



# FLAV-R-SAVOR<sup>®</sup>

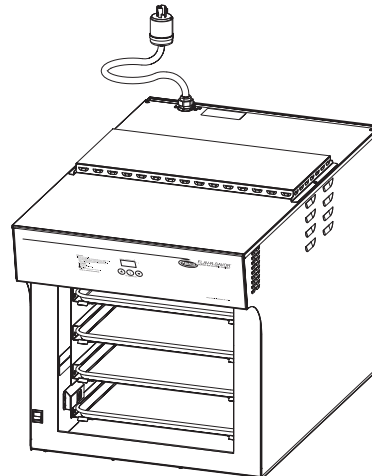
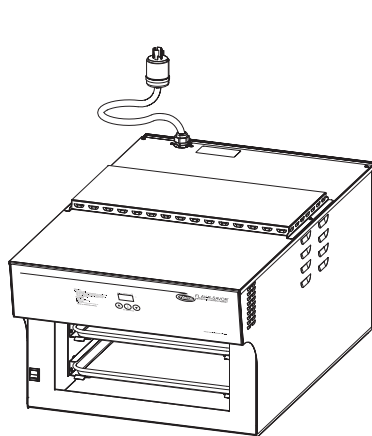
## Heated Air Curtain Cabinets

### FS2HAC Series

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## Installation and Operating Manual

I&W #07.05.205.00



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.



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.

# CONTENTS

Important Owner Information.....	i	Leg Assembly .....	5
Introduction .....	i	Operation .....	6
Important Safety Information .....	1	General .....	6
Model Designation .....	2	Serving Instructions .....	7
Model Description .....	2	Maintenance .....	8
All Models .....	2	General .....	8
Specifications .....	3	Cleaning .....	8
Plug Configurations .....	3	Troubleshooting Guide .....	9
Electrical Rating Chart .....	3	Accessories .....	11
Dimensions .....	4	Hatco Limited Warranty .....	13
Installation .....	5	Authorized Parts Distributors .....	Back Cover
General .....	5		

## IMPORTANT OWNER INFORMATION

Record the model number, serial number (located on the top of the unit), voltage, and purchase date of your Flav-R-Savor® Heated Air Curtain Cabinet 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 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](http://www.hatcocorp.com).

## INTRODUCTION

The patented Hatco Flav-R-Savor Heated Air Curtain Cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality. Warm air is forced downward through ducts in front of the cabinet opening, creating and maintaining ideal holding temperatures without the use of doors. The heated air is slowly drawn to the center and sides of the cabinet, warming the food as it flows to the perforations on the cabinet walls. The Heated Air Curtain cabinet allows for immediate access to food products and provides the best environment for wrapped or unwrapped sheet pan foods.

Hatco Flav-R-Savor Heated Air Curtain 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 Flav-R-Savor Heated Air Curtain Cabinets. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a Heated Air Curtain Cabinet.

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

### WARNING

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

### CAUTION

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

### NOTICE

**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 outlet of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical outlet.
- Units supplied without an electrical plug require field installation of the proper plug. Plug must be properly grounded and of the correct voltage, size, and configuration for the electrical specifications of the unit. Contact a qualified electrician to determine and install the proper electrical plug.
- Turn the power switch OFF, unplug the power cord, and allow the unit to cool before performing any maintenance or cleaning.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on the 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.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts 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.



## WARNING

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

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 the unit will get hot. Use caution when touching these areas.

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 falling accidentally and strong enough to support the weight of the unit and its contents.

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

## NOTICE

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

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

## MODEL DESIGNATION



Figure 1. Model Designation

## MODEL DESCRIPTION

### All Models

Flav-R-Savor Heated Air Curtain Cabinets consist of an easy to clean stainless steel front panel and black powdercoat painted body. Features include easy-to-use digital controls, a lighted ON/OFF switch, a metal sheathed heating element, and a 6' (1829 mm) power cord with plug (FS2HAC-4PT CE export models come equipped with a 6' [1829 m] power cord, but may not have a plug, depending on the configuration). The temperature range of the Flav-R-Savor Heated Air Curtain Cabinets is 80°-200°F (27°-93°C).

