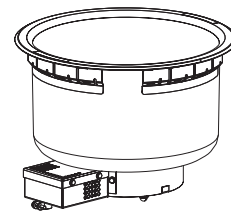
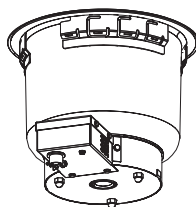
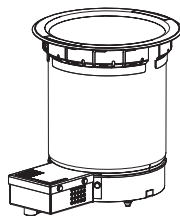
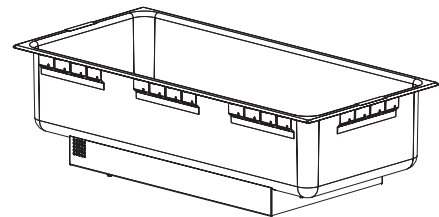
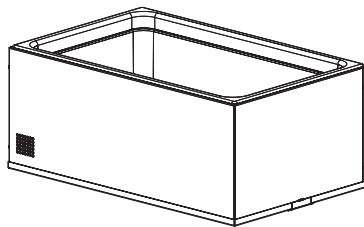
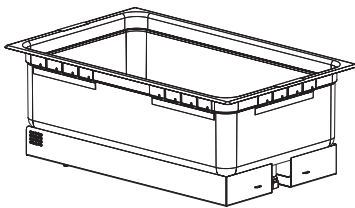




Built-In Singular Heated Wells HWB Series

Installation and Operating Manual

I&W #07.05.167.00



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.

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IMPORTANT OWNER INFORMATION

Before installation, record the model number, serial number (identification decal located either on the bottom of the unit or on the control box), voltage, and purchase date of the Built-In Heated Well 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.

INTRODUCTION

Hatco Built-In Heated Wells are specially designed to hold heated foods at safe serving temperatures. Designed for dry or wet applications, the wells are available in a variety of pan and pot combinations — all heated with a long-life heating element design with a 2 year warranty. Heat is evenly distributed throughout the heavy gauge stainless steel construction to assure hot food without the guess work. The design allows for easy maintenance and durable performance. The standard unit is Underwriters Laboratory (UL) approved and equipped with a remote control box. An optional UL recognized (UR) unit with remote switch is available also.

Units are equipped with EZ lock mounting hardware (except for the insulated bottom mount models). One year parts and on-site labor warranty is standard.

Hatco Built-In Heated Wells 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 inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for the Built-In Heated Wells. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the Built-In Heated Wells.

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:

- Turn the power OFF at the fused disconnect switch/circuit breaker 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).
- The remote mounted control box must be mounted on a vertical wall and installed in the vertical position. Mounting the control box in the horizontal position may result in the collection of liquids and lead to an electric shock.
- DO NOT use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to the unit. Damage caused by condensation is not covered by warranty.
- Turn off unit when filling with water and avoid splashing.
- Do not clean the unit when it is energized or hot.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and 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.

FIRE HAZARD:

- Install unit with a minimum of 3-1/2" (89 mm) from bottom of unit to all combustible surfaces to prevent combustion.
- Hatco mounting flange kits must be used when mounting unit in a combustible countertop.
- Unit must be installed using ribbon putty gasket between the unit and the installation surface per installation instructions (refer to the INSTALLATION section of this manual).

WARNING

FIRE HAZARD:

- Do not use flammable cleaning solutions to clean this unit.

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with your local plumbing and electrical inspectors for proper procedures and codes.

Make sure food product has been heated to the proper food-safe temperature before placing in the unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.

Hatco Corporation is not responsible for the actual food product serving temperature. It is the responsibility of the user to ensure that the food product is held and served at a safe temperature.

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.
- Drain water may reach temperatures in excess of 200°F (93°C). Use appropriate plumbing materials when installing drain.

Locate the unit at the proper counter height in an area that is convenient for use. The location should be strong enough to support the weight of the unit and contents.

IMPORTANT SAFETY INFORMATION

NOTICE

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Do not locate unit in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit.

The remote mounted control box must have a minimum 6" (152 mm) clearance from the unit (not to exceed 72" (1829 mm). Mounting the control box closer may cause heat damage to the electrical system in the control box.

UL recognized (UR) units must be installed according to UL guidelines. Complete UL approval of this component is the responsibility of the installer/fabricator and not the Hatco Corporation.

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. Contact the manufacturer of the base material for application information.

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

Do not use steel wool for cleaning. Steel wool will scratch the finish.

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

MODEL DESIGNATION

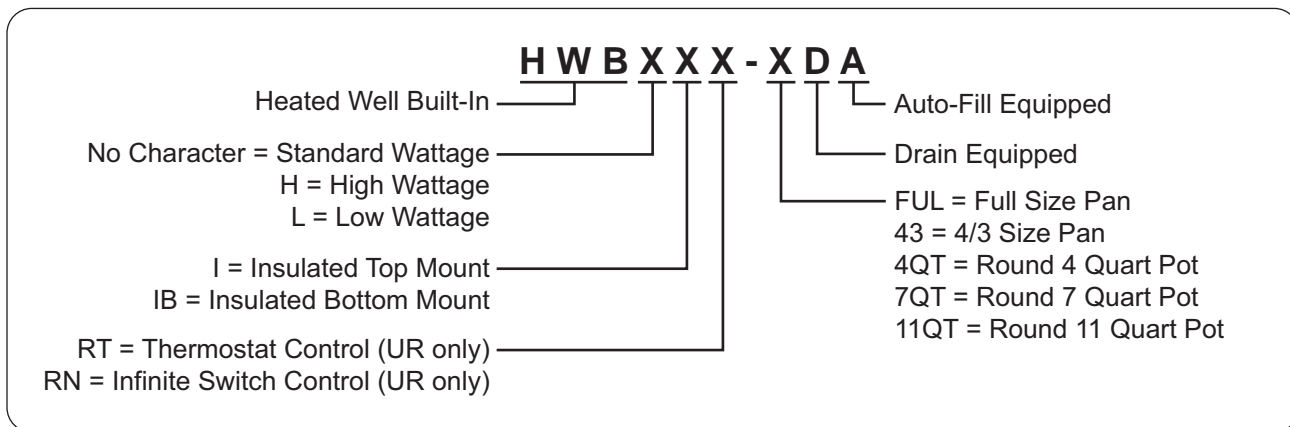


Figure 1. Model Designation

MODEL DESCRIPTIONS

All Models

All Built-In Heated Well units are reliable and versatile. Units have a stainless steel and aluminized steel housing with a metal sheathed heating element that is available in low, standard, and high wattage. The heating element is controlled two ways. The first is UL listed with a thermostatic control and ON/OFF switch housed in a remote mounted control box. The control box is connected to the unit with a 36 (914 mm) flexible conduit assembly (72 [1829 mm] flexible conduit connection is optional, not available for retrofit.) The second is a remote switch option that is UL recognized (UR) with either a thermostatic control and ON/OFF switch or an infinite switch control with indicator light. Built-In Heated Wells are hard wired directly to a power source for a secure and cord free serving area. EZ locking hardware allows for Heated Wells to be mounted into non-combustible countertops and combustible countertops using optional Hatco mounting kits. Built-In Heated Wells are designed, manufactured, and tested to maintain safe food holding temperatures.

HWB-FUL Models

HWB-FUL models are capable of holding a variety of pan combinations listed below. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

- One full size pan
- Three 1/3 size pans with adapter bars.
- Two 1/2 sized pans with adapter bars.
- Two 7 quart round inserts with adapter top.
- Three 4 quart round inserts with adapter top.

Pans, Covers, Adapter Bars, and Adapter Tops sold separately (contact factory for details).

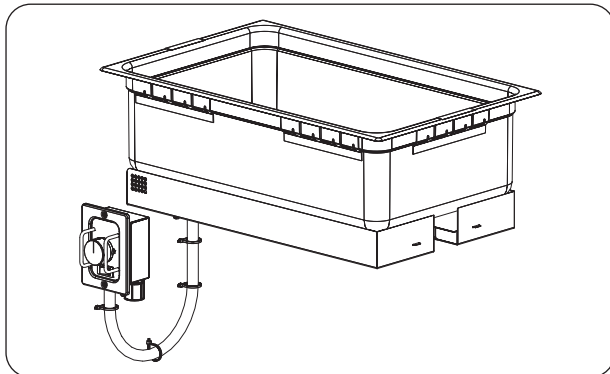


Figure 2. HWB-FUL Model

HWB-FULD Models

HWB-FULD models have the same capabilities as the HWB-FUL but is equipped with a drain. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

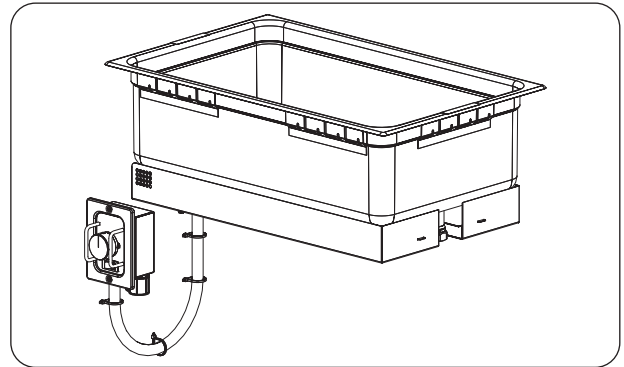


Figure 3. HWB-FULD Model

HWBI-FUL Models

HWBI-FUL models are the same as the HWB-FUL models except the units are fully insulated. The insulated unit conserves energy and preserves more consistent heating temperatures. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit. (See Figure 4.)

