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(see page 2)



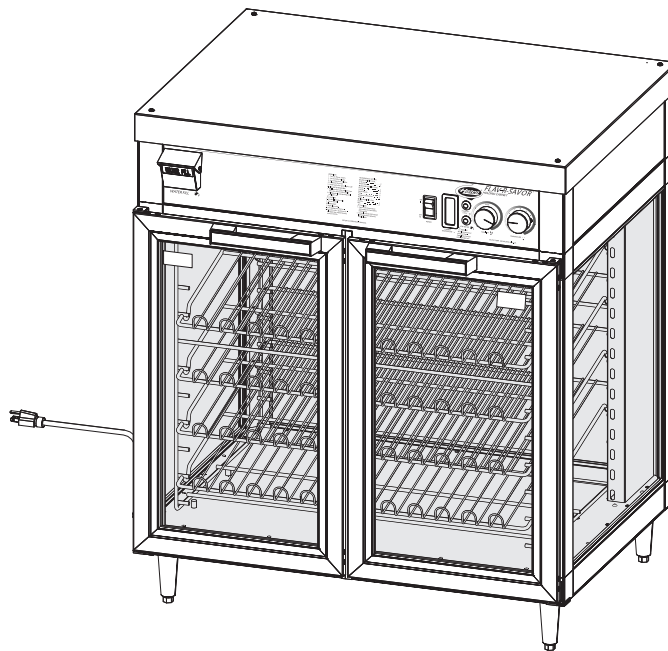
FLAV-R-SAVOR®

Humidified Large Capacity Display Cabinets

WFST Series

Installation and Operating Manual

P/N 07.04.248.00



⚠ WARNING

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.

⚠ ADVERTENCIA

No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

⚠ AVERTISSEMENT

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (specification label located on the back of the unit), voltage, and purchase date of the unit in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Register your unit!

Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at www.hatcocorp.com, select the *Parts & Service* pull-down menu, and click on "Warranty Registration".

Business Hours: 8:00 AM to 5:00 PM
 Central Standard Time (C.S.T.)
 (Summer Hours: June to September –
 8:00 AM to 5:00 PM C.S.T.
 Monday through Thursday
 8:00 AM to 2:30 PM C.S.T. Friday)

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

E-mail: partsandservice@hatcocorp.com

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



24 Hour 7 Day Parts and Service Assistance available in the United States and Canada by calling (800) 558-0607.

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

INTRODUCTION

Hatco Flav-R-Savor® Large Capacity 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 texture longer than conventional holding equipment.

The 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.

Hatco Large Capacity Display Cabinets are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for Large Capacity Display Cabinets. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.

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



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



CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE is used to address practices not related to personal injury.

IMPORTANT SAFETY INFORMATION



Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- Do not clean unit when it is energized or hot.
- Do not overfill water reservoir. Overfilling can cause electrical shock.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

FIRE HAZARD: Locate unit a minimum of 1” (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

Use only light bulbs that meet or exceed National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of light bulbs not specially-coated could result in personal injury and/or food contamination.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

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

WARNING

Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.

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

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

CAUTION

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

Locate unit at proper counter height in an area that is convenient for use. The location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

Transport unit in upright position only. Before moving or tipping unit, secure all glass surfaces, doors, pan rails, and/or skirts with tape, and drain water from humidified units. Failure to do so may result in damage and injury.

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

NOTICE

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

Use of distilled water in the water reservoir of humidified units is recommended to preserve the life of electrical and mechanical components. If non-distilled water is used, the reservoir will require periodic cleaning and deliming (refer to the MAINTENANCE section for cleaning procedure). Unit failure due to lime or mineral deposits is not covered under warranty.

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

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

MODEL DESCRIPTION

All Models

All Large Capacity Display Cabinets feature incandescent lights, tempered glass sides, and French-style doors. Units can be configured with or without a humidity system. Sliding glass doors are available for one side only on models WFST-1X and WFST-2X. The cabinet interior (top and bottom) is made of easy-to-clean stainless steel. All display racks are chrome-plated.

NOTE: Sliding glass doors are not available for retrofit.

