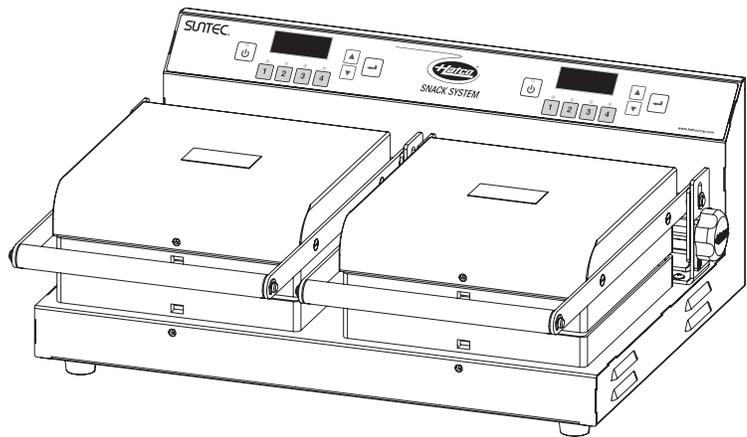
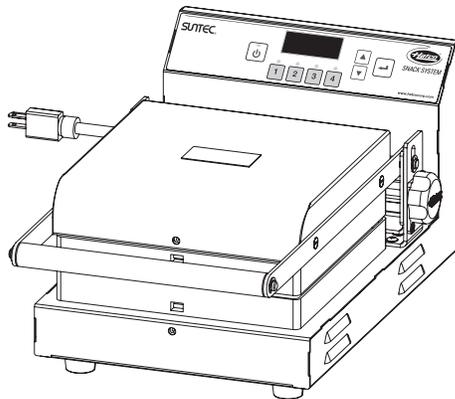




Snack System

SNACK Series

Installation and Operating Manual For CE and Non CE Models



⚠ WARNING

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.

⚠ ADVERTENCIA

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.

⚠ AVERTISSEMENT

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (specification label located on the back of the unit). Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business Hours: 7:00 AM to 5:00 PM Monday–Friday, Central Time (CT) (Summer Hours—June to September: 7:00 AM to 5:00 PM Monday–Thursday 7:00 AM to 4:00 PM Friday)

Telephone: +1-414-671-6350

E-mail: support@hatcocorp.com

Additional information can be found by visiting our web site at www.hatcocorp.com.

Register your unit! Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at www.hatcocorp.com, select the Support pull-down menu, and click on "Warranty".

Correct Disposal of this Product This marking indicates that this product and its electronic components should not be disposed of with other commercial waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle responsibly to promote the sustainable reuse of material resources. To dispose of product and its electronic components, contact supplier where product was purchased for environmentally safe recycling.

INTRODUCTION

Hatco Snack Systems cook a variety of excellent-quality baked and grilled food product for commercial kitchens, display cooking locations, and buffets. The interchangeable cooking plates and adjustable time/temperature controls enable operators to cook continuous, consistent quality product. Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring the even cooking of each product.

Hatco Snack Systems are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides installation, safety, and operating instructions for the Snack System. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.

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



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



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



NOTICE is used to address practices not related to personal injury.

NOTE: Refer to the Symbol Identification tables on the back cover of this manual for definitions of symbols that may appear in this manual.

⚠ Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 21°C (70°F).
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not allow liquids to spill into unit.
- Do not pull unit by power cord.
- Do not allow power cord to hang over edge of counter.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- 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.

⚠ WARNING

FIRE HAZARD:

- Locate unit a minimum of 51 mm (2”) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not obstruct air ventilation openings on outer housing of unit. Unit combustion or malfunction may occur.

EXPLOSION HAZARD: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Make sure all operators have been instructed on the safe and proper use of the unit.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

Never leave unit unattended during use.

Do not use unit for any purpose other than for which it is designed.

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 +1-414-671-6350.

⚠ CAUTION

BURN HAZARD:

- Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.
- Do not come in contact with cooking plates during operation. Both plates are very hot.
- Allow unit to cool before performing any cleaning, adjustments, or maintenance.

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

NOTICE

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

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

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

NOTICE

For steel surfaces, use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

This unit is intended for commercial use only—NOT for household use.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

MODEL DESCRIPTION

All Models

Hatco Snack Systems consist of an easy-to-clean stainless steel frame and removable/interchangeable aluminum cooking plates. The standard, installed cooking plates are for round, Belgian-style waffles. These plates produce waffles that are 178 mm (7") in diameter and 25 mm (1") thick. Additional cooking plates for a variety of different baked and grilled food product are available as accessories. These additional plates include:

- Panini
- Donut
- Chelky
- Sandwich
- Coffee Bean
- Freestyle Waffle

NOTE: Refer to the OPTIONS AND ACCESSORIES section for information regarding available cooking plates as well as other items.