HWBI-FULD Models

HWBI-FULD models are top mount insulated versions that have the same capabilities as the HWBI-FUL but with a drain. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

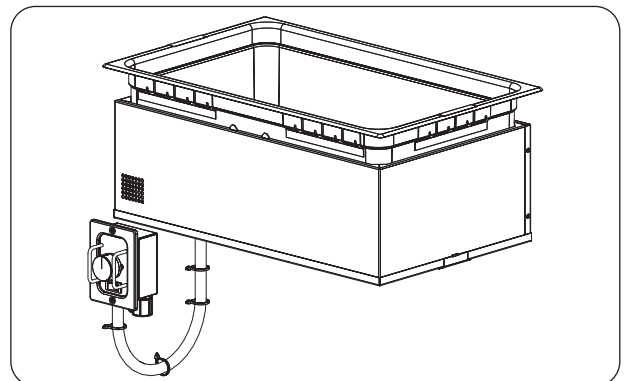


Figure 4. HWBI-FUL and HWBI-FULD Models

MODEL DESCRIPTIONS

HWBIB-FUL Models

HWBIB-FUL models are a fully insulated version of the HWB-FUL models. These models are designed to be mounted to the underside of a non-combustible countertop. (See Figure 5.)

HWBIB-FULD Models

HWBIB-FULD models are bottom mount insulated versions that have the same capabilities as the HWBIB-FUL but with a drain. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. These models are designed to be mounted to the underside of a non-combustible countertop. (See Figure 5.)

HWBIB-FULDA Models

HWBIB-FULDA models are bottom mount insulated versions that have the same capabilities as the HWBIB-FUL but with a drain and the optional Auto-Fill feature. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. The Auto-Fill feature fills and maintains the proper level of water in the well automatically. These models are designed to be mounted to the underside of a non-combustible countertop.

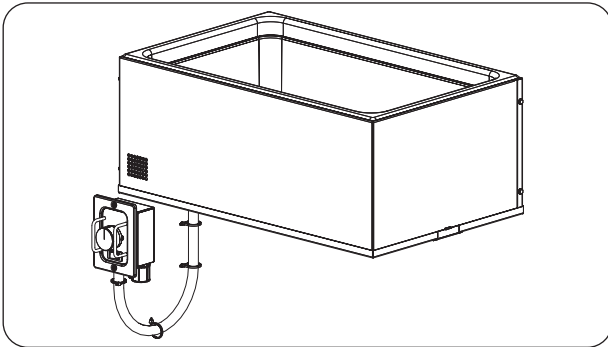


Figure 5. HWBIB-FUL, HWBIB-FULD, and HWBIB-FULDA Models

HWB-43 Models

HWB-43 models are capable of holding a variety of pan combinations listed below. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

- One full size pan and one 1/3 size pan with adapter bars.
- Four 1/3 size pans with adapter bars.
- Two 1/2 size pans and one 1/3 size pan with adapter bars.
- Two 11 quart round inserts with adapter top.

Pans, Covers, Adapter Bars, and Adapter Tops sold separately (contact factory for details).

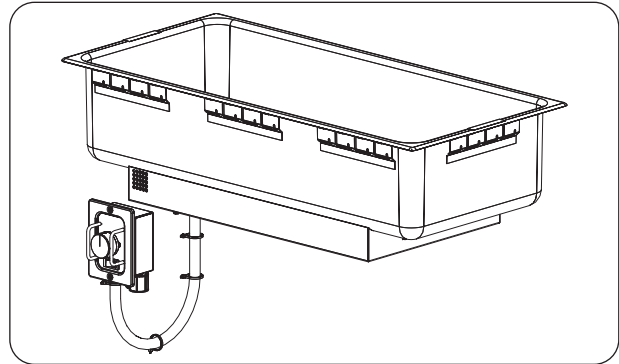


Figure 6. HWB-43 Model

HWB-43D Models

HWB-43D models have the same capabilities as the HWB-43 but is a Built-In Heated Well with a drain. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit. (See Figure 7.)

HWB-43DA Models

HWB-43DA models have the same capabilities as the HWB-43 but with a drain and the optional Auto-Fill feature. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. The Auto-Fill feature fills and maintains the proper level of water in the well automatically. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

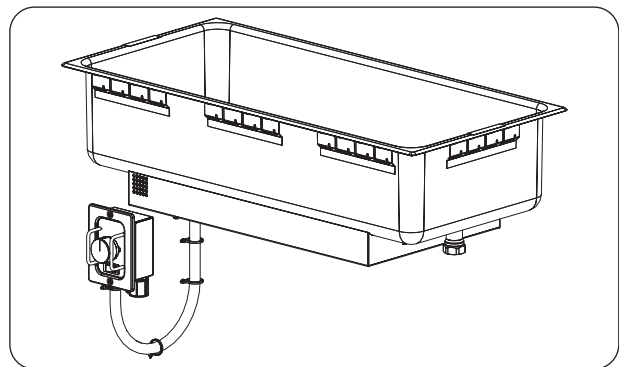


Figure 7. HWB-43D and HWB-43DA Models

MODEL DESCRIPTIONS

HWB-4QT Models

HWB-4QT models are round Built-In Heated Wells that hold a 4 quart pan. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

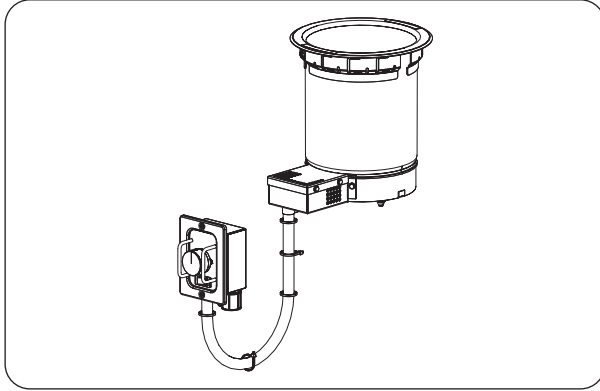


Figure 8. HWB-4QT Model

HWB-7QT Models

HWB-7QT models are round Built-In Heated Wells that hold a 7 quart pan. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit. (See Figure 9.)

HWB-7QTD Models

HWB-7QTD models are the same as the HWB-7QT but is equipped with a drain. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

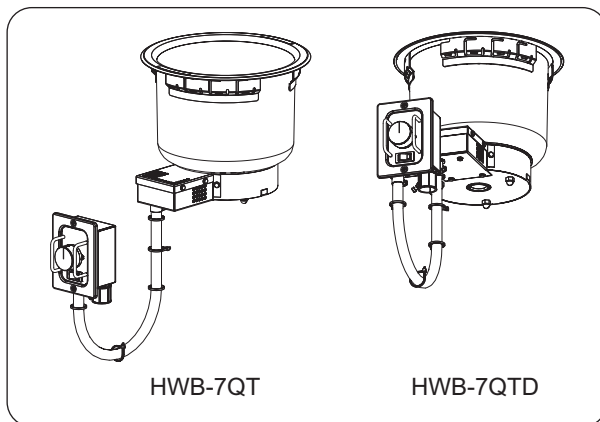


Figure 9. HWB-7QT and HWB-7QTD Models

HWB-11QT Models

HWB-11QT models are round Built-In Heated Wells that hold a 11 quart pan. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit. (See Figure 10.)

HWB-11QTD Models

HWB-11QTD models are the same as the HWB-11QT but is equipped with a drain. The drain includes a 3/4 NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures. These models are designed to be mounted to the topside of a non-combustible countertop or topside of a combustible countertop using the appropriate countertop mounting kit.