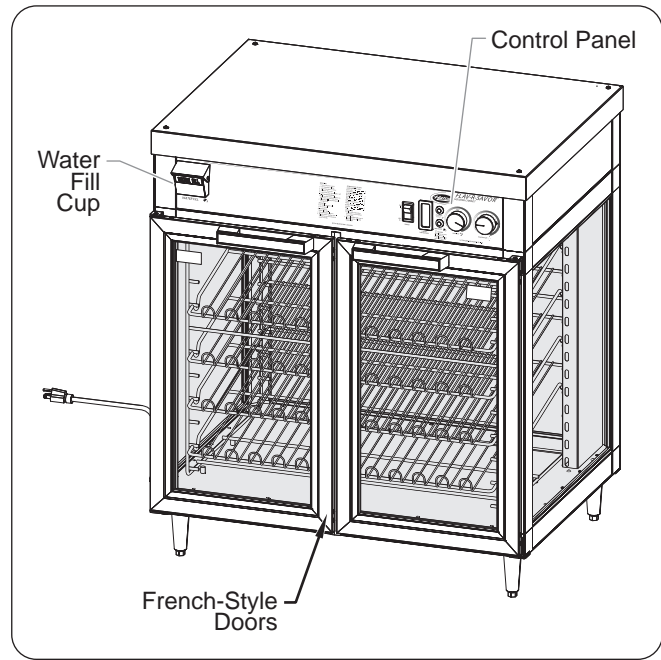
Model WFST-1X

The WFST-1X is an aluminum cabinet, available in black, clear anodized, or optional *Designer* colors. It features French glass doors on one side and a 4-shelf, multi-purpose stationary rack. The rack can hold standard bun pans (18" x 26" [457 x 660 mm]) or wrapped food products. The rack shelves adjust and tilt in 2" (51 mm) increments.

Model WFST-2X

The WFST-2X is the same as model WFST-1X, but has a set of French doors on both sides of the controls for easy pass-through convenience.

NOTE: Model WFST-1X cannot be converted to an WFST-2X.



Model WFST-1X

MODEL DESIGNATION



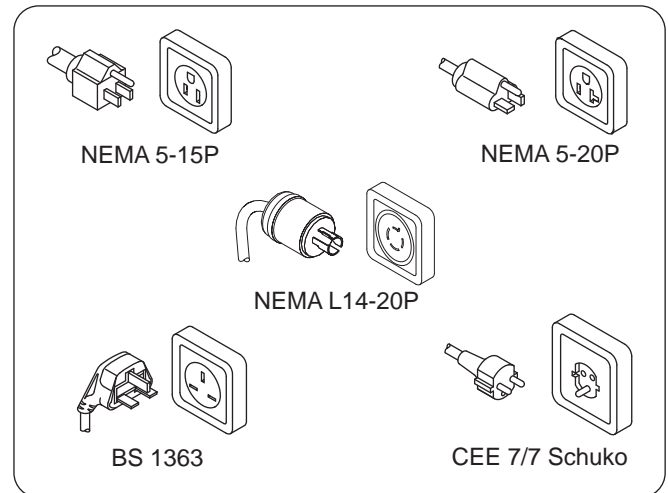
Plug Configurations

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



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

NOTE: Receptacle not supplied by Hatco.



Plug Configurations

Electrical Rating Chart

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
WFST-1X	120	60	1790	14.9	NEMA 5-15P*	182 lbs. (83 kg)
	120/208-240	60	2390	12.3	NEMA L14-20P	182 lbs. (83 kg)
	220	50/60	1750	8.0	CEE 7/7 Schuko	182 lbs. (83 kg)
	240	50/60	1790	7.5	BS-1363	182 lbs. (83 kg)
	220-230 (CE)	50/60	1750-1907	8.0-8.3	CEE 7/7 Schuko	182 lbs. (83 kg)
	230-240 (CE)	50/60	1650-1790	7.2-7.5	BS-1363	182 lbs. (83 kg)
WFST-2X	120	60	1790	14.9	NEMA 5-15P*	188 lbs. (85 kg)
	120/208-240	60	2390	12.3	NEMA L14-20P	182 lbs. (83 kg)
	220	50/60	1750	8.0	CEE 7/7 Schuko	188 lbs. (85 kg)
	240	50/60	1790	7.5	BS-1363	188 lbs. (85 kg)
	220-230 (CE)	50/60	1750-1907	8.0-8.3	CEE 7/7 Schuko	182 lbs. (83 kg)
	230-240 (CE)	50/60	1650-1790	7.2-7.5	BS-1363	182 lbs. (83 kg)

The shaded areas contain electrical information for **International models only**.

