



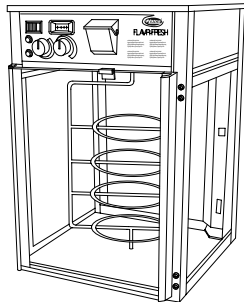
FLAV-R-FRESH®

Holding & Display Cabinets

FDW Series

Installation & Operating Manual

I&W #07.05.013.00



This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you are unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification plate located on the lower right hand side, front corner of the unit), voltage and purchase date of your Flav-R-Fresh® Holding and Display Cabinet in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business Hours: 8:00 a.m. to 5:00 p.m.
Central Standard Time

(Summer Hours: June to September –
8:00 a.m. to 5:00 p.m. C.D.T.
Monday through Thursday
8:00 a.m. to 2:30 p.m. C.D.T. Friday)

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

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




Additional information can be found by visiting our web site at www.hatcocorp.com

INTRODUCTION

Hatco Flav-R-Fresh Holding and Display Cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality. Hatco Holding and Display Cabinets provide the best environment for food products by regulating the air temperature while at the same time balancing the humidity level. The use of controlled moisturized heat maintains serving temperature and food texture longer than conventional dry holding equipment.

The Flav-R-Fresh 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.

This manual provides the installation, safety and operating instructions for the Flav-R-Fresh Holding

and Display Cabinets. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco Holding and Display Cabinet. Safety instructions that appear in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are very important.  **WARNING** means there is the possibility of serious injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** *without the symbol* signifies the possibility of equipment or property damage only.

Hatco Flav-R-Fresh Holding and Display Cabinets are a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT! Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.

⚠ WARNINGS

- ⚠ To prevent electric shock or injury, turn the power switch off, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.
- ⚠ Plug cabinet into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.
- ⚠ Overfilling can cause electrical shock. Stop filling when low-water light goes off.
- ⚠ To avoid any injury, turn the power off to the unit and allow to cool before draining.
- ⚠ To prevent any injury discontinue use if power cord is frayed or worn.
- ⚠ Only bulbs which meet or exceed N.S.F standards, specifically designed for food holding areas must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.
- ⚠ For safe and proper operation, the Display Cabinet must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- ⚠ If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.
- ⚠ This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

⚠ WARNINGS

- ⚠ Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

⚠ CAUTIONS

- ⚠ Some exterior surfaces on the Display Cabinet will get hot. Use caution when touching these areas to avoid injury.
- ⚠ The unit must be transported in an upright position. If laid on its side, all glass surfaces must be secured with tape, and water must be drained from the unit.
- ⚠ Locate the Display Cabinet at the proper counter height, in an area that is convenient for use. The location should be level to prevent the cabinet or its contents from accidentally falling.
- ⚠ Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

CAUTIONS

Water Quality Requirements – Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your Flav-R-Fresh Holding and Display Cabinet marring its appearance and making it susceptible to soil accumulation.

Do not use deionized water. Deionized water will greatly shorten the life of the water reservoir and heating element.

MODEL DESCRIPTIONS

ALL MODELS

All display cabinets feature stainless steel construction with incandescent lights, tempered glass sides and door. The standard access door can be hinged left or right, optional French doors are available. The pretzel tree is stainless steel and the other display racks are chrome-plated.

MODEL FDW-1

The Flav-R-Fresh model FDW-1 is a **single door** model with a motorized rotating display. See Figure 1. It comes standard with a pizza rack that holds up to four (4) round pizza pans with a maximum diameter of 15" (38 cm). The rotating rack automatically pauses when the door is opened. An optional rotating pretzel tree or 4-shelf multi-purpose stationary rack is also available.

NOTE: Model FDW-1 **cannot** be converted to a model FDW-2.

MODEL FDW-2

The FDW-2 is the same as model FDW-1, but has an additional door on the opposite side of the controls for easy pass-through convenience.

MODEL FDW-1X

The FDW-1X is similar to the FDW-1, but features a 4-shelf multi-purpose stationary rack instead of the rotating display. See Figure 2. The rack can hold pans with a maximum width of 13-1/2" (34 cm) and depth of 13" (33 cm).

NOTE: Model FDW-1X **cannot** be converted to a model FDW-1 or FDW-2X.

