapy water
- Four programmable preset buttons for each cooking cycle. A cooking cycle consists of three different settings:
  - Temperature
  - Time
  - Top Cooking Plate Power

NOTE: Comes with standard Round Belgian Waffle Plates and one additional set of plates of your choosing.

SNACK-1 with accessory Chelky plate

SNACK-2 with standard Belgian plate

SNACK SYSTEM

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
SNACK-1	SNACK1.BS.UK	Single	264 x 446 x 203 mm	220-230-240	823-900	3.7-3.9	11 kg	**£1655**
SNACK-2	SNACK2.BS.UK	Double	537 x 446 x 203 mm	220-230-240	1647-1800	7.5-8.2	19 kg	**2681**

All Hatco/Suntec Snack System Models Feature:

Models Shipped with: a cleaning brush, tool for switching out plates, standard Round Belgian Waffle Plates and an additional set of plates of your choosing.
Cord Location: Back of unit, bottom left-hand side.

ACCESSORIES

(available for purchase at any time)

Interchangeable Cooking Plates –

FREESTYLE	Freestyle Plates	**£254**
BELGIAN	Belgian Plates	**254**
HEART WAFFLE	Norwegian Waffle Plate	**254**
COFFEEBEAN	Coffee Bean Plates	**254**
SANDWICH	Sandwich Plates	**254**
PANINI	Panini Plates	**254**
DONUT	Donut Plates	**254**
CHELKY	Chelky Plates	**254**
WM-BRUSH	Nylon Brush	**£18**

WM-BRUSH accessory

Freestyle *Belgian* *Heart Waffle* *Coffee Bean* *Sandwich* *Panini* *Donut* *Chelky*

SNACK - x
Snack System
1 = Single Head
2 = Dual Head

Rectangular Waffle Makers

Hatco®/Suntec Rectangular Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens, display cooking locations, and buffets. The adjustable time and temperature controls enable operators to cook consistent quality waffles from a variety of different batters.

- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each waffle
- Stainless steel frame, cast aluminum cooking plates
- Belgian-style cooking plates produce 25 mm thick waffles
- LED display shows timer, temperature and status information
- Simple push button control panel featuring a stand-by On/Off, timer/temp toggle, higher/lower selection, and start/stop
- Fast initial heat-up time, excellent heat retention and recovery delivers high productivity and consistent results

RCTWM-2B with Belgian plate

RCTWM-1B with Belgian plate

RECTANGULAR WAFFLE MAKERS

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
RCTWM-1B	RCTWM1B.BS.UK	Single, Rectangular, Belgian	244 x 3669 x 203 mm	220-240	823-980	3.7, 3.9	7 kg	**£1140**
RCTWM-2B	RCTWM2B.BS.UK	Single, Rectangular, Belgian	498 x 3669 x 203 mm	220-240	1647-1960	7.5-7.8	15 kg	**1829**

All Hatco/Suntec Rectangular Waffle Maker Models Feature:

Models Shipped with: Stainless Steel frame and aluminum cooking plates, On/Off power switch, multi-function control panel, removable drip tray, nylon brush and a 1829 mm cord and plug.

Cord Location: Back of unit, lower left corner.

ACCESSORY

(available for purchase at any time)

WM-BRUSH Nylon Brush **£18**

R C T W M - x x

Rectangular

Waffle Maker

Belgian Style

1 = Single Head

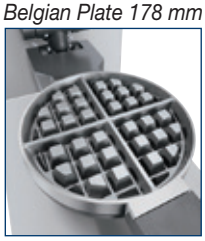
2 = Dual Head

Flip Waffle Maker

Hatco/Suntec Flip Waffle Makers produce excellent, authentic 32 mm thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time can be made to suit any batter and the unit is memory retentive so you may only have to program it once.

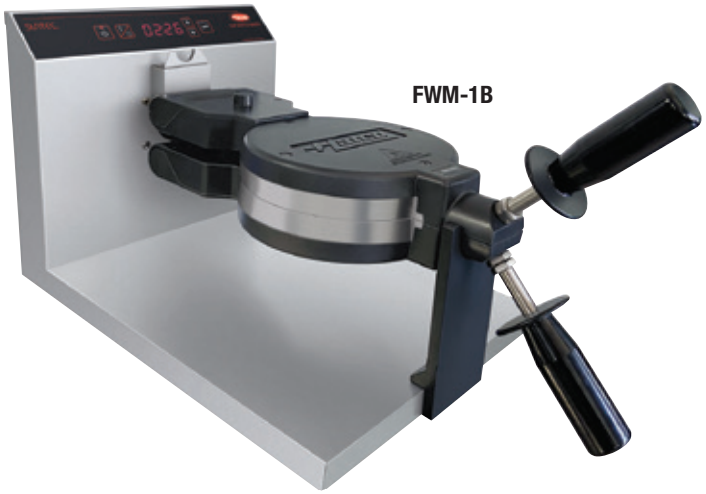
- Commercial food service quality – designed for many hours of continuous use, every day
- Heavy duty stainless steel construction with aluminum plates
- Simple push-button control panel features a stand-by on/off, timer/temperature toggle, higher/lower selection, and start
- Easy to see bright red LED display shows settings and countdown when cooking
- Timer starts automatically when waffle maker is closed and resets when opened, while a beeper signals the end of a cooking cycle
- Fast initial heat up time, excellent heat retention and recovery delivers high productivity

Standard Round Belgian Plate 178 mm



Mini Round Waffle Plate available as accessory Four 119 mm

FWM-1B



FLIP WAFFLE MAKER

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
FWM-1B	FWM1B.BS.UK	Round	295 x 581 x 295 mm	220-240	1235-1470	5.7-6.2	12 kg.	**£2130**

All Hatco/Suntec Flip Waffle Maker Models Feature:

Models Shipped with: cord and plug.
Cord Location: Back of unit, lower left side.

ACCESSORIES *(available for purchase at any time)*

WM-BRUSH	Nylon Brush	**£18**
WAF-FORK	Waffle Fork	**7**
MINI-WAFFLE	Mini Waffle Plate	**74**

F W M - xx
Flip Waffle Maker
1B = Single

High-Speed THERMMAX® Salamander

TMS2-1H is Hatco's second generation high-speed Salamander with electronic controls. Using a gravity sensor and infrared technology, the optimum temperature is reached instantly and efficiently when food products are placed on the grill plate.

- Instant-On heating elements in the upper housing
- Plate detection feature activates the Instant-On heating elements when a food plate or pan is placed on the grill plate, and deactivates when removed
- Heating elements are only on when in use, eliminating residual heat in the kitchen
- Made of stainless steel for easy cleaning and durability
- Can be placed on a countertop or mounted to a brick or cement wall
- Hold mode could be adjusted to save 25%-50% power
- Adjustable upper housings give 170 mm of vertical movement
- Flat, tactile control panel

THERMMAX SALAMANDER

Model	Dimensions W x D x H	Cooking Area W x D x H	Voltage	Watts	Amps	Phase	Approx. Ship Weight	List Price
TMS2-1H	630 x 505 x 568 mm	540 x 373 x 90-262 mm	230 230/400	4133 4133	18 6.0	1 3	80 kg	**£3171**

All THERMMAX Salamander Models Feature:
Models Shipped with: Grill, drip pan and wall mounting bracket.

T M S 2 - 1 H

- THERMMAX
- Salamander
- 2nd Generation
- Cook and Hold Functions
- Capacity = Full-Size Gastronorm Pan

THERMMAX® Salamander

Hatco's Rise and Fall Salamander is specially designed for versatility in the kitchen with the capabilities to cook, grill and reheat food. The unparalleled start-up speed is a result of "Instant/On" heating elements located in the upper housing of the salamander. The Therm-Max Salamander is energy efficient and easy to operate.

- The high-powered heating elements are ready for use within 8 seconds
- Two sets of independently-controlled heating element sections give the benefits of flexibility and energy conservation
- Cook mode selection switch controls left, right or both locations
- Made of stainless steel for easy cleaning and durability
- Can be placed on a countertop or mounted to a brick or cement wall (mounting bracket comes standard)

THERMMAX SALAMANDER

Model	Dimensions W x D x H	Voltage 50/60 Hz	Phase	Cooking Area W x D x H	Watts	Amps	Approx. Ship Weight	List Price
TMS-1	600 x 503 x 515 mm	230/400	3	540 x 373 x 90-260 mm	4000	8.7	72 kg	**£2978**

All THERMMAX Salamander Models Feature:
Models Shipped with: Grill, drip pan and wall mounting bracket.
Cooking Area: 540 W x 373 D x 90-260 H mm.
Power Location: Hardwired, back of unit, lower right corner.

T M S - 1
THERMMAX — Salamander
Capacity = Full-Size Gastronorm Pan

Quick-Therm Salamander

A notch above a traditional salamander, the Hatco Rise and Fall Salamander incorporates many unique features, which serve to simplify operations and improve functionality. With the Hatco Quick-Therm Salamander, you can now start cooking, grilling, reheating or holding foods hot in just eight seconds!

- Reduced transfer of heat to surrounding area for effective energy savings
- Three high powered heating elements are ready for use within eight seconds and can be independently controlled
- Cooking grate, drip pan, and wall mounting bracket comes standard
- The Plate Detection feature automatically activates the heating elements when a food plate comes into contact with the plate detection mechanism. Removal of the food plate turns off the heating elements

NOTICE: Effective January 1, 2026, the Quick-Therm Salamander has been discontinued.

QUICK-T

Model
QTS-1

The Quick-Therm Salamander Model Features:
Models Shipped with: Cooking grate, drip pan, and wall mounting bracket.
Power Inlet Location: Right side of back of unit near bottom (cord not included).

Saves Energy, Saves Money, Protects Your Reputation!

Do your bit for Global Warming with Hatco's QTS-1. The Hatco Quick-Therm Salamander's elements are ready for use in just eight seconds. How does that work? Mounted on the back wall of the Salamander is a "plate detection" switch that keeps the unit from turning on unless a plate or pan is put underneath or against this bar. That means the elements are only on when they need to be. Most kitchens have every piece of equipment on all day, firing out heat and constantly using energy. And even in power save mode, most equipment is never fully off. Not the Quick-Therm Salamander, it's 100% off when not in use, saving you money, energy and the environment.

Custom Heating Elements

The heating elements in the QTS-1 salamander may be operated independently, utilizing the benefits of flexibility and energy conservation. Different combinations of elements may be selected to cook the desired quantities of food the way you like. Below are the examples of seven available combinations possible in using the heating elements.

Intelligent Toast-Qwik®

Hatco's Intelligent Toast-Qwik® allows the operator to toast multiple products at the touch of the button, changing easily from bagels and toast to hash browns and garlic bread to crumpets and croissants, as well as melting cheese and finishing smaller food products. The unit can easily take the place of the current toasting platform and add versatility and future menu expansion along with energy efficiency and cost savings.

- The conveyor toaster can operate in three different modes:
  - ~ Continuous Throughput
  - ~ In and Reverses Out Mode
  - ~ In, Pause, then Continues Through
- USB port located on the front allows for easy transfer of information such as program changes and product usage information
- The ability to program up to twenty product settings
- Hatco's patented ColorGuard Sensing System monitors and adjusts conveyor speed and temperature during high usage periods to ensure toast color uniformity
- Using Hatco's Spot-On® Technology, the toaster senses when product is placed on the conveyor and activates the unit
- Easy to clean, with removable crumb tray and collector ramp. There is minimal operator maintenance required, with self-cleaning elements and no maintenance motor and conveyor drives

ITQ-875-1C

ITQ-1000-1C

ITQ-1750-2C

HORIZONTAL CONVEYOR TOASTER

Model	Voltage	Dimensions (W x D x H)	Opening Dimensions W x H	Watts	Amps	Capacity/ Minute❑	Approx. Ship Weight	List Price
ITQ-875-1C	230	370 x 727 x 420 mm	154 x 56 mm	2700	11.8	15	41 kg	**£6194**
ITQ-1000-1Cᵠ	230	450 x 727 x 457 mm	240 x 51 mm	3600	15.7	17	40 kg	**6326**
ITQ-1750-2Cᵠ	230	513 x 728 x 470 mm	two openings at 150 x 56 mm	4960	21.6	30	48 kg	**8405**

❑ Toasting capacity may vary by product. Toasting of coated products not recommended.
ᵠ Cord without plug.

All Horizontal Conveyor Toaster Models Feature:
Cord Location: Back of unit, lower left center.

ACCESSORIES *(available for purchase at any time)*

Paddle, with high temp, non-stick coating –

ITQ1C-PAD	229 mm wide Food Paddle for ITQ-1000-1C model only	**£172**
ITQ2C-PAD	144 mm wide Food Paddle for ITQ-875-1C and ITQ-1750-2C models only	**135**
ITQ2CFEED175	Feed Ramp for ITQ-1750-2C model only	**78**

ITQ2C-PAD
Accessory

I T Q - x x x x - x C

- I T Q — Intelligent Toast-Qwik
- x x x x — Model Number
- x C — 1C = Single Conveyor; 2C = Dual Conveyor

TOAST-MAX® Conveyor Toaster

The TOAST-MAX® Electric Conveyor Toaster is fast, reliable and versatile, toasting up to 460 bread or bun products per hour depending on bread type. Featuring long-lasting serpentine metal sheathed heating elements and a permanently lubricated conveyor motor.

- Durable stainless steel construction
- Patented ColorGuard Sensing System ensures toast color uniformity
- Power Save mode with indicator light saves energy during off-peak periods
- Allows for toasting bread products up to 38 mm thick
- Utilizing conveyor speed, not temperature, to determine toasting color allows for instant adjustment of toasting time
- Units are shipped with 25 mm adjustable legs, feed ramp, removable crumb tray and a discharge chute

TM3-10 in *Designer* Black, Red and standard Stainless Steel

TOAST-MAX CONVEYOR TOASTER

Model	Dimensions W x D x H	Slot Opening W x H	Voltage Single Phase	Watts	Amps 50/60Hz	Capacity/ hour❑	Approx. Ship Weight	List Price
TM3-5	290 x 535 x 412 mm	186 x 38 mm	220-230-240	1320-1445-1575	6.0-6.3-6.6	230-280	16 kg	**£1002**
TM3-10	368 x 535 x 412 mm	264 x 38 mm	220-230-240	1920-2100-2285	8.7-9.1-9.5	390-460	19 kg	**1304**

❑ Toasting capacity may vary by product. Toasting of coated products not recommended.

All TOAST-MAX Models Feature:
Shipped With: 25 mm adjustable legs, feed ramp, removable crumb tray and a catch tray.
Cord Location: Back of unit, lower right corner.

Stock Item

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable –

SS	Stainless Steel	**Standard**
RED	Warm Red	**No Charge**
BLACK	Black	**No Charge**

ACCESSORIES (available for purchase at any time)

TM3-10-BUNFEED	Extended Feed Ramp for Buns (TM3-10 model only)	**£16**
TM3-10-SECURITY	Control Cover and Bracket (TM3-10 model only)	**46**

COLORS AND FINISHES – INSIDE BACK COVER

T M 3 - x x
TOAST-MAX
10 = Full-size (2 slice toaster)
5 = Half-size (1 slice toaster)

TOAST-MAX® Conveyor Toasters

The Hatco economy TOAST-MAX® conveyor toasters offer the flexibility and performance to perfectly toast bread and buns fast - up to 300 slices per hour. Using conveyor speed, not temperature, to determine toasting color allows for instant adjustment of toasting time. Toast-Max features an easy-to-use 4-position toast selector switch with Off / Toast / Buns / Stand-by.

- Long-lasting serpentine metal sheathed heating elements
- 102 mm adjustable legs
- Permanently lubricated 50/60 Hz motor
- V-shaped reflectors help capture and redirect heat
- 50 mm clearance to accommodate all types of bread products
- Discharge and crumb trays are removable for easy cleaning
- Efficient design of front or rear discharge allows unit to be placed where it is most convenient for sending product to the operator side or to the customer/server side

TM-5

TM-10

TOAST-MAX CONVEYOR TOASTERS

Model	Dimensions W x D x H↔	Opening Dimensions W x H	kW	Voltage Single Phase	Amps 50/60Hz	Capacity Per Minute❑	Approx. Ship Weight	List Price
TM-5	290 x 419 x 387 mm	186 x 50 mm	1.6	230	6.6	3 slices	16 kg	**£948**
TM-10	368 x 419 x 387 mm	264 x 50 mm	2.3	230	9.6	6 slices	19 kg	**1227**

↔ Add 196 mm to depth if using tray extension in rear. Height includes legs.
❑ Toasting capacity may vary by product. Toasting of coated products not recommended.

All TOAST-MAX Models Feature:
Bread Types: Bread or buns.
Maximum Product Size: TM-5: 176 W x 44 H mm.
TM-10: 254 W x 44 H mm.
Cord Location: 1829 mm on left side of back of unit near bottom.

T M - x x
TOAST-MAX
5 = One Slice Wide
10 = Two Slice Wide

Toast-Qwik® Conveyor Toasters

Hatco's industry-leading Toast-Qwik® Toasters have been completely redesigned to provide a great new look, easy to use touchscreen controller, and increased production capabilities. They continue to provide the best reliability, flexibility, and value of any conveyor toaster available!

- Patented ColorGuard Sensing System continually monitors chamber temperature and adjusts the chamber to ensure consistent toast results – even in your busiest periods
- Dynamic new touchscreen controller that is easier to see and use
- Up to 12 programmable settings for precise and instant product changes
- USB port for easy uploads of program changes and software updates
- Unique new toast delivery ramp moves your product to the storage tray each and every time
- Crumb tray is removeable for easy cleaning
- 51 mm high opening standard - 76 mm high opening available on the TQ3-500H, -900H and -2000H models for thicker bread products

TQ3-500
shown in optional
Designer Warm Red

TQ3-900H
shown in standard
Designer Black

TQ3-2000
shown in optional
Stainless Steel

HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions (W x D x H) *Height includes legs*	Opening Dimensions W x H	Voltage	Watts	Amps 50/60Hz	Capacity/ Minute❑	Approx. Ship Weight	List Price
Toasts Two Slices Wide								
TQ3-500	374 x 524 x 435 mm	258 x 51 mm	230-240	2039-2220	8.9-9.3	7-8 slices	25 kg	**£2821**
TQ3-500H	374 x 524 x 435 mm	258 x 76 mm	230-240	2039-2220	8.9-9.3	7-8 slices	25 kg	**2821**
TQ3-900	374 x 524 x 435 mm	258 x 51 mm	230-240	2774-3020	12.1-12.6	15 slices	25 kg	**3007**
TQ3-900H	374 x 524 x 435 mm	258 x 76 mm	230-240	2774-3020	12.1-12.6	15 slices	25 kg	**3007**
Toasts Three Slices Wide								
TQ3-2000	475 x 536 x 436 mm	359 x 51 mm	220-240	3678-4020	16.7-16.8	33 slices	30 kg	**£3865**
TQ3-2000H	475 x 536 x 436 mm	359 x 76 mm	220-240	3678-4020	16.7-16.8	33 slices	30 kg	**3865**

❑ Toasting capacity may vary by product. Toasting of coated products not recommended.

All Horizontal Conveyor Models Feature:
Cord Location: 1829 mm cord – lower right corner on back of unit.

OPTIONS *(available at time of purchase only)*

Designer Color Side Panels – Non-standard colors are non-returnable – Designer Black Standard –

SS	Stainless Steel	**£218**
WRED	*Designer* Warm Red	**No Charge**
SSINSERT	Stainless Steel toast tray insert (for TQ3-500 and -900 series only)	**43**
TQ3-RAMP	Extended feed ramp in lieu of existing ramp - adds 76 mm	**84**
TQ3-RAMP-XL	XL extended feed ramp in lieu of existing ramp - adds 229 mm (on TQ3-500 and -900 models only)	**91**

COLORS AND FINISHES – INSIDE BACK COVER

T Q 3 - x x x H

- Toast-Qwik
- 3rd Generation Design
- Model Number
- No Character = Opening height is 51 mm
- H = Opening height is 76 mm

Toast-Qwik® Conveyor Toasters

Hatco's Toast-Qwik® conveyor toasters gives you flexibility and performance. Using conveyor speed, not temperature, to determine toasting color allows for instant adjustment of toasting time.

- Instant and precise adjustment of toast color with electronic infinite controls that regulate top and bottom heat
- Hatco's ColorGuard Sensing System assures toast uniformity for Toast-Qwik Toaster series
- Optional Power Save Mode on the Toast-Qwik series conserves energy
- Opening height for Toast-Qwik, H and HBA models is 76 mm, for all other models the opening height is 51 mm
- Capacity of 400-1800 slices per hour, depending on bread type
- Insulation and an interior fan provide cool surface temperatures
- Efficient design of front or rear discharge allows unit to be placed where it is most convenient for sending product to the operator side or to the customer/server side
- Permanently lubricated ball bearing motor and heating elements guaranteed against burnout and breakage for two years

TQ-405

TQ-800BA with accessory security control cover

TQ-1800

TOAST-QWIK CONVEYOR TOASTERS

Model	Dimensions W x D x H↔	Opening Dimensions W x H	kW	Voltage single phase	Amps 50/60Hz	Capacity/ Minute❑	Approx. Ship Weight	List Price
TQ-405	368 x 451 x 378 mm	263 x 51 mm	2.2	240	9.2	6 slices	21 kg	**£2486**
TQ-400H	368 x 451 x 378 mm	263 x 76 mm	2.2	240	9.2	6 slices	21 kg	**2374**
TQ-400BA◢	368 x 451 x 403 mm	263 x 51 mm	2.1	240	8.8	6 slices	21 kg	**2374**
TQ-805	368 x 578 x 422 mm	265 x 51 mm	3.6	240	15.0	14 slices	28 kg	**3014**
TQ-800BA◢	368 x 578 x 422 mm	265 x 51 mm	3.3	240	13.9	14 slices	28 kg	**2704**
TQ-800HBA◢	368 x 578 x 422 mm	265 x 76 mm	3.3	240	13.9	14 slices	28 kg	**2704**
Toasts Three Slices Wide								
TQ-1800	470 x 577 x 421 mm	367 x 51 mm	4.4	240	18.5	30 slices	33 kg	**£3621**
TQ-1800BA◢	470 x 577 x 421 mm	367 x 51 mm	4.6	240	19.1	30 slices	33 kg	**3621**
TQ-1800H	470 x 577 x 421 mm	367 x 76 mm	4.7	240	19.4	30 slices	33 kg	**3621**
TQ-1800HBA◢	470 x 577 x 421 mm	367 x 76 mm	4.6	240	19.1	30 slices	33 kg	**3621**

↔ TQ-405, -400H, and -400BA, add 64 mm to depth if using tray extension in rear.
TQ-805, TQ-800BA, TQ-800HBA, TQ-1800, TQ-1800BA, TQ-1800H and TQ-1800HBA, add 165 mm to depth if using tray extension in rear. Height includes legs.
❑ Toasting capacity may vary by product. Toasting of coated products not recommended.
◢ BA models toast one side only and are for bagels and buns, cut side up.

All Toast-Qwik Models Feature:
Bread Types: TQ-405, -400H, -805, -1800, -1800H: All bread types.
TQ-400BA, -800BA, -800HBA, -1800BA, -1800HBA: Bagels or buns.
Maximum Product Size: TQ-405, -400BA, -805, -800BA: 244 W x 44 H mm.
TQ-800HBA: 244 W x 70 H mm.
Cord Location: 1829 mm - back of unit, lower right side.

OPTIONS *(available at time of purchase only)*

TQ-PWR-A	Automatic Power Save Mode (switches to Power Save Mode after 30 minutes of inactivity) (standard on Stock Item TQ-405 only)	**No Charge**

ACCESSORIES *(available for purchase at any time)*

TQRAMP	Extended Feed Guide - adds 76 mm (excluding TQ-1800 models)	**£111**
TQ2-SECURITY	Control Cover and Bracket (excluding TQ-1800 models)	**108**

T Q - x x x x H B A

- Toast-Qwik
- Model Number
- No Character = Opening Height is 51 mm
- H = Opening Height is 76 mm
- No Character = Toasts Both Sides
- BA = Toasts One Side Only (Buns/Bagels)

Toast King® Conveyor Toasters

Designed for mid- to high-volume and constant flow applications, Hatco's proven reliability and performance makes the TK toasters the workhorse of your operation. These toasters use conveyor speed, not temperature, to determine toast color.

- Toasts a variety of bread products
- Stainless steel construction for years of trouble-free service
- Power saving thermostat for energy savings during non-peak times
- Manual advance and speed control
- Fully insulated for cooler operation
- Multiple metal sheathed toasting elements
- Toast storage area keeps bread warm and dry
- Capacity of 720-1320 slices per hour
- Three basket access for fast loading
- Top venting keeps heat away from the operator

TK-75

TK-135B

TOAST KING CONVEYOR TOASTERS

Model	Voltage single phase	kW	Dimensions↔ W x D x H	Amps 50Hz	Capacity per Minute❑	Approx. Ship Weight	List Price
Bread or Buns							
TK-75	240	5.2	464 x 445 x 844 mm	21.8	12 slices	35 kg	**£4614**
TK-105	240	7.5	578 x 445 x 844 mm	31.0	16 slices	40 kg	**4614**
Buns							
TK-135B	240	5.0	578 x 445 x 844 mm	18.1	22 slices	40 kg	**£4543**

↔ Width included 19 mm for manual advance knob. Depth includes tray extension of 89 mm.
❑ Toasting capacity may vary by product. Toasting of coated products not recommended.

All Toast King Models Feature:
Basket Size: TK-75 (Two-slice model): 254 W x 117 H mm.
TK-105, -135B (Three-slice model): 368 W x 117 H mm.
Maximum Product Thickness: 32 mm.
Cord Location: TK-75, -135B: 1219 mm – Back of unit, lower left side.
TK-105: Not supplied with cord.

OPTIONS (available at time of purchase only)

TK-SECURITY	Control Cover, Bracket, Mounting Hardware and Fuse Cover	**£204**

T K - x x x B
Toast King
Model Number
B = Buns model (Toasts one side)
No Character = 2 sided toasting

ORDERING INSTRUCTIONS

Luminaire lamps are for lighting only. LUMINAIRE option must be specified when lamps are utilized for decorative purposes only (no heating). This option is not field convertible. Maximum 100 watts.

CLEARANCE REQUIREMENTS

NOTE: Install 240V, 250W bulb no closer than 76 mm from a sidewall and no closer than 406 mm above a combustible surface, or no closer than 127 mm to a non-combustible surface.

NOTE: Install HIGH WATT 240V, 375W bulb no closer than 76 mm from a sidewall and no closer than 686 mm above a combustible surface, or no closer than 432 mm to a non-combustible surface (240V, 375W bulb not available).

NOTE: Multiple installations of Decorative Lamps must have a minimum of 305 mm on center of shade between each unit.

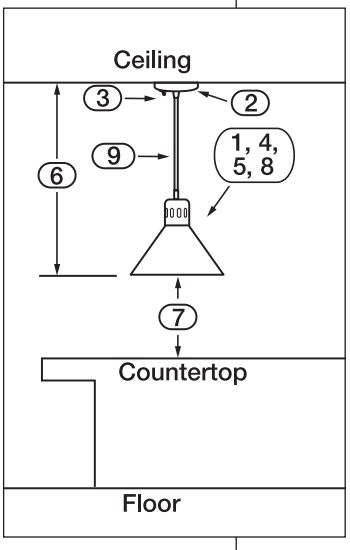
(From left to right) **DL-2300-ASN, -2200-SU, -2100-SR, -1800-RCL, -2400-SU, -1600-RCL and -1700-ASU**

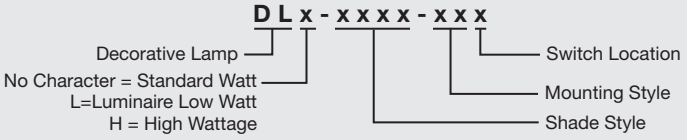
Specify the following information with your order:

1. **Electrical:** 240V single phase and **Wattage:** 100W, 250W, 375W
2. **Mounting Style Code:** AS, C, RC or S◘
3. **Switch Location Code:** Lower (L), None (N), Remote (R) or Upper (U)
   DLH models must have remote switch or none
4. **Shade Style Code:** -400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300, -1400, -1500, -1600, -1700, -1800, -2100, -2200, -2300, -2400
5. **Shade and Canopy Colors:**
   Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red➠ **(lampshade only)**, Brilliant Blue➠ **(lampshade only)**, Clear Coat Brushed Metal➠ **(lampshade only)**, Bright Brass➠, Bright Nickel➠, Bright Copper➠, Antique Nickel➠, Antique Brass➠, Antique Bronze➠
6. **Overall Unit Length:** For C, S or AS Mounts, from ceiling to bottom of warmer lamp shade
7. **Clearance:** From bulb to surface (see **NOTE** Clearance Requirements above)
8. **Accessory Bulb Color/Coating:**
   40W Clear Coated (Luminaire only)
   250W Clear Uncoated or Clear Coated
   (240V, 375W bulb not available)
9. **Optional Cord Color:** Black (standard), White (optional)

➠ *Special process required and extended lead times, see page 26 for additional charge. Specify appropriate accessories with your order.*

◘ *Mounting Style availability dependent on Shade Style type. See page 24 & 25 for details.*





Decorative Lamps/ Luminaires

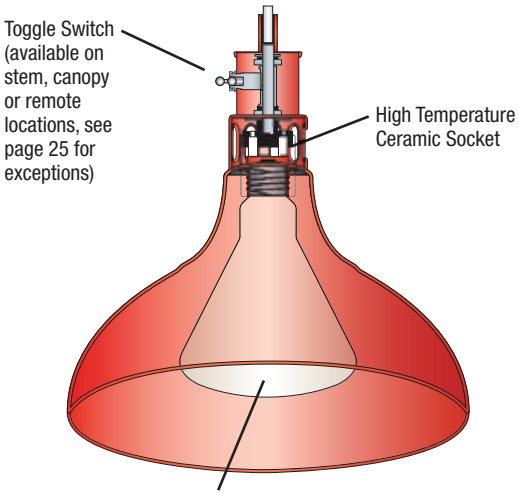
Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for any location, the range of lights are available with a selection of personalized choices: shade styles, colors, switch locations and mounting arrangements. Configurations for lighting (Luminaire), as well as foodwarming, are available.

NOTE: Decorative Lamps and Luminaires are non-returnable.

- Decorative Lamps available in nineteen shade styles
- Four different mounting arrangements to choose from
- Seven *Designer* colors, seven Gloss finishes and six Plated finishes available
- Four power switch options:
  - Upper (on canopy),
  - Lower (at stem),
  - Remote,
  - None
- Available for food holding and display or lighting only applications

Rigid Stem and Adjustable Stem Mounts in unit color (except for Gloss finishes of Radiant Red, Brilliant Blue and Clear Brushed Metal)

Black cord is standard and white cord is optional
Various cord lengths available, starting at 432 mm, while rigid and retractable can vary

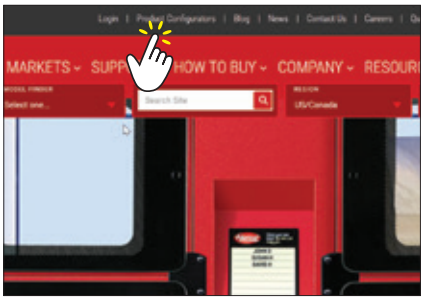


Bulbs for:
40W clear coated (Luminaire only, 240V)
250W (DL models, 240V) in clear, uncoated or coated
High watt bulb not available

Build A Decorative Lamp

Hatco has given you a variety of simple and easy ways to "Build Your Decorative Lamp." You can go online or quickly do the work tables of "How to Build Your Lamp" on pages 23 through 27.

- GO online at: **www.hatcocorp.com** and click on "Build a Lamp" in the header. *(Download a PDF of your lamp configuration in color and a Hatco List Price Quote)*
- OR follow the seven steps in the Hatco Price List (next three pages) to build your Hatco model code and List Price.



Hatco Website shown, click on "Product Configurators" then "Build A Lamp" in the header to configure your choices

Now you can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit www.hatcocorp.com Click on "Build a Lamp"

HOW TO BUILD A LAMP

DL-775-CR

- DL — Decorative Lamp
- 775 — Shade Style
- C — Switch Type/Location
- R — Mounting Style

				Specify the following options when ordering:
1	Electrical	**DL**	(Standard Watt - 250 watt max)	**No Charge**
2	Mounting Style	**C**	(Cord Mount)	**No Charge**
3	Switch Location	**R**	(Remote Switch Location)	**No Charge**
4	Shade Style	**-775**	(Shade Style on page 25)	**£406**
5	Shade Color	**BBRASS**	(Bright Brass Plated Finish)	**169**
6	Overall Length	**2032 mm**	>1829 mm (£12 over 1829 mm - only C Mounting Style)	**21**
7	Bulb Choice	**WHITE-UCTD-240**	(Bulb Choice)	**68**

(Specify to the nearest millimeter – ASL, ASU, CL, CU, SL, SU mounts only). **TOTAL £664**

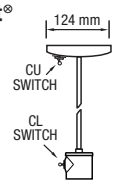
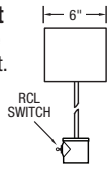
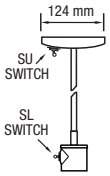
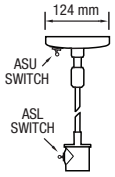
Information indicated in red are items that the customer should enter *(bulbs are not included in the unit price).*

Build A Decorative Lamp Configurator Worksheet

Complete the seven steps on this worksheet to configure your Hatco model code and List Price. In order to get exactly what you need in the least amount of time, have this handy when ordering your Hatco Decorative Lamp.

Visit www.hatcocorp.com
Click on "Build a Lamp"

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEP 1 AND 2
(To determine your total list price and model code, pick all your options - bulb not included)

	MOUNTING STYLES	SPECIFY the:	Shade Height 216 mm	Shade Height 267 mm
CORD	**C Mount**⊗ Cord Mount to canopy. 	Overall Length	432 mm to any length	483 mm to any length
	RC Mount Retractable Cord Mount. 	Adjusts to a maximum and minimum according to shade height	610 to 1829 mm	686 to 1905 mm
STEM	**S Mount**⊘ Rigid Stem Mount to canopy. 	Overall Length	356 to 1803 mm	406 to 1854 mm
ADJUSTABLE	Review Switch Locations in Step 3 on next page to determine your appropriate model code.			
	AS Mount⊘ At install only, limited height adjustments with with Rigid Stem Mount to canopy. 	Adjustable Overall Length (at install only)	**ASU, ASR, ASN** 356 to 406 mm 406 to 495 mm 508 to 686 mm 686 to 1067 mm 1067 to 1829 mm	**ASU, ASR, ASN** 407 to 457 mm 457 to 546 mm 559 to 737 mm 737 to 1118 mm 1118 to 1880 mm
			ASL 406 to 432 mm 457 to 559 mm 559 to 711 mm 737 to 1092 mm 1118 to 1854 mm	**ASL** 457 to 483 mm 508 to 610 mm 610 to 762 mm 788 to 1143 mm 1169 to 1905 mm

⊘ Not available with a lower switch for DL-2100, -2200, -2300 or -2400
⊗ Not available for DL-2100, -2200, -2300 or -2400

STEP 1: ELECTRICAL

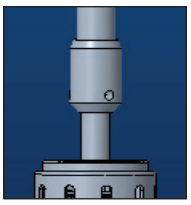
Voltage	240V	**No Charge**
Wattage		**No Charge**
DLL- Luminaire	100 watt max	
DL- Standard	250 watt max	
DLH- High Watt	375 watt max	

STEP 2: MOUNTING STYLE

Mounting Style –

AS	Adjustable Stem Mount (Limited height adjustment at install only, mount with rigid stem mount to canopy)	**£163**
C	Cord (specify Cord Color)	**No Charge**
RC	Retractable Cord Mount (specify Cord Color)	**406**
S	Stem	**69**

Rigid Stem Mounted *(Knock down shipping on S units)*



Aluminum Plated Coupler provides a high strength hold for the Adjustable Stem Mount

D L x - x x x x - x x x

- Decorative Lamp
- No Character = Standard Watt; L=Luminaire Low Watt; H = High Wattage
- Switch Location
- Mounting Style
- Shade Style

Go to next page for Steps 3-4.

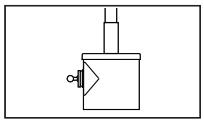
NOTE: Decorative Lamps and Luminaires are non-returnable.

Build A Decorative Lamp Configurator Worksheet

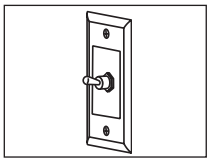
Continued from page 24

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEP 3 AND 4
(To determine your total list price and model code, pick all your options - bulb not included)

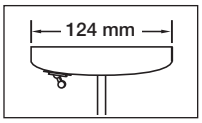
SWITCH LOCATIONS



L - Lower Switch
Not available on:
- **DLH** (high watt models)
- Not available for DL-2100, -2200, -2300 or -2400.



R - Remote Switch
- Accommodates 10 amps
- Up to four 250W lamps maximum per remote switch

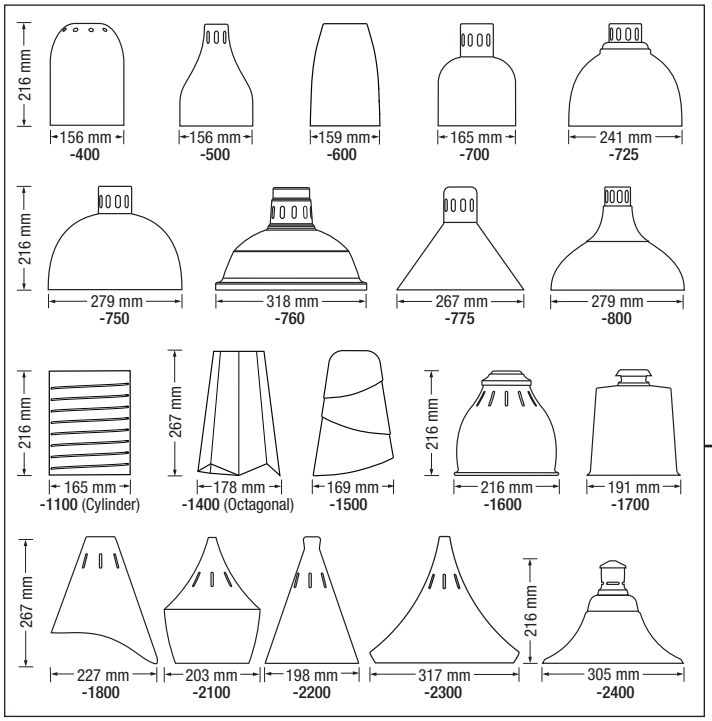


U - Upper Switch
Not available on
- **DLH** (high watt models)
- **RC Mount**

STEP 3: SWITCH LOCATION

Switch Location –		No Charge
L	**Lower** (not available on high watt models)	
N	**None**	
R	**Remote**	
U	**Upper** (not available on high watt models)	

SHADE STYLES (height and width shown)



STEP 4: SHADE STYLE

Shade Code	*Ship Weight* *(depending on components)*	List Price
-400	3-5 kg	£370
-500	3-5 kg	370
-600	3-5 kg	370
-700	3-5 kg	370
-725	3-5 kg	£406
-750	3-5 kg	406
-760	3-5 kg	406
-775	3-5 kg	406
-800	3-5 kg	406
-1100	3-5 kg	406
-1400	3-5 kg	406
-1500	3-5 kg	£460
-1600	3-5 kg	406
-1700	3-5 kg	406
-1800	3-5 kg	406
-2100	3-5 kg	£364
-2200	3-5 kg	364
-2300	3-5 kg	364
-2400	3-5 kg	364

NOTE: Decorative Lamps and Luminaires are non-returnable.

D L x - x x x x - x x x

- Decorative Lamp
- No Character = Standard Watt; L=Luminaire Low Watt; H = High Wattage
- Switch Location
- Mounting Style
- Shade Style

Go to next page for Steps 5-7.

Build A Decorative Lamp Configurator Worksheet

Continued from page 25

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEP 5 THRU 7
(To determine your total list price and model code, pick all your options - bulb not included)

Visit www.hatcocorp.com
Click on "Build a Lamp"

STEP 5: SHADE AND CANOPY COLORS*

Shade and Canopy Colors –

Designer Colors				**No Charge**
RED	Warm Red	**NAVY**	Navy Blue	
BLACK	Black	**GREEN**	Hunter Green	
GRAY	Gray Granite	**COPPER**	Antique Copper	
WHITE	White Granite			
Gloss Finishes				**No Charge**
SWHITE	Smooth White	**GGRAY**	Glossy Gray	
GGOLD	Gleaming Gold	**BBLACK**	Bold Black	

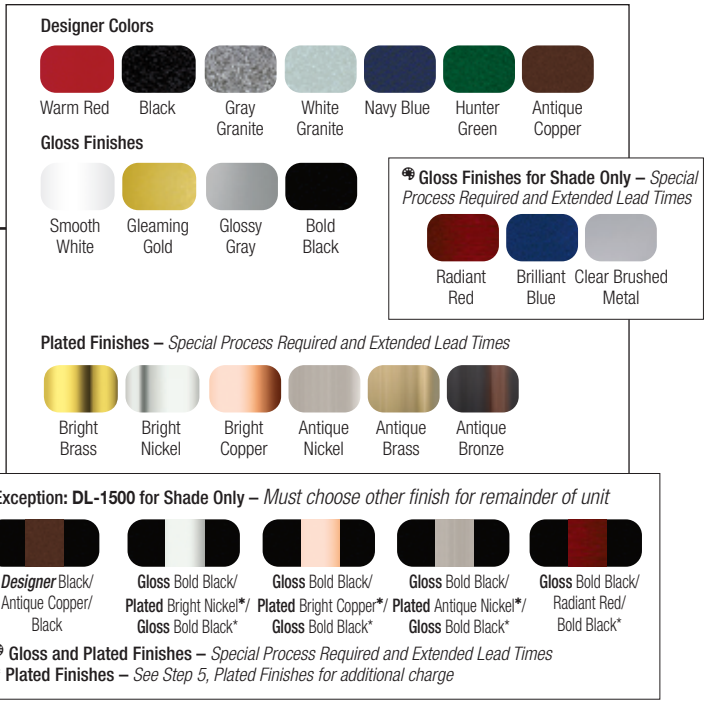
**Gloss Finishes for Shade Only* – *(must choose other finish for remainder of unit) – Special Process Required and Extended Lead Times*

RRED	Radiant Red
BBLUE	Brilliant Blue
CL-COAT	Clear Brushed Metal

Special Process Required and Extended Lead Times – Plated Finishes –

BBRASS	Bright Brass	**£169**
BNICKEL	Bright Nickel	**169**
BCOPPER	Bright Copper	**169**
ANICKEL	Antique Nickel	**169**
ABRASS	Antique Brass	**169**
ABRONZE	Antique Bronze	**169**

SHADE AND CANOPY COLORS



Printed colors are a representation and may not exactly match our Designer, Gloss and Plated Finishes.

STEP 6: OVERALL LENGTH

Overall Length – For C Mounts, from ceiling to bottom of warmer lamp shade.

Up to 1829 mm	**No Charge**
Greater than 1829 mm (C Mount only)	**£21**

STEP 7: BULB CHOICE

(available for purchase at any time)

WHITE-UCTD-240 240 Volt, 250 Watt Clear Bulb, Uncoated	**each £68**
WHITE-CTD-240 240 Volt, 250 Watt Clear Bulb, Coated	**each 106**
WHITE-CTD-240L 240 Volt, 40 Watt Clear Bulb, Coated (Luminaire models only)	**each 12**

WHITE-CTD-240L

WHITE uncoated

WHITE coated

YOUR TOTAL LIST PRICE AND MODEL CODE

Add the total costs of options below *(not for retrofit – bulb not included)* **–**

Step 1	Electrical	**£**	**0.00**
Step 2	Mounting Style		
Step 3	Switch Location		**0.00**
Step 4	Shade Style		
Step 5	Shade and Canopy Colors		
Step 6	Overall Length		
Step 7	Specify Bulb		
	Your Total Price (bulb not included)	**£**	

D L ☐ - ☐☐☐☐☐ - ☐☐

- Decorative Lamp
- Wattage Code
- Shade Style Code
- Switch Location
- Mounting Style

NOTE: Decorative Lamps and Luminaires are non-returnable.

OPTIONS – PAGE 27

DL-750-RL in Clear Brushed Metal shade finish and unit in *Designer* Black

OPTIONS *(available at time of purchase only)*

DL-CORD-WHITE	White Cord (C=Cord, R=Retractable Mounts Only) (Black is standard)	**No Charge**
Leads – For any ASL, SL, ASR, SR, ASU or SU Mount units, must specify Lead Length –		
LEADS5	305-1524 mm Extended Electrical Leads	**£21**
LEADS10	1829-3048 mm Extended Electrical Leads	**42**
LEADS15	3353-4572 mm Extended Electrical Leads	**63**
LEADS20	4877-6096 mm Extended Electrical Leads	**84**

DL-750-CU in Bright Nickel with an optional white cord

NOTE: Decorative Lamps and Luminaires are non-returnable.

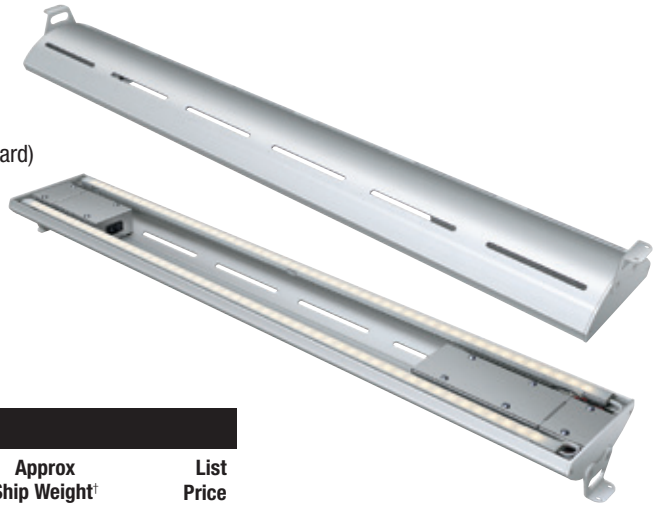
GLOMAX® Curved Display Lights

A stylish choice for illuminating your serving area. The Curved Display Light offers the highest light output that is ideal for illuminating food products using a neutral white 4000K light.

Hatco provides you with a wide variety of colors and lengths for any serving area.

- Features a patented curved housing design with energy efficient dual LED lights across the display lamp that provide longer performance and energy savings (compared to standard incandescent bulbs)
- Field replaceable dual LED lights
- Matches the Hatco line of GLOMAX® Curved Infrared Strip Heaters for a fully integrated look
- Angle brackets and 152 mm LED leads are standard
- Optional non-adjustable tubular stands and top or bottom mounting stands available

HLC5-36
Clear Anodized (standard) shown in top and underside views



GLOMAX® CURVED DISPLAY LIGHTS

Model	Width	Voltage Single Phase	Watts	Amps	Approx Ship Weight†	List Price
HLC5-24	610 mm	220-240	11-11	.05-.05	4 kg	**£333**
HLC5-30	762 mm	220-240	11-11	.05-.05	5 kg	**362**
HLC5-36	915 mm	220-240	14-14	.06-.06	6 kg	**381**
HLC5-42	1067 mm	220-240	15-16	.07-.07	6 kg	**404**
HLC5-48	1219 mm	220-240	17-18	.08-.08	7 kg	**471**
HLC5-54	1372 mm	220-240	19-19	.08-.08	7 kg	**457**
HLC5-60	1524 mm	220-240	19-20	.09-.08	7 kg	**480**
HLC5-66	1677 mm	220-240	22-22	.10-.09	8 kg	**502**
HLC5-72	1829 mm	220-240	22-23	.10-.09	8 kg	**539**
HLC5-78	1982 mm	220-240	24-24	.11-.10	9 kg	**569**

† Weights do not include shipping materials.

All Curved Display Light Models Feature:
Voltage: 220-240, single phase.
Models Shipped with: End panels, angle brackets with rocker switch under unit on power side.
Leads: 1524 mm leads - on power side.
Dimensions: 610 mm-1982 mm W x 150 mm D x 51 mm H (height includes standard angle bracket).

OPTIONS (available at time of purchase only)

LED Color – 4000K Neutral White standard

WW	3050K Warm White	**No Charge**

Non-Adjustable Tubular Stands, bottom mount, attach to counter – match unit color

NTL16	Non-Adjustable Tubular Stands–	**1 pair £50**

SEE MANUAL FOR STAND MOUNTING MEASUREMENT GUIDE

H L C 5 - x x
Curved Display Light Aluminum Housing — Width (Inches)

Chef LED

Save money lighting your Hatco Glo-Ray® Strip Heater

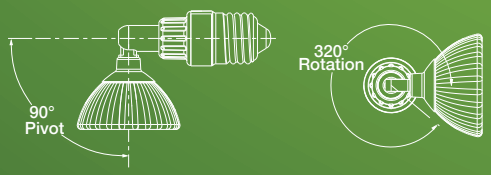
GREEN ENERGY

UK CA

Commit to going green in your foodservice operation with Hatco's patented Chef LED Bulbs! Heat strengthened glass lens protects the Light Emitting Diode (LED) while the exterior is made of rugged aluminum and prevents breakage of the components due to incidental contact in a busy kitchen environment. A Chef LED Bulb has substantial benefits and energy savings over other bulbs and are directional, so you can adjust it to your ideal setting.

Other features include:

- Designed to operate in high temperature areas
- Unique design allows operation over a steam table
- Illuminates instantly and can be rotated to showcase food below
- Average of 184% increased light output, based on Foot Candle average delivered to surface from a height of 305 mm vs. 40 watt incandescent bulb
- 230V (50-60 Hz) offering
- Up tp 91% energy savings vs. 40 watt incandescent bulb



Go to www.hatcocorp.com and download the *LED Cost Savings & Energy Analysis* calculator to review your energy savings potential.

Scan to see how easy it is to install the Chef LED bulb, and direct the light, in your foodwarmer.

CLED-3000 (Warm Light)	CLED-4000 (Cool Light)	BULB: Halogen	BULB: Incandescent*
3.5 watt	3.5 watt	60 watt	40 watt
25,000 Hours❖	25,000 Hours❖	1,500 Hours	3,000 Hours
Closest kelvin Halogen	Closest kelvin Fluorescent Tube		*Appliance bulb

❖ With 75°C ambient air temperature.

Chef LED Bulbs can be used as an accessory in some equipment. For an up-to-date list call the factory.

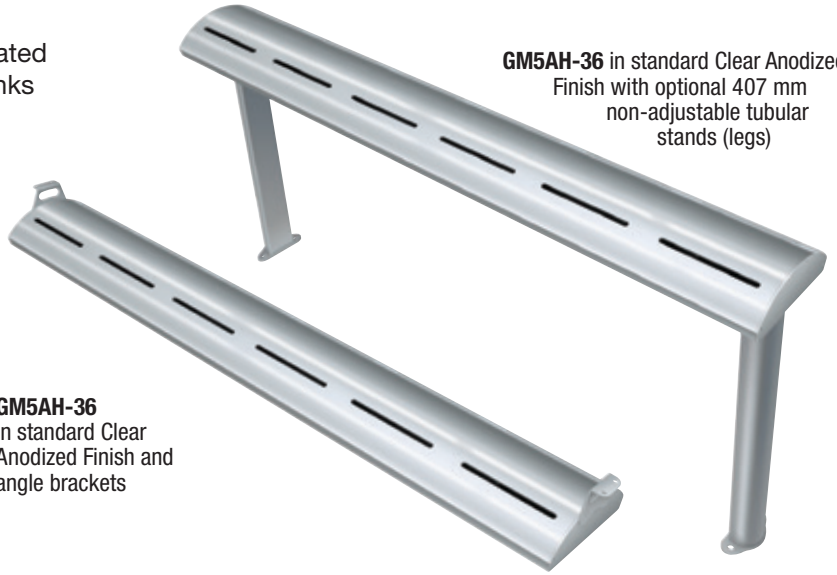
Chef LED Bulbs – 230V adjustable bulb –
CLED-3000-230 Similar to Warm Halogen **CLED-4000-230** Similar to Cool Fluorescent **£118**

GLOMAX® Curved Infrared Strip Heaters

This stylish design, based on Hatco's signature GLOMAX® Strip Heaters, is the perfect solution for your front-of the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below.

The entire holding surface is heated evenly with no “cold” spots thanks to Hatco's dependable infrared element technology.

