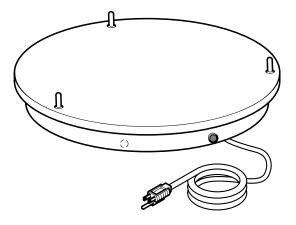


Round Heated Shelves GRSR Series

Installation & Operating Manual

I&W #07.05.076.00



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.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification decal located on the unit), voltage and purchase date of your Round Heated Shelf in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. ______

Serial No. _____

Voltage _____

Date of Purchase _____

Business 8:00 a.m. to 5:00 p.m. Hours: Central Standard Time

(Summer Hours: June to September -

8:00 a.m. to 5:00 p.m. C.D.T. Monday through Thursday

8:00 a.m. to 2:30 p.m. C.D.T. Friday)

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

Fax: (800) 690-2966 (Parts & Service)

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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 Round Heated Shelves are designed to keep hot food at optimum serving temperatures without affecting quality.

The Round Heated Shelf keeps prepared foods hot at kitchen work areas, waitress pick-up stations or customer serving points. Ideal for wrapped product or for use behind a breath protector with unwrapped food such as pizza, biscuits, cornbreads, muffins and cookies.

This manual provides the installation, safety and operating instructions for the Round Heated Shelf. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Round Heated Shelf.

Safety instructions that appear in this manual after a warning symbol A and the words **WARNING** or **CAUTION** printed in bold face are very important. A WARNING means there is the possibility of serious personal injury or death to yourself or others. A CAUTION means there is the possibility of minor or moderate injury. **CAUTION** without the symbol signifies the possibility of equipment or property damage only.

Hatco Round Heated Shelves 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 instructions to avoid personal injury or death, and to avoid damage to the equipment or property.

∴ WARNINGS

- 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 the proper voltage and size and install the proper electrical outlet.
- Heated Shelves are 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 any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.
- 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.
- To prevent any injury or damage to the unit do not pull unit by power cord.
- To prevent any injury, discontinue use if power cord is frayed or worn.
- Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
- ⚠ 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.
- 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.

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

- ⚠ Damage to the countertop material caused by heat generated from Hatco equipment is not covered under the Hatco Warranty. Contact the manufacturer of the base material for application information.
- ↑ 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.
- Unit is not weatherproof. For safe and proper operation locate the unit <u>indoors</u> where the ambient air temperature is constant and is a minimum of 70°F (21°C).

CAUTIONS

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

SPECIFICATIONS

ELECTRICAL RATING CHART

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
GRSR-15	120	220	1.8	NEMA 5-15P	17 lbs. (8 kg)
	220	184	0.8	CEE 7/7 Schuko	17 lbs. (8 kg)
	240	220	0.9	BS-1363	17 lbs. (8 kg)
	220-230 (CE)	201	0.9	CEE 7/7 Schuko	17 lbs. (8 kg)
	230-240 (CE)	220	0.9	BS-1363	17 lbs. (8 kg)
GRSR-17	120	320	2.7	NEMA 5-15P	19 lbs. (9 kg)
	220	269	1.2	CEE 7/7 Schuko	19 lbs. (9 kg)
	240	320	1.3	BS-1363	19 lbs. (9 kg)
	220-230 (CE)	294	1.3	CEE 7/7 Schuko	19 lbs. (9 kg)
	230-240 (CE)	320	1.3	BS-1363	19 lbs. (9 kg)
GRSR-19	120	420	3.5	NEMA 5-15P	21 lbs. (10 kg)
	220	353	1.6	CEE 7/7 Schuko	21 lbs. (10 kg)
	240	420	1.8	BS-1363	21 lbs. (10 kg)
	220-230 (CE)	386	1.7	CEE 7/7 Schuko	21 lbs. (10 kg)
	230-240 (CE)	420	1.8	BS-1363	21 lbs. (10 kg)

The electrical information in the shaded area pertains to **Export Models** only.

PLUG CONFIGURATION

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications. (See Figure 1.)

⚠ WARNING

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 the proper voltage and size and install the proper electrical outlet.

