



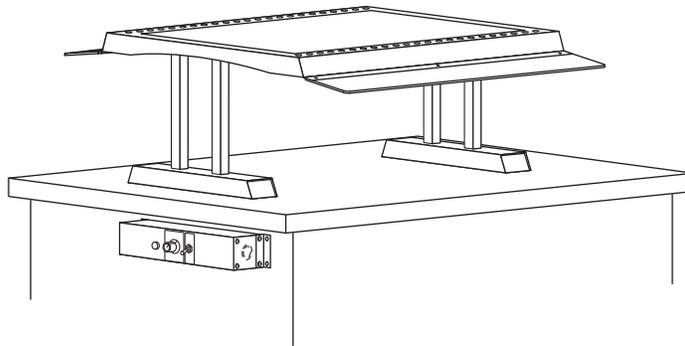
GLO-RAY®

Heated Glass Overshelves

GR3 & GR3L Series

**Installation &
Operating Manual**

I&W #07.05.175.00



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	Installation	5
Introduction	i	Unpacking	5
Important Safety Information	1	Location.....	5
Model Description	3	Mounting the Unit.....	6
All Models.....	3	Operation	8
GR3 Models	3	Ground Fault Circuit Interrupt	8
GR3L Models	3	Maintenance	9
Model Designation	3	Cleaning	9
Specifications	4	Display Light Bulb Replacement.....	9
Electrical Requirements	4	Accessories	10
Electrical Rating Charts.....	4	Hatco Limited Warranty	11
Dimensions	4	Authorized Parts Distributors	Back Cover

IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification decal located on the inside of the control box), voltage and purchase date of your Glo-Ray® Heated Glass Overshelf in the spaces below. Please have this information available when contacting 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.S.T.
Monday through Thursday
8:00 a.m. to 2:30 p.m. C.S.T. Friday)

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

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



24-Hour 7-Day Parts & 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 Glo-Ray Heated Glass Overshelves are perfect for keeping prepared foods hot at kitchen work areas, waitress pickup stations, buffet lines or other customer serving points.

The Glo-Ray Heated Glass Overshelf features a unique patented glass shelf that keeps food below the glass at optimum serving temperatures while maintaining product quality. Additionally, the top of the heated glass overshelf is ideal for holding wrapped or boxed food short term when serving temperatures are not critical.

This manual provides the installation, safety and operating instructions for the Glo-Ray Heated Glass Overshelves. We recommend all installation, operating and safety information appearing in this manual be read prior to installation or operation of

your Hatco Heated Glass Overshelf. Safety information 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 personal injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **NOTICE** signifies the possibility of equipment or property damage only.

Hatco Glo-Ray Heated Glass Overshelves 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 INFORMATION

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

⚠️ WARNINGS

- ⚠️ To avoid any injury, turn the power switch OFF, and allow to cool completely before performing any cleaning or maintenance.
- ⚠️ To avoid any injury, do not allow liquids to spill onto the Heated Glass Overshelf.
- ⚠️ Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
- ⚠️ To avoid any injury, do not clean Heated Glass Overshelf when unit is energized or hot.
- ⚠️ Unit is not waterproof. To avoid electrical shock or personal injury DO NOT submerge in water. Do not operate if it has been submerged in water.
- ⚠️ To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.
- ⚠️ 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.
- ⚠️ For safe and proper operation do not place food product directly onto glass surface. Food product must be wrapped or boxed.
- ⚠️ For safe and proper operation, the top side of the shelf is intended for short term holding of food for which serving temperature is not critical.
- ⚠️ The fluorescent light fixtures used have plastic safety shields covering the fluorescent bulbs to meet N.S.F. standards. To avoid personal injury and/or food contamination always operate the unit with the plastic safety shield properly installed.
- ⚠️ After installing a fluorescent light bulb make sure to reinstall the protective lens cover. Breakage of a bulb not properly covered could result in personal injury and/or food contamination.
- ⚠️ 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 Replacement Parts when service is required.
- ⚠️ 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.
- ⚠️ 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

- ⚠️ To avoid any injury or damage 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 and food displayed.
- ⚠️ Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is constant and is a minimum of 70°F (21°C).
- ⚠️ To avoid any injury or burns, do not come in contact with the Heated Glass Overshelf while unit is in operation.
- ⚠️ All electrical connections must be in accordance with local electrical codes and any other applicable codes. Connections should be made by a qualified, licensed electrician.