MODEL FDW-2X

The FDW-2X is the same as model FDW-1X, but has an additional door on the opposite side of the controls for easy pass-through convenience.



Figure 1. Flav-R-Fresh Model FDW-1



Figure 2. Flav-R-Fresh Model FDW-1X

SPECIFICATIONS

PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications as shown in Figure 3.

⚠ WARNING

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

⚠ WARNING

To prevent any injury discontinue use if power cord is frayed or worn.

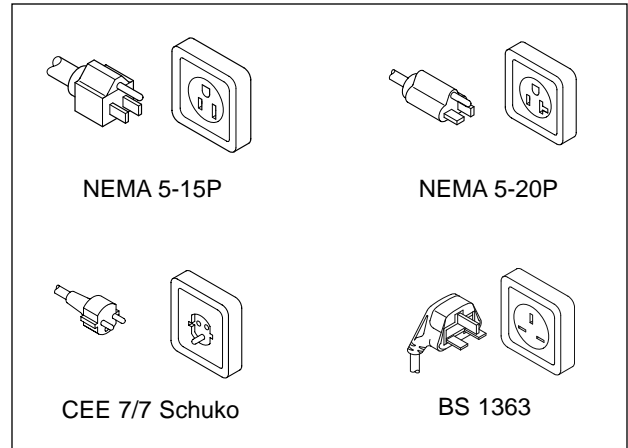


Figure 3. Plug Configurations

ELECTRICAL RATING CHART

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
FDW-1	100	60	1452	14.5	NEMA 5-15P	80 lbs. (36 kg)
	120	60	1470	12.3	NEMA 5-15P*	80 lbs. (36 kg)
	220	50	1450	6.6	CEE 7/7 Schuko	80 lbs. (36 kg)
	240	50	1460	6.1	BS-1363	80 lbs. (36 kg)
	220-230 (CE)	50	1585	6.9	CEE 7/7 Schuko	80 lbs. (36 kg)
	230-240 (CE)	50	1460	6.1	BS-1363	80 lbs. (36 kg)
FDW-1X	100	60	1452	14.5	NEMA 5-15P	82 lbs. (37 kg)
	120	60	1470	12.3	NEMA 5-15P*	82 lbs. (37 kg)
	220	50	1450	6.6	CEE 7/7 Schuko	82 lbs. (37 kg)
	240	50	1460	6.1	BS-1363	82 lbs. (37 kg)
	220-230 (CE)	50	1585	6.9	CEE 7/7 Schuko	82 lbs. (37 kg)
	230-240 (CE)	50	1460	6.1	BS-1363	82 lbs. (37 kg)
FDW-2	100	60	1452	14.5	NEMA 5-15P	86 lbs. (39 kg)
	120	60	1470	12.3	NEMA 5-15P*	86 lbs. (39 kg)
	220	50	1450	6.6	CEE 7/7 Schuko	86 lbs. (39 kg)
	240	50	1460	6.1	BS-1363	86 lbs. (39 kg)
	220-230 (CE)	50	1585	6.9	CEE 7/7 Schuko	86 lbs. (39 kg)
	230-240 (CE)	50	1460	6.1	BS-1363	86 lbs. (39 kg)
FDW-2X	100	60	1452	14.5	NEMA 5-15P	88 lbs. (40 kg)
	120	60	1470	12.3	NEMA 5-15P*	88 lbs. (40 kg)
	220	50	1450	6.6	CEE 7/7 Schuko	88 lbs. (40 kg)
	240	50	1460	6.1	BS-1363	88 lbs. (40 kg)
	220-230 (CE)	50	1585	6.9	CEE 7/7 Schuko	88 lbs. (40 kg)
	230-240 (CE)	50	1460	6.1	BS-1363	88 lbs. (40 kg)

Shaded area reflects **export models only**.

