



TOAST-RITE[®] & TOAST KING[®]

Electric Conveyor Toasters

TRH & TK Series

Installation & Operating Manual

I&W #07.05.002.00

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	General.....	7
Introduction	i	Location.....	7
Important Safety Instructions	1	Operation	8
Model Descriptions	2	All Models.....	8
All Models.....	2	Maintenance	9
Toast-Rite (TRH) Models.....	2	General.....	9
Toast King (TK) Models.....	2	Cleaning.....	9
Specifications	3	Lubrication.....	9
Electrical Rating Chart–Toast-Rite Models.....	3	Accessories	10
Electrical Rating Chart–Toast King Models.....	4	Adjustable Legs.....	10
Plug Configurations.....	5	Security Package.....	10
Dimensions–Toast-Rite Models.....	6	Baskets for Jumbo Buns.....	10
Dimensions–Toast King Models.....	6	Electrical Receptacles.....	10
Installation	7	Hatco Limited Warranty	11
		Authorized Parts Distributors	Back Cover

IMPORTANT OWNER INFORMATION

Record the model number, serial number (located on the front of the unit), voltage and purchase date of your Electric Conveyor Toaster in the spaces below. Please have this information available when calling 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.D.T.

Monday through Thursday

8:00 a.m. to 3:30 p.m. C.D.T. Friday)

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

Parts & Service Fax: (800) 690-2966




(414) 671-3976 (International)

INTRODUCTION

The Hatco Toast-Rite and Toast King Electric Conveyor Toasters are 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-Rite and Toast King



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  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. **CAUTION** *without the symbol* signifies the possibility of equipment or property damage only.

Your Hatco 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

Read the following important safety instructions to avoid personal injury and/or damage to the equipment.

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. 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.

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. 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.
-  4. Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
-  5. Be sure baskets are cool before removal. If not cool, baskets could cause burns.
-  6. Do not lay unit on the side with the control panel or damage to unit could occur.

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. 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 clearance of 1" (3 cm) along the sides and 12" (31 cm) along the front discharge to ensure proper operation and safety.
4. 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.
5. Maximum Product Thickness: 1¼" (3 cm). Toasting of thicker products is NOT recommended. Products thicker than 1¼" (3 cm) will cause the conveyor system to jam which could possibly ignite product inside the toaster.
6. Abrasive cleaners could scratch the finish of your toaster.
7. Misalignment of the baskets will cause the conveyor to jam. If hold down bars are separated from the baskets, be sure the bars are not reversed when re-installed. Hold down bar stops should be at the left with bar flat on basket. Incorrectly positioned bars will cause the conveyor to stop.
8. Failure to lubricate the rear motor bearing as recommended will reduce the operating life of the motor and possibly void the warranty.

MODEL DESCRIPTION

ALL MODELS

All Toast-Rite and Toast King Electric Conveyor Toasters are fast, dependable and versatile, toasting up to 500 or 1550 slices of bread product per hour. Every unit includes a toast collector pan, heated toast storage area, power saving thermostat, speed control, manual advance, and factory attached 4' (122 cm) cord and plug.

TOAST-RITE MODELS

TRH-50

The TRH-50 model toasts up to 8 bread or bun slices per minute (500 per hour) and features toasting baskets two-slices wide.

TRH-60

The TRH-60 model toasts up to 10 bread or bun slices per minute (600 per hour) and features toasting baskets two-slices wide.

TRH-100B

The TRH-100B model is a *buns only* toaster that toasts up to 16 bun slices per minute (1000 per hour) and features toasting baskets two-slices wide.

TOAST KING MODELS

TK-72

The TK-72 model toasts up to 12 bread or bun slices per minute (720 per hour) and features toasting baskets two-slices wide.

TK-90B

The TK-90B model is a *buns only* toaster that toasts up to 15 bun slices per minute (900 per hour) and features toasting baskets two-slices wide.

TK-100

The TK-100 model toasts up to 16 bread or bun slices per minute (1000 per hour) and features toasting baskets three-slices wide.

TK-135B

The TK-135B model is a *buns only* toaster that toasts up to 22 bun slices per minute (1350 per hour) and features toasting baskets three-slices wide.

TK-155B

The TK-155B model is a *3-part bun* toaster that toasts up to 25 3-part bun slices per minute (1550 per hour) and features toasting baskets three-slices wide.

