

TOAST-QWIK[®]

Electric Conveyor Toasters TQ Series

Installation & Operating Manual

I&W #07.05.009.00

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're 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.

CONTENTS

Important Owner Information	i	Assembly6
Introduction	i	Location6
Important Safety Instructions	1	Set-Up6
Model Descriptions	2	Operation
All Models	2	TQ-300, TQ-300BA, TQ-700 & TQ-700H-S7
TQ-300	2	TQ-700H8
TQ-300BA	2	TQ-700HBA8
TQ-700	2	Maintenance9
TQ-700H		General9
TQ-700H-S	2	Cleaning9
TQ-700HBA	2	Lubrication9
Specifications	3	Accessories11
Electrical Rating Chart TQ-300 Series	3	Adjustable Legs11
Electrical Rating Chart TQ-700 Series	4	Stacking Hardware Kit11
Plug Configurations	5	Electrical Receptacles11
Dimensions	5	Hatco Limited Warranty12
Installation	6	Authorized Parts DistributorsBack Cover

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 Toast-Qwik® in the spaces below. Please have this information available when calling Hatco for service assistance.

odel No	
rial No.	
oltage	_
-	_
ata of Durchasa	

Business 8:00 a.m. to 5:00 p.m. Hours: 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)

INTRODUCTION

The Hatco Toast-Qwik® Electric Conveyor Toaster is specially designed to speed the toasting operation. Products for toasting pass through a heating chamber for rapid and thorough toasting of products. Dryness, moisture, sugar content and thickness of bread product affect the ability to achieve the perfect toasted product. Conveyor speed, not temperature, determines the toasting color.

Hatco toasters are quality built to meet the demands of foodservice operations and provide years of trouble-free performance. The metal-sheathed tubular heating elements are guaranteed against breakage and burnout for two years. (If failure of one element should occur, your Hatco toaster will continue to operate - the production may be slightly lower.)

This manual provides the installation, safety and operating instructions for the Toast-Qwik Electric

Conveyor Toasters. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco Electric Conveyor Toaster. Safety instructions that appear in this manual after a warning symbol \(\tilde{\Delta}\) and the words **WARNING** or **CAUTION** printed in bold face are very important. \(\tilde{\Delta}\) **WARNING** means there is the possibility of serious injury or death to yourself or others. \(\tilde{\Delta}\) **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** without the symbol signifies the possibility of equipment or property damage only.

Your Hatco Toast-Qwik Electric Conveyor Toaster is 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

- 1. To avoid any injury, turn the power switch off, unplug the unit from the power source and allow to cool before performing any maintenance.
- ↑ 2. For safe and proper operation, the unit must be located at a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur. Do not locate toaster under shelving or closer than 12" (31 cm) from the ceiling.
- ⚠ 3. Allow a minimum of 1" (3 cm) along the sides. Allow a clearance of 12" (31 cm) along the front and rear discharge to ensure proper operation and safety.
- 4. 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.
- ↑ 5. 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.
- 6. 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

- 1. Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit.
- **2.** Do not place anything on top of the toaster; doing so could damage toaster or subject personnel to possible injury.
- 3. The toasting of coated products such as garlic bread, cheese sandwiches and sweet rolls is NOT recommended. Residue will reduce toaster performance and could possibly ignite inside the toaster.
- 4. When setting up the unit for operation, make sure power to the unit is off and the toaster is at room temperature. Failure to do so could result in personal injury.
- 5. Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

CAUTIONS

- 1. Do not locate the toaster in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit. Do not place toaster in an area that restricts air flow around the motor compartment. Do not place toaster in direct discharge path of air conditioning vent or makeup air vent.
- 2. Plug toaster into an 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.
- 3. Abrasive cleaners could scratch the finish of your Toast-Owik toaster.
- 4. Failure to lubricate the rear motor bearing as recommended will reduce the operating life of the motor and possibly void the warranty.