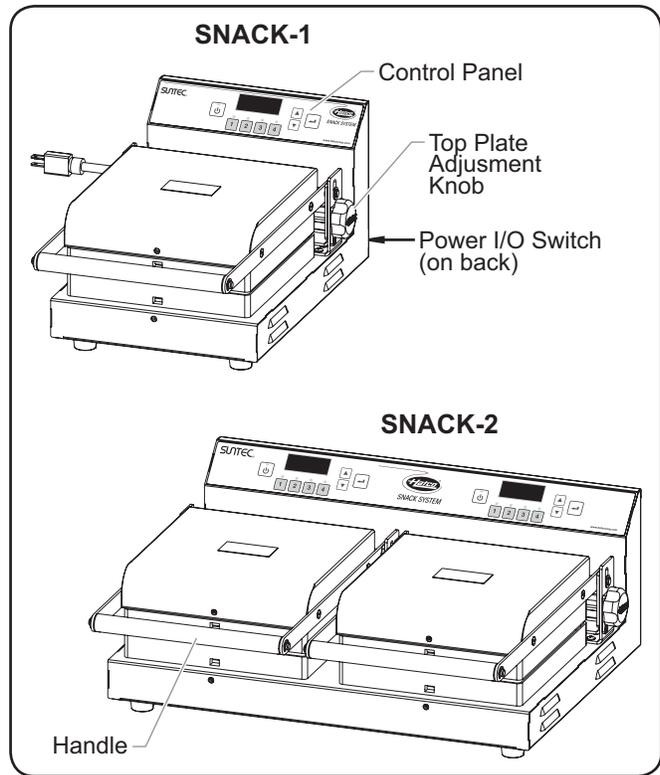
Snack Systems feature a Power I/O (on/off) switch on the back, a multi-function control panel, and a top plate adjustment knob. All units are equipped with a factory attached 1829 mm (6') power cord and plug.

SNACK-1 Model

This model is a single head Snack System.

SNACK-2 Model

This model is a dual head Snack System. The dual head Snack System allows the versatility of having different style cooking plates installed on each head.



Snack Systems

MODEL DESIGNATION



Plug Configurations

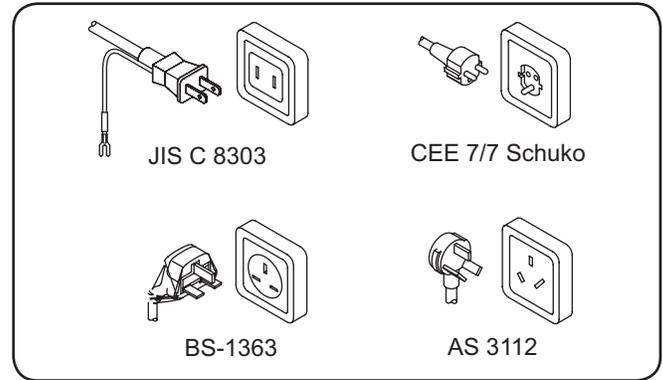
Units are supplied from the factory with an electrical cord and plug. Plugs are supplied according to the application.



ELECTRIC SHOCK HAZARD: Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.

NOTE: The specification label is located on the back of the unit. See label for serial number and verification of unit electrical information.

NOTE: Receptacle not supplied by Hatco.