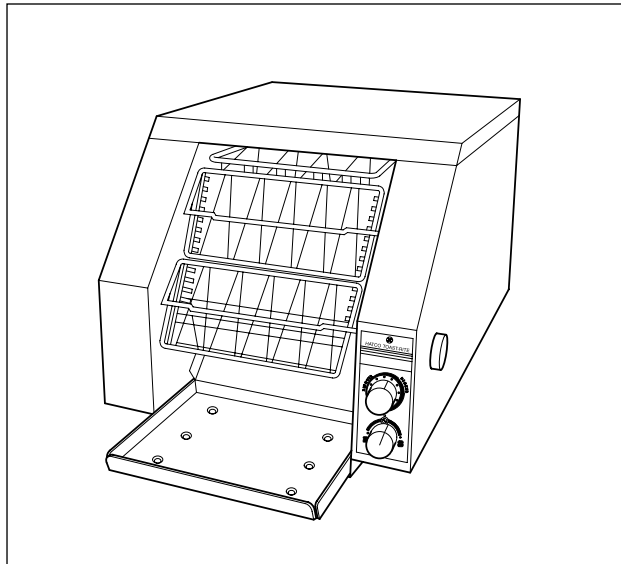


Figure 1. Toast-Rite Model TRH-60

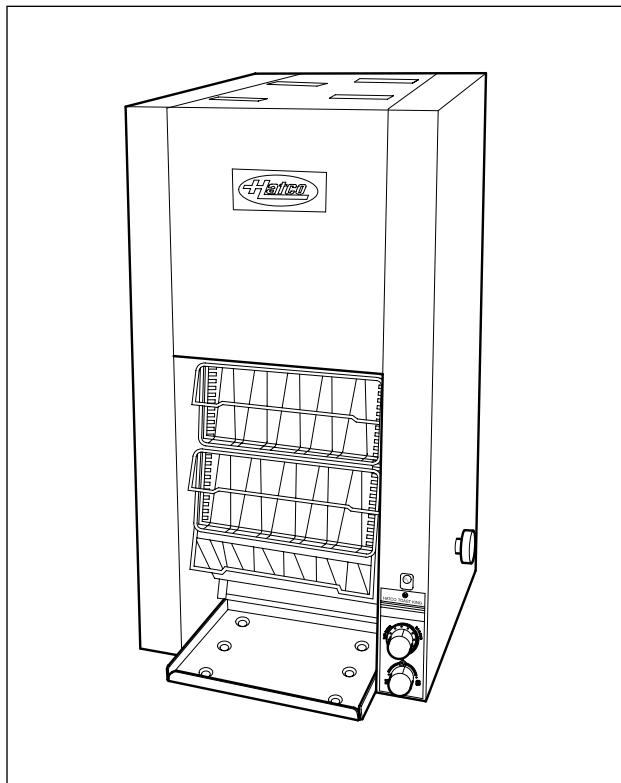


Figure 2. Toast King Model TK-72

SPECIFICATIONS

ELECTRICAL RATING CHART – TOAST-RITE SERIES

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TRH-50	120	60	2738	22.8	NEMA 5-30P	64 lbs. (29 kg)
	208	60	2738	13.2	NEMA 6-20P	64 lbs. (29 kg)
	240	60	2738	11.4	NEMA 6-20P	64 lbs. (29 kg)
	220	60	2738	12.5	CEE 7/7 Schuko	64 lbs. (29 kg)
	220	50	2738	12.5	CEE 7/7 Schuko	64 lbs. (29 kg)
	220/380 3Ø	50	2700	4.6	None	64 lbs. (29 kg)
	220-230 CE	50	2738-2993	12.5-13.0	CEE 7/7 Schuko	64 lbs. (29 kg)
	230-240 CE	50	2514-2738	10.9-11.4	BS 1363	64 lbs. (29 kg)
	240	50	2738	11.4	BS 1363	64 lbs. (29 kg)
TRH-60	208	60	3838	18.5	NEMA 6-20P*	64 lbs. (29 kg)
	240	60	3838	16.0	NEMA 6-20P	64 lbs. (29 kg)
	200	50	3548	17.7	NEMA 6-20P	64 lbs. (29 kg)
	220	60	3838	17.5	No Cap	64 lbs. (29 kg)
	220	50	3838	17.5	CEE 7/7 Schuko	64 lbs. (29 kg)
	220-230 CE	50	3838-4195	17.7-18.2	No Cap	64 lbs. (29 kg)
	230-240 CE	50	3524-3838	15.3-16.0	No Cap	64 lbs. (29 kg)
	240	50	3838	16.0	BS 1363	64 lbs. (29 kg)
TRH-65E (CE)	220-230	50	4338-4741	19.7-20.6	No Cap	64 lbs. (29 kg)
	230-240	50	3984-4338	17.3-18.1	No Cap	64 lbs. (29 kg)
TRH-100B	120	60	2600	21.7	NEMA 5-30P	64 lbs. (29 kg)
	208	60	2600	12.5	NEMA 6-20P	64 lbs. (29 kg)
	240	60	2600	10.8	NEMA 6-20P	64 lbs. (29 kg)
	220	60	2638	12.0	CEE 7/7 Schuko	64 lbs. (29 kg)
	220	50	2638	12.0	CEE 7/7 Schuko	64 lbs. (29 kg)
	240	50	2638	11.0	BS 1363	64 lbs. (29 kg)