- Narrow, curved design uses a very small footprint: 51 H x 153 D mm
- Widths available from 762-1981 mm
- Available in high watt
- Angle Brackets (mounting) standard
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- End panels and Angle Brackets (mounting) match unit color
- Includes Remote Control Enclosure (RMB)



GM5AH-36 in standard Clear Anodized Finish with optional 407 mm non-adjustable tubular stands (legs)

GM5AH-36 in standard Clear Anodized Finish and angle brackets

GLOMAX® CURVED INFRARED STRIP HEATERS

Model	Width	Watts 230-240V	Amps	Approx. Ship Weight	List Price
High Watt					
GM5AH-24	610 mm	459-500	1.9-2.1	6 kg	**£367**
GM5AH-30	762 mm	606-660	2.6-2.8	7 kg	**388**
GM5AH-36	914 mm	735-800	3.2-3.3	7 kg	**410**
GM5AH-42	1067 mm	872-950	3.8-4.0	8 kg	**436**
GM5AH-48	1219 mm	1100-1202	5.0-5.2	9 kg	**462**
GM5AH-54	1372 mm	1148-1250	5.0-5.2	9 kg	**485**
GM5AH-60	1524 mm	1286-1400	5.4-5.8	10 kg	**521**
GM5AH-66	1676 mm	1433-1560	6.2-6.5	11 kg	**566**
GM5AH-72	1829 mm	1584-1725	6.6-7.2	11 kg	**610**
GM5AH-78	1981 mm	1736-1890	7.5-7.9	12 kg	**659**

All Models Feature:
Switch Location: Remote Control Enclosure (RMB) with power On/Off switch included.
Leads: 1524 mm Power Leads.
Angle Brackets: Provides 25 mm clearance between Strip Heater and overshelf.
Dimensions: 610-1981 W x 153 D x 51 H mm.
Remote Control Enclosure (RMB) Dimensions: 190 W x 68 H mm.
Cut Out Dimensions: 162 W x 51 H mm.

OPTIONS (available at time of purchase only)

Non-Adjustable Tubular Stands, bottom mount, attach to counter – match unit color

NTL5-16	407 mm clearance	**1 pair 50**

Sneeze Guard Support Bracket hardware only for GM5A(H), GM5A(H)L models only – 610 D x 105 H mm (Glass not included)

SG5-BKT-CLA	Kit/Breath Protector Assembly, Clear Anodized Hardware	**£67**

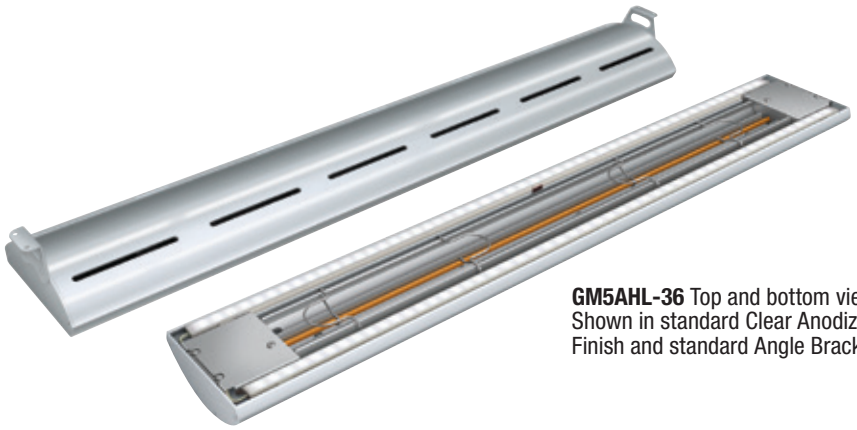
RECOMMENDED MOUNTING HEIGHTS – PAGE 43

GM 5 A H - xx
GLOMAX®
Curved
Aluminum Housing
H = High Watt
Width (inches)

GLOMAX® Curved Infrared Strip Heaters with LED Lights

Hatco's GLOMAX® Curved Infrared Strip Heaters with LED Lights feature a housing design that is low-profile, elliptical-shaped and stylish, the ideal solution for front-of-the-house applications where heat and lights are needed.

- Narrow, curved design: 51 H x 153 D mm uses a very small footprint with lengths available from 762-1981 mm
- Energy efficient, warm LED lights span the entire strip heater, which provide longer performance and energy savings compared to standard incandescent bulbs
- Angle Brackets (mounting) standard
- End panels and Angle Brackets match unit color
- Includes Remote Control Enclosure (RMB) with power On/Off switch (controls lights and heat)
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food



GM5AHL-36 Top and bottom view. Shown in standard Clear Anodized Finish and standard Angle Brackets.

GLOMAX® CURVED INFRARED STRIP HEATERS WITH LED LIGHTS

Model	Width	Watts 230-240V	Amps	Approx. Ship Weight	List Price
High Watt					
GM5AHL-24	610 mm	467-510	2.0-2.1	5 kg	**£ 568**
GM5AHL-30	762 mm	616-670	2.7-2.8	6 kg	**614**
GM5AHL-36	914 mm	746-812	3.2-3.4	7 kg	**672**
GM5AHL-42	1067 mm	885-964	3.8-4.0	7 kg	**736**
GM5AHL-48	1219 mm	1116-1220	5.1-5.3	8 kg	**812**
GM5AHL-54	1372 mm	1163-1267	5.1-5.3	9 kg	**866**
GM5AHL-60	1524 mm	1302-1418	5.7-5.9	9 kg	**945**
GM5AHL-66	1676 mm	1450-1579	6.3-6.6	10 kg	**1028**
GM5AHL-72	1829 mm	1602-1744	7.0-7.3	10 kg	**1104**
GM5AHL-78	1981 mm	1754-1910	7.6-8.0	11 kg	**1214**

All Models Feature:
Switch Location: Remote Control Enclosure (RMB) with power On/Off switch (controls lights and heat) included.
Leads: 1524 mm Power Leads.
Angle Brackets: Provides 25 mm clearance between strip heater and overshelf.
Dimensions: 762-1981 W x 153 D x 51 H mm.
Remote Control Enclosure (RMB) Dimensions: 190 W x 68 H mm.
Cut Out Dimensions: 162 W x 51 H mm.

OPTIONS – PAGE 32

GM5AHL-60 in standard Clear Anodized finish above a **GRS-54**

OPTIONS *(available at time of purchase only)*

Non-Adjustable Tubular Stands, bottom mount, attach to counter – match unit color

NTL5-16	407 mm clearance	**1 pair**	**£50**

Sneeze Guard Support Bracket hardware only for GM5A(H), GM5A(H)L models only – 610 D x 105 H mm (Glass not included)

SG5-BKT-CLA	Kit/Breath Protector Assembly, Clear Anodized Hardware	**£67**

RECOMMENDED MOUNTING HEIGHTS – PAGE 43

Glo-Ray® Infrared Strip Heaters

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray® Infrared Foodwarmers. The end result is hot, fresh food that's ready-to-serve. The sturdy Stainless Steel or continuous Aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

- Ensures maximum flavor, safety and holding time
- Even heat distribution means no cold spots
- Sturdy extruded aluminum housings that do not sag, from 457 to 1829 mm
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective reinforced wire guard supports heating element without affecting heat distribution
- Pre-focused heat pattern bathes entire holding surface
- Optional sneeze guards (excludes Stainless Steel models)
- Available with shatter resistant incandescent lights (excludes Stainless Steel models)
- Additional reflector styles and lower wattage elements available, consult factory for more information

GRAH-48 with optional sneeze guards and T-leg Stands

GRAH-36 in optional *Designer* Navy Blue, infinite switch and C-leg Stands

STAINLESS STEEL STRIP HEATERS – HIGH WATT

Model	Width	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
GRH-18	457 mm	240	350	3 kg	£458
GRH-24	610 mm	240	500	3 kg	481
GRH-36	914 mm	240	800	5 kg	538
GRH-48	1219 mm	240	1100	5 kg	584
GRH-60	1524 mm	240	1400	7 kg	658
GRH-72	1829 mm	240	1725	9 kg	780

All Stainless Steel Models Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side.
Leads: 152 mm pigtail leads – server's right.
Dimensions: 457-1829 W x 152 D x 69 H mm.
NOTE: Sneeze guards can not be added to GRH models.

ALUMINUM STRIP HEATERS – HIGH WATT

Model	Width	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price*
GRAH-18	457 mm	240	350	3 kg	£324
GRAH-24	610 mm	240	500	4 kg	345
GRAH-30	762 mm	240	660	4 kg	363
GRAH-36	914 mm	240	800	4 kg	382
GRAH-42	1067 mm	240	950	5 kg	400
GRAH-48	1219 mm	240	1100	5 kg	422
GRAH-54	1372 mm	240	1250	6 kg	440
GRAH-60	1524 mm	240	1400	7 kg	476
GRAH-66	1676 mm	240	1560	8 kg	513
GRAH-72	1829 mm	240	1725	8 kg	580
GRAH-84	2134 mm	240	2050	9 kg	707
GRAH-96	2438 mm	240	2400	10 kg	798

* Price includes cord and plug for GRAH-18 through -72 (Cord and plug not available for GRAH-84,-96 models).

All Aluminum Models Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Dimensions: 457-1829 W x 152 D x 64 H mm.

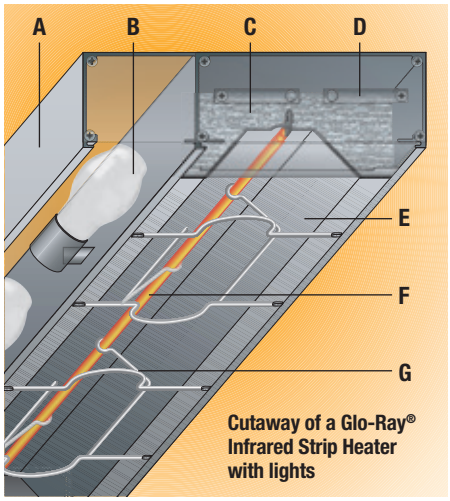
ALUMINUM STRIP HEATERS WITH LIGHTS – HIGH WATT

Model	Bulbs	Width	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price*
GRAHL-18	2	457 mm	240	470	4 kg	£ 481
GRAHL-24	2	610 mm	240	620	5 kg	500
GRAHL-30	2	762 mm	240	780	5 kg	559
GRAHL-36	3	914 mm	240	980	6 kg	616
GRAHL-42	3	1067 mm	240	1130	8 kg	670
GRAHL-48	4	1219 mm	240	1340	8 kg	733
GRAHL-54	4	1372 mm	240	1490	9 kg	786
GRAHL-60	5	1524 mm	240	1700	10 kg	866
GRAHL-66	5	1676 mm	240	1860	10 kg	940
GRAHL-72	6	1829 mm	240	2085	16 kg	1035
GRAHL-84	7	2134 mm	240	2470	18 kg	1258
GRAHL-96	8	2438 mm	240	2800	25 kg	1418

* Price includes cord and plug for GRAHL-18 through -72 (Cord and plug not available for GRAHL-84,-96 models).

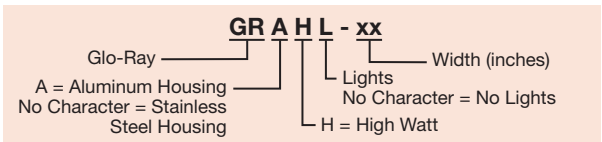
All Aluminum Models with Lights Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side – light side (unless otherwise specified).
Dimensions: 457-1829 W x 229 D x 64 H mm.

OPTIONS AND ACCESSORIES – PAGE 34
RECOMMENDED MOUNTING HEIGHTS – PAGE 43



Cutaway of a Glo-Ray® Infrared Strip Heater with lights

A Stainless Steel (single units without lights) or sturdy Aluminum housings that do not sag, from 457 mm up to 1829 mm
B Shatter-resistant incandescent lights (standard on GRAHL)
C Heavy-duty insulation minimizes heat loss
D Standard hanger tabs are provided
E Aluminized reflector retains full heat intensity and directs more heat towards the edges of the holding surface
F Long life metal-sheathed heating element
G Protective reinforced wire guard supports heating element without affecting heat distribution



GRAHL-48 with optional sneeze guard

OPTIONS *(available at time of purchase only)*

Designer colors, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –			
COLOR-6	152 mm housing for GRAH models	**per 305 mm**	**£32**
COLOR-9	229 mm housing for GRAHL models	**per 305 mm**	**32**
	RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper **BLACK** Black **WHITE** White Granite **GREEN** Hunter Green		
Gloss finishes, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –			
GLOSS-6	152 mm housing for GRAH models	**per 305 mm**	**£41**
GLOSS-9	229 mm housing for GRAHL models	**per 305 mm**	**41**
	RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black **GGOLD** Gleaming Gold **BBLUE** Brilliant Blue		
CAP-EX	Attached 1829 mm Cord and Plug Set **on models up to 1829 mm**		**31**
IND. LGT	Indicator Light (remote control only on Stainless Steel units)		**19**
Extended Electrical Power Leads – Must specify lead length –			
LEADS5	305-1525 mm		**£ 21**
LEADS10	1829-3048 mm		**42**
LEADS15	3352-4572 mm		**63**
LEADS20	4877-6096 mm		**84**
Sneeze Guards – Aluminum models only –			
9.375BP1	238 mm – one side	**per 305 mm**	**63**
9.375BP2	238 mm – two sides	**per 305 mm**	**126**
14BP1	356 mm – one side	**per 305 mm**	**95**
14BP	356 mm – two sides	**per 305 mm**	**190**
NO BULB	No bulb option (GRAHL model only)		**No Charge**
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per 305 mm less one - one per 305 mm is standard) (must be ordered with remote switches only)	**each**	**33**
3 ANEAL REFL	Bright Annealed Reflector for Lights	**per 305 mm**	**22**
Infinite Control – REMOTE ENCLOSURE RECOMMENDED (RMB)			
BLT INF	Built-In (max. of 12.2 Amps) – remote installation recommended		**£57**
Remote Control Enclosure (RMB) – Non-standard colors are non-returnable – Clear Anodized standard –			
Available in Designer colors and Gloss finishes		**See page 42 for models and prices**	
ATL	Adjustable Tubular Stands 254-356 mm (not available in *Designer* colors) – not available with cord –	**1 pair**	**£206**
NTL-10, -12	Non-Adjustable Tubular Stands (specify 254 or 305 mm clearance) – not available with cord –	**1 pair**	**95**
NTL-14, -16	Non-Adjustable Tubular Stands (specify 356 or 406 mm clearance) – not available with cord –	**1 pair**	**101**
NTL-PAINT	Non-Adjustable Tubular Stand (specify *Designer* color or Gloss finish) – Non-standard colors are non-returnable –	**add per pair**	**56**
TL-13	T-Leg Stands (343 mm clearance) – for models up to 1829 mm – only available with cord –	**1 pair**	**285**
TL-16	T-Leg Stands (406 mm clearance) – for models up to 1829 mm – only available with cord –	**1 pair**	**304**
TL-18	T-Leg Stands (457 mm clearance) – for models up to 1829 mm – only available with cord –	**1 pair**	**326**

ACCESSORIES *(available for purchase at any time)* – *see page 42 for illustrations*

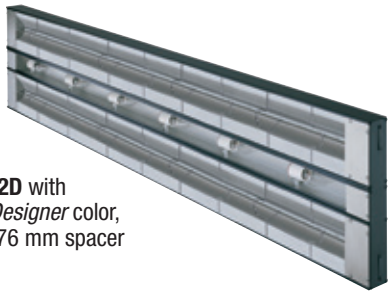
GR-ANGLE	Adjustable Angle Brackets for GRH models only	**1 pair**	**£ 25**
CL-HIGH	C-Leg Stands High Watt (343 mm clearance) – for models up to 1829 mm – only available with cord –	**1 pair**	**128**
ADJ ANGLE	Adjustable Angle Brackets for GRAH, GRAHL models only	**1 pair**	**25**
ADJ ANGLE7	178 mm Adjustable Angle Bracket for GRAH, GRAHL models only	**1 pair**	**29**
CHAIN 1	Chain Suspension	**per 305 mm**	**8**
Chef LED Bulb 230V adjustable bulb – GRAHL models only, all voltages – *see page 29 for more information* –			**£118**
	GRAHL-xx requires pass-through usage only and unit must be 254 mm or higher from surface – bulbs must be rotated down – **CLED-3000-230** Similar to warm Halogen light **CLED-4000-230** Similar to cool Fluorescent light		

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Dual Infrared Strip Heaters

Create a deeper holding area with Glo-Ray® Aluminum Dual Infrared Strip Heaters mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal sheathed element across the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

- Ensures maximum flavor, safety and holding time
- Provides even heat distribution – no cold spots
- Sturdy extruded aluminum housings that do not sag, from 457 to 1829 mm
- Reflector does not blacken, maintaining a consistent heat pattern
- Long life metal-sheathed heating elements
- Reinforced wire guard provides operator safety without affecting heat distribution
- 76 or 152 mm spacer available
- Heavy-duty insulation minimizes heat loss
- Additional reflector styles and lower wattage elements available, consult factory for more information



GRAHL-72D with optional *Designer* color, standard 76 mm spacer and lights

GRAH-36D with standard 76 mm spacer

ALUMINUM DUAL STRIP HEATERS – HIGH WATT

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight	List Price 76 mm Spacer	List Price 152 mm Spacer
GRAH-18D	457 mm	240	700	7 kg	£ 776	£ 790
GRAH-24D	610 mm	240	1000	8 kg	809	823
GRAH-30D	762 mm	240	1320	8 kg	885	907
GRAH-36D	914 mm	240	1600	9 kg	956	978
GRAH-42D	1067 mm	240	1900	9 kg	1024	1046
GRAH-48D	1219 mm	240	2200	11 kg	1098	1127
GRAH-54D	1372 mm	240	2500	13 kg	1169	1198
GRAH-60D	1524 mm	240	2800	16 kg	1277	1320
GRAH-66D	1676 mm	240	3120	18 kg	1385	1428
GRAH-72D ◎	1829 mm	240	3450	19 kg	1548	1591
GRAH-84D ◎	2134 mm	240	4100	23 kg	1787	1844
GRAH-96D ◎	2438 mm	240	4800	24 kg	2001	2058

◎ **Requires Remote Control Enclosure (RMB), see page 42.**

All Aluminum Dual Models Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Leads: 152 mm pigtail leads – server's right.
Dimensions: with 76 mm Spacer (standard): 457-1829 W x 381 D x 64 H mm.
with 152 mm Spacer: 457-1829 W x 457 D x 64 H mm.

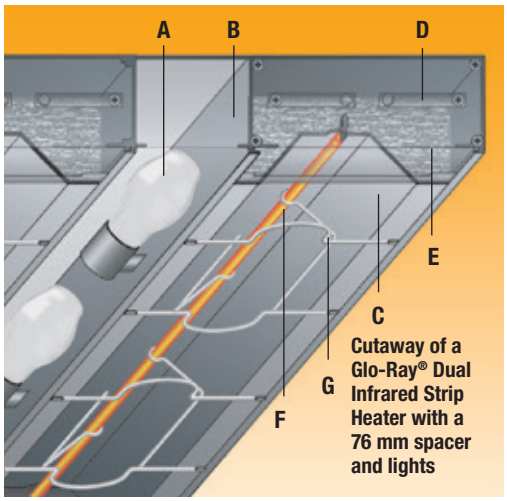
ALUMINUM DUAL STRIP HEATERS WITH LIGHTS – HIGH WATT

Model	Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight	List Price 76 mm Spacer	List Price 152 mm Spacer
GRAHL-18D	2	457 mm	240	820	7 kg	£ 845	£ 859
GRAHL-24D	2	610 mm	240	1120	8 kg	885	899
GRAHL-30D	2	762 mm	240	1440	9 kg	982	1004
GRAHL-36D	3	914 mm	240	1780	10 kg	1071	1093
GRAHL-42D	3	1067 mm	240	2080	12 kg	1170	1192
GRAHL-48D	4	1219 mm	240	2440	14 kg	1260	1289
GRAHL-54D	4	1372 mm	240	2740	15 kg	1356	1385
GRAHL-60D	5	1524 mm	240	3100	17 kg	1491	1534
GRAHL-66D	5	1676 mm	240	3420	18 kg	1620	1663
GRAHL-72D ◎	6	1829 mm	240	3810	20 kg	1810	1853
GRAHL-84D ◎	7	2134 mm	240	4520	23 kg	2099	2156
GRAHL-96D ◎	8	2438 mm	240	5280	25 kg	2363	2420

◎ **Requires Remote Control Enclosure (RMB), see page 42.**

All Aluminum Dual Models with Lights Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Leads: 152 mm pigtail leads – server's right.
Dimensions: with 76 mm Spacer (standard): 457-1829 W x 381 D x 64 H mm.
with 152 mm Spacer: 457-1829 W x 457 D x 64 H mm.

OPTIONS AND ACCESSORIES – PAGE 36
RECOMMENDED MOUNTING HEIGHTS – PAGE 43



Cutaway of a Glo-Ray® Dual Infrared Strip Heater with a 76 mm spacer and lights

A Shown with optional shatter-resistant incandescent lights
B Sturdy extruded aluminum housings that do not sag, from 457 up to 1829 mm
C Reflector does not blacken, maintaining a consistent heat pattern
D Standard hanger tab is provided for under shelf or chain installation
E Heavy-duty insulation minimizes heat loss
F Long life metal-sheathed heating elements
G Protective reinforced wire guard supports heating element without affecting heat distribution

GR A H L - xx D
Glo-Ray
Aluminum Housing
High Watt
Dual Elements
Width (inches)
Incandescent Light
No Character = No Lights

A series of **GRAH-60D** models

OPTIONS *(available at time of purchase only)*

Designer colors, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –			
COLOR-15, -18	381 mm and 457 mm housings for GRAH and GRAHL Dual models	**per 305 mm**	**£42**
	RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper **BLACK** Black **WHITE** White Granite **GREEN** Hunter Green		
Gloss finishes, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –			
GLOSS-15, -18	381 mm and 457 mm housings for GRAH and GRAHL Dual models	**per 305 mm**	**£53**
	RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black **GGOLD** Gleaming Gold **BBLUE** Brilliant Blue		
IND. LGT	Indicator Light (Remote Control only)		**£19**
Extended Electrical Power Leads – Must specify lead length –			
LEADS5	305-1525 mm		**£21**
LEADS10	1829-3048 mm		**42**
LEADS15	3352-4572 mm		**63**
LEADS20	4877-6096 mm		**84**
Sneeze Guards –			
9.375BP1	238 mm – one side	**per 305 mm**	**£ 63**
9.375BP2	238 mm – two sides	**per 305 mm**	**126**
14BP1	356 mm – one side	**per 305 mm**	**95**
14BP2	356 mm – two sides	**per 305 mm**	**190**
NO BULB	No bulb option (GRAHL models only)		**No Charge**
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per 305 mm less one - one per 305 mm is standard)	**each**	**33**
3 ANEAL REFL	Bright Annealed Reflector for Lights with 76 mm Spacer	**per 305 mm**	**22**
6 ANEAL REFL	Bright Annealed Reflector for Lights with 152 mm Spacer	**per 305 mm**	**34**
Remote Control Enclosure (RMB) – Non-standard colors are non-returnable – Clear Anodized standard –			
Available in Designer colors and Gloss finishes –		**See page 42 for models and prices**	
RMB-ATT	Factory attaches Remote Control Enclosure to strip heater (GRAH, GRAHL Dual models only) (Must select RMB on page 42 and add cost)		**£ 36**
ATL-D	Adjustable Tubular Stands 254-356 mm for Dual models (not available in *Designer* colors)	**2 pair**	**411**
NTL-10-D, 12-D	Non-Adjustable Tubular Stands for Dual models (specify 254 or 305 mm clearance)	**2 pair**	**190**
NTL-14-D, 16-D	Non-Adjustable Tubular Stands for Dual models (specify 356 or 406 mm clearance)	**2 pair**	**202**
NTL-PAINT-D	Non-Adjustable Tubular Stands in *Designer* color or Gloss finish (specify color) – Non-standard colors are non-returnable –	**2 pair**	**112**

ACCESSORIES *(available for purchase at any time)* – *see page 42 for illustrations*

ADJ ANGLE-D	Adjustable Angle Brackets for Dual models	**2 pair**	**£50**
ADJ ANGLE7-D	178 mm tall Adjustable Angle Brackets for Dual models	**2 pair**	**58**
CHAIN 1	Chain Suspension	**per 305 mm**	**8**

COLORS AND FINISHES – INSIDE BACK COVER

Ultra-Glo® Ceramic Infrared Strip Heaters

Hatco Ultra-Glo® Ceramic Strip Heaters provide the ultimate holding power. Increased heights improve working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Available with or without lights, with attached or Remote Control Enclosure (RMB) (recommended). Units with lights must use a Remote Control Enclosure. Ideal for a fabricator who wants to incorporate a foodwarmer component into their final assembly.

- Pre-focused pyramidal heat pattern concentrates the heat at the edges where heat loss is greatest
- Increased height improves operational working clearances, giving the chef and server an improved ergonomic working environment
- Adaptable to many locations and configurations, including back-or front-of-the-house use, open kitchen concepts or buffet lines
- Optional coated shatter-resistant incandescent bulbs enhance product displays while safeguarding food from bulb breakage

UGAH-18 with optional Gloss finish – requires either attached or Remote Control Enclosure (RMB), not shown

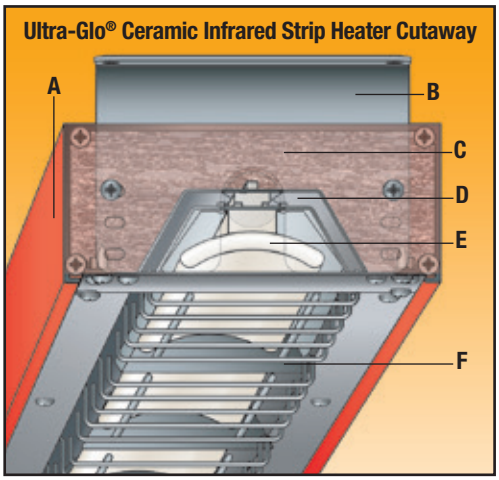
ALUMINUM CERAMIC STRIP HEATERS – HIGH WATT
Standard Remote Control Enclosure (RMB) includes toggle switch(es) and indicator light(s) (CE Mark not available)

Model✖⊙	Width	Voltage Single Phase	Watts	Amps	Approx. Ship Weight○	List Price
UGAH-18	457 mm	240	650	2.7	5 kg	**£ 718**
UGAH-24	610 mm	240	750	3.1	5 kg	**728**
UGAH-30	762 mm	240	1125	4.7	6 kg	**877**
UGAH-36	914 mm	240	1300	5.4	7 kg	**884**
UGAH-42	1067 mm	240	1500	6.3	7 kg	**1029**
UGAH-48	1219 mm	240	1950	8.1	9 kg	**1040**
UGAH-54	1372 mm	240	2250	9.4	9 kg	**1174**
UGAH-60	1524 mm	240	2600	10.8	11 kg	**1189**
UGAH-66	1676 mm	240	2600	10.8	11 kg	**1328**
UGAH-72	1829 mm	240	3000	12.5	11 kg	**1359**

ALUMINUM CERAMIC STRIP HEATERS WITH LIGHTS – HIGH WATT (CE Mark not available)

Model✖/	Bulbs	Width	Voltage Single Phase	Watts	Amps	Approx. Ship Weight○	List Price
UGAHL-18	1	457 mm	240	710	2.3	5 kg	**£ 880**
UGAHL-24	2	610 mm	240	870	3.2	5 kg	**897**
UGAHL-30	2	762 mm	240	1245	4.3	8 kg	**1075**
UGAHL-36	3	914 mm	240	1480	4.9	8 kg	**1120**
UGAHL-42	3	1067 mm	240	1680	5.8	9 kg	**1287**
UGAHL-48	4	1219 mm	240	2190	7.3	10 kg	**1332**
UGAHL-54	4	1372 mm	240	2490	7.3	11 kg	**1506**
UGAHL-60	5	1524 mm	240	2900	9.6	12 kg	**1562**
UGAHL-66	5	1676 mm	240	2900	9.6	14 kg	**1720**
UGAHL-72	6	1829 mm	240	3360	9.8	15 kg	**1777**

✖ **CE Mark not available.**
○ Does not include Remote Control Enclosure (RMB).
⊙ Includes either attached control or Remote Control Enclosure (RMB) with toggle switch(es), indicator light(s).
/ Units with lights will be supplied with Remote Control Enclosure (RMB), with toggle switches or without switches.



A Sturdy aluminum housings that do not sag, widths from 457 up to 1829 mm in 152 mm increments

B Adjustable standard mounting bracket (allows 3 different mounting heights and allows connection to end of the unit)

C Heavy-duty insulation surrounds heating element to keep exterior housing cooler and minimize heat loss

D Dual aluminized steel reflector keeps housing cooler, focuses more heat towards the food

E Shape of element focuses the heat on the food

F Protective wire guards under heating element

All Ceramic Models Feature:
Models Shipped with: Angle Brackets with 152 mm Leads.
UGAH Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light:
457-1829 W x 152 D x 64 H mm.
UGAHL Dimensions with Remote Control Enclosure, (RMB) Toggle and Indicator Light:
457-1829 W x 229 D x 64 H mm.
UGAH Dimensions with attached Remote Control Enclosure (RMB): 457-1829 W x 251 D x 64 H mm.

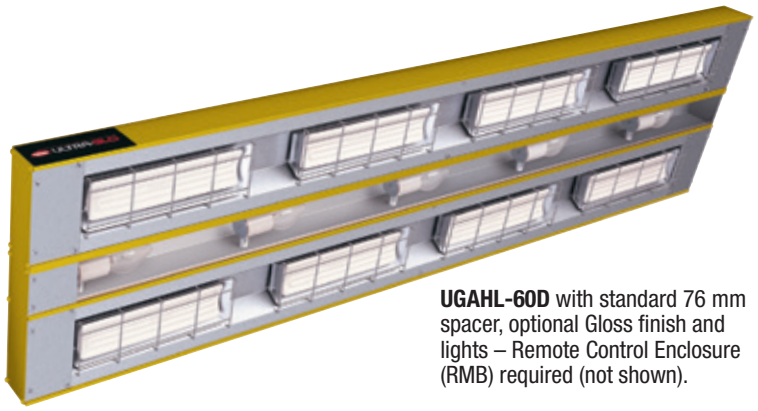
OPTIONS – PAGE 39
REMOTE CONTROL ENCLOSURES (RMBs) – PAGE 42
RECOMMENDED MOUNTING HEIGHTS – PAGE 43

UG A H L - xx
Ultra-Glo
Aluminum Housing
High Watt
Width (inches)
Incandescent Light
No Character = No Lights

Ultra-Glo® Ceramic Dual Infrared Strip Heaters

Hatco Ultra-Glo® Ceramic Strip Heaters provide the ultimate holding power. Increased height improves working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Dual mounted Strip Heaters accommodate wider food holding areas. Ideal for a fabricator who wants to incorporate a foodwarmer component into their final assembly.

- Increased height improves operational working clearances, giving the chef and server an improved ergonomic environment to work
- Adaptable to any location and configuration, including back- or front-of-the-house use, open kitchen concepts or buffet lines
- Sturdy continuous aluminum housings
- Available in widths from 457 to 1829 mm
- Pre-focused heat pattern provides an increased pyramidal dimension, concentrating heat at the edges where heat loss is the greatest
- Remote Control Enclosure (RMB) with toggle switch, indicator lights and wiring for convenient control placement



UGAHL-60D with standard 76 mm spacer, optional Gloss finish and lights – Remote Control Enclosure (RMB) required (not shown).

ALUMINUM DUAL CERAMIC STRIP HEATERS – HIGH WATT (Standard Remote Control Enclosure (RMB) INCLUDES TOGGLE SWITCH[ES] AND INDICATOR LIGHT[S]) (CE Mark not available)

Model*⊙	Width	Voltage Single Phase	Watts	Amps	Approx. Ship Weight○	List Price
UGAH-18D	457 mm	240	1300	5.4	8 kg	**£1433**
UGAH-24D	610 mm	240	1500	6.3	9 kg	**1496**
UGAH-30D	762 mm	240	2250	9.4	11 kg	**1811**
UGAH-36D	914 mm	240	2600	10.8	14 kg	**1868**
UGAH-42D	1067 mm	240	3000	14.4	15 kg	**2188**
UGAH-48D	1219 mm	240	3900	16.2	18 kg	**2242**
UGAH-54D	1372 mm	240	4500	18.8	19 kg	**2555**
UGAH-60D	1524 mm	240	5200	26.0	22 kg	**2622**
UGAH-66D	1676 mm	240	5200	21.6	23 kg	**2932**
UGAH-72D	1829 mm	240	6000	25.0	25 kg	**3024**

ALUMINUM DUAL CERAMIC STRIP HEATERS WITH LIGHTS – HIGH WATT (CE Mark not available)

Model*/	Bulbs	Width	Voltage Single Phase	Watts	Amps	Approx. Ship Weight○	List Price
UGAHL-18D	1	457 mm	240	1360	5.7	8 kg	**£1498**
UGAHL-24D	2	610 mm	240	1620	6.8	7 kg	**1531**
UGAHL-30D	2	762 mm	240	2370	9.9	11 kg	**1901**
UGAHL-36D	3	914 mm	240	2780	11.6	12 kg	**1981**
UGAHL-42D	3	1067 mm	240	3180	13.3	15 kg	**2329**
UGAHL-48D	4	1219 mm	240	4140	19.2	16 kg	**2399**
UGAHL-54D	4	1372 mm	240	4740	19.8	20 kg	**2743**
UGAHL-60D	5	1524 mm	240	5500	22.9	22 kg	**2821**
UGAHL-66D	5	1676 mm	240	5500	22.9	23 kg	**3154**
UGAHL-72D	6	1829 mm	240	6360	26.5	26 kg	**3268**

*** CE Mark not available.**
○ Does not include Remote Control Enclosure (RMB).
⊙ Includes either attached control or Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s).
/ Units with lights will be supplied with Remote Control Enclosure (RMB), with toggle switches or without switches.

All Ceramic Dual Models Feature:
Models Shipped with: Angle Brackets and Leads (914 mm Leads).
Dimensions with attached Remote Control Enclosure (RMB), Toggle and Indicator Light (UGAH only): 457-1829 W x 479 D x 64 H mm.
Dimensions with Remote Control Enclosure (RMB), Toggle and Indicator Light: 457-1829 W x 381 D x 64 H mm.

OPTIONS – PAGE 39
RECOMMENDED MOUNTING HEIGHTS – PAGE 43

UGAH-42D with standard 76 mm spacer. Remote Control Enclosure (RMB) recommended (not shown)

OPTIONS *(available at time of purchase only)*

Designer colors, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –		
COLOR-6	152 mm housing for Single UGAH models (color selection below)	**per 305 mm £32**
COLOR-9	229 mm housing for Single UGAHL models (color selection below)	**per 305 mm 32**
COLOR-15	381 mm housings for Dual UGAH, UGAHL madels (color selection below)	**per 305 mm 42**
	RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper **BLACK** Black **WHITE** White Granite **GREEN** Hunter Green	
Gloss finishes, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –		
GLOSS-6	152 mm housing for Single UGAH models (finish selection below)	**per 305 mm £41**
GLOSS-9	229 mm housing for Single UGAHL models (finish selection below)	**per 305 mm 42**
GLOSS-15	381 mm housings for Dual UGAH, UGAHL models (finish selection below)	**per 305 mm 53**
	RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black **GGOLD** Gleaming Gold **BBLUE** Brilliant Blue	
Designer colors, Remote Control Enclosures (RMB) – Non-standard colors are non-returnable – Clear Anodized standard –		
RMB-COLOR	***Remote Control Housing in Designer color***	**£37**
	RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper **BLACK** Black **WHITE** White Granite **GREEN** Hunter Green	
Gloss finishes, Remote Control Enclosures (RMB) – Non-standard colors are non-returnable – Clear Anodized standard –		
RMB-GLOSS	***Remote Control Housing in Gloss finish***	**£57**
	RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black **GGOLD** Gleaming Gold **BBLUE** Brilliant Blue	
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per 305 mm less one - one per 305 mm is standard) –	**each £ 33**
UGA-NTL-14, -16	Non-Adjustable Tubular Stands (specify 356 or 406 mm clearance)	**1 pair 101**
UGA-NTL-18, -20	Non-Adjustable Tubular Stands (specify 457 or 508 mm clearance)	**1 pair 111**
UGA-NTL-22, -24	Non-Adjustable Tubular Stands (specify 559 or 610 mm clearance)	**1 pair 117**
UGA-NTL-18-D, 20-D	Non-Adjustable Tubular Stands for Dual models (specify 457 or 508 mm clearance)	**2 pair 222**
UGA-NTL-22-D, -24-D, -26-D	Non-Adjustable Tubular Stands for Dual models (specify 559, 610 or 660 mm clearance)	**2 pair 234**
NTL-PAINT	*Designer* color or Gloss finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	**56**
NTL-PAINT-D	*Designer* color or Gloss finish for Non-Adjustable Tubular Stands for Dual models – Non-standard colors are non-returnable –	**2 pair 112**
Extended Electrical Power Leads – extend beyond standard 914 mm conduit – Must specify lead length –		
HT-LEADS5	305-1524 mm	**£ 36**
HT-LEADS10	1829-3048 mm	**72**
HT-LEADS15	3353-4572 mm	**108**
HT-LEADS20	4877-6096 mm	**144**
RMB-UGA	Remote Control Enclosure with Toggle Control and Indicator (not available on 240V Dual models)	**No Charge**
RMB-UGA-INF	Remote Control Enclosure with Toggle Switch, Electronic Infinite Control, Relay and Indicator Light (not available for 240V with lights) – *Designer* colors and Gloss finishes available Non-standard colors are non-returnable – Clear Anodized standard –	**362**

ACCESSORIES *(available for purchase at any time)*

Chef LED 230V adjustable bulb – UGAHL-xx, UGAHL-xxD models only, all voltages, pass through usage only – Bulb must be rotated down – See page 29 for more information – **£118**

UGAHL-xx must be 432 mm or higher from surface, UGAHL-xxD unit must be 456 mm or higher from surface – All require pass-through usage only

CLED-3000-230 Similar to warm halogen light

CLED-4000-230 Similar to cool fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

RMB-UGA-INF

CLED-3000 and -4000 Accessory

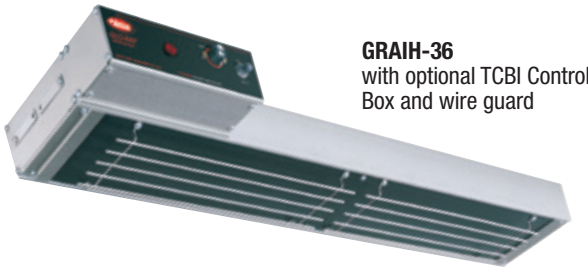
Strip Heaters

Glo-Ray® Infra-Black® Strip Heaters

For foodwarming at close range to food product, the Glo-Ray® Infra-Black® heat technology is ideal, emitting a solid panel of uniform heat. Sturdy continuous single or dual aluminum housings assure quality and durability with a variety of widths, depths, mounting arrangements and colors to fit your operation.

- Provides ideal amount of heat for limited space operations, mounted 102 to 254 mm above target surface for singles and 203 to 356 mm for duals
- Infra-Black emitter provides even heat distribution – eliminating hot spots
- Sturdy aluminum housings that do not sag, from 457 to 1829 mm in 152 mm increments
- Heavy-duty insulation keeps the exterior housing cool
- Optional wire guard available to protect user from incidental contact with the heated surface
- Optional 76 or 152 mm spacer available on dual models

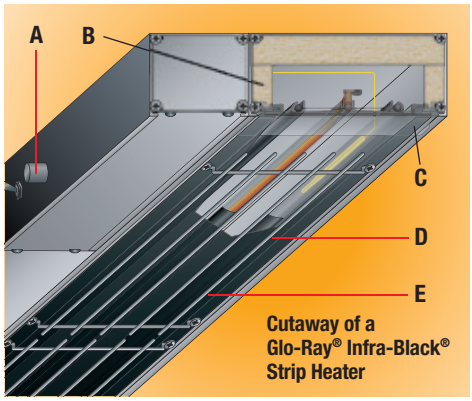
GRAIH-24D



GRAIH-36
with optional TCBI Control Box and wire guard

ALUMINUM INFRA-BLACK STRIP HEATERS– HIGH WATT (Must specify and add price of RMB or TCBI)

Model°	Width	Voltage Single Phase	Watts	Approx. Ship Weight○	List Price
GRAIH-18	457 mm	240	350	5 kg	**£499 + RMB**
GRAIH-24	610 mm	240	500	5 kg	**528 + RMB**
GRAIH-30	762 mm	240	660	6 kg	**559 + RMB**
GRAIH-36	914 mm	240	800	6 kg	**594 + RMB**
GRAIH-42	1067 mm	240	950	7 kg	**628 + RMB**
GRAIH-48	1219 mm	240	1100	7 kg	**664 + RMB**
GRAIH-54	1372 mm	240	1250	8 kg	**695 + RMB**
GRAIH-60	1524 mm	240	1400	9 kg	**744 + RMB**
GRAIH-66	1676 mm	240	1560	10 kg	**802 + RMB**
GRAIH-72	1829 mm	240	1725	15 kg	**908 + RMB**



Cutaway of a Glo-Ray® Infra-Black® Strip Heater

A Thermostatically controlled to regulate heat and provide consistent temperature – optional Remote Control Enclosure (RMB) available

B Heavy-duty insulation minimizes heat loss

C Provides ideal amount of heat for limited space operations, effectively holding product

D Optional wire guard available to protect user from incidental contact with the heated surface

E Infra-Black emitter provides even heat distribution, eliminating hot spots for close applications

ALUMINUM DUAL INFRA-BLACK STRIP HEATERS – HIGH WATT (Must specify and add price of RMB or TCBI)

Model°	Width	Voltage Single Phase	Watts	Approx. Ship Weight○	List Price 76 mm Spacer	List Price 152 mm Spacer
GRAIH-18D	457 mm	240	700	8 kg	**£1146 + RMB**	**£1160 + RMB**
GRAIH-24D	610 mm	240	1000	10 kg	**1211 + RMB**	**1225 + RMB**
GRAIH-30D	762 mm	240	1320	10 kg	**1309 + RMB**	**1331 + RMB**
GRAIH-36D	914 mm	240	1600	13 kg	**1410 + RMB**	**1432 + RMB**
GRAIH-42D	1067 mm	240	1900	16 kg	**1512 + RMB**	**1534 + RMB**
GRAIH-48D	1219 mm	240	2200	15 kg	**1618 + RMB**	**1647 + RMB**
GRAIH-54D	1372 mm	240	2500	19 kg	**1726 + RMB**	**1755 + RMB**
GRAIH-60D	1524 mm	240	2800	21 kg	**1862 + RMB**	**1905 + RMB**
GRAIH-66D	1676 mm	240	3120	20 kg	**2023 + RMB**	**2066 + RMB**
GRAIH-72D	1829 mm	240	3450	24 kg	**2263 + RMB**	**2306 + RMB**

° Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box (TCBI). Must order either Thermostatic Control Box (see Options on page 41) or Remote Control Enclosure (RMB) (see page 42).

○ Does not include Remote Control Enclosure (RMB).

All Infra-Black Models Feature:

Leads: 152 mm pigtail leads – server's right.

Dimensions: GRAIH: 457-1829 W x 152 D x 66 H mm.

GRAIH-xxD with 76 mm Spacer: 457-1829 W x 381 D x 66 H mm.

GRAIH-xxD with 152 mm Spacer: 457-1829 W x 457 D x 66 H mm.

TCBI Enclosure dimensions (not including switches): 203 W x 76 D x 64 H mm.

TCBI Enclosure location: Chef's left side (unless otherwise specified).

OPTIONS AND ACCESSORIES – PAGE 41
RECOMMENDED MOUNTING HEIGHTS – PAGE 43

GR A I H - xx D

- GR — Glo-Ray
- A — Aluminum Housing
- I — Infra-Black Emitter
- H — High Watt
- xx — Width (inches)
- D — Dual Elements
- No Character = Single Element

GRAIH-72 requires Remote Control Enclosure (RMB)

OPTIONS *(available at time of purchase only)*

Designer colors, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –

COLOR-6	152 mm Housing for Single GRAIH models	**per 305 mm £32**
COLOR-15, -18	381 mm and 457 mm Housings for Dual GRAIH models	**per 305 mm 41**

RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper
BLACK Black **WHITE** White Granite **GREEN** Hunter Green

Gloss finishes, aluminum models 457-1829 mm – Non-standard colors are non-returnable – Clear Anodized standard –

GLOSS-6	152 mm Housing for Single GRAIH models	**per 305 mm £42**
GLOSS-15, -18	381 mm and 457 mm housings for Dual GRAIH models	**per 305 mm 53**

RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black
GGOLD Gleaming Gold **BBLUE** Brilliant Blue

Remote Control Enclosure (RMB) – Non-standard colors are non-returnable – Clear Anodized standard – Available in Designer colors and Gloss finishes **See page 42 for models and prices**

TCBI	Thermostatic Control Box with Indicator Lights	**£207**
AIH18WG -AIH72WG	Element Wire Guard (Dual models require two sets)	**per 305 mm (per side) 30**
AIH4NTL	102 mm Non-Adjustable Tubular Stands	**1 pair 95**
AIH6NTL	152 mm Non-Adjustable Tubular Stands	**1 pair 95**
AIH8NTL	203 mm Non-Adjustable Tubular Stands (Dual models require two pair)	**1 pair 95**
AIH10NTL	254 mm Non-Adjustable Tubular Stands (Dual models require two pair)	**1 pair 95**
AIH12NTL-D	305 mm Non-Adjustable Tubular Stands for Dual models	**2 pair 190**
AIH14NTL-D	356 mm Non-Adjustable Tubular Stands for Dual models	**2 pair 202**
NTL-PAINT	*Designer* color or Gloss finish for Non-Adjustable Tubular Stand – Non-standard colors are non-returnable –	**1 pair 56**
NTL-PAINT-D	*Designer* color or Gloss finish for Non-Adjustable Tubular Stands for Dual models – Non-standard colors are non-returnable –	**2 pair 112**

Extended Electrical Power Leads – extend beyond standard 152 pigtail leads – Must specify lead length –

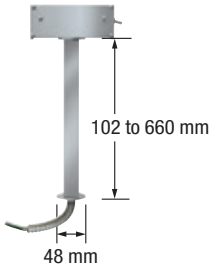
HT-LEADS5	305-1524 mm	**£ 36**
HT-LEADS10	1829-3048 mm	**72**
HT-LEADS15	3353-4572 mm	**108**
HT-LEADS20	4877-6096 mm	**144**

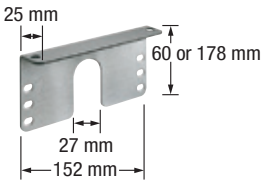
ACCESSORIES *(available for purchase at any time) – see page 42 for illustrations*

ADJ ANGLE	Adjustable Angle Brackets for Single models	**1 pair £25**
ADJ ANGLE7	178 mm Adjustable Angle Bracket for Single models	**1 pair 29**
ADJ ANGLE-D	Adjustable Angle Brackets for Dual models	**2 pair 50**
ADJ ANGLE7-D	178 mm tall Adjustable Angle Brackets for Dual models	**2 pair 58**
CHAIN 1	Chain Suspension	**per 305 mm 8**

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Mounting Arrangements





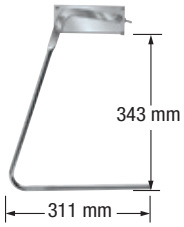
PERMANENT - FOR HARD WIRED INSTALLATION

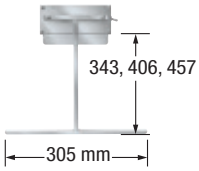
Non-Adjustable Tubular Stands
Sturdy stands conceal all supply wiring. Available in *Designer* colors. Duals require two pair. Specify power location. (not available on Infra-Black models)

Adjustable Tubular Stands
Sturdy tubular stands conceal all supply wiring. Duals require two pair (not available on Ultra-Glo models). Specify power location.

Angle Brackets
Special adjustable angle brackets fit 152 or 229 mm housings for mounting Glo-Ray under a shelf. Provides 25-51 mm space or 25 - 152 mm space between Glo-Ray and overshelf. Duals require two pair. (standard on Ultra-Glo models).

Chain Suspension
Chains attach to tabs provided with warmers and are available in various lengths to suit the location. (not available on Ultra-Glo models).





PORTABLE - FOR CORD & PLUG INSTALLATION

C-Leg Stands
Attractive plated legs allow easy relocation of the warmer. For models 1829 mm or less in width (not available on Ultra-Glo and Infra-Black models). Requires attached cord and plug.

T-Leg Stands
Provide rigid stability and allow for more pass-through area below unit. For models 1829 mm or less in width (not available on Ultra-Glo and Infra-Black models). Requires attached cord and plug.

Remote Control Enclosures (RMBs)

Hatco Remote Control Enclosures are built for toggle or infinite switches, indicator lights and wiring, ready for installation when purchased with Glo-Ray® Foodwarmers.

- Built for toggle or infinite switches, indicator lights and wiring
- Threaded rubber boot for toggle switch is standard
- One RMB per Strip Heater

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

Remote Control Enclosures (RMB): When used, no more than one RMB per Strip Heater and no more than one Strip Heater per RMB.

RMB-7DE-CE with toggle switches, optional *Designer* color (229 W x 76 D x 64 H mm)

RMB-14FE-CE with infinite controls (356 W x 76 D x 64 H mm)

RMB-3HE-CE with toggle switch and indicator light (140 W x 76 D x 64 H mm)

Need help choosing the correct RMB?
"Choose Remote Box (RMB)" can be found on:
www.hatcocorp.com
under "Resources"

RMBs - REMOTE CONTROL ENCLOSURES

Model	Description	Voltage Single Phase	Width	List Price❦
RMB-3CE-CE	1 infinite switch	240	140 mm	**£198**
RMB-3DE-CE	1 toggle switch	240	140 mm	**151**
RMB-3EE-CE	2 toggle switches	240	140 mm	**166**
RMB-3HE-CE	1 toggle switch 1 indicator light	240	140 mm	**166**
RMB-7CE-CE	2 infinite switches	240	229 mm	**300**
RMB-7DE-CE	3 toggle switches	240	229 mm	**221**
RMB-7HE-CE	1 infinite switch 1 indicator light	240	229 mm	**230**
RMB-7KE-CE	2 toggle switches 2 indicator lights	240	229 mm	**220**
RMB-7NE-CE	1 toggle switch 1 infinite switch	240	229 mm	**239**
RMB-7QE-CE	1 toggle switch 1 infinite switch 1 indicator light	240	229 mm	**254**
RMB-14FE-CE	4 infinite switches	240	356 mm	**484**
RMB-14EE-CE	4 toggle switches	240	356 mm	**240**
RMB-14KE-CE	3 toggle switches 3 indicator lights	240	356 mm	**269**
RMB-14NE-CE	2 infinite switches 2 indicator lights	240	356 mm	**345**
RMB-14QE-CE	2 toggle switches 2 infinite switches	240	356 mm	**353**
RMB-14YE-CE	1 toggle switch 2 infinite switches	240	356 mm	**350**

❦ Pricing applies only at time of equipment purchase.

All Models Feature:
Ship Weight: 1-3 kg depending on components.
Max. allowable amperage per switch: Toggle: 15.0, **Infinite:** 12.2
Dimensions (not including switches): 140, 229 or 356 W x 76 D x 64 H mm

OPTIONS *(available at time of purchase only)*

Designer colors – Non-standard colors are non-returnable – Clear Anodized standard –
RMB-COLOR *Designer* color Remote Control housing **£37**

RED	Warm Red	**NAVY**	Navy Blue
BLACK	Black	**GREEN**	Hunter Green
GRAY	Gray Granite	**COPPER**	Antique Copper
WHITE	White Granite		

Gloss finishes – Non-standard colors are non-returnable – Clear Anodized standard –
RMB-GLOSS Gloss finish Remote Control housing **£57**

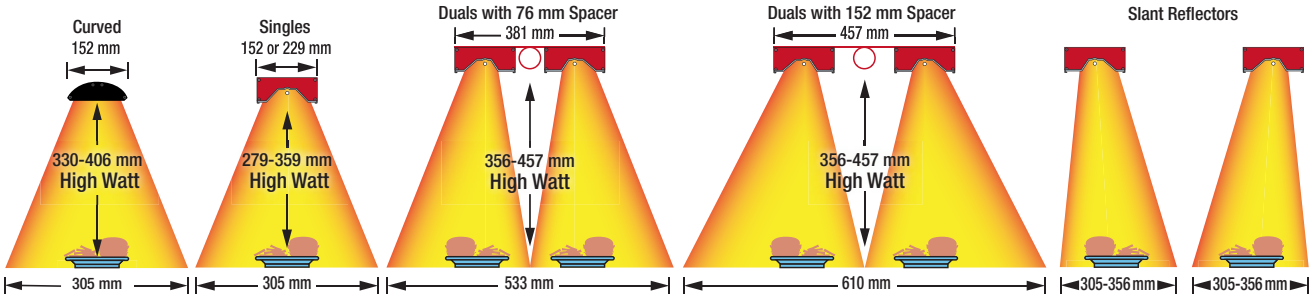
RRED	Radiant Red	**GGRAY**	Glossy Gray
GGOLD	Gleaming Gold	**BBLACK**	Bold Black
BBLUE	Brilliant Blue		

COLORS AND FINISHES – INSIDE BACK COVER

Strip Heater Recommended Range Above Target* and Spacing Requirements

(Based on 610 mm Foodwarmer)

Glo-Ray® Infrared Heating Element
(Recommended range above target)



GLO-RAY® INFRARED HEATING ELEMENT

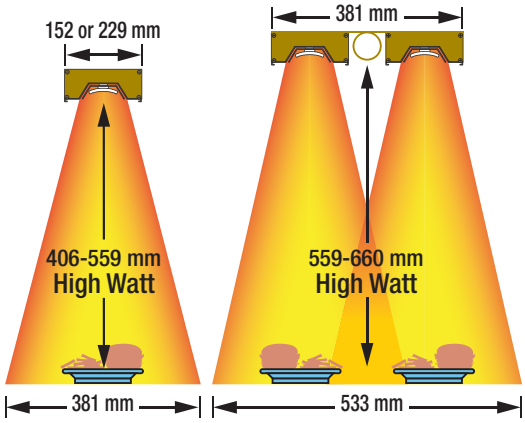
Curved High Watt (GM5AH, GM5AHL)
Non-combustible surroundings only. Install 25 mm from overshelf and minimum of 254 mm above a non-combustible countertop surface (back of wall: no requirement).