* NEMA 5-20P for Canada

SPECIFICATIONS

DIMENSIONS - FDW MODELS

Model	Width (A)	Depth (B)	Height (C)
FDW-1	18" (46 cm)	19-1/2" (50 cm)	27-1/2" (70 cm)
FDW-2	18" (46 cm)	20-7/8" (53 cm)	27-1/2" (70 cm)
FDW-1X	18" (46 cm)	19-1/2" (50 cm)	27-1/2" (70 cm)
FDW-2X	18" (46 cm)	20-7/8" (53 cm)	27-1/2" (70 cm)

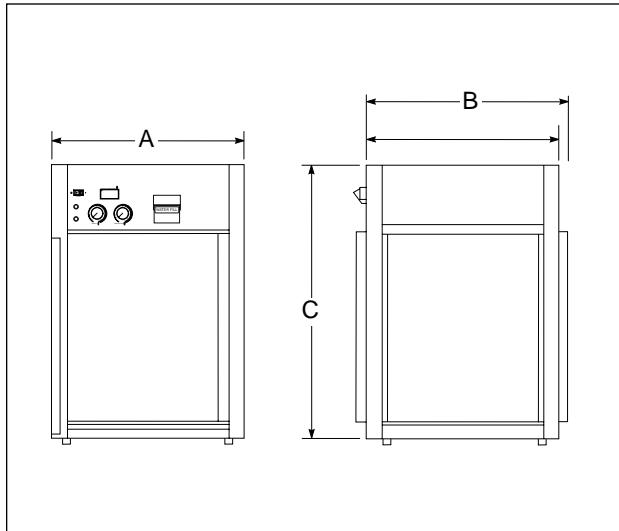


Figure 4. Dimensions

INSTALLATION

GENERAL

The Flav-R-Fresh Holding and Display Cabinets are shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the cabinet.

FLOOR SHEET

The stainless steel floor in all Flav-R-Fresh units is protected during shipping with a sheet of corrugated cardboard. This protection **must be removed** prior to cabinet operation.

DISPLAY RACKS

The chrome-plated display racks have packing material and cardboard attached for protection during shipping. This protection **must be removed** prior to cabinet operation.

LEGS

The Flav-R-Fresh cabinets are shipped with four 1" (2.5 cm) metal screw-type feet attached to the bottom of the unit. If you ordered the cabinet with the optional 4" (10 cm) Adjustable Legs, see ACCESSORIES for installation instructions.

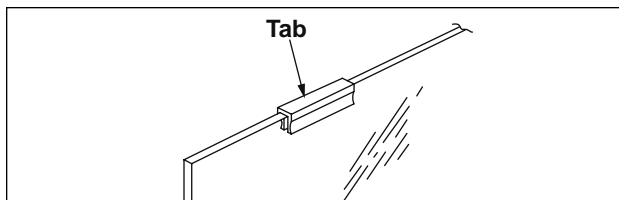


Figure 5 Shipping Tabs for Glass Panels

GLASS PANELS

The Flav-R-Fresh Holding and Display Cabinets have tempered glass panels that are protected during shipping by rubber tabs along the glass edges and tape to securely hold the panels. See Figure 5. These tabs and tape **must be removed** prior to cabinet operation.

NOTE: If installing 4" (10 cm) legs, do not remove glass protection until leg installation is complete. See ACCESSORIES.

⚠ CAUTION

The unit must be transported in an upright position. If laid on its side, all glass surfaces must be secured with tape, and water must be drained from the unit.

REVERSIBLE ACCESS DOOR

The Flav-R-Fresh access door may be hinged on either the left or right side for your convenience. See Figure 6. To reverse the door hinge, follow these instructions:

1. Remove the top hinge pin screw holding door to hinge. Remove nylon washer.
2. Tip the door assembly toward you (away from cabinet) and lift gently to clear the bottom hinge assembly. Remove nylon washers.
3. Remove the screws holding hinges to the cabinet.
4. Remove screws from non-hinge side of the cabinet and insert them in the other side, where the hinge screws were.
5. Mount hinges on the opposite side, using the original hinge mounting screws. Do not tighten the screws.
6. Carefully rotate the door 180° and re-install the hinge pin screw that was removed in Step 1.
7. Remove the hinge pin screw on the end that is now the top.
8. Carefully place the door assembly with the two (2) nylon washers onto the bottom hinge.
9. Tip/tilt the door assembly towards the cabinet and align the door top with the hinge. Re-install the other door hinge pin with one (1) nylon washer.
10. With the door in place, tighten the hinge mounting screws, making sure the door is level and in place.