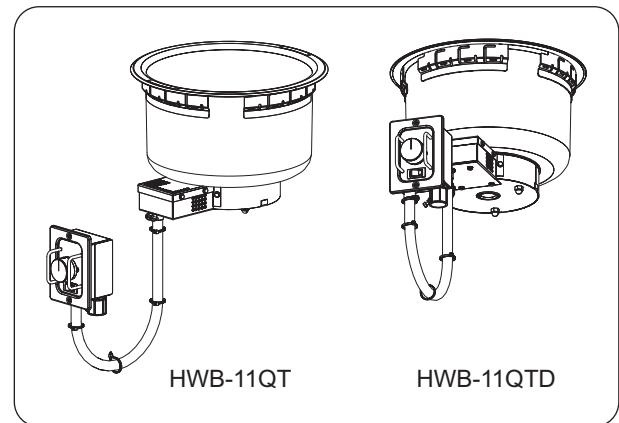


Figure 10. HWB-11QT and HWB-11QTD Models

SPECIFICATIONS

Electrical Rating Chart — All HWB-FUL Models

Model	Voltage	Watts	Amps	Phase	Shipping Weights
HWBLXX-FUL	120	750	6.3	1	21 lbs. (10 kg)
HWBXX-FUL	120	1200	10.0	1	21 lbs. (10 kg)
	208	1200	5.8	1	21 lbs. (10 kg)
	240	1200	5.0	1	21 lbs. (10 kg)
	220	1200	5.5	1	21 lbs. (10 kg)
	240	1200	5.0	1	21 lbs. (10 kg)
	220-230 (CE)*	1200	5.5	1	21 lbs. (10 kg)
	230-240 (CE)*	1200	5.0	1	21 lbs. (10 kg)
HWBHXX-FUL	120	1650	13.8	1	21 lbs. (10 kg)
	208	1650	7.9	1	21 lbs. (10 kg)
	240	1650	6.9	1	21 lbs. (10 kg)
	220	1650	7.5	1	21 lbs. (10 kg)
	240	1650	6.9	1	21 lbs. (10 kg)
	220-230 (CE)*	1650	7.5	1	21 lbs. (10 kg)
	230-240 (CE)*	1650	6.9	1	21 lbs. (10 kg)

Electrical Rating Chart — All HWB-43 Models

Model	Voltage	Watts	Amps	Phase	Shipping Weights
HWBLXX-43	120	750	6.3	1	30 lbs. (14 kg)
HWBXX-43	120	1200	10.0	1	30 lbs. (14 kg)
	208	1200	5.8	1	30 lbs. (14 kg)
	240	1200	5.0	1	30 lbs. (14 kg)
	220	1200	5.5	1	30 lbs. (14 kg)
	240	1200	5.0	1	30 lbs. (14 kg)
	220-230 (CE)*	1200	5.5	1	30 lbs. (14 kg)
	230-240 (CE)*	1200	5.0	1	30 lbs. (14 kg)
HWBHXX-43	120	1650	13.8	1	30 lbs. (14 kg)
	208	1650	7.9	1	30 lbs. (14 kg)
	240	1650	6.9	1	30 lbs. (14 kg)
	220	1650	7.5	1	30 lbs. (14 kg)
	240	1650	6.9	1	30 lbs. (14 kg)
	220-230 (CE)*	1650	7.5	1	30 lbs. (14 kg)
	230-240 (CE)*	1650	6.9	1	30 lbs. (14 kg)

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

* CE certification not available on UR models.

NOTE: Shipping weight includes packaging.

SPECIFICATIONS

Electrical Rating Chart — All HWB-4QT Models

Model	Voltage	Watts	Amps	Phase	Shipping Weights
HWBX-4QT	120	500	4.2	1	9 lbs. (4 kg)
	208	536	2.6	1	9 lbs. (4 kg)
	240	600	2.5	1	9 lbs. (4 kg)
	220	600	2.7	1	9 lbs. (4 kg)
	240	600	2.5	1	9 lbs. (4 kg)
	220-230 (CE)*	600	2.7	1	9 lbs. (4 kg)
	230-240 (CE)*	600	2.5	1	9 lbs. (4 kg)
HWBHX-4QT	120	800	6.7	1	9 lbs. (4 kg)
	208	715	3.4	1	9 lbs. (4 kg)
	240	800	3.3	1	9 lbs. (4 kg)
	220	800	3.6	1	9 lbs. (4 kg)
	240	800	3.3	1	9 lbs. (4 kg)
	220-230 (CE)*	800	3.6	1	9 lbs. (4 kg)
	230-240 (CE)*	800	3.3	1	9 lbs. (4 kg)

Electrical Rating Chart — All HWB-7QT Models

Model	Voltage	Watts	Amps	Phase	Shipping Weights
HWBX-7QT	120	500	4.2	1	10 lbs. (5 kg)
	208	536	2.6	1	10 lbs. (5 kg)
	240	600	2.5	1	10 lbs. (5 kg)
	220	600	2.7	1	10 lbs. (5 kg)
	240	600	2.5	1	10 lbs. (5 kg)
	220-230 (CE)*	600	2.7	1	10 lbs. (5 kg)
	230-240 (CE)*	600	2.5	1	10 lbs. (5 kg)
HWBHX-7QT	120	800	6.7	1	10 lbs. (5 kg)
	208	715	3.4	1	10 lbs. (5 kg)
	240	800	3.3	1	10 lbs. (5 kg)
	220	800	3.6	1	10 lbs. (5 kg)
	240	800	3.3	1	10 lbs. (5 kg)
	220-230 (CE)*	800	3.6	1	10 lbs. (5 kg)
	230-240 (CE)*	800	3.3	1	10 lbs. (5 kg)

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

* CE certification not available on UR models.

NOTE: Shipping weight includes packaging.

SPECIFICATIONS

Electrical Rating Chart — All HWB-11QT Models

Model	Voltage	Watts	Amps	Phase	Shipping Weights
HWBX-11QT	120	500	4.2	1	11 lbs. (5 kg)
	208	536	2.6	1	11 lbs. (5 kg)
	240	600	2.5	1	11 lbs. (5 kg)
	220	600	2.7	1	11 lbs. (5 kg)
	240	600	2.5	1	11 lbs. (5 kg)
	220-230 (CE)*	600	2.7	1	11 lbs. (5 kg)
	230-240 (CE)*	600	2.5	1	11 lbs. (5 kg)
HWBHX-11QT	120	800	6.7	1	11 lbs. (5 kg)
	208	715	3.4	1	11 lbs. (5 kg)
	240	800	3.3	1	11 lbs. (5 kg)
	220	800	3.6	1	11 lbs. (5 kg)
	240	800	3.3	1	11 lbs. (5 kg)
	220-230 (CE)*	800	3.6	1	11 lbs. (5 kg)
	230-240 (CE)*	800	3.3	1	11 lbs. (5 kg)

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

* CE certification not available on UR models.

NOTE: Shipping weight includes packaging.

Dimensions — HWB-FUL Models (Non-Insulated, Top Mount)

Models:		
HWB-FUL	HWBRN-FUL	HWBRT-FUL
HWB-FULD	HWBRN-FULD	HWBRT-FULD
HWBL-FUL	HWBLRN-FUL	HWBLRT-FUL
HWBL-FULD	HWBLRN-FULD	HWBLRT-FULD
HWBH-FUL	HWBHRN-FUL	HWBHRT-FUL
HWBH-FULD	HWBHRN-FULD	HWBHRT-FULD
Width (A)	Depth (B)	Height (C)
13-3/4 (349 mm)	21-3/4 (552 mm)	8-5/8 (219 mm)

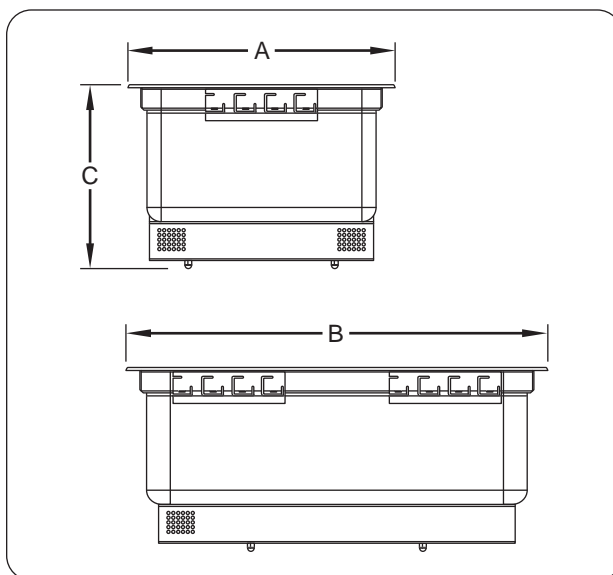


Figure 11. Dimensions — HWB-FUL Models (Non-Insulated, Top Mount)

SPECIFICATIONS

Dimensions — HWBIB-FUL Models (Insulated, Bottom Mount)

Models:		
HWBIB-FUL	HWBIBRT-FUL	
HWBIB-FULD	HWBIBRT-FULD	
HWBIB-FULDA	HWBLIBRT-FUL	
HWBLIB-FUL	HWBLIBRT-FULD	
HWBLIB-FULD	HWBHIBRT-FUL	
HWBHIB-FUL	HWBHIBRT-FULD	
HWBHIB-FULD		
Width (A)	Depth (B)	Height (C)
14 (356 mm)	22 (559 mm)	9-1/2 (241 mm)