### FS2HAC-2PT Model

The FS2HAC-2PT is a two-pan, pass-through style unit that allows for food product access from either side. The unit is capable of holding two full-size sheet pans.

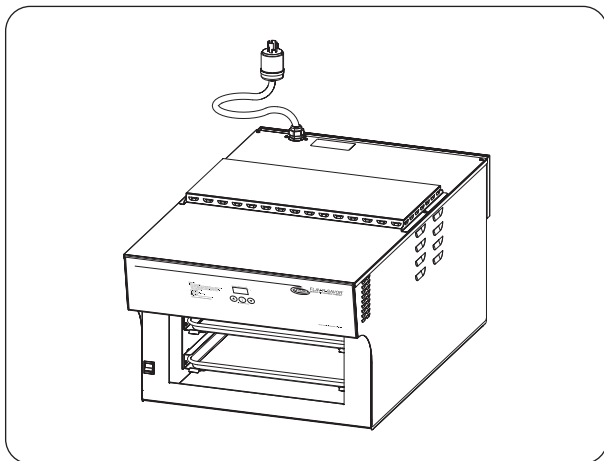


Figure 2. FS2HAC-2PT Model

### FS2HAC-4PT Model

The FS2HAC-4PT is a four-pan, pass-through style unit that allows for food product access from either side. The unit is capable of holding four full-size sheet pans.

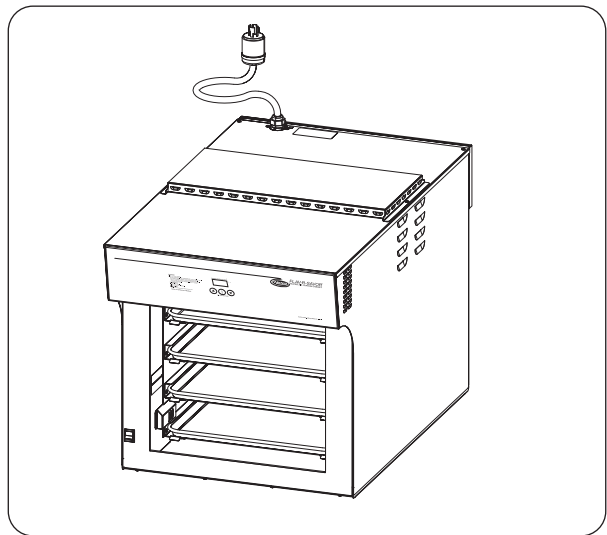


Figure 3. FS2HAC-4PT Model

# SPECIFICATIONS

## Plug Configurations

Units are supplied from the factory with an electrical cord and plug installed (plugs are supplied according to the applications). Some export units may require field installation of the proper plug.



**WARNING**

### ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical outlet.
- Units supplied without an electrical plug require field installation of the proper plug. Plug must be properly grounded and of the correct voltage, size, and configuration for the electrical specifications of the unit. Contact a qualified electrician to determine and install the proper electrical plug.