Singles (GRH, GRAH, GRAHL) –
Combustibles: 343 mm below, 25 mm above and 76 mm to back wall. Non-combustibles: 25 mm above, 254 mm below with infinite or indicator lamp and 203 mm below toggle. Must be installed in a pass-through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshelf and 203 mm to a surface below. Maximum 254 mm setback from the front of an overshelf. Models with cords must be installed 76 mm below an overshelf and 297 mm over a surface below.

Duals (GRAH-D, GRAHL-D) –
May not be installed in combustible surroundings. Non-combustibles: 25 mm above, 254 mm below. Must be installed in a pass-through area. Units with remote switches may be installed 76 mm from a non-combustible back wall, 203 mm to surface below and flush to an overshelf. Maximum 254 mm setback from the front of an overshelf.

Slant Reflectors: Optional slant reflectors are available to direct the heat pattern front or back.

Ultra-Glo® Heating Element
(Recommended range above target)

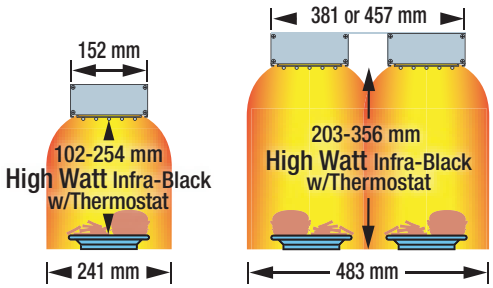


ULTRA-GLO®

Singles and Duals: (UGAH, UGAHL, UGAH-D, UGAHL-D) –
May not be installed in combustible surroundings. Non-combustibles: 25 mm above, 432 mm from a surface below and 76 mm from a back wall.

Dual Mounting: Do not mount warmers side by side (dual mounting) with less than a 76 mm space between units.

Infra-Black® Heating Element
(Recommended range above target)



GLO-RAY® INFRA-BLACK®

(GRAIH, GRAIH-D) –
May not be installed in combustible surroundings. Non-combustibles: 25 mm above and 102 mm below. Must be installed in a pass-through area. Units with remote switches may be installed 76 mm from a non-combustible back wall and flush to an overshelf. Maximum 254 mm setback from the front of an overshelf.

Remote Control Enclosures (RMB): When used, no more than one RMB per Strip Heater and no more than one Strip Heater per RMB.

DEPTH OF HEAT PATTERN AT RECOMMENDED ELEMENT HEIGHT

* Recommended single unit application without base heat, based on ideal conditions. Individual applications may vary, consult factory.

Decorative Carving Stations

An eye-catching solution for carving and serving, the Hatco Decorative Carving Station features a stylish Decorative Lamp and is available in multiple configurations, including post mount, counter mount, and freestanding models with an integrated heated simulated stone base. Designed to deliver both visual appeal and reliable performance, these stations are ideal for chefserved presentations in restaurants, hotels, country clubs, casinos, and catered events.

- Available as freestanding (DCSB2 models) with a round or rectangular heated simulated stone base, post mount (DCS400-1 models), or counter mount (DCS400-1CM models)
- Patented telescoping heated Decorative Lamp(s) has a 30° shade pivot
- DCSB2 models include a thermostatically controlled heated base and matching cutting board, both made of foodsafe materials
- DCSB2 models feature a removable sneeze guard
- DCS400-1 models include a 40 lb. weighted base for stability
- DCS400-1CM models are designed to be mounted to a countertop
- Models with simulated stone are Swanstone®

DCS400-1CM
with optional Plated finish Antique Bronze post & shade and optional Ice simulated stone trim ring

NEW

DCSB2-R24-1
with standard Plated finish Bright Nickel post & shade and standard Ash Gray simulated stone heated base

NEW

DCSB2-3624-2
with optional Plated finish Bright Copper post & shade and optional Birch simulated stone heated base

DECORATIVE CARVING STATIONS

Model	No. of Lamps	Width	Heated Base Surface Area	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
DCS400-1	1	203 mm	–	230	230	15 kg	£1690
DCS400-1CM	1	156 mm	–	230	230	9 kg	1658
NEW DCSB2-R24-1	1	660 mm	610 mm diameter	230	580	34 kg	4196
DCSB2-2420-1	1	610 mm	610 W x 508 D mm	230	730	38 kg	4988
DCSB2-3624-2	2	914 mm	914 W x 610 D mm	230	1259	60 kg	6561

DCS400-1
with standard Plated finish Bright Nickel post & shade and standard Ash Gray simulated stone post base

All Decorative Carving Station Models Feature:

Models Ship with: DCS400-1, -1CM: One clear coated bulb. **DCS400-1** includes black base.
DCSB2-R24-1, -2420-1: One clear coated bulb, base heat, glass sneeze guard and cutting board.
DCSB2-3624-2: Two clear coated bulbs, base heat, glass sneeze guard and cutting board.

Telescoping Clearance: DCS400-1, -1CM: (bottom of shade to counter) 356 - 711 mm.
DCSB2-R24-1, -2420-1, -3624-2: (bottom of shade to top of cutting board) 356 - 660 mm.

Cord Location: DCS400-1: Base of unit, server side center. **DCS400-1CM:** Under counter.
DCSB2-R24-1, -2420-1, -3624-2: Base of unit, server side on left.

OPTIONS *(available at time of purchase only)*

Shade and post(s) in Plated finish, no additional charge –
Non-standard colors are non-returnable – Bright Nickel Standard –

BBRASS	Bright Brass	No Charge
BCOPPER	Bright Copper	No Charge
ABRASS	Antique Brass	No Charge
ABRONZE	Antique Bronze	No Charge

Base and Cutting Board (except DCS400-1) in simulated stone, no additional charge –
Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

Trim Ring (DCS400-1CM only) in simulated stone, no additional charge –
Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

Post Base (DCS400-1 only) in simulated stone, no additional charge –
Non-standard colors are non-returnable – Ash Gray Standard –

SS-BIRCH	Birch	No Charge
SS-ICE	Ice	No Charge

Close-up of **Trim Ring** in standard Ash Gray (Unit shown in optional Plated finish Antique Bronze)

COLORS AND FINISHES – INSIDE BACK COVER

D C S B2 x x x - x x x x - x C M

- Decorative Carving Station
- B2 = Heated Base; No Character = No Base Heat
- Shade Style Number
- Width of Heated Base (inches) (R = Round Heated Base)
- Depth of Heated Base (inches) (Diameter for Round Headed Base)
- Quantity Overhead Heat Lamps
- No Character = Freestanding; CM = Countertop Mount

Glo-Ray® Carving Stations

An excellent addition to extend food holding times during serving periods is the Glo-Ray® Carving Station. Create a complete serving station for buffets by adding it to Hatco's Flav-R-Savor® Holding Cabinet.

- Overhead ceramic heating elements project high intensity radiant heat over entire target area
- Adjustable clearance of 445 to 570 mm
- Portable – includes a 1829 mm cord and plug
- Shatter-resistant incandescent lights illuminate holding area
- Drip pan and cutting board available
- GRCSCLH has base heat

GRCSCL-24 with accessory left-hand sneeze guard, drip pan and cutting board

GRCSCLH-24 with accessory left-hand sneeze guard, drip pan and cutting board

GRCSCLH-24 controls

GLO-RAY CARVING STATIONS

Model	Dimensions W↔ x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRCSCL-24	660 x 711 x 572-724 mm	240	990	25 kg	**£3625**
GRCSCLH-24	660 x 711 x 572-724 mm	240	1290	25 kg	**4088**

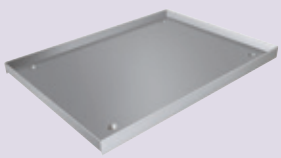
↔ Width includes accessory left-hand sneeze guard.

All Carving Station Models Feature:
Models Shipped with: Right-hand sneeze guard.
Cord Location: Back side on base.

ACCESSORIES *(available for purchase at any time)*

CSCLB/PACC	Left-Hand Sneeze Guard Kit (1 kg)	**£266**
CSCL-PAN	Stainless Steel Custom Drip Pan – 508 x 679 x 25 mm (4 kg)	**273**
CSCL-BOARD	NSF Approved Cutting Board – 457 x 610 x 44 mm (9 kg)	**253**
Chef LED 230V adjustable bulb – bulbs must be rotated down – see page 29 for more information –		**each 118**
CLED-3000-230 Similar to warm Halogen light **CLED-4000-230** Similar to cool Fluorescent light		

CSCLB/PACC



CSCL-PAN

CSCL-BOARD

CLED-3000 and -4000 Accessory

G R C S C L H - x

- G R C S — Glo-Ray Carving Station
- C — Ceramic Heat
- L — Incandescent Light
- H — H = Heated Base; No Character = No Base Heat
- x — Depth of Heated Base (inches)

Portable Foodwarmers

Opt for the versatility of Hatco's GLOMAX®, Glo-Ray® and Ultra-Glo® Portable Foodwarmers. With heat from above, below or both, these foodwarmers offer design flexibility without sacrificing food product quality. Ideal for use next to fry stations, drive-through windows and service areas that require frequent and easy access.

- Portable – ready to plug in and use
- Versatile – available in many sizes, styles and heat sources to fit your needs
- Flexible – both top and bottom heat available
- Available with incandescent bulbs containing special protective coating to guard against food contamination
- Ceramic heating elements provide more distance between the heat source and the holding pan (UGFF series only)
- Toggle switch is standard; infinite switch optional on GRFF series
- All base heat units (GR-B, GRFFB and UGFFB) have a pre-set heated base that provides an envelope of heat around your product
- GMFFL provides top heat only

GR-B Heated Base with accessory sheet pan

GRFFB with optional infinite switch and accessory food pans

GMFFL in standard *Designer* Black and accessory food pan

GLOMAX PORTABLE FOODWARMER WITH METAL SHEATHED ELEMENTS

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
GMFFL	329 x 644 x 445 mm	230	610	7 kg	£335

All Metal Sheathed Portable Models Feature:
Model Shipped with: 1829 mm cord and plug, base front sign holder and clear plastic insert for sign holder.
Cord Location: Back, upper middle.

OPTIONS ***(available at time of purchase only)***

Designer Colors, No Additional Charge – Non-standard colors are non-returnable – Black standard –

RED	Warm Red	**No Charge**

GLO-RAY PORTABLE FOODWARMERS WITH METAL SHEATHED ELEMENTS

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
GR-B	324 x 559 x 57 mm	240	250	6 kg	£ 664
GRFF	314 x 610 x 400 mm	240	500	6 kg	656
GRFFL	314 x 610 x 400 mm	240	620	6 kg	838
GRFFB᯾	324 x 610 x 406-508 mm	240	750	13 kg	1066
GRFFBL᯾	324 x 610 x 406-508 mm	240	870	14 kg	1221

᯾ Standard clearance is 356 mm. Specify 306 or 406 mm if required.

All Metal Sheathed Portable Models Feature:
Models Shipped with: 1829 mm cord and plug.
Cord Location: GR-B, GRFFB, GRFFBL: Back, lower middle. **GRFF, GRFFL:** Back, upper middle.

OPTIONS AND ACCESSORIES – PAGE 47

ULTRA-GLO PORTABLE FOODWARMERS WITH CERAMIC ELEMENTS

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
UGFF	314 x 565 x 479 mm	240	750	7 kg	£ 817
UGFFL	314 x 565 x 479 mm	240	870	8 kg	1002
UGFFB	324 x 572 x 559 mm	240	1000	12 kg	1219
UGFFBL	324 x 572 x 559 mm	240	1120	13 kg	1409

All Ceramic Portable Models Feature:
Models Shipped with: 1829 mm cord and plug.
Cord Location: UGFF, UGFFL: Back, upper middle. **UGFFB, UGFFBL:** Back, lower middle.

OPTIONS AND ACCESSORIES – PAGE 47

x x F F B L

- GR = Glo-Ray, GM = GLOMAX, UG = Ultra-Glo
- French Fry
- L = Incandescent Light; No character = No Light
- B = Base Heat; No character = No Base Heat

UGFFB with accessory food pan (perforated pans not available)

OPTIONS *(available at time of purchase only) (excludes GMFFL)*

Designer colors (one color per unit, heated base is not painted, excludes GR-B models) Non-standard colors are non-returnable – Clear Anodized standard –

RED	Warm Red	**£144**
BLACK	Black	**144**
GRAY	Gray Granite	**144**
WHITE	White Granite	**144**
NAVY	Navy Blue	**144**
GREEN	Hunter Green	**144**
COPPER	Antique Copper	**144**

Gloss Finishes (one color per unit, heated base is not painted, excludes GR-B models) Non-standard colors are non-returnable –

RRED	Radiant Red	**£229**
GGOLD	Gleaming Gold	**229**
GGRAY	Glossy Gray	**229**
BBLUE	Brilliant Blue	**229**
BBLACK	Bold Black	**229**

Clearance from bottom of Glo-Ray to top of heated surface (GRFFB, GRFFBL only) – 356 mm standard

305 mm		**No Charge**
406 mm		**No Charge**
SIGN HOLD	Sign Holder for GRFFL model with Back Toggle only (requires 229 W x 140 H x 2 D mm sign, not included) – Adds 76 mm to height of unit	**£42**
INF	Infinite Control (not available on GR-B, GMFFL, UGFF, UGFFL, UGFFB or UGFFBL models)	**57**

ACCESSORIES *(available for purchase at any time)*

5PLTBOX	Five-Pleat Hardcoat Aluminum French Fry Box Ribbon – 489 W x 235 D x 51 H mm	**£194**
8PLTBAG	Eight-Pleat Hardcoat Aluminum French Fry Bag Ribbon – 489 W x 235 D x 51 H mm	**194**

Chef LED 230V adjustable bulb – bulbs must be rotated down – see page 29 for more information – *excludes any model without existing bulbs –*

CLED-3000-230 Similar to warm Halogen light **CLED-4000-230** Similar to cool Fluorescent light **each 118**

FRY RIBBONS – PAGE 49
COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000
Accessory

Glo-Ray® Fry Stations

Hatco offers convenient Glo-Ray® Fry Stations that can be placed where they are most needed – next to a fryer! Glo-Ray heat technology offers the ability to keep fried foods at optimum temperatures, ready to serve, without cooking or drying them out.

- Various Hardcoat Aluminum fry ribbons stage boxed or bagged products for quick-service areas
- Pre-Set Heated base provides an envelope of heat around your product (GRFHS series)
- Portable models including pass-through style (GRFHS series)
- Ceramic elements and slotted holding bin prevent soggy product (GRFHS series)
- Accessory Hardcoat Aluminum fry ribbons absorb more radiant heat than stainless steel and can be up to 8° to 11°C hotter (GRFHS series)
- Sectional divider permits holding of multiple products simultaneously (GRFHS series)
- Fry Station Warmers (GRFSC, GRFS series) feature a built-in top heat source and a swing-away post mount
- GRFSC series available with ceramic heating element, while the GRFS series has a metal sheathed element
- A variety of clearances are offered (GRFS series)
- GRFS series has power toggle switch, cord and plug, plus optional infinite control

GRFHS-21 with optional right-hand cutout for fry basket and accessory fry ribbon (left-hand cutout also available)

GRFHS-PTT21

GRFHS-16

GRFSCL-18
Swing-away post mount

GLO-RAY PORTABLE FRY HOLDING STATIONS

Model	Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRFHS-16↔	2	416 x 559 x 564 mm	240	1090	23 kg	£3245
GRFHS-21↔	2	543 x 724 x 578 mm	240	1200	29 kg	3577
GRFHS-26↔	2	672 x 595 x 578 mm	240	1200	30 kg	3663
GRFHS-PT26◗	2	759 x 570 x 625 mm	240	1440	29 kg	3663
GRFHS-PT26◗♠	2	759 x 570 x 625 mm	240	1440	29 kg	3791
GRFHS-PTT21↔	2	578 x 965 x 630 mm	240	1740	45 kg	3724

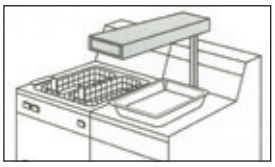
↔ Add 43 mm to width if ordering Scoop Holder.
◗ Scoop Holder standard.
♠ Includes a built-in 152 mm deep heated food holding base (102 mm is standard on all other models).

All Fry Holding Station Models Feature:
Models Shipped with: One slotted holding bin and one sectional divider.
Cord location: GRFHS-16, -21, -26, -PT26: Back side, lower right corner.
GRFHS-PTT21: Lower right-hand side.

GLO-RAY FRY STATION WARMERS

Model	Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRFSC-18◠	–	152 x 457 x 489-572 mm	240	750	5 kg	£711
GRFSCL-18◠	2	229 x 457 x 489-572 mm	240	870	6 kg	852
GRFSCR-18◠†	–	152 x 457 x 489-572 mm	240	750	5 kg	712
GRFSCLR-18◠†	2	229 x 457 x 489-572 mm	240	870	6 kg	852
GRFS-24⌓	–	152 x 610 x 318-394 mm	240	500	5 kg	582
GRFSL-24⌓	2	229 x 610 x 318-394 mm	240	608	6 kg	732
GRFSR-24⌓†	–	152 x 610 x 318-394 mm	240	500	5 kg	582
GRFSLR-24⌓†	2	229 x 610 x 318-394 mm	240	620	6 kg	732

◠ Specify clearance of 305, 425, 457 (standard) or 508 mm when ordering.
† Fry Station Warmer without cord and plug. Supply wires through mounting post.
⌓ Specify clearance of 254, 279, 305 or 330 mm (standard) when ordering.



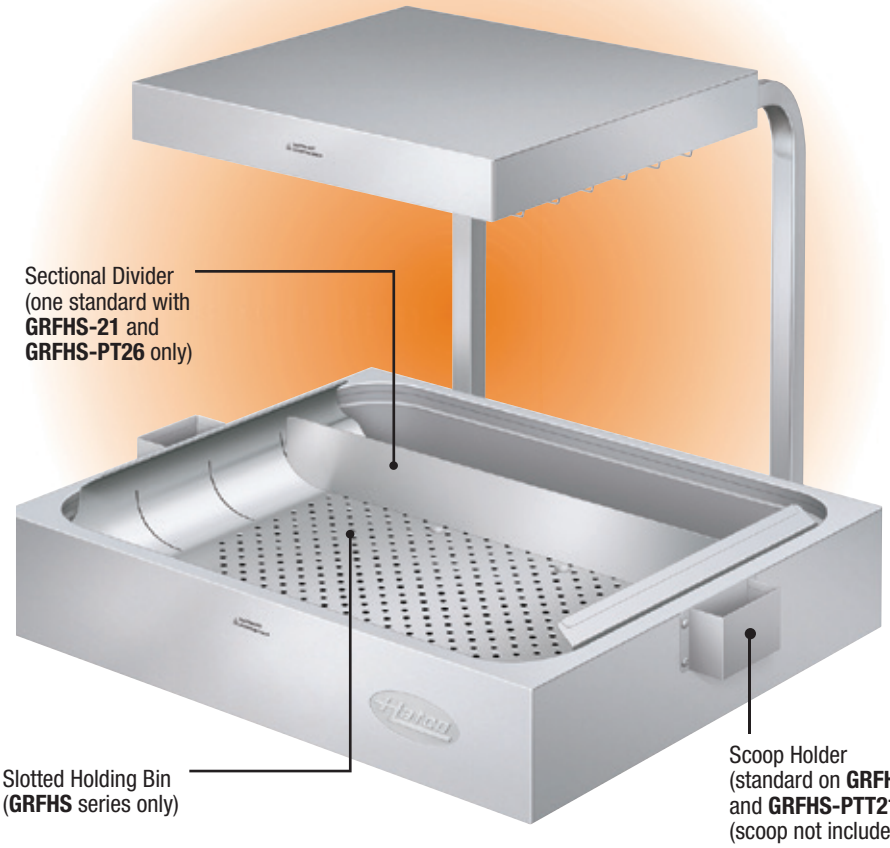
GRFS, GRFSL, GRFSC and **GRFSCL** with swing-away post mount and cord with plug

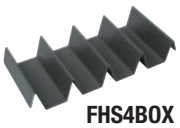
All Fry Station Warmer Models Feature:
Toggle Switch Location: Ceramic Heating Element Models: Back of unit.
Metal Sheathed Heating Element Models: Front of unit.
Cord Location: GRFS-24 and GRFSL-24: Back, upper middle.
GRFSC-18 and GRFSCL-18: Back, right-hand side.

OPTIONS AND ACCESSORIES – PAGE 49

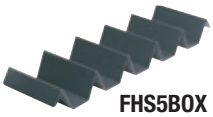
G R F H S - P T x x
- G R F H S: Glo-Ray Fry Holding Station
- P T: No Characters = Bin; PT= Pass-Through; PTT=Pass-Through Tunnel
- x x: Width (inches)

G R F S C L R - x x
- G R F S: Glo-Ray Fry Station
- C: C = Ceramic Heating Element; No Character = Metal Sheathed Heating Element
- L: L = Incandescent Light; No Character = No Light
- R: UL Recognized
- x x: Depth of Unit (inches)

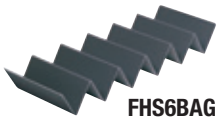



FHS4BOX

FHS5BAG


FHS5BOX

FHS6BB


FHS6BAG

FHS7BAG

PTT16-10BAG

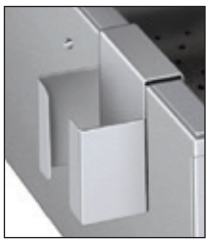
OPTIONS *(available at time of purchase only)*

FHS-CUT	Right- or Left-Hand Cutout for Fry Basket (must specify side at time of order) Adds 43 mm to width of unit (GRFHS-16, -21, -26 models only)	**No Charge**
INF	Infinite Control (metal sheathed GRFS models only)	**£57**

ACCESSORIES *(available for purchase at any time)*

FHS4BOX	Four-Pleat Hardcoat Aluminum Fry Box Ribbon (GRFHS-16 & -26) – 273 W x 127 D x 44 H mm	**£ 91**
FHS5BAG	Five-Pleat Hardcoat Aluminum Fry Bag Ribbon (GRFHS-16 & -26) – 286 W x 127 D x 48 H mm	**91**
FHS5BOX	Five-Pleat Hardcoat Aluminum Fry Box Ribbon (GRFHS-21) – 445 W x 127 D x 48 H mm	**126**
FHS6BAG	Six-Pleat Hardcoat Aluminum Fry Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 349 W x 127 D x 51 H mm	**87**
FHS6BB	Six-Pleat Hardcoat Aluminum Fry Box/Bag Ribbon (GRFHS-21, -PT26, & -PTT21) – 438 H x 127 D x 45 H mm	**126**
FHS7BAG	Seven-Pleat Hardcoat Aluminum Fry Bag Ribbon (GRFHS-21) – 454 W x 127 D x 48 H mm	**126**
PTT16-10BAG	Ten-Pleat Hardcoat Aluminum Hashbrown Ribbon – (GRFHS-PT26 & -PTT21) – 381 H x 99 D x 45 H mm	**126**
PT26-10BAG	Ten-Pleat Hardcoat Aluminum Fry Bag Ribbon (GRFHS-PT26) – 572 W x 127 D x 48 H mm	**151**
5BH	127 mm Side-by-Side Bag Holder (GRFHS-21 models)	**53**
FHS-SH	Scoop Holder (adds 32 mm to width of unit) One standard on GRFHS-PT26, -PTT21 models (not available for GRFHS-21)	**53**
FHSDIV1	Sectional Divider – 407 W x 83 H mm (GRFHS-16, -26 models)	**29**
Chef LED 230V adjustable bulb – bulbs must be rotated down – see page 29 for more information		**each 118**
CLED-3000-230 Similar to warm Halogen light		
CLED-4000-230 Similar to cool Fluorescent light		

CLED-3000 and -4000 Accessory


FHS-SH

Portable Lamp Warmer

The Portable Hatco Lamp Warmer has a specially designed stand that keeps food holding pans above the countertop and provides insulation to extend holding times.

- Features two vented lamps with heavy-duty sockets
- Adjustable stand from 619 to 772 mm in height
- Cord and plug with in-line power switch
- Holds food pans, wire trivets and fry ribbons

LW-2 in standard *Designer* Gray Granite with accessory food pans

PORTABLE LAMP WARMER

Model®	No. of Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
LW-2	2	314 x 548 x 619-772 mm	240	544	8 kg	**£825**

® When no color is specified, color will be Gray Granite.

All Lamp Warmer Models Feature:
Bulbs: Two, 250 watt clear bulbs, **uncoated**.
Cord location: Back of adjustable stand near top.
Lamp Distance: 267 x 419 mm space from bottom of lamp to top of base.

OPTIONS *(available at time of purchase only)*

Designer colors – Non-standard colors are non-returnable – Gray Granite standard –

RED	Warm Red	**No Charge**
BLACK	Black	**No Charge**
WHITE	White Granite	**No Charge**
NAVY	Navy Blue	**No Charge**
GREEN	Hunter Green	**No Charge**
COPPER	Antique Copper	**No Charge**

ACCESSORIES *(available for purchase at any time)*

WHITE-CTD-240	250 Watt Clear Bulb, 240V, Coated (unit accommodates 2 bulbs)	**each £106**

FRY RIBBONS – PAGE 49
COLORS AND FINISHES – INSIDE BACK COVER

L W - x
Lamp Warmer — Quantity of Heat Lamps

Glo-Ray® Portable Round Heated Shelves

The contemporary-styled Portable Round Heated Shelf keeps hot food at serving temperatures. Ideal when used for wrapped product or for use behind a sneeze guard with unwrapped food like pizza, biscuits, muffins and cookies.

- Unit is designed for countertop or built-in use – see cutout dimensions below
- Uniform heat distribution with blanket-type element
- Thermostatically-controlled heated base
- Available in three sizes to hold standard 381, 432 or 483 mm diameter pans
- Lighted power switch with cord and plug attached
- Optional Stainless Steel trim available

GRSR-17 in optional *Designer* Navy Blue (food pan not included)

GRSR-19 in optional *Designer* Hunter Green (food pan not included)

PORTABLE ROUND HEATED SHELVES

Model	Dimensions Diameter x Height	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSR-15	425 x 98 mm	240	250	8 kg	**£ 964**
GRSR-17	476 x 98 mm	240	325	9 kg	**1015**
GRSR-19	527 x 98 mm	240	400	10 kg	**1074**

All Round Heated Shelf Models Feature:

Maximum Pan Size: **GRSR-15** = 381 mm diameter
GRSR-17 = 432 mm diameter
GRSR-19 = 483 mm diameter

Cord Location: Underneath.

OPTIONAL PORTABLE ROUND HEATED SHELVES COUNTERTOP CUTOUT DIMENSIONS

Model	Minimum Diameter	Maximum Diameter	Below Counter
GRSR-15	410 mm	413 mm	137 mm
GRSR-17	460 mm	464 mm	137 mm
GRSR-19	511 mm	514 mm	137 mm

OPTIONS *(available at time of purchase only)*

SS SIDE	Stainless Steel Side	**No Charge**
Designer colors – Non-standard colors are non-returnable – Black standard –		
RED	Warm Red	**No Charge**
GRAY	Gray Granite	**No Charge**
WHITE	White Granite	**No Charge**
NAVY	Navy Blue	**No Charge**
GREEN	Hunter Green	**No Charge**
COPPER	Antique Copper	**No Charge**

COLORS AND FINISHES – INSIDE BACK COVER

G R S R - x x
Glo-Ray
Heated Shelf
Round
Max. Pan Size (inches)

Glo-Ray® Portable Round Heated Simulated Stone Shelves

Hatco's Glo-Ray® Portable Heated Simulated Stone Shelves are made of foodsafe materials and are offered in three colors. These unique warmers will safely hold food hot while blending in with your décor and are ideal for buffet lines or as hors d'oeuvre displays.

- Blanket-type element creates uniform heat across the entire simulated stone surface
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Optional 76 or 127 mm Risers available in Stainless Steel (standard) or *Designer* Colors
- Models with simulated stone are Swanstone®

GRSSR20-DL77516 with optional Ice simulated stone heated base and standard *Designer* Black Decorative Lamp

GRSSR-18 with standard Ash Gray simulated stone heated base and optional 127 mm riser in optional *Designer* Warm Red

GRSSR-16 with standard Ash Gray simulated stone heated base and optional 76 mm riser in optional *Designer* Gray Granite

GRSSR-20 with standard Ash Gray simulated stone heated base

GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES

Model	Dimensions Dia. x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSSR-16	406 x 67 mm	240	250	6 kg	**£1236**
GRSSR-18	457 x 67 mm	240	325	7 kg	**1317**
GRSSR-20	508 x 67 mm	240	400	8 kg	**1398**

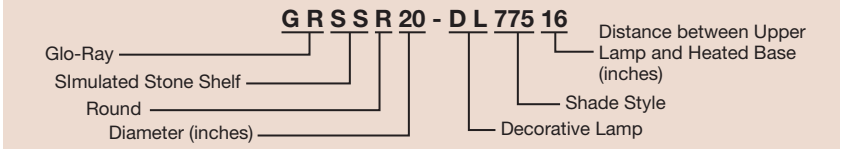
All Glo-Ray Round Heated Simulated Stone Shelf Models Feature:
Temperature Range: 38°- 93°C.
Cord Location: Back side on base.

GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELF WITH DECORATIVE LAMP

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSSR20-DL77516	508 x 572 x 914 mm	240	650	15 kg	**£1952**

All Glo-Ray Round Heated Simulated Stone Shelf with Decorative Lamp Models Features:
Bulb: One, 250 watt clear bulb, **uncoated**.
Temperature Range: 38°- 93°C.
Cord Location: Back side on base.
Lamp Distance: 415 mm space from bottom of shade to base.

OPTIONS AND ACCESSORIES – PAGE 53



Two **GRSSR20-DL77516** with standard Ash Gray simulated stone heated base and Designer Black Decorative Lamp

OPTIONS *(available at time of purchase only)*

Designer color Base (and Lamp for GRSSRxx-DL77516 models) – Non-Standard colors are non-returnable – Black standard –

RED	Warm Red	**No Charge**
GRAY	Gray Granite	**No Charge**
WHITE	White Granite	**No Charge**
NAVY	Navy Blue	**No Charge**
GREEN	Hunter Green	**No Charge**
COPPER	Antique Copper	**No Charge**

Simulated stone color – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch	**No Charge**
SS-ICE	Ice	**No Charge**

76 mm Risers – Available in Designer colors and Stainless Steel (not available on the GRSSR20-DL77516) – Non-standard colors are non-returnable –

3RISER16	GRSSR-16	**£57**
3RISER18	GRSSR-18	**57**
3RISER20	GRSSR-20	**57**

127 mm Risers – Available in Designer colors and Stainless Steel (not available on the GRSSR-DL77516) – Non-standard colors are non-returnable –

5RISER16	GRSSR-16	**£76**
5RISER18	GRSSR-18	**76**
5RISER20	GRSSR-20	**76**

ACCESSORIES *(available for purchase at any time)*

WHITE-CTD-240	250 Watt, 240V Clear Bulb, Coated (GRSSR20-DL77516 accommodates one bulb)	**£106**

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Heated Simulated Stone Shelves. The portable foodsafe shelves are ideal for buffet lines or as hors d'oeuvre displays and will safely hold food hot while blending in with your décor.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Models with simulated stone are Swanstone® and Dekton®

GRSS-3618 in optional Birch simulated stone (view of base)

GRSS-3618 in optional Soke simulated stone

GLO-RAY PORTABLE RECTANGULAR HEATED SIMULATED STONE SHELVES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSS-2418	606 x 454 x 66 mm	240	635	13 kg	**£ 635**
GRSS-3018	759 x 454 x 66 mm	240	780	14 kg	**741**
GRSS-3618	911 x 454 x 66 mm	240	930	16 kg	**916**
GRSS-4818↕	1216 x 454 x 157 mm	240	1270	21 kg	**1002**
GRSS-6018↕	1521 x 454 x 157 mm	240	1560	26 kg	**1206**
GRSS-7218↕	1826 x 454 x 157 mm	240	1860	31 kg	**1413**

↕ Height includes standard 102 mm legs.

All Glo-Ray Portable Rectangular Heated Simulated Stone Shelf Models Feature:
Cord Location: Center of side with switch.

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –		
SS-BIRCH	Birch	**No Charge**
SS-ICE	Ice	**No Charge**
Dekton® Stone Colors – All Dekton surfaces are non-returnable –		
GRSS-2418 – Rectangular Heated Shelves –		
DOMOOS	Domoos	**£635**
REM	Rem	**635**
SOKE	Soke	**635**
GRSS-3018 – Rectangular Heated Shelves –		
DOMOOS	Domoos	**£741**
REM	Rem	**741**
SOKE	Soke	**741**
GRSS-3618 – Rectangular Heated Shelves –		
DOMOOS	Domoos	**£916**
REM	Rem	**916**
SOKE	Soke	**916**
GRSS-4818 – Rectangular Heated Shelves –		
DOMOOS	Domoos	**£1002**
REM	Rem	**1002**
SOKE	Soke	**1002**
GRSS-6018 – Rectangular Heated Shelves –		
DOMOOS	Domoos	**£1206**
REM	Rem	**1206**
SOKE	Soke	**1206**
GRSS-7218 – Rectangular Heated Shelves –		
DOMOOS	Domoos	**£1413**
REM	Rem	**1413**
SOKE	Soke	**1413**

COLORS AND FINISHES – INSIDE BACK COVER

NEW **Dekton stone surfaces that are available for these models:**

Domoos

Rem

Soke

Note: Due to the natural texture, patterns may vary.

GR S S - xx xx

- Glo-Ray
- Heated Shelf
- Simulated Stone
- Approx. depth of Shelf (inches)
- Approx width of Shelf (inches)

Portable Rectangular Heated Base Glass Shelves

The Hatco Heated Base Glass Shelves have an approved foodsafe heated ceramic glass top which creates uniform heat across the entire surface. Adjustable thermostatic controls allow surface temperature ranging from 38° to 90°C to be controlled easily.

- Shelves are made of approved foodsafe materials
- Lighted On/Off rocker switch
- Equipped with a trim mounting ring that is available in Stainless Steel (standard) *Designer* Black or White
- All units come with a 1829 mm cord and plug

HBG-FS-24 Black angled Food Stop (detail view) with **HBG-TRIM-BLK** optional *Designer* Black trim ring

HBG-2418 in standard Black Glass and Stainless Steel trim ring

HBG-2418 in optional White Glass, Frame and Trim Ring

PORTABLE RECTANGULAR HEATED BASE GLASS SHELVES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HBG-2418	619 x 467 x 64 mm	240	425	14 kg	**£2431**
HBG-3018	772 x 467 x 64 mm	240	525	15 kg	**2541**
HBG-3618‡	924 x 467 x 156 mm	240	630	17 kg	**2651**
HBG-4818‡≈	1229 x 467 x 156 mm	240	850	19 kg	**2871**
HBG-6018‡≈	1534 x 467 x 156 mm	240	1050	28 kg	**3090**
HBG-7218‡≈	1838 x 467 x 156 mm	240	1260	31 kg	**3309**

‡ Height includes standard 102 mm legs.
≈ Units 1219 mm and larger are constructed of two equal size pieces of glass which create a seam.

All Portable Heated Base Glass Shelf Models Feature:
Cord Location: Center of side with switch.

OPTIONS (available at time of purchase only)

Ceramic Glass Color – Black standard – Non-standard colors are non-returnable –				**No Charge**
	HBG-GLASS-WHT White			
Angled Food Stop keeps product on the heat zone – Choose size/color				
610 mm	**HBG-FS-24** *Designer* Black	**HBG-FSW-24** White		**each £164**
672 mm	**HBG-FS-30** *Designer* Black	**HBG-FSW-30** White		**each 194**
914 mm	**HBG-FS-36** *Designer* Black	**HBG-FSW-36** White		**each 227**
1219 mm	**HBG-FS-48** *Designer* Black	**HBG-FSW-48** White		**each 260**
1524 mm	**HBG-FS-60** *Designer* Black	**HBG-FSW-60** White		**each 291**
1829 mm	**HBG-FS-72** *Designer* Black	**HBG-FSW-72** White		**each 323**
Trim Ring – Stainless Steel standard				**£ 54**
	HBG-TRIM-WHT White			
Frame (base) color – Black standard – Non-standard colors are non-returnable –				**No Charge**
	HBG-FRAME-WHT White			

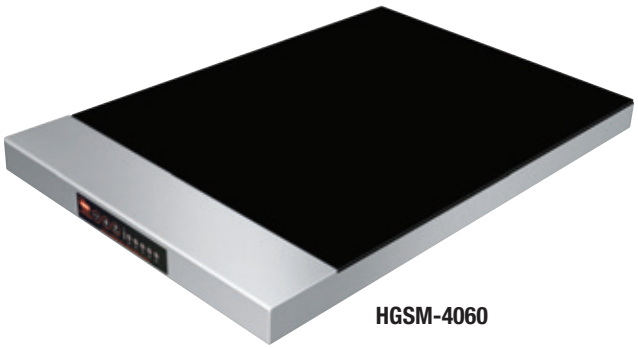
COLORS AND FINISHES – INSIDE BACK COVER

HBG - xx xx
Heated Base Glass
Depth (inches)
Width (inches)

Portable Heated Base Glass Modular Shelf

Hatco's black ceramic glass creates uniform heat across the entire top surface. The new design uses a modular system, so units can be placed side-by-side. This allows great flexibility in buffet areas. Each unit's glass surface is the size of a 1/1 GN food pan.

- Electronic temperature control with five settings for 55°, 65°, 75°, 85° and 95°C
- The portable, modular system design offers great flexibility
- Simple design for easy cleaning and maintenance
- Durable stainless steel housing



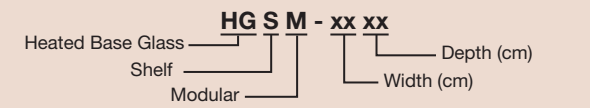
HGSM-4060

A series of **HGSM-4060**

PORTABLE HEATED BASE GLASS MODULAR SHELF

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HGSM-4060	400 x 600 x 58 mm	230	300	8 kg	**£526**

All Portable Heated Base Glass Modular Shelf Models Features:
Cord Location: Left back of unit.



Glo-Ray® Portable Heated Shelves

Whether you need a heated workspace or extra base heat in a pass-through or buffet area, Hatco's full line of Glo-Ray® Heated Shelf options can help you. Using a blanket heating element for an even temperature, the thermostatically-controlled base safely extends the holding time of your food.

Flexibility, style and quality mark these workhorses of the buffet.

- Uniform heat distribution with blanket-type element
- Built-in adjustable thermostat controls surface temperature
- Extruded Aluminum base with stainless steel top – optional Hardcoat Aluminum surface
- Optional 102 mm legs (standard on 914 mm and wider models)
- Optional slant leg kit and pan rail
- Model widths from 457 to 1829 mm
- Model depths: 152, 197, 248, 305, 349, 394, 400, 445, 495, 546, 597 and 648 mm

GRS-30-I in optional *Designer* Black with accessory food pans shown below a **GRAH-36** Strip Heater in optional *Designer* Warm Red, infinite switch and accessory C-leg stands

GLO-RAY PORTABLE HEATED SHELVES

Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
495 mm depth – Standard 495 mm Depth accommodates 305 x 508 mm steam table pans					
GRS-18-I	457 x 57 mm	240	272	7 kg	**£ 940**
GRS-24-I	610 x 57 mm	240	381	9 kg	**1026**
GRS-30-I	762 x 57 mm	240	490	11 kg	**1104**
GRS-36-I	914 x 133 mm	240	599	13 kg	**1180**
GRS-42-I	1067 x 133 mm	240	653	15 kg	**1331**
GRS-48-I	1219 x 133 mm	240	762	16 kg	**1387**
GRS-54-I	1372 x 133 mm	240	871	19 kg	**1492**
GRS-60-I	1524 x 133 mm	240	980	20 kg	**1546**
GRS-66-I	1676 x 133 mm	240	1089	23 kg	**1605**
GRS-72-I	1829 x 133 mm	240	1198	25 kg	**1737**
152 mm depth					
GRS-18-A	457 x 57 mm	240	109	5 kg	**£686**
GRS-24-A	610 x 57 mm	240	136	5 kg	**709**
GRS-30-A	762 x 57 mm	240	163	6 kg	**739**
GRS-36-A	914 x 133 mm	240	191	7 kg	**765**
GRS-42-A	1067 x 133 mm	240	245	9 kg	**847**
GRS-48-A	1219 x 133 mm	240	272	9 kg	**871**
GRS-54-A	1372 x 133 mm	240	299	10 kg	**893**
GRS-60-A	1524 x 133 mm	240	327	11 kg	**913**
GRS-66-A	1676 x 133 mm	240	354	12 kg	**980**
GRS-72-A	1829 x 133 mm	240	381	13 kg	**995**
197 mm depth					
GRS-18-B	457 x 57 mm	240	109	5 kg	**£ 728**
GRS-24-B	610 x 57 mm	240	136	5 kg	**757**
GRS-30-B	762 x 57 mm	240	163	6 kg	**796**
GRS-36-B	914 x 133 mm	240	191	7 kg	**830**
GRS-42-B	1067 x 133 mm	240	245	9 kg	**911**
GRS-48-B	1219 x 133 mm	240	272	9 kg	**953**
GRS-54-B	1372 x 133 mm	240	299	10 kg	**953**
GRS-60-B	1524 x 133 mm	240	327	11 kg	**1017**
GRS-66-B	1676 x 133 mm	240	354	12 kg	**1032**
GRS-72-B	1829 x 133 mm	240	381	13 kg	**1080**
248 mm depth					
GRS-18-C	457 x 57 mm	240	136	5 kg	**£ 971**
GRS-24-C	610 x 57 mm	240	191	5 kg	**796**
GRS-30-C	762 x 57 mm	240	245	6 kg	**838**
GRS-36-C	914 x 133 mm	240	299	7 kg	**876**
GRS-42-C	1067 x 133 mm	240	327	9 kg	**971**
GRS-48-C	1219 x 133 mm	240	381	9 kg	**1017**
GRS-54-C	1372 x 133 mm	240	436	10 kg	**1039**
GRS-60-C	1524 x 133 mm	240	490	11 kg	**1099**
GRS-66-C	1676 x 133 mm	240	544	12 kg	**1133**
GRS-72-C	1829 x 133 mm	240	599	13 kg	**1170**

Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
305 mm depth					
GRS-18-D	457 x 57 mm	240	218	5 kg	**£ 782**
GRS-24-D	610 x 57 mm	240	272	6 kg	**838**
GRS-30-D	762 x 57 mm	240	327	8 kg	**889**
GRS-36-D	914 x 133 mm	240	381	9 kg	**932**
GRS-42-D	1067 x 133 mm	240	490	10 kg	**1035**
GRS-48-D	1219 x 133 mm	240	544	12 kg	**1090**
GRS-54-D	1372 x 133 mm	240	599	13 kg	**1134**
GRS-60-D	1524 x 133 mm	240	653	15 kg	**1182**
GRS-66-D	1676 x 133 mm	240	708	16 kg	**1231**
GRS-72-D	1829 x 133 mm	240	762	17 kg	**1279**
349 mm depth					
GRS-18-E	457 x 57 mm	240	218	6 kg	**£ 814**
GRS-24-E	610 x 57 mm	240	272	7 kg	**876**
GRS-30-E	762 x 57 mm	240	327	9 kg	**923**
GRS-36-E	914 x 133 mm	240	381	10 kg	**983**
GRS-42-E	1067 x 133 mm	240	490	11 kg	**1090**
GRS-48-E	1219 x 133 mm	240	544	13 kg	**1147**
GRS-54-E	1372 x 133 mm	240	599	14 kg	**1204**
GRS-60-E	1524 x 133 mm	240	653	15 kg	**1257**
GRS-66-E	1676 x 133 mm	240	708	17 kg	**1303**
GRS-72-E	1829 x 133 mm	240	762	18 kg	**1368**
394 mm depth					
GRS-18-F	457 x 57 mm	240	218	6 kg	**£ 851**
GRS-24-F	610 x 57 mm	240	272	8 kg	**901**
GRS-30-F	762 x 57 mm	240	327	10 kg	**964**
GRS-36-F	914 x 133 mm	240	381	11 kg	**1017**
GRS-42-F	1067 x 133 mm	240	490	13 kg	**1137**
GRS-48-F	1219 x 133 mm	240	544	15 kg	**1196**
GRS-54-F	1372 x 133 mm	240	599	17 kg	**1267**
GRS-60-F	1524 x 133 mm	240	653	18 kg	**1326**
GRS-66-F	1676 x 133 mm	240	708	19 kg	**1376**
GRS-72-F	1829 x 133 mm	240	762	20 kg	**1457**
400 mm depth					
GRS-18-G	457 x 57 mm	240	245	6 kg	**£ 865**
GRS-24-G	610 x 57 mm	240	327	8 kg	**934**
GRS-30-G	762 x 57 mm	240	408	10 kg	**998**
GRS-36-G	914 x 133 mm	240	490	11 kg	**1060**
GRS-42-G	1067 x 133 mm	240	572	13 kg	**1193**
GRS-48-G	1219 x 133 mm	240	653	15 kg	**1259**
GRS-54-G	1372 x 133 mm	240	735	17 kg	**1330**
GRS-60-G	1524 x 133 mm	240	817	18 kg	**1397**
GRS-66-G	1676 x 133 mm	240	898	19 kg	**1409**
GRS-72-G	1829 x 133 mm	240	980	20 kg	**1521**

GR S - xx - x

- Glo-Ray
- Heated Shelf
- Width of Model (inches)
- Depth of Unit
  - I = 495 mm
  - A = 152 mm
  - B = 197 mm
  - C = 248 mm
  - D = 305 mm
  - E = 349 mm
  - F = 394 mm
  - G = 400 mm

Glo-Ray® Portable Heated Shelves

continued...

GRS-60-I

GRS-30-I in optional *Designer* Warm Red with accessory pan rail and food pans

GLO-RAY PORTABLE HEATED SHELVES

Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
445 mm depth					
GRS-18-H	457 x 57 mm	240	245	7 kg	**£ 898**
GRS-24-H	610 x 57 mm	240	327	9 kg	**979**
GRS-30-H	762 x 57 mm	240	408	11 kg	**1045**
GRS-36-H	914 x 133 mm	240	490	12 kg	**1134**
GRS-42-H	1067 x 133 mm	240	572	14 kg	**1258**
GRS-48-H	1219 x 133 mm	240	653	16 kg	**1338**
GRS-54-H	1372 x 133 mm	240	735	18 kg	**1412**
GRS-60-H	1524 x 133 mm	240	817	20 kg	**1485**
GRS-66-H	1676 x 133 mm	240	898	21 kg	**1507**
GRS-72-H	1829 x 133 mm	240	980	23 kg	**1633**
546 mm depth					
GRS-18-J	457 x 57 mm	240	327	9 kg	**£1018**
GRS-24-J	610 x 57 mm	240	408	12 kg	**1073**
GRS-30-J	762 x 57 mm	240	490	14 kg	**1155**
GRS-36-J	914 x 133 mm	240	572	15 kg	**1236**
GRS-42-J	1067 x 133 mm	240	735	16 kg	**1394**
GRS-48-J	1219 x 133 mm	240	817	17 kg	**1468**
GRS-54-J	1372 x 133 mm	240	898	20 kg	**1566**
GRS-60-J	1524 x 133 mm	240	980	22 kg	**1641**
GRS-66-J	1676 x 133 mm	240	1062	24 kg	**1727**
GRS-72-J	1829 x 133 mm	240	1143	26 kg	**1837**

Model	Dimensions W x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
597 mm depth					
GRS-18-K	457 x 57 mm	240	354	9 kg	**£1067**
GRS-24-K	610 x 57 mm	240	463	12 kg	**1124**
GRS-30-K	762 x 57 mm	240	572	14 kg	**1209**
GRS-36-K	914 x 133 mm	240	681	15 kg	**1301**
GRS-42-K	1067 x 133 mm	240	817	16 kg	**1457**
GRS-48-K	1219 x 133 mm	240	925	17 kg	**1551**
GRS-54-K	1372 x 133 mm	240	1034	20 kg	**1640**
GRS-60-K	1524 x 133 mm	240	1143	22 kg	**1742**
GRS-66-K	1676 x 133 mm	240	1252	24 kg	**1844**
GRS-72-K	1829 x 133 mm	240	1361	26 kg	**1930**
648 mm depth					
GRS-18-L	457 x 57 mm	240	381	9 kg	**£1099**
GRS-24-L	610 x 57 mm	240	517	12 kg	**1152**
GRS-30-L	762 x 57 mm	240	653	15 kg	**1245**
GRS-36-L	914 x 133 mm	240	789	17 kg	**1348**
GRS-42-L	1067 x 133 mm	240	898	20 kg	**1530**
GRS-48-L	1219 x 133 mm	240	1034	23 kg	**1617**
GRS-54-L	1372 x 133 mm	240	1171	25 kg	**1736**
GRS-60-L	1524 x 133 mm	240	1307	27 kg	**1835**
GRS-66-L	1676 x 133 mm	240	1443	29 kg	**1948**
GRS-72-L	1829 x 133 mm	240	1579	31 kg	**2021**

All Portable Heated Shelves Feature:

Pan Capacity (305 x 508 mm): **GRS-18-I, -24-I** = 1-pan
GRS-30-I, -36-I = 2-pan
GRS-42-I, -48-I = 3-pan
GRS-54-I, -60-I = 4-pan
GRS-66-I, -72-I = 5-pan

Cord location: Center of side with controls.

OPTIONS *(available at time of purchase only)*

Designer Colors (top surface not painted) – Non-standard colors are non-returnable – Clear Anodized standard –

RED	Warm Red	**£178**
BLACK	Black	**178**
GRAY	Gray Granite	**178**
WHITE	White Granite	**178**
NAVY	Navy Blue	**178**
GREEN	Hunter Green	**178**
COPPER	Antique Copper	**178**

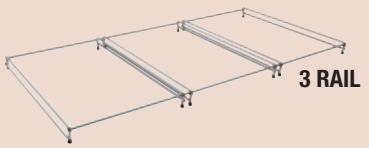
Hardcoat Aluminum Surface in lieu of Stainless Steel on standard 495 mm deep GRS models only (please consult factory for pricing of other depths)

HC 18-42	GRS-18 through GRS-42	**£198**
HC 48-72	GRS-48 through GRS-72	**333**
GRS-RECTH	Thermostat Guard	**No Charge**

COLORS AND FINISHES – INSIDE BACK COVER

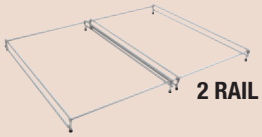
ACCESSORIES *(available for purchase at any time)*

GRS-LEGS	102 mm Adjustable Legs (standard on units GRS-36 and larger)	**£68**
GRS-SLANT	Slant Leg Kit for models 305 mm deep or deeper	**51**
Pan Rail for 495 mm deep GRS models –		
2 RAIL	2-Pan	**£168**
3 RAIL	3-Pan	**180**
4 RAIL	4-Pan	**337**
5 RAIL	5-Pan	**349**
THRUSHELF	Bolt and fender washer leg accessory kit for attaching one GRS unit to a wire rack shelf	**13**



3 RAIL

GRS-SLANT



2 RAIL

THRUSHELF

GR S - xx - x

- Glo-Ray
- Heated Shelf
- Width of Model (inches)
- Depth of Unit: H = 445 mm, J = 546 mm, K = 597 mm, L = 648 mm

Glo-Ray® Mini-Merchandisers

Hatco's convenient Mini-Merchandisers create impulse sales by placing fresh product in front of customers. Using a limited amount of valuable counterspace, these flexible warmers come in a variety of shapes, sizes and colors to hold food samples, hors d'oeuvres and packaged product.