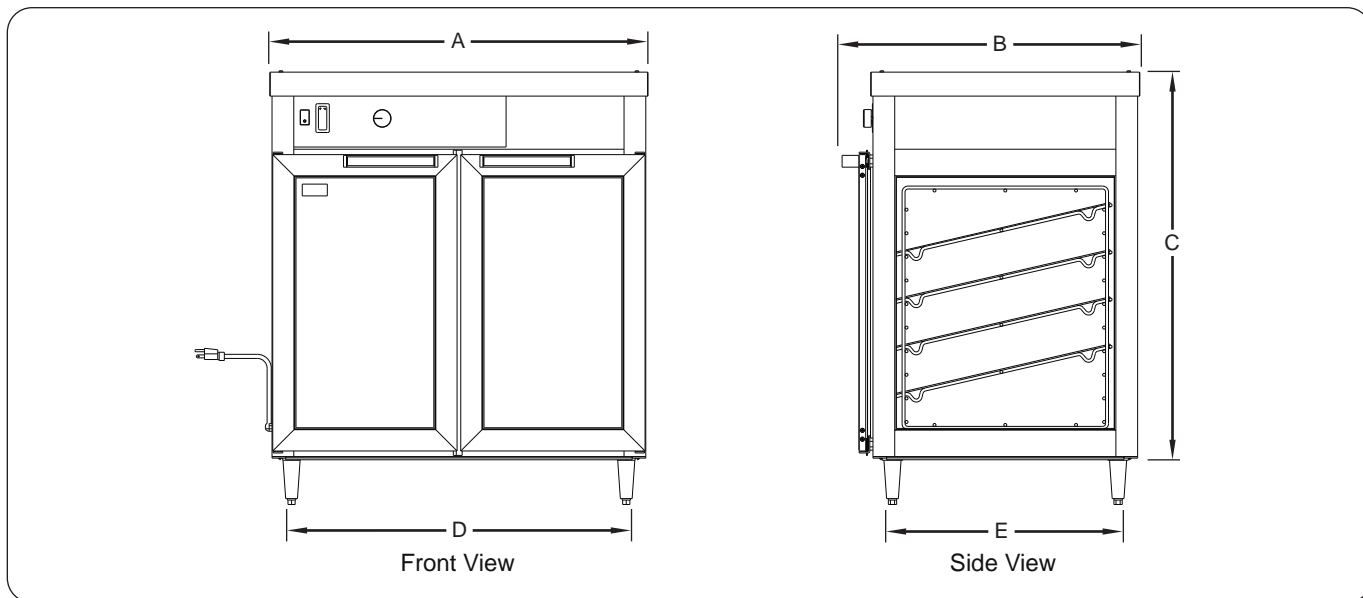
* NEMA 5-20P for Canada.