MODEL DESCRIPTIONS

ALL MODELS

All Toast-Qwik Electric Conveyor Toasters are fast, dependable and versatile, toasting up to 300 or 700 slices of bread product per hour. The front or rear discharge lets the operator place Toast-Qwik where it is most convenient. Every Toast-Qwik includes a toast collector pan, toast feed ramp, removable crumb tray and factory attached 6' (183 cm) cord and plug. An optional stacking unit allows you to put TQ-300's or TQ-700's on top of one another for greater capacity and variety of product.

TO-300

The TQ-300 model allows for toasting of bread products up to 1-1/4" (3 cm) thick and 9-5/8" (25 cm) wide. Capacity is up to 300 slices per hour for bread or bun products.

TQ-300BA

The TQ-300BA model allows for quick single sided toasting of sliced bagels. Most bagels can be completed in as little as 45 seconds. Capacity is up to 300 bagel halves per hour. Toasts cut side *facing down*.

TQ-700

The TQ-700 model allows for toasting of bread products up to 1-1/4" (3 cm) thick and 9-5/8" (25 cm) wide. Capacity is up to 700 slices per hour for bread or bun products.

TQ-700H

The TQ-700H has a 3" (8 cm) wide opening allowing for toasting of thicker bread products. Separate controls allow the operator to set top and bottom toast colors separately.

TQ-700H-S

The TQ-700H-S has a 3" (8 cm) wide opening allowing for toasting of thicker bread products and an accelerated conveyor system allowing faster toasting to meet periods of high demand.

TO-700HBA

The TQ-700HBA is designed to provide the flexibility and performance to toast sliced bagels perfectly in as little as 30 seconds. Capacity is more than 700 bagel halves per hour. Toasts cut side *facing up*.

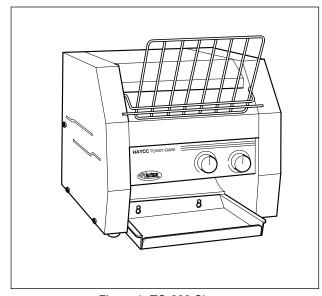


Figure 1. TQ-300 Shown

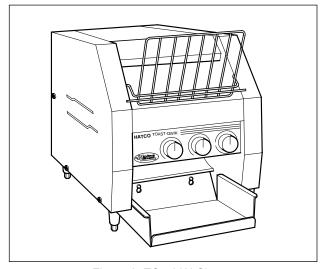


Figure 2. TQ-700H Shown

ELECTRICAL RATING CHART TQ-300 SERIES

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TQ-300	120	60	1745	14.5	NEMA 5-15P*	42 lbs. (19 kg)
TQ-300	208	60	1745	8.4	NEMA 6-15P	42 lbs. (19 kg)
TQ-300	240	60	1745	7.3	NEMA 6-15P	42 lbs. (19 kg)
TQ-300	200	50/60	1797	9.0	No plug attached	42 lbs. (19 kg)
TQ-300	220	50	1945	8.8	CEE 7/7 Schuko	42 lbs. (19 kg)
TQ-300	240	50	1945	8.1	BS 1363	42 lbs. (19 kg)
TQ-300BA	120	60	1745	14.5	NEMA 5-15P*	42 lbs. (19 kg)
TQ-300 - ENG	240	50	2495	10.4	BS-1363	42 lbs. (19 kg)
TQ-300 (CE)	220-230	50	1945-2126	8.8-9.2	CEE 7/7 Schuko	42 lbs. (19 kg)
TQ-300 (CE)	230-240	50	1786-1945	7.8-8.1	BS 1363	42 lbs. (19 kg)
TQ-305 (CE)	220-230	50	2145-2344	9.8-10.2	BS-1363	42 lbs. (19 kg)
TQ-305 (CE)	230-240	50	2062-2245	9.0-9.4	BS-1363	42 lbs. (19 kg)

^{*} NEMA 5-20P for Canada

The electrical information in the shaded areas pertains to **Export models only**.