IMPORTANT SAFETY INFORMATION

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

NOTICES

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish marring its appearance and making it susceptible to dirt accumulation.

Only soft cleaning cloths, mild soap and water should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch or crack if proper care is not taken.

Do not allow the glass shelf to overheat. Overheating may cause the food containers to melt or soften.

Use of excessive force when tightening mounting screws may damage unit or countertop.

Do not use food pans, ceramic dishes, or abrasive materials on Heated Glass Overshelves. Food pans, ceramic dishes, and abrasive materials may scratch the glass shelf marring its appearance and making it susceptible to dirt accumulation. It is recommended that glass overshelves be used for food products contained in disposable paper or plastic containers or wrapping.

Damage to countertop material such as Corian® and similar products caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Recommended for use over metallic counters. For other surfaces, verify that the material is suitable for temperature up to 180°F (82°C).

The Remote Mounted Control Box must be installed outside of the heat zone. Locating the control box inside the heat zone will cause the switches to overheat, malfunction, and fail. See Figure 6 for minimum mounting distances.

MODEL DESCRIPTION

ALL MODELS

All models are ideal for pass-through areas, buffet and cafeteria lines and other self-serving areas.

All models are available as either standard or high wattage units. Standard wattage units may be used where there is an additional bottom source of heat, such as the Hatco Heated Base Overshelves GRS, GRSB, GRSBF, and GRSR. High wattage units are for use in installations where no bottom heat source is present.

Units are available in widths of 29" (737 mm), 35" (889 mm) and 41" (1041 mm).

Options available for these units include front and rear breath protectors and a choice of either a *Designer* color or stainless steel finish. The remote-mounted control box includes a 3' (914 mm) flexible electrical conduit.

GR3 MODELS

The GR3 Heated Glass Overshelf is constructed of stainless steel or powdercoat painted steel in *Designer* colors and glass. Featuring a remote mounted On/Off toggle switch, Ground Fault Circuit Interrupt (GFCI) safety, indicator light and one adjustable infinite heat control for the heated glass overshelf.

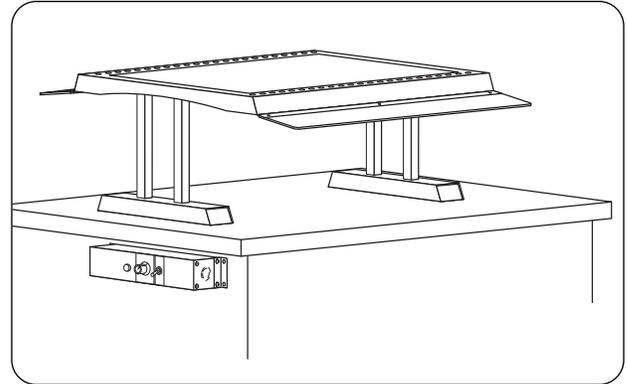


Figure 1. Glo-Ray® Model GR3-35 with Optional Breath Protectors

GR3L MODELS

The GR3L Heated Glass Overshelf is constructed of stainless steel or powdercoat painted steel in *Designer* colors and glass. Featuring a remote mounted On/Off toggle switch, a Ground Fault Circuit Interrupt (GFCI) safety, indicator light, one adjustable infinite heat control for the heated glass overshelf, and two fluorescent lights to illuminate the warming area.

MODEL DESIGNATION

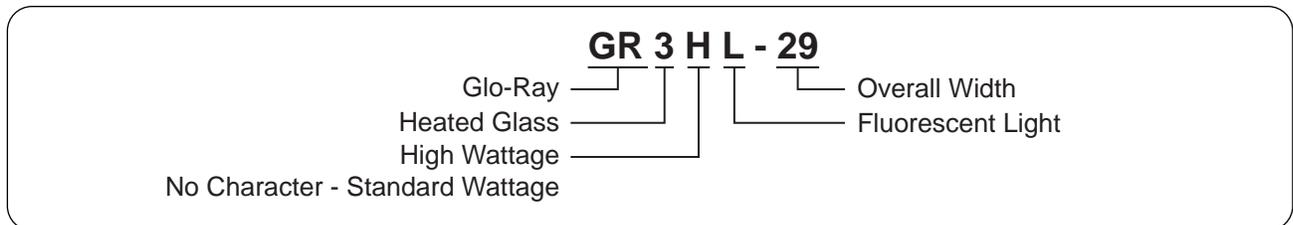


Figure 2. Model Designation

SPECIFICATIONS

ELECTRICAL REQUIREMENTS

Units are supplied from the factory equipped with a 3' (914 mm) flexible electrical conduit connection to the remote control box.