SPECIFICATIONS

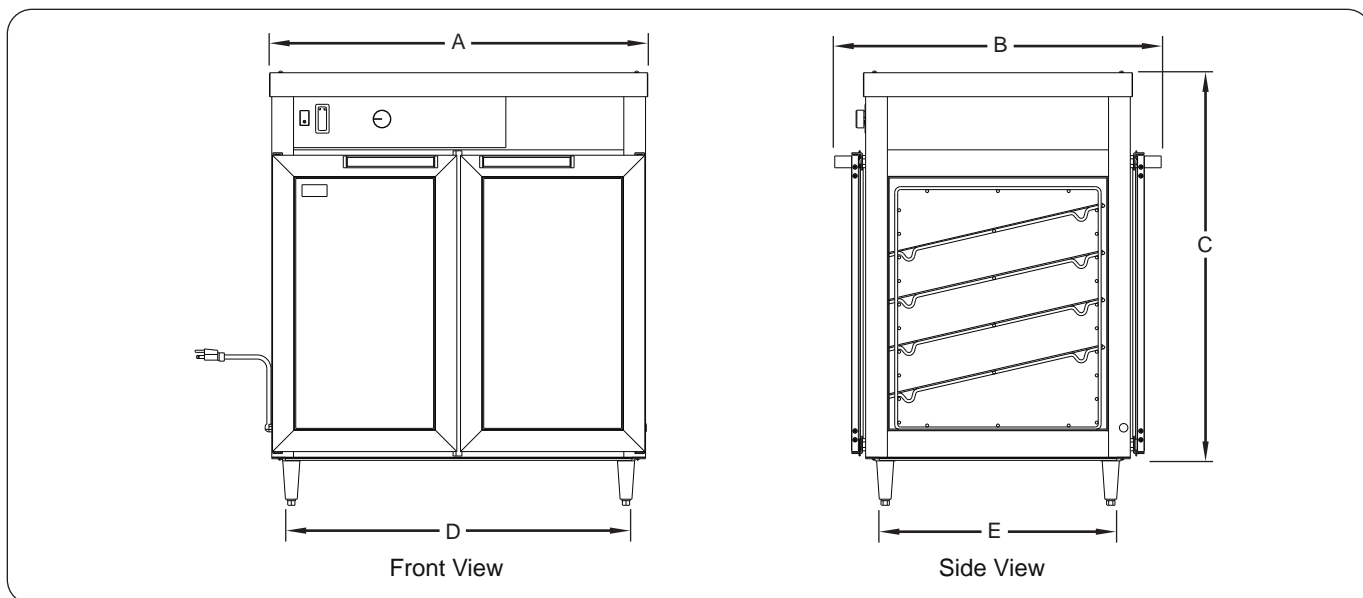
Dimensions

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
WFST-1X	32-1/8" (814 mm)	25-1/4" (641 mm)	32-3/4" (831 mm)	29" (736 mm)	19-7/8" (504 mm)
WFST-2X	32-1/8" (814 mm)	27-5/8" (703 mm)	32-3/4" (831 mm)	29" (736 mm)	19-7/8" (504 mm)

Door Opening: 28" (711 mm) W x 21-7/8" (557 mm) H



WFST-1X Dimensions



WFST-2X Dimensions

Food Holding Guide

Type of Food	Maximum Holding Time (Hours)	Humidity Control Setting	Temperature Control Setting	Recommended Temperature
Bagels	3	Low	4	140°F (60°C)
Baked Potatoes	2	Medium	4.5	150°F (66°C)
Biscuits	2	Medium	3	130°F (54°C)
Chicken Parts	5	High	5	175°F (79°C)
Croissants	3	Low	4	140°F (60°C)
Fish	1	Medium	5.5	180°F (82°C)
Frankfurters	2	High	6	185°F (85°C)
Fruit Pies	3.5	Medium	4	140°F (60°C)
Hot Dogs	4	High	5	175°F (79°C)
Onion Rings	1	Low	4	140°F (60°C)
Pizza	1	Medium	6	185°F (85°C)
Pretzels	3	Medium	4	140°F (60°C)
Ribs	2	High	6	160°F (71°C)
Wrapped Sandwiches	2	Medium	4.5	160°F (71°C)

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

INSTALLATION

General

Hatco Flav-R-Savor® Large Capacity Holding and Display Cabinets are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to the unit and components enclosed.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD: Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

Transport unit in upright position only. Before moving or tipping unit, secure all glass surfaces, doors, pan rails, and/or skirts with tape, and drain water from humidified units. Failure to do so may result in damage and injury.

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

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

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION section for details.

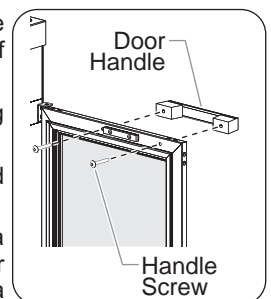
2. Remove tape and protective packaging from all surfaces of unit.
3. Install the door handles using the supplied handle screws.
4. Place the unit in the desired location.

- Locate the unit in an area where the ambient air temperature is constant and a minimum of 70°F (21°C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods and air conditioning ducts).

- Make sure the unit is at the proper counter height in an area convenient for use.

- Make sure the countertop is level and strong enough to support the weight of the unit and food product.

- Make sure all the feet/legs on the bottom of the unit are positioned securely on the countertop.



NOTE: Unit must be transported in the upright position.

OPERATION

General

Use the following procedures to operate a Flav-R-Savor® Large Capacity Holding Cabinet.



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

Startup

1. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
2. Move the POWER ON/OFF (I/O) switch to the ON (I) position.
 - The display lights will turn on and the heating system will start up.



Use of distilled water in the water reservoir of humidified units is recommended to preserve the life of electrical and mechanical components. If non-distilled water is used, the reservoir will require periodic cleaning and deliming (refer to the MAINTENANCE section for cleaning procedure). Unit failure due to lime or mineral deposits is not covered under warranty.