SPECIFICATIONS

ELECTRICAL RATING CHART TQ-700 SERIES

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TQ-700	120	60	2695	22.5	NEMA 5-30P	51 lbs. (23 kg)
TQ-700	208	60	2695	13.0	NEMA 6-15P*	51 lbs. (23 kg)
TQ-700	240	60	2695	11.2	NEMA 6-15P	51 lbs. (23 kg)
TQ-700	200	50/60	2495	12.5	No plug	51 lbs. (23 kg)
TQ-700	220	50	2695	12.3	CEE 7/7 Schuko	51 lbs. (23 kg)
TQ-700	220	60	2695	12.3	CEE 7/7 Schuko	51 lbs. (23 kg)
TQ-700 - ENG	240	50	4170	17.4	No plug	51 lbs. (23 kg)
TQ-700	240	50	2965	11.2	BS 1363	51 lbs. (23 kg)
TQ-700 (CE)	220-230	50	2695-2946	12.3-12.8	CEE 7/7 Schuko	51 lbs. (23 kg)
TQ-700 (CE)	230-240	50	2475-2695	10.8-11.2	BS 1363	51 lbs. (23 kg)
TQ-700H	208	60	3770	18.1	NEMA 6-20P+	56 lbs. (26 kg)
TQ-700H	240	60	3770	15.7	NEMA 6-20P	56 lbs. (26 kg)
TQ-700H	200	50/60	3485	17.4	NEMA 6-20P	56 lbs. (26 kg)
TQ-700H	220	50	3770	17.1	No cap	56 lbs. (26 kg)
TQ-700H	220	60	3770	17.1	No cap	56 lbs. (26 kg)
TQ-700H	240	50	3770	15.7	No cap	56 lbs. (26 kg)
TQ-700H (CE)	220-230	60	3770-4121	17.1-17.9	No cap	56 lbs. (26 kg)
TQ-700H (CE)	230-240	50	3462-3770	15.1-15.7	No cap	56 lbs. (26 kg)
TQ-700H-S	208	60	3770	18.1	NEMA 6-30P	56 lbs. (26 kg)
TQ-700H-S	240	60	3770	15.7	NEMA 6-20P	56 lbs. (26 kg)
TQ-700HBA	208	60	3070	14.8	NEMA 6-20P	56 lbs. (26 kg)
TQ-700HBA	240	60	3070	12.8	NEMA 6-20P	56 lbs. (26 kg)
TQ-700HBA	220	50	3070	14.0	CEE 7/7 Schuko	56 lbs. (26 kg)
TQ-700HBA	220	60	3070	14.0	CEE 7/7 Schuko	56 lbs. (26 kg)
TQ-700HBA	240	50	3070	12.8	BS 1363	56 lbs. (26 kg)
TQ-705	220-230	50	4018-4375	17.5-18.2	No cap	56 lbs. (26 kg)
TQ-705	230-240	50	4375-4725	19.9-20.5	No cap	56 lbs. (26 kg)

^{*} NEMA 6-20P for Canada

The electrical information in the shaded areas pertains to **Export models only**.

Form No. TQM-0301

⁺ NEMA 6-30P for Canada

PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed on the back of the unit. See Figure 3.

NOTE: Some export units are shipped without a plug.

CAUTION

Plug toaster into an 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.