* NEMA 6-30P for Canada.

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

SPECIFICATIONS

ELECTRICAL RATING CHART – TOAST KING SERIES

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TK-72	208	60	4038	19.4	NEMA 6-20P*	76 lbs. (35 kg)
	240	60	4038	16.8	NEMA 6-20P*	76 lbs. (35 kg)
	200	50	3733	18.7	NEMA 6-20P	76 lbs. (35 kg)
	220-230 CE	50	4038-4414	18.4-19.2	No Cap	76 lbs. (35 kg)
	220	50	4038	18.4	No Cap	76 lbs. (35 kg)
	220	60	4038	18.4	No Cap	76 lbs. (35 kg)
	230-240 CE	50	3708-4038	16.1-16.8	No Cap	76 lbs. (35 kg)
	240	50	4038	16.8	No Cap	76 lbs. (35 kg)
TK-75	220-230 CE	50	5238-5725	23.8-24.9	No Cap	76 lbs. (35 kg)
	230-240 CE	50	4811-5238	21.0-21.8	No Cap	76 lbs. (35 kg)
TK-90B	208	60	3238	15.6	NEMA 6-20P	76 lbs. (35 kg)
	240	60	3238	13.5	NEMA-6-20P	76 lbs. (35 kg)
	220	60	3238	14.7	CEE 7/7 Schuko	76 lbs. (35 kg)
	220	50	3238	14.7	CEE 7/7 Schuko	76 lbs. (35 kg)
	240	50	3238	13.5	No Cap	76 lbs. (35 kg)
TK-100	208	60	5038	24.0	NEMA 6-30P	88 lbs. (40 kg)
	240	60	5038	21.0	NEMA 6-30P	88 lbs. (40 kg)
	200	50	4657	23.3	NEMA 6-30P	88 lbs. (40 kg)
	220	60	5038	22.9	No Cap	88 lbs. (40 kg)
	220	50	5038	22.9	No Cap	88 lbs. (40 kg)
	220-230 CE	50	5038-5507	22.9-23.9	No Cap	88 lbs. (40 kg)
	230-240 CE	50	4626-5038	20.1-21.0	No Cap	88 lbs. (40 kg)
	240	50	5038	21.0	No Cap	88 lbs. (40 kg)
TK-105	200	50	7438	33.8	No Cap	88 lbs. (40 kg)
	220-230 CE	50	7438-8129	33.8-35.3	No Cord	88 lbs. (40 kg)
	230-240 CE	50	6830-7438	30.0-31.0	No Cord	88 lbs. (40 kg)
TK-135B	208	60	4300	20.7	NEMA 6-30P	88 lbs. (40 kg)
	240	60	4300	17.9	NEMA 6-30P	88 lbs. (40 kg)
	220	60	4338	19.7	No Cap	88 lbs. (40 kg)
	220	50	4338	19.7	No Cap	88 lbs. (40 kg)
	240	50	4338	18.1	No Cap	88 lbs. (40 kg)
TK-155B	208	60	5038	24.0	NEMA 6-30P	88 lbs. (40 kg)
	240	60	5038	20.8	NEMA 6-30P	88 lbs. (40 kg)
	220	60	5018	22.8	No Cap	88 lbs. (40 kg)
	220	50	5018	22.8	No Cap	88 lbs. (40 kg)
	240	50	5018	20.9	No Cap	88 lbs. (40 kg)

* NEMA 6-30P for Canada.