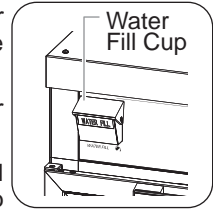
Do not use deionized water. Deionized water will shorten the life of the water reservoir and heating element.

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



Do not overflow water reservoir. Overfilling can cause electrical shock.

3. On humidified units, fill the water reservoir with clean water. To fill the reservoir:
 - a. Lift up the WATER FILL cup cover and pull forward.
 - b. Slowly pour water into the cup until the LOW WATER indicator no longer glows.



NOTE: The capacity of the water reservoir is 3/4 gallon (2.8 l). On the initial fill, the water reservoir may take up to one gallon (3.8 l) of water.

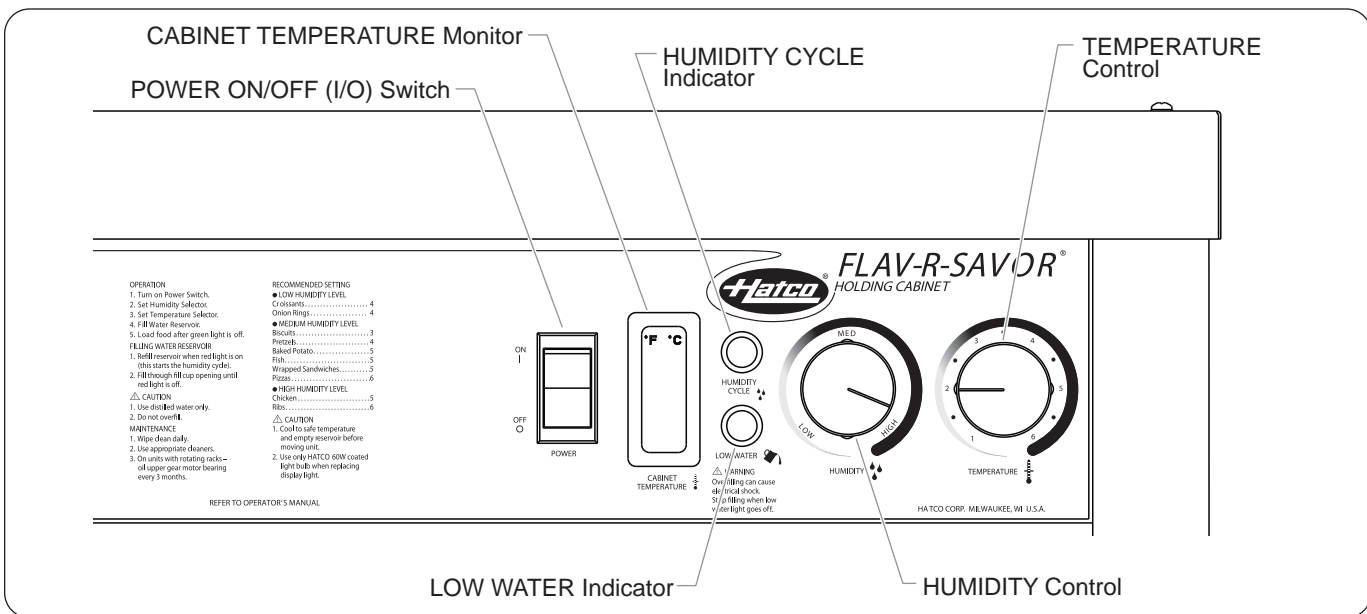
4. On humidified units, set the Humidity Control to the desired level. See the "Food Holding Guide" in the SPECIFICATIONS section for recommendations.
 - The HUMIDITY CYCLE indicator will glow until the interior of the cabinet reaches the selected humidity setting.

NOTE: The water reservoir permits uninterrupted operation for approximately 4–8 hours, depending on the settings and use. When the LOW WATER indicator is lit, add water to the reservoir. The water reservoir refill capacity is approximately 96 ounces, or 3 quarts (2.8 liters).

5. Set the Temperature Control to the desired temperature. See the "Food Holding Guide" in the SPECIFICATIONS section for recommendations.
6. Allow the unit 30 minutes to reach operating temperature before loading the cabinet with pre-heated food product.
 - The temperature Monitor displays the current temperature inside the cabinet.

Shutdown

1. Move the POWER ON/OFF (I/O) switch to the OFF (O) position. The display lights and heating system will turn off.



Control Panel

General

Hatco Flav-R-Savor Large Capacity Holding Cabinets are designed for maximum durability and performance with minimum maintenance.



ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove and wash any food pans and/or racks in the unit.
3. Wipe down all exterior and interior surfaces using a damp, non-abrasive cloth. A non-abrasive cleaner may be used for difficult stains. Hard to reach areas should be cleaned using a small brush and mild soap.
4. Clean the side glass panels using a standard glass cleaner.

Draining the Water Reservoir

On humidified units, the water reservoir in humidified units must be drained prior to moving the cabinet as well as during the “Removing Lime and Mineral Deposits” procedure.



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

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Locate the water outlet inside the cabinet on the underside of the ceiling sheet.



BURN HAZARD: Ceiling sheet and water in reservoir are hot during operation. Allow to cool before draining.

3. Remove any food pans and/or racks in the unit.
4. Position a one gallon (four liter) container under the valve.
5. Drain water from reservoir.
 - a. Locate the drain fitting and hose. Hanging on the right corner inside the unit.
 - b. Snap drain fitting into water outlet.
 - c. The water will begin to drain from hose.
6. Once the reservoir is empty, remove the drain fitting and hose from the water outlet by pressing the release on the outlet.

NOTE: If the water used has an excessive amount of lime or mineral content, follow the REMOVING LIME AND MINERAL DEPOSITS procedure for periodic cleaning and deliming of the water reservoir.

NOTE: Unit failure caused by liming or sediment buildup is not covered under warranty.

MAINTENANCE

Removing Lime and Mineral Deposits

Use the following procedure for periodic cleaning and de-liming of the water reservoir on humidified units.

NOTE: The lime and mineral content of the water used for daily operation will determine how often the deliming procedure must be performed.

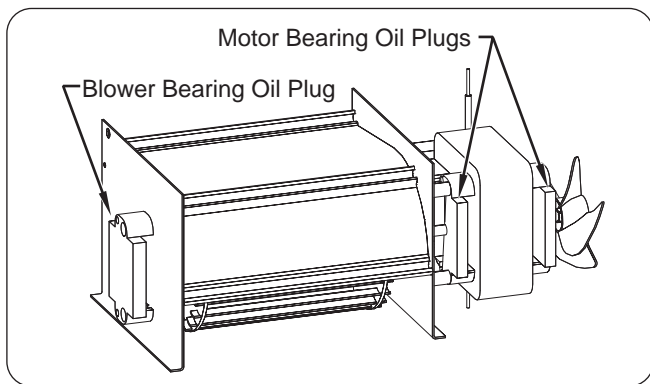
NOTE: Perform this procedure when the unit will not be used for a period of time, such as the end of the day.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. After the unit has cooled down, perform the "Draining the Water Reservoir" procedure in this section.
3. Fill the water reservoir with a mixture of 75% water and 25% white vinegar. Do not use flavored vinegar.
4. Plug in and turn on the unit.
5. Set both the air temperature and humidity to their highest settings and allow the unit to run for 30 minutes.
6. Turn off the unit, unplug the power cord, and allow the unit to cool.
7. Perform the "Draining the Water Reservoir" procedure to empty the deliming solution from the water reservoir.
8. Continue to fill and drain the water reservoir with clean water until the deliming solution is rinsed through and the water discharge is clean.
9. Plug the unit into its power source and fill the reservoir as usual for daily operation using the procedure in the OPERATION section of this manual.

Lubricating the Blower Motor

The blower motor needs lubrication every three months.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove the four screws at each corner of the cover and lift off.
3. Remove the two motor bearing oil plugs, add 6 drops of oil (P/N 05.01.019.00) and replace plugs.
4. Rotate access cover on top of air chamber to oil blower bearing. Remove plug, add 6 drops of oil and replace.



Lubricating the Blower Motor

5. Replace cover and the four screws at each corner.

Replacing Display Light Bulbs

⚠ WARNING

Use only light bulbs that meet or exceed National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.

The display lights are incandescent light bulbs that illuminate the warming area. Each bulb has a special coating to guard against injury and food contamination in the event of breakage.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove any food pans and/or racks in the unit.
3. Unscrew the light bulb from the unit and replace it with a new, specially-coated incandescent light bulb.