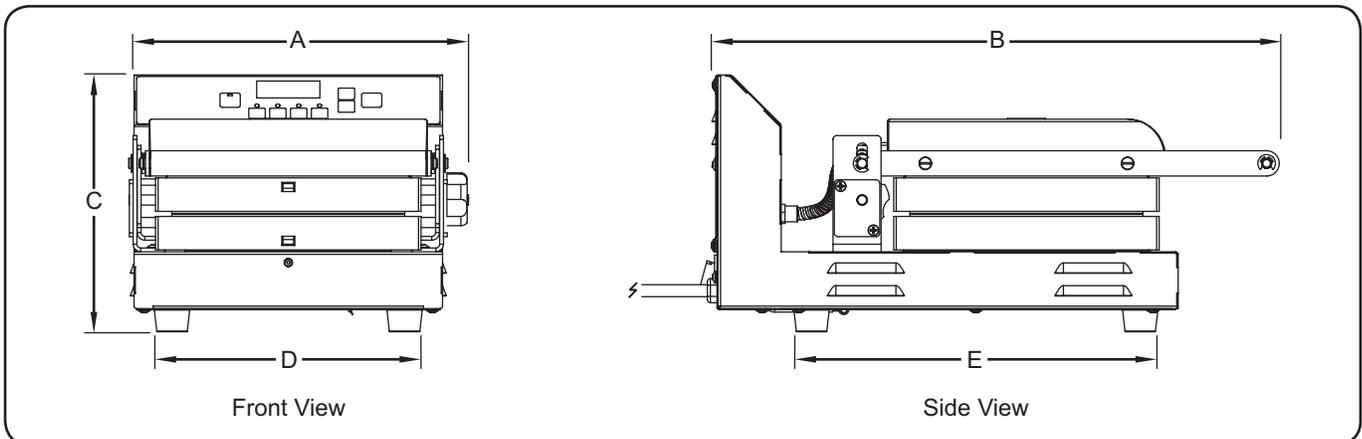
Plug Configurations

Electrical Rating Chart

Model	Voltage	Watts	Amps	Plug Configuration	Unit Weight
SNACK-1	100	740	7.4	JIS C 8303	7 kg (16 lbs.)
	220	823	3.7	CEE 7/7 Schuko, BS-1363, AS 3112	
	230	900	3.9		
	240	980	4.0		
SNACK-2	100	1480	14.8	JIS C 8303	15 kg (33 lbs.)
	220	1647	7.5	CEE 7/7 Schuko, BS-1363, AS 3112	
	230	1800	7.8		
	240	1960	8.2		

Dimensions

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
SNACK-1	265 mm (10-7/16")	446 mm (17-9/16")	204 mm (8-1/16")	209 mm (8-1/4")	284 mm (11-3/16")
SNACK-2	537 mm (21-1/8")	446 mm (17-9/16")	204 mm (8-1/16")	463 mm (18-1/4")	284 mm (11-3/16")



General

Hatco Snack Systems are shipped pre-assembled and ready to use. Care should be taken when unpacking the shipping carton to avoid damage to the unit. The following installation procedure must be performed before connecting electricity and operating the unit.

⚠ WARNING

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

FIRE HAZARD:

- **Locate unit a minimum of 51 mm (2") from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**
- **Do not obstruct air ventilation openings on outer housing of unit. Unit combustion or malfunction may occur.**

1. Inspect the shipping carton for obvious signs of transit damage. If damaged, inform the freight company immediately. **CAUTION! Stop! Do not attempt to use unit if damaged. Contact Hatco for assistance.**
2. Remove the unit and any loose components/accessories from the shipping carton. The following loose components are included with every Snack System:
 - Cleaning Brush

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION section for details.

3. Remove tape and protective packaging from all surfaces of the unit.
 - Make sure to remove all protective film from the stainless steel surfaces.
4. Inspect the unit for freight damage such as dents in housing or broken handles. If damaged, inform the freight company immediately. **CAUTION! Stop! Do not attempt to use unit if damaged. Contact Hatco for assistance**

⚠ CAUTION

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

NOTICE

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

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

5. Place the unit in the desired location.
 - Locate the unit in an area where the ambient air temperature is constant and a minimum of 21°C (70°F). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods and air conditioning ducts).

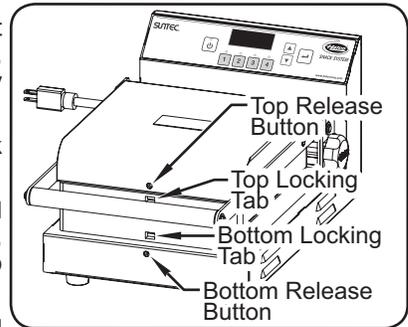
- Make sure the unit is at the proper counter height in an area convenient for use.
 - Make sure the countertop is level and strong enough to support the weight of the unit and food product.
 - Make sure all the feet on the bottom of the unit are positioned securely on the countertop.
6. Install the desired cooking plates, if necessary. Refer to the "Changing Cooking Plates" procedure in this section, if necessary.

Changing Cooking Plates

Use the following procedures to change the cooking plates on the Snack System.

Removing Cooking Plates

1. Make sure the unit is off, unplugged, and completely cool.
2. Open the Snack System.
3. Using the included removal tool, remove the top cooking plate.



- a. While supporting the top plate, insert the removal tool into the hole, and push in the release button until the locking tab releases the plate.
- b. Angle the top plate out and down to release the back of the plate from the rear tab.
4. Using the included removal tool, remove the bottom cooking plate.
 - a. Insert the removal tool into the hole, and push in the release button until the locking tab releases the plate.
 - b. Angle the top plate up and toward the back of the unit to release the back of the plate from the rear tab.