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

PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed on the back of the unit. See *ELECTRICAL RATING CHART* and Figure 3. The circuit must be sized depending on the model amp rating.

NOTE: See the specification plate located on the front of the unit at the control panel for proper electrical requirements.

WARNING

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.

If local codes require Greenfield or conduit hook-up, consult a licensed electrical contractor to perform supply wire connection. Access to the unit wiring is through the rear lower access panel.

To connect supply wires to the toaster:

1. Remove the screws securing the side panels and remove them.

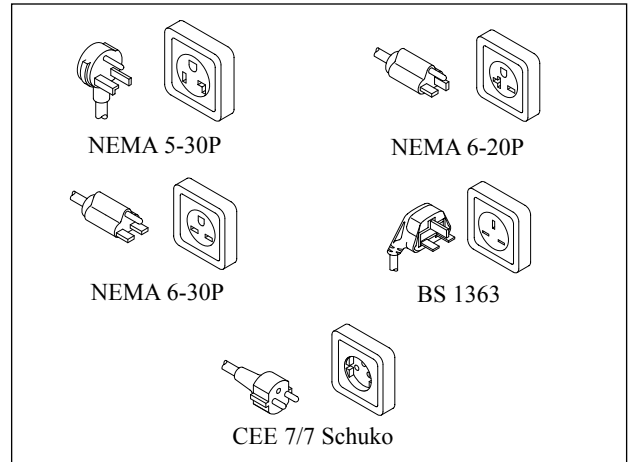


Figure 3. Plug Configurations

2. Remove the screws securing the rear lower access panel, and remove the panel.
3. Insert the Greenfield or conduit through the opening in the rear access panel and attach to the power supply bracket. Connect the wires.
4. Attach ground wire to power supply bracket at threaded hole marked "G".
5. Reinstall access panel and side panels.

SPECIFICATIONS

DIMENSIONS – TOAST-RITE MODELS

Model	Width (A)	Depth (B)	Depth (C)	Height (D)
TRH-50	17-1/2" (45 cm)	22-1/2" (57 cm)	27-1/2" (70 cm)	16-1/4" (41 cm)
TRH-60	17-1/2" (45 cm)	22-1/2" (57 cm)	27-1/2" (70 cm)	16-1/4" (41 cm)
TRH-100B	17-1/2" (45 cm)	22-1/2" (57 cm)	27-1/2" (70 cm)	16-1/4" (41 cm)

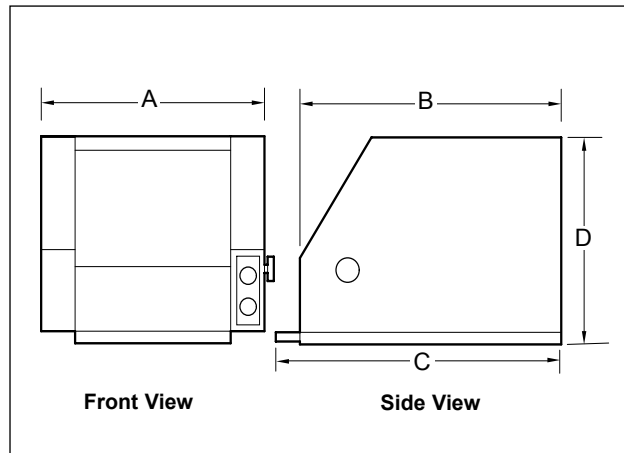


Figure 4. Dimensions - Toast-Rite Models

DIMENSIONS – TOAST KING MODELS

Model	Width (A)	Depth (B)	Depth (C)	Height (D)
TK-72	17-1/2" (45 cm)	14-1/8" (36 cm)	17-5/8" (45 cm)	33" (84 cm)
TK-90B	17-1/2" (45 cm)	14-1/8" (36 cm)	17-5/8" (45 cm)	33" (84 cm)
TK-100	22" (56 cm)	14-1/8" (36 cm)	17-5/8" (45 cm)	33" (84 cm)
TK-135B	22" (56 cm)	14-1/8" (36 cm)	17-5/8" (45 cm)	33" (84 cm)
TK-155B	22" (56 cm)	14-1/8" (36 cm)	17-5/8" (45 cm)	33" (84 cm)

