



# Glo-Ray Food Warmer Installation and Operating Manual

**Models:  
Buffet Warmer  
Hors d'oeuvre Warmer  
Display Case**



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## GENERAL

Hatco Display Warmers keep all foods at optimum serving temperatures without affecting quality. These Glo-Ray warmers have prefocused infrared heat from above and a thermo-controlled heated base to extend the holding times of most food. The infrared heating elements are guaranteed against breakage and burnout for two years.

All models are shipped with easy to install breath protectors or display glass and a pre-attached cord and plug set. All models include incandescent display lights.

This manual provides the installation and operation instructions for Glo-Ray Display Warmers. We recommend all installation and operating instructions and safety precautions appearing in this manual be read prior to installation and operation.



Figure 1A. Buffet Warmers — Model GRBW-30 With Optional Infinite Control

Safety precautions preceded in this manual by the words WARNING or CAUTION printed in bold face are important. Warning means there is the possibility of personal injury to yourself or others Caution means there is the possibility of damage to the unit.

## MODEL DESCRIPTION

### BUFFET WARMER & HOPS D'OEUVRE WARMER SEE FIGURE 1A & 1B

The Glo-Ray Buffet Warmer and Hors d'oeuvre warmer are perfect for holding hot food on a buffet line or at temporary serving areas. These Glo-Ray models feature a specially designed heated base, breath protectors, soft incandescent lights and a cord and plug set.

Model GRBW is available in lengths from 24 in. up to 72 in., holding from 2 to 5 standard food pans. Model GRHW is available to accommodate one or two standard food pans.



Figure 1B. Hors d'oeuvre Warmer — Model GRHW-1P With Optional Infinite Control

**HEATED DISPLAY CASE  
SEE FIGURE 2**

Model GRHD a quality built display case constructed of stainless steel and aluminum with rollerless sliding doors and full-view tempered glass sides. Available in 2, 3 and 4 pan sizes, Glo-Ray GRHD has a cool base construction and incandescent display lights that illuminate the cabinet interior.

A metal-sheathed element directs heat from above while the thermo-controlled base conducts heat from below.



**Figure 2. Heated Display Case — Model GRHD-2P  
With Optional Food Pans**

**SPECIFICATIONS  
GLO-RAY DISPLAY WARMERS**

Glo-Ray Food Warmers operate on 115, 208 or 230 volts depending on type of model. Model GRHW is rated at 115 volts only. Models GRBW and GRHD are available in 115, 115/208 or 115/230 volts.

Buffet Warmers			
Model	Wattage	Model	Wattage
GRBW-24	920	GRBW-54	2130
GRBW-30	1150	GRBW-60	2400
GRBW-36	1420	GRBW-66	2630
GRBW-42	1630	GRBW-72	2865
GRBW-48	1840		
Hors d'oeuvre Warmers			
Model	Wattage	Model	Wattage
GRHW-1P	920	GRHW-2P	1690
Heated Display Case		ay Case	
Model	Wattage	Model	Wattage
GRHD-2P	1075	GRHD-4P	1990
GRHD-3P	1515		

## ELECTRICAL REQUIREMENTS

For proper installation to local electrical code consult a licensed electrical contractor.

### CORD AND PLUG PROVIDED MODELS

Install an approved grounded receptacle to receive plug of models provided with supply cord and plug set.

### CONDUIT CONNECTED MODELS

Install a supply wire not lighter than 10 gauge copper, rated 90°C. Hatco provides a 1/2 in. or 3/4 in. trade size knockout, usually opposite the switch; 6 in. long pigtail leads and a separate grounding terminal or screw in the wiring compartment: and UL recognized wire nuts for connecting supply wires.

## LOCATION

It is necessary for safe and proper operation that the food warmer be placed a reasonable distance from combustible surfaces.

#### WARNING

Some exterior surfaces on the display warmers will get hot. Caution should be taken when touching these areas to avoid Injury.

## INSTALLATION GENERAL

Glo-Ray Display Warmers are shipped with most components pre-assembled. Breath protectors and glass panels must be installed on location. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

#### WARNING Legs for Model

GRHD must be installed prior to operation of unit.