- Ideal for delis, supermarkets, kiosks, convenience stores or concession stands where counterspace is limited
- Sturdy acrylic sneeze guard safeguards food serving areas
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Lighted rocker switch for easy On/Off
- Thermostatically-controlled heated base to extend holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- 102 mm food bins are standard (GRHW-1SG only)

GRHW-2P
with 102 mm legs and accessory food pans

GRHW-1SG

GLO-RAY MINI-MERCHANDISERS

Model	Bulbs	Dimensions W x D x H Includes sneeze guard	Usable Heated Shelf Space W x D	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRHW-1P	2	565 x 414 x 451 mm	533 x 349 mm	240	820	16 kg	**£1949**
GRHW-2P	4	1098 x 414 x 527 mm	1067 x 349 mm	240	1640	31 kg	**2574**
GRHW-1SG	2	565 x 414 x 467 mm	533 x 349 mm	240	820	17 kg	**2425**

All Mini-Merchandiser Models Feature:

Included with Merchandiser: Thermostatically-controlled base, 191 mm sneeze guard, display lights, 25 mm rubber legs (except GRHW-2P has 102 mm legs), five 102 mm bins (GRHW-1SG only) and 1829 mm cord and plug.

Cord Location: Base end plate, same side as switch.

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum standard –

RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**
PANEL	Plexi-Glass side panels	**178**

ACCESSORIES *(available for purchase at any time)*

4" LEGS	102 mm Adjustable Legs (standard on GRHW-2P)	**£70**

Chef LED 230V adjustable bulb – bulb must be rotated down – CE options for input voltages above 200V – See page 29 for more information – **each 118**

CLED-3000-230 Similar to warm halogen light
CLED-4000-230 Similar to cool fluorescent light

CLED-3000 and -4000
Accessory

COLORS AND FINISHES – INSIDE BACK COVER

GR HW - x P

- GR: Glo-Ray
- HW: Hors d'oeuvres Warmer/ Mini-Merchandiser
- x: Quantity of Pans
- P = Pans
- SG = Single Horizontal Shelf

Glo-Ray® Buffet Warmers

Hold hot food at optimum serving temperatures on buffet lines or at temporary serving areas with Hatco Glo-Ray® Buffet Warmers. Choose from either standard or *Designer* style models in many widths to fit your operation.

- Available with *Designer* color insets with the choice of an entire unit in *Designer* color as well
- Thermostatically-controlled heated base of 27°- 93°C extends holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Sturdy plexi-glass sneeze guard
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Available in a variety of widths from 635-1988 mm

GRBW-30 in optional *Designer* Navy Blue with accessory food pans

GR2BW-30 with optional *Designer* Warm Red inset panels and accessory food pans

GR2BW-30 in optional *Designer* Black and plexi-glass side enclosures plus accessory food pans

GLO-RAY BUFFET WARMERS

Model	No. of Light Bulbs	Dimensions W x D x H Includes sneeze guard	Maximum Pan Capacity 305 x 508 mm pan	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRBW-24	2	638 x 572 x 451 mm	1	240	1000	21 kg	**£2082**
GRBW-30	2	761 x 572 x 451 mm	2	240	1270	24 kg	**2299**
GRBW-36	3	943 x 572 x 527 mm	2	240	1578	26 kg	**2515**
GRBW-42	3	1095 x 572 x 527 mm	3	240	1728	31 kg	**2732**
GRBW-48	4	1248 x 572 x 527 mm	3	240	2040	35 kg	**2948**
GRBW-54	4	1400 x 572 x 527 mm	4	240	2360	37 kg	**3164**
GRBW-60	5	1553 x 572 x 527 mm	4	240	2680	41 kg	**3381**
GRBW-66	5	1705 x 572 x 527 mm	5	240	2948	44 kg	**3597**
GRBW-72	5	1857 x 572 x 527 mm	5	240	3113	49 kg	**3814**

All Buffet Warmer Models Feature:
GRBW Base Dimensions: 638-1857 W x 495 D mm.
Cord Location: Base end plate, same side as switch.

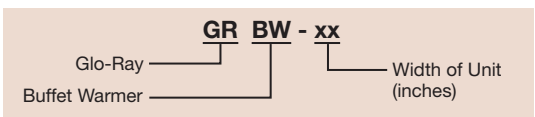
GLO-RAY DESIGNER BUFFET WARMERS

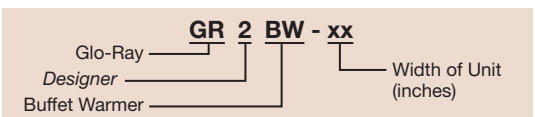
Model[❀]	No. of Light Bulbs	Dimensions W x D x H Includes sneeze guard	Maximum Pan Capacity 305 x 508 mm pan	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GR2BW-24	2	768 x 686 x 483 mm	1	240	970	34 kg	**£3675**
GR2BW-30	2	921 x 686 x 483 mm	2	240	1230	39 kg	**4016**
GR2BW-36	2	1073 x 686 x 483 mm	2	240	1470	44 kg	**4358**
GR2BW-42	4	1226 x 686 x 559 mm	3	240	1790	50 kg	**4811**
GR2BW-48	4	1378 x 686 x 559 mm	3	240	2040	57 kg	**5264**
GR2BW-54	4	1530 x 686 x 559 mm	4	240	2290	59 kg	**5805**
GR2BW-60	6	1683 x 686 x 559 mm	4	240	2660	70 kg	**6347**
GR2BW-66	6	1835 x 686 x 559 mm	5	240	2920	77 kg	**6790**
GR2BW-72 ❡	6	1988 x 686 x 559 mm	5	240	3185	84 kg	**7234**

❀ When no color is specified, color inset panels and corner caps will be black.
❡ Cord without plug.

All Designer Buffet Warmer Models Feature:
Usable Heated Shelf Space: Width of unit minus 165 x 552 D mm.
Cord location: Center of bottom on control side.

OPTIONS AND ACCESSORIES – PAGE 61





GRBW-30 with
accessory food pans

OPTIONS *(available at time of purchase only)*

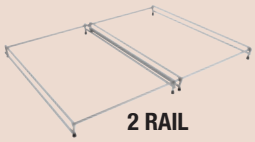
Designer Colors – Non-standard colors are non-returnable – Clear anodized Aluminum standard –					**£429**
	RED Warm Red	**BLACK** Black	**COPPER** Antique Copper		
	GRAY Gray Granite	**WHITE** White Granite			
	NAVY Navy Blue	**GREEN** Hunter Green			
Designer Inset Panel colors, GR2BW models – Black standard – Non-standard colors are non-returnable –					**No Charge**
	RED Warm Red	**COPPER** Antique Copper			
	GRAY Gray Granite	**WHITE** White Granite			
	NAVY Navy Blue	**GREEN** Hunter Green			
Designer Corner Caps, GR2BW models – Black standard – Non-standard colors are non-returnable –					**No Charge**
	DKGRAY Dark Gray				
Acrylic Front and two Side Enclosures in lieu of Sneeze Guards – (GRBW-24, -30, -36, -42, -48 models only)					
FRTENCL-24, -30	-24, -30 models				**£892**
FRTENCL-36, -42, -48	-36,-42, -48 models				**946**
SIDE-ENCL	Two Acrylic Side Enclosures (GRBW models only)				**248**
SIDE-ENCL2	Two Acrylic Side Enclosures (GR2BW models only)				**248**
Hardcoat Aluminum Surface, GRBW models –					
HC 24-42	GRBW-24 through GRBW-42				**£143**
HC 48-72	GRBW-48 through GRBW-72				**289**
INF	Infinite Control for top heat only (GRBW-24 through -60 and GR2BW-24 through -60 models only)				**60**
9.375BP	238 mm Sneeze Guard in lieu of standard 191 mm (GRBW models only)			**add per 305 mm per side**	**11**
14BP	356 mm Sneeze Guard in lieu of standard 191 mm			**add per 305 mm per side**	**23**

ACCESSORIES *(available for purchase at any time)*

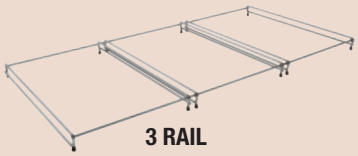
GRBW-LEGS	102 mm Adjustable Legs for GRBW-24 models (standard on GRBW-42 or larger)				**£70**
2SD-LEGS	102 mm Designer Legs for GR2BW-24 models (standard on GR2BW-30 or larger)				**96**
Pan Rail for GRBW models (not for use with Acrylic Front Enclosure)					
	2 RAIL 2-pan				**£168**
	3 RAIL 3-pan				**180**
	4 RAIL 4-pan				**337**
	5 RAIL 5-pan				**349**
Chef LED 230V adjustable bulb – bulb must be rotated down – CE options for input voltages above 200V – See page 29 for more information –					**each 118**
	CLED-3000-230 Similar to warm halogen light				
	CLED-4000-230 Similar to cool fluorescent light				

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000
Accessory



2 RAIL



3 RAIL

2SD-LEGS

Built-In Flush Mount Ceramic Glass Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Ceramic Glass Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models have a Ceramic Glass surface and are bottom mount, flush with the countertop
- Standard Black or optional white Ceramic Glass surface
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available

HSBF-GL-4818
in standard
Black Glass

HSBF-GL-4818
in optional
White Glass

BUILT-IN FLUSH MOUNT CERAMIC GLASS HEATED SHELVES

Model[M]	Overall Shelf Dimensions (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps 220V	230V	240V	List Price
HSBF-GL-2418	687 x 537 x 139 mm	607 x 457 mm	616 x 467 mm	420 / 1.9	459 / 2.0	500 / 2.1	**£2628**
HSBF-GL-3018	839 x 537 x 139 mm	759 x 457 mm	768 x 467 mm	525 / 2.4	574 / 2.5	625 / 2.6	**2739**
HSBF-GL-3618	992 x 537 x 139 mm	912 x 457 mm	921 x 467 mm	630 / 2.9	689 / 3.0	750 / 3.1	**2856**
HSBF-GL-4818	1297 x 537 x 139 mm	1217 x 457 mm	1226 x 467 mm	840 / 3.8	918 / 4.0	1000 / 4.2	**3129**

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Ceramic Glass Heated Shelf Models Feature:
Control Box: Thermostat Control with Lighted Rocker Switch and 914 mm conduit.
Cord Location: Cord is attached to Control Box.
Cord and Plug: 1829 mm cord and plug.

OPTIONS *(available at time of purchase only)*

Ceramic Glass Color – Black standard –			**No Charge**
	HSBF-GLASS-WHT	White	
Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable			
	RED	Warm Red	**£42**
	BLACK	Black	**42**
	GRAY	Gray Granite	**42**
	WHITE	White Granite	**42**
	NAVY	Navy Blue	**42**
	GREEN	Hunter Green	**42**
	COPPER	Antique Copper	**42**
HSBF-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)		**£156**
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)		**156**
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)		**No Charge**
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)		**No Charge**
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		**42**
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		**75**

COLORS AND FINISHES – INSIDE BACK COVER

HSBF-FLUSH-TSTAT

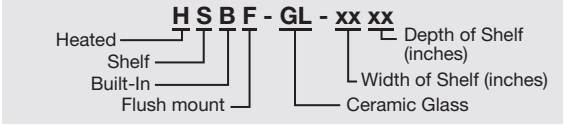
HSBF-FLUSH-ITC

HSBF-SMFLUSH-ITC

HSBF-SMFLUSH-TSTAT

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

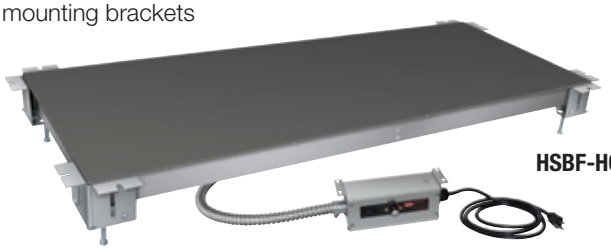
Model	Width	Height	Depth
HSBF-FLUSH-ITC	149 mm	162 mm	121 mm
HSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm
HSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
HSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 mm



Built-In Flush Mount Hardcoat Aluminum Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Hardcoat Aluminum Heated Shelf . The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models have a Hardcoat Aluminum surface and are bottom mount, flush with the countertop
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times.
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available



HSBF-HC-4818

BUILT-IN FLUSH MOUNT HARDCOATED ALUMINUM HEATED SHELVES

Model[M]	Overall Shelf Dim. (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps 220V	230V	240V	List Price
HSBF-HC-2418	690 x 537 x 135 mm	610 x 457 mm	619 x 467 mm	420 / 1.9	459 / 2.0	500 / 2.1	**£1620**
HSBF-HC-2424	690 x 690 x 135 mm	610 x 610 mm	619 x 619 mm	622 / 2.8	680 / 3.0	740 / 3.1	**1626**
HSBF-HC-2430	690 x 842 x 135 mm	610 x 762 mm	619 x 772 mm	722 / 3.3	790 / 3.4	860 / 3.6	**1766**
HSBF-HC-3018	842 x 537 x 135 mm	762 x 457 mm	772 x 467 mm	525 / 2.4	574 / 2.5	625 / 2.6	**1726**
HSBF-HC-3024	842 x 690 x 135 mm	762 x 610 mm	772 x 619 mm	746 / 3.4	815 / 3.5	887 / 3.7	**1733**
HSBF-HC-3030	842 x 842 x 135 mm	762 x 762 mm	772 x 772 mm	869 / 4.0	950 / 4.1	1034 / 4.3	**1923**
HSBF-HC-3618	994 x 537 x 135 mm	914 x 457 mm	924 x 467 mm	630 / 2.9	689 / 3.0	750 / 3.1	**1835**
HSBF-HC-3624	994 x 690 x 135 mm	914 x 610 mm	924 x 619 mm	870 /4.0	950 / 4.1	1034 / 4.3	**1843**
HSBF-HC-3630	994 x 842 x 135 mm	914 x 762 mm	924 x 772 mm	933 / 4.2	1020 / 4.4	1110 / 4.6	**2141**
HSBF-HC-4218	1147 x 537 x 135 mm	1067 x 457 mm	1076 x 467 mm	680 / 3.1	744 / 3.2	810 / 3.4	**1925**
HSBF-HC-4224	1147 x 690 x 135 mm	1067 x 610 mm	1076 x 619 mm	997 / 4.5	1090 / 4.7	1187 / 4.9	**1935**
HSBF-HC-4230	1147 x 842 x 135 mm	1067 x 762 mm	1076 x 772 mm	1162 / 5.3	1270 / 5.5	1383 / 5.8	**2351**
HSBF-HC-4818	1299 x 537 x 135 mm	1219 x 457 mm	1229 x 467 mm	840 / 3.8	918 / 4.0	1000 / 4.2	**2028**
HSBF-HC-4824	1299 x 690 x 135 mm	1219 x 610 mm	1229 x 619 mm	1121 / 5.1	1225 / 5.3	1334 / 5.6	**2038**
HSBF-HC-4830	1299 x 842 x 135 mm	1219 x 762 mm	1229 x 772 mm	1201 / 5.5	1314 / 5.7	1430 / 6.0	**2534**

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Hardcoat Aluminum Heated Shelf Models Feature:
Control Box: Thermostat Control with Lighted Rocker Switch and 914 mm conduit.
Cord Location: Cord is attached to Control Box.
Cord and Plug: 1829 mm cord and plug.

OPTIONS (available at time of purchase only)

Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable

	RED	Warm Red	**£42**
	BLACK	Black	**42**
	GRAY	Gray Granite	**42**
	WHITE	White Granite	**42**
	NAVY	Navy Blue	**42**
	GREEN	Hunter Green	**42**
	COPPER	Antique Copper	**42**
HSBF-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)		**£156**
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)		**156**
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)		**No Charge**
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)		**No Charge**
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		**42**
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		**75**

COLORS AND FINISHES – INSIDE BACK COVER

HSBF-FLUSH-TSTAT

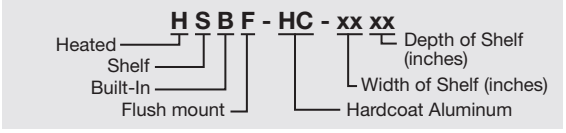
HSBF-FLUSH-ITC

HSBF-SMFLUSH-ITC

HSBF-SMFLUSH-TSTAT

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	149 mm	162 mm	121 mm
HSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm
HSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
HSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 mm



Built-In Flush Mount Simulated Stone Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Simulated Stone Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending in with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- All models are bottom mount, flush with the countertop
- Models with simulated stone are Swanstone®
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 914 mm Conduit is standard – Option: with ITC Control Boxes only, 1829 and 3048 mm lengths are available

HSBF-SS-4818
in standard Ash Gray simulated stone

HSBF-SS-4818
in optional Ice simulated stone

HSBF-SS-4818
in optional Birch simulated stone

BUILT-IN FLUSH MOUNT SIMULATED STONE HEATED SHELVES

Model[M]	Overall Shelf Dimensions (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 10 mm corner radii) W x D	Watts/Amps 220V	230V	240V	List Price
HSBF-SS-2418	686 x 533 x 142 mm	610 x 457 mm	619 x 467 mm	534 / 2.4	583 / 2.5	635 / 2.6	**£1939**
HSBF-SS-3018	838 x 533 x 142 mm	762 x 457 mm	772 x 467 mm	655 / 3.0	716 / 3.1	780 / 3.3	**2018**
HSBF-SS-3618	990 x 533 x 142 mm	914 x 457 mm	924 x 467 mm	782 / 3.6	854 / 3.7	930 / 3.9	**2103**
HSBF-SS-4818	1295 x 533 x 142 mm	1219 x 457 mm	1229 x 467 mm	1068 / 4.9	1166 / 5.1	1270 / 5.3	**2384**

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Simulated Stone Heated Shelf Models Feature:
Control Box: Thermostat Control with Lighted Rocker Switch and 914 mm conduit.
Cord Location: Cord is attached to Control Box.
Cord and Plug: 1829 mm cord and plug.

OPTIONS *(available at time of purchase only)*

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

	SS-BIRCH	Birch	**No Charge**
	SS-ICE	Ice	**No Charge**
Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable			
	RED	Warm Red	**£42**
	BLACK	Black	**42**
	GRAY	Gray Granite	**42**
	WHITE	White Granite	**42**
	NAVY	Navy Blue	**42**
	GREEN	Hunter Green	**42**
	COPPER	Antique Copper	**42**
HSBF-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)		**£156**
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (215 W x 102 H x 97 mm D)		**156**
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)		**No Charge**
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (215 W x 94 H x 100 mm D)		**No Charge**
COND-6	1829 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		**42**
COND-10	3048 mm Conduit (914 mm standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only		**75**

COLORS AND FINISHES – INSIDE BACK COVER

HSBF-FLUSH-TSTAT

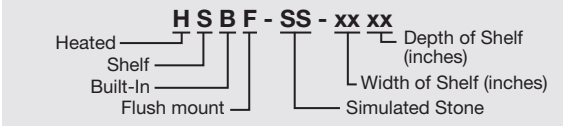
HSBF-FLUSH-ITC

HSBF-SMFLUSH-ITC

HSBF-SMFLUSH-TSTAT

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	149 mm	162 mm	121 mm
HSBF-FLUSH-TSTAT	149 mm	162 mm	102 mm
HSBF-SMFLUSH-ITC	171 mm	95 mm	92 mm
HSBF-SMFLUSH-TSTAT	171 mm	87 mm	86 mm



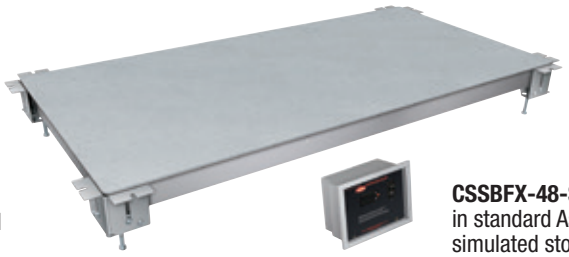
Cold Built-In Simulated Stone Shelves with Unattached Control Panel Only

These shelves are a must for buffet lines in cafeterias, restaurants and much more!

The sturdy, foodsafe shelves have the benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Patented thermal break reduces condensation and temperature transfer
- Self-adhesive silicone gasket included
- Both CSSBX and CSSBFX models are bottom mount units, flush with countertop
- Models with simulated stone are Swanstone®

CSSBX-4818
in optional Birch simulated stone (unattached Control Box included)



CSSBFX-48-S
in standard Ash Gray simulated stone (unattached Control Box included)

COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONTROL PANEL ONLY (flush to countertop)

Model *	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Watts	Approx. Ship Weight	List Price
CSSBX-2418	686 x 533 mm	607 x 457 mm	17	40 kg	**£5496**
CSSBX-3018	838 x 533 mm	762 x 457 mm	17	45 kg	**5573**
CSSBX-3618	991 x 533 mm	914 x 457 mm	17	45 kg	**5808**
CSSBX-4818	1295 x 533 mm	1219 x 457 mm	17	57 kg	**6841**

*** Not available with CE Mark.**

All Cold Built-In Simulated Stone Shelf Models with Unattached Control Panel Only Feature:
Voltage: 220, 230 or 240 (CE not available).
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONTROL PANEL ONLY

Model *	Overall Shelf Dim. (includes brackets) W x D	Usable Space W x D	Watts	Approx. Ship Weight	List Price
CSSBFX-24-F	686 x 470 mm	610 x 394 mm	17	36 kg	**£5484**
CSSBFX-24-I	686 x 572 mm	610 x 495 mm	17	36 kg	**5515**
CSSBFX-24-S	686 x 686 mm	610 x 610 mm	17	41 kg	**5753**
CSSBFX-36-F	991 x 470 mm	914 x 394 mm	17	44 kg	**5774**
CSSBFX-36-I	991 x 572 mm	914 x 495 mm	17	50 kg	**5805**
CSSBFX-36-S	991 x 686 mm	914 x 610 mm	17	54 kg	**7163**
CSSBFX-48-F	1295 x 470 mm	1219 x 394 mm	17	54 kg	**6808**
CSSBFX-48-I	1295 x 572 mm	1219 x 495 mm	17	59 kg	**6840**
CSSBFX-48-S	1295 x 686 mm	1219 x 610 mm	17	66 kg	**8345**

*** Not available with CE Mark.**

All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Panel Only Feature:
Voltage: 220, 230 or 240 (CE not available).
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf),
control panel (shipped loose) and TXV valve (unattached).

OPTIONS – PAGE 66
COLORS AND FINISHES – INSIDE BACK COVER

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
CSSBX-2418	619 mm	467 mm
CSSBX-3018	772 mm	467 mm
CSSBX-3618	924 mm	467 mm
CSSBX-4818	1229 mm	467 mm
CSSBFX-24-F	619 mm	403 mm
CSSBFX-24-I	619 mm	505 mm
CSSBFX-24-S	619 mm	619 mm
CSSBFX-36-F	924 mm	403 mm
CSSBFX-36-I	924 mm	505 mm
CSSBFX-36-S	924 mm	619 mm
CSSBFX-48-F	1229 mm	403 mm
CSSBFX-48-I	1229 mm	505 mm
CSSBFX-48-S	1229 mm	619 mm
Model	**Width**	**Height**
Control Box	242 mm	197 mm

C SS B x X - xx x(x)
Cold
Simulated Stone Shelf
Built-in
F = Flush, No Character = Not Flush
No Condensing Unit
Depth F = 394 mm
I = 495 mm
S = 610 mm
xx = inches
Width of Shelf (inches)

Hot/Cold Built-In Shelves with Unattached Control Panel Only

Give your operation ultimate flexibility with these patented shelves. Available in our signature Hardcoat Aluminum or in simulated stone, they easily transition between a heated to cold and cold to heated shelf!

They have the benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Patented thermal break reduces condensation and temperature transfer
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different day parts
- Simulated stone models (HCSSBFX, HCSSBX) are bottom mount, flush with counter top
- Models with simulated stone are Swanstone®
- Self-adhesive silicone gasket included with HCSSB(F)X models
- Hardcoat Aluminum models (HCSBFX) are top mount
- The flush mount control comes standard with a 1219 mm lead wire

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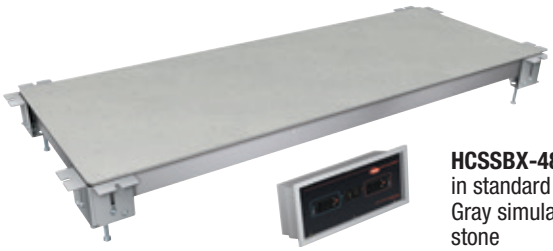


HCSSBX-4818 in standard Ash Gray simulated stone

HCSSBFX-48-S in optional Birch simulated stone (unattached Control Box included)

HOT/COLD BUILT-IN SIMULATED STONE SHELVES WITH UNATTACHED CONTROL PANEL ONLY (flush to countertop)

Model *	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSSBX-2418	686 x 533 mm	610 x 457 mm	371, 405, 441	45 kg	**£6704**
HCSSBX-3018	838 x 533 mm	762 x 457 mm	467, 510, 555	48 kg	**6791**
HCSSBX-3618	991 x 533 mm	914 x 457 mm	558, 610, 664	54 kg	**6948**
HCSSBX-4818	1295 x 533 mm	1219 x 457 mm	746, 815, 887	64 kg	**7851**

*** Not available with CE Mark.**

All Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Control Panel Only Feature:
Voltage: 220, 230 or 240 (CE not available).
Models Shipped with: Shelf assembly with temperature probes, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES WITH UNATTACHED CONTROL PANEL ONLY

Model *	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSSBFX-24-F	686 x 470 mm	610 x 394 mm	325, 355, 387	42 kg	**£6649**
HCSSBFX-24-I	686 x 572 mm	610 x 495 mm	407, 445, 485	44 kg	**6704**
HCSSBFX-24-S	686 x 686 mm	610 x 610 mm	503, 550, 599	48 kg	**6783**
HCSSBFX-36-F	991 x 470 mm	914 x 394 mm	485, 530, 577	52 kg	**6916**
HCSSBFX-36-I	991 x 572 mm	914 x 495 mm	613, 670, 730	56 kg	**6948**
HCSSBFX-36-S	991 x 686 mm	914 x 610 mm	755, 825, 898	62 kg	**7984**
HCSSBFX-48-F	1295 x 470 mm	1219 x 394 mm	650, 710, 773	59 kg	**7220**
HCSSBFX-48-I	1295 x 572 mm	1219 x 495 mm	814, 890, 969	68 kg	**7906**
HCSSBFX-48-S	1295 x 686 mm	1219 x 610 mm	1006, 1100, 1198	76 kg	**9902**

*** Not available with CE Mark.**

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Panel Only Feature:
Voltage: 220, 230 or 240 (CE not available).
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
HCSSBX-2418	619 mm	467 mm
HCSSBX-3018	772 mm	467 mm
HCSSBX-3618	924 mm	467 mm
HCSSBX-4818	1229 mm	467 mm
HCSSBFX-24-F	619 mm	403 mm
HCSSBFX-24-I	619 mm	505 mm
HCSSBFX-24-S	619 mm	619 mm
HCSSBFX-36-F	921 mm	403 mm
HCSSBFX-36-I	921 mm	505 mm
HCSSBFX-36-S	921 mm	619 mm
HCSSBFX-48-F	1226 mm	403 mm
HCSSBFX-48-I	1226 mm	505 mm
HCSSBFX-48-S	1226 mm	619 mm
Model	**Width**	**Height**
Control Box	333 mm	143 mm

OPTIONS (available at time of purchase only)

Simulated stone color – Ash Gray standard – Non-standard colors are non-returnable –

SS-BIRCH	Birch	**No Charge**
SS-ICE	Ice	**No Charge**

COLORS AND FINISHES – INSIDE BACK COVER

HC SS B x X - xx x(x)

- HC SS: Hot/Cold Simulated Stone Shelf
- B: Built-In
- x: F = Flush; No Character = Not Flush
- X: No Condensing Unit
- xx: Width of Shelf (inches)
- x(x): Depth F = 394 mm, I = 495 mm, S = 610 mm, xx = inches

Hot/Cold Built-In Shelves with Unattached Control Panel Only

continued...

HCSBFX-48-S

HOT/COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONTROL PANEL ONLY (Hardcoat Aluminum)

Model *	Overall Dimensions W x D	Usable Shelf Space W x D	Hot Side Watts 220V, 230V, 240V	Approx. Ship Weight	List Price
HCSBFX-24-F	648 x 432 mm	610 x 394 mm	325, 355, 387	34 kg	**£6394**
HCSBFX-24-I	648 x 533 mm	610 x 495 mm	407, 445, 485	39 kg	**6587**
HCSBFX-24-S	648 x 648 mm	610 x 610 mm	503, 550, 599	44 kg	**6780**
HCSBFX-36-F	953 x 432 mm	914 x 394 mm	485, 530, 577	48 kg	**6815**
HCSBFX-36-I	953 x 533 mm	914 x 495 mm	613, 670, 730	52 kg	**6914**
HCSBFX-36-S	953 x 648 mm	914 x 610 mm	755, 825, 898	53 kg	**7726**
HCSBFX-48-F	1257 x 432 mm	1219 x 394 mm	650, 710, 773	55 kg	**7656**
HCSBFX-48-I	1257 x 533 mm	1219 x 495 mm	814, 890, 969	60 kg	**7950**
HCSBFX-48-S	1257 x 648 mm	1219 x 610 mm	1006,1100,1198	64 kg	**8852**

*** Not available with CE Mark.**

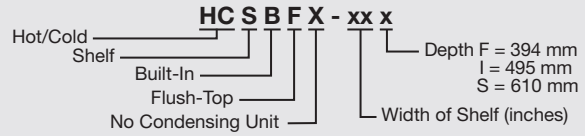
NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

All Hot/Cold Built-In Flush Top Shelf Models with Unattached Control Panel Only Feature:
Voltage: 220, 230 or 240 (CE not available).
Models Shipped with: Shelf assembly with temperature probes, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Min.	Width Max.	Height Min.	Height Max.
HCSBFX-24-F	625 mm	635 mm	409 mm	419 mm
HCSBFX-24-I	625 mm	635 mm	511 mm	521 mm
HCSBFX-24-S	625 mm	635 mm	625 mm	635 mm
HCSBFX-36-F	930 mm	940 mm	409 mm	419 mm
HCSBFX-36-I	930 mm	940 mm	511 mm	521 mm
HCSBFX-36-S	930 mm	940 mm	625 mm	635 mm
HCSBFX-48-F	1234 mm	1245 mm	409 mm	419 mm
HCSBFX-48-I	1234 mm	1245 mm	511 mm	521 mm
HCSBFX-48-S	1234 mm	1245 mm	625 mm	635 mm

Model	Width	Height
Control Box	333 mm	143 mm



Cold Built-In Flush Top Shelves with Unattached Control Panel Only

These shelves in our signature Hardcoat Aluminium, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more in the perfect chill zone.

They have the benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Patented thermal break reduces condensation and temperature transfer
- Top mounted Hardcoat Aluminum surface
- Control comes standard with a 1219 mm lead wire

CSBFX-48-S
(Flush Top)

COLD BUILT-IN FLUSH TOP SHELVES WITH UNATTACHED CONTROL PANEL ONLY (Hardcoat Aluminum)

Model *	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Watts	Approx. Ship Weight	List Price
CSBFX-24-F	648 x 432 mm	610 x 394 mm	17	29 kg	**£5208**
CSBFX-24-I	648 x 533 mm	610 x 495 mm	17	33 kg	**5232**
CSBFX-24-S	648 x 648 mm	610 x 610 mm	17	36 kg	**5332**
CSBFX-36-F	953 x 432 mm	914 x 394 mm	17	35 kg	**5354**
CSBFX-36-I	953 x 533 mm	914 x 495 mm	17	41 kg	**5385**
CSBFX-36-S	953 x 648 mm	914 x 610 mm	17	54 kg	**6426**
CSBFX-48-F	1257 x 432 mm	1219 x 394 mm	17	53 kg	**6251**
CSBFX-48-I	1257 x 533 mm	1219 x 495 mm	17	60 kg	**6283**
CSBFX-48-S	1257 x 648 mm	1219 x 610 mm	17	66 kg	**7159**

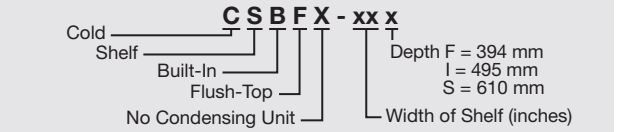
*** Not available with CE Mark.**

All Cold Built-In Flush Top Shelf Models with Unattached Control Panel Only Feature:
Voltage: 220, 230 or 240 (CE not available).
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Minimum	Width Maximum	Height Minimum	Height Maximum
CSBFX-24-F	625 mm	635 mm	409 mm	419 mm
CSBFX-24-I	625 mm	635 mm	511 mm	521 mm
CSBFX-24-S	625 mm	635 mm	625 mm	635 mm
CSBFX-36-F	930 mm	940 mm	409 mm	419 mm
CSBFX-36-I	930 mm	940 mm	511 mm	521 mm
CSBFX-36-S	930 mm	940 mm	625 mm	635 mm
CSBFX-48-F	1234 mm	1245 mm	409 mm	419 mm
CSBFX-48-I	1234 mm	1245 mm	511 mm	521 mm
CSBFX-48-S	1234 mm	1245 mm	625 mm	635 mm
Control Box	189 mm		143 mm	

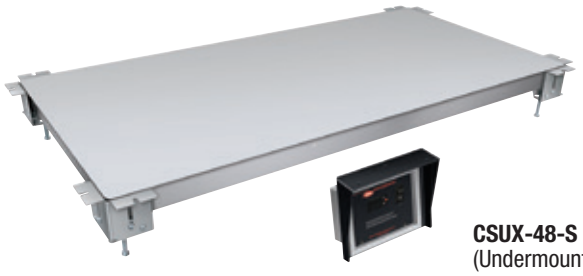


Cold Undermount Shelves with Unattached Control Panel Only

These shelves mount directly against the underside of a granite, quartz, stainless steel or appropriate simulated stone countertop (no cutout required). Cooling transfers through the countertop to the top surface, without puncturing, for a true, seamless look.

They have the benefit of allowing fabricators the freedom to design.

- Condensing unit not included
- Mount under appropriate countertop material for a seamless look
- Aluminum surface
- Approved materials include granite and quartz up to 30 mm Swanstone as provided by Hatco and certain stainless steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other material.*



CSUX-48-S
(Undermount)

COLD UNDERMOUNT SHELVES WITH UNATTACHED CONTROL PANEL ONLY (Aluminum)

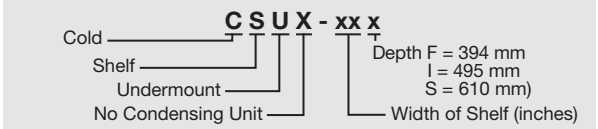
Model **	Overall Shelf Dim. (includes brackets) W x D	Shelf Space W x D	Watts	Approx. Ship Weight	List Price
CSUX-24-F	694 x 478 mm	610 x 394 mm	17	34 kg	**£4789**
CSUX-24-I	694 x 579 mm	610 x 495 mm	17	34 kg	**4819**
CSUX-24-S	694 x 694 mm	610 x 610 mm	17	38 kg	**4886**
CSUX-36-F	998 x 478 mm	914 x 394 mm	17	41 kg	**4778**
CSUX-36-I	998 x 579 mm	914 x 495 mm	17	44 kg	**4790**
CSUX-36-S	998 x 694 mm	914 x 610 mm	17	45 kg	**5703**
CSUX-48-F	1303 x 478 mm	1219 x 394 mm	17	46 kg	**5515**
CSUX-48-I	1303 x 579 mm	1219 x 495 mm	17	51 kg	**5546**
CSUX-48-S	1303 x 694 mm	1219 x 610 mm	17	56 kg	**6203**

*** Not available with CE Mark.**

All Cold Undermount Shelf Models with Unattached Control Panel Only Feature:
Voltage: 220, 230 or 240 (CE not available).
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), control panel (shipped loose) and TXV valve (unattached).

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

* Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual which, found on the Hatco website, www.hatcocorp.com.



Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Built-In Heated Simulated Stone Shelves. They're ideal for buffet lines or hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base
- Includes Control Box with 915 mm conduit and 1829 mm cord and plug
- Models with simulated stone are Swanstone®

GRSSB-3618 in optional Ice simulated stone, built into an Ice simulated stone countertop

Standard Control Box

Be sure to check out our Hot/Cold and Cold only Built-In Shelves for a seamless look

BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES

Model[M]	Dimensions W x D x H	Voltage Single Phase	Watt	Approx. Ship Weight	List Price
GRSSB-2418	651 x 498 x 58 mm	240	635	14 kg	**£1974**
GRSSB-3018	803 x 498 x 58 mm	240	780	20 kg	**2053**
GRSSB-3618	955 x 498 x 58 mm	240	930	22 kg	**2138**
GRSSB-4818	1261 x 498 x 58 mm	240	1270	23 kg	**2419**
GRSSB-6018	1565 x 498 x 58 mm	240	1560	25 kg	**3164**
GRSSB-7218	1869 x 498 x 58 mm	240	1860	32 kg	**3294**

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Rectangular Heated Simulated Stone Shelf Models Feature:
Cord Location: Cord is attached to Control Box.

OPTIONS *(available at time of purchase only)*

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable – **£41**

RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch	**SS-ICE**	Ice	**No Charge**

GRSSB-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 134 D mm)	**£152**
GRSSB-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (162 W x 198 H x 115 mm D)	**No Charge**
GRSSB-REC	Built-In Heated Simulated Stone Shelf with Recessed Top	**No Charge**

COLORS AND FINISHES – INSIDE BACK COVER

GRSSB-FLUSH-TSTAT

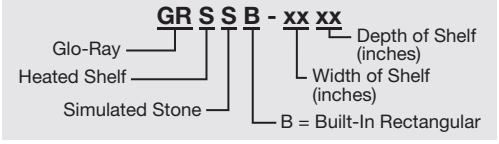
GRSSB-FLUSH-ITC

BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES CUTOUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSSB-2418	625 mm	632 mm	473 mm	480 mm
GRSSB-3018	778 mm	784 mm	473 mm	480 mm
GRSSB-3618	930 mm	937 mm	473 mm	480 mm
GRSSB-4818	1235 mm	1241 mm	473 mm	480 mm
GRSSB-6018	1540 mm	1546 mm	473 mm	480 mm
GRSSB-7218	1845 mm	1851 mm	473 mm	480 mm

CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRSSB-FLUSH-ITC	149 mm	162 mm	121 mm
GRSSB-FLUSH-TSTAT	149 mm	162 mm	102 mm



Built-In Rectangular Heated Base Glass Shelves

Hatco Heated Base Glass Shelves have a heated ceramic glass top to create uniform heat across the entire surface and are made of approved foodsafe materials. Adjustable thermostatic controls allow surface temperature to be controlled easily.

- Shelves are made of approved foodsafe materials
- Attached Stainless Steel trim mounting ring standard
- Lighted On/Off rocker switch
- Includes remote Control Box with 915 mm conduit and 1829 mm cord and plug

HBGBH-2418

HBGB-2418 with optional *Designer* Black Trim Ring

HBGB-3618 with optional White Glass

BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

Model[M]	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
HBGB-2418	651 x 498 x 55 mm	240	500	15 kg	**£2628**
HBGB-3018	803 x 498 x 55 mm	240	625	17 kg	**2739**
HBGB-3618	953 x 498 x 55 mm	240	750	18 kg	**2856**
HBGB-4818≈	1260 x 498 x 55 mm	240	1000	23 kg	**3129**
HBGB-6018≈	1565 x 498 x 55 mm	240	1250	29 kg	**3355**
HBGB-7218≈	1870 x 498 x 55 mm	240	1500	34 kg	**3579**

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.
≈ Units 1219 mm and greater are constructed of two equal size pieces of glass which create a seam.

All Built-In Rectangular Heated Base Glass Shelf Models Feature:
Temperature Range: 38°-93°C. **Cord Location:** Cord is attached to Control Box.

Standard Control Box for HBGB models

BUILT-IN RECTANGULAR HIGH-WATT HEATED BASE GLASS SHELVES

Model[M]	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight	List Price
HBGBH-2418	651 x 498 x 67 mm	230	634	13 kg	**£2702**
HBGBH-3018	803 x 498 x 67 mm	230	809	15 kg	**2804**
HBGBH-3618	956 x 498 x 67 mm	230	984	17 kg	**2909**
HBGBH-4818≈	1261 x 498 x 67 mm	230	1268	21 kg	**3167**
HBGBH-6018≈	1565 x 498 x 67 mm	230	1618	25 kg	**3370**
HBGBH-7218≈	1870 x 498 x 67 mm	230	1968	29 kg	**3581**

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 125°C. Hatco is not responsible for counter damage caused by heat from the warmer.
≈ Units 1219 mm and greater are constructed of two equal size pieces of glass which create a seam.

All Built-In Rectangular High-Watt Heated Base Glass Shelf Models Feature:
Cord Location: Cord is attached to Control Box.

OPTIONS – PAGE 72

HBGBH standard Flush Mount recessed *Electronic* Control Box with lighted On/Off rocker switch and angled recessed controls

HBG B x - xx xx

- HBG: Heated Base Glass
- B: Built-In
- x: No Character = Standard Watt; H = High Watt
- xx: Depth of Shelf (inches)
- xx: Width of Shelf (inches)

HBGB-2418 mounted into a Swanstone® counter top

OPTIONS *(available at time of purchase only)*

Ceramic Glass Color – Black standard – Non-standard colors are non-returnable –		
	HBGB-GLASS-WHT White (HBGB models only)	**No Charge**
Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –		
	HBGB-BEZEL-BLACK Black	**£41**
	HBGB-BEZEL-WHITE White (HBGB models only)	**41**
Trim Ring Color – Stainless Steel standard – Non-standard colors are non-returnable –		
	HBGB-TRIM-BLK *Designer* Black	**41**
	HBGB-TRIM-WHITE White (HBGB models only)	**41**
HBGB-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls – HBGB models only (standard on HBGBH models) ((162 W x 198 H x 134 D mm)	**164**
HBGB-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls – HBGB models only (162 W x 198 H x 115 mm D)	**No Charge**
HBGB-REC	Built-In Heated Black Glass Shelf with Recessed Top – HBGB models only	**No Charge**
HBGBH-NO-TRIM	Unit without Trim Ring – HBGBH models only	**No Charge**
COND-10	3048 mm conduit in lieu of standard 915 mm conduit (used with Flush Mount ITC Control Boxes only)	**74**

HBGB-FLUSH-ITC

HBGB-FLUSH-TSTAT

RECTANGULAR HIGH-WATT HEATED AND HEATED BASE GLASS SHELF COUNTERTOP CUTOUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HBGB, HBGBH-2418	625 mm	632 mm	473 mm	480 mm
HBGB, HBGBH-3018	778 mm	784 mm	473 mm	480 mm
HBGB, HBGBH-3618	930 mm	937 mm	473 mm	480 mm
HBGB, HBGBH-4818	1235 mm	1241 mm	473 mm	480 mm
HBGB, HBGBH-6018	1540 mm	1546 mm	473 mm	480 mm
HBGB, HBGBH-7218	1845 mm	1851 mm	473 mm	480 mm

CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HBGB-FLUSH-ITC	149 mm	162 mm	121 mm
HBGB-FLUSH-TSTAT HBGBH Standard Box	149 mm	162 mm	102 mm

Heated Drawer Warmers with Top Control

Hatco Drawer Warmers ensure optimal holding of a variety of products at safe temperatures, while minimizing moisture loss and texture change. Our unique blanket element design promotes uniform temperatures throughout the cavity. Each drawer features adjustable sliding vents. Touchscreen controller controls temperature and time for each drawer individually.

- Top-of-the-unit touchscreen controller is positioned at an angle for greater visibility
- Controller allows individual temperature control and hold timer per drawer with both visual and audio alerts
- Robust stainless steel construction inside and out
- Drawer frame is constructed of heavy duty, 12 gauge stainless steel and drawers slide on durable nylon rollers
- Easy-to-clean seamless interior core
- Snap out side panels make this unit easy to clean and service
- Drawer frame can accommodate varying pan configurations, including 1/1 GN, 1/3 GN, up to 152 mm deep, with or without lids
- Pans lift straight up, eliminating the need to tilt pan for removal
- USB port for easy software updates
- Anti-tip bracket and hardware are Standard
- Deck mount legs are optional in lieu of Standard 102 mm legs

HDWTC-2
shown with accessory 51 mm casters (102 mm plastic legs are standard)

HEATED DRAWER WARMERS WITH TOP CONTROL

Model	Dimensions↔ W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HDWTC-1	622 x 633 x 296 mm	220 / 230 / 240	323 / 353 / 384	55 kg	**£3964**
HDWTC-2	622 x 633 x 509 mm	220 / 230 / 240	645 / 704 / 766	81 kg	**5751**
HDWTC-3	622 x 633 x 722 mm	220 / 230 / 240	966 / 1055 / 1148	99 kg	**7551**

↔ Add 35 mm to depth for drawer handles. Height does not include standard 102 mm plastic legs.

All Heated Drawer Warmer Models with Top Control Feature:

Models Shipped with: One 152 mm deep food pan per drawer, 102 mm plastic legs, 1829 mm cord and plug.
Cord Location: Top, back-left side, recessed to protect plug.

OPTIONS *(available at time of purchase only)*

OS-PAN	Oversized Drawer Frame and Pan (508 x 381 x 127 mm) in lieu of standard Drawer with Pan	**per drawer £139**

ACCESSORIES *(available for purchase at any time)*

HDW-TRIVET	Custom Trivet (445 x 242 x 13 mm) raises food product 13 mm off bottom of full size pan	**£ 53**
HDW 6" LEG	152 mm adjustable stainless steel Legs	**171**
HDW-CASTER-2	51 mm diameter Casters – all swivel, 2 lock – adds 64 mm to height of unit	**234**
HDW-CASTER-3	76 mm diameter Locking Casters – all swivel, all lock – adds 108 mm to height of unit	**234**
HDW-CASTER-5	127 mm diameter Locking Casters – all swivel, all lock – adds 159 mm to height of unit	**273**

H DW TC - x
- H: Heated
- DW: Drawer Warmer
- TC: Top Control
- x: Quantity of Full Size Drawers

Convected Drawer Warmer

This Hatco unit is designed to keep a variety of food products hot and flavor-fresh until served. With a single non-humidified cavity and a single electronic temperature control, this unit provides even, dry heat for food products that do not require humidity. With insulated top, sides and back, these Drawer Warmers provide excellent energy efficiency.

- Digital electronic controller for easy programming
- Low velocity convected air system provides even temperature throughout the cabinet
- Tough, solid chrome handles are angled to avoid contact from passing carts
- Narrow width fits most kitchen footprints
- Heavy-duty drawer slides with nylon rollers
- Includes three full-size pans
- Provides even, dry heat for food products that do not require humidity.
- Anti-tip bracket and hardware or deck mount legs included

CDW-3N

CONVECTED DRAWER WARMER

Model	Dimensions W x D↔ x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
CDW-3N	421 x 774 x 762 mm	230	933	81 kg	**£4754**

↔ Includes 35 mm for drawer handle.

All Convected Drawer Warmer Models Feature:
Models Shipped with: One 152 mm deep food pan per drawer, low profile 51 mm casters, 1829 mm cord and plug.
Cord Location: Back of unit, top right corner.

C DW - x N
Convected Drawer Warmer
Narrow Width
Quantity of Drawers

Freestanding Drawer Warmers

Hold everything from meat to vegetables to rolls in the Hatco Drawer Warmers. Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Standard and narrow widths available
- Completely insulated individual cavities provide maximum energy efficiency
- Each drawer has a food pan, recessed individual thermostatic control, temperature monitor, vent slides and power switch
- Optional touchscreen control (TTC) available
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- For additional humidity, see illustration on Options and Accesory page
- Options include: oversized drawer frame, biscuit pan drawer, chip guard, casters, 152 mm adjustable stainless steel legs, water/spillage pan and splash baffle
- Standard width Drawer Warmer pans lift straight out of drawer, (HDW-1N, -2N, -3N models require tipping the pan to install)

Optional touchscreen control

Drawer Temperature | Temperature Adjustment | Drawer Timer

HDW-1N

HDW-2 with optional touchscreen control and Accessory 152 mm stainless steel legs

HDW-3 with optional casters

FREESTANDING DRAWER WARMERS

Model	Dimensions↔ (W x D x H)	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HDW-1	749 x 575 x 279 mm	240	450	44 kg	**£2345**
HDW-2	749 x 575 x 537 mm	240	900	76 kg	**3931**
HDW-3	749 x 575 x 794 mm	240	1350	105 kg	**5524**
HDW-4	749 x 575 x 1051 mm	240	1800	135 kg	**8415**

↔ Add 35 mm to depth for drawer handle. Height does not include 102 mm legs.

All Freestanding Drawer Warmer Models Feature:
HDW-1, -2 and -3 shipped with: One 152 mm deep food pan per drawer, 102 mm plastic legs, 1829 mm cord and plug.
HDW-4 Shipped with: One 152 mm deep full pan per drawer, 152 mm stainless steel legs, 1829 mm cord and plug.
Cord Location: Back of unit, lower left corner.

FREESTANDING NARROW DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HDW-1N	530 x 686 x 279 mm	240	450	44 kg	**£2345**
HDW-2N	530 x 686 x 537 mm	240	900	76 kg	**3931**
HDW-3N	530 x 686 x 794 mm	240	1350	105 kg	**5524**

↔ Add 35 mm to depth for drawer handle. Height does not include 102 mm legs.

All Freestanding Narrow Drawer Warmer Models Feature:
Models Shipped with: One 152 mm deep food pan per drawer, 102 mm plastic legs, 1829 mm cord and plug.
Cord Location: Back of unit, lower left corner.

OPTIONS AND ACCESSORIES – PAGE 78

H DW - x x
Heated Drawer Warmer
N = Narrow
Quantity of Drawers

Freestanding Split Drawer Warmers

Expand holding capacities with Hatco's Split Drawer Warmer. Ideal for holding products that are lower in height profile such as bacon, sausage, hot dogs, rolls, pot pies and delicate products that should not be stacked. Each drawer features adjustable sliding vents and individual thermostatic controls to hold a wide variety of hot foods safely for peak serving periods.

- Each drawer has a recessed individual thermostatic control and temperature monitor – optional touchscreen control (TTC) display available
- Adjustable sliding vents on each drawer (No vents available as an option)
- Standard 527 x 324 x 64 mm pan supplied with each drawer
- Each drawer will accommodate one ½ sheet pan
- Units come with 1829 mm cord, plug and 102 mm legs
- Require tipping the pan to install

HDW-1R2

HDW-1.5R2
with optional
touchscreen control

HDW-2R2
with optional
touchscreen control

FREESTANDING SPLIT DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HDW-1R2	733 x 419 x 378 mm	230	634	41 kg	**£3730**
HDW-1.5R2	733 x 419 x 494 mm	230	909	53 kg	**5310**
HDW-2R2	733 x 419 x 610 mm	230	1185	61 kg	**5820**

↔ Add 35 mm to depth for drawer handle. Height includes 102 mm legs.

All Freestanding Split Drawer Warmer Models Feature:
Cord Location: Back of unit, lower left corner.
Pan Capacity: 527W x 324D x 64H mm.
HDW-1R2 Shipped with: Two 527 x 324 x 64 mm food pans, four 102 mm legs, 1829 mm cord and plug.
HDW-1.5R2 Shipped with: Three 527 x 324 x 64 mm food pans, four 102 mm legs, 1829 mm cord and plug.
HDW-2R2 Shipped with: Four 527 x 324 x 64 mm food pans, four 102 mm legs, 1829 mm cord and plug.

OPTIONS AND ACCESSORIES – PAGE 78

H DW - x R 2
- H = Heated
- DW = Drawer Warmer
- x = Quantity of Full Size HDW Drawers (for size identification)
- R = Reduced Depth, Split Drawer Unit
- 2 = Quantity of Reduced/Split Drawers per Full Size HDW Drawers

Built-In Drawer Warmers

Hold everything from meat to vegetables to rolls in the Hatco Drawer Warmers. Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Standard and narrow widths available
- 1-, 2- or 3-drawer built-in models
- Completely insulated individual cavities provide maximum energy efficiency
- Each drawer has a food pan, recessed individual thermostatic control, temperature monitor, vent slides and power switch
- Optional touchscreen control (TTC) display available
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- For additional humidity, see illustration on following page
- Standard width Drawer Warmer pans lift straight out of drawer (HDW-1N, -2N and -3N models require tipping the pan to install)

Optional touchscreen control

Drawer Temperature | Temperature Adjustment | Drawer Timer

HDW-3B

HDW-2B

BUILT-IN DRAWER WARMERS

Model	Dimensions (W x D↔ x H) Width & Height excludes front mounting flange	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HDW-1B	715 x 568 x 248 mm	240	450	40 kg	**£2372**
HDW-2B	715 x 568 x 506 mm	240	900	72 kg	**3984**
HDW-3B	715 x 568 x 763 mm	240	1350	106 kg	**5598**

↔ Add 35 mm to depth for drawer handle.

All Built-In Drawer Warmer Models Feature:

Models Shipped with: One 152 mm deep food pan per drawer and 1524 mm conduit.

BUILT-IN NARROW DRAWER WARMERS

Model	Dimensions (W x D↔ x H) Width & Height excludes front mounting flange	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
HDW-1BN	494 x 679 x 248 mm	240	450	40 kg	**£2372**
HDW-2BN	494 x 679 x 506 mm	240	900	72 kg	**3984**
HDW-3BN	494 x 679 x 763 mm	240	1350	106 kg	**5598**

↔ Add 35 mm to depth for drawer handle.