STRIKER PLATE REPLACEMENT

1. Carefully remove striker plate from bottom of door and clean adhesive from the plate and door glass.
2. Position the striker plate on the top of the door, making sure when the door is closed the striker plate locates squarely against the magnet and mark the position.
3. Clean glass with a non-oily cleaner, such as isopropyl alcohol (rubbing alcohol), and do not touch the surface.
4. Attach the striker plate to the glass door at the marked position using a N.S.F. approved silicon type adhesive. Let the adhesive dry before closing the door against the magnet.

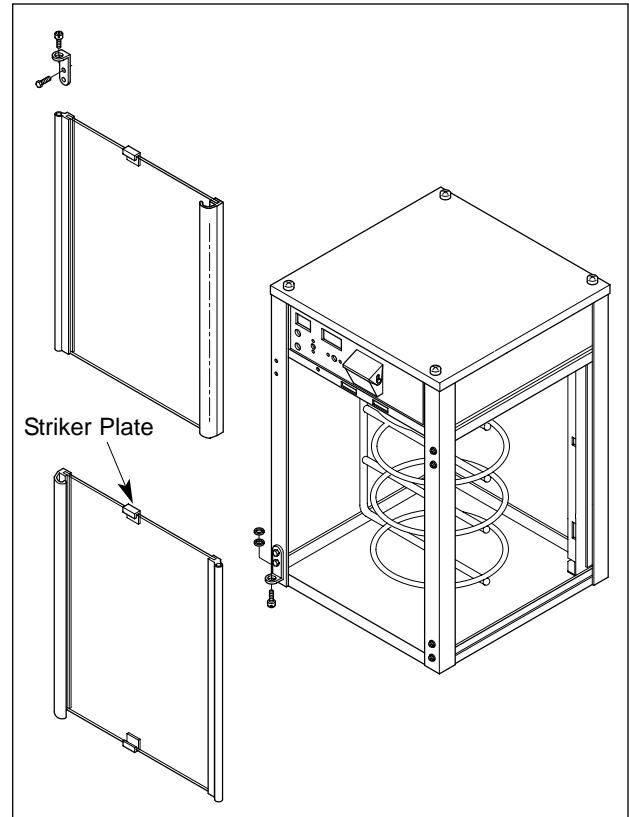


Figure 6. Reversible Access Door

LOCATION

⚠ CAUTION

Locate the Display Cabinet at the proper counter height, in an area that is convenient for use. The location should be level to prevent the cabinet or its contents from accidentally falling.

⚠ WARNING

For safe and proper operation, the Display Cabinet must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

The unit must be transported in an upright position. If laid on its side, all glass surfaces must be secured with tape, and water must be drained from the unit.

⚠ CAUTION

Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

OPERATION

1. Plug the cabinet into a properly grounded electrical outlet of the correct voltage, size and plug configuration. See ELECTRICAL SPECIFICATIONS for details.
2. Place the power switch in the “on” position. The humidity cycle and low water indicators will light up at this time. See Figure 7.

CAUTION

Water Quality Requirements – Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) 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.

3. Fill the water reservoir with **softened** or **distilled** water. To fill the reservoir, lift up the fill cup cover and pull forward. See Figure 7. Slowly pour the water into the cup until the red light for low water indication goes off.

⚠ WARNING

Overfilling can cause electrical shock. Stop filling when low-water light goes off.

Use of softened or distilled water is recommended to preserve the life of the electrical and mechanical components in the reservoir. **Do not** use deionized water. If “hard” water is used, the reservoir will require periodic cleaning and deliming. See MAINTENANCE for deliming instructions.

CAUTION

Do not use deionized water. Deionized water will greatly shorten the life of the water reservoir and heating element.

NOTE: Product failure caused by deionized water is not covered by warranty.

NOTE: On the initial fill the water reservoir capacity is 96 ounces or 3/4 of a gallon (2.8 liters).

4. Set the humidity selector to the desired level. Set the temperature selector to the desired temperature. See the FOOD HOLDING GUIDE for recommendations.