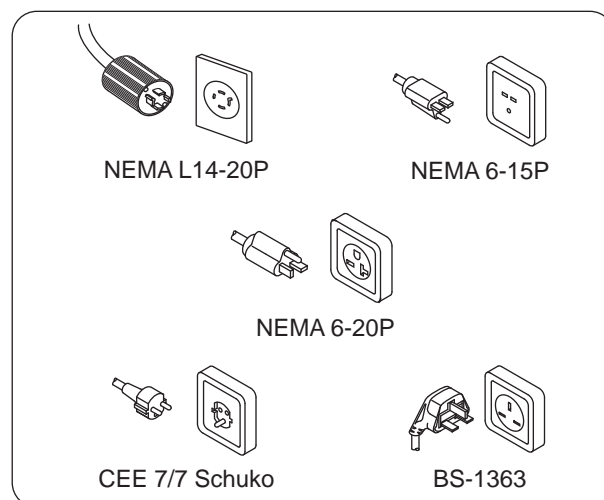


Figure 4. Plug Configurations

*NOTE: Receptacle not supplied by Hatco.*

## Electrical Rating Chart

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
FS2HAC-2PT	120/208	60	2978	12.4	NEMA L14-20P	165 lbs. (75 kg)
	120/240	60	2978	12.4	NEMA L14-20P	165 lbs. (75 kg)
	220	60	2924	13.3	NEMA 6-15P	165 lbs. (75 kg)
	240	60	2948	12.3	NEMA 6-15P	165 lbs. (75 kg)
	220-230 (CE)	50	2924–3196	13.3–13.9	CEE 7/7 Schuko	165 lbs. (75 kg)
	230-240 (CE)	50	2708–2948	11.8–12.3	BS-1363	165 lbs. (75 kg)
FS2HAC-4PT	120/208	60	3378	14.1	NEMA L14-20P	190 lbs. (86 kg)
	120/240	60	3378	14.1	NEMA L14-20P	190 lbs. (86 kg)
	220	60	3324	15.1	NEMA 6-20P	190 lbs. (86 kg)
	240	60	3348	14.0	NEMA 6-20P	190 lbs. (86 kg)
	220-230 (CE)	50	3324–3632	15.1–15.8	CEE 7/7 Schuko	190 lbs. (86 kg)
	230-240 (CE)	50	3076–3348	13.4–14.0	None	190 lbs. (86 kg)

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

*NOTE: Shipping weight includes packaging.*

# SPECIFICATIONS

## Dimensions

Model	Width (A)	Depth (B)	Depth (C)	Height (D)	Height (E)
FS2HAC-2PT	24-1/8" (613 mm)	39-1/8" (994 mm)	33" (838 mm)	18-1/4" (464 mm)	4" (102 mm)
FS2HAC-4PT	24-1/8" (613 mm)	39-1/8" (994 mm)	33" (838 mm)	26-1/4" (667 mm)	4" (102 mm)

Cabinet Openings:  
 FS2HAC-2PT: 18-1/4" W x 8-1/4" H (464 x 235 mm)  
 FS2HAC-4PT: 18-1/4" W x 16-1/4" H (464 x 438 mm)

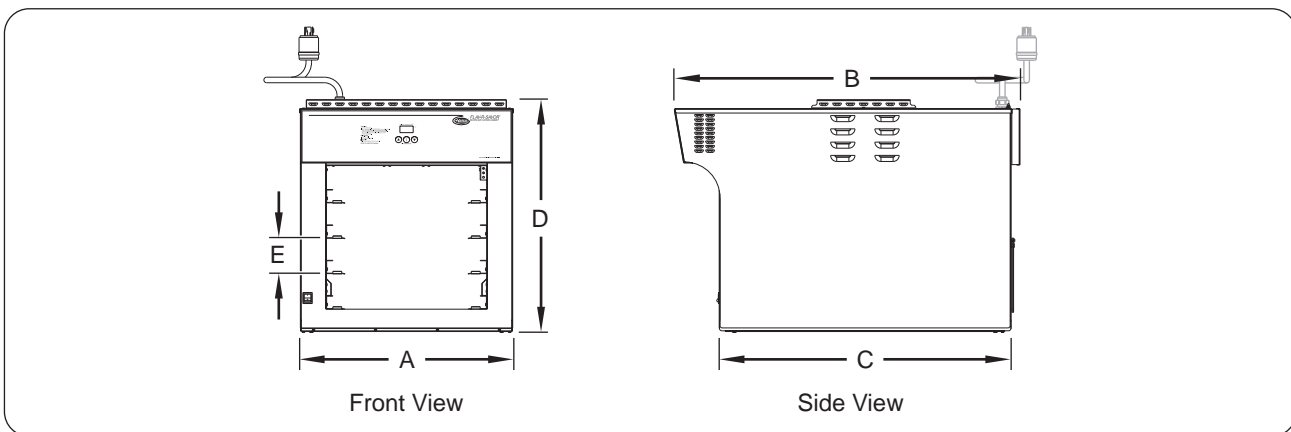


Figure 5. Dimensions (FS2HAC-4PT shown)

# INSTALLATION

## General

The Flav-R-Savor Heated Air Curtain Cabinets are shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the cabinet.