### BREATH PROTECTORS SEE FIGURE 3

Models GRBW and GRHW use acrylic breath protectors that shield the food while allowing easy access. Specially designed housings and mounting hardware make installation simple.

#### NOTE

Remove protective paper from acrylic surfaces before mounting breath protectors.

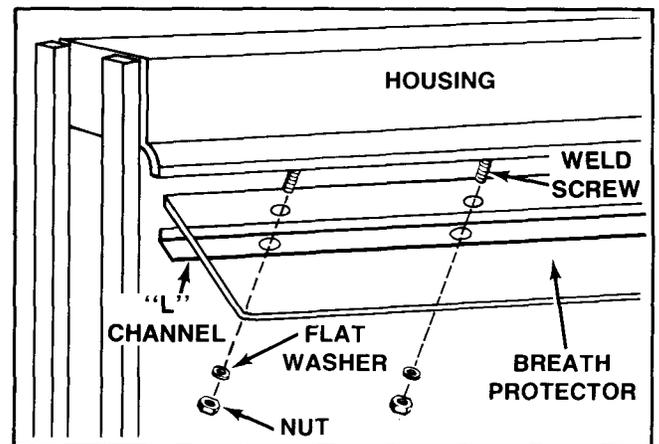


Figure 3. Installing Breath Protectors

**STEP 1** - Slide weld screws into slot provided on housing. Position as close to holes in protector as possible.

**STEP 2** - Carefully place breath protector with "L" channel against housing while aligning holes with weld screws. Slide weld screws as necessary to match hole location on both protector and channel.

**STEP 3** - Place flat washer over weld screw and attach cap nut. Tighten cap nuts securely after all have been attached.

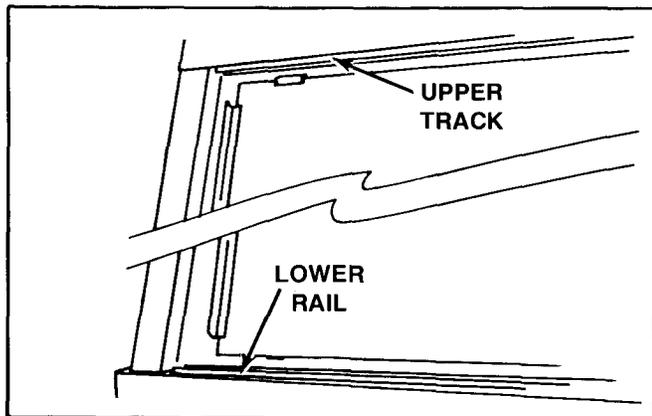
*NOTE*  
Make final position adjustment of breath protector before drawing cap nuts tight.

## GLASS DOORS

### SEE FIGURE 4

Model GRHD features rollerless sliding glass doors that fit into special track guides. They are protected during shipping with reinforced tape that **must** be removed prior to operation of unit.

To remove doors, lift right hand door (door with stop) up into upper track and pull door out from lower rail. Then lift up left



hand door (door without stop) and pull it out from lower rail. See Figure 4.

Reverse this procedure when installing doors. Be careful to place doors in the proper upper track and lower rail.

## GLASS PANELS

### SEE FIGURE 5A, 5B & 5C

The Glo-Ray Model GRHD has glass panels that are protected during shipping by rubber tabs placed on the glass edges (Fig. 5A). These tabs **must** be removed prior to operation of the unit.

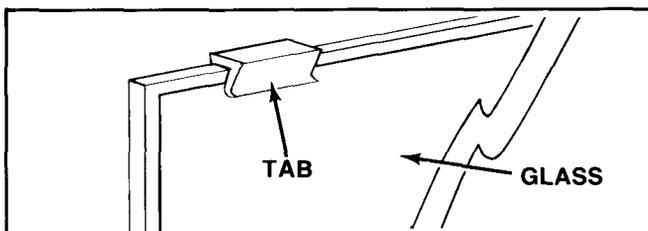


Figure 5A. Shipping tabs for glass.

To remove and replace the glass panels, the following steps should be taken:

**STEP 1** - Remove front glass panel(s) first. Depress spring pins on corner posts and tilt glass outward. See Figure 5B.