NOTE: Hatco shatter-resistant light bulbs meet NSF standards for food holding and display areas. For 120 volt applications, use Hatco P/N 02.30.043.00. For 220 and 240 volt applications, use Hatco P/N 02.30.058.00.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

TROUBLESHOOTING GUIDE



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



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

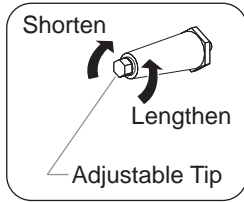
Symptom	Probable Cause	Corrective Action
Light bulb not working.	Light bulb defective.	Replace light bulb.
	Power turned OFF (O).	Move POWER ON/OFF (I/O) switch to the ON (I) position.
Unit operates, but is not circulating air inside cabinet.	Blower motor is defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	The correct voltage may not be supplied to blower.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Food cavity not hot enough.	TEMPERATURE Control set too low.	Adjust TEMPERATURE Control to a higher setting.
	Heating elements not working.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	TEMPERATURE Control not working properly.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Excessive air movement around unit.	Restrict or redirect air movement (i.e., air conditioning duct or exhaust fan) away from unit.
	Unit connected to incorrect power supply.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Food cavity too hot.	TEMPERATURE Control set too high.	Adjust TEMPERATURE Control to a lower setting.
	TEMPERATURE Control not working properly.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Unit connected to incorrect power supply.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit is heating, but is not producing humidity inside cabinet. LOW WATER indicator is not flashing on display and unit is full of water.	Contact an Authorized Hatco Service Agent or Hatco for assistance.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit is heating, but is not producing humidity inside cabinet. LOW WATER indicator flashes on display and unit is full of water.	On initial fill, add one teaspoon of salt to the water reservoir.	On initial fill, add one teaspoon of salt to the water reservoir.
	Water level sensor not working properly.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
No heat, but light works.	TEMPERATURE Control set too low.	Adjust TEMPERATURE Control to a higher setting.
	Heating elements not working.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	TEMPERATURE Control not working properly.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
No heat and no lights.	Power turned OFF (O).	Move POWER ON/OFF (I/O) switch to the ON (I) position.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.

OPTIONS AND ACCESSORIES

4" (102 mm) Adjustable Legs

The 4" (102 mm) adjustable legs are used to add additional height to the unit and are available as accessories. Use the following procedure to install legs.

1. Remove the display rack and secure all glass sides and doors with tape. Carefully lay the unit on its side. **NOTICE: Do not lay unit on side with control panel.**
2. Screw the 4" (102 mm) legs into the holes in the middle of each corner bracket. 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 level the unit.



NOTE: 4" (102 mm) legs are adjustable for leveling the unit. Use a 5/8" (16 mm) open-end wrench to make leveling adjustments once the unit is placed in final position.

Stacking Kit

A stacking kit is available as an accessory in black or gray. Stacking kits are used for stacking one WFST unit on top of another to maximize floor space. Stacking kits include a base frame, four 6" (152 mm) adjustable stainless steel legs, and two stacking brackets.

Use the following procedure to stack two WFST units. This procedure requires at least two people:

1. Install the four 6" (152 mm) stainless steel legs into the bottom of the base frame. If the base frame is not level or rocks, turn the adjustable tip of the appropriate leg to level the base frame.
2. Carefully position the lower WFST unit into the base frame assembly.
3. Remove the cover screws from the top cover of the lower WFST unit.
4. Position one stacking bracket on each side of the top cover on the lower WFST unit, aligning the holes on the brackets with the cover screw holes. Secure the brackets using the cover screws.
5. Carefully lift the upper WFST unit onto the lower WFST unit and position it inside the stacking brackets.

Self-Closing Sliding Doors

Self-closing sliding doors are available as a factory-installed option.

NOTE: Self-closing sliding doors are available for one side only on WFST-2X models.

Self-Closing French Doors

Self-closing French doors are available as a factory-installed option.

Merchandising Decal

Self-adhesive merchandising decals are available to promote food products. The decals are designed to be installed on three (3) sides of the cabinet above the glass panels. Merchandising decals display text reading "Today's Hot Specials" or a graphic featuring chicken or ribs.

Decal Installation

1. Clean the side panels with a non-oily cleaner, such as isopropyl alcohol (rubbing alcohol).
2. After the cleaned surfaces have dried, remove the protective backing from the decal and apply to the panel.
3. Remove any air pockets or bubbles behind the decal by rubbing gently with a soft cloth from the center towards the outer edges.

Display Sign Holder

A Display Sign Holder can be installed on the front of the unit. Use the following procedure to install a Display Sign Holder.