All Built-In Narrow Drawer Warmer Models Feature:

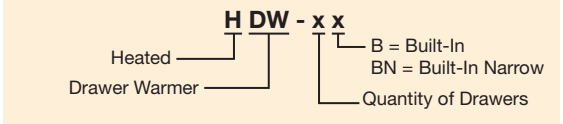
Models Shipped with: One 152 mm deep food pan per drawer and 1524 mm conduit.

OPTIONS AND ACCESSORIES – PAGE 78

BUILT-IN DRAWER WARMER CUT-OUT REQUIREMENTS

Model	"W" Dimension	"D" Dimension▼	"H" Dimension
HDW-1B	720 mm	610 mm	257 mm
HDW-2B	720 mm	610 mm	514 mm
HDW-3B	720 mm	610 mm	771 mm
HDW-1BN	500 mm	720 mm	257 mm
HDW-2BN	500 mm	720 mm	514 mm
HDW-3BN	500 mm	720 mm	771 mm

▼ Depth dimension includes 38 mm for conduit connector.



OPTIONS *(available at time of purchase only)*

Designer Drawer Front Colors per Drawer – Non-standard colors are non-returnable –

RED	Warm Red	**£68**
BLACK	Black	**68**
GRAY	Gray Granite	**68**
WHITE	White Granite	**68**
NAVY	Navy Blue	**68**
GREEN	Hunter Green	**68**
COPPER	Antique Copper	**68**
HDW-TTC	Temperature Control Timer – 6-channel control touchscreen display	**£615**
RD-NOVENT	No Drawer Vents (HDW-1R2, -1.5R2, -2R2 only)	**No Charge**
OS-PAN	Oversized Drawer Frame and Pan (508 x 381 x 127 mm) in lieu of standard drawer with Pan (standard width models only)	**per drawer £139**
BIS DRAWER	Biscuit Pan Drawer (accommodates two 457 x 330 mm Half-Size Sheet Pans – not included) in lieu of standard drawer with Pan (standard width models only)	**No Charge**
HDW-CHIP	Chip Guard	**per drawer 43**

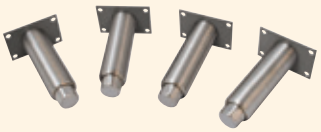
ACCESSORIES *(available for purchase at any time)*

HDW 6" LEG	152 mm adjustable stainless steel Legs (standard on HDW-4)	**£171**
HDW-CASTER-2	51 mm diameter casters – all swivel, 2 lock – adds 57 mm to height of unit (HDW-1, -2, -3 models only)	**234**
HDW-CASTER-3	76 mm diameter Locking Casters – all swivel, all lock – adds 108 mm to height of unit (HDW-1, -2, -3 models only)	**234**
HDW-CASTER-5	127 mm diameter Locking Casters – all swivel, all lock – adds 159 mm to height of unit	**273**
HDW-TRIVET	Custom Trivet raises (445 x 242 x 13 mm) food product 13 mm off bottom of full-size pan	**53**
HDW-SPILL	Water/Spillage Pan – one per drawer (excludes BIS Drawer and OS-Pan Options)	**240**
HDW-SPLASH	Splash Baffle – one per drawer (excludes BIS Drawer and OS-Pan Options)	**48**
ST PAN 2	Stainless steel Food Pan (527 x 324 x 64 mm)	**74**
HDW 6" PAN	Stainless steel Food Pan (527 x 324 x 152 mm)	**104**
ALUM PAN	457 x 330 mm Half-Size Sheet Pan for Biscuit Pan Drawer (accommodates two)	**29**

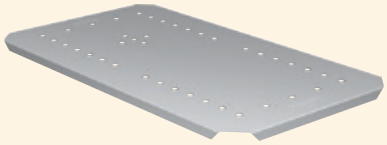
COLORS AND FINISHES – INSIDE BACK COVER

HDW-TTC option
Shown: Temperature adjustment and timer touchscreen control

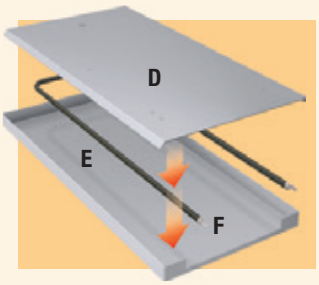
Biscuit Pan Drawer (pans not included)
BIS DRAWER option



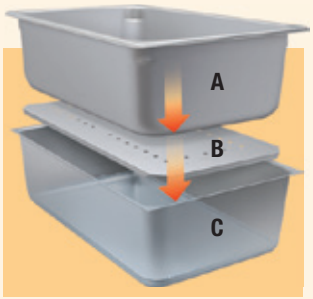
HDW 6" LEG accessory



HDW-SPLASH accessory

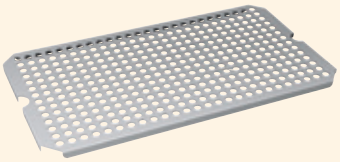


Prevents chips from reaching the element
D. Heat Shield (included)
E. Heating Element (included)
F. Chip Guard **HDW-CHIP** Option (standard width shown)



Additional Humidity
A. Stainless steel Food Pan (included)
B. Splash Baffle
HDW-SPLASH Accessory
C. Water/Spillage Pan (add 6 mm of water)
HDW-SPILL accessory

CASTERS accessory
HDW-CASTER-2 All swivel, 2 lock
HDW-CASTER-3 All swivel, all lock
HDW-CASTER-5 All swivel, all lock



HDW-TRIVET accessory

Glo-Ray® Merchandising Warmers

Designed with both a slanted and horizontal shelf, Glo-Ray® Merchandising Warmers offer the convenience of customer self-serve with the efficiency of preparing product in advance, and holding for peak serving periods.

- Warmer includes a slant and horizontal shelf for merchandising a variety of products like popcorn on the top shelf and nachos, boxed pizza or wrapped food on the bottom
- Standard Indicating Temperature Control (ITC) enhances accuracy and provides digital readout of temperatures
- Thermostatically-controlled hardcoated heated base to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Product divider rods and 102 mm legs included
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

GRSDS/H-36D with slant and horizontal shelf and optional 381 mm clearance top shelf

GRSDS/H-36D with slant and horizontal shelf

SLANT/HORIZONTAL DISPLAY WARMERS – DUAL SHELF – TOP AND BASE HEAT

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
GRSDS/H-36D	4, 14	914 x 616 x 851 mm	240	1990	72 kg	**£7077**
GRSDS/H-41D	6, 16	1041 x 616 x 851 mm	240	2325	83 kg	**7570**

All Slant/Horizontal Shelf Display Warmer Models Feature:
Cord Location: 1829 mm. Control side at right base corner.

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Glossy Gray standard –

RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**
15SPACE	381 mm clearance for top shelf in lieu of standard 305 mm	**£131**

COLORS AND FINISHES – INSIDE BACK COVER

ACCESSORIES (available for purchase at any time)

GRSDS-DIV	Additional Stainless Steel Divider Rods (bottom shelf only)	**each**	**£23**
GRSDH-DIV	Additional Stainless Steel Divider Rods (top shelf only)	**each**	**23**

G R S D S / H - x x D

- Glo-Ray
- Sandwich Display
- Base Slanted and Center Horizontal Shelf
- No Character = Single Shelf
- D = Dual Shelf
- Width of Unit (inches)

Glo-Ray® Merchandising Warmers

Designed specifically for showcasing wrapped or boxed product, the Hatco Glo-Ray® Merchandising Warmers hold hot food safely at proper serving temperatures. These warmers offer the convenience of self-serve and the efficiency of kitchen-to-server.

- Available in single- or two-tier models
- Horizontal or slant shelves
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base, with a temperature range of 85°- 93°C, to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

GRSDS-30 with accessory 4" legs

GRSDH-30D

GRSDS-24D
Dual slant shelf with optional sign holder (sign not included)

HORIZONTAL MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf							
GRSDH-24	2, 5	610 x 495 x 303 mm	240	577 x 419 mm	861	22 kg	**£2995**
GRSDH-30	2, 6	762 x 495 x 303 mm	240	730 x 419 mm	1060	25 kg	**3262**
GRSDH-36	2, 7	914 x 495 x 303 mm	240	882 x 419 mm	1278	30 kg	**3531**
GRSDH-41	3, 8	1041 x 495 x 379 mm	240	1009 x 419 mm	1464	34 kg	**3842**
GRSDH-52	4, 10	1321 x 495 x 379 mm	240	1289 x 419 mm	1912	39 kg	**4479**
GRSDH-60	5, 12	1524 x 495 x 379 mm	240	1492 x 419 mm	2180	60 kg	**5042**
Dual Shelf							
GRSDH-24D	4, 10	610 x 495 x 303 mm	240	577 x 419 mm	1722	40 kg	**£5225**
GRSDH-30D	4, 12	762 x 495 x 643 mm	240	730 x 419 mm	2120	45 kg	**5419**
GRSDH-36D	4, 14	914 x 495 x 643 mm	240	882 x 419 mm	2556	54 kg	**5735**
GRSDH-41D	6, 16	1041 x 495 x 643 mm	240	1009 x 419 mm	2928	62 kg	**6091**
GRSDH-52D‡	8, 20	1321 x 495 x 643 mm	240	1289 x 419 mm	3824	78 kg	**7013**
GRSDH-60D‡	10, 24	1524 x 495 x 643 mm	240	1492 x 419 mm	4360	89 kg	**7726**

‡ Cord without plug.

All Horizontal Single and Dual Display Warmer Models Feature:
Cord Location: 1829 mm. Left rear corner toward server side.

SLANT MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf							
GRSDS-24	2, 5	610 x 616 x 469 mm	240	572 x 533 mm	749	36 kg	**£3595**
GRSDS-30	2, 6	762 x 616 x 469 mm	240	724 x 533 mm	870	36 kg	**3852**
GRSDS-36	2, 7	914 x 616 x 545 mm	240	876 x 533 mm	1030	42 kg	**4147**
GRSDS-41	3, 8	1041 x 616 x 545 mm	240	1003 x 533 mm	1195	44 kg	**4448**
GRSDS-52	4, 10	1321 x 616 x 545 mm	240	1283 x 533 mm	1520	50 kg	**5099**
GRSDS-60	5, 12	1524 x 616 x 545 mm	240	1486 x 533 mm	1715	76 kg	**5505**
Dual Shelf							
GRSDS-24D	4, 10	610 x 616 x 820 mm	240	572 x 533 mm	1502	52 kg	**£5599**
GRSDS-30D	4, 12	762 x 616 x 820 mm	240	724 x 533 mm	1690	64 kg	**5939**
GRSDS-36D	4, 14	914 x 616 x 820 mm	240	876 x 533 mm	1990	73 kg	**6325**
GRSDS-41D	6, 16	1041 x 616 x 820 mm	240	1003 x 533 mm	2325	82 kg	**6798**
GRSDS-52D	8, 20	1321 x 616 x 820 mm	240	1283 x 533 mm	2960	98 kg	**7891**
GRSDS-60D‡	10, 24	1524 x 616 x 820 mm	240	1486 x 533 mm	3340	108 kg	**8379**

‡ Cord without plug.

All Slant Single and Dual Display Warmer Models Feature:
Cord Location: 1829 mm. Control side at right base corner.

OPTIONS AND ACCESSORIES – PAGE 81

G R S D x - x x D

- Glo-Ray
- Sandwich Display
- H = Horizontal Shelf
  S = Slanted Shelf
- None = Single Shelf
  D = Dual Shelf
- Width of Unit (inches)

Two **GRSDH-36D** with dual horizontal shelves

OPTIONS *(available at time of purchase only)*

ITC-S	Indicating Temperature Control (LED) for single shelf	**add**	**£316**
ITC-D	Indicating Temperature Control (LED) for dual shelf	**add**	**542**
SSEND	Stainless Steel End Panels in lieu of Glass End Panels	**per shelf**	**39**
127 mm Sneeze Guard on Customer side (GRSDS one side, GRSDH two sides) –			
GRSD24BP	610 mm width models	**per shelf**	**£149**
GRSD30BP	762 mm width models	**per shelf**	**172**
GRSD36BP	914 mm width models	**per shelf**	**206**
GRSD41BP	1041 mm width models	**per shelf**	**234**
GRSD52BP	1321 mm width models	**per shelf**	**261**
GRSD60BP	1524 mm width models	**per shelf**	**371**
GRSDFLIPLOCK1	Flip-Up Door Locking Plate for GRSDS-xx, -xxD models -24 to -41	**per shelf**	**16**
GRSDFLIPLOCK2	Flip-Up Door Locking Plate for GRSDS-xx, -xxD models -52 to -60	**per shelf**	**39**
Display Sign Holder (Signs not included) Color matches unit color – Top or intermediate shelf –			
GRSD-SIGN24	610 mm width. Requires 575 W x 100 H x 2 D mm Sign	**each**	**£78**
GRSD-SIGN30	762 mm width. Requires 727 W x 100 H x 2 D mm Sign	**each**	**78**
GRSD-SIGN36	914 mm width. Requires 879 W x 100 H x 2 D mm Sign	**each**	**96**
GRSD-SIGN41	1041 mm width. Requires 1006 W x 100 H x 2 D mm Sign	**each**	**96**
GRSD-SIGN52	1321 mm width. Requires 1286 W x 100 H x 2 D mm Sign	**each**	**113**
GRSD-SIGN60	1524 mm width. Requires 1489 W x 100 H x 2 D mm Sign	**each**	**113**
Plexi-Glass Flip-Up Doors on one side for GRSDS models – Not compatible with optional Sneeze Guards or Display Sign Holders in same opening –			
SDS24FLIP	610 mm width models	**per shelf**	**£252**
SDS30FLIP	762 mm width models	**per shelf**	**252**
SDS36FLIP	914 mm width models	**per shelf**	**252**
SDS41FLIP	1041 mm width models	**per shelf**	**252**
Plexi-Glass Flip-Up Doors on one side for GRSDH models – Not compatible with optional Sneeze Guards or Display Sign Holders in same opening –			
GRSDH24FLIP	610 mm width models	**per shelf**	**£252**
GRSDH30FLIP	762 mm width models	**per shelf**	**252**
GRSDH36FLIP	914 mm width models	**per shelf**	**252**
GRSDH41FLIP	1041 mm width models	**per shelf**	**252**

ACCESSORIES *(available for purchase at any time)*

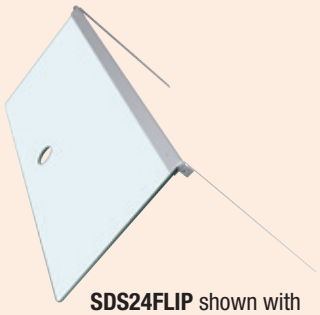
4"LEGS	102 mm Adjustable Legs (standard on units GRSDH-41 and larger, GRSDS-36 and larger and all duals)	**Set of four**	**£70**
Chef LED Bulbs – 230V adjustable bulb – See page 29 for more information –			
CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)	**each**	**£118**
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)	**each**	**118**
GRSDH-DIV	Additional Stainless Steel Divider Rods – Horizontal model	**each**	**23**
GRSDS-DIV	Additional Stainless Steel Divider Rods – Slant model	**each**	**23**

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS
(available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Glossy Gray standard –

RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**



SDS24FLIP shown with brackets for retrofit

CLED-3000 and -4000 Accessory

Glo-Ray® *Designer* Merchandising Warmers

Boost impulse sales by showcasing your hot foods in the Hatco Glo-Ray® *Designer* Merchandising Warmers. Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures.

- *Designer* look for contemporary décors
- Constructed of aluminum and stainless steel with tempered glass side panels
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Available in single- or two-tier models
- Horizontal or slant shelves
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base extends holding times
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

GR2SDH-30
with optional *Designer* color inset panels

GR2SDS-30D
in optional *Designer* Black

DESIGNER HORIZONTAL DISPLAY WARMERS

Model®	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf							
GR2SDH-24	2, 5	768 x 686 x 459 mm	240	603 x 559 mm	820	40 kg	**£3966**
GR2SDH-30	2, 6	921 x 686 x 459 mm	240	759 x 559 mm	1020	55 kg	**4267**
GR2SDH-36	2, 7	1073 x 686 x 459 mm	240	911 x 559 mm	1220	59 kg	**4576**
GR2SDH-42	4, 8	1226 x 686 x 459 mm	240	1064 x 559 mm	1490	63 kg	**5071**
GR2SDH-48	4, 9	1378 x 686 x 459 mm	240	1216 x 559 mm	1690	73 kg	**5570**
GR2SDH-54	4, 10	1530 x 686 x 459 mm	240	1368 x 559 mm	1890	78 kg	**6079**
GR2SDH-60	6, 12	1683 x 686 x 459 mm	240	1521 x 559 mm	2210	85 kg	**6544**
Dual Shelf							
GR2SDH-24D	4, 10	768 x 686 x 737 mm	240	603 x 559 mm	1640	57 kg	**£ 6540**
GR2SDH-30D	4, 12	921 x 686 x 737 mm	240	759 x 559 mm	2040	72 kg	**6917**
GR2SDH-36D	4, 14	1073 x 686 x 737 mm	240	911 x 559 mm	2440	93 kg	**7272**
GR2SDH-42D	8, 16	1226 x 686 x 737 mm	240	1064 x 559 mm	2980	102 kg	**7960**
GR2SDH-48D	8, 18	1378 x 686 x 737 mm	240	1216 x 559 mm	3380	115 kg	**8639**
GR2SDH-54D ❡	8, 20	1530 x 686 x 737 mm	240	1368 x 559 mm	3780	124 kg	**9339**
GR2SDH-60D ❡	12, 24	1683 x 686 x 737 mm	240	1521 x 559 mm	4420	149 kg	**10002**

All Designer Horizontal Single and Dual Display Warmer Models Feature:
Cord Location: Back center of base on control side.

DESIGNER SLANT DISPLAY WARMERS

Model®	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Approx. Ship Weight	List Price
Single Shelf							
GR2SDS-24	2, 5	768 x 680 x 579 mm	240	603 x 559 mm	820	47 kg	**£4281**
GR2SDS-30	2, 6	921 x 680 x 579 mm	240	759 x 559 mm	1020	50 kg	**4517**
GR2SDS-36	2, 7	1073 x 680 x 579 mm	240	911 x 559 mm	1220	62 kg	**4910**
GR2SDS-42	4, 8	1226 x 680 x 579 mm	240	1064 x 559 mm	1490	70 kg	**5404**
GR2SDS-48	4, 9	1378 x 680 x 579 mm	240	1216 x 559 mm	1690	74 kg	**5890**
GR2SDS-54	4, 10	1530 x 680 x 579 mm	240	1368 x 559 mm	1890	83 kg	**6386**
GR2SDS-60	6, 12	1683 x 680 x 579 mm	240	1521 x 559 mm	2210	92 kg	**6839**
Dual Shelf							
GR2SDS-24D	4, 10	768 x 680 x 860 mm	240	603 x 559 mm	1640	74 kg	**£ 6657**
GR2SDS-30D	4, 12	921 x 680 x 860 mm	240	759 x 559 mm	2040	84 kg	**7124**
GR2SDS-36D	4, 14	1073 x 680 x 860 mm	240	911 x 559 mm	2440	91 kg	**7572**
GR2SDS-42D	8, 16	1226 x 680 x 860 mm	240	1064 x 559 mm	2980	99 kg	**8272**
GR2SDS-48D ❡	8, 18	1378 x 680 x 860 mm	240	1216 x 559 mm	3380	116 kg	**8949**
GR2SDS-54D ❡	8, 20	1530 x 680 x 860 mm	240	1368 x 559 mm	3780	120 kg	**9644**
GR2SDS-60D ❡	12, 24	1683 x 680 x 860 mm	240	1521 x 559 mm	4420	135 kg	**10307**

® When no color is specified, color inset panels and corner caps will be Black.
❡ Cord without plug.

All Designer Slant Single Display Warmer Models Feature:
Cord Location: Back center of base on control side.

OPTIONS AND ACCESSORIES – PAGE 83

G R 2 S D H - x x D

- G R — Glo-Ray
- 2 — Sandwich Display
- S — Slant Shelf
- D — Designer
- H — Horizontal Shelf
- x x — Heated Surface Width (inches)
- D — Dual Shelf
- No Character = Single Shelf

GR2SDS-24D with optional *Designer* color inset panels

FSDT-1 with accessory food pans

OPTIONS *(available at time of purchase only)*

127 mm Sneeze Guard (Customer side only on Slant models) –			
GR2SD24BP	768 mm wide models	**per shelf**	**£149**
GR2SD30BP	921 mm wide models	**per shelf**	**172**
GR2SD36BP	1073 mm wide models	**per shelf**	**206**
GR2SD42BP	1226 mm wide models	**per shelf**	**234**
GR2SD48BP	1378 mm wide models	**per shelf**	**261**
GR2SD54BP	1530 mm wide models	**per shelf**	**303**
GR2SD60BP	1683 mm wide models	**per shelf**	**371**
Flip-Up Doors on front or back –			
2SDS24FLIP	768 mm wide models	**per shelf**	**£176**
2SDS30FLIP	921 mm wide models	**per shelf**	**204**
2SDS36FLIP	1073 mm wide models	**per shelf**	**227**
2SDS42FLIP	1226 mm wide models	**per shelf**	**261**
Split Flip-Up Doors on Front or Back –			
2SDS48FLIP	1378 mm wide models	**per shelf**	**£304**
2SDS54FLIP	1530 mm wide models	**per shelf**	**359**
2SDS60FLIP	1683 mm wide models	**per shelf**	**410**
2SDHFRTGLS	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, single models only)		**£ 97**
2SDHFRTGLS-D	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, dual models only)		**194**
SS-ITC	Indicating Temperature Control (LED) for single Shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)	**add**	**316**
DS-ITC	Indicating Temperature Control (LED) for dual shelf (adds 48 mm to Horizontal model depth and 45 mm to Slant model depth)	**add**	**542**

ACCESSORIES *(available for purchase at any time)*

2SD-DIV	Additional Stainless Steel Divider Rods	**each**	**£23**
Chef LED Bulbs – 230V adjustable bulb – See page 29 for more information –			
CLED-3000-230	Chef LED Bulb (similar to warm Halogen light)	**each**	**£118**
CLED-4000-230	Chef LED Bulb (similar to cool Fluorescent light)	**each**	**118**

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000 Accessory

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum standard –		
RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**
Designer Inset Panel Colors – Non-standard colors are non-returnable – Black standard –		
RED	Warm Red	**No Charge**
GRAY	Gray Granite	**No Charge**
WHITE	White Granite	**No Charge**
NAVY	Navy Blue	**No Charge**
GREEN	Hunter Green	**No Charge**
COPPER	Antique Copper	**No Charge**
Designer Corner Caps – Non-standard colors are non-returnable – Black standard –		
DKGRAY	Dark Gray Corner Caps	**No Charge**

SS-ITC Optional

DS-ITC Optional

Heated LED Merchandisers

The new Heated Merchandiser with LED lighting is sleekly designed to safely hold hot packaged food to attract your grab-and-go customers. Available with slant or horizontal shelves, the Heated LED Merchandising Warmers are offered in both single and dual shelf models.

- Choose from slant or horizontal, single or dual shelf models
- Infrared heat safely holds hot packaged product for hours
- High efficiency LED lighting creates better illumination of food product in the holding area
- Features a thermostatically-controlled hardcoated heated base shelf
- Hinged glass side panels are held in place magnetically and swing out for easy cleaning
- An optional Indicating Temperature Control (ITC) enhances accurate control of temperature

HXMS-36D in standard *Designer* Black

HORIZONTAL HEATED LED MERCHANDISING WARMERS

Model	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Usable Heated Shelf Space (W x D)	Voltage	Amps	Watts	Approx. Ship Weight	List Price
Horizontal Single Shelf								
HXMH-24	5	709 x 725 x 555 mm	567 x 552 mm	230	2.9	671	55 kg	**£4397**
HXMH-30	6	861 x 725 x 555 mm	720 x 552 mm	230	3.8	863	60 kg	**4718**
HXMH-36	7	1013 x 725 x 555 mm	872 x 552 mm	230	4.6	1055	66 kg	**5036**
HXMH-42	8	1166 x 725 x 555 mm	1025 x 552 mm	230	5.2	1201	73 kg	**5559**
HXMH-48	9	1318 x 725 x 555 mm	1177 x 552 mm	230	6.1	1392	86 kg	**6083**
HXMH-54	10	1471 x 725 x 555 mm	1329 x 552 mm	230	6.9	1585	91 kg	**6605**
HXMH-60	12	1623 x 725 x 555 mm	1482 x 552 mm	230	7.7	1777	94 kg	**7085**
Horizontal Dual Shelf								
HXMH-24D	10	709 x 725 x 835 mm	567 x 552 mm	230	5.8	1342	73 kg	**£ 7252**
HXMH-30D	12	861 x 725 x 835 mm	720 x 552 mm	230	7.5	1726	84 kg	**7748**
HXMH-36D	14	1013 x 725 x 835 mm	872 x 552 mm	230	9.2	2110	93 kg	**8100**
HXMH-42D	16	1166 x 725 x 835 mm	1025 x 552 mm	230	10.4	2402	100 kg	**8830**
HXMH-48D	18	1318 x 725 x 835 mm	1177 x 552 mm	230	12.1	2784	111 kg	**9539**
HXMH-54D ᵠ	20	1471 x 725 x 835 mm	1329 x 552 mm	230	13.8	3170	123 kg	**10262**
HXMH-60D ᵠ	24	1623 x 725 x 835 mm	1482 x 552 mm	230	15.5	3554	136 kg	**10929**

SLANT HEATED LED MERCHANDISING WARMERS

Model	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Usable Heated Shelf Space (W x D)	Voltage	Amps	Watts	Approx. Ship Weight	List Price
Slant Single Shelf								
HXMS-24	5	709 x 715 x 551 mm	567 x 552 mm	230	2.9	671	51 kg	**£4578**
HXMS-30	6	861 x 715 x 551 mm	720 x 552 mm	230	3.8	863	60 kg	**4831**
HXMS-36	7	1013 x 715 x 551 mm	872 x 552 mm	230	4.6	1055	68 kg	**5255**
HXMS-42	8	1166 x 715 x 551 mm	1025 x 552 mm	230	5.2	1201	73 kg	**5782**
HXMS-48	9	1318 x 715 x 551 mm	1177 x 552 mm	230	6.1	1392	85 kg	**6309**
HXMS-54	10	1471 x 715 x 551 mm	1329 x 552 mm	230	6.9	1585	93 kg	**6844**
HXMS-60	12	1623 x 715 x 551 mm	1482 x 552 mm	230	7.7	1777	93 kg	**7335**
Slant Dual Shelf								
HXMS-24D	10	709 x 715 x 831 mm	567 x 552 mm	230	5.8	1342	73 kg	**£ 7252**
HXMS-30D	12	861 x 715 x 831 mm	720 x 552 mm	230	7.5	1726	85 kg	**7748**
HXMS-36D	14	1013 x 715 x 831 mm	872 x 552 mm	230	9.2	2110	94 kg	**8208**
HXMS-42D	16	1166 x 715 x 831 mm	1025 x 552 mm	230	10.4	2402	105 kg	**8958**
HXMS-48D	18	1318 x 715 x 831 mm	1177 x 552 mm	230	12.1	2784	111 kg	**9696**
HXMS-54D ᵠ	20	1471 x 715 x 831 mm	1329 x 552 mm	230	13.8	3170	123 kg	**10444**
HXMS-60D ᵠ	24	1623 x 715 x 831 mm	1482 x 552 mm	230	15.5	3554	132 kg	**11156**

ᵠ Cord without plug.

All Heated LED Merchandising Warmer Models Feature:
Cord Location: Back center of base, on left side of control box.

OPTIONS AND ACCESSORIES – PAGE 85

H X M x - x x D

- H: Heated Shelf
- X: LED
- M: Merchandiser
- x: H = Horizontal Shelf, S = Slanted Shelf
- x x: Heated Width of Unit (inches)
- D: No Character = Single Shelf, D = Dual Shelf

HZMS-48D in standard *Designer* Black with optional LED accent lighting in support posts

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black standard –		
RED	Warm Red	**£429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**
HZM-LP	Red LED Accent Lighting in support post	**£ 23**
SS-ITC	Indicating Temperature Control (LED) for single shelf	**297**
DS-ITC	Indicating Temperature Control (LED) for dual shelf	**517**
127 mm Sneeze Guards – Not compatible with flip-up doors in same opening –		
HZM24BP	On Customer side on -24 models	**per shelf £208**
HZM30BP	On Customer side on -30 models	**per shelf 225**
HZM36BP	On Customer side on -36 models	**per shelf 243**
HZM42BP	On Customer side on -42 models	**per shelf 268**
HZM48BP	On Customer side on -48 models	**per shelf 297**
HZM54BP	On Customer side on -54 models	**per shelf 321**
HZM60BP	On Customer side on -60 models	**per shelf 335**
Plexi-Glass Flip-up Doors – Not compatable with Sneeze Guards in same opening, one side only –		
HZM24FLIP	On Control or Customer side on -24 models	**per shelf £208**
HZM30FLIP	On Control or Customer side on -30 models	**per shelf 225**
HZM36FLIP	On Control or Customer side on -36 models	**per shelf 243**
HZM42FLIP	On Control or Customer side on -42 models	**per shelf 268**
HZM48FLIP	On Control or Customer side on -48 models	**per shelf 297**
HZM54FLIP	On Control or Customer side on -54 models	**per shelf 321**
HZM60FLIP	On Control or Customer side on -60 models	**per shelf 335**

ACCESSORIES *(available for purchase at any time)*

HZM-DIV	Additional Stainless Steel Divider Rods	**each £25**

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Heated Glass Merchandisers

Glo-Ray® Heated Glass Merchandising Warmers are perfect for self-serve operations, designed specifically to hold hot wrapped or boxed product at optimum serving temperatures. Increasing holding capacities and impulse sales with a beautiful curved design that compliments any décor.

- Unique, patented heated glass shelves with infinite controls conduct heat to food product above and below
- Blanket-style heating elements in the hardcoated base and canopy are thermostatically-controlled
- LED lighting allows for optimum food product display with energy savings
- Attractive curved top design includes a built-in top sign holder for your own custom signage, 26.75" W (679 mm) x 3" H (76 mm), at the top front of the unit
- Also comes with: tempered glass side panels, 64 mm legs, thermostatically-controlled heated base and upper canopy, divider rods and comes standard in *Designer* Black

GR3SDS-39DCT in standard *Designer* Black and top sign holder

GR3SDS-39TCT in Optional Glossy Gray and top sign holder

HEATED GLASS MERCHANDISERS

Model	Dimensions W x D x H	Usable Heated Shelf Space (W x D)	Voltage Single Phase	Watts	Amps	Approx. Ship Weight	List Price
Dual Shelf							
GR3SDS-39DCT	995 x 698 x 673 mm	879 x 524 mm	240	2080	8.7	84 kg	**£ 8984**
Triple Shelf							
GR3SDS-39TCT†	995 x 698 x 882 mm	879 x 524 mm	240	3235	13.5	104 kg	**12163**

† Cord without plug.

All Heated Glass Merchandiser Models Feature:
Divider Rods Included : GR3SDS-39DCT : 14 rods (7 per shelf).
GR3SDS-39TCT : 21 rods (7 per shelf).
Cord Location : Right rear on server side.

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black standard –

RED	Warm Red	**No Charge**
GRAY	Gray Granite	**No Charge**
WHITE	White Granite	**No Charge**
NAVY	Navy Blue	**No Charge**
GREEN	Hunter Green	**No Charge**
COPPER	Antique Copper	**No Charge**

Gloss Finish – Non-standard colors are non-returnable – Black standard –

GGRAY	Glossy Gray	**No Charge**

ACCESSORIES *(available for purchase at any time)*

4"LEGS	102 mm Adjustable Legs	**Set of 4 £70**
3SD-DIV	Additional Stainless Steel Divider Rods	**each 22**

COLORS AND FINISHES – INSIDE BACK COVER

G R 3 S D S - 3 9 x C T

- Glo-Ray
- Heated Glass Shelf
- Sandwich Display
- Slanted Unit
- Overall Width (inches)
- D = Dual Shelf
- T = Triple Shelf
- Curved Top

GLOMAX® Heated Display Cases

Hatco's GLOMAX® Heated Display Cases are designed to hold prepared foods for prolonged periods of time while maintaining that "just made" quality.

The Hatco GLOMAX Heated Display Case maintains peak serving temperatures, combined with humidity, giving you a display case that holds wrapped or unwrapped foods longer than conventional holding equipment.

GMHD-2PT

- Adjustable shelves can move up and down the back support posts and can be horizontal or slanted
- Energy efficient LED lighting to illuminate your food display
- Water pan to provide humidity for extended holding of products up to several hours
- Thermostatic mechanical heat control
- Holds up to six food pans with trivets
- Standard sign holder (480 x 100 mm) promotes your product offerings on the bottom front of unit (sign not included)

GMHDH-3PT

- Non-adjustable slanted shelves to show off food products
- Energy efficient LED lighting to illuminate your food display
- Electronically controlled humidity system with a 3.4 liter capacity water reservoir
- Thermostatic electronic heat control
- Holds up to nine food pans with trivets

GMHD-2PT

GMHDH-3PT in optional *Designer* Black

HEATED DISPLAY CASES

Model	Dimensions (W x D x H)	Voltage	Hz	Watts	Amps	Approx. Ship Weight	List Price
GMHD-2PT	480 x 400 x 676 mm	240	50-60	730	3.1	36 kg	**£1177**
GMHDH-3PT	670 x 464 x 757 mm	240	50-60	1525	6.3	57 kg	**2356**

All Heated Display Case Models Feature:

Models Shipped with:

GMHD-2PT: Rear glass sliding doors, adjustable shelves, LED lights, front sign holder (sign not included), six food pans with trivets, water pan for humidity, 25 mm adjustable legs and a 1829 mm cord with plug.

GMHDH-3PT: Rear glass sliding doors, LED lights, nine food pans with trivets, built-in water tank for humidity, 25 mm adjustable legs and a 1829 mm cord with plug.

Water Tank Capacity for Humidity System: 3.4 liters.

Cord Location: Back right of unit.

WATER QUALITY REQUIREMENTS – PAGE 137

OPTION *(available at time of purchase only)*

Designer Color – Non-standard colors are non-returnable – Stainless Steel standard –

BLACK	*Designer* Black	**£92**

ACCESSORIES *(available for purchase at any time)*

GMHD-SHELF2	Stainless Steel Wire Shelf (GMHD-2PT only)	**£22**
TRIVET 265X205	265 X 205 mm, raises food product off bottom of food pan	**18**
PAN 265x205	265 X 205 mm, stainless steel food pan	**16**
GMHDT HUMPAN	Water pan, stainless steel (GMHD-2PT only)	**15**

COLORS AND FINISHES – INSIDE BACK COVER

G M H D H - x P T

- G M = GLOMAX
- H D = Heated Display Case
- H = Humidified, Electronically-Controlled; No Character = Humidified, Manual
- x P = Quantity of Pans per shelf
- T = Triple Shelf

Glo-Ray® *Designer* Heated Display Cases

Our *Designer* series Glo-Ray® Heated Display Case with curved glass and incandescent lighting will display your offering with flare and elegance. We combine our thermostatically-controlled heated base and infrared overhead heating to blanket your offering at the perfect temperature.

- High visibility merchandiser with curved tempered glass
- Exclusive cool base construction
- Rollerless sliding doors
- Available with or without controlled humidity (bottom shelf only)
- Constructed of aluminum and stainless steel with tempered glass
- Curved glass front tilts forward for easy cleaning
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the food product

GRCD-2PD with optional pan skirt and *Designer* Hunter Green, flip-up doors, and accessory food pans

GRCDH-1PD with pan skirt and new optional flip-up doors and accessory food pan. (top baking dish not available)

GRCDH-3PD shown in standard Stainless Steel, with accessory food pans

DESIGNER DISPLAY CASES

Model	Bulbs	Dimensions W x D x H *(Height includes legs)*	Usable heated shelf space (W x D)	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
Single Shelf							
GRCD-1P	2	524 x 660 x 610 mm	460 x 533 mm	240	425	43 kg	**£4992**
GRCD-2P	3	826 x 660 x 610 mm	762 x 533 mm	240	780	55 kg	**5694**
GRCD-3P	3	1156 x 660 x 610 mm	1092 x 533 mm	240	1005	69 kg	**6400**
Dual Shelf							
GRCD-1PD	4	524 x 660 x 806 mm	460 x 533 mm	240	905	45 kg	**£5858**
GRCD-2PD	6	826 x 660 x 806 mm	762 x 533 mm	240	1285	77 kg	**6662**
GRCD-3PD	6	1156 x 660 x 806 mm	1092 x 533 mm	240	1710	95 kg	**7665**
Single Shelf with Humidity							
GRCDH-1P	2	524 x 660 x 610 mm	460 x 533 mm	240	697	41 kg	**£5695**
GRCDH-2P	3	826 x 660 x 610 mm	762 x 533 mm	240	1052	56 kg	**6401**
GRCDH-3P	3	1156 x 660 x 610 mm	1092 x 533 mm	240	1277	71 kg	**7141**
Dual Shelf with Humidity♦							
GRCDH-1PD	4	524 x 660 x 806 mm	460 x 533 mm	240	1177	55 kg	**£6597**
GRCDH-2PD	6	826 x 660 x 806 mm	762 x 533 mm	240	1532	79 kg	**7403**
GRCDH-3PD	6	1156 x 660 x 806 mm	1092 x 533 mm	240	1982	100 kg	**8406**

♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 H mm pans.

All Designer Display Case Models Feature:
Cord Location: Control side at right base corner.

All Models With Humidity Feature:
Water Chamber Capacity: 3 liters.

OPTIONS AND ACCESSORIES – PAGE 89
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G R C D H - x P D

- G — Glo-Ray
- R — Curved Display
- C — No Character = Non-Humidified, H = Humidified
- D — Full Size Pan Capacity on Bottom Shelf
- H — Humidified
- x — Pan
- P — No Character = Single shelf, D = Dual Shelf
- D

GRCD-2PD with optional flip-up doors and *Designer* Warm Red

OPTIONS *(available at time of purchase only)*

Self-Closing Flip-Up Doors on both shelves on Customer side in lieu of Glass Front (adds 13 mm depth to unit) –

CD1PDFLIP	1-Pan models	**£ 688**
CD2PDFLIP	2-Pan models	**753**
CD3PDFLIP	3-Pan models	**1430**

Pan Skirt on bottom shelf (accommodates 64 D mm pans – standard on Humidified models) –

SKIRT-1P	1-Pan model in lieu of Pan Rail	**£ 47**
SKIRT-2P	2-Pan model in lieu of Pan Rail	**90**
SKIRT-3P	3-Pan model in lieu of Pan Rail	**131**
UPPERSKIRT-2P	Pan Skirt for upper shelf of 2-Pan models, in lieu of Pan Stop	**90**
UPPERSKIRT-3P	Pan Skirt for upper shelf of 3-Pan models, in lieu of Pan Stop	**172**

Mirrored Glass Sliding Doors in lieu of Glass Doors (Server side only) –

Single Shelf Models –

MIRROR	-1P	**£ 78**
MIRROR	-2P	**109**
MIRROR	-3P	**136**

Dual Shelf Models –

MIRROR	-1PD	**£157**
MIRROR	-2PD	**218**
MIRROR	-3PD	**271**

OPTIONS
(available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**

COLORS AND FINISHES – INSIDE BACK COVER

HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES♦

Model	Pan Capacity	Optional Pan Skirt Frames
GRCD-1P	1 Full-Size Pan	One SKIRT-1P
GRCD-2P	2 Full-Size Pans	One SKIRT-2P
GRCD-3P	3 Full-Size Pans	One SKIRT-3P
GRCD-1PD – Top Shelf	1 Half-Size Pan or one 356 mm Pizza Pan	None
GRCD-1PD – Bottom Shelf	1 Full-Size Pan	One SKIRT-1P
GRCD-2PD – Top Shelf	1 Full-Size Pan and 1 Third-Size Pan or two 356 mm Pizza Pans	One UPPERSKIRT-2P
GRCD-2PD – Bottom Shelf	2 Full-Size Pans	One SKIRT-2P
GRCD-3PD – Top Shelf	2 Full-Size Pans or three 356 mm Pizza Pans	One UPPERSKIRT-3P
GRCD-3PD – Bottom Shelf	3 Full-Size Pans	One SKIRT-3P

♦ All pan capacities shown are for non-humidified models. 64 mm deep pans recommended for bottom shelf of humidified models.

Glo-Ray® Heated Display Cases

Designed for “show and sell” areas in any foodservice operation, the Hatco Glo-Ray® Heated Display is perfect for hot food merchandising. The top and bottom heat combine to keep food at peak serving temperature longer.

- Thermostatically-controlled heated base 38° - 93°C to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Constructed of aluminum and stainless steel with tempered glass
- Shatter-resistant incandescent lights illuminate the food product
- Exclusive cool base construction minimizes heat transfer, keeping exterior base cool
- Rollerless sliding doors

GRHD-4PD with optional *Designer* Antique Copper, mirrored glass doors and accessory food pans

GRHDH-2P with standard pan skirt and optional double side opening, and accessory food pans

DISPLAY CASES

Model	Bulbs	Dimensions (W x D x H) *Height includes legs*	Usable Heated Shelf Space (W x D)	Voltage Single Phase	Watt	Approx. Ship Weight	List Price
Single Shelf							
GRHD-2P	4	826 x 660 x 635 mm	712 x 553 mm	240	940	54 kg	**£4375**
GRHD-3P	5	1156 x 660 x 635 mm	1042 x 553 mm	240	1350	65 kg	**4996**
GRHD-4P	6	1486 x 660 x 635 mm	1372 x 553 mm	240	1785	98 kg	**5890**
Dual Shelf							
GRHD-2PD	6	826 x 660 x 762 mm	712 x 553 mm	240	1310	68 kg	**£6042**
GRHD-3PD	8	1156 x 660 x 762 mm	1042 x 553 mm	240	1755	86 kg	**6774**
GRHD-4PD	8	1486 x 660 x 762 mm	1372 x 553 mm	240	2480	104 kg	**7770**
Single Shelf with Humidity							
GRHDH-2P	4	826 x 660 x 635 mm	712 x 553 mm	240	1212	57 kg	**£5144**
GRHDH-3P	5	1156 x 660 x 635 mm	1042 x 553 mm	240	1622	74 kg	**5765**
GRHDH-4P	6	1486 x 660 x 635 mm	1372 x 553 mm	240	2329	98 kg	**7179**
Dual Shelf with Humidity♦							
GRHDH-2PD	6	826 x 660 x 762 mm	712 x 553 mm	240	1582	80 kg	**£6805**
GRHDH-3PD	8	1156 x 660 x 762 mm	1042 x 553 mm	240	2027	85 kg	**7536**
GRHDH-4PD	8	1486 x 660 x 762 mm	1372 x 553 mm	240	2980	109 kg	**9055**

♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf. Pan skirts accommodate 64 mm pans.

All Heated Display Case Models Feature:
Water Reservoir Capacity : 2-Pan and 3-Pan : 3 liters.
4-Pan : 6 liters.
Cord Location: 1829 mm, control side at right base corner.

OPTIONS AND ACCESSORIES – PAGE 91
WATER QUALITY REQUIREMENTS – PAGE 137

G R H D H - x P D

- G R — Glo-Ray
- H — Heated Display
- H — No Character = Non-Humidified, H = Humidified
- x — Full-Size Pan Capacity on Bottom Shelf
- P — Pan
- D — No Character = Single Shelf, D = Dual Shelf

GRHD-4PD with optional pan skirts
Top shelf: one **UPPERSKIRT-4P**
Bottom shelf: one **SKIRT-4P**

OPTIONS *(available at time of purchase only)*

SKIRT-2P	2-Pan model Pan Skirt for 64 D mm pans on bottom shelf (standard on Humidified models) in lieu of Pan Rail	**£ 90**
SKIRT-3P	3-Pan model Pan Skirt for 64 D mm pans on bottom shelf (standard on Humidified models) in lieu of Pan Rail (consists of one SKIRT-1P and one SKIRT-2P)	**131**
SKIRT-4P	4-Pan model Pan Skirt for 64 D mm pans on bottom shelf (standard on Humidified models) in lieu of Pan Rail (consists of two SKIRT-2P)	**172**
UPPERSKIRT-2P	Pan Skirt for upper shelf of 2-Pan models, in lieu of Pan Stop	**90**
UPPERSKIRT-3P	Pan Skirt for upper shelf of 3-Pan models, in lieu of Pan Stop	**172**
UPPERSKIRT-4P	Pan Skirt for upper shelf of 4-Pan models, in lieu of Pan Stop	**172**
FLIP	Flip-Up Doors on Control side in lieu of Sliding Glass Doors	**No Charge**
Sliding door in lieu of Fixed Glass Customer panel –		
SLIDE-2P	Per opening	**£188**
SLIDE-3P	Per opening	**206**
SLIDE-4P	Per opening	**261**
Flip-Up door in lieu of Fixed Glass Customer panel –		
FLIP-2P	Per opening	**£188**
FLIP-3P	Per opening	**206**
FLIP-4P	Per opening	**261**
Mirror Glass Sliding Door in lieu of Glass Sliding Door (server side only) –		
MIRROR-2P	Per opening	**£109**
MIRROR-3P	Per opening	**136**
MIRROR-4P	Per opening	**172**

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS
(available at time of purchase only)

Designer Colors
– Non-standard colors are non-returnable
– Stainless Steel standard –

RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**

HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES♦

Model	Pan Capacity	Optional Pan Skirt Frames
GRHD-2P	2 Full-Size Pans	One SKIRT-2P
GRHD-3P	3 Full-Size Pans	One SKIRT-3P
GRHD-4P	4 Full-Size Pans	One SKIRT-4P
GRHD-2PD – Top Shelf	2 Half-Size Pans or two 356 mm Pizza Pans	One UPPERSKIRT-2P
GRHD-2PD – Bottom Shelf	2 Full-Size Pans	One SKIRT-2P
GRHD-3PD – Top Shelf	3 Half-Size Pans or three 356 mm Pizza Pans	One UPPERSKIRT-3P
GRHD-3PD – Bottom Shelf	3 Full-Size Pans	One SKIRT-3P
GRHD-4PD – Top Shelf	2 Full-Size Pans or 4 Half-Size Pans or four 356 mm Pizza Pans	One UPPERSKIRT-4P
GRHD-4PD – Bottom Shelf	4 Full-Size Pans	One SKIRT-4P

♦ All pan capacities shown are for non-humidified models. 64 mm deep pans recommended for bottom shelf of humidified models.

Glo-Ray 2-Go® Heated Shelves

The Hatco Glo-Ray 2-Go® Heated Shelves are designed specifically with your delivery and carry-out needs in mind. Capable of holding a great quantity of hot food items at optimum serving temperatures, the GRS2GC models hold bags and boxes up to 30 minutes with a high temperature range of up to 93º C.

- Shelves are 507 mm deep and 986 mm wide, with a 288 mm clearance between shelves that is large enough to fit a variety of carry-out/delivery bags and boxes.
- Each shelf features a digital temperature control, a power On/Off switch, and a jumper power cord
- Units feature stainless steel shelves with heated bases that are thermostatically-controlled

GRS2GC-3920-2

GRS2GC-3920-4

Power On/Off switch, and a jumper power cord for each shelf

Digital temperature control for each shelf

HEATED SHELVES

Model	Description	Dimensions W x D x H	Voltage	Watts	Amps	Approx. Ship Weight	List Price
GRS2GC-3920-2	2 heated shelves	986 x 507 x 475 mm	220-240	694-824	3.2-3.4	21 kg	**£1143**
GRS2GC-3920-4	4 heated shelves	986 x 507 x 1390 mm	220-240	1393-1648	6.3-6.9	40 kg	**2111**

All Heated Shelf Models Feature:

Models shipped with: 102 mm adjustable plastic feet and a 1829 mm power cord and plug. Anti-tip wall bracket included on GRS2GC-3920-4 models only.
Cord Location: Server side, bottom right corner.

G R S 2 G C - x x x x - x

- G R — Glo-Ray Heated Shelf
- S — Stainless
- 2 — 2-Go
- G — Gas
- C — China
- x x — Width of Shelves (inches)
- x x — Depth of Shelves (inches)
- x — Quantity of Shelves

Plate Warmers

Hatco's Plate Warmers are designed to hold preheated serving plates where your customers can access them easily. Countertop or Built-In models available. Easy to load and easy to clean. Serving hot food on preheated plates will help extend the holding times of most foods, and adds to a better customer experience.

- Can hold 25 plates up to 305 mm in diameter
- A covered, digital temperature control with an adjustable range of 40° - 50°C
- Energy efficient LED lighting illuminates the interior from the top
- Optional *Designer* Black Powdercoating
- Cabinet cutout dimensions are: 422 x 511 mm
- Ability to connect or "daisy-chain" up to three units on one power cord
- Available as countertop, built-in or wall mounted

PWB-12 in Standard Stainless Steel

PWC-12 in Optional *Designer* Black

PLATE WARMERS

Model	Dimensions (W x D x H)	Opening Dimensions (W x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
Countertop							
PWC-12	427 x 441 x 566 mm	320 x 400 mm	220-230-240	389-425-463	1.7-1.8-1.9	29 kg	**£1199**
Built-In							
PWB-12	444 x 442 x 534 mm	322 x 400 mm	220-230-240	389-425-463	1.7-1.8-1.9	22 kg	**£1111**

All Plate Warmer Models Feature:
Models Shipped with:
PWC-12: Power On/Off switch, a detachable 1829 mm power cord, a 1000 mm jumper cord and a wall-mounting kit.
PWB-12: Power On/Off switch, a detachable 1829 mm power cord and a 1000 mm jumper cord.
Cabinet cut-out dimensions for PWB-12: 423W x 512H mm.
Cord Location: Back of unit, top left corner.

OPTIONS *(available at time of purchase only)*

Designer Color – Non-standard colors are non-returnable – Stainless Steel Standard –

BLACK	*Designer* Black	**£132**

PWx-12
Plate Warmer
C = Countertop
B = Built-In
Maximum diameter of plates (inches)

Flav-R-Fresh® Impulse Display Cabinets

A profitable way to create impulse food sales is with the small Flav-R-Fresh® Holding and Display Cabinet. Using separate heat and humidity controls to keep crisp foods crisp and moist foods moist allows you to showcase your products longer using minimum counter space.

- Full-view display with tempered glass sides and door
- Incandescent light enhances food appeal while safeguarding food products from bulb breakage
- Internal thermometer indicates cabinet temperature
- Models come with single- or double-door openings which provide fast access to food racks
- Food decals and merchandising signs are available to help promote product visibility and appeal

FDWDE-1 with rotating 4-tier circle rack and accessory pans

IMPULSE DISPLAY CABINETS

Model◆	Description⁝	Dimensions W x D x H ↕	Voltage Single Phase	Approx. Ship Weight	List Price*
FDWDE-1	1 Door w/4-tier Circle Rack w/Motor	492 x 530 x 732 mm	240	38 kg	**£3122**
FDWDE-1X	1 Door w/4-tier Multi-Purpose Rack	492 x 530 x 732 mm	240	38 kg	**3026**
FDWDE-2	2 Doors w/4-tier Circle Rack w/Motor	492 x 559 x 732 mm	240	40 kg	**3281**
FDWDE-2X	2 Doors w/4-tier Multi-Purpose Rack	492 x 559 x 732 mm	240	40 kg	**3161**

◆ Models FDWDE-1 and FDWDE-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.
⁝ Rack listed is included with unit. Other racks available – deduct price of included rack and add price of substituted rack to list price.
↕ Height includes standard 25 mm legs.
* For non-humidified cabinet, deduct **£-105**. Unit will only operate in dry mode.

All Impulse Display Cabinet Models Feature:
Cabinet Opening Dimensions: 400 W x 502 H mm.
Door Hinges: Control Side: Left-hand side.
Customer Side (Two-Door models only): Right-hand side.
Max. Pizza Pan Size: 381 mm diameter with 4-Tier Circle Rack.
Water Tank Capacity for Humidity System: 2 liters.
Cord Location: 1829 mm. When facing controls, left-hand side panel, lower right corner.

F D W D E - x X
Flav-R-Fresh Display Warmer
Designer
Econoline
No Rack Motor
1 = One door
2 = Two door

WATER QUALITY REQUIREMENTS – PAGE 137

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum Standard –

RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**
FDWD-6FRT	152 mm Merchandising Display Sign Holder for Control side only, includes Metal Holder only. Available in all *Designer* Colors to match your unit (Black is standard). Adds 29 mm to height of unit. Requires (1) sign 491 W x 157 H x 2 D mm – not included	**£99**
FDWD-6SIGN	162 mm One-Sided Merchandising Display Sign Holder, includes Metal Holder and window – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 491 W x 159 H x 1.59 D mm – not included	**80**
FDWD-DIS	76 mm One-Sided Merchandising Display Sign Holder, includes Metal Holder and window – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard) Adds 32 mm to height of unit. Requires (1) one sign 484 W x 83 H x 2 D mm – not included	**80**

ACCESSORIES *(available for purchase at any time)*

FDWD-LEGS	102 mm Adjustable Legs (102-127 mm)	**£ 70**
COUPLING	Motorless Rack Coupling for FDWDE-1X and -2X models (select Circle Rack or Pretzel Tree)	**41**
FDWD4TCRR	4-Tier Circle Rack with Pizza Pan Retainers (Requires Coupling for -1X or -2X models)	**221**
FDWSMP	4-Shelf Multi-Purpose Rack (each shelf 346 W x 321 D mm)	**250**
FDW3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)	**250**

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COLORS AND FINISHES – INSIDE BACK COVER

COUPLING Accessory

Flav-R-Savor® Holding & Display Cabinets

Balancing a precise combination of heat and humidity, the Hatco Flav-R-Savor® Cabinets provide an attractive showcase for hot food displays and generate impulse sales. A complete range of cabinet sizes, door options and rack types allows for perfect merchandising of food products such as pizza, fried foods, bakery items, sandwiches and more.