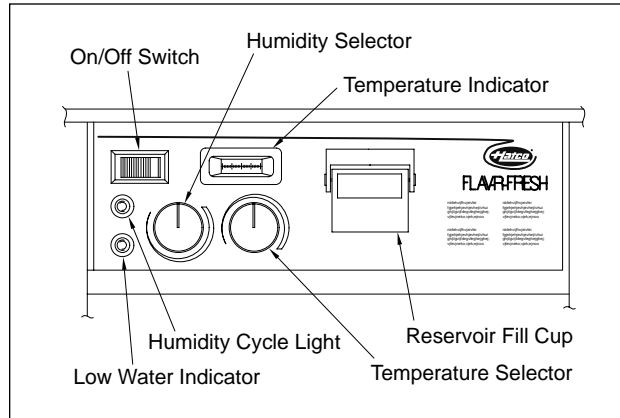


Figure 7. Flav-R-Fresh Control Panel

NOTE: Temperature and humidity settings may vary depending upon product make-up and consistency. The temperature indicator displays the lowest temperature pint inside the cabinet, not the product temperature.

Allow 20 minutes to preheat a full reservoir of water. The Flav-R-Fresh is then ready to hold foods at the humidity and temperature selected.

The reservoir capacity permits uninterrupted operation for approximately 3-6 hours, depending on the settings and how frequently the door is opened. When the red low water indicator light is lit, add water to the reservoir. The water reservoir refill capacity is approximately 48 ounces, or three (3) pints (1.5 liters). Units with the Auto-Fill option are filled automatically when the red low water indicator light comes on.

⚠ CAUTION

Some exterior surfaces on the Display Cabinet will get hot. Use caution when touching these areas to avoid injury.

⚠ WARNING

To prevent any injury discontinue use if power cord is frayed or worn.

FOOD HOLDING GUIDE

Type of Food	Maximum Holding Time	Humidity Setting	Temperature		
			Setting	°F	°C
Biscuits	4 Hours	4	2.5	130	55
Chicken Pieces (Fried)	4 Hours	7	5	175	80
Croissants	4 Hours	1	3	140	60
Fruit Pies	3-1/2 Hours	4	3	140	60
Onion Rings	1/2 to 1 Hour	1	5	175	80
Pizza - Thick Crust	1 Hour	4	6	185	85
- Thin Crust	1 Hour	5	5.5	180	82
Pretzels	3 Hours	4	3	140	60
Wrapped Sandwiches	2 Hours	4	5.5	180	82

***NOTE:** All times and settings are recommendations only and may vary depending on product preparation, cooking time and internal food temperature.*

MAINTENANCE

CLEANING

⚠ WARNING

To prevent electric shock or injury, turn the power switch off, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

⚠ WARNING

To prevent any injury discontinue use if power cord is frayed or worn.

Hatco Flav-R-Fresh cabinets are made of stainless steel and aluminum. To preserve the bright finish, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Food pans should be removed and washed. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner.

CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your Flav-R-Fresh Holding and Display Cabinet marring its appearance and making it susceptible to soil accumulation.

Clean the glass sides using a common glass cleaner. For hard-to-clean stains, removal of the glass is suggested.

To Remove The Glass:

1. Lift the glass to be cleaned from the bottom of the cabinet.
2. Pull the lower edge away from the cabinet.
3. Carefully lower the glass until the top clears the cabinet.

To Replace The Glass:

1. Position the glass with the top edge under the cabinet lip and raise the glass until it clears the bottom channel of the cabinet.
2. Move the bottom of the glass towards the cabinet until the glass rests against the cabinet frame.
3. Carefully lower the glass until it rests in the bottom channel of the cabinet.

To Remove The Rotating Rack For Cleaning (Models FDW-1 and FDW-2):

1. Open the front access door.
2. Remove the two (2) pins from the rotating rack coupling located at the top of the rack inside the cabinet. See Figure 8.

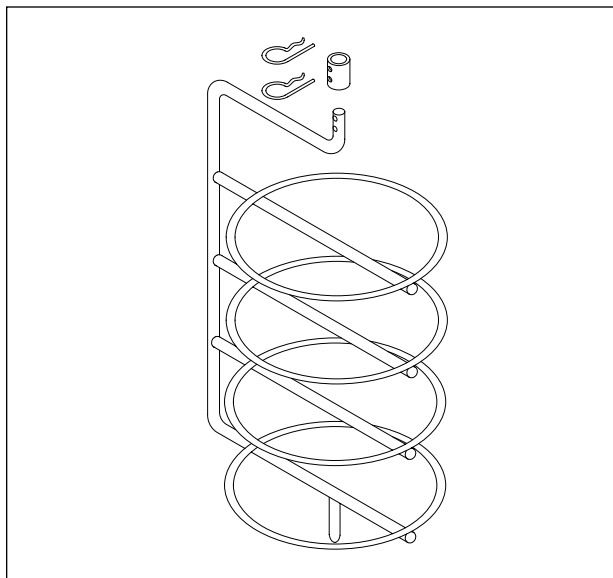


Figure 8. Removing Motorized Display Racks

3. Lower the connecting coupling until it is free of the motor shaft and remove the rack from the cabinet.

To Replace The Rotating Rack:

1. Insert the rack into the cabinet through the access door and place rack bottom point in the dimple located at the center of the cabinet floor.
2. Slide the rack coupling up onto the motor shaft and align the coupling holes.
3. Insert the two (2) pins through the coupling and through the shafts.

DRAINING THE RESERVOIR

⚠ WARNING

To avoid any injury, turn the power off to the unit and allow to cool before draining.

It is recommended that the Flav-R-Fresh water reservoir be drained prior to moving the cabinet and after removing lime or mineral deposits from the water reservoir.

NOTE: The drain hose assembly is located inside the cabinet at the right front corner.

To drain the reservoir insert the drain fitting with hose into the water outlet, located on the ceiling of the cabinet. Once the fitting is installed, water will begin to drain from the hose.

NOTE: Position a container to hold the water while draining.

Once the unit has finished draining, the drain assembly can be removed by pressing the release tab and gently pulling the fitting out.

The Hatco Flav-R-Fresh Holding and Display Cabinets are designed for maximum durability and performance, with minimum maintenance. The rack motor and blower motor are permanently lubricated and require no maintenance.

***NOTE:** If the water used has an excessive amount of lime or mineral content, follow the instructions for periodic cleaning and deliming of the water reservoir.*

REMOVING LIME & MINERAL DEPOSITS

1. Turn the power switch off and unplug the unit from its power source.
2. After the unit has cooled down, drain all remaining water out of the unit.
3. Fill the unit with a mixture of water and delimer.

***NOTE:** The delimer used should be a safe, non-toxic, non-corrosive solution. Follow the delimer's instructions for proper mixture of water and delimer solution.*

4. Allow the unit to stand with the mixture in the reservoir for the recommended period of time. (The time required will vary depending on the solution used and amount of deposits in the reservoir.)
5. After the delimiting period, drain the solution from the tank.
6. Continue to fill and drain the unit with water only until the discharge is clear and all delimiting solution has been removed and rinsed.
7. Plug the cabinet power cord into its power source and fill the unit as usual for daily operation.

***NOTE:** How often this procedure must be performed depends on the lime and mineral content of the water used for daily operation.*

DISPLAY LIGHT BULB REPLACEMENT

The display light is an incandescent bulb which illuminates the warming area. This bulb has a special coating to guard against injury and food contamination in the event of breakage.

To replace a bulb, disconnect the power supply and wait until the unit has cooled. Display lamps have a threaded base. Unscrew the bulb from the unit and replace it with a new specially coated incandescent bulb. Hatco shatter-resistant bulbs meet N.S.F. standards for food holding and display areas.

WARNING

Only bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

WARNING

If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.

WARNING

This product has no "user" serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

WARNING

Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

ACCESSORIES

4" (10 cm) ADJUSTABLE LEGS

To install the 4" (10 cm) appliance legs, place the unit on its side. Be sure to secure all glass with tape. Remove the four (4) 1" (2.5 cm) metal screw type feet. Screw the 4" (10 cm) legs into the holes provided. After all the legs are tightened, return the unit to its upright position. If the unit is not level or rocks, turn the adjustable tip of the appropriate leg to correct the condition. See Figure 9.

FRENCH DOORS

Attractive French doors are available on all Flav-R-Fresh models. When used on models FDW-1 or FDW-2, only one door controls the rack pause switch.

DISPLAY RACKS

A chrome-plated 4-tier circle rack, a chrome-plated 4-shelf multi-purpose rack and a stainless steel pretzel tree are available to "customize" Flav-R-Fresh to your foodservice operation. See Figure 10.