### **⚠ WARNING**

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

### **⚠ 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 falling accidentally and strong enough to support the weight of the unit and its contents.

### **NOTICE**

**Do not lay unit on the side with the control panel or damage to the unit could occur.**

1. Remove the unit from the box.
2. Remove the information packet.

*NOTE: To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card to Hatco.*

3. Remove tape and protective film from all surfaces of unit.
4. Place the unit in the desired location. Make sure all the feet on the bottom of the unit are positioned securely on the countertop.

## Leg Assembly

Some units may be supplied with 4" (102 mm) legs. Use the following procedure to install the legs.

### **⚠ CAUTION**

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

*NOTE: Additional help may be needed to maneuver the unit to the proper position for installing legs.*

1. Carefully position the unit with the control panel facing up.
2. Attach the four legs by turning the legs clockwise into one of the threaded holes in each of the four corners on the bottom of the unit. Tighten the legs securely.

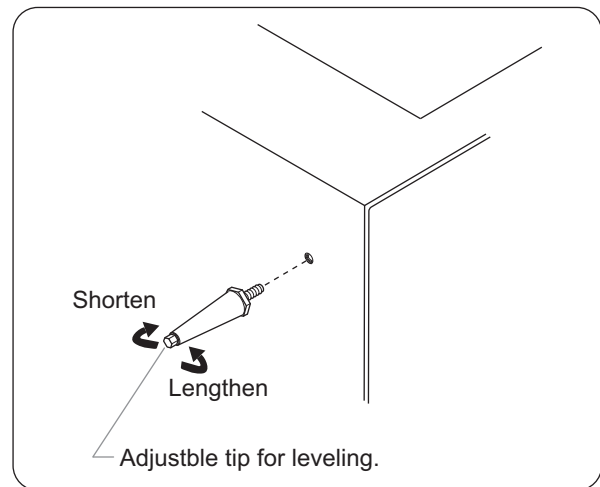


Figure 6. Leg Assembly

3. Position the unit upright and move it to the desired operating location.



# OPERATION

## General

Use the following procedure to turn on and prepare the Flav-R-Savor Heated Air Curtain Cabinets for operation.

### **⚠ WARNING**

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

1. Plug the unit into an electrical outlet of the correct voltage, size and plug configuration. Refer to the SPECIFICATIONS section for details.
2. Fill all the shelves of the unit with empty full-size sheet pans. Make sure all pans are behind the pan stops.

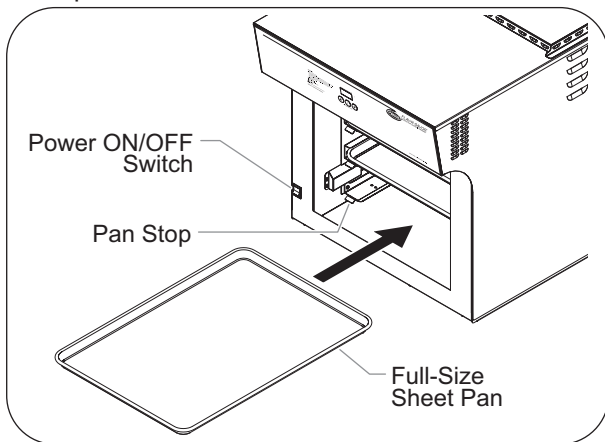


Figure 7. Components

**NOTE:** Keeping the sheet pans behind the pan stops allows the air currents in the unit to flow properly and maintain the required temperature.