- Full-view display with tempered glass sides and door provide maximum heat retention
- Controlled heat and humidity for longer holding times
- 3-liter stainless water reservoir provides all day moisture
- Low-water protection prevents heating element burnout and alerts operator to low-water condition
- Revolving or stationary display racks
- Available in two heights with single- or double-sided opening models
- LED lights with clear plastic cover help showcase food product

LED Lighting

FSD-2X with 3-tier pan rack and accessory food pans

FSDT-2 with 4-tier circle rack and 102 mm legs, optional *Designer* Black color and accessory food pans

DISPLAY CABINETS

Model◆	Description⁝	Dimensions W x D x H	Cabinet Opening Dimensions (W x H)	Voltage Single Phase	Watts	Approx. Ship Weight	List Price*
Standard							
FSD-1	1 Door w/3-Tier Circle Rack	569 x 612 x 699 mm	483 x 473 mm	240	1414	59 kg	**£4822**
FSD-1X	1 Door w/3-Tier Pan Rack	569 x 612 x 699 mm	483 x 473 mm	240	1414	57 kg	**4695**
FSD-2	2 Doors w/3-Tier Circle Rack	569 x 642 x 699 mm	483 x 473 mm	240	1414	57 kg	**5143**
FSD-2X	2 Doors w/3-Tier Pan Rack	569 x 642 x 699 mm	483 x 473 mm	240	1414	57 kg	**5020**
Tall							
FSDT-1	1 Door w/4-Tier Circle Rack	569 x 612 x 826 mm	483 x 603 mm	240	1414	58 kg	**£4902**
FSDT-1X	1 Door w/4-Tier Pan Rack	569 x 612 x 826 mm	483 x 603 mm	240	1414	57 kg	**4804**
FSDT-2	2 Doors w/4-Tier Circle Rack	569 x 642 x 826 mm	483 x 603 mm	240	1414	57 kg	**5284**
FSDT-2X	2 Doors w/4-Tier Pan Rack	569 x 642 x 826 mm	483 x 603 mm	240	1414	57 kg	**5189**

◆ Models FSD-1, FSD-2, FSDT-1 and FSDT-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.

⁝ Rack listed is included with unit. Other racks available – deduct price of included rack and add price of substituted rack to list price.

* For non-humidified cabinet, deduct **£-105.** Unit will only operate in dry mode.

All Display Cabinet Models Feature:
Door Hinges: Control Side: Left-hand side.
Customer Side (Two-Door models only): Right-hand side.
Max. Pan Size: 483 mm diameter with 4-Tier Circle Rack.
Water Tank Capacity for Humidity System: 3 liters.
Cord Location: 1829 mm. Facing controls, left-hand side panel, lower right corner.

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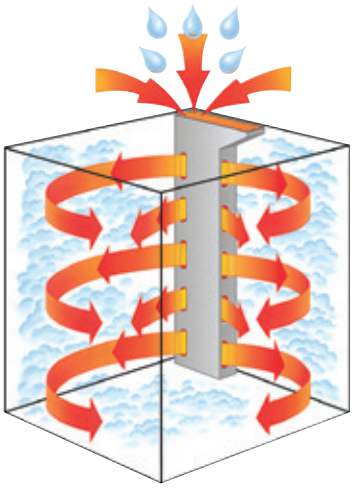

CONTROLLED MOISTURIZED HEAT KEEPS HOT FOODS FRESH LONGER Flav-R-Savor air flow pattern is designed to maintain consistent cabinet temperature without drying out foods. The precise combination of heat and humidity creates a "blanket" effect around the food. The air flow rate enables the cabinet to recover temperature rapidly after opening and closing the door.

F S D T - x X
Flav-R-Savor Display Cabinet
No Character = Standard
T = Tall
No Rack Motor
1 = One Door
2 = Two Door

Two **FSDT-1** with 4-tier circle racks, optional sign holders (signs not included) and accessory pans

OPTIONS *(available at time of purchase only)*

LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Neutral White)	**No Charge**
THERM	Mechanical Controls	**No Charge**
FSD7SIGN	191 mm Merchandising Display Sign Holder, includes Metal Holder and window – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 32 mm to height of unit. Requires (1) sign 572 W x 191 H x 2 D – sign not included	**£80**

ACCESSORIES *(available for purchase at any time)*

F-LEGS-4	102 mm Adjustable Legs	**£70**
COUPLING	Motorless Rack Coupling for FSD-1X, FSD-2X, FSDT-1X and FSDT-2X Models (Select appropriate Circle Rack)	**41**
RACK – FSD ONLY –		
FSD5SMP	5-Shelf Multi-Purpose Rack (Each shelf 457 W x 406 D mm)	**£340**
FSD3TCR	3-Tier Circle Rack with Pizza Pan Retainers (Requires Coupling for -1X or -2X models)	**206**
FSD3TPR	3-Tier Pan Rack (Accommodates Half-Size Sheet Pans - not included)	**319**
RACKS – FSDT ONLY –		
FSDT7SMP	7-Shelf Multi-Purpose Rack (Each shelf 457 W x 406 D mm)	**£407**
FSDT4TCR	4-Tier Circle Rack with Pizza Pan Retainers Requires Coupling for -1X or -2X models)	**221**
FSDT5TCR	5-Tier Circle Rack with Pizza Pan Retainers (Requires Coupling for -1X or -2X models)	**329**
FSDT4TPR	4-Tier Pan Rack (Accommodates Half-Size Sheet Pans - not included)	**358**
FSDT3SAR	3-Shelf Angle Rack (15° angle shelves) Each shelf 457 W x 413 D mm	**765**
FSDT3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)	**362**

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COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS
(available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum Standard –

RED	Warm Red	**£429**
BLACK	Black	**429**
GRAY	Gray Granite	**429**
WHITE	White Granite	**429**
NAVY	Navy Blue	**429**
GREEN	Hunter Green	**429**
COPPER	Antique Copper	**429**

Decorative Kit for FSD and FSDT Models only

Transform your Hatco Flav-R-Savor® Holding & Display Cabinet from a "heated box" into a *Designer* Merchandiser with a variety of simple accessory additions. Create a new look and feel to your decor.

- The curved hinged header allows easy access to controls and water fill cup, and gives a great area to brand your food product with a magnetic sign (sign not included)
- All decorative pieces come standard in *Designer* Black powdercoat, with additional *Designer* colors available
- Curved inset panels enhance the overall look
- The base skirt completes the transformation and gives additional branding area. Available in flat or curved panels for front and/or back of unit
- Signs not included

OPTIONS *(available at time of purchase only)*
(additional lead time required)

Designer Colors – Non-standard colors are non-returnable – Black Standard –

RED	**WR**	Warm Red	**No Charge**
GRAY	**GG**	Gray Granite	**No Charge**
WHITE	**WG**	White Granite	**No Charge**
NAVY	**NB**	Navy Blue	**No Charge**
GREEN	**HG**	Hunter Green	**No Charge**
COPPER	**AC**	Antique Copper	**No Charge**

ACCESSORIES *(available for purchase at any time)*

Side Insets – Must choose Designer Color – Black Standard –

FSD-INSET1 ❽	Two Crescent Inset Panels for FSD models	**£80**
FSD-INSET2 ❾	Two Wave Inset Panels for FSD models	**80**
FSDT-INSET1K ❽	Two Crescent Inset Panels for FSDT models	**80**
FSDT-INSET2 ❾	Two Wave Inset Panels for FSDT models	**80**

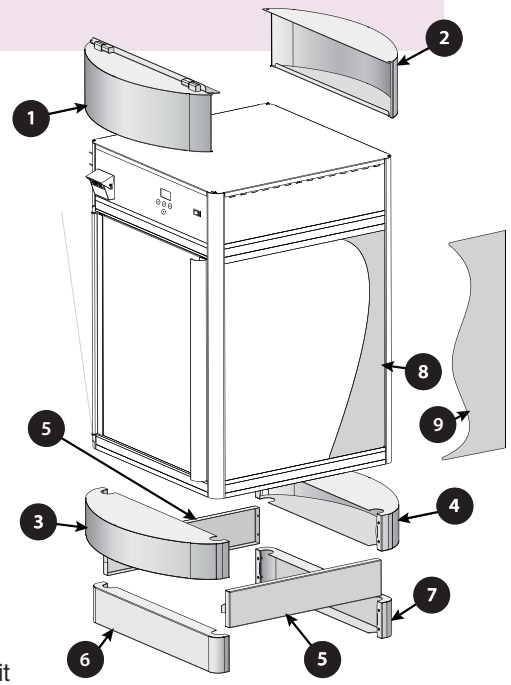
Top Covers – Must choose Designer Color – Black Standard –

FSD-CTLH ❶	Curved Hinged Header on control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models	**£287**
FSD-CUSH ❷	Curved Header on non-control side (Fits 609 W x 149 H mm sign) for FSD and FSDT models	**205**

Base Skirts – Requires 102 mm Adjustable Legs (not included) – Must choose Designer Color – Black Standard –

FSD-SQB	One Flat Front Panel❻ and one Flat Back Panel❼ (Fits 508 W x 93 H mm sign) and two Flat Side Panels❺ (Fits 473 W x 93 mm H sign) for FSD and FSDT models	**£243**
FSD-1CB	One Curved Front Panel❸ (Fits 647 W x 93 H mm sign) and one Flat Back Panel❼ (Fits 508 W x 93 H mm sign) and two Flat Side Panels❺ (Fits 473 W x 93 mm H sign) for FSD and FSDT models	**434**
FSD-2CB	One Curved Front Panel❸ and one Curved Back Panel❹ (Fits 647 W x 93 H sign) and two Flat Side Panels❺ (Fits 473 W x 93 mm H sign) for FSD and FSDT models	**628**
F-LEGS-4	102 mm Adjustable Legs for FSD and FSDT models	**£70**

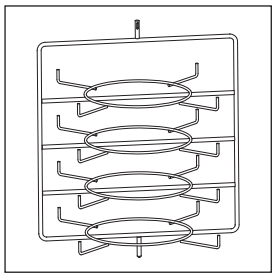
COLORS AND FINISHES – INSIDE BACK COVER



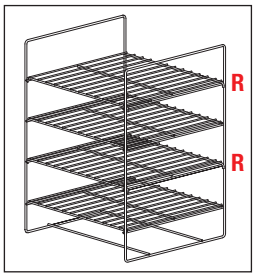
FSDT-1 with 4-tier circle rack and full Decorative Kit

Display Rack Selections

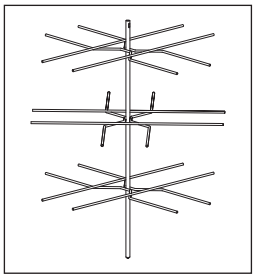
Racks for FDWDE Models (Page 94)



4-Tier Circle Rack
FDWD4TCRR
(Max. 381 mm dia. pans)
(83 mm between tiers)

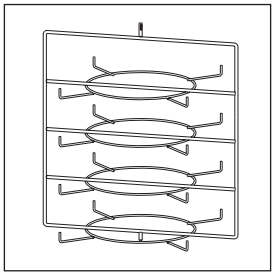


4-Shelf Multi-Purpose Rack FDW4SMP
(Max. 457 x 330 mm)
(Half-Size Sheet Pans fit FDWDE-2 and -2X models only)
(95 mm between shelves)

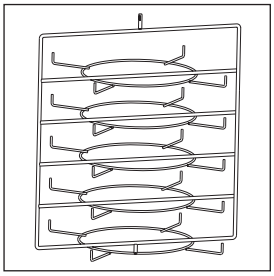


3-Tier Pretzel Tree
FDW3TPT
(149 mm between tiers)

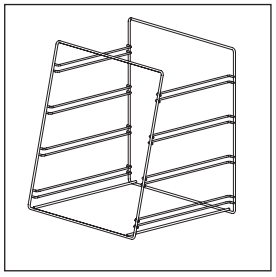
Racks for FSD/FSDT Models (Page 95)



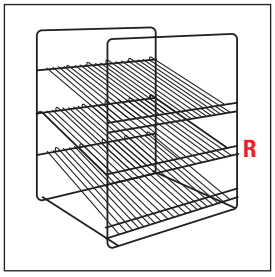
FSDT 4-Tier Circle Rack
FSDT4TCR
(Max. 483 mm dia. pans)
(117 mm between tiers)



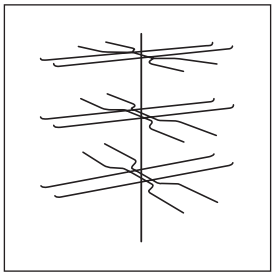
5-Tier Circle Rack
FSDT5TCR
(Max. 483 mm dia. pans)
(98 mm between tiers)



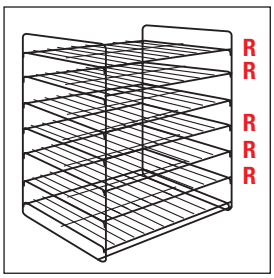
FSDT 4-Tier Pan Rack
FSDT4TPR
(Max. 457 x 330 mm Half-Size Sheet Pans)
(89 mm between tiers)



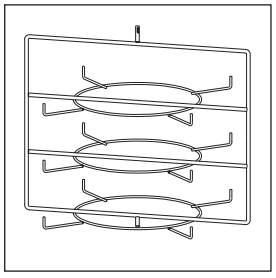
FSDT 3-Shelf Angle Rack
FSDT3SAR
(89 mm between shelves)



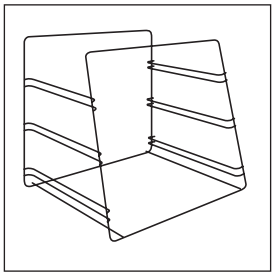
FSDT 3-Tier Pretzel Tree
FSDT3TPT
(149 mm between tiers)



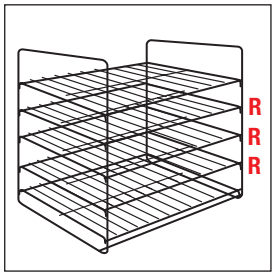
FSDT 7-Shelf Multi-Purpose Rack FSDT7SMP
(Max. 457 x 330 mm Half-Size Sheet Pans)
(64 mm between shelves)



FSD 3-Tier Circle Rack
FSD3TCR
(117 mm between tiers)



FSD 3-Tier Pan Rack
FSD3TPR
(89 mm between tiers)



FSD 5-Shelf Multi-Purpose Rack
FSD5SMP
(64 mm between shelves)

R Removable Shelves

Intelligent Heated Display Cabinet, Humidified

Hatco's Intelligent Heated Display Cabinet Humidified is the perfect way to showcase your pizzas and more. Regulating air temperature while at the same time balancing the humidity levels provides the best environment for food products. With 360° viewing, your food is guaranteed to get all the attention.

- Air flow pattern is designed to maintain consistent cabinet temperature without drying out food
- Air flow system enables the cabinet to recover temperature rapidly after opening and closing the door
- LCD touchscreen display on back of unit controls temperature, humidity and up to eight timers for each food location
- Energy efficient LED lighting to illuminate your food display
- USB port on back of unit makes it easy to update firmware
- Adjustable arms can move up and down the back supports (unit can hold up to six pizza arms)
- The Arm is designed to hold maximum 559 mm pizza pan

IHDCH-45 shown with four standard arms and two accessory risers

IHDCH-45 shown with three accessory shelves

NOTE: Water filter, strainer and tubing are included with each cabinet to be installed on water supply connection.

INTELLIGENT HEATED DISPLAY CABINET WITH HUMIDITY

Model	Dimensions W x D x H	Cabinet Opening Dimensions (W x H)	Voltage	Watts	Amps	Approx. Ship Weight	List Price
IHDCH-45	1149 x 728 x 766 mm	457 x 530 mm	230	2596-3090	11.8-12.9	122 kg	**£11340**

All Intelligent Heated Display Cabinet Models Feature:

Models Shipped With: Stainless Steel unit with sliding glass doors, touchscreen controller, a lighted Power On/Off (I/O) switch, an air heating/circulation system, a humidity system, a USB port, LED display lights and four adjustable arms.

Cord Location: Servers side, lower left corner.

OPTIONS AND ACCESSORIES – PAGE 100
WATER QUALITY REQUIREMENTS – PAGE 137

On all Intelligent Heated Display Cabinet Models customers must purchase arms and shelves separately to their own specifications.

Below are the options available to combine the shelves and arms

IHDCH-45
6 Arms
3 Slanted Shelves
1 Shelf with 2 Pizza Arms
1 Shelf with 4 Pizza Arms
2 Shelves with 2 Pizza Arms

IHDCH-xx
Intelligent
Heated Display Cabinet
Humidified
Width (inches)

IHDCH-45 shown with standard arms, accessory risers and accessory sign holders

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Stainless Steel Standard –		
IHDCH-BK	Unit in *Designer* Black in lieu of Stainless Steel unit	**£ 377**
IHDCHBASE-BK-45	Inside base in *Designer* Black in lieu of Stainless Steel base for IHDCH-45	**28**
FRFRTDOOR-45	Front, self-closing French doors for IHDCH-45, matches unit color (adds 102 mm to depth)	**1347**

ACCESSORIES *(available for purchase at any time)*

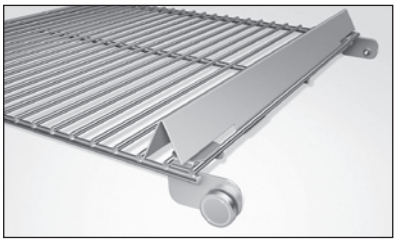
ADJARM-SS	Pizza Arm in Stainless Steel	**each**	**£151**
ADJARM-BK	Pizza Arm in *Designer* Black	**each**	**205**
SHELF-SS-45	Shelf in Stainless Steel for IHDCH-45	**each**	**376**
SHELF-BK-45	Shelf in *Designer* Black for IHDCH-45	**each**	**376**
RISER12-SS	305 mm diameter x 38 mm H Riser in Stainless Steel	**each**	**23**
RISER12-BK	305 mm diameter x 38 mm H Riser in *Designer* Black	**each**	**34**
REGKIT	Water Pressure Regulator Kit (regulator, gauge and shut-off valve)	**each**	**308**
***SIGN HOLDERS* (signs not included) – recommended sign size: 50 x 88 mm –**			
SGNHOLD-BASE-SS	Sits on base of unit in Stainless Steel	**each**	**£15**
SGNHOLD-BASE-BK	Sits on base of unit in *Designer* Black	**each**	**28**
SGNHOLD-LARM-SS	Customer left-hand side in Stainless Steel (clips onto Arm)	**each**	**18**
SGNHOLD-LARM-BK	Customer left-hand side in *Designer* Black (clips onto Arm)	**each**	**32**
SGNHOLD-RARM-SS	Customer right-hand side in Stainless Steel (clips onto Arm)	**each**	**18**
SGNHOLD-RARM-BK	Customer right-hand side in *Designer* Black (clips onto Arm)	**each**	**32**

COLORS AND FINISHES – INSIDE BACK COVER

Mini Display Warmers

The Hatco Mini Display Warmer is perfect for cookies, pastries, wrapped or boxed sandwiches or any other product that does not require humidity. Hot air circulates throughout the entire cabinet, keeping food at safe-serving temperatures. The small footprint takes up little of your valuable counterspace while merchandising your breakfast, lunch or dinner offerings.

- Magnetically adjustable shelves allow horizontal or slanted displays
- Tempered glass sides and incandescent light showcase your food
- Thermostatic control with rocker switch
- Available as a 1-door or a 2-door pass-through model
- Doors may be field converted to either side
- Optional black hood with backlit graphic sign cutout that can be rotated in field to face any side (sign included)



Magnetically adjustable shelves provide flexibility for a variety of product choices

MDW-1X with standard *Designer* Black and optional hood with backlit sign cut-out on one side (sign included)

MINI DISPLAY WARMERS – NON-HUMIDIFIED

Model	Description	Dimensions W x D x H	Voltage Single Phase	Approx. Ship Weight	List Price
MDW-1X	1 door w/3 shelves	400 x 432 x 646 mm	230	21 kg	**£2504**
MDW-2X	2 doors w/3 shelves	400 x 465 x 646 mm	230	24 kg	**2601**

All Mini Display Models Feature:
Cabinet Opening Dimensions: 315 W x 396 H mm.
Door Hinges: Control Side: Left-hand side.
Customer Side (Two-Door models only): Right-hand side.
Cord Location: Facing controls, lower right corner.

OPTIONS (available at time of purchase only)

Designer Color for Posts, Base and Top Trim – Non-standard colors are non-returnable – Black Standard –

RED	Warm Red	**No Charge**
GRAY	Gray Granite	**No Charge**
WHITE	White Granite	**No Charge**
NAVY	Navy Blue	**No Charge**
GREEN	Hunter Green	**No Charge**
COPPER	Antique Copper	**No Charge**
BCKLIT-MDW	Black Hood with Backlit Sign Cut-out on one side (sign included)	**£113**

COLORS AND FINISHES – INSIDE BACK COVER

M D W - x X
Mini Display Warmer
Non-revolving display
1 = One Door
2 = Two Door

Macho Nacho® Chip Warmers

Keep your nacho chips hot, fresh and crisp with Hatco's Macho Nacho Chip Warmer. This highly-visible heated merchandiser circulates air to prevent the loss of natural oils, eliminating the need to frequently replace stale chips.

- Keeps chips hot, fresh and crisp longer, reducing refill time and minimizing waste
- Specialty cabinet to hold and merchandise bulk nacho chips
- Special ductwork forces dry heat through chips from the bottom up
- Special two-door access for easy loading and serving
- 11 kg or 18 kg capacity
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

FDWD-1-MN

FST-1-MN shown in standard Bronze finish

CHIP WARMERS – NON-HUMIDIFIED

Model	Dimensions W x D x H	Cabinet Opening (W x H) Upper Door	Cabinet Opening (W x H) Lower Door	Voltage	Watts	Amps	Product Capacity	Approx. Ship Weight	List Price
FDWD-1-MN	492 x 608 x 732 mm	416 x 233	416 x 233	220, 240	950-1129	4.3-4.7	11 kg	46 kg	**£3925**
FST-1-MN	581 x 686 x 831 mm	474 x 286	474 x 252	220, 240	1219-1252	5.6-5.2	18 kg	60 kg	**5512**

All Chip Warmer Models Feature:

Decal Size: FDWD-1-MN: 423 W x 139 H mm.
FST-1-MN: 473 W x 152 H mm.

Cord Location: Facing controls, left-hand side panel, lower right corner.

F x x x - 1 - M N

FDWD = 11 kg Chip Capacity
FST = 18 kg Chip Capacity

1 = Single Side Opening

M N = Macho Nacho Unit

Flav-R-Savor® Portable Holding Cabinets

Hatco's energy efficient Flav-R-Savor® Portable Holding Cabinets will keep prepared foods at optimum serving temperatures for hours. The thermostatically-controlled heat and humidity allows food to be prepared in advance of peak serving periods.

- Allows you to hold product longer while saving you money through increased energy efficiencies
- Electronic control with digital read out, temperature range of 27°- 93°C and humidity controller
- The lower temperature range of 27°- 38°C can be used for proofing all types of breads
- All stainless steel interior
- No heating element in direct contact with water makes the unit easier to clean
- Accommodates Gastronorm pans
- Stacking kit available
- Doors are field convertible from left to right

FSHC-7W1-EE shown in *Designer* Black, with optional bumper kit, and right-hand hinged door

PORTABLE HOLDING CABINETS

Model	Description	Dimensions W x D x H	Interior Cabinet Capacity (W x D)	Voltage 50/60 Hz	Watts	Amps	Approx. Ship Weight	List Price
FSHC-5W1-EE	Single Door	661 x 794 x 913 mm	532 x 676 mm	220-230-240	1081-1182-1287	4.9-5.1-5.4	113 kg	**£8108**
FSHC-7W1-EE	Single Door	661 x 794 x 989 mm	532 x 676 mm	220-230-240	1081-1182-1287	4.9-5.1-5.4	101 kg	**8520**
FSHC-7W2-EE	2-Door Pass-Through	661 x 877 x 989 mm	532 x 676 mm	220-230-240	1081-1182-1287	4.9-5.1-5.4	105 kg	**9000**

All Portable Holding Cabinet Models Feature:

Top Surface Dimensions: 654 W x 724 D mm.

Models Shipped with: 1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), stainless steel heavy-duty door with left-hand door hinge and adjustable rack slides (seven for the -7WX-EE units, and five for the -5W1-EE unit).

Pan Capacity: -5W1-EE: 10 full sized sheet pans or 2/1 Gastronorm pans on 41 mm spacing, 5 full sized sheet pans or 2/1 Gastronorm pans on 83 mm spacing, 20 full sized hotel pans or 1/1 Gastronorm pans on 41 mm spacing, 10 full sized hotel pans or 1/1 Gastronorm pans on 83 mm spacing.

-7Wx-EE: 14 full sized sheet pans¤ or 2/1 Gastronorm pans on 35 mm spacing, 7 full sized sheet pans or 2/1 Gastronorm pans on 70 mm spacing, 14 hotel sized pans or 1/1 Gastronorm pans on 35 mm spacing.

Water Tank Capacity for Humidity System: 4 liters.

Cord Location: Recessed, back of unit, upper right side.

¤ With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 137

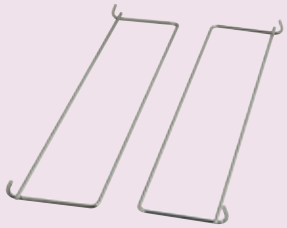
OPTIONS *(available at time of purchase only)*

Colors (Side Panels) – Non-standard colors are non-returnable – Black Standard –		
SS	Stainless Steel	**£214**
Colors (Top) – Non-standard colors are non-returnable – Black Standard –		
SS	Stainless Steel	**£214**
EE-GLASS	Glass Door in lieu of Stainless Steel door (is not Energy Star qualified)	**£262**
EE-LPCAST	Low Profile Casters (FSHC-5W1-EE model only) (deduct 57 mm from height)	**No Charge**
EE-PLATFORM	Platform for mounting directly on a counter in lieu of casters (deduct 105 mm from height)	**No Charge**
EE-STACK-BLK	*Designer* Black Powdercoated Stacking Hardware mounted to bottom of cabinet for two FSHC-7W1 or two FSHC-5W1 units in lieu of casters (cannot have legs on lower unit)	**No Charge**
EE-STACK-SS	Stainless Steel Stacking Hardware mounted to bottom of cabinet for two FSHC-7W1 or two FSHC-5W1 units in lieu of casters (cannot have legs on lower unit)	**No Charge**
EE-BUMPER	Bumper Hardware - only for use with standard casters (add 3 mm to height)	**£503**
EE-4LEGS	102 mm Legs - in lieu of casters (deduct 13 mm from height)	**No Charge**
EE-6LEGS	152 mm Legs - in lieu of casters (add 45 mm to height)	**No Charge**

ACCESSORIES *(available for purchase at any time)*

EE-1-SLIDE	Extra Pan Slides	**pair £85**

COLORS AND FINISHES – INSIDE BACK COVER



EE-1-SLIDE Accessory

F S H C - x W x- E E

- F S H C: Flav-R-Savor Holding Cabinet
- x: Full-Size Sheet Pan Capacity at Standard Spacing
- W: Wide Cabinet Capacity
- x: Number of Doors
- E E: Energy Efficient

Flav-R-Savor® Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Reduced height – less than 762 mm high and wider footprint for increased capacity
- Stacking kit available
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 1829 mm recessed cord and plug are standard

FSHC-6W2 with accessory food pans

LOW PROFILE HOLDING CABINETS

Model	Description	Dimensions W x D x H ↕	Voltage single phase	Watts	Approx. Ship Weight	List Price
FSHC-6W1	1 Door	645 x 751 x 816 mm	240	1697	76 kg	**£7276**
FSHC-6W2◗	2 Doors	645 x 811 x 816 mm	240	1697	82 kg	**7276**

↕ Height Includes standard casters.
◗ FSHC-6W2 is a two-door pass-through single cabinet, not two units stacked.

All Low Profile Holding Cabinet Models Feature:
Cabinet Opening Dimensions: 546 W x 483 H mm.
Top Surface Dimensions: 645 W x 657 D mm.
Models Shipped with: Bracket for holding cord during transport (FSHC-6W1 unit only),1829 mm cord and plug, 102 mm diameter casters (with 130 mm clearance), six sets of adjustable angle slides.
Pan Capacity: Six 457 W x 660 D mm sheet pans or six 2/1 Gastronorm pans on 76 mm centers, eleven 457 W x 660 D mm sheet pans¤, eleven 2/1 Gastronorm pans on 38 mm centers¤, or twelve 508 W x 305 D x 64 H mm hotel pans.
Water Tank Capacity for Humidity System: 3 liters.
Cord Location: Recessed, back of unit, upper right side.
¤ With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 137

OPTIONS *(available at time of purchase only)*

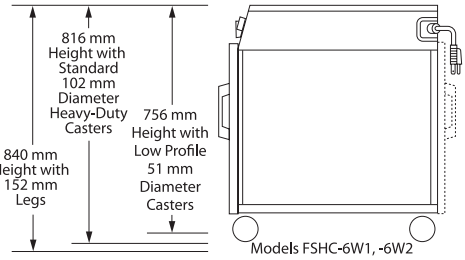
Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –		
BLACK	*Designer* Black	**£214**
SS	Stainless Steel	**214**
Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –		
BLACK	*Designer* Black	**£214**
SS	Stainless Steel	**214**
6W-SS-DR	Stainless Steel Door in lieu of Glass Door	**£101**
HD-SS-DR	Heavy-Duty Stainless Steel Door with Positive Latch Handle	**360**
6W1-LPCAST	51 mm Low Profile Locking Casters in lieu of standard Casters (51 mm diameter with 76 mm clearance - overall height 756 mm)	**No Charge**
6W1-STACK	Silver Gray Stack Hardware mounted on top of cabinet for two FSHC-6W1 units in lieu of Casters	**195**
CORDWIND	Bracket for holding Cord during transport (standard on FSHC-6W1)	**34**

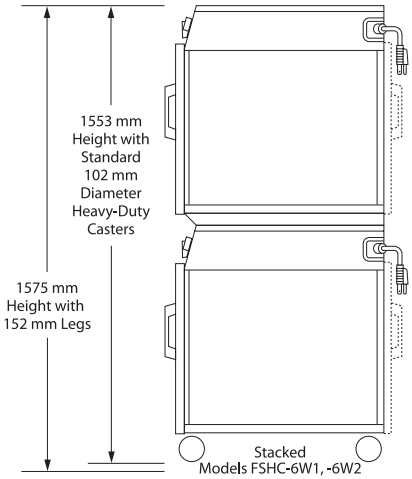
ACCESSORY *(available for purchase at any time)*

6W1-SLIDE	Extra Pan Slides	**pair £92**

COLORS AND FINISHES – INSIDE BACK COVER

6W1-SLIDE Accessory





F S H C - 6 W x
Flav-R-Savor
Holding Cabinet
Quantity of Doors
Wide
Full-Size Sheet Pan Capacity

Flav-R-Savor® Humidified Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer

FSHC-7-1 with standard 102 mm casters and accessory food pans

- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 1829 mm recessed cord and plug are standard
- Stacking kit available

PORTABLE HOLDING CABINETS

Model❖	Description	Dimensions W x D x H↕	Voltage single phase	Watts	Approx. Ship Weight	List Price
FSHC-7-1	1 Door	578 x 753 x 892 mm	240	1697	79 kg	**£6868**
FSHC-7-2◗	2 Doors	578 x 812 x 892 mm	240	1697	82 kg	**7341**

❖ 7 slides on each side. Sheet Pans not included. 6-Shelf Multi-Purpose Rack can be substituted for angle slides at no charge.
↕ Height includes standard casters.
◗ FSHC-7-2 is a two-door pass-through single cabinet, not two units stacked.

All Portable Holding Cabinet Models Feature:
Cabinet Opening Dimensions: 470 W x 559 H mm.
Top Surface Dimensions: 575 W x 657 H mm.
Models Shipped with: Bracket for holding cord during transport (FSHC-7-1 unit only), 102 mm diameter casters (with 130 mm clearance), seven sets of adjustable angle slides for 457 W x 660 D mm pans or 305 W x 508 D mm pans.
Pan Capacity: Seven 457 W x 660 D mm sheet pans on 76 mm centers, seven 508 W x 305 D x 64 H mm⌑ hotel pans, or seven 1/1 Gastronorm pans⌑.
Water Tank Capacity for Humidity System: 3 liters.
Cord Location: 1829 mm cord and plug, back of unit, upper right side.
⌑ With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 137

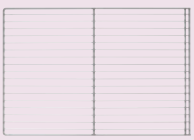
OPTIONS *(available at time of purchase only)*

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –		
BLACK	*Designer* Black	**£214**
SS	Stainless Steel	**214**
Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –		
BLACK	*Designer* Black	**£214**
SS	Stainless Steel	**214**
SS-DR	Stainless Steel Door in lieu of Glass Door	**101**
HD-SS-DR	Heavy-Duty Stainless Steel Door with Positive Latch Handle	**360**
LPCAST	51 mm Low Profile Casters in lieu of standard Casters (51 mm diameter with 76 mm clearance)	**39**
4LEGS	102 mm Adjustable Legs in lieu of standard Casters	**No Charge**
6SS	152 mm Stainless Steel Legs in lieu of standard casters	**No Charge**
7-1-STACK	Silver Gray Stacking Hardware mounted to top of cabinet for two FSHC-7-1 units in lieu of Casters	**195**
CORDWIND	Bracket for holding Cord during transport (standard on FSHC-7-1)	**34**

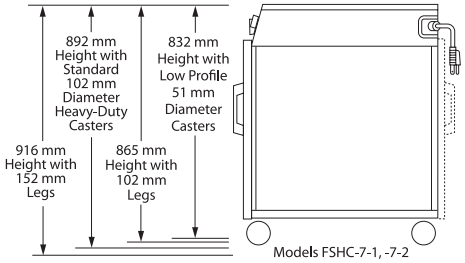
ACCESSORY *(available for purchase at any time)*

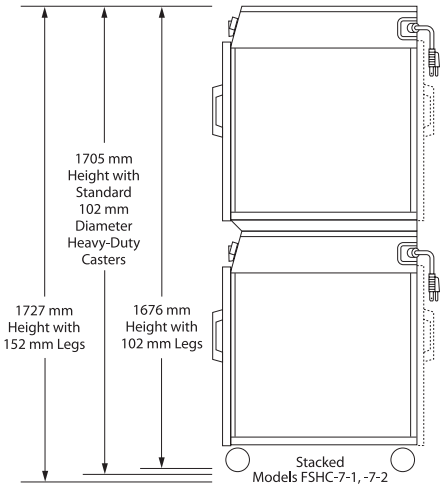
SLIDEWIRE	Wire Shelf	**per shelf £116**

COLORS AND FINISHES – INSIDE BACK COVER



SLIDEWIRE
Accessory





FSHC-7-x
Flav-R-Savor Humidified Holding Cabinet
Number of doors
Quantity of Shelves

Flav-R-Savor® Heated Air Curtain Cabinets

The patented Flav-R-Savor® Heated Air Curtain Cabinet effectively and safely holds hot food hot without the use of doors, allowing immediate access to product. Warm air at the front of the cabinet is forced downward, through the ducts above the opening, forming a “curtain” of heated air. A portion of the heated air is drawn toward the rear of the cabinet, warming each pan.

- Perfect for holding wrapped or sealed product like tortillas, burritos and ribs, as well as product on sheet pans like biscuits, hamburger patties and baked potatoes
- The 2-pan pass-through accommodates two full-size sheet pans or four half-size sheet pans, and the 4-pan unit accommodates four full-size sheet pans or eight half-size sheet pans
- Easy to use digital controls, a lighted On/Off switch and a 1829 mm cord and plug

FS2HAC-4PT 4-tier pass-through with accessory food pans

HEATED AIR CURTAIN CABINETS

Model	Description	Dimensions W x D x H↕	Voltage	Hz	Watts	Amps	Approx. Ship Weight	List Price
FS2HAC-2PT	2-Tier PT	613 x 994 x 468 mm	240	50/60	2562	10.7	75 kg	**£8362**
FS2HAC-4PT	4-Tier PT	613 x 994 x 671 mm	240	50/60	3362	14	86 kg	**9131**

↕ Height includes 4" legs.

All Heated Air Curtain Cabinet Models Feature:
Cabinet Opening Dimensions: FS2HAC-2PT: 459 x 216 mm.
FS2HAC-4PT: 464 x 411 mm.
Cord Location: Top of unit towards the back, left side.

F S 2 H A C - x PT
Flav-R-Savor
Style
Heated Air Curtain
Pass-Through
Full-size Pan Capacity

HEATMAX Round Heated Wells

The new multipurpose Heated Well from Hatco offers the flexibility of food warmers, soup kettles, Bain-Marie heaters, steamers and pasta cookers all in one! With an improved control interface and the ability to go from Heat to Hold mode with the press of a button, HEATMAX can boil pasta and soup noodles, steam dim sum and warm and hold soups, curry, gravies and toppings at safe-serving temperatures.

- Features a temperature button, up and down arrows to select the desired holding temperature between 40°C to 95°C (104°F to 203°F), and an improved electronic controller to monitor the temperature for optimum results.
- Low power mode saves energy during off-peak hours
- Audible alert sounds when well runs dry
- Operable in Heat or Hold Mode, with a button to toggle between the two. A timer button can be set between 1-360 minutes for Hold Mode or between 1-120 minutes for Heat Mode, and the unit switches to Hold Mode automatically after the timer counts down in Heat Mode
- Built-in model available with one well and a 10-liter round pan
- Freestanding models available with one or two individually controlled wells, with a 10-liter round pan included per well

NEW

RHW2-1 includes one well with 10-liter pan and hinged lid

RHW2-1B includes one well with 10-liter pan and hinged lid

RHW2-2 includes two wells with two 10-liter pans and hinged lids (not shown)

FREESTANDING ROUND HEATED WELLS

Model	Voltage Single Phase	Dimensions W x D x H	kW	Amps	Hz	Approx. Ship Weight	List Price
RHW2-1	220-240	360 x 330 x 355 mm	1.2-1.3	5.2-5.7	50/60	12 kg	**£ 643**
RHW2-2	220-240	630 x 330 x 355 mm	2.3-2.7	10.4-11.3	50/60	14 kg	**1043**

All Freestanding Round Heated Well Models Feature:
Liquid Capacity: RHW2-1: 10 liter pan. Actual pan capacity: 6 liters for boiling application or 8 liters for warming application.
RHW2-2: 2 x 10 liter pans. Actual pan capacity: 2 x 6 liters for boiling application or 2 x 8 liters for warming application.
RHW2-1 Shipped with: One food holding pan and one pan lid.
RHW2-2 Shipped with: Two food holding pans and two pan lids.
Cord Location: 1830 mm cord and plug, back of unit.

BUILT-IN ROUND HEATED WELL

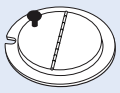
Model	Voltage Single Phase	Dimensions W x D x H	kW	Amps	Hz	Approx. Ship Weight	List Price
RHW2-1B	220-240	360 x 330 x 341 mm	1.2-1.4	5.2-5.7	50/60	12 kg	**£ 627**

All Built-In Round Heated Well Models Feature:
Liquid Capacity: 10 liters. Actual pan capacity: 6 liters for boiling application or 8 liters for warming application.
RHW2-1B Shipped with: One food holding pan, one pan lid and remote control.
Cord Location: 2000 mm cable from well to control box with a 1830 mm cord and plug located at the back of the control box.
Recommended Well Cut-Out Size: 305 mm diameter.

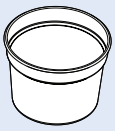
ACCESSORIES *(pricing applies only at time of equipment purchase)*

RHW –

RHW-11QT-LID-HG	RHW Hinged Lid for 10-liter Round Pan	**£ 70**
RHW-11QT-POT	RHW 10-liter Round Pan	**118**
RHW1-CTL-ADP	Control Panel Adapter	**36**

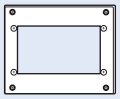


RHW-11QT-LID-HG
Hinged lid for 10-liter round pan



RHW-11QT-POT
10-liter round pan

RHW1-CTL-ADP
Contol Panel Adapter🗗



🗗 Only required when replacing a RHW-1B control panel with a RHW2-1B control panel

R H W 2 - x B

- Round
- Heated Well
- Number of 10-liter wells
- No Character = Freestanding
- B = Built-In with Remote Control

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Wells

HW-13 Countertop Heated Well

Providing versatility and reliability, Hatco Countertop Heated Wells keep food hot and fresh with an adjustable thermostat. The compact HW-13 model has a smaller countertop footprint and is capable of efficiently holding a 1/3-size pan or two 1/6-sized pans.

- Control panel features a lighted On/Off rocker switch and adjustable temperature dial
- Dry indicator light protects the unit from running dry for long periods of time
- Non-exposed heating elements provide ease of cleaning
- Anti-drip design of the well edge prevents water, sauce and condensation from flowing to the outside of the unit

HW-13

HOLD ONLY COUNTERTOP - 1/3-SIZE WELL

Model	Dimensions W x D x H	Voltage	Watts	Amps	Ship Weight	List Price
HW-13	224 x 399 x 260 mm	220-230V	315/345	1.5	5 kg	**£395**

All Countertop Heated Well Models Feature:

Voltage: Single Phase.
Cord Location: Bottom left corner on back of unit.
Models Shipped with: 1/3-size stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 1829 mm cord with plug attached.

ACCESSORIES *(available for purchase at any time)*

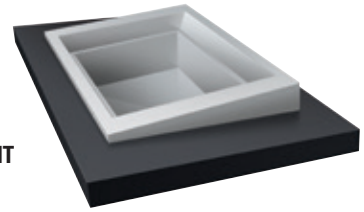
ST PAN 1/3	Third-Size Stainless Steel Pan - 324 mm W x 175 mm D x 64 mm H	**£54**

H W - x x x
Heated Well — FUL = Full-Size Pan

Drop-In Ice Wells

Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. These ice-cooled, insulated units can hold pre-chilled food products at preferred serving temperatures. Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Full-size, insulated, top mount wells available to hold 1- to 6-pan configurations
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining
- Matches the Hatco line of Wells for a fully integrated look



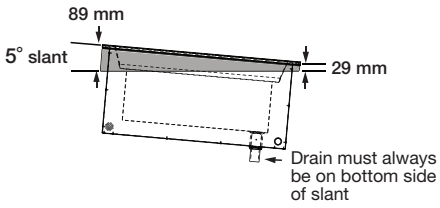
IWB-2 with slant option **IWB-2SLANT**

IWB-6 with an accessory food pan (bowls not available) and an optional gasket

DROP-IN INSULATED ICE WELLS

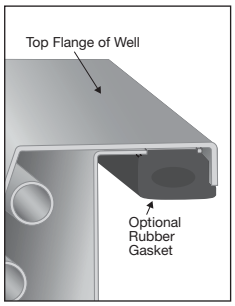
Model	Dimensions W x D x H	Approx. Ship Weight†	List Price
IWB-1	483 x 686 x 305 mm	28 kg	**£1726**
IWB-2	813 x 686 x 305 mm	38 kg	**1988**
IWB-3	1143 x 686 x 305 mm	46 kg	**2303**
IWB-4	1473 x 686 x 305 mm	65 kg	**2669**
IWB-5	1803 x 686 x 305 mm	50 kg	**3090**
IWB-6	2134 x 686 x 305 mm	82 kg	**3563**

Slant Option for:
IWB-1, -2, -3, -4, -5, -6

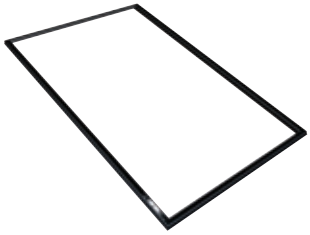


OPTIONS *(available at time of purchase only)*

Slant Options –		
IWB-1SLANT	Slant Option for IWB-1	**£214**
IWB-2SLANT	Slant Option for IWB-2	**232**
IWB-3SLANT	Slant Option for IWB-3	**249**
IWB-4SLANT	Slant Option for IWB-4	**267**
IWB-5SLANT	Slant Option for IWB-5	**283**
IWB-6SLANT	Slant Option for IWB-6	**301**
Gasket Options –		
BEZELGASKET-1	Factory installed for IWB-1	**£73**
BEZELGASKET-2	Factory installed for IWB-2	**73**
BEZELGASKET-3	Factory installed for IWB-3	**94**
BEZELGASKET-4	Factory installed for IWB-4	**94**
BEZELGASKET-5	Factory installed for IWB-5	**98**
BEZELGASKET-6	Factory installed for IWB-6	**98**



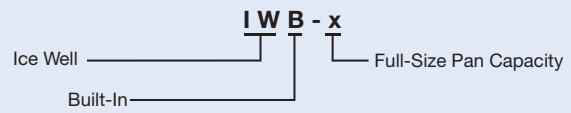
BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)



DROP-IN ICE WELL COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-1	435 mm	457 mm	640 mm	660 mm
IWB-2	765 mm	787 mm	640 mm	660 mm
IWB-3	1095 mm	1118 mm	640 mm	660 mm
IWB-4	1426 mm	1448 mm	640 mm	660 mm
IWB-5	1756 mm	1778 mm	640 mm	660 mm
IWB-6	2086 mm	2108 mm	640 mm	660 mm

ACCESSORY PANS, SUPPORT BARS AND LIDS – PAGE 111

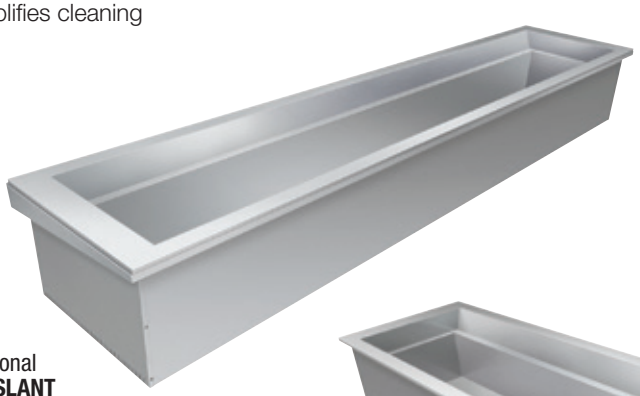


Drop-In Slim Ice Wells

Hatco Drop-In Slim Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim configuration providing customers with a complete well within easy reach, regardless of the sneeze guards.

Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Holds 1- to 4-full-size pan configurations, but placed lengthwise
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining
- Matches the Hatco line of Wells for a fully integrated look



IWB-S4
with optional
IWB-S4SLANT

IWB-S2

DROP-IN INSULATED SLIM ICE WELLS

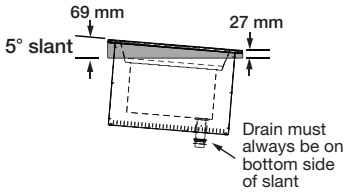
Model	Dimensions W x D x H	Approx. Ship Weight	List Price
IWB-S1	687 x 481 x 306 mm	26 kg	**£1792**
IWB-S2	1222 x 481 x 306 mm	48 kg	**2054**
IWB-S3	1757 x 481 x 306 mm	66 kg	**2369**
IWB-S4	2292 x 481 x 306 mm	92 kg	**2735**

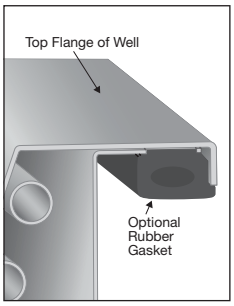
CE Mark not available.