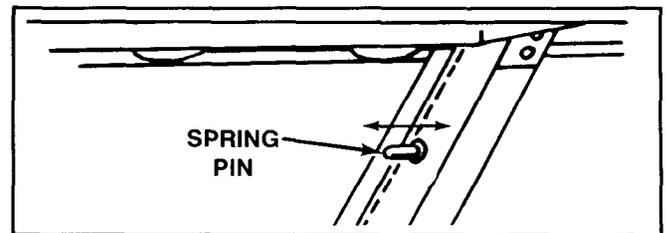


Figure 5B. Step One.

**STEP 2** - Lift up glass above locating button and pull away from flange on corner posts. See Figure 5C.

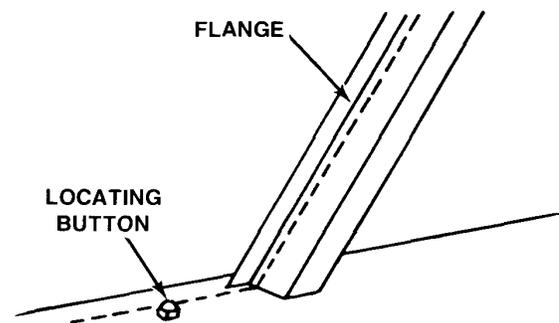


Figure 5C. Step Two.

**STEP 3** - Repeat the procedures in Steps 1 and 2 for removing glass end panels.

To reinstall front and end glass panels, reverse the procedures in Steps 1 and 2.

## NOTE

Bottom edge of glass **must** be in between locating buttons on base and flanges on vertical corner posts.

## OPERATION

### BUFFET WARMER & HORS D'OEUVRE WARMER

The infrared heat and incandescent lights are controlled by a toggle switch. This switch must be in the "on" position when using. If the unit is equipped with an optional infinite switch, this switch will control the heat and the toggle will activate the lights only.

The heated base is controlled by an "on/off" rocker switch and a thermostat adjustment knob.

### HEATED DISPLAY CASE

The infrared or "top heat" is controlled by 2 knobs with variable settings from low to high. The heated base or "bottom heat" control can be set to any desired level. A toggle switch activates the cabinet lights.

*NOTE*

*Lights, top heat and bottom heat can be operated simultaneously or separately.*

## CLEANING

To preserve the finish of your Glo-Ray Display Warmer, it is recommended that exterior surfaces be wiped daily with a damp cloth. Stubborn stains may be removed with a good aluminum or stainless steel cleaner or a non-abrasive cleanser. Use a glass cleaner on all glass panels and doors.

**CAUTION**

**Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of the Food Warmer marring its appearance and making it susceptible to soil accumulation.**

Glo-Ray food holding pans are available in thermo-aluminum or stainless steel and should be removed from the food warmer for washing and sanitizing after each use.

Breath protectors may be removed for thorough cleaning and polishing. They should be wiped daily with a soft, damp cloth. If fine scratches are present, a good acrylic cleaner may be used to polish the breath protectors and remove the scratches.

**CAUTION**

**Only soft cleaning cloths should be used to clean breath protectors. Breath protectors are made of shatter-proof acrylic and will scratch if proper care is not taken.**

## 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 NSF standards for food holding and display areas.

**WARNING Only bulbs which meet NSF 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.**

## SAFETY PRECAUTIONS

Use only recommended mounting methods and materials and approved accessories to prevent personal injury or damage to the unit.

Be certain that specified safe and proper distances are maintained between the food warmer and combustible wall or wall type surfaces and counters.

## ACCESSORIES

### INFINITE CONTROL

Available on Glo-Ray Buffet and Hors d'oeuvre Warmers, infinite control allows the operator to manually adjust heat output from full wattage down to any desired level.

### ADJUSTABLE LEGS

Sturdy 4 in. adjustable legs are available for Glo-Ray Buffet Warmers.

### FOOD PANS

Stainless steel or thermo-aluminum food holding pans are available in 2-1/2 in. or 4 in. depths. These pans are offered in full size, half size or third size.

### WIRE TRIVET

Wire trivets are available to prevent foods from touching the bottom of the food holding pan.



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