3. Move the Power ON/OFF Switch to the ON position (the switch is located on the front lower left side of the unit). The Power ON/OFF Switch will illuminate and the cabinet temperature display will show the current unit temperature.

### **⚠ CAUTION**

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

4. Press the AIR TEMPERATURE key twice to check the setpoint temperature setting. The CABINET TEMPERATURE display will return automatically to operational mode showing the current unit temperature in a few seconds.

If the setpoint temperature is incorrect or a different temperature is required, refer to the "Setting the Air Temperature" procedure in this section.

5. Allow the unit to reach the setpoint temperature before loading food onto the sheet pans.

### Setting the Air Temperature

1. Press the AIR TEMPERATURE key to enter temperature mode ("tSP" will be shown on the CABINET TEMPERATURE display).
2. Press the AIR TEMPERATURE key again to show the current temperature setting.
3. Press the Up Arrow key or Down Arrow key to reach the desired temperature. The temperature range is 80°–200°F (27°–93°C) in single degree increments.
4. After the desired temperature is set, wait a few seconds without pushing any keys for the CABINET TEMPERATURE display to return automatically to operation mode showing the current unit temperature.
5. Allow the unit to reach the setpoint temperature before loading food onto the sheet pans.

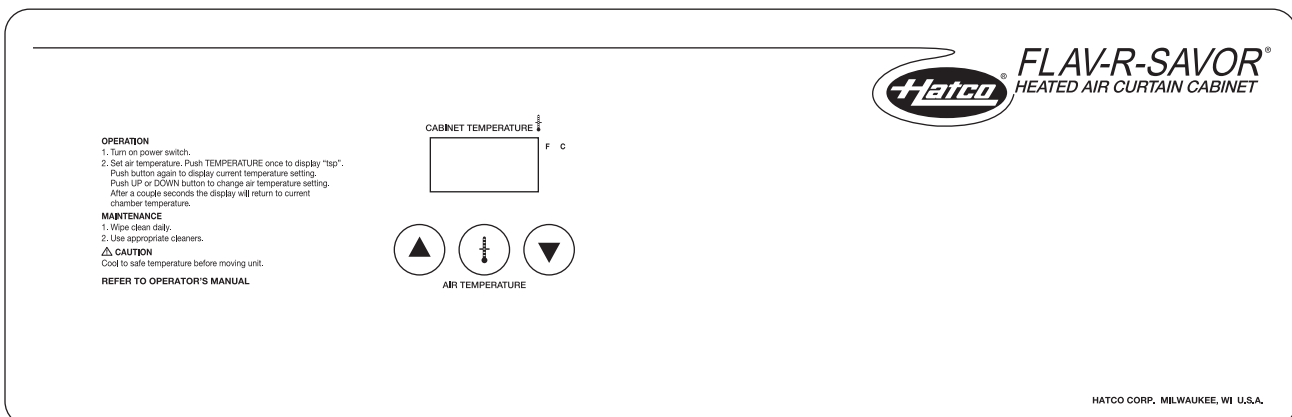


Figure 8. Control Panel

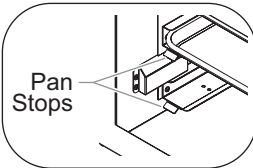


## Serving Instructions

Use the following instructions to load the unit and serve food product once the unit has reached operating temperature. FS2HAC models are designed as “pass-through” units that can be loaded and unloaded from either side.

### All Models

- Always keep a sheet pan on the lowest shelf.
- Always position sheet pans behind the pan stops on the shelves.
- Once the unit is at setpoint temperature, load the sheet pans by pulling out one at a time, loading it with food product, and then replacing it in the unit.
- If using wire racks on the sheet pans; when the front wire rack on a sheet pan is empty, remove the wire rack and slide the second wire rack forward on the same pan using tongs.



### FS2HAC-2PT Model

The FS2HAC-2PT model has a two sheet pan capacity.