MERCHANDISING DECAL SIGNS/GRAPHICS

Self-adhesive merchandising decal signs and graphics are available to promote your food products. The signs are designed to be installed on three (3) sides of the cabinet above the glass panels. Merchandising decal signs are red with yellow letters reading PIZZA or PRETZELS. Graphic decals feature food illustrations only and are available for Pizza, Chicken, Pretzels and Biscuits/Croissants.

Before installing decals, clean the stainless steel side panels with a non-oily cleaner, such as isopropyl alcohol (rubbing alcohol). After the cleaned surfaces have dried, simply remove the protective backing from the sign or decal and apply to the panel. Any air pockets or bubbles behind the sticker can be removed by rubbing gently with soft cloth from the center towards the outer edges.

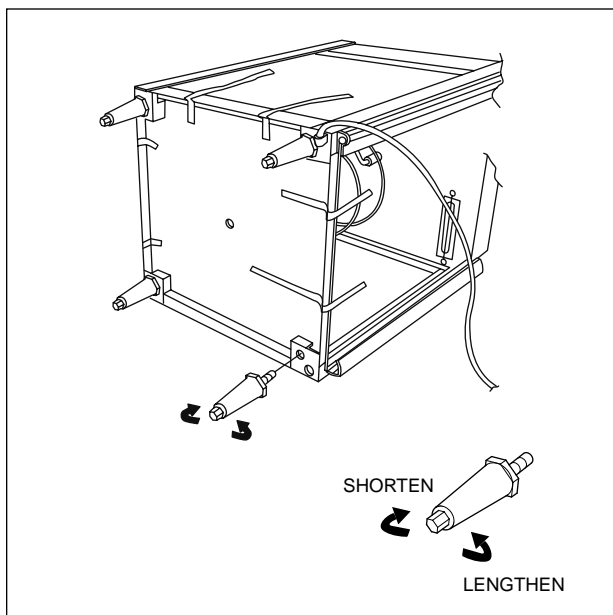


Figure 9. Installation of Adjustable Legs

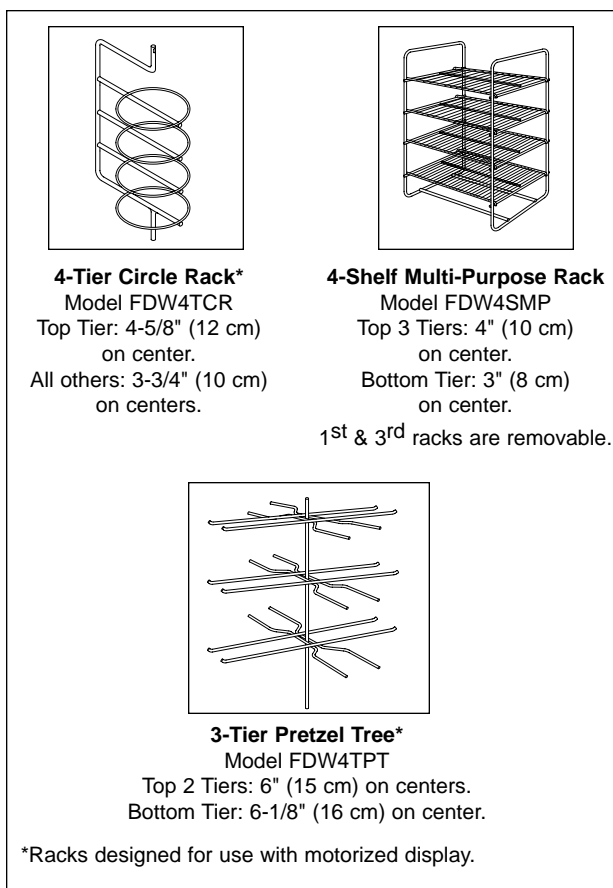


Figure 10. Display Racks

HATCO LIMITED WARRANTY

1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the product's purchase date by returning Hatco's Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

- a) **One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:**
 - Toaster Elements (metal sheathed)
 - Drawer Warmer Elements (metal sheathed)
 - Drawer Warmer Drawer Rollers and Slides
 - Food Warmer Elements (metal sheathed)
 - Infra-Black® Elements (metal sheathed)
 - Display Warmer Elements (metal sheathed air heating)
 - Holding Cabinet Elements (metal sheathed air heating)
 - Cook and Hold Oven Elements (metal sheathed)