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

NOTE: Signage not supplied by Hatco. Sign dimensions are 31-15/16" W (811 mm) x 6-1/4" H (159 mm). Order custom signs for Hatco equipment at www.hatcographics.com.

1. Remove the two front cover screws from the cabinet cover.
2. Align the mounting holes on the sign holder with the holes on the cabinet cover.
3. Insert the cover screws through the holes in the sign holder and into the cabinet cover. Tighten securely.

Halogen Bulbs

Optional halogen bulbs (Hatco P/N 02.30.081.00) can be ordered in place of the standard incandescent display light bulbs.

1. PRODUCT WARRANTY

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

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

a) One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:

Conveyor Toaster Elements (metal sheathed)
Drawer Warmer Elements (metal sheathed)
Drawer Warmer Drawer Rollers and Slides
Strip Heater Elements (metal sheathed)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Heated Well Elements — HWB Series (metal sheathed)

b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty:

3CS and FR Tanks

c) One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:

Electric Booster Heater Tanks
Gas Booster Heater Tanks

d) Ninety (90) Day Parts-Only Warranty:

Replacement Parts

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement using new or refurbished parts or Product by Hatco or a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom, or Australia, in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Hatco reserves the right to accept or reject any such claim in whole or in part. In the context of this Limited Warranty, "refurbished" means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

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Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

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

Chapman Appl. Service
San Diego 619-298-7106

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

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

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Jacksonville 904-725-7800

3Wire Nass Service Co., Inc.
Orlando 407-425-2681

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

Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

TWC Services
Mableton 770-438-9797

Heritage Service Group
Norcross 866-388-9837

Southeastern Rest. Svc.
Norcross 770-446-6177

HAWAII

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

Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Lombard 708-865-7278

Eichenauer Elec. Service
Decatur 217-429-4229

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

Cone's Repair Service
Moline 309-797-5323

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Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

Goodwin Tucker Group
Des Moines 515-262-9308

KENTUCKY

Service Solutions Group
Lexington 859-254-8854

Service Solutions Group
Louisville 502-451-5411

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

MARYLAND

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GCS Service
Silver Spring 301-585-7550

MASSACHUSETTS

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Needham 781-449-4220

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Bildons Appliance Service
Detroit 248-478-3320

Commercial Kitchen Service
Bay City 517-893-4561

Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Plymouth 800-345-4221

MISSOURI

General Parts
Kansas City 816-421-5400

Commercial Kitchen Services
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Kaemmerlen Parts & Service
St. Louis 314-535-2222

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Anderson Electric
Omaha 402-341-1414

NEVADA

Burney's Commercial
Las Vegas 702-736-0006

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N. Las Vegas 702-649-4616

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Jay Hill Repair
Fairfield 973-575-9145

Service Plus
Flanders 973-691-6300

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Alpro Service Co.
Brooklyn 718-386-2515

Appliance Installation
Buffalo 716-884-7425

Duffy's Equipment Services, Inc.
Buffalo 800-836-1014

3Wire Northern
Plattsburgh 800-634-5005

Duffy's Equipment Services, Inc.
Sauquoit 800-836-1014

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

NORTH CAROLINA

Authorized Appliance
Charlotte 704-377-4501

OHIO

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

Service Solutions Group
Cincinnati 513-772-6600

Commercial Parts and Service
Columbus 614-221-0057

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Elmer Schultz Services
Philadelphia 215-627-5401

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Philadelphia 215-288-4800

Appliance Installation & Service
Pittsburgh 412-809-0244

K & D Service Co.
Harrisburg 717-236-9039

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RHODE ISLAND

Marshall Electric Co.
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Whaley Foodservice Repair
W. Columbia 803-791-4420

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Camp Electric
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GCS Service
Fort Worth 800-433-1804

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Cooking Equipment Specialist
Mesquite 888-866-9276

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Springfield 703-866-3600

WASHINGTON

3Wire Restaurant Appliance
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WISCONSIN

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Madison 608-246-3160

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Milwaukee 414-543-6460

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ALBERTA

Key Food Equipment Service
Edmonton 780-438-1690

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Key Food Equipment Service
Vancouver 604-433-4484

Key Food Equipment Service
Victoria 250-920-4888

MANITOBA

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UNITED KINGDOM

Marren Group
Northants +44(0)1933 666233

HATCO CORPORATION
P.O. Box 340500
Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 (414) 671-6350
Parts and Service Fax (800) 690-2966
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