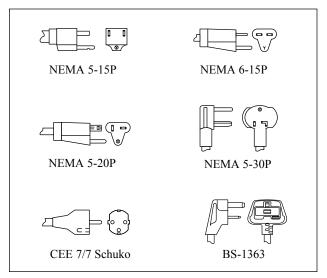


Figure 3. Plug Configurations

DIMENSIONS

Model	Width (A)	Depth (B)	Depth (C)	Height (D)
TQ-300	14-1/2"	19-1/4"	7-3/4"	13-1/2"
	(37 cm)	(49 cm)	(19 cm)	(34 cm)
TQ-300BA	14-1/2"	19-1/4"	7-3/4"	13-1/2"
	(37 cm)	(49 cm)	(19 cm)	(34 cm)
TQ-305	14-1/2"	19-1/4"	7-3/4"	13-1/2"
	(37 cm)	(49 cm)	(19 cm)	(34 cm)
TQ-700	14-1/2"	24-1/4"	9-1/2"	15"
	(37 cm)	(62 cm)	(24 cm)	(38 cm)
ТQ-700Н	14-1/2"	24-1/4"	9-1/2"	16-3/4"
	(37 cm)	(62 cm)	(24 cm)	(43 cm)
TQ-700H-S	*14-1/2"	22-1/2"	9-1/2"	18-1/4"
	(37 cm)	(57 cm)	(24 cm)	(46 cm)
ТQ-700НВА	*14-1/2"	22-1/2	9-1/2"	18-1/4"
	(37 cm)	(57 cm)	(24 cm)	(46 cm)
TQ-705	14-1/2"	22-1/2"	9-1/2"	15"
	(37 cm)	(57 cm)	(24 cm)	(38 cm)

^{* 15&}quot; (38 cm) models for Canada

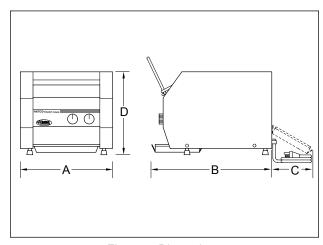


Figure 4. Dimensions

INSTALLATION

ASSEMBLY

- 1. Remove unit from box.
- 2. Remove information packet. To prevent delay in obtaining warranty coverage, fill out and mail in warranty card.
- 3. Remove tape from Crumb Tray and Toast Collector
 Pan

NOTE: Remove the tube of lubricating oil taped to the bottom of the toast collector pan. Retain for future lubrication of the gear motor.

LOCATION

CAUTION

Do not locate the toaster in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit. Do not place toaster in an area that restricts air flow around the motor compartment. Do not place toaster in direct discharge path of air conditioning vent or makeup air vent.

WARNING

For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur. Do not locate toaster under shelving or closer than 12" (31 cm) from the ceiling.

A WARNING

Allow a minimum of 1" (3 cm) clearance along the sides. Allow a clearance of 12" (31 cm) along the front and rear discharge to ensure proper operation and safety.

A CAUTION

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

A CAUTION

Do not place anything on top of the toaster; doing so could damage toaster or subject personnel to possible injury.

SET-UP

⚠ CAUTION

The toasting of coated products such as garlic bread, cheese sandwiches and sweet rolls is NOT recommended. Residue will reduce toaster performance and could possibly ignite inside the toaster.

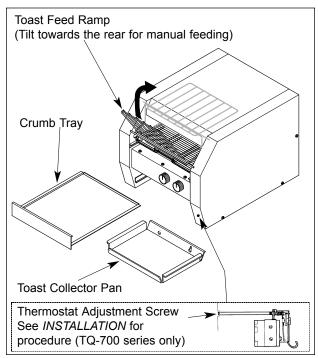


Figure 5. Front View - TQ-700 Model Shown

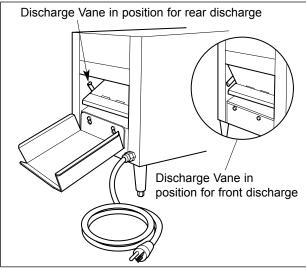


Figure 6. Rear View - TQ-700 Model Shown

A CAUTION

When setting up the unit for operation, make sure power to the unit is off and the toaster is at room temperature. Failure to do so could result in personal injury.

Stacking Kit

The optional Stacking Hardware Kit allows you to put TQ-300's or TQ-700's on top of one another for greater capacity and variety of product.

NOTE: If units are to be stacked, see ACCESSORIES section for installation instructions.

