



GLO-RAY[®] STAGING / SPECIALTY WARMERS Models GRCW, GRKW-1, GRMW-.5, GRMW-3, GRMW-4, QW-6



Model GRKW-1 with accessory plastic pans





Model GRCW with accessory plastic pans and trivets

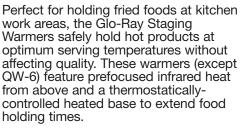


Model QW-6



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FLEXIBILITY

These warmers use a limited amount of valuable counter space.

GRCW This compact display warmer is ideal for showcasing a variety of broiled or fried meat, poultry, and fish. The warmer accommodates two halfsize pans while utilizing little counter space. The unit features a slanted, hardcoated heated base that enhances merchandising to the customer, as well as provides precise thermostaticallycontrolled heat for a safe food holding environment.

GRKW-1 This countertop food warmer is designed to safely hold a variety of broiled or fried meat, poultry, and fish products. Acrylic side panels and rear door provide a safe food environment.

GRMW-.5, -3, -4 The Hatco Glo-Ray GRMW series warmers are perfect for holding fried foods in kitchen work area. Sliding pull-out drawer with clear polycarbonate front allows for easy access to product.

QW-6 This specialty warmer is designed to keep products like hot fudge, syrup, gravies, sauces, and butter at 170°F (77°C). The unit holds a one-sixth size pan, 6" (152 mm) deep. Constructed of sturdy stainless steel and designed for ease-of-use with an on/off rocker switch and heavy-duty cord grip. Thermostat temperature control and uniform heat distribution along the sides and bottom of the pan ensure even heating and holding.

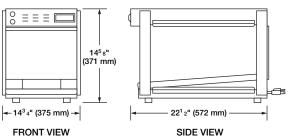
QUALITY

The following features assure the finest performance for years to come:

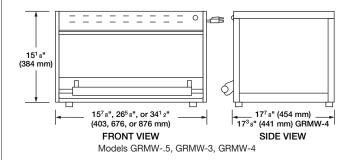
- All models feature a thermostaticallycontrolled heated base to extend the holding times of most food, and a cord and plug set.
- Glo-Ray Staging Warmers have prefocused infrared top heat directing heat to the outer edges of the holding surface where heat loss is the greatest.
- Coated shatter-resistant incandescent lights enhance product displays while safeguarding food products from bulb breakage (models GRKW-1 and GRCW only).

METAL SHEATHED HEATING ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS, BLANKET ELEMENTS FOR ONE YEAR.



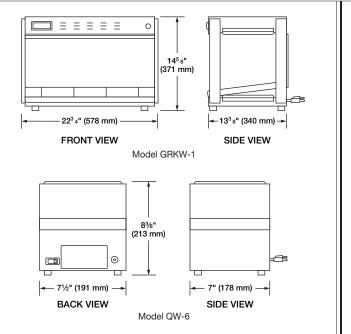


Model GRCW



SPECIFICATIONS

Model	Volts	Watts	Amps	Shipping Weight
GRCW	120	535	4.5	38 lbs. (17 kg)
GRKW-1	120	545	4.5	37 lbs. (17 kg)
GRMW5	120	450	3.8	48 lbs. (22 kg)
GRMW-3	120	710	5.9	50 lbs. (23 kg)
GRMW-4	120	900	7.5	55 lbs. (25 kg)
QW-6	120	110	0.9	10 lbs. (4 kg)



DIMENSIONS

GLO-RAY[®] STAGING / SPECIALTY WARMERS Models GRCW, GRKW-1, GRMW-.5, GRMW-3, GRMW-4, QW-6

> GRCW: $14^{3}/4$ "W x $22^{1}/2$ "D x $14^{5}/8$ "H (375 x 572 x 371 mm). GRKW-1: $22^{3}/4$ "W x $13^{3}/8$ "D x $14^{5}/8$ "H (578 x 340 x 371 mm). GRMW-.5: $15^{7}/8$ "W x $17^{7}/8$ "D x $15^{1}/8$ "H (403 x 454 x 384 mm). GRMW-3: $26^{5}/8$ "W x $17^{7}/8$ "D x $15^{1}/8$ "H (676 x 454 x 384 mm). GRMW-4: $34^{1}/2$ "W x $17^{3}/8$ "D x $15^{1}/8$ "H (876 x 441 x 384 mm). QW-6: $7^{1}/2$ "W x 7"D x $8^{3}/8$ "H (191 x 178 x 213 mm).

VOLTAGE

120 volts, single phase only (uses NEMA 5-15P). Export voltages available.

CORD LOCATION

ACCESSORIES

Plastic Food Pans

Plastic Pans Lids

GRCW, GRKW-1, QW-6: Back of unit on base. GRMW-.5, -3: Top back of unit. GRMW-4: Top side of unit.

PLUG CONFIGURATIONS



OPTIONS (NOT FOR RETROFIT)

- □ Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green (GRKW-1 only)
- Halogen Bulbs in lieu of Standard Light Bulbs

PRODUCT SPECS Staging / Specialty Warmer

The heated Staging/Specialty Warmer shall be a Glo-Ray[®] Modelas manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The warmer shall be rated atwatts,volts, and beinches (millimeters) in overall width. The Staging Warmer shall consist of a thermostatically-controlled heated base, infrared heat from above, side and rear doors, and incandescent display lights.

The infrared heating element shall be tubular metal sheathed and the warmer shall have a cord with plug attached. The Condiment Warmer shall be constructed of stainless steel with an on/off rocker switch, heavy-duty cord grip, and cord with plug attached.

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