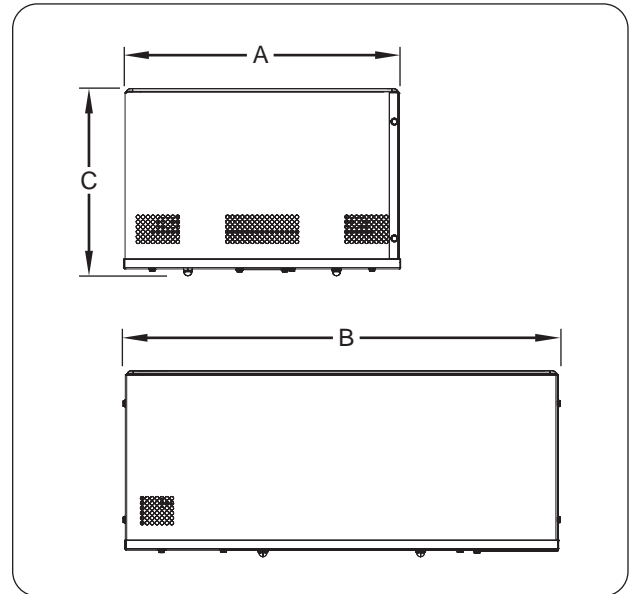


Figure 12. Dimensions — HWBIB-FUL Models (Insulated, Bottom Mount)

Dimensions — HWBI-FUL Models (Insulated, Top Mount)

Models:		
HWBI-FUL	HWBIRT-FUL	
HWBI-FULD	HWBIRT-FULD	
HWBLI-FUL	HWBLIRT-FUL	
HWBLI-FULD	HWBLIRT-FULD	
HWBHI-FUL	HWBHIRT-FUL	
HWBHI-FULD	HWBHIRT-FULD	
Width (A)	Depth (B)	Height (C)
13-3/4 (349 mm)	21-3/4 (552 mm)	9-1/2 (241 mm)

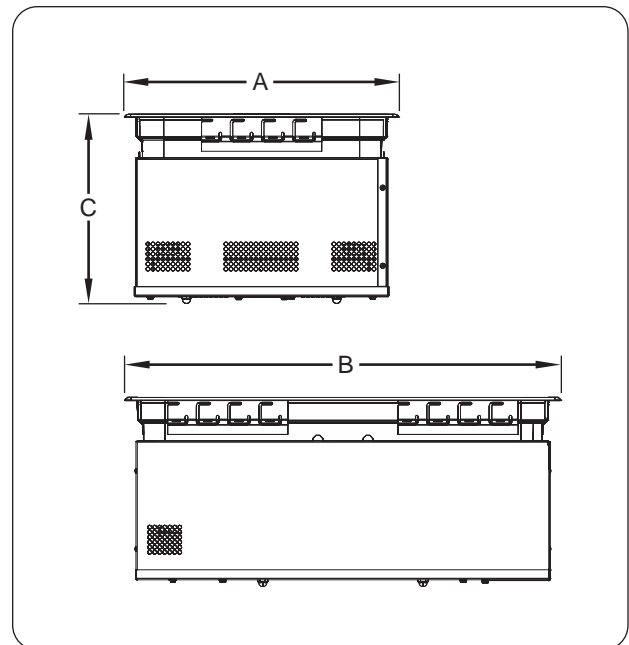


Figure 13. Dimensions — HWBI-FUL Models (Insulated, Top Mount)

SPECIFICATIONS

Dimensions — HWB-43 Models

Models:		
HWB-43	HWBRN-43	HWBRT-43
HWB-43D	HWBRN-43D	HWBRT-43D
HWBL-43	HWBLRN-43	HWBLRT-43
HWBL-43D	HWBLRN-43D	HWBLRT-43D
HWBH-43	HWBHRN-43	HWBHRT-43
HWBH-43D	HWBHRN-43D	HWBHRT-43D
Width (A)	Depth (B)	Height (C)
13-5/8 (346 mm)	28-5/8 (727 mm)	8-5/8 (219 mm)

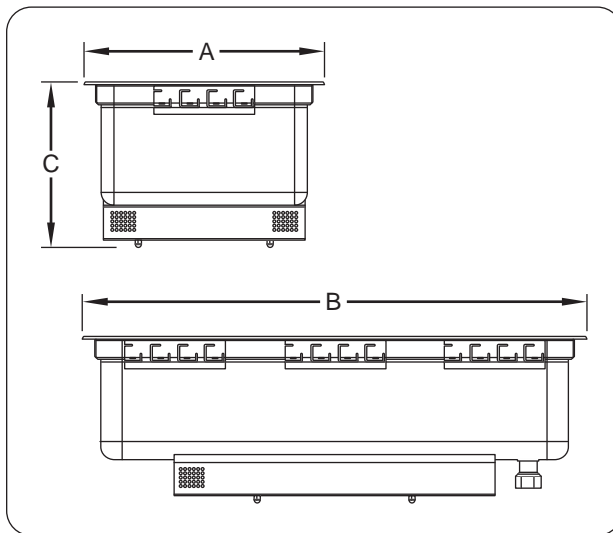


Figure 14. Dimensions — HWB-43 Models

Dimensions — HWB-4QT Models

Models:		
HWB-4QT	HWBRN-4QT	HWBRT-4QT
HWB-4QTD	HWBRN-4QTD	HWBRT-4QTD
HWBL-4QT	HWBLRN-4QT	HWBLRT-4QT
HWBL-4QTD	HWBLRN-4QTD	HWBLRT-4QTD
HWBH-4QT	HWBHRN-4QT	HWBHRT-4QT
HWBH-4QTD	HWBHRN-4QTD	HWBHRT-4QTD
Diameter (A)	Height (B)	
8-1/4 (210 mm)	9-1/2 (241 mm)	

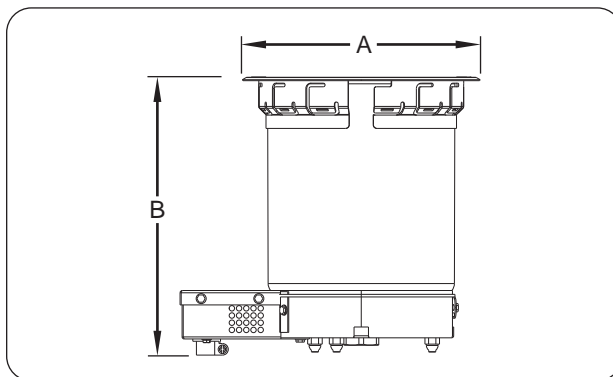


Figure 15. Dimensions — HWB-4QT Models

Dimensions — HWB-7QT Models

Models:		
HWB-7QT	HWBRN-7QT	HWBRT-7QT
HWB-7QTD	HWBRN-7QTD	HWBRT-7QTD
HWBL-7QT	HWBLRN-7QT	HWBLRT-7QT
HWBL-7QTD	HWBLRN-7QTD	HWBLRT-7QTD
HWBH-7QT	HWBHRN-7QT	HWBHRT-7QT
HWBH-7QTD	HWBHRN-7QTD	HWBHRT-7QTD
Diameter (A)	Height (B)	
10-3/8 (264 mm)	8-3/4 (222 mm)	

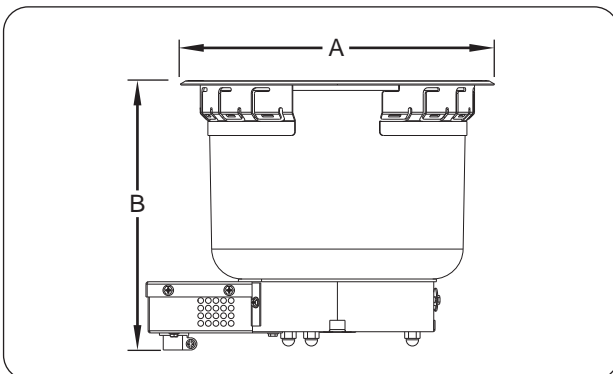


Figure 16. Dimensions — HWB-7QT Models

SPECIFICATIONS

Dimensions — HWB-11QT Models

Models:		
HWB-11QT	HWBRN-11QT	HWBRT-11QT
HWB-11QTD	HWBRN-11QTD	HWBRT-11QTD
HWBL-11QT	HWBLRN-11QT	HWBLRT-11QT
HWBL-11QTD	HWBLRN-11QTD	HWBLRT-11QTD
HWBH-11QT	HWBHRN-11QT	HWBHRT-11QT
HWBH-11QTD	HWBHRN-11QTD	HWBHRT-11QTD
Diameter (A)	Height (B)	
12-1/4 (311 mm)	8-3/4 (222 mm)	

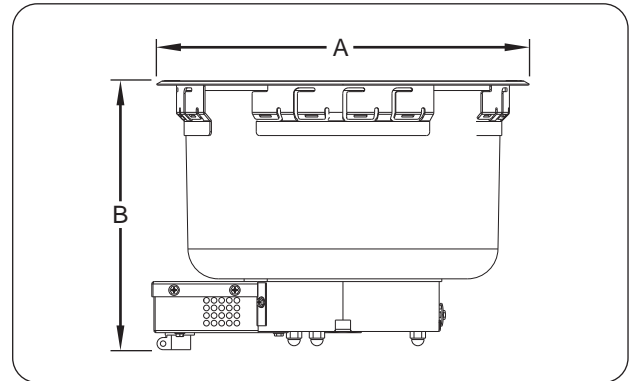


Figure 17. Dimensions — HWB-11QT Models

INSTALLATION

General

Built-In Heated Well units are shipped from the factory with most components assembled and ready for use. Use the following procedures to install the unit.

WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD:

- Install unit with a minimum of 3-1/2" (89 mm) from bottom of unit to all combustible surfaces to prevent combustion.
- Unit must be installed using ribbon putty gasket between the unit and the installation surface per installation instructions (refer to the **INSTALLATION** section of this manual).

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with your local plumbing and electrical inspectors for proper procedures and codes.

CAUTION

Locate the unit at the proper counter height in an area that is convenient for use. The location should be strong enough to support the weight of the unit and contents.

NOTICE

Do not locate unit in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit.

The remote mounted control box must have a minimum 6" (152 mm) clearance from the unit (not to exceed 72" [1829 mm]). Mounting the control box closer may cause heat damage to the electrical system in the control box.

UL recognized (UR) units must be installed according to UL guidelines. Complete UL approval of this component is the responsibility of the installer/fabricator and not the Hatco Corporation.

NOTE: All Built-In Heated Wells require the control box be remote mounted in the vertical position.

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 packaging from all surfaces of unit.

NOTE: A qualified electrician is recommended for connecting the Built-In Heated Well units to a power source. A qualified plumber is recommended for connecting drain.

4. Install the unit in the desired location. Use the appropriate procedure in this section for combustible or non-combustible countertops.
5. Install the remote mounted control box (refer to the procedure in this section).

INSTALLATION

Installing Unit into Combustible Countertop



FIRE HAZARD:

- Hatco mounting flange kits must be used when mounting unit in a combustible countertop.
- Unit must be installed using ribbon putty gasket between the unit and the installation surface per installation instructions.

NOTE: Cut the opening for both the unit and the control box before placing unit into the countertop opening.

NOTE: HWBI-FUL model heated wells (top mount, insulated models — “I” in the Model Designation) cannot be installed into the mounting flange.

1. Cut the appropriate opening in the countertop (see Figure 24 for size requirements).
2. Cut the appropriate opening for the control box (see Figure 26 for size requirements).
3. Place ribbon putty gasket around the cutout edge of the countertop. Make sure the ribbon putty gasket overhangs the cutout edge or seal the unit with silicone adhesive.

NOTE: A roll of ribbon putty gasket material is supplied with the unit.

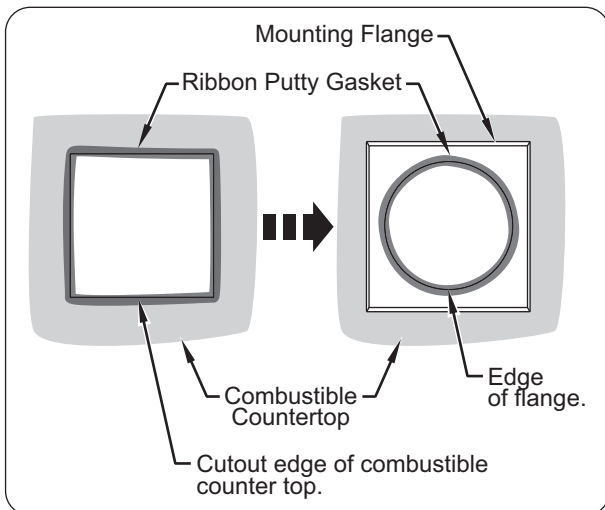


Figure 18. Installing Ribbon Putty Gasket

4. Place the mounting flange into the countertop opening.
5. Secure the mounting flange tabs to the edge or the underside of the combustible countertop using the appropriate hardware (mounting hardware not provided, see Figure 19).

NOTE: For underside mounting, tabs on mounting flange must be bent to the underside of the countertop.

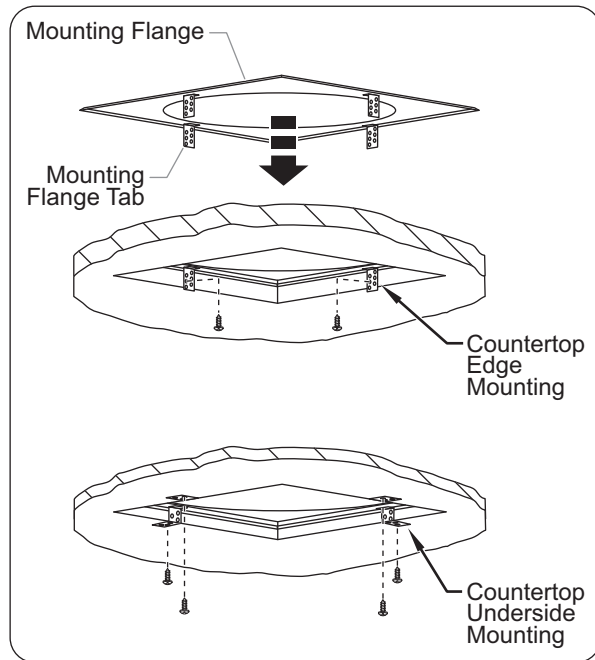


Figure 19. Installation of Mounting Flange Kit

6. Place ribbon putty gasket around the edge of the mounting flange. Make sure the ribbon putty gasket overhangs the edge of the flange or seal the unit with silicone adhesive.
7. Place the unit into the countertop opening.
8. Using a screwdriver, rotate the unit's EZ locking tab outward to secure the unit to the underside of the mounting flange. Rotate as many tabs as needed to secure the unit to the mounting flange.

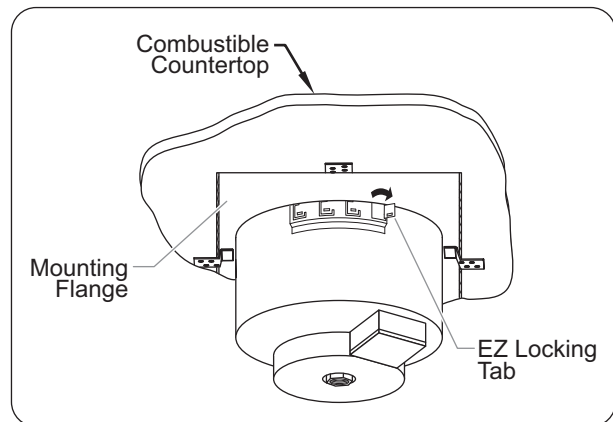


Figure 20. EZ Locking Tabs

9. Carefully trim and remove the excess ribbon putty gasket material from around the unit.

INSTALLATION

Installing Unit into Non-Combustible Countertop



FIRE HAZARD: Unit must be installed using ribbon putty gasket between the unit and the installation surface per installation instructions.

NOTE: Mounting flange kit is not required for installation into non-combustible material.

NOTE: Cut the opening for both the unit and the control box before placing unit into the countertop opening.

1. Cut the appropriate opening in the countertop (see Figure 25 for size requirements).
2. Cut the appropriate opening for the control box (see Figure 26 for size requirements).
3. Place ribbon putty gasket around the cutout edge of the countertop. Make sure the ribbon putty gasket overhangs the cutout edge or seal unit with silicone adhesive.

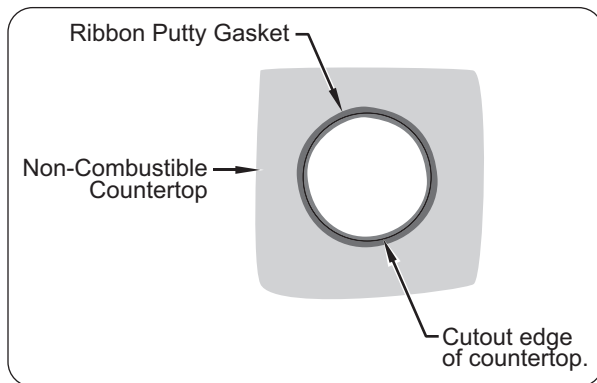


Figure 21. Installing Ribbon Putty Gasket

NOTE: A roll of ribbon putty gasket material is supplied with the unit.