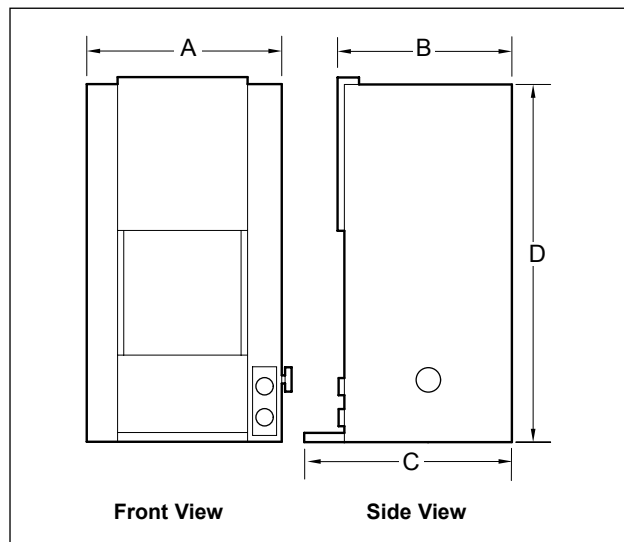


Figure 5. Dimensions - Toast King Models

INSTALLATION

GENERAL

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 and packaging materials.

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

4. Install toast collector pan to unit. See Figure 6.

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.

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.

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

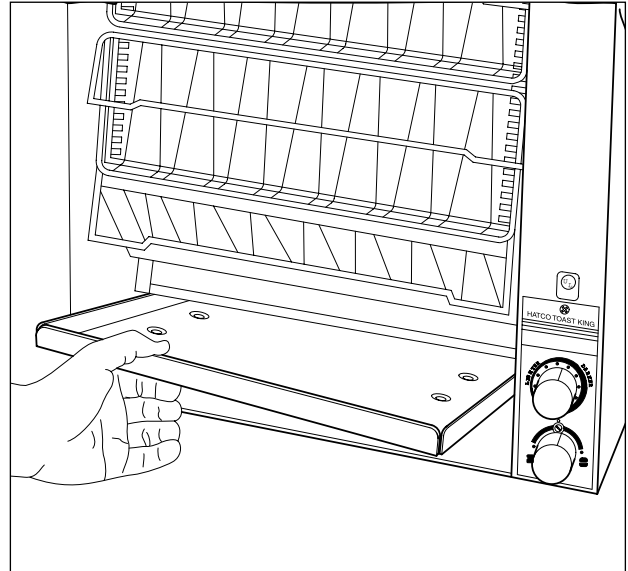


Figure 6. Install Toast Collector Pan

⚠ 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.

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

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.

OPERATION

ALL 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, place cut side down and set Selector Switch to the “Buns” position. When toasting bagels, place cut side up and set Selector Switch to the “Toast” 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.

4. 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.

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).

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.

Maximum Product Thickness: 1¼" (3 cm). Toasting of thicker products is NOT recommended. Products thicker than 1¼" (3 cm) will cause the conveyor system to jam which could possibly ignite product inside the toaster.

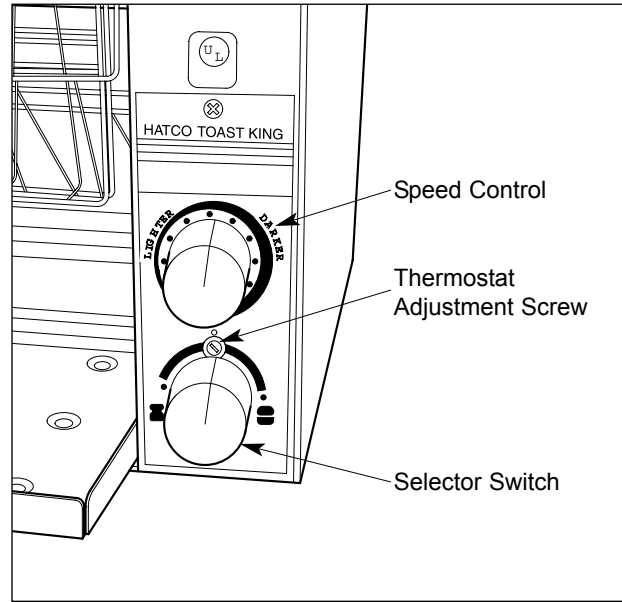


Figure 7. Control Panel

Manual Advance

The manual advance knob is located on the right side panel of the toaster. This knob permits manual rotation of the baskets and allows rapid discharge of toast. During the cleaning operation, the manual advance knob permits rotation of the baskets for removal without energizing the toaster.