Installing Cooking Plates

1. Make sure the unit is off, unplugged, and completely cool.
2. Install the desired bottom cooking plate.
 - a. While holding the bottom plate at an angle, align the hole in the back of the plate with the rear tab on the unit. Move the back of the plate slightly side-to-side until the hole seats in the rear tab.
 - b. Carefully lower the front of the bottom plate down onto the locking tab, and push down until the tab locks into the hole on the plate. A slight side-to-side motion may be necessary to engage the locking tab.
3. Install the corresponding top cooking plate.
 - a. While holding the top plate at an angle, align the hole in the back of the plate with the rear tab on the unit. Move the back of the plate slightly side-to-side until the hole seats in the rear tab.
 - b. Carefully move the front of the top plate toward the unit onto the locking tab, and push in until the tab locks into the hole on the plate. A slight side-to-side motion may be necessary to engage the locking tab.

General

Hatco Snack Systems are designed for ease of operation and versatility. Use the following information and procedures to operate a Snack System.



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

Operator Controls

The following are descriptions of the controls used to operate the Snack System. Controls are located on the control panel as well as on the back and side of the unit.

Power I/O Switch

The Power I/O (on/off) switch controls power to the unit. It is located on the back of the unit. Use the Power I/O switch for daily or long-term shutdown of the unit.

LED Display

The LED display shows time, temperature, and error information for the unit. Time is shown as “minutes:seconds”.



Standby Button

The lighted Standby button () toggles the unit between operating mode and standby mode. Use standby mode for short-term shutdown of the unit.

- In standby mode, the light will be red.
- In operating mode, the light will be green.



Preset Buttons

Four separate Preset buttons enable the storage of four different cooking cycles. A cooking cycle is made up of temperature, time, and top element power percentage. Press the desired Preset button to select a programmed cooking cycle. The indicator light above the selected preset will illuminate. The Preset buttons are set at the factory to the following setpoints:

- 1 = 190°C (375°F) / 03:30 / 100% (Waffles, Panini)
- 2 = 170°C (340°F) / 04:00 / 80% (Donut, Coffee Bean)
- 3 = 155°C (310°F) / 06:00 / 100% (Chelky, other pastries)
- 4 = 170°C (340°F) / 04:00 / 70% (other cake batter product)

NOTE: The temperature range of the unit is 104°–218°C (220°–425°F). The timer setting range of the unit is 0:10–10:00. Refer to “Programming the Snack System” in this section for more information and to make adjustments to these settings.



Arrow Buttons

The Arrow buttons () are used to change time and temperature settings.

- Press the  button to increase a time or temperature setting.
- Press the  button to decrease a time or temperature setting.



Enter Button

The Enter button () starts a cooking cycle and resets the timer at the end of a cycle.

Top Plate Adjustment Knob

The top plate adjustment knob allows the rear height of the top cooking plate to be adjusted. Adjustment to the height may be required by the style of cooking plates installed on the unit. Setting the plate too low may result in compression of the food product.

- After changing cooking plates, use the top plate adjustment knob to set the rear height of the top cooking plate so that it just makes contact with the bottom plate.

Operating the Unit

Startup

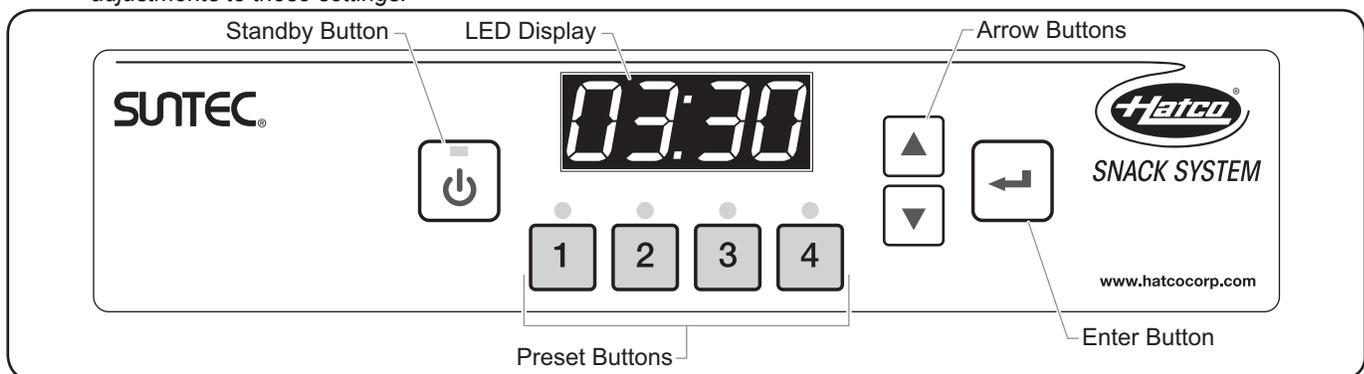
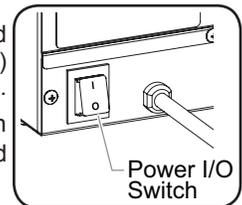
1. Make sure the correct cooking plates are installed on the Snack System. Refer to the INSTALLATION section for details on changing cooking plates, if necessary.
 - Clean the cooking plates thoroughly with warm water and mild soap before their first use.
2. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.