CAUTION

All electrical connections must be in accordance with local electrical codes and any other applicable codes. Connections should be made by a qualified, licensed electrician.

ELECTRICAL RATING CHART – GR3 MODELS

Model	Voltage	Watts	Amps	Electrical Connection	Shipping Weight
GR3-29	120	758	6.3	Conduit	59 lbs. (27 kg)
GR3H-29	120	1263	10.5	Conduit	59 lbs. (27 kg)
GR3-35	120	941	7.8	Conduit	71 lbs. (32 kg)
GR3H-35	120	1600	13.3	Conduit	71 lbs. (32 kg)
GR3-41	120	1143	9.5	Conduit	83 lbs. (38 kg)
GR3H-41	120	1895	15.8	Conduit	83 lbs. (38 kg)

ELECTRICAL RATING CHART – GR3L MODELS

Model	Voltage	Watts	Amps	Electrical Connection	Shipping Weight
GR3L-29	120	794	6.6	Conduit	61 lbs. (27 kg)
GR3HL-29	120	1299	10.8	Conduit	61 lbs. (27 kg)
GR3L-35	120	977	8.1	Conduit	73 lbs. (33 kg)
GR3HL-35	120	1636	13.6	Conduit	73 lbs. (33 kg)
GR3L-41	120	1179	9.8	Conduit	85 lbs. (38 kg)
GR3HL-41	120	1931	16.1	Conduit	85 lbs. (38 kg)

Note: Shipping weight includes packaging.

DIMENSIONS

Model	Width (A)	Depth† (B)	Height (C)	Interior (D)	Interior (E)	Interior (F)
GR3-29 & GR3H-29	29" (737 mm)	27-3/16" (691 mm)	13-1/2" (343 mm)	25-11/16" (652 mm)	10-3/16" (259 mm)	9" (229 mm)
GR3-35 & GR3H-35	35" (889 mm)	27-3/16" (691 mm)	13-1/2" (343 mm)	31-11/16" (805 mm)	10-3/16" (259 mm)	9" (229 mm)
GR3-41 & GR3H-41	41" (1041 mm)	27-3/16" (691 mm)	13-1/2" (343 mm)	37-11/16" (957 mm)	10-3/16" (259 mm)	9" (229 mm)

Model	Width (A)	Depth† (B)	Height (C)	Interior (D)	Interior (E)	Interior (F)
GR3L-29 & GR3HL-29	29" (737 mm)	27-3/16" (691 mm)	13-1/2" (343 mm)	25-11/16" (652 mm)	10-3/16" (259 mm)	9" (229 mm)
GR3L-35 & GR3HL-35	35" (889 mm)	27-3/16" (691 mm)	13-1/2" (343 mm)	31-11/16" (805 mm)	10-3/16" (259 mm)	9" (229 mm)
GR3L-41 & GR3HL-41	41" (1041 mm)	27-3/16" (691 mm)	13-1/2" (343 mm)	37-11/16" (957 mm)	10-3/16" (259 mm)	9" (229 mm)

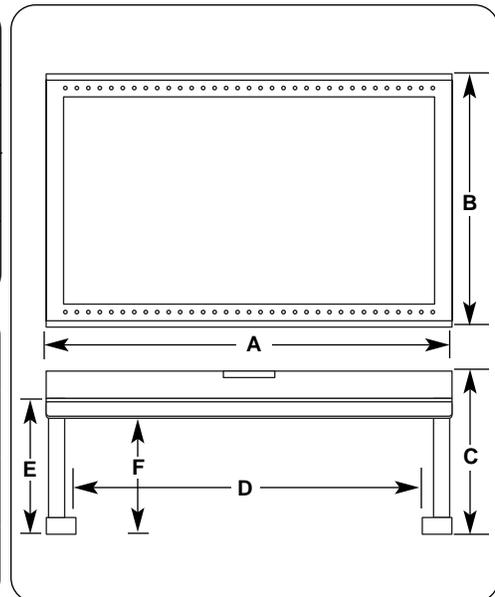


Figure 3. Dimensions

† 37-1/4" (946 mm) including accessory breath protectors.