4. Place the unit into the countertop opening.

5. Using a screwdriver, rotate the unit's EZ locking tab outward to secure the unit to the underside of the mounting flange. Rotate as many tabs as needed to secure the unit to the mounting flange.

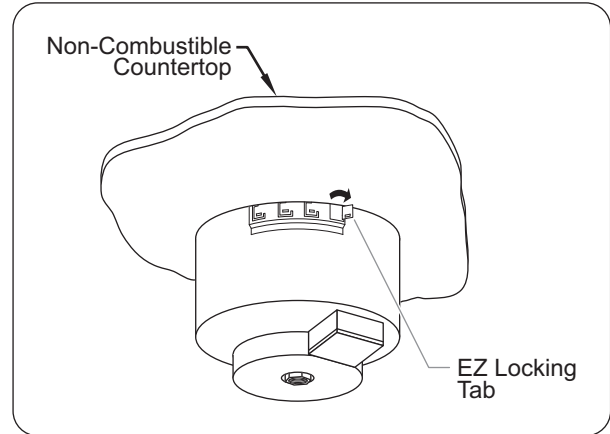


Figure 22. EZ Locking Tabs

NOTE: The Hatco EZ locking tabs work on countertops that have a maximum thickness of 3/16" (5 mm). For countertops 3/16" – 2" thick, use optional adapter bracket part number R04.42.194.00.

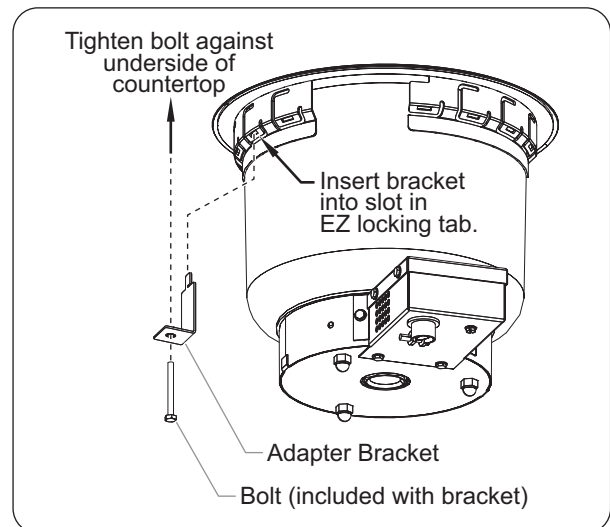


Figure 23. Thick Countertop Adapter Bracket

6. Carefully trim and remove the excess ribbon putty material from around the unit.

INSTALLATION

Combustible Countertop Cutout					
Model	Minimum Width (A)	Maximum Width (A)	Minimum Depth (B)	Maximum Depth (B)	Below Counter Clearance
All HWB-FUL Models	14 (356 mm)	14-1/4 (362 mm)	22 (559 mm)	22-1/4 (565 mm)	8-5/8 (219 mm)
All HWB-43 Models	14 (356 mm)	14-1/4 (362 mm)	29 (737 mm)	29-1/4 (743 mm)	8-5/8 (219 mm)
All HWB-4QT Models*	9 (229 mm)	9-1/4 (235 mm)	9 (229 mm)	9-1/4 (235 mm)	9-5/8 (244 mm)
All HWB-7QT Models*	11 (279 mm)	11-1/4 (286 mm)	11 (279 mm)	11-1/4 (286 mm)	8-3/4 (222 mm)
All HWB-11QT Models*	13 (330 mm)	13-1/4 (337 mm)	13 (330 mm)	13-1/4 (337 mm)	8-3/4 (222 mm)

*Combustible countertop opening is a “square” cut-out.

NOTE: Allow additional clearance below the counter for units equipped with a drain.

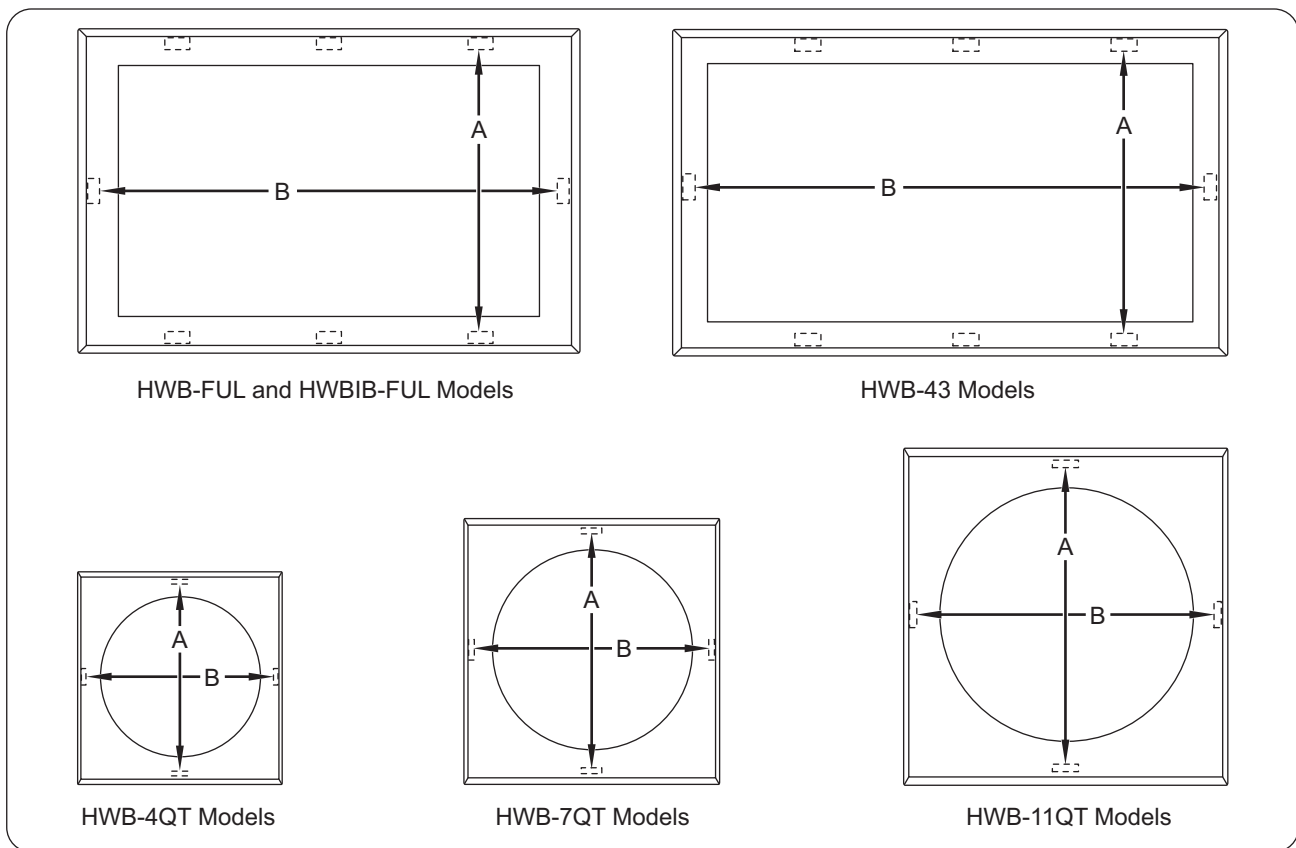


Figure 24. Combustible Countertop Mounting Flange Templates

INSTALLATION

Non-Combustible Countertop Cutout					
Model	Minimum Width (A)	Maximum Width (A)	Minimum Depth (B)	Maximum Depth (B)	Below Counter Clearance
All HWB-FUL Models	12-3/4 (324 mm)	12-15/16 (328 mm)	20-3/4 (528 mm)	20-15/16 (531 mm)	8-5/8 (219 mm)
All HWB-43 Models	12-3/4 (324 mm)	12-15/16 (329 mm)	27-13/16 (706 mm)	28 (711 mm)	8-5/8 (219 mm)
All HWB-4QT Models*	Ø 7-1/8 (181 mm)	Ø 7-5/8 (194 mm)	---	---	9-5/8 (244 mm)
All HWB-7QT Models	Ø 9-1/8 (232 mm)	Ø 9-9/16 (243 mm)	---	---	8-3/4 (222 mm)
All HWB-11QT Models	Ø 11 (279 mm)	Ø 11-3/8 (289 mm)	---	---	8-3/4 (222 mm)
All HWBIB-FUL Models	(A) Width		(B) Depth		9-1/2 (241 mm)
	12-1/32 (306 mm)		20-1/32 (509 mm)		

NOTE: Allow additional clearance below the counter for units equipped with a drain.