BURN HAZARD:

- Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.
- Do not come in contact with cooking plates during operation. Both plates are very hot.

3. Move the Power I/O switch located on the back of the unit to the “I” (on) position to turn on power to the unit.
 - A beep will sound and the light on the  button will illuminate red (standby mode).



Control Panel

4. Press the button to turn on the Snack System (operating mode).
 - A beep will sound and the button will illuminate green.
 - The LED display will flash the active setpoint temperature followed by the current temperature of the unit, and preheating will begin.
5. Press the desired button that corresponds to the installed cooking plates.
 - The indicator light above the selected preset will illuminate.
 - The LED display will flash the setpoint temperature of the Preset button, followed by the current temperature of the unit.
6. Using the included heat-resistant cleaning brush, carefully apply an oil-based, non-stick shortening evenly onto each cooking plate. Make sure the shortening makes it to the bottoms of the grooves in each plate.
7. Close the Snack System and allow to heat for 30 minutes.
 - When beeps will sound and the LED display will show the current timer setting. Continue to allow the unit to heat for the full 30 minutes to season the plates.
8. Open the Snack System and spread batter onto the bottom cooking plate. The amount of batter will be determined by the type of batter and the style of the installed cooking plates.
9. Close the Snack System, and press the button to start the timer.
10. When cooking is complete, several beeps will sound and the LED display will flash zeros.
 - Touch the button to reset the timer.
11. Carefully open the Snack System and immediately remove the food product using a pair of tongs or other appropriate utensil.
12. Discard the food product.
 - The first baked food product after startup will soak up excess shortening, preparing the Snack System for cooking.

IMPORTANT NOTE

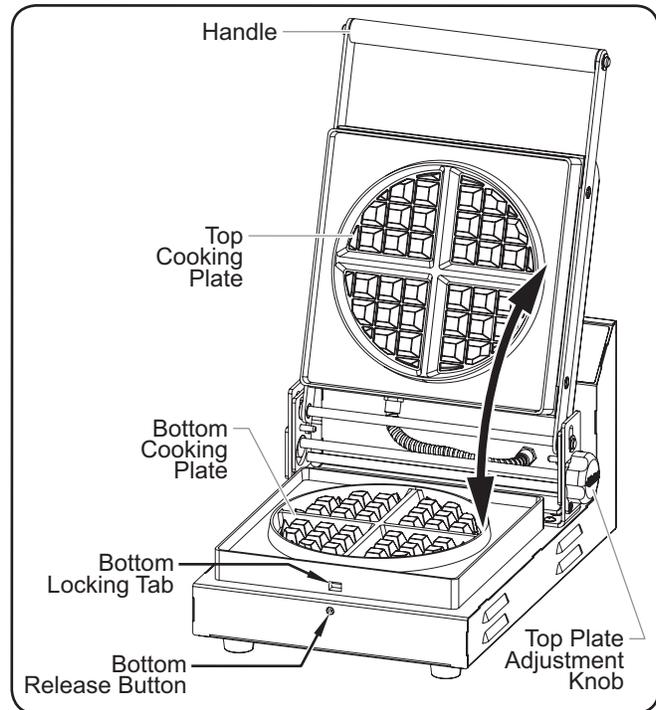
Perform the entire “Startup” procedure each time the Snack System is turned on. Seasoning the cooking plates and discarding the first baked food product are important steps toward ensuring quality product, non-stick operation, and ease of cleanup.

13. Continue cooking food product.
 - If product begins sticking to the cooking plates, spray the top and bottom cooking plates lightly with an oil-based food release spray. Continue to spray the plates in between product as needed.

Cooking Waffles

1. Make sure the “Startup” procedure is complete.
2. Open the Snack System, and spread waffle batter onto the bottom cooking plate. The amount of batter will be determined by the type of batter and the size of the cooking plates.
3. Close the Snack System, and press the button to start the timer.

4. When the cooking cycle is complete, several beeps will sound and the LED display will flash zeros.
 - Touch the button to reset the timer.
5. Carefully open the Snack System, and immediately remove the waffle using a pair of tongs or other appropriate utensil.
6. Continue to cook waffles by repeating steps 2–5 of this procedure.
 - If the waffles begin sticking to the cooking plates, spray the top and bottom cooking plates lightly with an oil-based food release spray. Continue to spray the plates in between waffles as needed.