Usable Heated Top Shelf Area:

GR3-, GR3L-, GR3H-, GR3HL-29: 23-1/4"W x 21-1/4"D (591 x 540 mm)

GR3-, GR3L-, GR3H-, GR3HL-35: 29-1/4"W x 21-1/4"D (743 x 540 mm)

GR3-, GR3L-, GR3H-, GR3HL-41: 35-1/4"W x 21-1/4"D (895 x 540 mm)

INSTALLATION

UNPACKING

Glo-Ray® Heated Glass Overshelves are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

1. Remove unit from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**
3. Remove tape and protective packaging from all surfaces of unit.

LOCATION

For proper operation and maximum performance, locate the Heated Glass Overshelf in an area where the ambient air temperature is constant and is a minimum of 70°F (21°C). Areas which are susceptible to active air movements or currents should be avoided, i.e., near exhaust fans or hoods and air conditioning ducts.

CAUTION

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

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.

CAUTION

To avoid any injury or damage 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 and food displayed.

CAUTION

All electrical connections must be in accordance with local electrical codes and any other applicable codes. Connections should be made by a qualified, licensed electrician.

NOTICE

Damage to countertop material such as Corian® and similar products caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Recommended for use over metallic counters. For other surfaces, verify that the material is suitable for temperature up to 180°F (82°C).

INSTALLATION

MOUNTING THE UNIT

(See Figure 4)

NOTE: Locate the conduit hole 15-5/8" (397 mm) away from the front edge (not including breath protector) of the unit overhang on the top shelf or 2" (51 mm) away from center of mounting bracket or unit, front to back, and 7/8" (22 mm) in from the side of the unit.

1. Drill a 1-3/8" (35 mm) hole in countertop for the wire routing.
2. Route flexible conduit through the pre-drilled hole and place unit on countertop.
3. Remove the screw from each counter mount cover and lift cover to expose mounting holes.
4. Using the mounting brackets as a template, mark the mounting holes in the countertop.

NOTE: Verify legs on unit are straight and perpendicular before marking and drilling holes.

5. Move the unit out of the way and drill 8 mounting holes (4 for each side). Drill appropriate sized holes based on fastener size (fasteners not supplied).
6. Position unit on countertop.
7. Secure the unit to the countertop (hardware not supplied).

NOTE: If mounting to a wooden countertop, use #10 wood screw (length will depend on countertop thickness). For other countertop materials, drill holes through countertop and

secure with bolts and nuts. Units mounted to a metal surface may require a backing plate installed to the underside of the surface in order to increase unit stability (backing plate not supplied).

8. Secure counter mount covers in place using original hardware. Do not overtighten.

NOTICE

Use of excessive force when tightening mounting screws may damage unit or countertop.

NOTE: Hatco recommends a qualified electrician connect the appropriate electrical power source to the Remote Control Box. Refer to SPECIFICATIONS, WIRING DIAGRAM, or the unit identification plate for specific model watt and amp ratings.

9. Connect incoming power supply to the wire leads inside the Remote Control Box. Wire leads are factory attached to the Ground Fault Circuit Interrupt (GFCI) switch.
10. Route wires located in the Flexible Conduit through knock outs located on either end of the Remote Control Box.
11. Secure Flexible Conduit to the Remote Control Box.
12. Connect heating unit and lights by attaching the Flexible Conduit wires to the terminal block located inside the Remote Control Box. (See WIRING DIAGRAM for details.)