OPTIONS *(available at time of purchase only)*

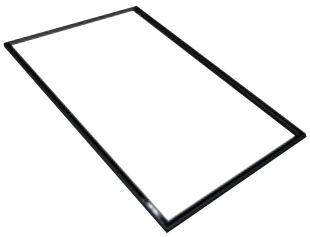
Slant Options –		
IWB-S1SLANT	Slant Option for IWB-S1	**£214**
IWB-S2SLANT	Slant Option for IWB-S2	**232**
IWB-S3SLANT	Slant Option for IWB-S3	**249**
IWB-S4SLANT	Slant Option for IWB-S4	**267**
Gasket Options –		
BEZELGASKET-S1	Factory installed for IWB-S1	**£73**
BEZELGASKET-S2	Factory installed for IWB-S2	**73**
BEZELGASKET-S3	Factory installed for IWB-S3	**94**
BEZELGASKET-S4	Factory installed for IWB-S4	**94**

Slant Option for:
IWB-S1, -S2, -S3, -S4





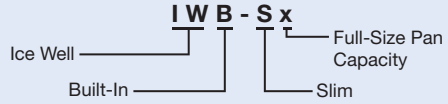
BEZELGASKET-S1
Factory installed option (eliminates the need for silicone or other sealants)



DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	641 mm	662 mm	433 mm	456 mm
IWB-S2	1175 mm	1196 mm	433 mm	456 mm
IWB-S3	1710 mm	1731 mm	433 mm	456 mm
IWB-S4	2245 mm	2266 mm	433 mm	456 mm

ACCESSORY PANS, SUPPORT BARS AND LIDS – PAGE 111



Drop-In Ice Well Accessories *(available for purchase at any time)*

IWB-6
with accessory food pan
(bowls not available)

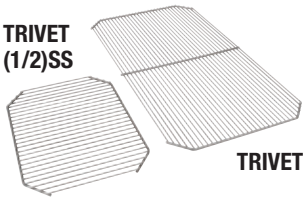
ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4

PANS – TRIVETS (available for purchase at any time)

ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm	**£ 54**
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	**61**
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	**74**
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	**91**
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm	**104**
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm	**£106**
TRIVET SS	Full-Size – 259 W x 457 D mm	**132**

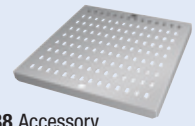
HDW 6" PAN

TRIVET (1/2)SS

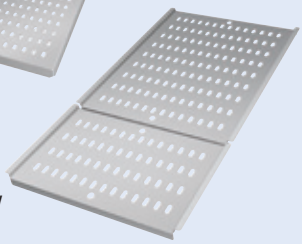


TRIVET SS

Support Bars
Choose the appropriate kit for CWB or IWB series



2FB8 Accessory



3FB3.5
Accessory

SUPPORT BARS – FALSE BOTTOMS (available for purchase at any time)

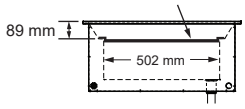
Bars –		
CWB12BAR	305 mmPan Support Bar for Drop-In Ice or Refrigerated Wells	**£15**
CWB20BAR	508 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	**20**
False Bottoms for Ice Wells (allows for 89 mm of ice and sits on ledge of well) –		
1FB3.5	For IWB-1 models (includes one 1-pan Insert)	**£ 77**
2FB3.5	For IWB-2 models (includes one 2-pan Insert)	**146**
3FB3.5	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)	**215**
4FB3.5	For IWB-4 models (includes two 2-pan Insert)	**282**
5FB3.5	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)	**350**
6FB3.5	For IWB-6 models (includes three 2-pan Inserts)	**417**
False Bottoms for Ice Wells (allows for 203 mm of ice and sits on bottom of well) –		
1FB8	For IWB-1 models (includes one 1-pan Insert)	**£ 77**
2FB8	For IWB-2 models (includes one 2-pan Insert)	**146**
3FB8	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)	**215**
4FB8	For IWB-4 models (includes two 2-pan Insert)	**282**
5FB8	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)	**350**
6FB8	For IWB-6 models (includes three 2-pan Inserts)	**417**
False Bottoms for Slim Ice Wells (allows for 89 mm of ice and sits on ledge of well) –		
1FBS3.5	For IWB-S1 models (includes one 1-pan Insert)	**£ 77**
2FBS3.5	For IWB-S2 models (includes one 2-pan Insert)	**146**
3FBS3.5	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)	**215**
4FBS3.5	For IWB-S4 models (includes two 2-pan Inserts)	**282**
False Bottoms for Slim Ice Wells (allows for 203 mm of ice and sits on bottom of well) –		
1FBS8	For IWB-S1 models (includes one 1-pan Insert)	**£ 77**
2FBS8	For IWB-S2 models (includes one 2-pan Insert)	**146**
3FBS8	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)	**215**
4FBS8	For IWB-S4 models (includes two 2-pan Inserts)	**282**

False Bottom Accessories
1-part, 2-part, 3-part(s) depending on pan size

For Drop-In Ice Wells

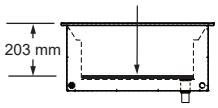
1, 2, 3, 4, 5 or 6FB3.5

False Bottom hangs from pan shelf - 89 mm H for ice



1, 2, 3, 4, 5 or 6FB8

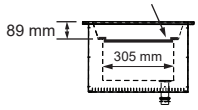
False Bottom placed on bottom of unit - 203 mm H for ice



For Drop-In Slim Ice Wells

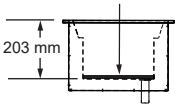
1, 2, 3 or 4FBS3.5

False Bottom hangs from pan shelf - 89 mm H for ice



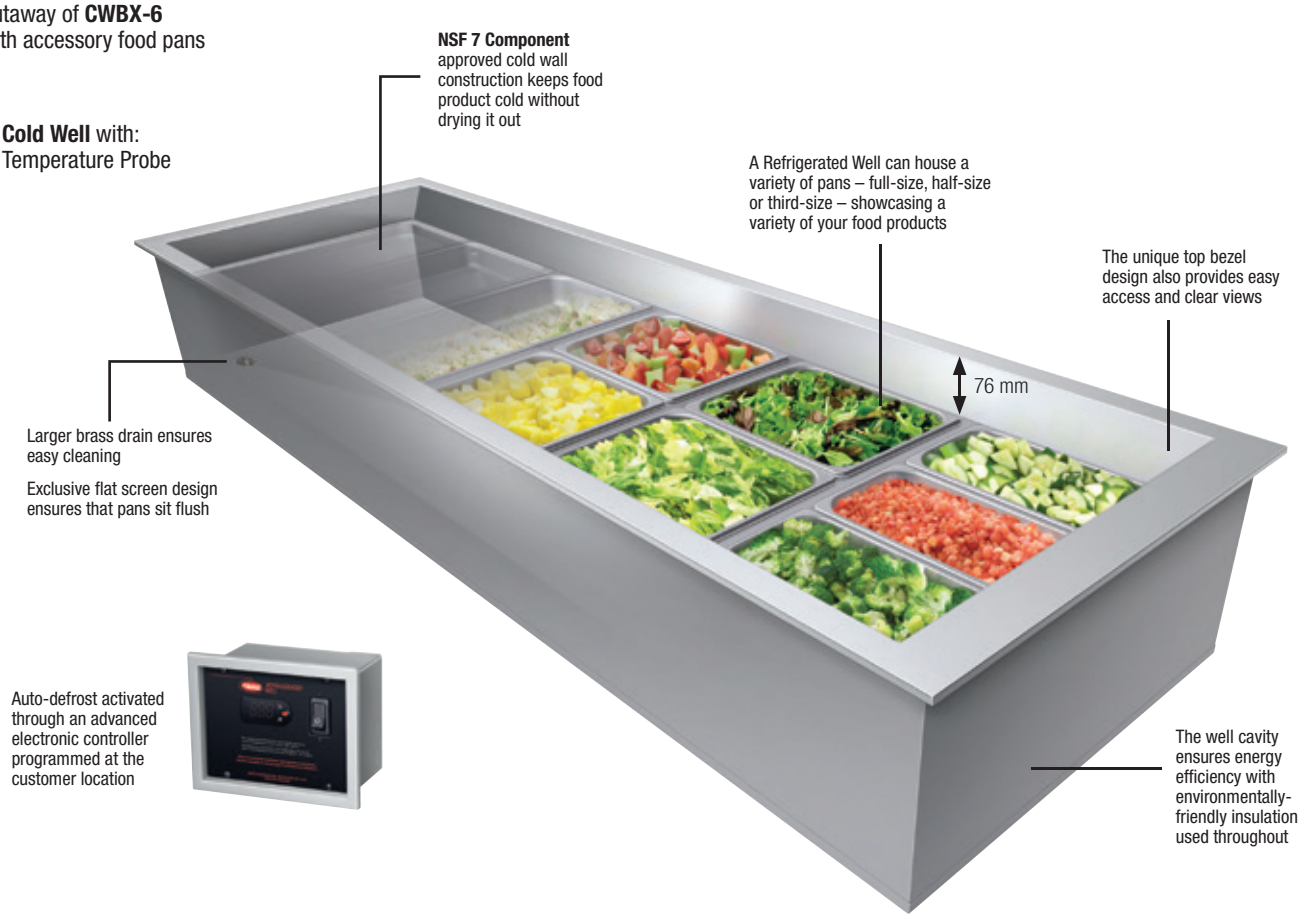
1, 2, 3 or 4FBS8

False Bottom placed on bottom of unit – allows for 203 mm of ice



Remote Refrigerated Drop-In Wells Ordering Instructions

Cutaway of **CWBX-6** with accessory food pans



Please specify the following with each order:

1. **Desired Voltage:**
   240V
2. **Number of Drop-In Wells Required:**
   A. **Standard configuration**
   1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (305 mm x 508 mm)
   B. **Slim configuration**
   S1-, S2-, S3-, S4-pan as rectangular, full-size (508 mm x 305 mm)
3. **Depth of Model:** Standard configuration 686 mm D or Slim configuration 481 mm D
4. **Remote Refrigeration**
   NOTE: Shipped loose: Cold Well with Temperature Probe, Control Panel (Probe Wires are 2.74 meters) and a TXV Valve
   A. **CWBX**, Condensing Unit not included (Solenoid Valve attached to Cold Well)

Option

1. **Slant Option** for CWBX-1, -2, -3, -4, -5, -6 or CWBX-6 or -S1, -S2, -S3, -S4
2. **EPDM Rubber Gasket Option** for CWBX-1, -2, -3, -4, -5, -6 or -S1, -S2, -S3, -S4

Accessories

1. **Pan Support Bars:** 305 mm x 508 mm
2. **Stainless Steel Pans:**
   A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
   B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
   C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
   D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
   E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
3. **Perforated False Bottom**
4. **Trivets:**
   A. Half-size 259 W x 194 D mm
   B. Full-size 259 W x 457 D mm

ACCESSORIES – PAGE 115

The greater surface area of the angled wall and the placement of the coils allow cold air to more effectively blanket your food product

REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Widt	Maximum Width	Minimum Depth	Maximum Depth
CWBX-1	435 mm	457 mm	640 mm	660 mm
CWBX-2	765 mm	787 mm	640 mm	660 mm
CWBX-3	1095 mm	1118 mm	640 mm	660 mm
CWBX-4	1426 mm	1448 mm	640 mm	660 mm
CWBX-5	1756 mm	1778 mm	640 mm	660 mm
CWBX-6	2086 mm	2108 mm	640 mm	660 mm
Slim Series				
CWBX-S1	641 mm	662 mm	433 mm	456 mm
CWBX-S2	1175 mm	1196 mm	433 mm	456 mm
CWBX-S3	1710 mm	1731 mm	433 mm	456 mm
CWBX-S4	2245 mm	2266 mm	433 mm	456 mm

Remote Refrigerated Drop-In Wells

Hatco's Remote Refrigerated Drop-In Wells keep pre-chilled food products at safe-serving temperatures, but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction, keeping food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Models include a control panel (shipped loose - probe wires are 2.74 meters) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- 1" NPSM brass drain simplifies cleaning

CWBX-6 with accessory food pans and pan support bars (shipped without condensing unit)

Control panel (shipped loose)

REMOTE REFRIGERATED DROP-IN FULL-SIZE MODELS – WITH REMOTE CONTROL PANEL

Model	Dimensions W x D x H	List Price
CWBX-1	483 x 686 x 433 mm	**£4866**
CWBX-2	813 x 686 x 433 mm	**5299**
CWBX-3	1143 x 686 x 433 mm	**5817**
CWBX-4	1473 x 686 x 433 mm	**6367**
CWBX-5	1803 x 686 x 433 mm	**7054**
CWBX-6	2134 x 686 x 433 mm	**7596**

CE Mark not available.

All Remote Refrigerated Drop-In Well Models with Control Panel Feature:

Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

Consult Factory for: HP, watts, shipping and refrigerant specifications.

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

CWBX-2 with slant option **CWBR-2SLANT**

OPTIONS (available at time of purchase only)

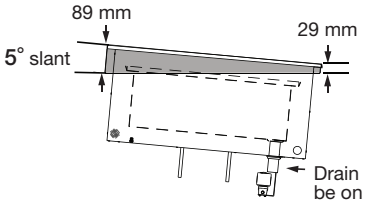
Slant Options –

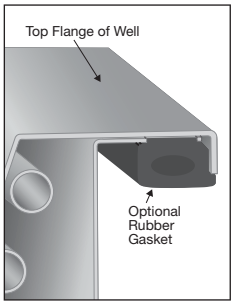
CWBR-1SLANT	Slant Option for CWBX-1	**£214**
CWBR-2SLANT	Slant Option for CWBX-2	**232**
CWBR-3SLANT	Slant Option for CWBX-3	**249**
CWBR-4SLANT	Slant Option for CWBX-4	**267**
CWBR-5SLANT	Slant Option for CWBX-5	**283**
CWBR-6SLANT	Slant Option for CWBX-6	**301**

Gasket Options –

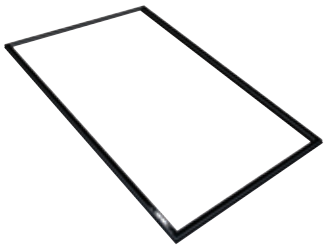
BEZELGASKET-1	Factory installed for CWBX-1	**£73**
BEZELGASKET-2	Factory installed for CWBX-2	**73**
BEZELGASKET-3	Factory installed for CWBX-3	**94**
BEZELGASKET-4	Factory installed for CWBX-4	**94**
BEZELGASKET-5	Factory installed for CWBX-5	**98**
BEZELGASKET-6	Factory installed for CWBX-6	**98**

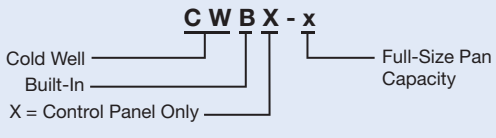
Slant Option for:
CWBX-1, -2, -3, -4, -5, -6





BEZELGASKET-1
Factory installed EPDM rubber gasket option (eliminates the need for silicone or other sealants)





COUNTERTOP CUT-OUT DIMENSIONS – PAGE 112
ACCESSORIES – PAGE 115

Remote Refrigerated Slim Drop-In Wells

Hatco's Remote Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise and in two remote configurations.This provides customers with a complete cold well within easy reach, regardless of the sneeze guards and unlimited flexibility for your design needs.

- Full-size, Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Models include a control panel (shipped loose - probe wires are 2.74 meters) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- 1" NPSM brass drain simplifies cleaning

CWBX-S4 with accessory (hotel) food pans and additional support bars

Control panel (Shipped loose)

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

REMOTE REFRIGERATED SLIM DROP-IN FULL-SIZE MODELS – WITH REMOTE CONTROL PANEL

Model	Dimensions (W x D x H)	List Price
CWBX-S1	687 x 481 x 435 mm	£4866
CWBX-S2	1222 x 481 x 435 mm	5507
CWBX-S3	1757 x 481 x 435 mm	6633
CWBX-S4	2292 x 481 x 435 mm	8352

CE Mark not available.

All Remote Refrigerated Slim Drop-In Well Models with Remote Control Panel Feature:

Voltage: 220-240V, single phase.

Models Shipped with: Electronic temperature control, TXV valve (all shipped loose) and a soleoid valve attached to the well.

Consult Factory for: HP, watts, shipping and refrigerant specifications.

OPTIONS (available at time of purchase only)

Slant Options –

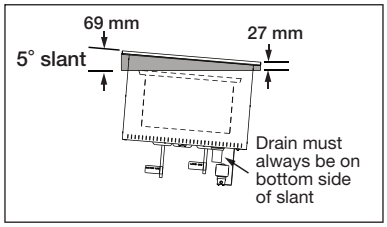
CWB-S1SLANT	Slant Option for CWBX-S1	£246
CWB-S2SLANT	Slant Option for CWBX-S2	262
CWB-S3SLANT	Slant Option for CWBX-S3	282
CWB-S4SLANT	Slant Option for CWBX-S4	301

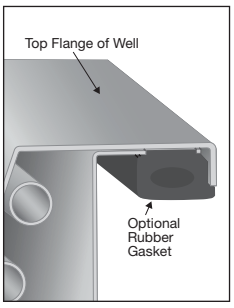
Gasket Options –

BEZELGASKET-S1	Factory installed for CWBX-S1	£73
BEZELGASKET-S2	Factory installed for CWBX-S2	73
BEZELGASKET-S3	Factory installed for CWBX-S3	94
BEZELGASKET-S4	Factory installed for CWBX-S4	94

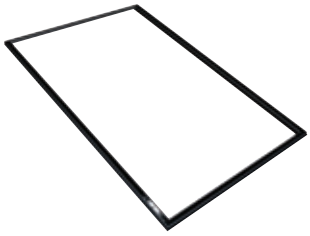
COUNTERTOP CUT-OUT DIMENSIONS – PAGE 112
ACCESSORIES – PAGE 115

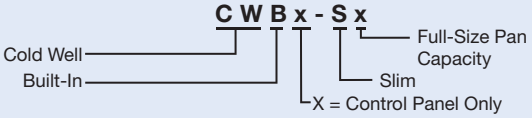
Slant Option for:
CWBX-S1, -S2, -S3, -S4





BEZELGASKET-S1
Factory installed EPDM rubber gasket option (eliminates the need for silicone or other sealants)



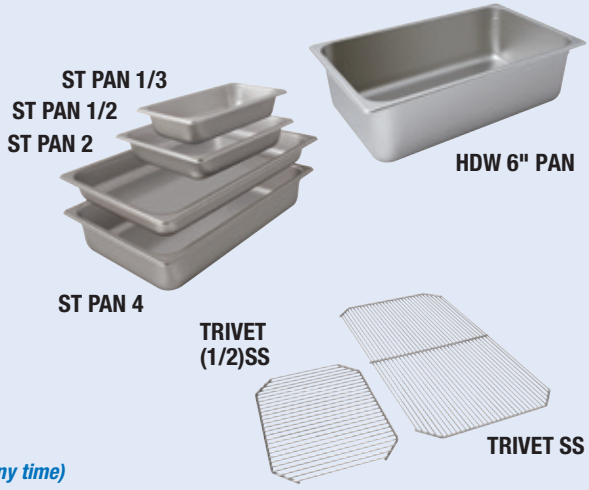


Refrigerated Drop-In Well Accessories *(available for purchase at any time)*

CWBX-2 with optional **CWBR-2SLANT** and accessory food pans and pan support bars

PANS – TRIVETS (available for purchase at any time)

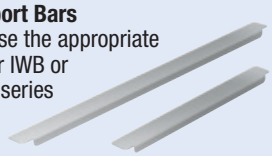
ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm	**£54**
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	**61**
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	**74**
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	**91**
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm	**104**
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm	**£106**
TRIVET SS	Full-Size – 259 W x 457 D mm	**132**



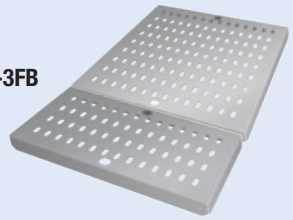
SUPPORT BARS – FALSE BOTTOMS (available for purchase at any time)

CWB12BAR	305 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	**£15**
CWB20BAR	508 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells	**20**
False Bottom for Remote Drop-In Refrigerated Wells (Perforated False Bottom Accessory, choose your appropriate pan size) –		
CWB-1FB	For CWBX-1 (1-Part Accessory)	**£ 77**
CWB-2FB	For CWBX-2 (1-Part Accessory)	**146**
CWB-3FB	For CWBX-3 (2-Part Accessory)	**215**
CWB-4FB	For CWBX-4 (2-Part Accessory)	**282**
CWB-5FB	For CWBX-5 (3-Part Accessory)	**350**
CWB-6FB	For CWBX-6 (3-Part Accessory)	**417**
False Bottom for Remote Refrigerated Slim Drop-In Wells (choose your appropriate pan size) –		
1FBS8	For CWBX-S1 (1-Part Accessory)	**£ 77**
2FBS8	For CWBX-S2 (1-Part Accessory)	**146**
3FBS8	For CWBX-S3 (2-Part Accessory)	**215**
4FBS8	For CWBX-S4 (2-Part Accessory)	**282**

Support Bars
Choose the appropriate kit for IWB or CWB series

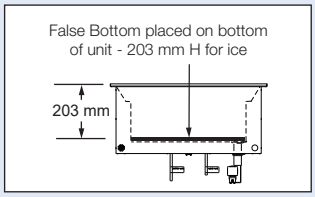


CWB-3FB

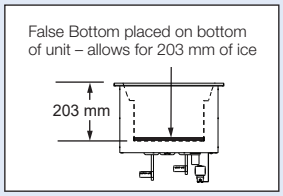


False Bottom Accessories
1-part, 2- or 3-part(s) depending on pan size

(CWB-1, -2, -3, -4, -5 or -6FB) for the CWBX

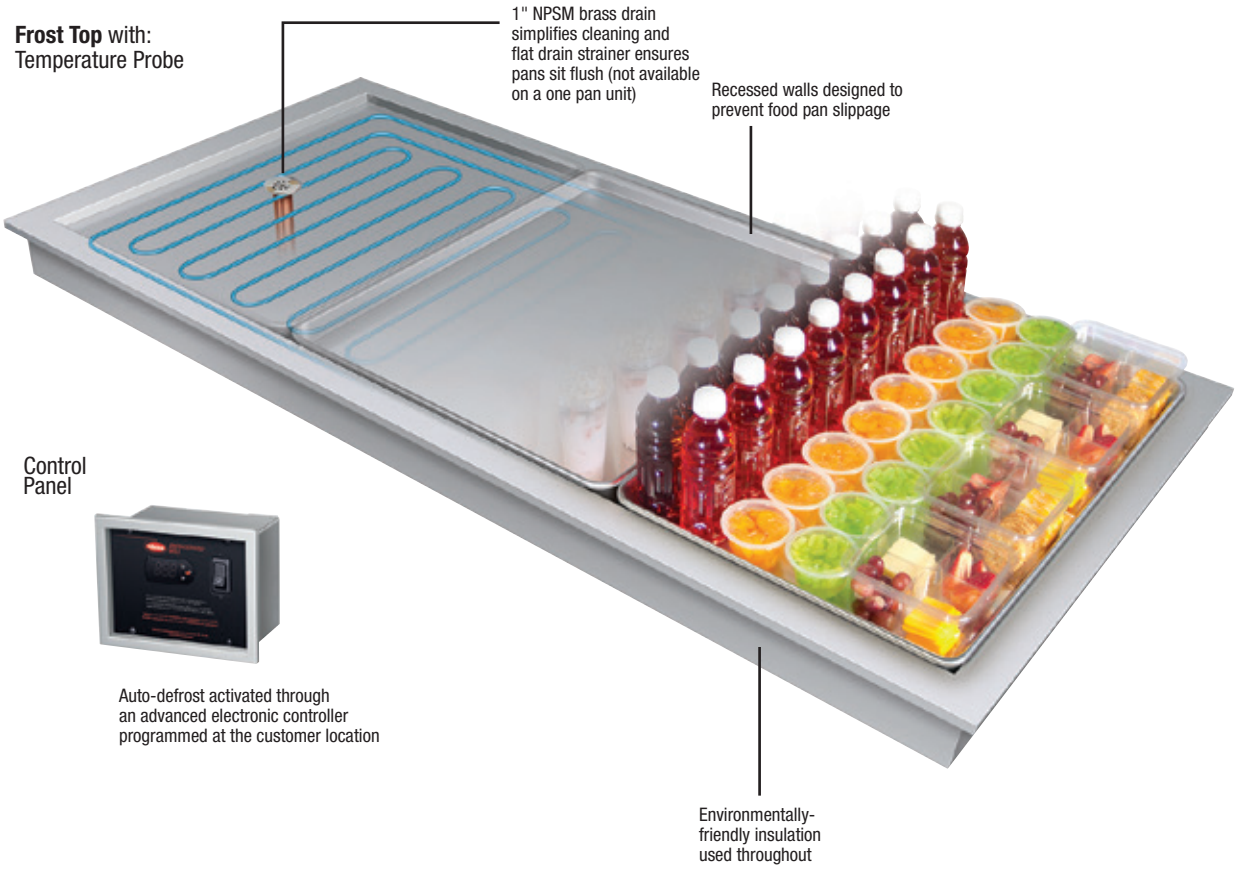


(1, 2, 3, or 4FBS8) for the CWBX-S



Remote Drop-In Frost Tops
Ordering Instructions

Cutaway of **FTBX-3**
with accessory sheet pans



NSF 7 Component approved cold wall construction keeps product cold without drying it out

Please specify the following with each order:

1. **Desired Voltage:**
   240V
2. **Number of Full-Size Sheet Pans Accommodated:**
   1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
3. **Depth of Model:** Standard configuration (735 mm D) or Slim configuration (535 mm D)
4. **Remote Refrigeration**
   Note: Shipped loose: Frost Top, Control Panel (Probe Wires are 2.74 meters) and a TXV Valve
   A. FTBX without a Condensing Unit
   (Solenoid Valve attached to Frost Top)

Accessories

1. **Pans –**
   A. Half-size sheet pan
   457 W x 330 D mm
   B. Full-size sheet pan
   457 W x 660 D mm

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBX-1	697 mm	711 mm	494 mm	511 mm
FTBX-2	949 mm	965 mm	694 mm	711 mm
FTBX-3	1407 mm	1422 mm	694 mm	711 mm
FTBX-S2	1354 mm	1372 mm	494 mm	511 mm
FTBX-S3	2011 mm	2029 mm	494 mm	511 mm

Remote Drop-In Frost Tops

Keeping pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready-to-serve, the Hatco Remote Drop-In Frost Tops offer additional flexibility with remote configurations. Also available in a slim configuration that provides customers with a Frost Top within easy reach, regardless of the sneeze guards.

- Accommodates full-size sheet pans
- Additionally the FTBX-2 and -3 models include a standard 1" NPSM brass drain
- Models include a control panel (shipped loose - probe wires are 2.74 meters) but shipped without a condensing unit for the increased flexibility of multiple Frost Top configurations
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention

FTBX-S2 with accessory sheet pans (shipped without condensing unit)

Control panel (shipped loose)

NOTE: Models are not a CE offering, items are sold as components for fabricator self certification.

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	Voltage	BTU/Hour	Approx. Ship Weight	List Price
FTBX-1	735 x 535 x 218 mm	240	330	39 kg	**£5012**
FTBX-2	991 x 735 x 218 mm	240	630	63 kg	**5789**
FTBX-3	1448 x 735 x 218 mm	240	930	100 kg	**6661**

CE Mark not available.

All Remote Drop-In Frost Top Models with Control Panel Feature:
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to bottom of unit.
Consult Factory for: HP, watts, shipping and refrigerant specifications.

REMOTE SLIM DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	Voltage	BTU/Hour	Approx. Ship Weight	List Price
FTBX-S2	1395 x 535 x 218 mm	240	630	59 kg	**£5867**
FTBX-S3	2053 x 535 x 218 mm	240	930	83 kg	**6797**

CE Mark not available.

All Remote Slim Drop-In Frost Top Models with Control Panel Feature:
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to bottom of unit.
Consult Factory for: HP, watts, shipping and refrigerant specifications.

ACCESSORIES (available for purchase at any time)

ALUM PAN	Half-Size Sheet Pan – 457 W x 330 D mm	**£29**
18" SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm	**42**

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 116

F T B X - S x

- Frost Top
- Drop-In
- X = Control Panel Only
- Full-Size Sheet Pan Capacity
- No Character = Standard
- S = Slim

Countertop Heated Wells

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control. The HW-FUL unit can hold a full-size pan or three third-size pans.

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but performs best when used with water. Dry indicator light informs user to add water
- Thicker .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset to help keep condensation from dripping onto countertop surface

HW-FUL with accessory food pans and pan support bar

HOLD ONLY COUNTERTOPS – FULL-SIZE

Model	Dimensions (W x D x H)	Voltage	Watts	Approx. Ship Weight	List Price
Standard Watt					
HW-FUL	370 x 607 x 250 mm	220, 230	1100 1200	13 kg	**£561**

All Hold Only Countertop Heated Well Models Feature:
Voltage: Single phase only.
Cord Location: Bottom left corner on back of unit.
Models Shipped with: Stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 1829 mm cord with plug attached.

ACCESSORIES (available for purchase at any time)

HW-2-7QT	Adapter to convert warmer to hold two 7-Liter Inserts	**£83**
HW-3-4QT	Adapter to convert warmer to hold three 4-Liter Inserts	**83**
HW12BAR	305 mm Pan Support for Countertop Wells	**15**
HW20BAR	508 mm Pan Support for Countertop Wells	**20**

ADDITIONAL PAN AND LID ACCESSORIES – PAGES 133-134

H W - x x x
Heated Well — FUL = Full-Size Pan

RCTHW2 HEATMAX Rectangular Heated Wells

Hatco's 2nd generation HEATMAX Heated Wells are multipurpose units specially designed to rethermalize or cook pasta and vegetables. They can also be used to hold a wide variety of foods, including soups, curry, gravies, and a variety of toppings. An improved electronic controller monitors the heating element temperatures for optimum results.

- Features a temperature button, up and down arrows to select the desired holding temperature between 40°C to 95°C (104°F to 203°F), and an improved electronic controller to monitor the temperature for optimum results.
- Low power mode saves energy during off-peak hours
- Insulated stainless steel design provides easy maintenance and durable performance
- Equipped with two high-powered heating elements for efficient, even heating

RCTHW2-3B

RCTHW2-3

RCTHW2-6 shown with standard **RCTHW-PC** and accessory **RCTHW-BASKET**

RCTHW2-6B with pasta cooker plate (not shown)

FREESTANDING RECTANGULAR HEATED WELL

Model	Dimensions W x D x H	kW	Ship Weight	List Price
RCTHW2-3	368 x 582 x 290 mm	3	12 kg	**£854**

All Freestanding Rectangular Heated Well Models Feature:
Voltage: 220 – 240V, single phase.
Cord Location: 1830 mm cord and plug, back of unit.

FREESTANDING PASTA COOKER

Model	Dimensions W x D x H	kW	Ship Weight	List Price
RCTHW2-6	368 x 582 x 290 mm	6	13 kg	**£1182**

All Freestanding Pasta Cooker Models Feature:
Voltage: 220 – 240V, single phase.
230/400V, three phase.
RCTHW2-6 Shipped with: Auto-fill, overflow drain, and RCTHW-PC.
Power Location: 1830 mm cord, back of unit.

BUILT-IN RECTANGULAR HEATED WELL

Model	Dimensions W x D x H	kW	Ship Weight	List Price
RCTHW2-3B	368 x 582 x 302 mm	3	13 kg	**£902**

All Built-In Rectangular Heated Well Models Feature:
Voltage: 220 – 240V, single phase.
RCTHW2-3B Shipped with: Remote control.
Cord Location: 2000 mm cable from well to control box with a 1830 mm cord and plug located at the back of the control box.
Recommended Well Cut-Out Size: 550 mm W x 344 mm D.

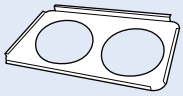
BUILT-IN PASTA COOKER

Model	Dimensions W x D x H	kW	Ship Weight	List Price
RCTHW2-6B	390 x 610 x 302 mm	6	14 kg	**£1214**

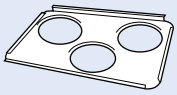
All Built-In Pasta Cooker Models Feature:
Voltage: 220 – 230V, single phase.
230/400V, three phase.
RCTHW2-6B Shipped with: Auto-fill, overflow drain, remote control, RCTHW-PC and 2000 mm cable from well to control box.
Power Location: 1830 mm cord, bottom back of well.
Recommended Well Cut-Out Size: 570 mm W x 344 mm D.

ACCESSORIES *(available for purchase at any time)*

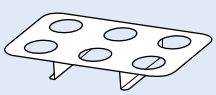
RCTHW-SK	RCTHW Soup Kettle Plate (7-Liter Pot not included)	**£172**
RCTHW-SW	RCTHW Bain-Marie/Sauce Warmer Plate (4-Liter Pot not included)	**180**
RCTHW-SP	RCTHW Steamer Plate (6-Holes)	**143**
RCTHW-PC	RCTHW Pasta Cooker Plate	**252**
RCTHW-BASKET	RCTHW Noodle Basket with Stainless Steel Handle	**29**
4QT-PAN	4-Liter Round Pan	**92**
4QT-LID-1	4-Liter Notched Lid	**43**
7QT-PAN	7-Liter Round Pan	**104**
7QT-LID-1	7-Liter Notched Lid	**54**
RHW1-CTL-ADP	Control Panel Adapter	**36**



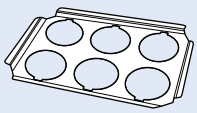
RCTHW-SK
Soup kettle plate



RCTHW-SW
Bain-Marie/sauce warmer plate



RCTHW-SP
Steamer plate (6 holes)



RCTHW-PC
Pasta cooker plate

7QT-LID-1
7-liter notched lid

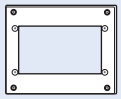
7QT-PAN
7-liter round pan

4QT-LID-1
4-liter notched lid

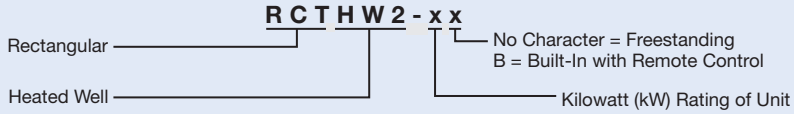
4QT-PAN
4-liter round pan

RCTHW-BASKET
Noodle basket with stainless steel handle

RHW1-CTL-ADP
Contol Panel Adapter



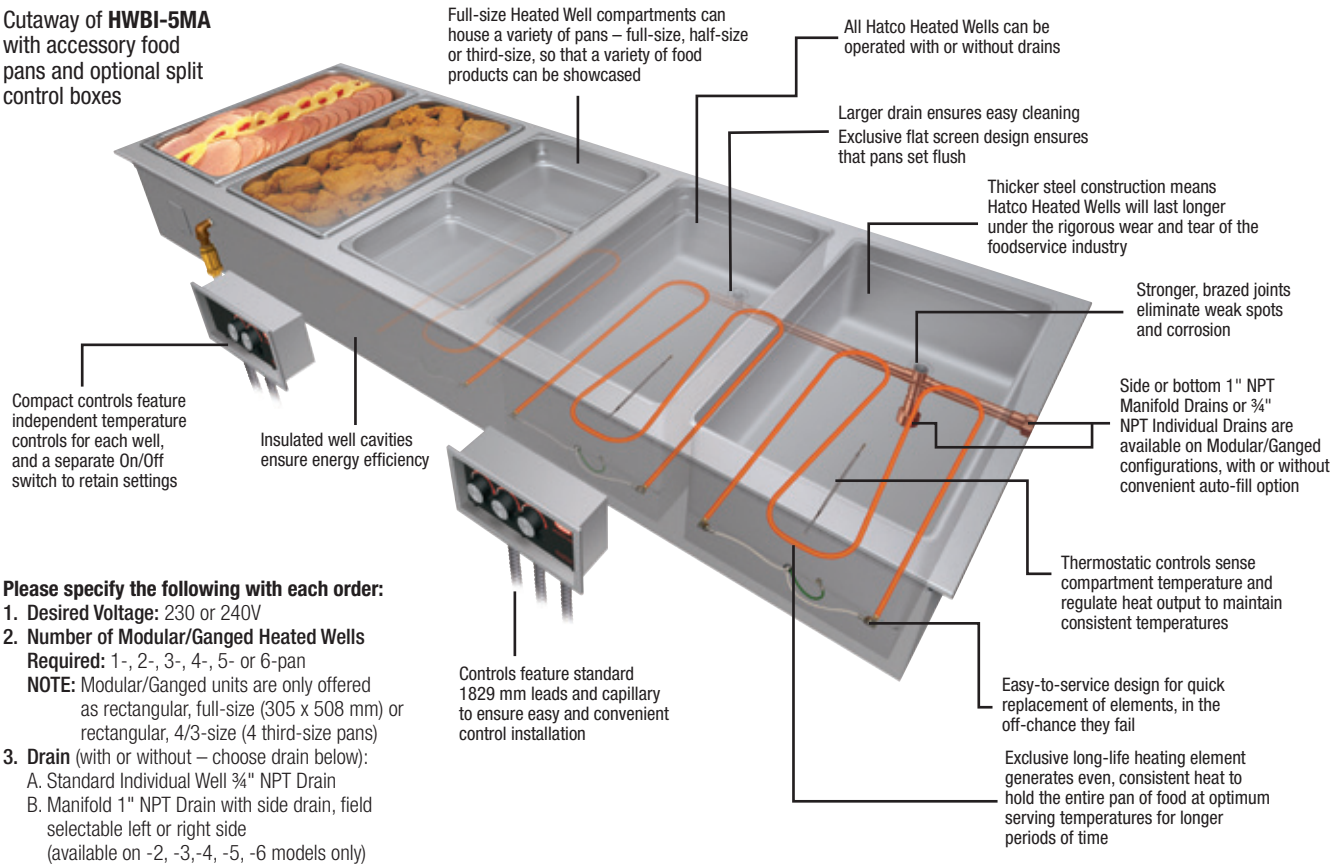
Only required when replacing a RCTHW-xB control panel with a RCTHW2-xB control panel



Wells

Modular/Ganged Heated Wells (Full and 4/3-Size) Ordering Instructions

Cutaway of **HWBI-5MA** with accessory food pans and optional split control boxes



Please specify the following with each order:

1. **Desired Voltage:** 230 or 240V
2. **Number of Modular/Ganged Heated Wells Required:** 1-, 2-, 3-, 4-, 5- or 6-pan
   NOTE: Modular/Ganged units are only offered as rectangular, full-size (305 x 508 mm) or rectangular, 4/3-size (4 third-size pans)
3. **Drain** (with or without – choose drain below):
   A. Standard Individual Well ¾" NPT Drain
   B. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on -2, -3,-4, -5, -6 models only)
   C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on-2, -3, -4, -5, -6 models only)
4. **Auto-fill** (with or without)
5. **Bezel** allows a 686 mm depth for Modular units to match Hatco HWBI models in a countertop display (not available for the 4/3-Size Modular/Ganged Heated Wells)
6. **Control:**
   A. Single Control Box (standard on all units)
   B. Split Control Boxes (optional on 4-, 5-, 6-pan units and must be specified at order, not available on 1-, 2-, 3-pan units)

Accessories for Modular/Ganged Heated Wells

1. **Pan Support Bars:**
   A. Standard or Slim configuration 305 or 508 mm
   B. 4/3-size configuration 305 mm
2. **Adapters:** to convert Modular/Ganged units to hold round pans:
   A. Standard or Slim configuration 4- to 7-liter round pans
   B. 4/3-size configuration 10-liter round pans
3. **Stainless Steel Pans:**
   A. Third-size at 64 mm high (324 W x 175 D x 64 H mm)
   B. Half-size at 64 mm high (324 W x 264 D x 64 H mm)
   C. Full-size at 64 mm high (324 W x 527 D x 64 H mm)
   D. Full-size at 102 mm high (324 W x 527 D x 102 H mm)
   E. Full-size at 152 mm high (324 W x 527 D x 152 H mm)
4. **Valves:**
   1" or ¾" NPT Ball Valve
   1" or ¾" NPT Gate Valve
5. **Heated Well Covers** to convert Modular/Ganged units to heated shelves (not available for HWBI43 Series):
   A. 1-Pan Heated Well Cover
   B. 2-Pan Heated Well Cover

ACCESSORIES – PAGES 125, 133-134

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-1 Series	359 mm	368 mm	565 mm	575 mm
HWBI-2 Series	715 mm	724 mm	565 mm	575 mm
HWBI-3 Series	1070 mm	1080 mm	565 mm	575 mm
HWBI-4 Series	1426 mm	1435 mm	565 mm	575 mm
HWBI-5 Series	1781 mm	1791 mm	565 mm	575 mm
HWBI-6 Series	2137 mm	2146 mm	565 mm	575 mm

DROP-IN MODULAR/GANGED 4/3-SIZE HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI43-1 Series	361 mm	367 mm	742 mm	748 mm
HWBI43-2 Series	716 mm	721 mm	742 mm	748 mm
HWBI43-3 Series	1072 mm	1077 mm	742 mm	748 mm
HWBI43-4 Series	1428 mm	1432 mm	742 mm	748 mm
HWBI43-5 Series	1783 mm	1788 mm	742 mm	748 mm
HWBI43-6 Series	2139 mm	2143 mm	742 mm	748 mm

Modular/Ganged Heated Wells

Hatco Modular/Ganged Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment for a clean, integrated look. Select the configuration that's right for your foodservice operation.

- Full-size, insulated Wells available in 1- to 6-Modular/Ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service

HWBI-5MA with standard single control box and accessory food pans

DROP-IN MODULAR/GANGED SIZE RECTANGULAR MODELS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HWBI-1	394 x 600 x 243 mm	230 or 240	1215	15 kg	**£1040**
HWBI-1D	394 x 600 x 243 mm	230 or 240	1215	17 kg	**1102**
HWBI-1DA	394 x 600 x 243 mm	230 or 240	1215	17 kg	**1855**
HWBI-2	749 x 600 x 243 mm	230 or 240	2415	33 kg	**2579**
HWBI-2D	749 x 600 x 243 mm	230 or 240	2415	35 kg	**2711**
HWBI-2DA	749 x 600 x 243 mm	230 or 240	2415	40 kg	**3240**
HWBI-2M	749 x 600 x 243 mm	230 or 240	2415	34 kg	**2773**
HWBI-2MA	749 x 600 x 243 mm	230 or 240	2415	39 kg	**3478**
HWBI-3	1105 x 600 x 243 mm	230 or 240	3615	47 kg	**3217**
HWBI-3D	1105 x 600 x 243 mm	230 or 240	3615	52 kg	**3457**
HWBI-3DA	1105 x 600 x 243 mm	230 or 240	3615	52 kg	**3717**
HWBI-3M	1105 x 600 x 243 mm	230 or 240	3615	49 kg	**3675**
HWBI-3MA	1105 x 600 x 243 mm	230 or 240	3615	51 kg	**4382**
HWBI-4	1461 x 600 x 243 mm	230 or 240	4815	60 kg	**4171**
HWBI-4D	1461 x 600 x 243 mm	230 or 240	4815	62 kg	**4606**
HWBI-4DA	1461 x 600 x 243 mm	230 or 240	4815	60 kg	**5134**
HWBI-4M	1461 x 600 x 243 mm	230 or 240	4815	63 kg	**4971**
HWBI-4MA	1461 x 600 x 243 mm	230 or 240	4815	63 kg	**5677**
HWBI-5	1816 x 600 x 243 mm	230 or 240	6015	76 kg	**5003**
HWBI-5D	1816 x 600 x 243 mm	230 or 240	6015	76 kg	**5734**
HWBI-5DA	1816 x 600 x 243 mm	230 or 240	6015	76 kg	**6274**
HWBI-5M	1816 x 600 x 243 mm	230 or 240	6015	76 kg	**6213**
HWBI-5MA	1816 x 600 x 243 mm	230 or 240	6015	84 kg	**6901**
HWBI-6	2172 x 600 x 243 mm	230 or 240	7215	86 kg	**6481**
HWBI-6D	2172 x 600 x 243 mm	230 or 240	7215	86 kg	**7061**
HWBI-6DA	2172 x 600 x 243 mm	230 or 240	7215	88 kg	**7566**
HWBI-6M	2172 x 600 x 243 mm	230 or 240	7215	86 kg	**7717**
HWBI-6MA	2172 x 600 x 243 mm	230 or 240	7215	89 kg	**8388**

[A] Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular/Ganged Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible 1829 mm conduits and lighted power switches.

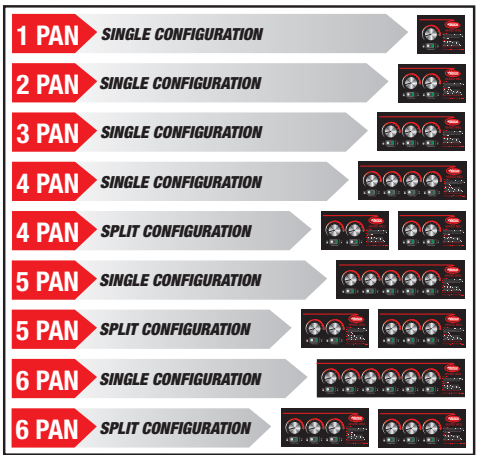
OPTIONS *(available at time of purchase only)*

HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI-1)	**No Charge**
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI-1)	**No Charge**
OS-BEZEL	686 mm depth Bezel for Modular unit to match Hatco CWBX in a countertop display	**No Charge**
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control only	**No Charge**
Gasket Options –		
BEZELGASKET-1	Factory installed for HWBI-1	**£73**
BEZELGASKET-2	Factory installed for HWBI-2	**73**
BEZELGASKET-3	Factory installed for HWBI-3	**94**
BEZELGASKET-4	Factory installed for HWBI-4	**94**
BEZELGASKET-5	Factory installed for HWBI-5	**98**
BEZELGASKET-6	Factory installed for HWBI-6	**98**

H W B I - x x A

- Heated Well Built-In
- I = Insulated Top Mount
- Quantity of Wells
- No Character = No Auto-Fill
  A = Auto-Fill Equipped
- No Character = No Drain
  D = Individual Drain Equipped
  M = Manifold Drain Equipped

Modular/Ganged Heated Wells Controls*



* 4-, 5-, 6-Pan Units: Single control boxes are standard. If optional split control boxes are desired, it must be specified at order.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 120
ACCESSORIES – PAGES 125, 133-134

Drop-In Modular/ Ganged 4/3-Size Heated Wells

Hatco Modular/Ganged 4/3-Size Heated Wells maintain hot food at safe serving temperatures, with better quality construction, longer holding times and more accurate temperatures. A deeper single unit can hold the equivalent of 4 third-size pans. They are also grouped together in a ganged fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table.

Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls and drain options. Each well has its own individual control to regulate the temperature of each z food offering.

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed drain fitting joints for durability
- A 1829 mm conduit is included for convenient placement of controls

DROP-IN MODULAR/GANGED 4/3-SIZE RECTANGULAR MODELS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HWBI43-1	394 x 772 x 244 mm	230 or 240	1215	19 kg	**£1719**
HWBI43-1D	394 x 772 x 244 mm	230 or 240	1215	19 kg	**1770**
HWBI43-1DA	394 x 772 x 244 mm	230 or 240	1215	21 kg	**2405**
HWBI43-2	749 x 772 x 244 mm	230 or 240	2415	40 kg	**2867**
HWBI43-2D	749 x 772 x 244 mm	230 or 240	2415	44 kg	**2973**
HWBI43-2DAⒶ	749 x 772 x 244 mm	230 or 240	2415	43 kg	**3634**
HWBI43-2M	749 x 772 x 244 mm	230 or 240	2415	37 kg	**3259**
HWBI43-2MA	749 x 772 x 244 mm	230 or 240	2415	45 kg	**3921**
HWBI43-3	1105 x 772 x 244 mm	230 or 240	3615	52 kg	**3915**
HWBI43-3D	1105 x 772 x 244 mm	230 or 240	3615	51 kg	**4070**
HWBI43-3DAⒶ	1105 x 772 x 244 mm	230 or 240	3615	56 kg	**4712**
HWBI43-3M	1105 x 772 x 244 mm	230 or 240	3615	61 kg.	**4400**
HWBI43-3MA	1105 x 772 x 244 mm	230 or 240	3615	61 kg	**4382**
HWBI43-4	1461 x 772 x 244 mm	230 or 240	4815	75 kg	**5157**
HWBI43-4D	1461 x 772 x 244 mm	230 or 240	4815	69 kg	**5365**
HWBI43-4DAⒶ	1461 x 772 x 244 mm	230 or 240	4815	68 kg	**6007**
HWBI43-4M	1461 x 772 x 244 mm	230 or 240	4815	70 kg	**5737**
HWBI43-4MA	1461 x 772 x 244 mm	230 or 240	4815	82 kg	**6380**
HWBI43-5	1816 x 772 x 244 mm	230 or 240	6015	85 kg	**6284**
HWBI43-5D	1816 x 772 x 244 mm	230 or 240	6015	84 kg	**6553**
HWBI43-5DAⒶ	1816 x 772 x 244 mm	230 or 240	6015	85 kg	**7214**
HWBI43-5M	1816 x 772 x 244 mm	230 or 240	6015	84 kg	**6978**
HWBI43-5MA	1816 x 772 x 244 mm	230 or 240	6015	92 kg	**7639**
HWBI43-6	2172 x 772 x 244 mm	230 or 240	7215	97 kg	**7504**
HWBI43-6D	2172 x 772 x 244 mm	230 or 240	7215	97 kg	**7844**
HWBI43-6DAⒶ	2172 x 772 x 244 mm	230 or 240	7215	98 kg	**8535**
HWBI43-6M	2172 x 772 x 244 mm	230 or 240	7215	97 kg	**8394**
HWBI43-6MA	2172 x 772 x 244 mm	230 or 240	7215	113 kg	**9081**

Ⓐ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular/Ganged 4/3-Size Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with 1829 mm flexible conduits and lighted power switches.

OPTIONS (available at time of purchase only)

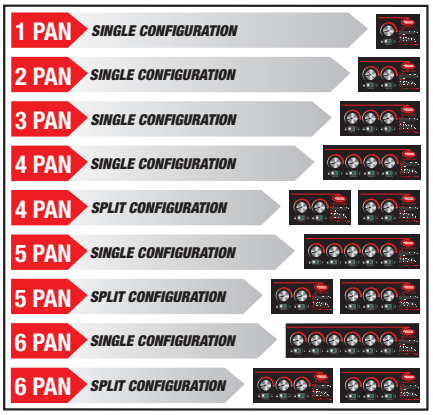
HWBI-SIDE	Copper Manifold Drain with side exit	**No Charge**
HWBI-BOTTOM	Copper Manifold Drain with bottom exit	**No Charge**
COND-3	914 mm Flexible Conduit (1829 mm standard) available on split control only	**No Charge**
Gasket Options –		
BEZELGASKET-1	Factory installed for HWBI-1	**£73**
BEZELGASKET-2	Factory installed for HWBI-2	**73**
BEZELGASKET-3	Factory installed for HWBI-3	**94**
BEZELGASKET-4	Factory installed for HWBI-4	**94**
BEZELGASKET-5	Factory installed for HWBI-5	**98**
BEZELGASKET-6	Factory installed for HWBI-6	**98**

H W B I 4 3 - x x A

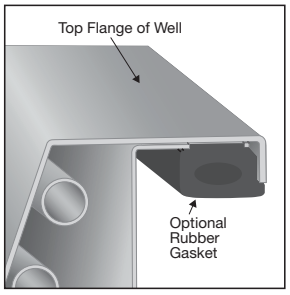
- Heated Well Built-In
- I = Insulated Top Mount
- No Character=Standard Well, Full-Size Pan; 43=Extended Well, 4 Third-Size Pans
- Quantity of Wells
- No Character = No Auto-Fill; A = Auto-Fill Equipped
- No Character = No Drain; D = Individual Drain Equipped; M = Manifold Drain Equipped

HWBI43-3DA *with*
- *4 third-size pans,*
- *2 half-size pans and 1 third-size pan*
- *1 full-size pan and 1 third-size pan*

Modular/Ganged Heated Wells Controls*



*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order.

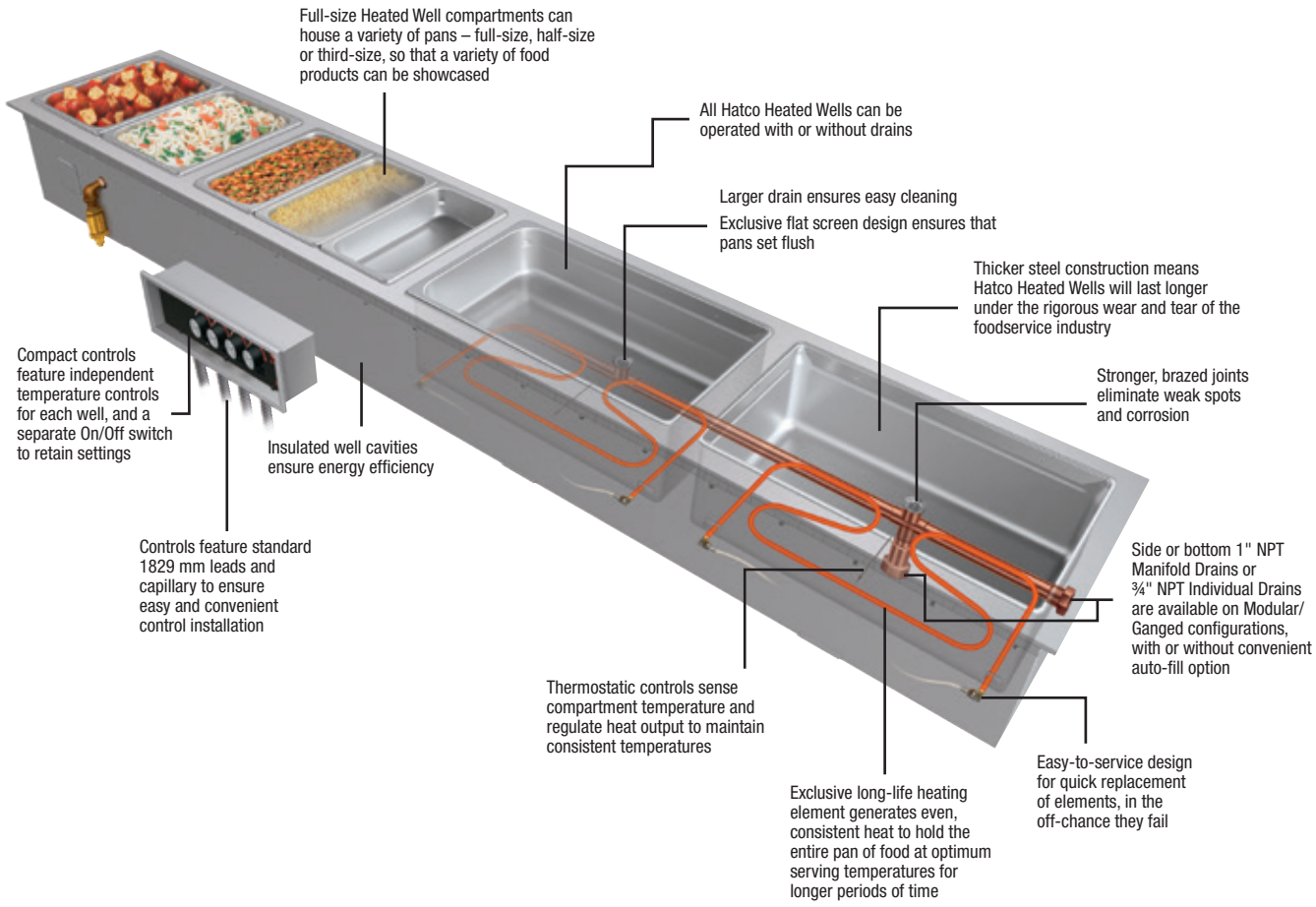


BEZELGASKET-1
Factory-installed option (eliminates the need for silicone or other sealants)

COUNTERTOP CUTOUT DIMENSIONS – PAGE 120
ACCESSORIES – PAGES 125, 133-134

Modular/Ganged Slim Heated Wells Ordering Instructions

Cutaway of **HWBI-S4MA** with accessory food pans and optional split control boxes



Please specify the following with each order:

1. **Desired Voltage:** 230 or 240V
2. **Number of Modular/Ganged Slim Heated Wells Required:** 2-, 3-, 4-Pan
   NOTE: Modular/Ganged Slim units are only offered as rectangular, full-size (305 x 508 mm), but placed lengthwise
3. **Drain** (with or without – choose drain below):
   A. Standard Individual Well ¾" NPT Drain
   B. Manifold 1" NPT Drain with side drain, field selectable left or right side
   C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well
4. **Auto-fill** (with or without)
5. **Bezel** allows a 481 mm depth for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
6. **Control:**
   A. Single Control Box (standard on all units)
   B. Split Control Boxes (optional on 4-pan units, must be specified at order)

Accessories for Modular/Ganged Slim Heated Wells

1. **Pan Support Bars:** 305 mm or 508 mm
2. **Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-liter round pans
3. **Stainless Steel Pans:**
   A. Third-size at 64 mm high (324 W x 175 D x 64 H mm)
   B. Half-size at 64 mm high (324 W x 264 D x 64 H mm)
   C. Full-size at 64 mm high (324 W x 527 D x 64 H mm)
   D. Full-size at 102 mm high (324 W x 527 D x 102 H mm)
   E. Full-size at 152 mm high (324 W x 527 D x 152 H mm)
4. **Valves:**
   1" or ¾" NPT Ball Valve
   1" or ¾" NPT Gate Valve
5. **Heated Well Covers** to convert Modular/Ganged Slim units to heated shelves (Combine the number of heated well covers for your appropriate pan size)**:**
   A. 1-Pan Heated Well Cover

ACCESSORIES – PAGES 125, 133-134

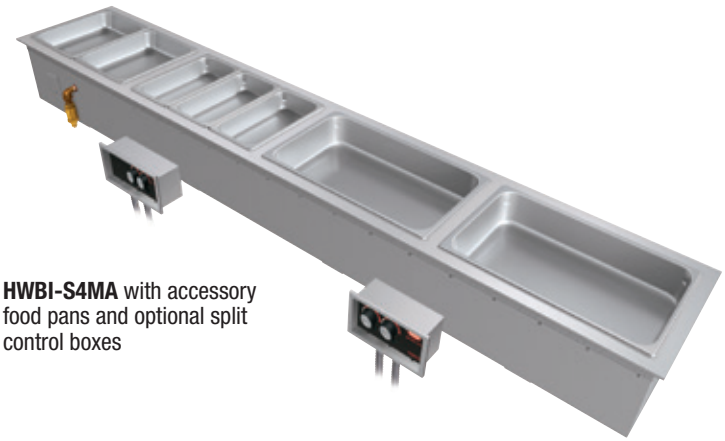
DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-S2	1121 mm	1127 mm	362 mm	368 mm
HWBI-S3	1680 mm	1686 mm	362 mm	368 mm
HWBI-S4	2239 mm	2244 mm	362 mm	368 mm

Modular/Ganged Slim Heated Wells

Hatco Modular/Ganged Slim Heated Wells are full-sized units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete steam table within easy reach, regardless of the sneeze guards. Select the configuration that's right for your foodservice operation.