Thermostat Adjustment

The thermostat adjustment screw is located on the control panel. This thermostat controls the toasting chamber temperature. The thermostat is preset at the factory, but may be adjusted as follows:

Using a small screwdriver, turn the adjustment screw (Figure 7) clockwise to increase temperature or counter-clockwise 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.

GENERAL

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

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 toaster.

Toast Collector Pan

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

Baskets

1. Use the manual advance knob on the right side of the unit to advance the baskets without energizing the unit.

CAUTION

Be sure baskets are cool before removal. If not cool, baskets could cause burns.

2. Remove the baskets by pushing the spring-loaded chain away from the basket while pulling the basket to the left and out. See Figure 8.

NOTE: Do not detach hold down bars when cleaning baskets.

3. Wipe clean with a soft, damp cloth or soak the baskets in a mild solution of soap and water.
4. Re-install baskets by aligning pin on chain with holes in toaster basket. Right side pin must be exactly opposite the pin on the left-hand chain.
5. To attach balance of baskets, advance the conveyor and repeat procedure. Each basket is hung immediately below the preceding basket, otherwise, all baskets cannot be installed.

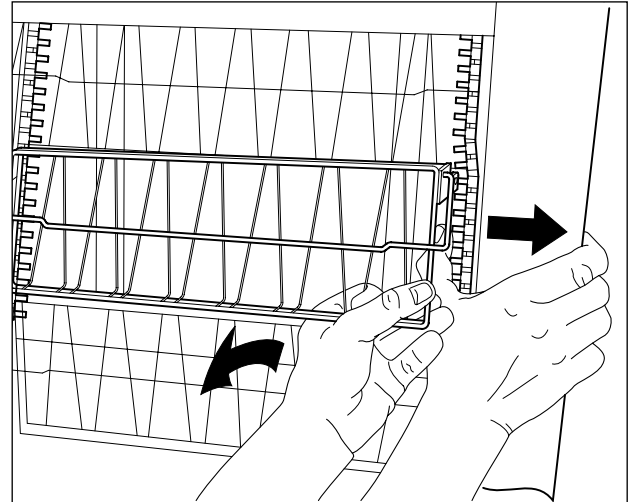


Figure 8. Removing/Installing Baskets

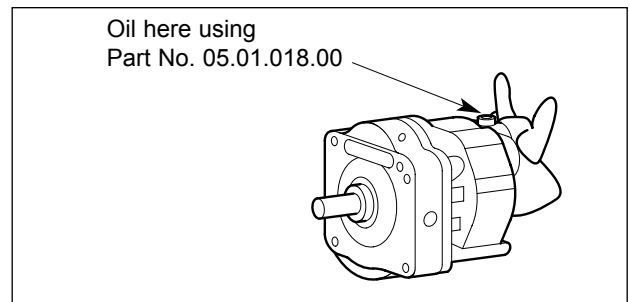


Figure 9. Lubricating Gear Motor Bearing

CAUTION

Misalignment of the baskets will cause the conveyor to jam.

If hold down bars are separated from the baskets, be sure the bars are not reversed when re-installed. Hold down bar stops should be at the left with bar flat on basket. Incorrectly positioned bars will cause the conveyor to stop.

LUBRICATION

The 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. Remove the screws securing the rear lower access panel, and carefully lift panel up to expose motor compartment.

MAINTENANCE

3. Lubricate the bearing by applying 10-12 drops of Mobil SHC 624 lubricant (Hatco part no. 05.01.018.00) to the bearing. See Figure 9.
4. Re-install the rear access panel.