When two sheet pans are being used:

- Access the food product by reaching in with tongs, lifting the pan slightly, and pulling the pan approximately half-way out of the unit.
- Serve the food product and then push the sheet pan back into the unit with tongs. Make sure the pan is behind the pan stops on the shelves.

When one sheet pan is being used:

- Position the sheet pan on the bottom shelf.
- Reach in with tongs and serve the food product. Do not pull out the sheet pan.

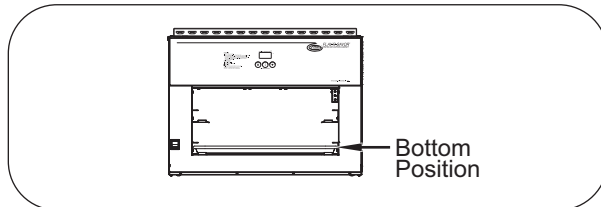


Figure 9. FS2HAC-2PT with One Pan

### FS2HAC-4PT Model

The FS2HAC-4PT model has a four sheet pan capacity. When referring to shelf positions in the unit, the lowest shelf is shelf #1 and the highest shelf is shelf #4.

When all four sheet pans are being used:

- Access the food product by reaching in with tongs, lifting the pan slightly, and pulling the pan approximately half-way out of the unit.
- Serve the food product and then push the sheet pan back into the unit with tongs. Make sure the pan is behind the pan stops on the shelves.

When less than four sheet pans are being used:

- Always keep two or more sheet pans in the unit.
- Always keep a sheet pan on the lowest shelf.
- When two sheet pans are being used, reach in with tongs and serve the food product. Do not pull out the sheet pans.

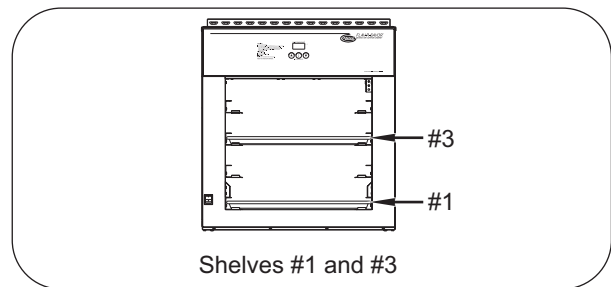


Figure 10. FS2HAC-4PT with Two Pans

- When three sheet pans are being used, position the pans to avoid having to pull out the pans for serving. Re-position pans as they are emptied.

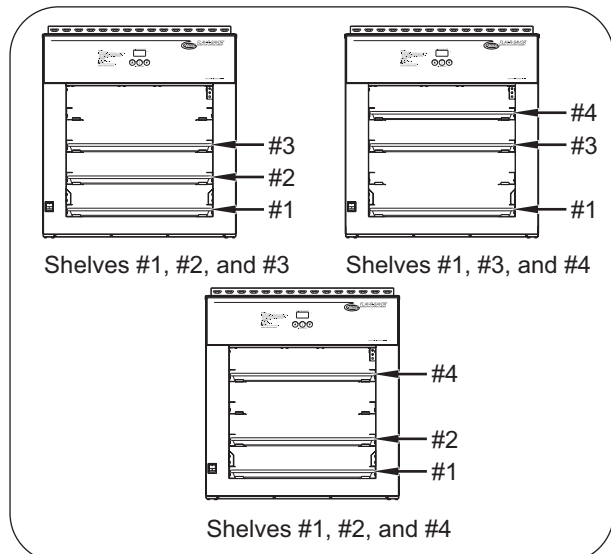


Figure 11. FS2HAC-4PT with Three Pans

# MAINTENANCE

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## General

Hatco Flav-R-Savor Air Curtain Cabinets are designed for maximum durability and performance, with minimum maintenance.

### **WARNING**

#### **ELECTRIC SHOCK HAZARD:**

- Turn the power switch OFF, unplug the power cord, and allow the unit to cool before performing any maintenance or cleaning.
- 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 the unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.