- Full-size, insulated wells available in 2- to 4-modular/ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service



HWBI-S4MA with accessory food pans and optional split control boxes

DROP-IN MODULAR/GANGED SLIM RECTANGULAR MODELS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
HWBI-S2	1156 x 397 x 238 mm	230 or 240	2415	38 kg	**£2791**
HWBI-S2D	1156 x 397 x 238 mm	230 or 240	2415	37 kg	**2918**
HWBI-S2DAⒶ	1156 x 397 x 238 mm	230 or 240	2415	38 kg	**3447**
HWBI-S2M	1156 x 397 x 238 mm	230 or 240	2415	39 kg	**3022**
HWBI-S2MA	1156 x 397 x 238 mm	230 or 240	2415	41 kg	**3724**
HWBI-S3	1715 x 397 x 238 mm	230 or 240	3615	54 kg	**3523**
HWBI-S3D	1715 x 397 x 238 mm	230 or 240	3615	53 kg	**3779**
HWBI-S3DAⒶ	1715 x 397 x 238 mm	230 or 240	3615	57 kg	**4294**
HWBI-S3M	1715 x 397 x 238 mm	230 or 240	3615	57 kg	**4017**
HWBI-S3MA	1715 x 397 x 238 mm	230 or 240	3615	57 kg	**4720**
HWBI-S4	2273 x 397 x 238 mm	230 or 240	4815	70 kg	**4666**
HWBI-S4D	2273 x 397 x 238 mm	230 or 240	4815	71 kg	**5058**
HWBI-S4DAⒶ	2273 x 397 x 238 mm	230 or 240	4815	73 kg	**5573**
HWBI-S4M	2273 x 397 x 238 mm	230 or 240	4815	70 kg	**5441**
HWBI-S4MA	2273 x 397 x 238 mm	230 or 240	4815	70 kg	**6122**

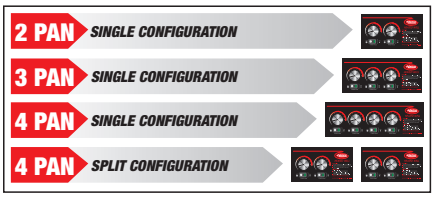
Ⓐ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular/Ganged Slim Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold Drain with side exit	**No Charge**
HWBI-BOTTOM	Copper Manifold Drain with bottom exit	**No Charge**
OS-BEZEL	481 mm depth Bezel for Modular unit to match Hatco CWB Slim models in a countertop display	**No Charge**
Gasket Options –		
BEZELGASKET-S2	Factory installed for HWBI-S2	**£73**
BEZELGASKET-S3	Factory installed for HWBI-S3	**94**
BEZELGASKET-S4	Factory installed for HWBI-S4	**94**

Modular/Ganged Slim Heated Wells Controls*



*4-Pan Units: Single control box is standard. If optional split control boxes are desired, it must be specified at order.

H W B I - S x x A

- Heated Well Built-In
- I = Insulated Top Mount
- Slim
- Quantity of Wells
- No Character = No Auto-Fill
  A = Auto-Fill Equipped
- No Character = No Drain
  D = Individual Drain Equipped
  M = Manifold Drain Equipped

COUNTERTOP CUTOUT DIMENSIONS – PAGE 123
ACCESSORIES – PAGE 125
ADDITIONAL ACCESSORIES – PAGES 125, 133-134

Modular/Ganged Heated Wells Accessories

(available for purchase at any time)

WELL COVERS

For Modular/Ganged Heated Wells and Modular/Ganged Slim Heated Wells. (Choose the number of heated well covers for your appropriate pan size in either 1 or 2-Pan sizes, not available for HWBI43 series) –

1-Pan Heated Well Cover *(Overall: 356 W x 559 D x 51 mm H)* **–**

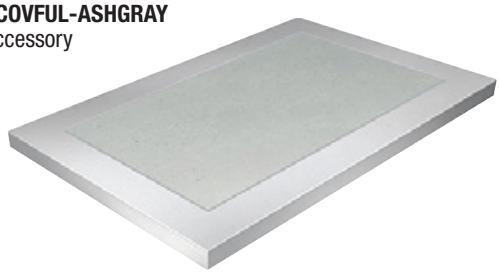
1COVFUL-ASHGRAY	In Ash Gray simulated stone	**£350**
1COVFUL-BIRCH	In Birch simulated stone	**350**
1COVFUL-ICE	In Ice simulated stone	**350**

2-Pan Heated Well Cover *(Overall: 711 W x 559 D x 51 mm H)* **–**

2COVFUL-ASHGRAY	In Ash Gray simulated stone	**£495**
2COVFUL-BIRCH	In Birch simulated stone	**495**
2COVFUL-ICE	In Ice simulated stone	**495**

ADDITIONAL ACCESSORIES – PAGES 133-134
COLORS AND FINISHES – INSIDE BACK COVER

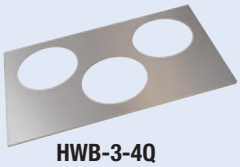
1COVFUL-ASHGRAY
accessory



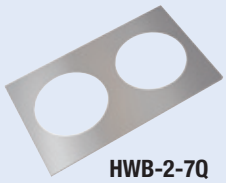
HEATED WELL COVER COMBINATIONS PER HWBI SERIES

Model Series	Using only: 1COVFUL	Model Series	Using both: 1COVFUL	2COVFUL
HWBI-1	1	**HWBI-1**	1	–
HWBI-2. -S2	2	**HWBI-2**	–	1
HWBI-3. -S3	3	**HWBI-3**	1	1
HWBI-4. -S4	4	**HWBI-4**	–	2
HWBI-5	5	**HWBI-5**	1	2
HWBI-6	6	**HWBI-6**	–	3

HWB-2-11Q



HWB-3-4Q



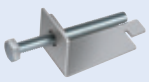
HWB-2-7Q

HWB-2-7Q
shown with two
7QT-PAN and
7QT-LID-1

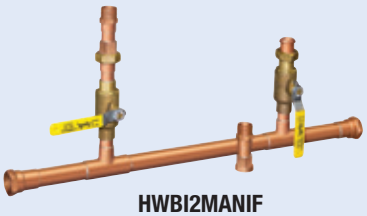
ADAPTERS – SUPPORT BARS

HWB-2-7Q	Adapter to convert warmer to hold two 7-Liter Inserts (models HWBI & HWB-FUL series only)	**£ 83**
HWB-3-4Q	Adapter to convert warmer to hold three 4-Liter Inserts (models HWBI & HWB-FUL series only)	**83**
HWB-2-11Q	Adapter to convert warmer to hold two 10-Liter Inserts (model HWB-43 and HWBI43 series only)	**102**
HWBGM12BAR	305 mm Pan Support Bar for Drop-In Modular/Ganged Models	**15**
HWBGM20BAR	508 mm Pan Support Bar for Drop-In Modular/Ganged Models (models HWBI- and HWBI-S series only)	**20**

Support Bars
Choose the appropriate kit for HWBI or HWB series



HWB-MNT-REC



HWBI2MANIF

BALLVALVE1INCH

GATEVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well installation –

HWB-MNT-REC	Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells only)	**£73**

External Manifold includes Individual Ball Valve for each Well (not available for the Slim models) –

HWBI2MANIF	2-Pan Accessory	**£ 720**
HWBI3MANIF	3-Pan Accessory	**1017**
HWBI4MANIF	4-Pan Accessory	**1320**
HWBI5MANIF	5-Pan Accessory	**1617**
HWBI6MANIF	6-Pan Accessory	**1916**

Necessary at your Well Installation –

BALLVALVE3/4	High Temperature ¾" NPT Ball Valve for units with Individual Drain(s) and no Manifold	**£ 91**
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)	**70**
GATEVALVE3/4IN	High Temperature ¾" NPT Gate Valve for units with Individual Drain(s) and no Manifold	**116**
GATEVALVE1IN	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)	**176**
HWB-RDHV	Heated Well Remote Handle for ¾" NPT Drains only and includes a Ball Valve	**377**

HWB-RDHV
Attaches to ¾" Drain and includes a Ball Valve

Individual Built-In And Drop-In Heated Wells Ordering Instructions

Please specify the following with each order:

1. **Desired Voltage:** 240V
2. **Base Size of Heated Well:**
   A. Rectangular: Full (305 x 508 mm) or 4/3 (305 x 686 mm)
   B. Round: 4-liter, 7-liter or 10-liter
3. **Drain** (with or without)
4. **Auto-fill** (with or without)
5. **Insulated or Uninsulated**

Insulated Well Construction
Full-size models are available with insulation for energy savings

6. **Mounting Style:**
   A. Top Mounted
   B. Bottom Mounted (rectangular full-size units only)
7. **Wattage:** Standard or high watt

NOTE: Round Heated Wells are only available in standard and high watt configurations, 4-liter available in standard watt only)

HWBIB-FULD
with accessory food pan

Thicker gauge steel construction means Hatco Heated Wells will last longer under the rigorous wear and tear of the foodservice industry

HWBI-FULD
with accessory food pan

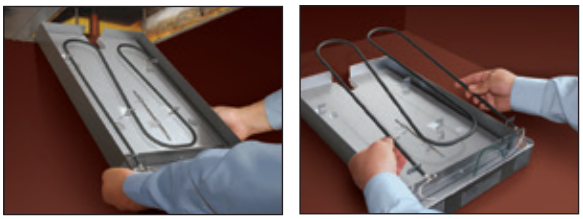
Insulated well cavities ensure energy efficiency

HWB-FULD with accessory food pan ((single unit holding 3 third-size pans unit depth is 553 mm)

Top Mounted Heated Well: Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)

HWB-43D with accessory food pans (single unit holding 4 third-size pans – unit depth is 726 mm)

Bottom Mounted Heated Well: Full-size (only) unit is mounted to the bottom surface of a sheet metal counter and secured with customer provided turned bends and fasteners (food pan edge visible)



Easy to access the heating elements, if it ever becomes necessary to change them

HWBI-11QTDA
with accessory food pan

HWBI-7QTDA
with accessory food pan

HWB-11QT
with accessory food pan

HWB-7QT
with accessory food pan

HWB-4QT
with accessory food pan

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 127

H W B x x - x D A

- Heated Well Built-In
- No Character = Standard Wattage
  H = High Wattage
- No Character = Not Uninsulated
  I = Insulated Top Mount
  IB = Insulated Bottom Mount
- FUL = Full-Size Pan
  43 = 4/3-Size Pan
  4QT = Round 4-Liter Pan
  7QT = Round 7-Liter Pan
  11QT = Round 10-Liter Pan
- No Character = No Drain
  D = Drain Equipped
- No Character = No Auto-Fill
  A = Auto-Fill Equipped

Individual Built-In And Drop-In Heated Wells Ordering Instructions

Options for Individual Built-In and Drop-In Heated Wells

1. **Control Box:**
   - A. Standard Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not available for auto-fill)
   - B. Optional ITC Control (not available for auto-fill, 4-liter Round Wells, Insulated Round Wells or units without a drain)
   - C. Standard Control for auto-fill models only
2. **Control Type (Fabricator Components):** Thermostatic
3. **Leads**
4. **Thermostat** with 1829 mm Capillary (914 mm standard)
5. **Corners**
   - A. Standard (Rounded)
   - B. Square

Accessories for Individual Built-In and Drop-In Heated Wells

1. **Mounting Kits** for combustible countertops (Individual Drop-In Top Mount units only)
2. **Pan Support Bars:** 305 mm or 508 mm
3. **Adapters** to convert rectangular full-size units to hold 4- or 7-liter round pans, or 4/3-size units to hold 10-liter round pans
4. **Stainless Steel Pans:**
   - A. Third-size at 64 mm high (324 W x 175 D x 64 H mm)
   - B. Half-size at 64 mm high (324 W x 264 D x 64 H mm)
   - C. Full-size at 64 mm high (324 W x 527 D x 64 H mm)
   - D. Full-size at 102 mm high (324 W x 527 D x 102 H mm)
   - E. Full-size at 152 mm high (324 W x 527 D x 152 H mm)
5. **Valves:**
   - A. 1" or ¾" NPT Ball Valve for unit with Drain
   - B. 1" or ¾" NPT Gate Valve for unit with Drain
6. **Remote Handle** for ¾" Drains only and includes a Ball Valve

STANDARD CONTROLS

Larger Recessed Thermostatic Control – No Charge (Not for Auto-fill)

OPTIONAL CONTROLS

ITC Control (Not available for 4-liter Round Wells, Insulated Round Wells, units without a drain or auto-fill)

STANDARD CONTROL AUTO-FILL

HWB-43DA, HWBIB-FULDA, HWBI-FULDA, HWBI-7QTDA, -11QTDA Standard Control (only for auto-fill)

CONTROL TYPE

Thermostatic control

ACCESSORIES – PAGES 133-134

CONTROL CUTOUT DIMENSIONS

Standard Larger Recessed Thermostatic Control:	
149 W x 162 H mm	
Optional ITC Control:	
149 W x 162 H mm	
Standard Control for Auto-fill	
257 W x 121 H mm	

How to Order a Hatco® Heated Well in Video

Hatco has given you a variety of simple and easy ways to order your well. You can read the Ordering Instructions here or watch a video "How to Order a Hatco® Heated Well." Go to hatcocorp.com and click on the Video Library. While you are there, watch the "Hatco® Refrigerated Wells" video as well.

COMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL ,-FULD, FULDA	356 mm	362 mm	559 mm	565 mm
HWBI-FUL, -FULD, FULDA	356 mm	362 mm	559 mm	565 mm
HWB-, HWBI-43	356 mm	362 mm	737 mm	743 mm
HWB-, HWBI-4QT	229 mm	235 mm	229 mm	235 mm
HWB-, HWBI-7QT	279 mm	286 mm	279 mm	286 mm
HWB-, HWBI-11QT	330 mm	337 mm	330 mm	337 mm

NONCOMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL	321 mm	328 mm	524 mm	531 mm
HWB-FULDA	321 mm	328 mm	524 mm	531 mm
HWBI-FUL, -FULD	324 mm	328 mm	528 mm	531 mm
HWBI-FULDA©	324 mm	328 mm	530 mm	532 mm
HWBIB-FUL©, -FULDA©	306 mm	306 mm	509 mm	509 mm
HWB-, HWBI-43	323 mm	328 mm	704 mm	711 mm
HWB-4QT,	181 mm Dia.	192 mm Dia.	—	—
HWB-7QT	232 mm Dia.	243 mm Dia.	—	—
HWB-11QT	282 mm Dia.	294 mm Dia.	—	—
HWBI-4QT,	187 mm Dia.	187 mm Dia.	—	—
HWBI-7QT	243 mm Dia.	243 mm Dia.	—	—
HWBI-11QT	289 mm Dia.	289 mm Dia.	—	—

© Must be flanged.

Built-In Full-Size Heated Wells

Hatco Built-In Heated Wells hold heated foods at safe-serving temperatures. Compared to other models, these Hatco units offer larger drains with flat drain screens, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular full-size only in top or bottom mount, insulated or uninsulated
- Standard or high watt
- Available with or without a drain (easy to clean with larger drains and flat screens)
- Easy access design allows for quick element or thermostat change
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert full-size and 4/3-size wells to hold round pans

HWB-FULD with accessory food pan

HWBIB-FULD with accessory food pan

HWBI-FULD with accessory food pan

CONTROL OPTIONS – PAGE 127

BUILT-IN FULL-SIZE RECTANGULAR MODELS – STANDARD WATT

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
Standard						
HWB-FUL	Uninsulated Top or Bottom Mount	347 x 553 x 237 mm	240	1200	10 kg	**£ 726**
HWB-FULD	Uninsulated Top or Bottom Mount w/Drain	347 x 553 x 237 mm	240	1200	10 kg	**767**
HWB-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	347 x 553 x 239 mm	240	1215	14 kg	**1375**
HWBI-FUL	Insulated Top or Bottom Mount	347 x 553 x 261 mm	240	1200	12 kg	**826**
HWBI-FULD	Insulated Top or Bottom Mount w/Drain	347 x 553 x 261 mm	240	1200	11 kg	**867**
HWBI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	347 x 553 x 263 mm	240	1215	14 kg	**1475**
HWBIB-FUL	Insulated Bottom Mount Only	352 x 561 x 236 mm	240	1200	13 kg	**826**
HWBIB-FULD	Insulated Bottom Mount Only w/Drain	352 x 561 x 236 mm	240	1200	13 kg	**867**
HWBIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	352 x 561 x 236 mm	240	1215	16 kg	**1475**
High Watt						
HWBH-FUL	Uninsulated Top or Bottom Mount	347 x 553 x 237 mm	240	1650	10 kg	**£ 726**
HWBH-FULD	Uninsulated Top or Bottom Mount w/Drain	347 x 553 x 237 mm	240	1650	10 kg	**767**
HWBH-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	347 x 553 x 239 mm	240	1665	12 kg	**1375**
HWBHI-FUL	Insulated Top or Bottom Mount	347 x 553 x 261 mm	240	1650	12 kg	**826**
HWBHI-FULD	Insulated Top or Bottom Mount w/Drain	347 x 553 x 261 mm	240	1650	14 kg	**867**
HWBHI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	347 x 553 x 263 mm	240	1665	14 kg	**1475**
HWBHIB-FUL	Insulated Bottom Mount Only	352 x 561 x 236 mm	240	1650	14 kg	**826**
HWBHIB-FULD	Insulated Bottom Mount Only w/Drain	352 x 561 x 236 mm	240	1650	14 kg	**867**
HWBHIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	352 x 561 x 236 mm	240	1665	16 kg	**1475**

All Built-In Full-Size Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation (top mounted only), 914 mm conduit and a remote thermostat with lighted power switch.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 127
OPTIONS – PAGE 129
ACCESSORIES – PAGES 133-134

Optional auto-fill supply line

All Hatco Heated Wells can be ordered with or without drains (50% larger drain with exclusive flat screen ensures the pans set flush)

H W B x x - x D A

- Heated Well Built-In
- No Character = Standard Wattage; H = High Wattage
- No Character = Uninsulated; I = Insulated Top Mount; IB = Insulated Bottom Mount
- FUL = Full-size Pan
- No Character = No Drain; D = Drain Equipped
- No Character = No Auto-Fill; A = Auto-Fill Equipped

HWB-43D and **HWBI-FULD** with accessory food pans (shown with **GR2AHL** with standard *Designer* non-adjustable stands, optional *Designer* color and sneeze guards)

OPTIONS *(available at time of purchase only)*

Designer Colors (Flush Mount Control Box Bezel, not available for Auto-fill or HWB-FUL w/Cord) – Non-standard colors are non-returnable –

RED	Warm Red	**£39**
BLACK	Black	**39**
GRAY	Gray Granite	**39**
WHITE	White Granite	**39**
NAVY	Navy Blue	**39**
GREEN	Hunter Green	**39**
COPPER	Antique Copper	**39**
HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	**per 305 mm £ 9**
HWB-CORD	HWB-FUL with Cord Standard All models except Auto-fill models, Only available for optional Compact Thermostatic Control with bezel	**add 29**
HWBI-CORD	HWBI-FUL with Cord Standard (Shown below) All models except Insulated Top Mount with Auto-fill	**add 29**
HWBIB-BRKT	Mounting Bracket for Insulated Bottom Mount (HWBIB series)	**add 20**
HWB-SQUARE	Square Pan corners (in lieu of standard round pan corners)	**add 88**

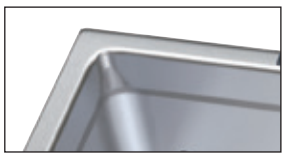
Control Options (Not available for auto-fill models) –

HWB-TSTAT	Thermostat with 1829 mm Capillary	**£ 74**
HWB-RTC	Larger Recessed Thermostatic Control (standard on 240V export models)	**No Charge**
HWB-ITC	ITC Control (not available for units without a drain)	**248**

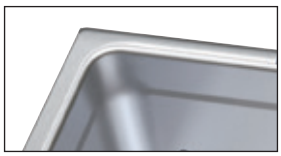
ACCESSORIES – PAGES 133-134
COLORS AND FINISHES – INSIDE BACK COVER

HWB-ITC – Optional control (not available for auto-fill, units without a drain) shown in optional control box bezel in *Designer* White Granite

Square Corner



Standard Corner



HWB-FUL with optional **HWB-CORD**

HWB-FUL with optional **HWB-TSTAT** Thermostat with 6' capillary (Not available for auto-fill)

HWBIB-FULD with optional **HWBI-CORD** and accessory food pan

Drop-In 4/3-Size Heated Wells

Convenient 4/3-Size Wells hold heated foods at safe-serving temperatures. Like the full-size models, Hatco units offer a larger drain with a flat drain screen, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular 4/3-size wells
- Standard and high watt
- Available with or without a drain (easy to clean with a larger drain and a flat screen)
- Easy access design allows for quick element or thermostat change
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert 4/3-size wells to hold round pans

HWB-43D with accessory food pans (single unit holding 4 third-size pans)

HWBI-43D with accessory food pans (single unit holding 4 third-size pans)

DROP-IN 4/3-SIZE RECTANGULAR MODELS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight	List Price
Standard Watt						
HWB-43	Uninsulated	345 x 726 x 239 mm	240	1200	11 kg	**£ 804**
HWB-43D	Uninsulated w/Drain	345 x 726 x 239 mm	240	1200	11 kg	**845**
HWB-43DA	Uninsulated w/Drain, Auto-fill	345 x 726 x 239 mm	240	1215	12 kg	**1453**
HWBI-43	Insulated	345 x 726 x 262 mm	240	1200	14 kg	**904**
HWBI-43D	Insulated w/Drain	345 x 726 x 262 mm	240	1200	14 kg	**945**
High Watt						
HWBH-43	Uninsulated	345 x 726 x 239 mm	240	1650	11 kg	**£ 804**
HWBH-43D	Uninsulated w/Drain	345 x 726 x 239 mm	240	1650	11 kg	**845**
HWBH-43DA	Uninsulated w/Drain, Auto-fill	345 x 726 x 239 mm	240	1665	14 kg	**1453**
HWBHI-43	Insulated	345 x 726 x 262 mm	240	1650	14 kg	**904**
HWBHI-43D	Insulated w/Drain	345 x 726 x 262 mm	240	1650	14 kg	**945**

All Drop-In 4/3-Size Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 914 mm conduit between the control well (except the auto-fill unit) and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	**per 305 mm £9**
HWB-AFL	Models HWB, HWBH-43DA only, Left water fill hole (front is standard)	**No Charge**
HWB-AFR	Models HWB, HWBH-43DA only, Right water fill hole (front is standard)	**No Charge**
Control Options –		
HWB-TSTAT	Thermostat with 1829 mm Capillary (not available for auto-fill models)	**£ 74**
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill models, standard on 220 or 240V export models)	**No Charge**
HWB-ITC	ITC Control (not available for auto-fill models or units without a drain)	**248**

Designer Colors (Control Box Bezel) –
Not available for Auto-fill –
Non-standard colors are non-returnable –
Stainless Steel is standard –

RED	Warm Red	**£39**
BLACK	Black	**39**
GRAY	Gray Granite	**39**
WHITE	White Granite	**39**
NAVY	Navy Blue	**39**
GREEN	Hunter Green	**39**
COPPER	Antique Copper	**39**

COUNTERTOP CUTOUT DIMENSIONS – PAGE 127
CONTROL OPTIONS – PAGE 131
ACCESSORIES – PAGES 133-134
COLORS AND FINISHES – INSIDE BACK COVER

Insulated Well Construction
Full-size models are available with insulation for energy savings

H W B x x - x D A

- Heated Well Built-In
- No Character = Standard Wattage; H = High Wattage
- No Character = Uninsulated; I = Insulated Top Mount
- 43 = 4/3-Size Pan
- No Character = No Drain; D = Drain Equipped
- No Character = No Auto-Fill; A = Auto-Fill Equipped

Drop-In Round Uninsulated Heated Wells

Keeping hot food at safe-serving temperatures is critical to any foodservice operation – and Hatco has the Heated Wells to meet the demands of any serving application. Thermostatic controls monitor and regulate the temperature of the well for more accurate heat and energy savings. Hatco controls feature a separate On/Off switch, which allows a previously determined setting to be maintained.

- 4-, 7- and 10-liter round wells
- Standard or high watt (4-liter standard watt only)
- With or without drain
- EZ locking hardware for easy top mount installation
- Accessory mounting kits for combustible countertops available

Control Options

- Larger front-mounted recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability.
- Optional ITC control with large control box available for easier reading on 7- or 10-liter models

Optional ITC control (not for 4-liter Round Wells or units without a drain)

Larger recessed thermostatic control (RTC) – No charge

HWB-7QT
with accessory food pan

HWB-11QT
with accessory food pan

HWB-4QT
with accessory food pan

DROP-IN ROUND MODELS – UNINSULATED

Model	Description	Dimensions Dia. x H	Voltage	Watts	Approx. Ship Weight	List Price
4-Liter – Standard Watt						
HWB-4QT	Top Mount	212 x 270 mm	240	600	5 kg	**£694**
HWB-4QTD	Top Mount w/Drain	212 x 270 mm	240	600	5 kg	**735**
7-Liter – Standard Watt						
HWB-7QT	Top Mount	262 x 244 mm	240	600	6 kg	**£694**
HWB-7QTD	Top Mount w/Drain	262 x 244 mm	240	600	6 kg	**735**
7-Liter (7 Quart) – High Watt						
HWBH-7QT	Top Mount	262 x 244 mm	240	800	6 kg	**£694**
HWBH-7QTD	Top Mount w/Drain	262 x 244 mm	240	800	6 kg	**735**
10-Liter – Standard Watt						
HWB-11QT	Top Mount	313 x 244 mm	240	600	6 kg	**£694**
HWB-11QTD	Top Mount w/Drain	313 x 244 mm	240	600	6 kg	**735**
10-Liter (11 Quart) – High Watt						
HWBH-11QT	Top Mount	313 x 244 mm	240	800	6 kg	**£694**
HWBH-11QTD	Top Mount w/Drain	313 x 244 mm	240	800	6 kg	**735**

All Drop-In Round Uninsulated Heated Well Models Feature
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 914 mm conduits between the control and well and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	**per 305 mm £9**
Control Options –		
HWB-TSTAT	Thermostat with 1829 mm Capillary	**£74**
HWB-RTC	Larger Recessed Thermostatic Control (standard)	**No Charge**
HWB-ITC	ITC Control with Large Control Box for 7- and 10-liter Drop-In Round Wells only	**£248**

Designer Colors (Control Box Bezel) – Non-standard colors are non-returnable – Stainless Steel is standard –

RED	Warm Red	**£39**
BLACK	Black	**39**
GRAY	Gray Granite	**39**
WHITE	White Granite	**39**
NAVY	Navy Blue	**39**
GREEN	Hunter Green	**39**
COPPER	Antique Copper	**39**

COUNTERTOP CUTOUT DIMENSIONS – PAGE 127
ACCESSORIES – PAGES 133-134
COLORS AND FINISHES – INSIDE BACK COVER

H W B x x - x D

- Heated Well Built-In
- No Character = Standard Watt
- H = High Watt
- No Character = Uninsulated
- I = Insulated
- No Character = No Drain
- D = Drain Equipped
- 4QT = Round 4-Liter Pan
- 7QT = Round 7-Liter Pan
- 11QT = Round 10-Liter Pan

Drop-In Round Insulated Heated Wells

Hatco Drop-In Round Insulated Heated Wells provide flexibility and quality, with many options to choose from. These units hold steam table food hot and fresh with self-adjusting thermostats that monitor the actual temperatures and control the heat only when needed.

- Available in insulated 4-, 7- and 10-liter Round Wells
- Standard or high watt (4-liter standard watt only)
- Controls feature a separate lighted ON/OFF rocker switch and temperature dial, allowing preset temperatures to be maintained
- Easy service access to heating elements and thermostats
- Mounting kits for combustible countertops available
- Auto-Fill models available in 7 and 10 liter round wells

HWB-7QTDA with accessory food pan

HWBI-11QTDA with accessory food pan

Control Options

- Larger front-mounted recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability

Larger recessed thermostatic control at no charge

DROP-IN ROUND MODELS – INSULATED

Model	Description	Dimensions Dia. x H	Voltage	Watts	Approx. Ship Weight	List Price
4-Liter – Standard Watt						
HWBI-4QT	Top Mount	212 x 271 mm	240	600	5 kg	**£794**
HWBI-4QTD	Top Mount w/Drain	212 x 271 mm	240	600	6 kg	**835**
7-Liter – Standard Watt						
HWBI-7QT	Top Mount	262 x 247 mm	240	600	6 kg	**£ 794**
HWBI-7QTD	Top Mount w/Drain	262 x 247 mm	240	600	7 kg	**835**
HWBI-7QTDA	Top Mount w/Drain, Auto-fill	262 x 247 mm	240	615	9 kg	**1443**
7-Liter – High Watt						
HWBHI-7QT	Top Mount	262 x 247 mm	240	800	6 kg	**£ 794**
HWBHI-7QTD	Top Mount w/Drain	262 x 247 mm	240	800	6 kg	**835**
HWBHI-7QTDA	Top Mount w/Drain, Auto-fill	262 x 247 mm	240	815	9 kg	**1443**
10-Liter – Standard Watt						
HWBI-11QT	Top Mount	313 x 246 mm	240	600	7 kg	**£ 794**
HWBI-11QTD	Top Mount w/Drain	313 x 246 mm	240	600	10 kg	**835**
HWBI-11QTDA	Top Mount w/Drain, Auto-fill	313 x 246 mm	240	615	11 kg	**1443**
10-Liter – High Watt						
HWBHI-11QT	Top Mount	313 x 246 mm	240	800	7 kg	**£ 794**
HWBHI-11QTD	Top Mount w/Drain	313 x 246 mm	240	800	7 kg	**835**
HWBHI-11QTDA	Top Mount w/Drain, Auto-fill	313 x 246 mm	240	815	12 kg	**1443**

All Drop-In Round Insulated Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 914 mm conduit and a remote thermostat with lighted power switch.

OPTIONS *(available at time of purchase only)*

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)	**per 305 mm £ 9**
Control Options –		
HWB-TSTAT	Thermostat with 1829 mm Capillary (not available for auto-fill)	**74**
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill, standard on 220 or 240V export models)	**No Charge**

COUNTERTOP CUTOUT DIMENSIONS – PAGE 127
ACCESSORIES – PAGES 133-134

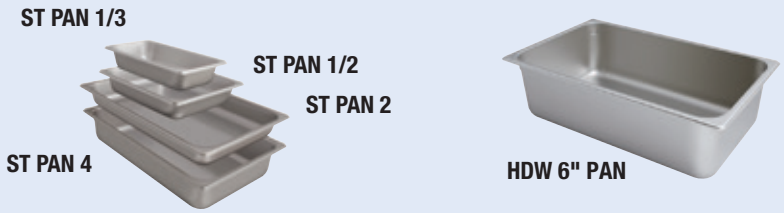
H W B x x - x D A

- H W B — Heated Well Built-In
- x x — No Character = Standard Watt; H = High Watt; No Character = Uninsulated; I = Insulated
- x — 4QT = Round 4-Liter Pan; 7QT = Round 7-Liter Pan; 11QT = Round 10-Liter Pan
- D — No Character = No Drain; D = Drain Equipped
- A — No Character = No Auto-Fill; A = Auto-Fill Equipped

Heated Wells Accessories *(available for purchase at any time)*

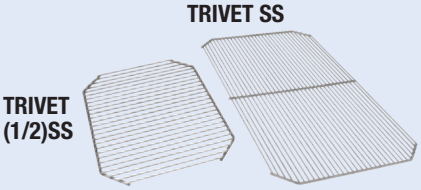
FTBX-2
with accessory
full-size
sheet pans

HWBI-2
with accessory
half-size and
third-size food pans



PANS – LIDS – TRIVETS *(available for purchase at any time)*

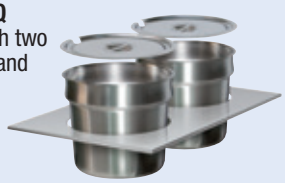
ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm	**£ 54**
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	**61**
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	**74**
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	**91**
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm	**104**
4QT-PAN	4-Liter Round Pan	**92**
7QT-PAN	7-Liter Round Pan	**104**
11QT-PAN	10-Liter Round Pan (not suitable for RHW, see page 119)	**115**
Notched Lid for Round Pans (not suitable for RHW, see page 119) –		
4QT-LID-1	4-Liter Round, Notched, Solid Lid	**£43**
7QT-LID-1	7-Liter Round, Notched, Solid Lid	**54**
11QT-LID-1	10-Liter Round Notched, Solid Lid	**66**
Hinged Lid for Round Pans (not suitable for RHW, see page 119) –		
4QT-LID	4-Liter Round, Hinged and Notched Lid	**£57**
7QT-LID	7-Liter Round, Hinged and Notched Lid	**76**
11QT-LID	10-Liter Round, Hinged and Notched Lid	**95**
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm	**£54**
TRIVET SS	Full-Size – 259 W x 457 D mm	**68**

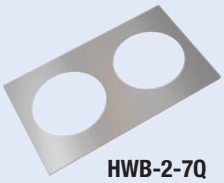


ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 134

Heated Wells Accessories *(available for purchase at any time)*

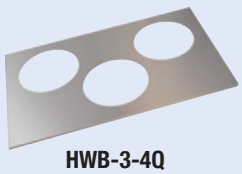
HWB-2-7Q shown with two **7QT-PAN** and **7QT-LID-1**





HWB-2-7Q

HWB-2-11Q

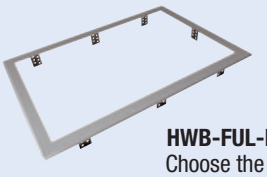


HWB-3-4Q

ADAPTERS – SUPPORT BARS

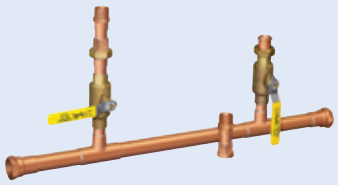
HWB-2-7Q	Adapter to convert warmer to hold two 7-Liter Inserts (models HWBI & HWB-FUL series only)	**£ 83**
HWB-3-4Q	Adapter to convert warmer to hold three 4-Liter Inserts (models HWBI & HWB-FUL series only)	**83**
HWB-2-11Q	Adapter to convert warmer to hold two 10-Liter Inserts (model HWB-43 series only)	**102**
HWB12BAR	305 mm Pan Support Bar for Built-In and Drop-In Heated Wells	**15**
HWB20BAR	508 mm Pan Support Bar for Built-In and Drop-In Heated Wells	**20**
HWBGM12BAR	305 mm Pan Support Bar for Drop-In Modular/Ganged Models	**15**
HWBGM20BAR	508 mm Pan Support Bar for Drop-In Modular/Ganged Models	**20**

Support Bars
Choose the appropriate kit for HWBI, CWB or HWB series



HWB-FUL-MNT
Choose the appropriate kit for HWB-FUL, HWB-43 or HWB-4Q, -7Q, -11Q series

HWB-MNT-REC or **HWB-MNT-RND**



HWBI2MANIF

MOUNTING KITS – VALVES

Necessary at your Well installation –

HWB-FUL-MNT	Mounting Kit for combustible countertops for HWB-FUL series only	**£102**
HWB-43-MNT	Mounting Kit for combustible countertops for HWB-43 series only	**123**
HWB-4Q-MNT	Mounting Kit for combustible countertops for HWB-4Q series only	**61**
HWB-7Q-MNT	Mounting Kit for combustible countertops for HWB-7Q series only	**67**
HWB-11Q-MNT	Mounting Kit for combustible countertops for HWB-11Q series only	**73**
HWB-MNT-REC	Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells only)	**73**
HWB-MNT-RND	Kit allows mounting to thick countertops - 4 Brackets (Round Heated Wells only)	**36**

External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –

HWBI2MANIF	2-Pan Accessory	**£ 720**
HWBI3MANIF	3-Pan Accessory	**1017**
HWBI4MANIF	4-Pan Accessory	**1320**
HWBI5MANIF	5-Pan Accessory	**1617**
HWBI6MANIF	6-Pan Accessory	**1916**

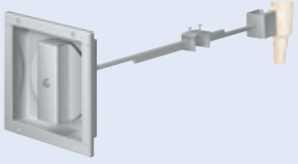
Necessary at your Well installation –

BALLVALVE3/4	High Temperature ¾" NPT Ball Valve for units with Individual Drain(s) and no Manifold	**£ 91**
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)	**70**
GATEVALVE3/4IN	High Temperature ¾" NPT Gate Valve for units with Individual Drain(s) and no Manifold	**116**
GATEVALVE1IN	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)	**176**
HWB-RDHV	Heated Well Remote Handle for ¾" NPT Drains only and includes a Ball Valve)	**377**

BALLVALVE1INCH

GATEVALVE1INCH

HWB-RDHV
Attaches to ¾" drain and includes a ball valve



Wells

Food Pans And Trivets

ALUM PAN

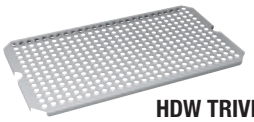
18"SHEET PAN

PIZZA PANS
14"PIZZA PAN
16"PIZZA PAN
18"PIZZA PAN

ST PANS
ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4

FOOD PANS

Model	Description	List Price
ALUM PAN	Half-Size Sheet Pan – 457 W x 660 D mm	£29
18"SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm	42
14"PIZZA PAN	Perforated Pizza Pan – 356 mm Diameter	33
15"PIZZA PAN	Perforated Pizza Pan – 381 mm Diameter	36
16"PIZZA PAN	Perforated Pizza Pan – 406 mm Diameter	36
18"PIZZA PAN	Perforated Pizza Pan – 457 mm Diameter	41
ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm	54
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm	61
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm	74
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm	91



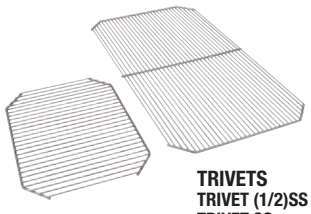
HDW TRIVET

HDW-SPLASH

HDW 6" PAN

FOOD PANS AND TRIVETS

Model	Description	List Price
HDW 4" PAN	Full-Size Stainless Steel Food Pan 324 W x 527 D x 102 H mm	£ 92
HDW 6" PAN	Full-Size Stainless Steel Food Pan 324 W x 527 D x 152 H mm	104



TRIVETS
TRIVET (1/2)SS
TRIVET SS

FOOD PANS AND TRIVETS

Model	Description	List Price
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm	£106
TRIVET SS	Full-Size – 257 W x 457 D mm	132

General Information

Price Policy: Prices are in £ Sterling and are subject to change without notice. Prices and discounts apply to accessories at time of initial equipment order only, not when ordered at a later date.

Remittance: Please remit in £Sterling to:
JPMorgan Chase Bank N.A. London,
P.O. Box 4972
1 Chaseside, Bournemouth
BH7 7WH, United Kingdom.

BACS Instructions: Sort Code: 60-92-42 Credit
Hatco Acct. No: 77065902
Note: Include Hatco invoice on remittance details

Shipment: Shipments originate in Leicestershire, UK

ALL HATCO PRODUCTS SHIPPED WITH INSTALLATION AND OPERATING INSTRUCTIONS. CONSULT LOCAL CODES BEFORE INSTALLING EQUIPMENT.

E-mail orders to: sales@prorepsuk.com

Mail orders to: Hatco Corporation
Unit 3, Rolleston Lodge
Business Centre,
Harborough Road,
Billesdon,
Leicestershire, LE7 9EL

Telephone: 01162 599 393

www.hatcocorp.com

Hatco products are manufactured for commercial use only.

See product specification sheet for the appropriate approvals.

UK CA

Ordering Procedures

CUSTOMER NOTE –
To ensure prompt and accurate processing of your order, please provide the following information:

ALL PRODUCTS –
1. Model number, voltage and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult Hatco c/o Pro Foodservice Reps when ordering equipment for special applications.

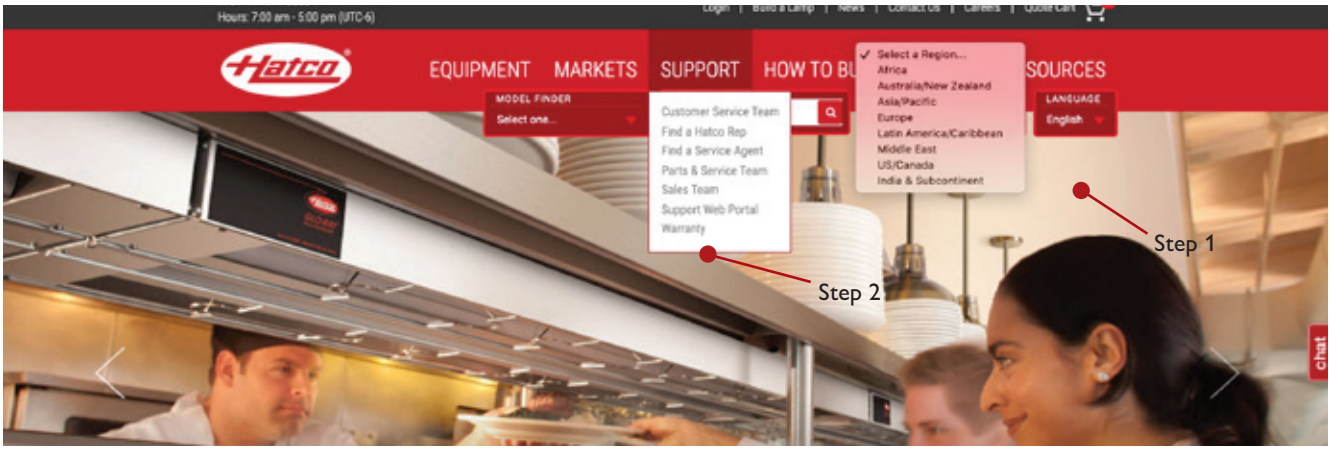
Limited Warranty

For the full information pertaining to the Hatco warranty protection for your equipment, go to our website at:

www.hatcocorp.com

Step 1: Make sure you have the correct region selected

Step 2: In the SUPPORT drop-down, select WARRANTY



Water Quality Requirements

Water supply in excess of 3.0 grains of hardness per gallon (GPG) must be treated and softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operating life of the unit.

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

Returns

No product will be accepted on a return shipment without a Material Return Authorization from Hatco Sales Department. Products returned at customer's convenience are subject to inspection and a restocking charge of 25% of EX-WORKS, freight and related expenses for shipper's account; contact Hatco.

Damaged Freight Policy

All freight should be inspected during the receiving process for possible damage. Should there be a question about the condition of the equipment, it is better to refuse the shipment. If damage is found after delivery, it is the consignee's (receiver) responsibility to notify the carrier within (24) hours of delivery.

All Hatco Shipments specify an Incoterm 2010 in which the shipment was made. Incoterms determine who bears the risk of cargo damage or loss at any given point of shipment and therefore who pays in the event of loss or damage. If it is found that any part of the shipment has sustained damage during transportation, Hatco Corporation must be contacted as well as immediately notifying the last carrier.

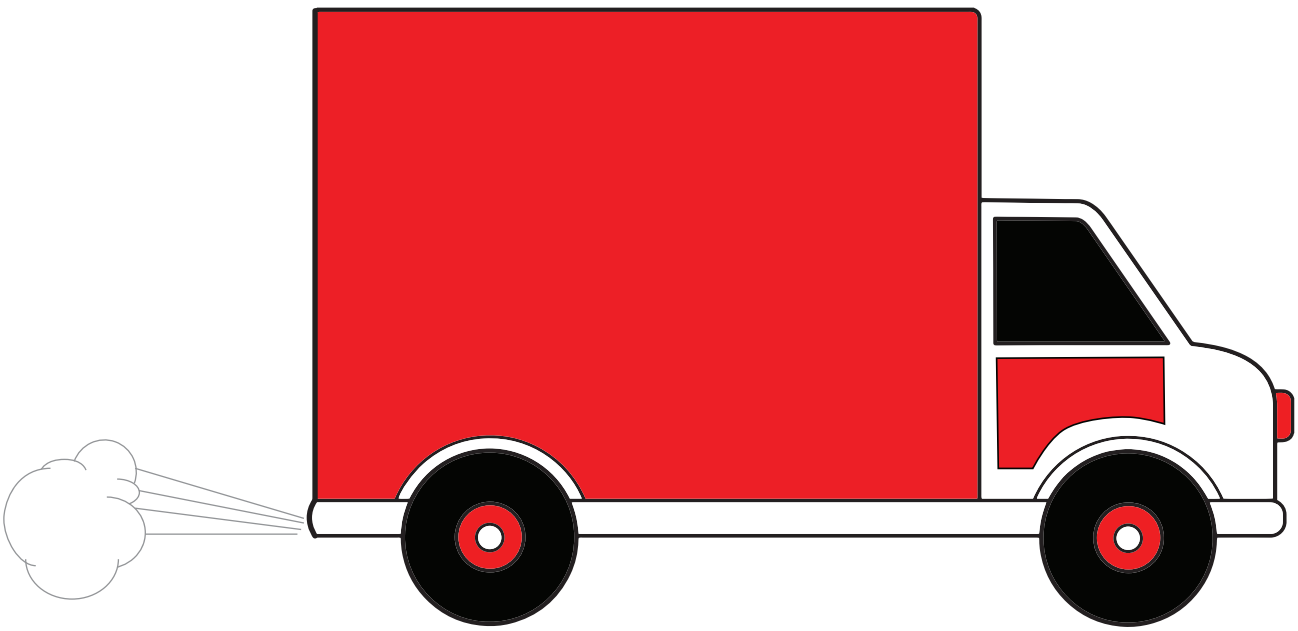
For assistance, contact Hatco via e-mail at:
intlshipping@hatcocorp.com
and provide information listed below:

1. Hatco Shipment Number
2. Delivery date and date damage was discovered
3. Contact name, phone number and email address
4. Type of unit damaged including model and serial number
5. Extent of damage
6. Pictures of damage as well as packaging

Check out our *Stock Item* Program

When you need equipment fast our "Stock Item" program offers over 50 models of our most popular heating and warming equipment ready for immediate shipment based on availability.

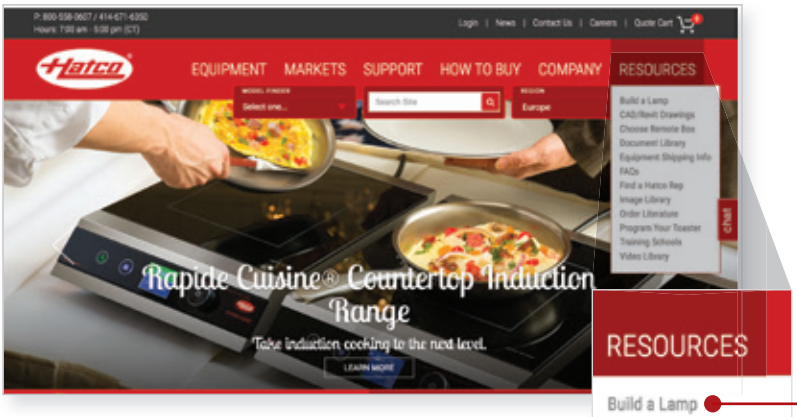
Check with the Hatco representative in the UK, Pro Foodservice Reps, to see if the equipment you need is available through our Stock Item program. If it is, your order will ship within 24 hours (subject to credit approval and accuracy of PO).



HAVE A QUESTION? CHAT WITH HATCO

SEE ICON ON RIGHT SIDE OF WEBSITE

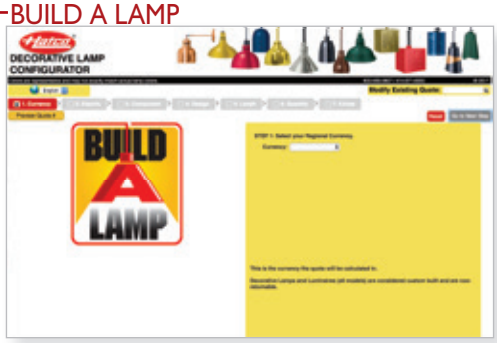
Hatco has a wealth of resources to help you choose and order the correct equipment with ease. Log on to the Hatco website: ***www.hatcocorp.com*** and look under the "Resources" panel on the right hand side of the page.



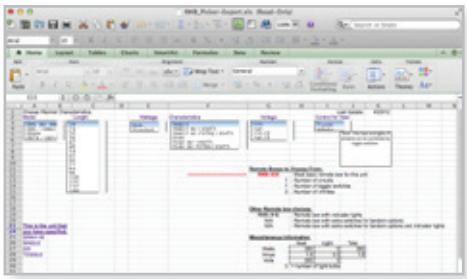
RESOURCES

- Build a Lamp
- CAD/Revit Drawings
- Choose Remote Box
- Document Library
- Equipment Shipping Info
- FAQs
- Find a Hatco Rep
- Image Library
- Order Literature
- Program Your Toaster
- Training Schools
- Video Library

BUILD A LAMP



CHOOSE REMOTE BOX



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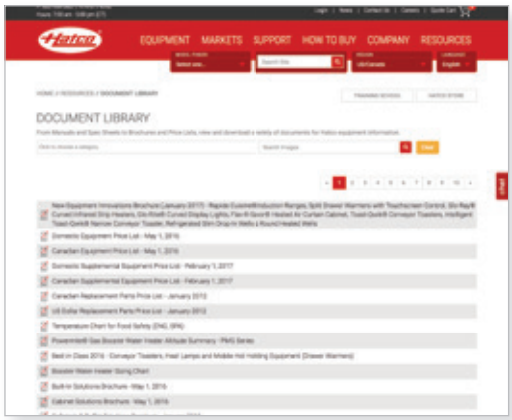

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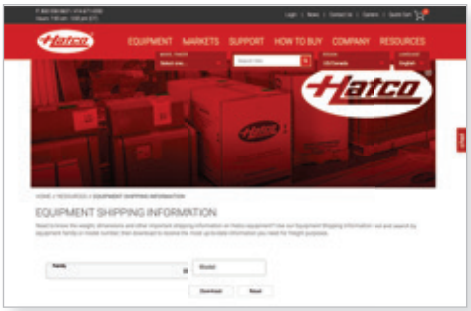

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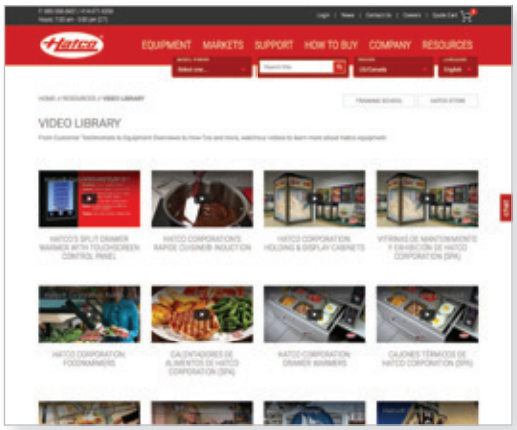

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Paint Chip and Simulated Stone* Sample Colors

DESIGNER COLORS

Warm Red | Black | Gray Granite | White Granite | Navy Blue | Hunter Green | Antique Copper

GLOSS FINISHES

Smooth White | Gleaming Gold | Glossy Gray | Bold Black | Radient Red | Brilliant Blue | Clear Brushed Metal Finish

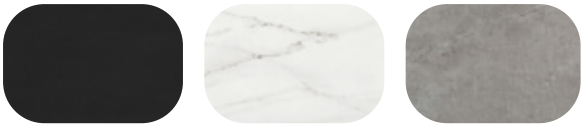
PLATED FINISHES

Bright Brass | Bright Nickel | Bright Copper | Antique Nickel | Antique Brass | Antique Bronze

SIMULATED STONE* COLORS

Ice | Birch | Ash Gray

DEKTON STONE** COLORS



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Consult factory for possible color matching options on these colors.
Non-standard colors are non-returnable.

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*** Simulated stone is Swanstone®**
**** Due to the natural texture, patterns may vary.**

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