Conveyor Feeder Guide

The conveyor feeder guide is installed at the factory and can be used in two positions (Figure 5).

- When in the upright position, the toaster is set for automatic feed. Bread products enter the toaster simply by placing them on the feeder guide and releasing.
- For manual feeding of product, tip the feeder guide until it rests on top of the unit. In this position, bread products can be manually loaded by placing them directly on the conveyor belt.

A CAUTION

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

Front and Rear Discharge

Toast-Qwik units can be set up so product discharges at either the front or rear of the unit.

- 1. For front discharge, install the toast collector pan in the front of the unit as shown in Figure 5. Pull the vane handle (rear of unit, Figure 6) until the discharge vane pivots fully in the rearward position.
- 2. For rear discharge, install the toast collector pan on

the rear of the unit as shown in Figure 6. Push the vane handle (Figure 6) forward until the discharge vane pivots fully in the forward position.

Toast Crumb Tray

The toast crumb tray can easily be removed by sliding it out from the front of the unit (Figure 5).

Thermostat Adjustment (TQ-700 Series except TQ-700H-S)

The thermostat adjustment screw is located on the lower right front of the unit (Figure 5). This thermostat controls the toasting chamber temperature. The thermostat is preset at the factory, but may be adjusted as follows:

- 1. Using a small screwdriver, carefully pry the black plastic plug from the cabinet.
- 2. Turn the adjustment screw (Figure 5) clockwise to increase temperature or counterclockwise to decrease the temperature.

NOTE: Do not turn screw more than 1/8 turn at a time. Allow at least 5 minutes for temperature to stabilize.

3. Re-install black plastic plug after adjustment is complete.

OPERATION

TQ-300, TQ-300BA, TQ-700 & TQ-700H-S MODELS

- 1. Plug cabinet into an electrical outlet of the correct voltage, size and plug configuration. See *SPECIFICATIONS* for details.
- 2. Turn the Selector Switch, located on the front panel, to "Toast" or "Buns." See Figure 7.

NOTE: When toasting buns, bagels or other single sided bread products, place cut side down and set Selector Switch to the "Bun" position.

3. Turn the Speed Control to the lightest/fastest position while the unit heats up.

NOTE: Allow approximately 15 minutes for a warm-up period.

 After warm-up period, set the Speed Control to medium position and toast two slices of bread product. Adjust the Speed Control to the desired amount of browning.

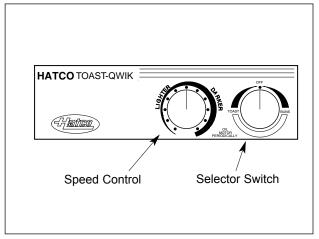


Figure 7. Control Panel – TQ-300, TQ-300BA, TQ-700 and TQ-700H-S Models

NOTE: To toast moist products such as English muffins, rye bread or whole wheat, slow the conveyor by turning the Speed Control knob to a slower/darker setting (clockwise).

TQ-700H MODEL

- Plug cabinet into an electrical outlet of the correct voltage, size and plug configuration. See SPECIFICATIONS for details.
- 2. Turn the Selector Switch, located on the front panel, to "Toast" or "Buns." See Figure 8.
- 3. Turn the Top Color Control and Bottom Color Control to the lightest/fastest position while the unit heats up.

NOTE: Allow approximately 15 minutes for a warm-up period.

4. After warm-up period, set the top and bottom Color Controls to medium position and toast two slices of bread product. Adjust the Top and Bottom Color Controls to the desired amount of browning.

NOTE: To toast moist products such as English muffins, rye bread or whole wheat, slow the conveyor by turning the Speed Control knob to a slower/darker setting (clockwise).

TQ-700HBA MODEL

- 1. Plug cabinet into an electrical outlet of the correct voltage, size and plug configuration. See *SPECIFICATIONS* for details.
- 2. Turn the Selector Switch, located on the front panel, left or right to the "On" position. See Figure 9.
- 3. Turn the Color Control to the lightest position and Speed Control to the fastest position while the unit heats up.