## Cleaning

To preserve the bright finish of the Flav-R-Savor cabinet, it is recommended that the exterior and interior surfaces be cleaned daily.

1. Move the Power ON/OFF Switch to the OFF position and allow the unit to cool.
2. Remove and wash all food sheet pans.
3. Wipe the exterior and interior of the unit with a clean, sanitized cloth.
  - Hard to reach areas may be cleaned using a small brush and mild soap.
  - Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner

### **NOTICE**

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

### **WARNING**

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.

Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts 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

### ⚠ WARNING

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

### ⚠ WARNING

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

Symptom	Probable Cause	Corrective Action
Switch is not illuminated and no heat.	Power ON/OFF switch in the OFF position.	Move the Power ON/OFF switch to the ON position.
	Unit not plugged in.	Plug unit into the proper power supply.
	Circuit breaker tripped.	Reset the circuit breaker.
	Defective component.	Contact Authorized Service Agent or Hatco for assistance.
Switch is illuminated but unit has low or no heat.	Temperature setpoint is too low.	Adjust temperature setpoint to the proper setting.
	Unit not allowed to reach setpoint temperature.	Allow unit 30 to 60 minutes to reach setpoint temperature.
	No sheet pan in lowest shelf.	Place a pan on the lowest shelf.
	No sheet pans or not enough sheet pans in cabinet.	For two pan models: Put two pans in cabinet at startup. Keep at least one pan in cabinet on lowest shelf at all times.  For four pan models: Put four pans in cabinet at startup. Keep at least two pans in cabinet at all times with one on lowest shelf and the other two shelves above.
	Defective component.	Contact Authorized Service Agent or Hatco for assistance.

*NOTE: TROUBLESHOOTING GUIDE continued on next page.*

## TROUBLESHOOTING GUIDE

Symptom	Probable Cause	Corrective Action
Switch is illuminated but unit does not maintain setpoint temperature.	Sheet pan(s) not set between shelf pan stops and are blocking air curtain.	Set sheet pans behind pan stops on each side.
	No sheet pans or not enough sheet pans in cabinet.	For two pan models: Put two pans in cabinet at startup. Keep at least one pan in cabinet on lowest shelf at all times.  For four pan models: Put four pans in cabinet at startup. Keep at least two pans in cabinet at all times with one on lowest shelf and the other two shelves above.
	No sheet pan in lowest shelf.	Place a pan on the lowest shelf.
	Defective component.	Contact Authorized Service Agent or Hatco for assistance.

### Pans

Aluminum sheet pans are available directly from Hatco.

Order Hatco stock item:

**18" Sheet Pan** (18" x 26" [457 mm x 660 mm])

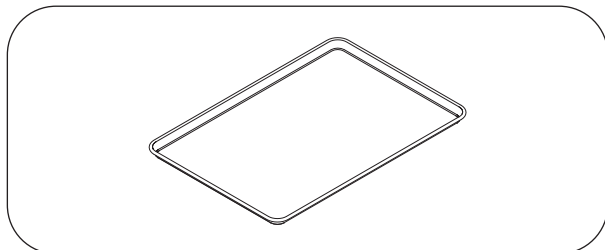


Figure 12. Full-Size 18" Sheet Pan

# 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:**

Conveyor 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, decorative heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, heated glass shelves, 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 800-822-2303

## 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 800-433-1804

Armstrong Repair Service  
Houston 713-666-7100

Cooking Equipment Specialist  
Mesquite 972-686-6666

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

3 Wire/Restaurant Appliance  
Seattle 866-770-2022

## 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.  
Winnepeg 204-895-2300

### NEW BRUNSWICK

EMR Services, Ltd.  
Moncton 506-855-4228

### ONTARIO

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

Choquette CKS  
Ottawa 613-739-8458

### QUÉBEC

Choquette CKS  
Montreal 514-722-2000

Choquette CKS  
Québec City 418-681-3944

## 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  
International Fax (414) 671-3976  
www.hatcocorp.com