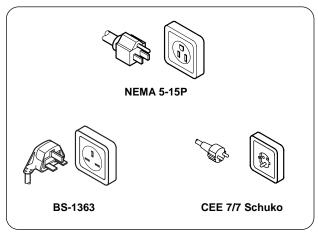


Figure 1. Plug Configurations

DIMENSIONS

Model	Diameter	Height	Height
	(A)	(B)	(C)
GRSR-15	16-3/4"	3-7/8"	2-7/8"
	(425 mm)	(98 mm)	(73 mm)
GRSR-17	18-3/4"	3-7/8"	2-7/8"
	(476 mm)	(98 mm)	(73 mm)
GRSR-19	20-3/4"	3-7/8"	2-7/8"
	(527 mm)	(98 mm)	(73 mm)

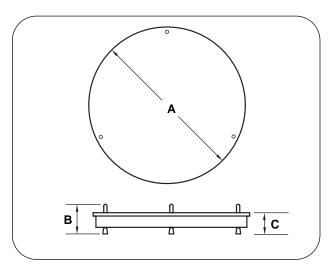


Figure 2. Dimensions

Model	Countertop Cutout (D)	Min. Space Required Below Countertop (E)
GRSR-15	16-1/8" (410 mm)	5-3/8" (137 mm)
GRSR-17	18-1/8" (460 mm)	5-3/8" (137 mm)
GRSR-19	20-1/8" (511 mm)	5-3/8" (137 mm)

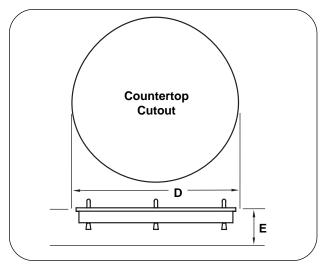


Figure 3. Dimensions

MODEL DESIGNATION

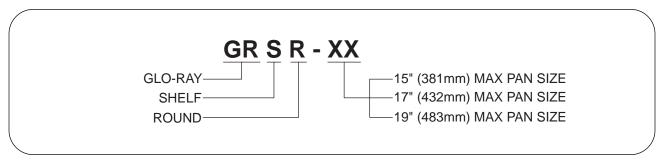


Figure 4. Model Designation

MODEL DESCRIPTION

Hatco's Round Heated Shelves are ideal for holding hot food at optimum serving temperatures. Warmers can be used as a countertop or drop-in unit.

These warmers are available in three sizes to hold standard 15" (381 mm), 17" (432 mm) or 19" (483 mm) pizza pans in position. Each warmer features a stainless steel top with six powder coated *Designer* color sides. These colors include: Black, Navy Blue, Gray Granite, Hunter Green, Warm Red, White Granite or the optional stainless steel side.

Each warmer comes equipped with an On/Off lighted rocker switch, indicator light, adjustable thermostat and 6' (1829 mm) power cord with attached plug.

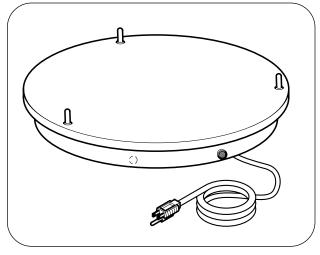


Figure 5. Model GRSR

UNPACKING

The Round Heated Shelves are shipped with most components pre-assembled and ready for operation. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

↑ WARNING

To prevent any injury or damage to the unit do not pull unit by power cord.

↑ WARNING

To prevent any injury, discontinue use if power cord is frayed or worn.

- 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. Turn unit upright and position warmer in desired location.
- 4. Remove protective paper from all surfaces before placing into service.

NOTE: If installing as a drop-in unit, refer to SPECIFICATIONS for countertop opening dimensions.

LOCATION

NOTE: Unit must be transported in the upright position.

For proper operation and maximum performance, locate the Round Heated Shelf 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.

A CAUTION

Unit is not weatherproof. For safe and proper operation the unit must be located <u>indoors</u> where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°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.

OPERATION

MARNING

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

- 1. Plug unit into an electrical outlet of the correct voltage, size and plug configuration. See SPECIFICATIONS for details.
- Turn the power switch to the ON position. See Figure 6. Indicator light will turn on when unit is energized.
- 3. Allow unit 15-20 minutes to reach operating temperature.

NOTE: Units are supplied from the factory with temperature control thermostat set on high. If temperature needs to be adjusted lower, carefully remove hole plug and turn thermostat adjustment screw counterclockwise until desired operating temperature is reached. See Figure 6.

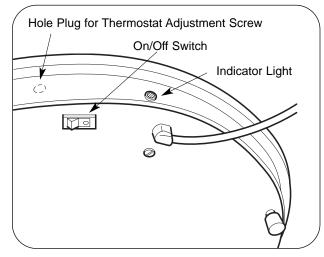


Figure 6. Controls

GENERAL

The Hatco Round Heated Shelves are designed for maximum durability and performance, with minimum maintenance.

CLEANING

To preserve the finish of the Round Heated Shelf it is recommended that the surfaces be wiped daily with a soft damp cloth. Stubborn stains can be removed with a mild non-abrasive cleaner.

⚠ WARNING

Heated Shelves are 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

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

CAUTION

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

↑ CAUTION

Damage to countertop material caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the base material for application information.

↑ 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.

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)

- 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 heating equipment, other water caused by liming, sediment buildup, chemical attack or freezing, Product misuse. tampering 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.



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