NOTE: Allow approximately 15 minutes for a warm-up period.

 After warm-up period, set the Color Control and Speed Control to medium position and toast two bread products. Adjust controls to the desired amount of browning.

NOTE: When toasting buns, bagels or other single sided bread products place the **cut side up**.

NOTE: Set the Color Control on "Standby" during non-peak periods of use. Heating elements are set at 50% of power in the Standby mode.

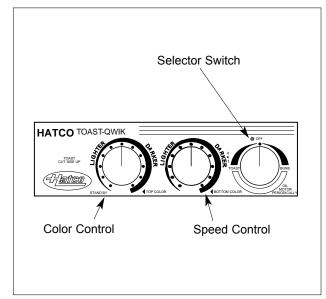


Figure 8. Control Panel - TQ-700H Model

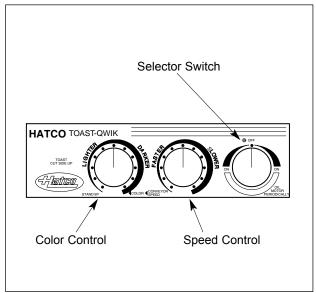


Figure 9. Control Panel - TQ-700HBA Model

GENERAL

The Hatco Toast-Qwik Electric Conveyor Toasters are designed for maximum durability and performance, with minimum maintenance.

A WARNING

To avoid any injury, turn the power switch off, unplug the unit from the power source and allow to cool before performing any maintenance.

CLEANING

Exterior

To preserve the bright finish of the unit, it is recommended that the exterior surfaces be wiped daily with a damp cloth. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.

CAUTION

Abrasive cleaners could scratch the finish of your Toast-Owik toaster.

Toast Crumb Tray & Toast Collector Pan

Remove from unit and wash with soap and water, then rinse.

Conveyor Feeder Guide

Press in the two wire spokes and remove guide from unit. Wipe clean with a soft, damp cloth or soak the guide in a mild solution of 1 cup ammonia and 1 gallon of water (227 milliliters and 3.785 liters). Re-install guide by aligning wire spokes with holes in toaster.

LUBRICATION

The rear motor bearing requires periodic lubrication at recommended intervals.

CAUTION

Failure to lubricate the rear motor bearing as recommended will reduce the operating life of the motor and possibly void the warranty.

- 1. Disconnect toaster from the power supply.
- 2. If being used for rear discharge, remove the collector pan from the rear of the unit.
- 3. Remove the toast ramp from the two support pins at the rear of the unit and slide the ramp forward.

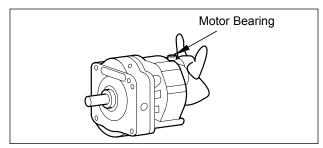


Figure 10. Access to Gear Motor

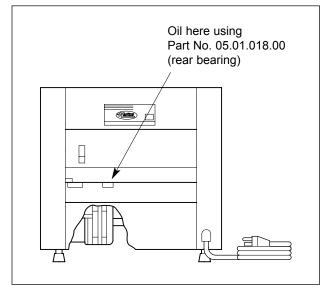


Figure 11. Access to Gear Motor Bearing

- 4. Remove the right-hand chrome snap plug to gain access to the motor bearing. See Figure 10.
- 5. Lubricate the bearing by applying 10-12 drops of Mobil SHC 624 lubricant (Hatco part no. 05.01.018.00) to the bearing through the access hole. See Figure 11. Re-install the chrome plug.
- 6. Re-install the toast ramp. Make sure ramp is securely positioned over front and rear support pins.
- 7. Move discharge vane to desired position.

Motor Bearing Lubrication Schedule

24 hours operation Every 6 weeks
18 hour operation Every 8 weeks
12 hour operation Every 12 weeks
Periodic operation

9

MAINTENANCE

MARNING

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.