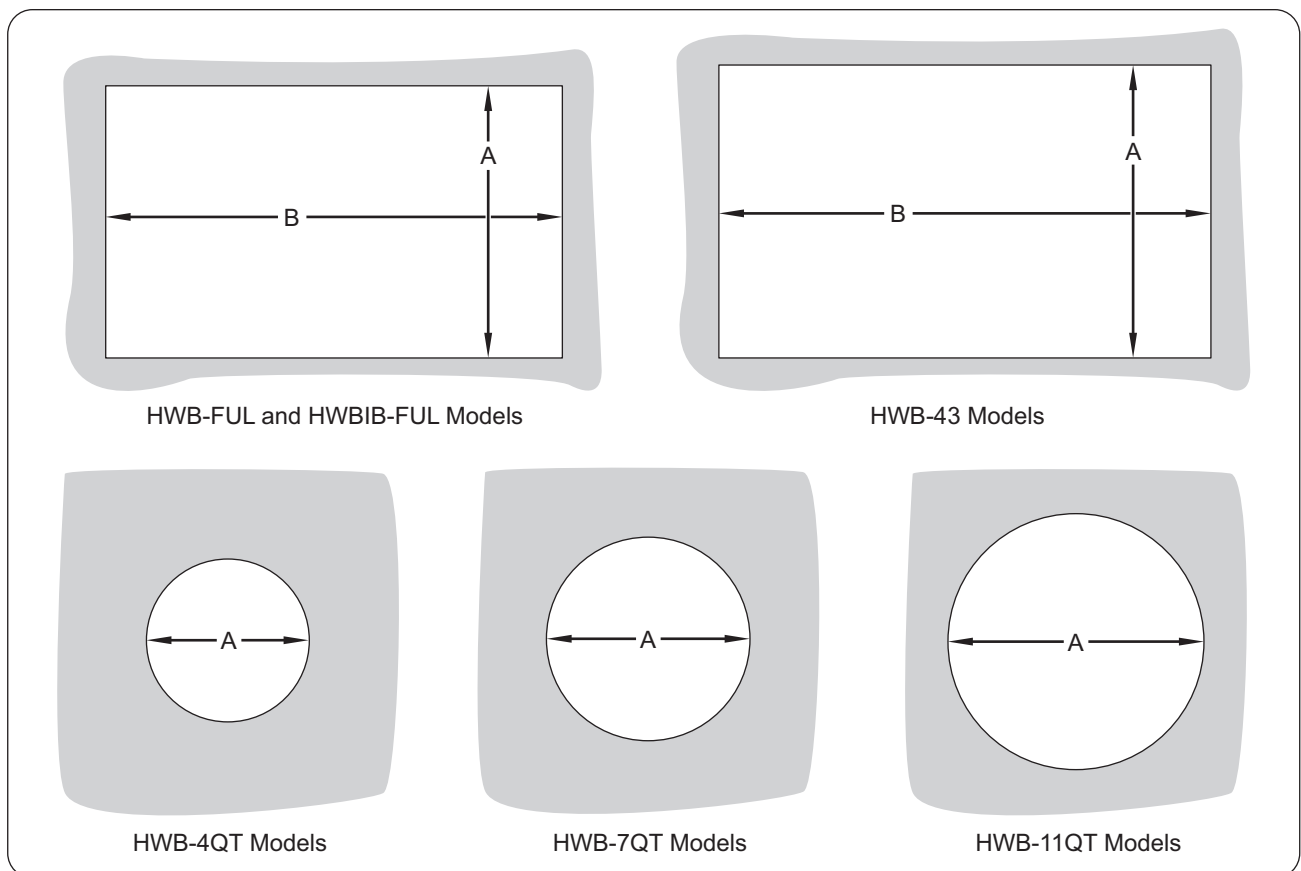


Figure 25. Non-Combustible Countertop Mounting Templates

INSTALLATION

Installing a Remote Mounted Control Box



ELECTRIC SHOCK HAZARD: The remote mounted control box must be mounted on a vertical wall and installed in the vertical position. Mounting the control box in the horizontal position may result in the collection of liquids and lead to an electric shock.

NOTE: A qualified electrician is recommended for connecting the unit to a power source. A qualified plumber is recommended for connecting drain(s).

1. Cut and drill the appropriate holes in the mounting surface. Refer to the "Control Box Cutout Dimensions" below for the cutout dimensions for each control box.

2. Remove the trim cover from the control box assembly.
3. Position the control box into the opening through the backside.
4. Secure the control box to the mounting surface using screws (#8 sheet metal screw supplied).
5. Connect the proper power source to the mounted remote control box.
6. Reinstall the trim cover.

NOTE: Standard UL approved units are equipped with a 72" (1829 mm) flexible conduit connected to the control box.

Control Box Cutout Dimensions				
Model	Opening Dimensions		Screw Hole Dimensions	
	(A)	(B)	(C)	(D)
Control Box Assembly Without Bezel (standard)	2-3/16 (56 mm)	3-3/8 (86 mm)	3-1/4 (83 mm)	2-1/2 (64 mm)
Control Box Assembly With Bezel (standard)	3-1/4 (83 mm)	3-3/4 (95 mm)	4-1/8 (105 mm)	--- ---
Recessed Control Box Assembly (optional)	5-7/8 (149 mm)	6-3/8 (162 mm)	6-13/16 (173 mm)	3-7/8 (98 mm)
Control Panel For UR Units	2-1/8 (54 mm)	3-3/8 (86 mm)	3-1/2 (89 mm)	2-1/4 (57 mm)

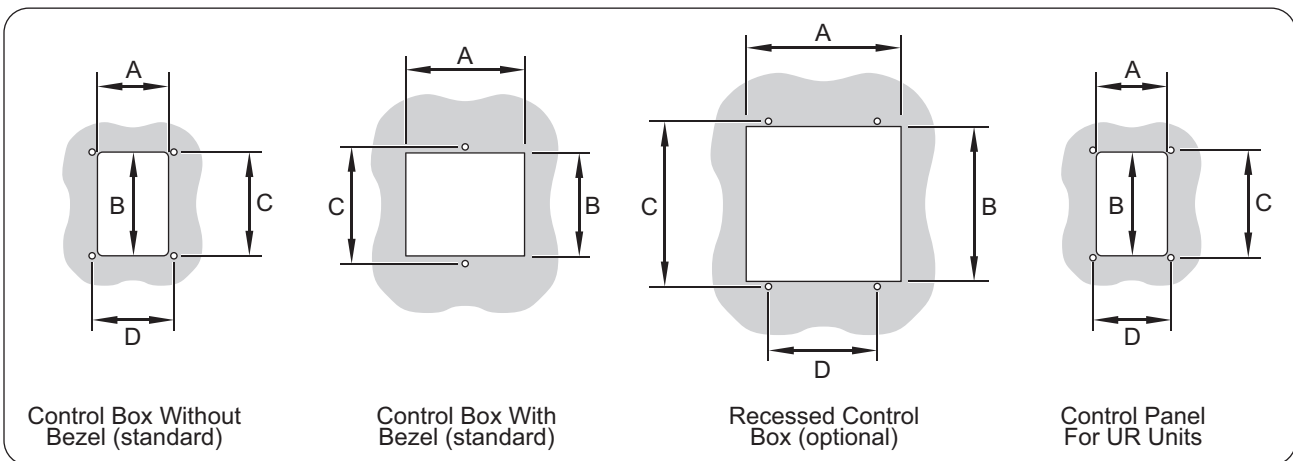


Figure 26. Control Box Assembly Cutout Dimensions

INSTALLATION

Installing A Drain Assembly

After installing a drain-equipped unit into the countertop, use the following procedure to connect the unit to the on-site drain line.

CAUTION

BURN HAZARD: Drain water may reach temperatures in excess of 200°F (93°C). Use appropriate plumbing materials when installing drain.

NOTE: Consult a licensed plumbing contractor for proper drain installation that conforms to local plumbing codes.

NOTE: Approved air gap or other back-flow prevention device must be installed by a licensed plumber, if required.

1. Connect drain pipe (supplied by others) from the 3/4 NPT drain fitting on the bottom of the unit to a 3/4 drain valve (supplied by others or available as an accessory from Hatco — refer to the Accessories section).

NOTE: The drain valve must be installed in an easily accessible location for the operator.

2. Connect the drain valve to the on-site drain line (supplied by others).

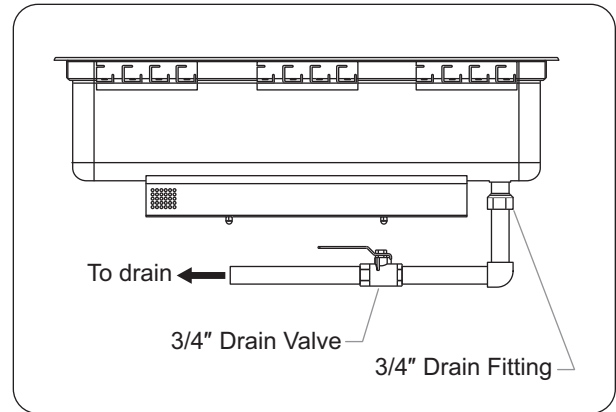


Figure 27. Drain Connection

OPERATION

General

Use the following procedures to operate the Built-In Heated Wells.