- b) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Powermite® Gas Booster Heater Tanks
 - Mini Compact Tanks (stainless steel)
 - 3CS and FR Tanks

- c) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty PLUS Five (5) Year Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Booster Heater Tanks (Castone®)

- d) **One (1) Year Parts-Only Warranty for components not installed by Hatco:**
 - Accessory Components (including but not limited to valves, gauges and remote switches)

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lamps, lamp warmer heat bulbs, glass components or Product failure in booster tank and fin tube heat exchanger caused by liming, sediment buildup, chemical attack or freezing in tanks, Product misuse, tampering or misapplication, improper installation, application of improper voltage, or recalibration of thermostats or high limit switches.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement by a Hatco-authorized service agency (other than where Buyer is located outside of the United States or Canada, in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Without limiting the generality of the foregoing, all portable Products (as defined in N.S.F. 4-4.28.4) shall be delivered by Buyer, at its sole expense, to the nearest Hatco-authorized service agency for replacement or repair. Hatco reserves the right to accept or reject any such claim in whole or in part. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

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

ARIZONA

Auth. Comm. Food Equip.
Phoenix 602-234-2443

Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Huntington Beach 714-379-7100

Chapman Appl. Service
San Diego 619-298-7106

P & D Appliance
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

DELAWARE

Food Equipment Service
Wilmington 302-996-9363

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800

Nass Service Co., Inc.
Orlando 407-425-2681

B.G.S.I.
Pompano Beach 954-971-0456

Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

Southeastern Rest. Svc.
Norcross 770-446-6177

HAWAII

Burney's Comm. Service, Inc.
Honolulu 808-848-1466

Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Lombard 708-865-7278

Eichenauer Elec. Service
Decatur 217-429-4229

Midwest Elec. Appl. Service
Elmhurst 630-279-8000

Cone's Repair Service
Moline 309-797-5323

INDIANA

GCS Service
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

KENTUCKY

GCS Service
Louisville 502-367-1788

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

Bana Comm. Parts, Inc.
Shreveport 318-631-6550

MARYLAND

Electric Motor Service
Baltimore 410-467-8080

GCS Service
Silver Spring 301-585-7550

MASSACHUSETTS

Ace Service Co., Inc.
Needham 781-449-4220

MICHIGAN

Commercial Kitchen Service
Bay City 517-893-4561

Bildons Appliance Service
Detroit 248-478-3320

Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Minneapolis 612-546-4221

MISSOURI

GCS Service
Kansas City 816-920-5999

Commercial Kitchen Services
St. Louis 314-890-0700

Kaemmerlen Parts & Service
St. Louis 314-535-2222

NEBRASKA

Anderson Electric
Omaha 402-341-1414

NEVADA

Burney's Commercial
Las Vegas 702-736-0006

Hi. Tech Commercial Service
N. Las Vegas 702-649-4616

NEW JERSEY

Jay Hill Repair
Fairfield 973-575-9145

Service Plus
Flanders 973-691-6300

NEW YORK

Acme American Repairs, Inc.
Brooklyn 718-456-6544

Alpro Service Co.
Brooklyn 718-386-2515

NEW YORK (continued)

Appliance Installation
Buffalo 716-884-7425

Northern Parts Dist.
Plattsburgh 518-563-3200

J. B. Brady, Inc.
Syracuse 315-422-9271

NORTH CAROLINA

Authorized Appliance
Charlotte 704-377-4501

OHIO

Akron/Canton Comm. Svc. Inc.
Akron 330-753-6635

Certified Service Center
Cincinnati 513-772-6600

GCS Service
Columbus 614-476-3225

Electrical Appl. Repair Service
Independence 216-459-8700

E. A. Wichman Co.
Toledo 419-385-9121

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

Krueger, Inc.
Oklahoma City 405-528-8883

OREGON

Bressie Electric Co.
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Ron's Service, Inc.
Portland 503-624-0890

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Authorized Factory Service
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Whaley Foodservice Repair
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Camp Electric
Memphis 901-527-7543

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Stove Parts Supply
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Armstrong Repair Service
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Commercial Kitchen Repair Co.
San Antonio 210-735-2811

San Antonio Rest. Equip.
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QUÉBEC

Choquette CKS
Montreal 514-722-2000

Choquette CKS
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