Snack System in open position (shown with Belgian Waffle plates).

Standby Shutdown

Use standby shutdown to put the unit in standby mode during extended periods of non-use.

1. Press the button to shut down operation and put the unit into standby mode. The light will be red.
 - The heating elements and LED display will shut down.

Daily Shutdown

Use the following procedure to shutdown the unit at the end of each day.

1. Press the button to shut down operation and put the unit into standby mode.
2. Move the Power I/O switch located on the back of the unit to the “O” (off) position to turn off power to the unit.
3. Perform the “Daily Cleaning” procedure in the MAINTENANCE section of this manual.

Cooking Tips

Use the following tips for optimal performance of the Snack System.

- Always allow temperature adjustment time when changing between setpoint temperatures.
- Some experimentation with time and temperature settings will be required for a specific batter or dough.
- Because the food is in direct contact with the cooking plate surfaces for most of the cook time, slightly lower temperatures than regular oven cooking temperatures are recommended. A good place to start is 170°C (340°F).
- Make sure to season the non-Teflon cooking plates properly before use (refer to the “Startup” procedure in this section).
- Always clean the cooking plates thoroughly with mild soap and water after each use.
- The Snack System is capable of cooking most batters and doughs that normally would be cooked in a regular oven—this includes: bread and pizza doughs; laminated doughs (croissant); many pastry doughs (excluding Filo dough); and various cake batters.
- Avoid additions to wet batter such as chocolate chips. Contact with the cooking plates when they sink through the batter will lead to burning. These types of ingredients can be used as a dough filling when the dough completely encases the filling.
- Cooking breadsticks with bread/pizza dough on the Chelky cooking plates can take up to eight minutes.
- Croissant dough and puff pastry generally take four to six minutes. High fat doughs (like croissant dough) may benefit from by using a lower cooking temperature (160°C [320°F]).
- Allow all products to cool for a few minutes before serving. The contents may be extremely hot and under pressure from steam generated inside during the cooking cycle.
- During programming of the Preset buttons, top cooking plate power adjustment is allowed to reduce the power percentage of the top cooking plate. This is designed for food product where more browning is desirable on the bottom side.

Changing Between Fahrenheit and Celsius

1. Make sure the unit is in standby mode. Refer to the “Standby Shutdown” procedure in this section.
2. Press and hold the  button for three seconds.
 - A beep will sound, and the LED display will show either “F” or “C” to indicate the active unit of measure.

Programming the Snack System

The Snack System is capable of storing 4 different cooking cycles using the Preset buttons (   ). A cooking cycle consists of three different settings: temperature, time, and top cooking plate power. Use the following procedure to program a Preset button.

NOTE: During programming, the LED display toggles through all three settings. If each setting does not require adjustment, toggle through the correct setting(s) without changing the value.

NOTE: After eight seconds of inactivity during programming, the unit will save all changes made and revert to showing the current timer setting.

1. With the unit in operating mode, press and hold the desired     button for three seconds.
 - The LED display will flash the current setpoint temperature.
2. Press the  or  button to increase or decrease the setting to the desired setpoint temperature.
3. Press the  button.
 - The two characters that represent “minutes” will flash on the LED display.
4. Press the  or  button to increase or decrease the setting to the desired number of minutes.
5. Press the  button.
 - The two characters that represent “seconds” will flash on the LED display.
6. Press the  or  button to increase or decrease the setting to the desired number of seconds.
7. Press the  button.
 - The top element power percentage will flash on the LED display (example = “P :10”). The last two digits indicate the percentage as 1–10, which corresponds to 10%–100%.
8. Press the  or  button to increase or decrease the setting to the desired power percentage.

NOTE: The adjustable top cooking plate power percentage allows the versatility to cook specific types of food product. Experimentation with this setting for different types of batter/dough will be required.

9. Press the  button.
 - Programming is saved and complete.
 - If the setpoint temperature was not changed, the LED display will show the current timer setting.
 - If the setpoint temperature was changed, the LED display will show the current timer setting, and the unit will begin adjusting to the new setpoint temperature.

NOTE: The unit will operate normally during the temperature adjustment period after a setpoint temperature change.

General

Hatco Snack Systems are designed for maximum durability and performance with minimum maintenance.

WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not allow liquids to spill into unit.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- 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.

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 +1-414-671-6350.

NOTICE

For steel surfaces, use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of 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.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

Daily Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

WARNING

Submerging or saturating unit with water may cause serious injury, will damage the unit, and void unit warranty.