WARNING

- Read all safety messages in the Important Safety Information section before operating this equipment.
- **DO NOT** use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to the unit. Damage caused by condensation is not covered by warranty.
- Turn off unit when filling with water and avoid splashing.

NOTICE

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Hatco Built-In Heated Wells are designed for WET or DRY operation. Hatco recommends wet operation for consistent food heating. If the unit is operating wet and is allowed to run dry, turn it off and allow to cool before adding water.

NOTICE

Unit must be allowed to cool down to room temperature before changing from wet-to-dry or dry-to-wet operation. Allowing unit to run dry during wet operation or adding water during dry operation will damage unit.

1. If using the well for wet operation, fill the unit with water until the water is approximately 1 to 1-1/2 deep.
2. Move the ON/OFF switch to the ON position. The indicator light on the switch glows when the unit is on.
3. Turn the Temperature Control Knob to adjust the temperature of the unit to the desired safe food temperature.
4. Allow heated well to preheat for approximately 30 minutes.

WARNING

Hatco Corporation is not responsible for the actual food product serving temperature. It is the responsibility of the user to ensure that the food product is held and served at a safe temperature.

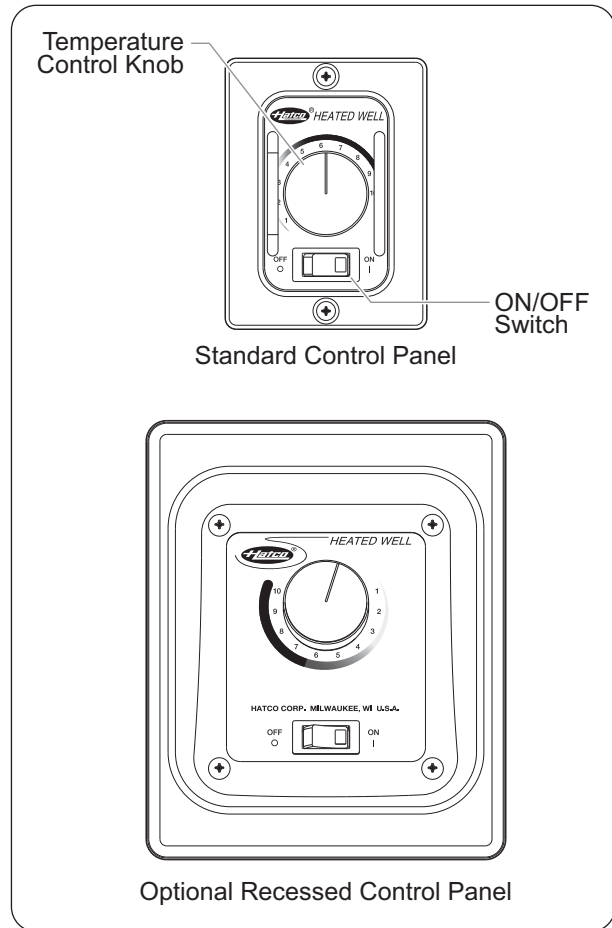


Figure 28. Control Boxes

Food Warming

Place the appropriate size food pan(s) into the unit opening.

- Always use a food pan. Do not place food directly into the warmer.
- Stir thick food items frequently to keep food heated uniformly.
- Keep pans covered to maintain food quality and temperature.

Shutdown

1. Move the ON/OFF switch to the OFF position. The indicator light on the switch will shut off.

General

The Hatco Built-In Heated Wells are designed for maximum durability and performance, with minimum maintenance.

WARNING

ELECTRIC SHOCK HAZARD:

- Turn the power OFF at the fused disconnect switch/circuit breaker 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.

FIRE HAZARD: Do not use flammable cleaning solutions to clean this unit.

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.

NOTICE

Do not use steel wool for cleaning. Steel wool will scratch the finish.

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

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

Daily Cleaning

1. Move the ON/OFF switch to the OFF position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Drain or remove water from the well(s) if used for wet operation.
4. Wipe the entire unit down using a clean cloth or sponge and mild detergent.
5. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.
6. Rinse the well(s) thoroughly with hot water to remove all detergent residue.
7. Wipe dry with a clean cloth.

Weekly Cleaning

Use the following procedure weekly or whenever lime or scale is seen accumulating on the sides of the heated well(s).

1. Move the ON/OFF switch to the OFF position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Drain or remove water from the well(s) if used for wet operation.
4. Add water to the well(s) until water is at normal operating level (1 to 1-1/2 deep) or covers the accumulated scale.
5. Add white vinegar to the well(s) so that the resulting solution is approximately 2-parts vinegar to 5-parts water.
6. Move the ON/OFF switch to the ON position and heat water to the maximum temperature of 190°F (88°C) or higher.
7. Move the ON/OFF switch to the OFF position and cover the well(s).
8. Allow the solution to soak for at least one hour or overnight for heavy buildup.
9. Drain the hot water/cleaning solution from the well(s).
10. Scrub the well(s) with a plastic scouring pad.
11. Rinse the well(s) thoroughly with hot water.
12. Wipe dry with a clean cloth.

NOTE: Heavy scale buildup may require additional treatments.

TROUBLESHOOTING GUIDE



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



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
Food well not hot enough.	Temperature Control set too low.	Adjust Temperature Control to a higher setting.
	Heating element not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. Low supply voltage will cause improper heating.
Food well too hot.	Temperature Control set too high.	Adjust Temperature Control to a lower setting.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. High supply voltage will cause unit to overheat and may damage the unit.
No heat.	Unit turned off.	Turn on unit.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Heating element not working.	Contact Authorized Service Agent or Hatco for assistance.

Mounting Kits

The following mounting kits are available for installing units in combustible countertops.

HWB-FUL-MNT ..Combustible countertop mounting kit for HWB-FUL Series.

HWB-43-MNT.....Combustible countertop mounting kit for HWB-43 Series.

HWB-4Q-MNTCombustible countertop mounting kit for HWB-4Q Series.

HWB-7Q-MNTCombustible countertop mounting kit for HWB-7Q Series.

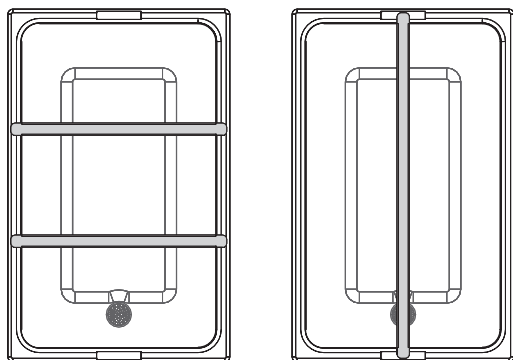
HWB-11Q-MNT ..Combustible countertop mounting kit for HWB-11Q Series.

Pan Support Bars

The following pan support bars are available to divide the heated well into sections for different size pans.

HWB12BAR12 (305 mm) Pan Support Bar

HWB20BAR20 (508 mm) Pan Support Bar



12" Pan Support Bars

20" Pan Support Bar

Figure 29. Support Bars

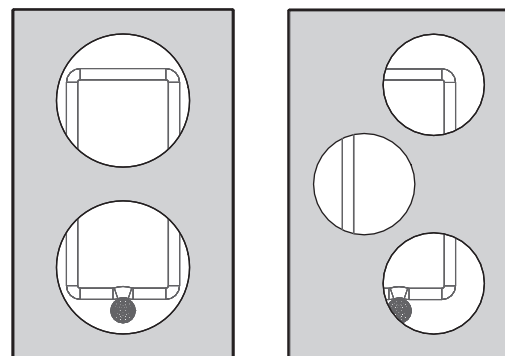
Adapter Tops

The following adapter tops are available to allow rectangular heated wells to hold round inserts.

HWB-2-7QAdapter to convert HWB-FUL Series heated well to hold two 7-quart inserts.

HWB-2-11QAdapter to convert HWB-43 Series heated well to hold two 11-quart inserts.

HWB-3-4QAdapter to convert HWB-FUL Series heated well to hold three 4-quart inserts.



7 Quart Inserts
Adapter Top

4 Quart Inserts
Adapter Top

Figure 30. Adapter Tops

Miscellaneous

R04.42.194.00Adapter Bracket

Adapter bracket for installing heated wells into non-combustible countertops that are 3/16 – 2 thick.

03.02.001.003/4" Ball Valve

Shut-off valve for installation on external drain line of units with drain.

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, fuses, 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.

NOTES



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

Key Food Equipment Service
Victoria 250-920-4888

MANITOBA

Air Rite, Inc.
Winnipeg 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

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