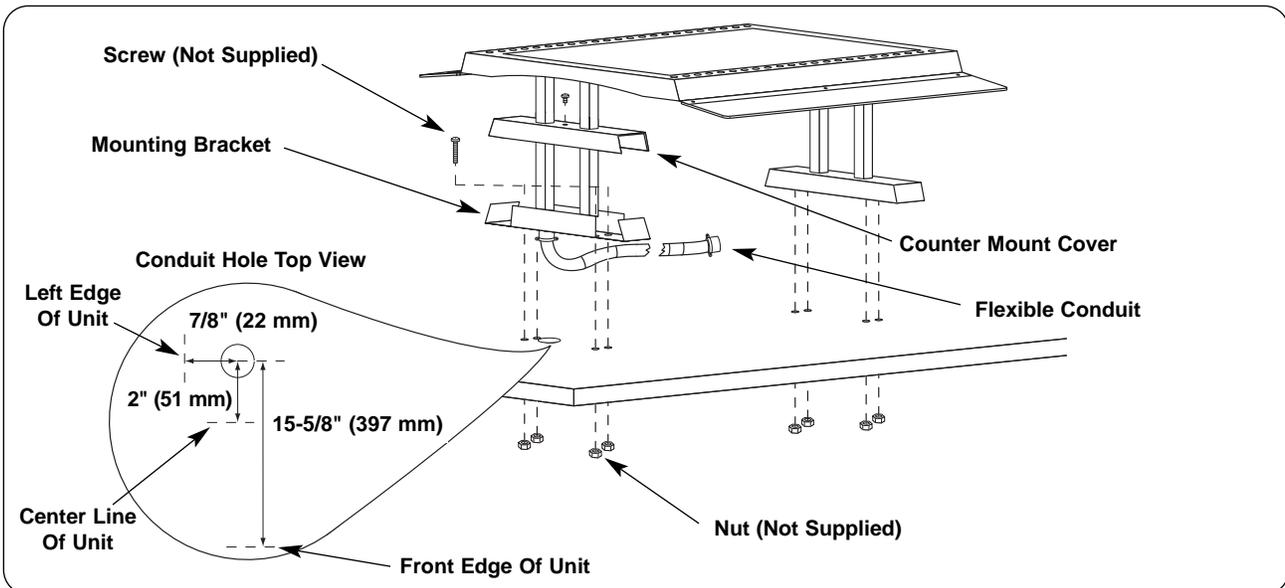


Figure 4. Mounting the Unit

INSTALLATION

REMOTE MOUNTED CONTROL BOX (RMB)

Remote mounted control box should be installed by a qualified electrician.

NOTE: When mounting the remote mounted control box insure space is available to access the GFCI reset button.

NOTICE

The Remote Mounted Control Box must be installed outside of the heat zone. Locating the control box inside the heat zone will cause the switches to overheat, malfunction, and fail. See Figure 6 for minimum mounting distances.