MARNING

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.

ADJUSTABLE LEGS

- 1. Carefully place unit on its side.
- 2. Remove the existing legs.
- 3. Thread the 4" (10 cm) adjustable legs into the existing leg holes on the bottom of the unit. See Figure 12.
- 4. After all legs are secure, return the unit to the upright position.
- 5. If unit is not level, use a 9/16" (14 mm) open-end wrench to adjust the foot of each leg until unit is level

STACKING HARDWARE KIT

- 1. Remove crumb tray and toast tray from units.
- 2. Remove the side cover screws from the rear of the lower unit.
- 3. Tip the unit forward and remove rear legs.
- Attach the stacking brackets to the unit with the original screws and re-install rear legs. Right side bracket has a notch cut out for the power cord. See Figure 13.
- 5. Set the unit upright.
- 6. Tip the upper unit forward and remove the back legs. Place upper unit onto lower unit, aligning the leg mounting holes with the holes in the stacking brackets.
- 7. Re-install rear legs through bracket holes into upper unit and remove front legs on upper toaster.
- 8. Re-install crumb tray and toast collector pan into

ELECTRICAL RECEPTACLES

Various electrical receptacles are available for different applications. See the applicable *ELECTRICAL RATING CHART* for details.

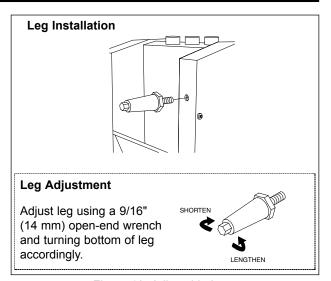


Figure 12. Adjustable Legs

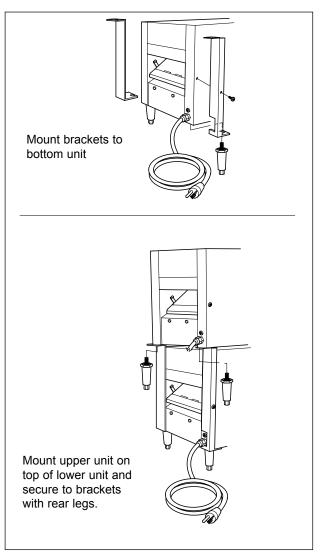


Figure 13. Stacking Units

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. 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 prorated 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.