Motor Bearing Lubrication Schedule

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

ACCESSORIES

4" (10 cm) ADJUSTABLE LEGS

1. Carefully place unit on its side.



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

2. Thread the 4" (10 cm) adjustable legs into the existing leg holes on the bottom of the unit. See Figure 10.
3. After all legs are secure, return the unit to the upright position.
4. If unit is not level, use a 5/8" (16 mm) open-end wrench to adjust the foot of each leg until unit is level.

BASKETS FOR JUMBO BUNS (TK-100, TK-135B & TK-155B MODELS ONLY)

Baskets will accommodate jumbo buns up to 5-1/2" (14 cm) in diameter.

ELECTRICAL RECEPTACLES

Various electrical receptacles are available for different applications. See the applicable *Electrical Rating Chart* for details.

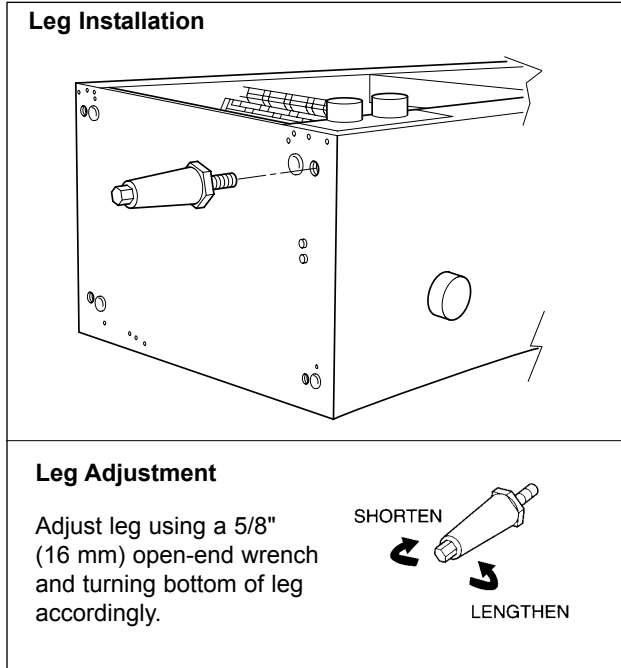


Figure 10. Adjustable Legs

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)
 - 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 pro-rated 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

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
Huntington Beach 714-379-7100
Chapman Appl. Service
San Diego 619-298-7106
P & D Appliance
S. San Francisco 650-635-1900

COLORADO

All City Service
Denver 303-454-9500
Hawkins Commercial Appliance
Englewood 303-781-5548

DELAWARE

Food Equipment Service
Wilmington 302-996-9363

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

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

Benjamin & Sons
Chicago 773-327-7128
Eichenauer Elec. Service
Decatur 217-429-4229
Midwest Elec. Appl. Service
Elmhurst 630-279-8000
Cone's Repair Service
Moline 309-797-5323

INDIANA

Comm. Parts & Service, Inc.
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

KENTUCKY

Comm. Parts & Service, Inc.
Louisville 502-367-1788
Chandlers Parts & Service
Baton Rouge 225-272-6620

LOUISIANA (Continued)

Bana Comm. Parts, Inc.
Shreveport 318-631-6550

MARYLAND

Electric Motor Service
Baltimore 410-467-8080
GCS Service, Inc.
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

Metro Appliance Service
Minneapolis 612-546-4221

MISSOURI

GCS Service, Inc.
Kansas City 816-920-5999
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

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
Columbus Restaurant Service
Columbus 614-476-3225
Electrical Appl. Repair Service
Independence 216-459-8700

OHIO (Continued)

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

Bressie Electric Co.
Portland 503-231-7171
Ron's Service, Inc.
Portland 503-624-0890

PENNSYLVANIA

Authorized Factory Service
Coraopolis 412-262-2330
FAST Comm. Appl. Service
Philadelphia 215-922-6245

GCS SERVICE, INC.

Pittsburgh 412-787-1970

K & D SERVICE CO.

Harrisburg 717-236-9039

ELMER SCHULTZ SERVICES

Philadelphia 215-627-5401

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

City Kitchen Service Co.
Austin 512-719-4445
Stove Parts Supply
Fort Worth 817-831-0381
Armstrong Repair Service
Houston 713-666-7100
Commercial Kitchen Repair Co.
San Antonio 210-735-2811
San Antonio Rest. Equip.
San Antonio 210-824-3271

UTAH

Peterson's Commercial Parts & Svc.
Salt Lake City 801-487-3653

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

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