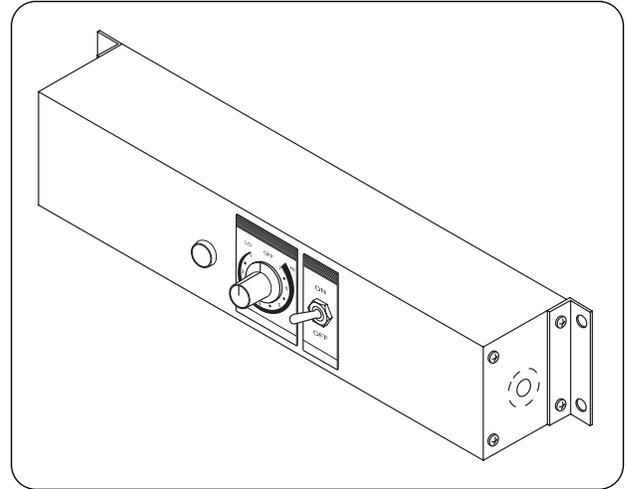


Figure 5. Remote Mounted Control Box

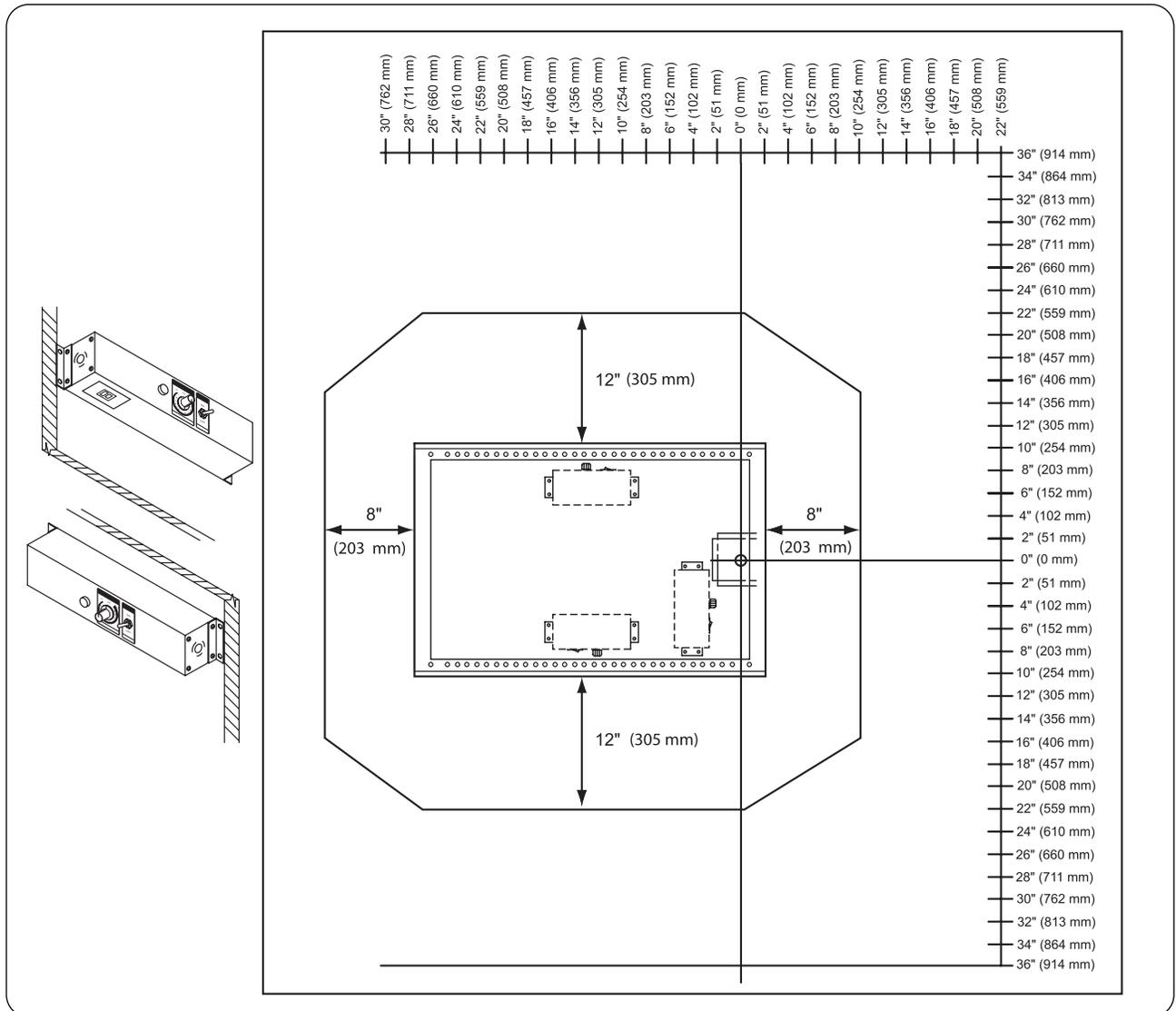


Figure 6. Minimum Remote Mounting Distance for Remote Control Box

OPERATION

⚠ WARNING

To avoid any injury, do not allow liquids to spill onto the Heated Glass Overshelf.

⚠ WARNING

Unit is not waterproof. To avoid electrical shock or personal injury DO NOT submerge in water. Do not operate if it has been submerged in water.

⚠ WARNING

For safe and proper operation do not place food product directly onto glass surface. Food product must be wrapped or boxed.

⚠ WARNING

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

⚠ CAUTION

To avoid any injury or burns, do not come in contact with the Heated Glass Overshelf while unit is in operation.

The Heated Glass Overshelves main power is controlled by an ON/OFF toggle switch. (See Figure 7.) The switch must be in the ON position for the unit to function.

On the GR3L models the fluorescent display lights are also controlled by the ON/OFF toggle switch.

The Heated Glass Overshelf is controlled by the infinite heat control switch and can be set to any desired heating level as indicated on the control plate. (See Figure 7.) The indicator light indicates that the heated glass shelf is on. The Heated Glass Overshelf provides a dual heat source radiating heat downward to blanket the product below, and conducting heat upward to keep packaged food on the glass shelf warm. The top side of the Heated Glass Overshelf, with the infinite heat control switch set on high, reaches 180°F (82°C). Allow 30 minutes for unit to reach operating temperature.

NOTE: To operate the unit for display only with no heat (GR3L Series only), position the heat control to the lowest or OFF setting.

NOTICE

Do not allow the glass shelf to overheat. Overheating may cause the food containers to melt or soften.