HATCO AUTHORIZED PARTS DISTRIBUTORS

ALABAMA LOUISIANA (Continued) OHIO (Continued) Jones McLeod Appl. Svc. Bana Comm. Parts, Inc. Electrical Appl. Repair Service 318-631-6550 Independence 216-459-8700 Birmingham 205-251-0159 Shreveport F A Wichman Co **ARIZONA MARYLAND** 419-385-9121 Toledo **Electric Motor Service** Auth. Comm. Food Equip 410-467-8080 **OKLAHOMA Baltimore** Phoenix 602-234-2443 Hagar Rest. Service, Inc. GCS Service, Inc. Byassee Equipment Co. Oklahoma City 405-235-2184 301-585-7550 Silver Spring Phoenix 602-252-0402 Krueger, Inc. **MASSACHUSETTS CALIFORNIA** Oklahoma City 405-528-8883 Ace Service Co., Inc. Industrial Electric **OREGON** 781-449-4220 **Huntington Beach** 714-379-7100 Needham Bressie Electric Co. Chapman Appl. Service **MICHIGAN** Portland 503-231-7171 San Diego 619-298-7106 Commercial Kitchen Service Ron's Service, Inc. P & D Appliance 517-893-4561 Bay City 503-624-0890 Portland S. San Francisco 650-635-1900 Bildons Appliance Service **PENNSYLVANIA** 248-478-3320 Detroit **COLORADO** Authorized Factory Service Midwest Food Equip. Service All City Service Coraopolis 412-262-2330 Grandville 616-261-2000 303-454-9500 Denver FAST Comm. Appl. Service Hawkins Commercial Appliance **MINNESOTA** Philadelphia 215-288-4800 303-781-5548 Englewood GCS Service GCS Service, Inc. Minneapolis 612-546-4221 **DELAWARE** Pittsburgh 412-787-1970 Food Equipment Service **MISSOURI** K & D Service Co. Wilmington 302-996-9363 GCS Service. Inc. Harrisburg 717-236-9039 Kansas City 816-920-5999 **FLORIDA** Elmer Schultz Services Whaley Foodservice Repair Commercial Kitchen Services 215-627-5401 Philadelphia 314-890-0700 St. Louis Jacksonville 904-725-7800 Electric Repair Co. Kaemmerlen Parts & Service Nass Service Co., Inc. 610-376-5444 Reading St. Louis 314-535-2222 407-425-2681 Orlando RHODE ISLAND B.G.S.I. **NEBRASKA** Marshall Electric Co. Anderson Electric Pompano Beach 954-971-0456 Providence 401-331-1163 Comm. Appliance Service Omaha 402-341-1414 **SOUTH CAROLINA** 813-663-0313 Tampa **NEVADA** Whaley Foodservice Repair **GEORGIA** Burney's Commercial 803-791-4420 W. Columbia Southeastern Rest. Svc. 702-736-0006 Las Vegas **TENNESSEE** Norcross 770-446-6177 Hi. Tech Commercial Service Camp Electric N. Las Vegas 702-649-4616 901-527-7543 HAWAII Memphis **NEW JERSEY** Burney's Comm. Service, Inc. **TEXAS** Jay Hill Repair Honolulu 808-848-1466 City Kitchen Service Co. Fairfield 973-575-9145 Food Equip Parts & Service 512-719-4445 Austin Service Plus Honolulu 808-847-4871 Stove Parts Supply Flanders 973-691-6300 Fort Worth 817-831-0381 **ILLINOIS NEW YORK** Armstrong Repair Service Parts Town Acme American Repairs, Inc. 713-666-7100 708-865-7278 Houston Broadview Brooklyn 718-456-6544 Commercial Kitchen Repair Co. Eichenauer Elec. Service Alpro Service Co. 210-735-2811 San Antonio 217-429-4229 718-386-2515 San Antonio Rest. Equip. Brooklyn Midwest Elec. Appl. Service Appliance Installation San Antonio 210-824-3271 630-279-8000 Elmhurst Buffalo 716-884-7425 Cone's Repair Service UTAH Northern Parts Dist. Moline 309-797-5323 Peterson's Commercial Parts & Svc. 518-563-3200 Plattsburgh Salt Lake City 801-487-3653 **INDIANA** J. B. Brady, Inc. VIRGINIA Comm. Parts & Service, Inc. Syracuse 315-422-9271 Indianapolis 317-545-9655 Daubers **NORTH CAROLINA** 757-855-4097 Norfolk <u>IOWA</u> Authorized Appliance **Daubers** Electric Motor Service Co. Charlotte 704-377-4501 703-866-3600 Sprinafield Davenport 319-323-1823 OHIO WASHINGTON **KENTUCKY** Akron/Canton Comm. Svc. Inc. Restaurant Appl. Service Comm. Parts & Service, Inc. 330-753-6635 Seattle 206-524-8200 Louisville 502-367-1788 Certified Service Center WISCONSIN **LOUISIANA** Cincinnati 513-772-6600 A.S.C., Inc. Chandlers Parts & Service GCS Service Madison 608-246-3160 Baton Rouge 225-272-6620 Columbus 614-476-3225 A.S.C., Inc. Milwaukee 414-543-6460

HATCO CORPORATION

P.O. Box 340500, Milwaukee, WI 53234-0500 U.S.A. (800) 558-0607 (414) 671-6350

Parts & Service Fax (800) 690-2966 Int'l. Fax (414) 671-3976

www.hatcocorp.com