CAUTION

BURN HAZARD: Allow unit to cool before performing any cleaning, adjustments, or maintenance.

1. Perform the “Daily Shutdown” procedure in the OPERATION section, unplug the power cord, and allow the unit to cool completely.
2. Brush or wipe all crumbs, oil, etc. from both cooking plates.
3. Wipe clean the cooking plates with a non-abrasive, damp cloth. Wipe dry with a non-abrasive, dry cloth.
4. Wipe clean all components of the hinge area and the handle with a non-abrasive, damp cloth. Wipe dry with a non-abrasive, dry cloth.
5. Wipe all exterior surfaces of the unit with a non-abrasive cloth dampened in warm water and a mild soap. Stubborn stains may be removed with a good stainless steel cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.
6. Wipe the unit thoroughly using a non-abrasive cloth dampened in warm water only.
7. Dry the unit using a clean, dry, non-abrasive cloth.
8. Using a heat-resistant cooking brush, apply an oil-based, non-stick shortening evenly onto each cooking plate. Make sure the shortening makes it to the bottoms of the grooves in each plate.

NOTE: A cleaning brush for spreading shortening and cleaning the cooking plates is available as an accessory. See OPTIONS AND ACCESSORIES for details.



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



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

Symptom	Probable Cause	Corrective Action
Unit turned "On", but no heat.	Unit in standby mode.	Press the  button to turn on the unit. The light on the button will be green.
	Heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature controller defective.	
Unit not hot enough.	Setpoint temperature too low.	Increase the setpoint temperature.
	Heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
Unit not working at all.	Unit not turned on.	Review "Operating the Unit" in the OPERATION section of this manual.
	Unit not plugged in.	Plug unit into proper power supply.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact an Authorized Service Agent or Hatco for assistance.
	Temperature controller defective.	Contact Authorized Service Agent or Hatco for assistance.

Error Codes

The following error codes may appear on the digital display to indicate an error in the operating condition of the unit.

E1 = Control board temperature sensor is over temperature. Turn off unit and allow to cool. Make sure ventilation openings on unit are not blocked. Restart unit. If error happens again, contact Authorized Service Agent or Hatco for assistance.

E3 = Heat sink temperature sensor is over temperature. Turn off unit and allow to cool. Make sure ventilation openings on unit are not blocked. Restart unit. If error happens again, contact Authorized Service Agent or Hatco for assistance.

E2 = Cooking plate temperature sensor is out of operating range. If the plate sensing circuit measures a temperature either below 10°C (50°F) or above 260°C (500°F), the unit will shut down. Turn off unit and allow to cool. Restart unit. If error happens again, contact Authorized Service Agent or Hatco for assistance.

Troubleshooting Questions?

If you continue to have problems resolving an issue, please contact the nearest Authorized Hatco Service Agency or Hatco for assistance. To locate the nearest Service Agency, log onto the Hatco website at www.hatcocorp.com, select the *Support* pull-down menu, and click on "Find A Service Agent"; or contact the **Hatco Parts and Service Team** at:

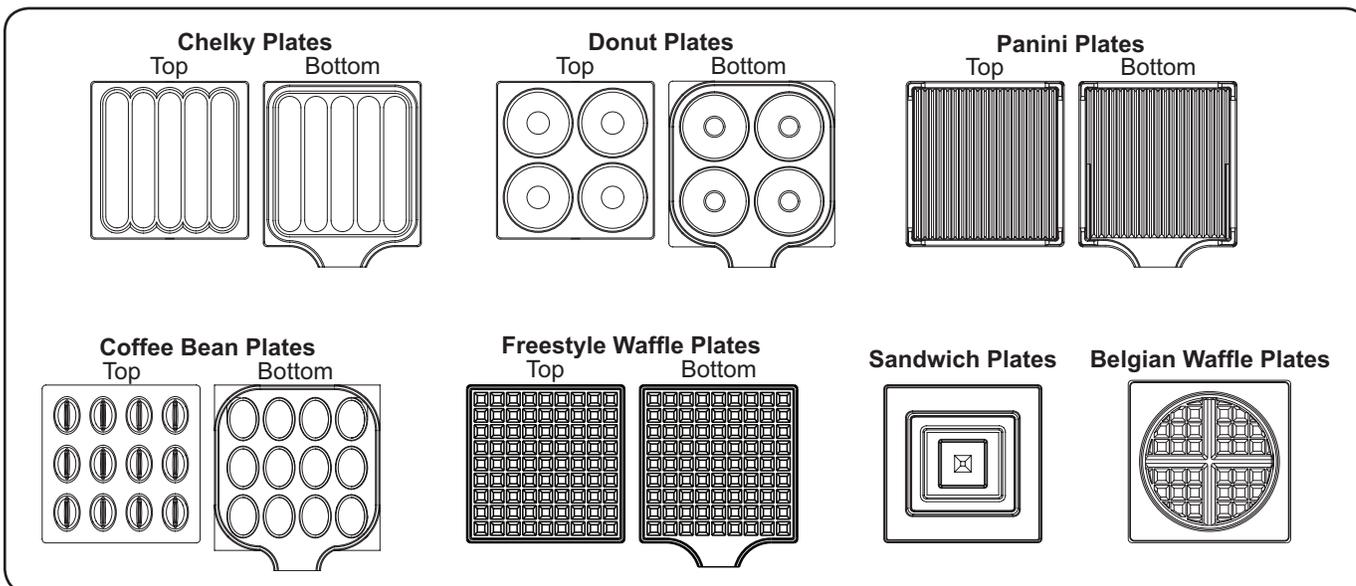
Telephone: +1-414-671-6350

e-mail: support@hatcocorp.com

Cooking Plates

Additional cooking plates for a variety of different baked and grilled food product are available as accessories. These additional plates include:

<u>Item No.</u>	<u>Description</u>	<u>Item No.</u>	<u>Description</u>
PANINI	Panini Cooking Plates	12BEANTF	Coffee Bean Cooking Plates, 12 bean, Teflon
4DONUTTF	Donut Cooking Plates, 4 donut, Teflon	FREESTYLE	Freestyle Waffle Cooking Plates
5CHELKY	Chelky Cooking Plates, 5 chelky	RBELGIAN	Belgian Waffle Cooking Plates, round, 178 mm (7")
SANDWICHTF ...	Sandwich Cooking Plates, Teflon		



Cleaning Brush

A heat-resistant cleaning brush is available as an accessory for easy cleaning of the cooking plates.

WM-BRUSHCleaning Brush

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 registering the Product with Hatco 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) Two (2) Year Parts Warranty:

- Conveyor Toaster Elements (metal sheathed)
- Drawer Warmer Elements (metal sheathed)
- Drawer Warmer Drawer Rollers and Slides
- Strip Heater Elements (metal sheathed)
- Display Warmer Elements (metal sheathed air heating)
- Holding Cabinet Elements (metal sheathed air heating)
- Heated Well Elements — HW and HWB Series (metal sheathed)

b) Five (5) Year Parts Warranty:

- 3CS and FR Tanks

c) Ten (10) Year Parts Warranty:

- Electric Booster Heater Tanks
- Gas Booster Heater Tanks

d) Ninety (90) Day Parts Warranty:

- Replacement Parts

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, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or 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 to replacement of part or Product using, at Hatco’s option, new or refurbished parts or Product by Hatco or a Hatco-authorized service agency 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. In the context of this Limited Warranty, “refurbished” means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. 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.

SERVICE INFORMATION

The warranty on this Hatco unit is for one year from date of purchase or eighteen months from date of shipping from Hatco, whichever occurs first.

If you experience a problem with this unit during the warranty period, please do the following:

Contact Local Hatco Dealer

When contacting the Hatco dealer for service assistance, please supply the dealer with the following information to ensure prompt processing:

- Model of unit
- Serial number (located on the unit)
- Specific problem with the unit
- Date of purchase
- Name of business
- Shipping address
- Contact name and phone number

The Hatco dealer will do the following:

- Provide replacement part(s) as required
- Submit warranty claim to Hatco for processing

Non-Warranty Problems

If you experience a non-warranty problem that requires assistance, please contact the nearest Authorized Hatco Service Agency.

To locate the nearest Service Agency:

- access our website at www.hatcocorp.com, select the *Support* pull-down menu, and click on “Find Service Agent”
- call Hatco Service at +1-414-671-6350
- e-mail Hatco Service at: support@hatcocorp.com

GB Symbol Identification

ES Identificación de los símbolos

FR Identification de Symbole



Caution — Hot Surface
Precaución: superficie caliente
Attention - Surface Chaude



Power ON
Encendido
Puissance Sur



Power OFF
Apagado
Hors Tension



Standby
En espera
Veille



Protective Earth Ground
Puesta a tierra protectora
La Terre de Protection



Earth Ground
Puesta a tierra
Mise à la Terre



Equipotential Ground
Masa equipotencial
Rez de Potentiel



Alternating Current
Corriente alterna
Courant Alternatif



Phase
Fase
Phase



Water Fill, Low Water
Llenado de agua, bajo nivel de agua
Remplir d'eau, Bas Niveau d'eau



Humidity, Humidity Cycle
Humedad, ciclo de humedad
Humidité, Cycle Humidité

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