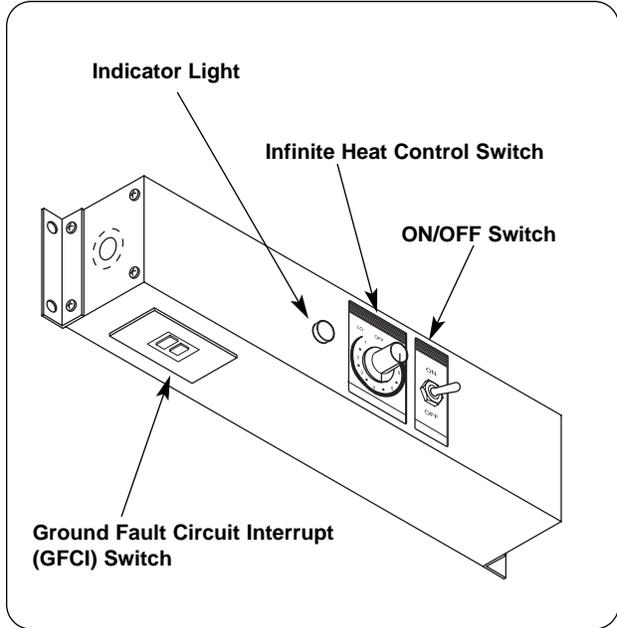


Figure 7. Control Panel

⚠ WARNING

For safe and proper operation, the top side of the shelf is intended for short term holding of food for which serving temperature is not critical.

NOTICE

Do not use food pans, ceramic dishes, or abrasive materials on Heated Glass Overshelves. Food pans, ceramic dishes, and abrasive materials may scratch the glass shelf marring its appearance and making it susceptible to dirt accumulation. It is recommended that glass overshelves be used for food products contained in disposable paper or plastic containers or wrapping.

GROUND FAULT CIRCUIT INTERRUPT

Units are supplied with a built in Ground Fault Circuit Interrupt (GFCI) which is designed to turn electrical power off to the internal components when there is a short circuit or electrical fault. (See Figure 7.)

To reset the "GFCI" push the reset button in. If the "GFCI" continues to trip, contact your local Authorized Hatco Service Agency.

CLEANING

Hatco Glo-Ray® Heated Glass Overshelves are designed for maximum durability and performance, with minimum maintenance.

WARNING

To avoid any injury, turn the power switch OFF, and allow to cool completely before performing any cleaning or maintenance.

WARNING

To avoid any injury, do not allow liquids to spill onto the Heated Glass Overshelf.

WARNING

To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.

NOTICE

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish marring its appearance and making it susceptible to dirt accumulation.

NOTICE

Only soft cleaning cloths, mild soap and water should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch or crack if proper care is not taken.

WARNING

To avoid any injury, do not clean Heated Glass Overshelf when unit is energized or hot.

The Heated Glass Overshelf should be cleaned daily with ordinary glass cleaner and soft cloth or paper towel.

DISPLAY LIGHT BULB REPLACEMENT-GR3L MODELS ONLY

GR3L units are equipped with two 120 volt fluorescent light tubes which illuminate the warming area. These tubes have a special lens cover to guard against injury and food contamination in the event of breakage.

To replace a fluorescent light, turn the power switch off and wait until the unit has cooled. Remove the protective lens cover from the fixture and carefully twist the fluorescent tube and pull to remove it from the sockets.

Reverse procedure to re-assemble.

WARNING

After installing a fluorescent light bulb make sure to reinstall the protective lens cover. Breakage of a bulb not properly covered could result in personal injury and/or food contamination.

WARNING

The fluorescent light fixtures used have plastic safety shields covering the fluorescent bulbs to meet N.S.F. standards. To avoid personal injury and/or food contamination always operate the unit with the plastic safety shield properly installed.

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 Replacement 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

BREATH PROTECTOR(S)

Accessory breath protector(s) are available from the factory. Refer to Figure 8 and follow these steps to install them.

1. Remove protective paper from acrylic surfaces.
2. Loosen 3 screws from underside of shelf. Slide mounting bracket into position with studs facing to the front and down. Tighten 3 screws.

3. Align breath protector mounting holes with studs and secure using acorn nuts provided. Do not overtighten.

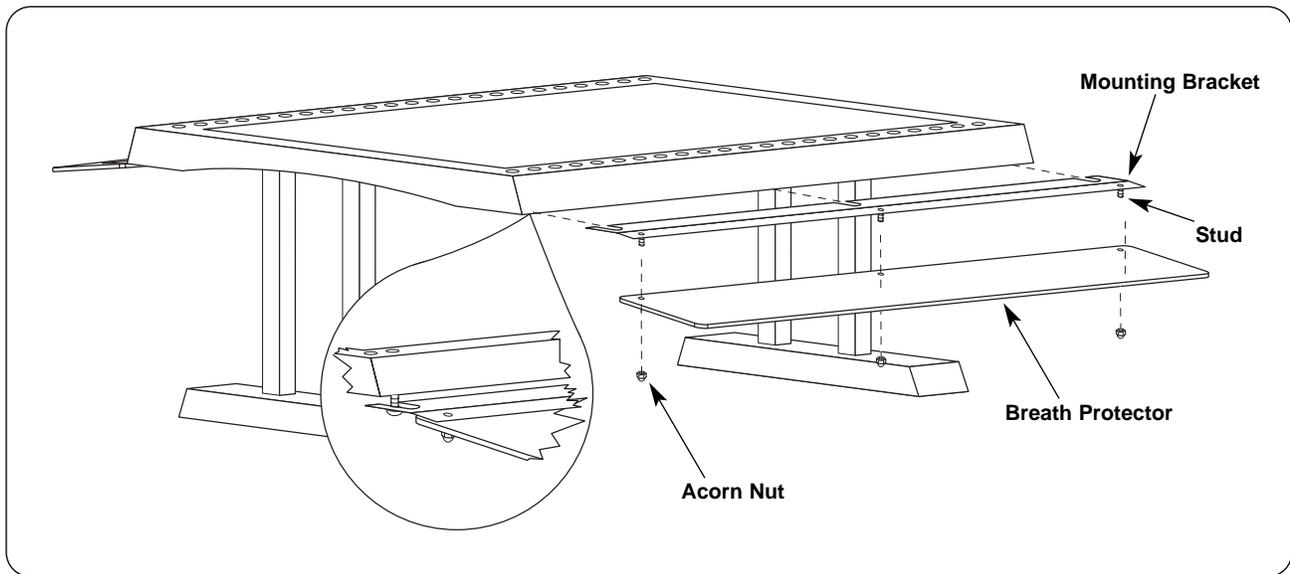


Figure 8. Installing Accessory Breath Protectors

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)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Built-In Heated Well Elements
(metal sheathed)

b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:

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

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, lamp warmer heat bulbs, glass components, Product failure in booster tank, fin tube heat exchanger, or other water heating equipment, caused by liming, sediment buildup, chemical attack or freezing, 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 by 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. 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

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
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

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

TWC Services
Smyrna 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

INDIANA

GCS Service
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

Goodwin Tucker Group
Des Moines 515-262-9308

KENTUCKY

Certified Service Center
Lexington 859-254-8854

Certified Service Center
Louisville 502-964-7007

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

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

General Parts
Kansas City 816-421-5400

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

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

Commercial Parts and Service
Columbus 614-221-0057

Electrical Appl. Repair Service
Independence 216-459-8700

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

OKLAHOMA

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

Krueger, Inc.
Oklahoma City 405-528-8883

OREGON

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

PENNSYLVANIA

Elmer Schultz Services
Philadelphia 215-627-5401

FAST Comm. Appl. Service
Philadelphia 215-288-4800

Appliance Installation & Service
Pittsburgh 412-809-0244

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

Electric Repair Co.
Reading 610-376-5444

RHODE ISLAND

Marshall Electric Co.
Providence 401-331-1163

SOUTH CAROLINA

Whaley Foodservice Repair
W. Columbia 803-791-4420

TENNESSEE

Camp Electric
Memphis 901-527-7543

TEXAS

GCS Service
Fort Worth 817-831-0381

Armstrong Repair Service
Houston 713-666-7100

Commercial Kitchen Repair Co.
San Antonio 210-735-2811

UTAH

La Monica's Rest. Equip. Service
Murray 801-263-3221

VIRGINIA

Daubers
Norfolk 757-855-4097

Daubers
Springfield 703-866-3600

WASHINGTON

Restaurant Appl. Service
Seattle 206-524-8200

WISCONSIN

A.S.C., Inc.
Madison 608-246-3160

A.S.C., Inc.
Milwaukee 414-543-6460

CANADA

ALBERTA

Key Food Equipment Service
Edmonton 780-438-1690

BRITISH COLUMBIA

Key Food Equipment Service
Vancouver 604-433-4484

MANITOBA

Air Rite, Inc.
Winnipeg 204-895-2300

NEW BRUNSWICK

EMR Services, Ltd.
Moncton 506-855-4228

ONTARIO

Choquette CKS
Ottawa 613-739-8458

R.G. Henderson Ltd.
Toronto 416-422-5580

QUÉBEC

Choquette CKS
Montreal 514-722-2000

Choquette CKS
Québec City 418-681-3944

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