Light Cooking Solutions

Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions

MCG20G with standard grooved plates   *pg. 2*

SAL-1   *pg. 3*

TFWM-3900 in optional *Designer* Warm Red   *pg. 4*

TF-1919 with accessory food pan   *pg. 5*

TF-461R in standard *Designer* Black   *pg. 5*

TFW-461R in optional *Designer* Warm Red with accessory food pans   *pg. 5*

Multi Contact Grills

Hatco's line of light cooking equipment gives you the flexibility of grilling sandwiches with breads of different sizes and thickness, paninis, snacks, vegetables, meats, quesadillas, fish and hamburgers, to name a few.

- Patented heat distribution over entire surface of plates
- Easy Clean System® for quick, efficient cleaning
- Adjustable thermostatically-controlled heated surface

- Grooved top and bottom plates come standard and are dishwasher safe
- Additional accessory plates available
- 6' cord with plug attached

easy clean System®

| MCG10G | MCG14G | MCG20G |

MULTI CONTACT GRILLS

Model	Dimensions W x D x H	Maximum Product Thickness	Watts 120V	208V	240V	Phase	Amps	Plug	Ship Weight
MCG10G⋆	12⅞" x 15⁵⁄₁₆" x 8½"	2⅛"	1800	—	—	1	15	NEMA 5-15P	47 lbs.
MCG14G⋆	16⅜" x 15⁵⁄₁₆" x 8½"	2¾"	1800	—	—	1	15	NEMA 5-15P	62 lbs.
MCG14G≠	16⅜" x 15⁵⁄₁₆" x 8½"	2¾"	—	1950	2600	1	9.4 - 10.8	NEMA 6-15P	62 lbs.
MCG20G≠	25½" x 15⁵⁄₁₆" x 8½"	2⅛"	—	2820	3760	1	13.6 - 15.7	NEMA 6-20P	93 lbs.

⋆ Canadian models use NEMA 5-20P.
≠ Unit is designed to operate on supply voltages between 208 and 240.

All Multi Contact Grill Models Feature:
Cord Location: A 6' cord & plug set, under base at center of unit.

ACCESSORIES *(available for purchase at any time)*

Smooth Top Enamel Coated Cast Iron Cooking Plate –

ST-S	For MCG10G model only
ST-M	For MCG14G model only
ST-LL	For MCG20G model only - left side
ST-LR	For MCG20G model only - right side

Smooth Bottom Enamel Coated Cast Iron Cooking Plate –

SB-S	For MCG10G model only
SB-M	For MCG14G model only
SB-L	For MCG20G model only

Grooved Top Enamel Coated Cast Iron Cooking Plate –
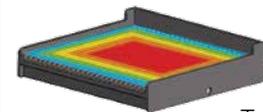
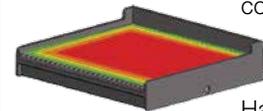|	
GT-S	For MCG10G model only
GT-M	For MCG14G model only
GT-LL	For MCG20G model only - left side
GT-LR	For MCG20G model only - right side

Grooved Bottom Enamel Coated Cast Iron Cooking Plate –

GB-S	For MCG10G model only
GB-M	For MCG14G model only
GB-L	For MCG20G model only

FOOD PANS AND TRIVETS –

Hatco's Patented Heating Element Pack provides exceptional heat distribution over the entire surface of the plates for control and uniform cooking.
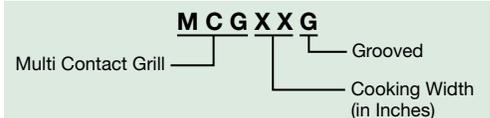
Traditional contact grill

Hatco's patented contact grill

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY.

M C G X X G

Multi Contact Grill

Grooved

Cooking Width (in Inches)

Electric Salamander

Hatco's Electric Salamander is specially-designed for versatility in the kitchen with the capability to cook, grill, reheat and keep foods hot. The plate detection feature activates the Instant-On heating elements automatically when a food plate comes into contact with the plate detection bar. Removal of the food plate turns off the heating elements automatically, conserving energy and saving you money.

- Three (3) independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 4½" of vertical movement for maximum versatility
- Features high-powered infrared ribbon heating elements

- Heating elements are on only when a cook or hold cycle has been activated, eliminating residual heat in the kitchen environment
- The HOLD function has eight (8) programmable heat levels and is ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction

ELECTRIC SALAMANDER

Model	Voltage Single Phase	Amps	Watts	Dimensions W x D x H•	Plug	Ship Weight
SAL-1	208	21.6	4500	22¾" x 21¾" x 23⅞"	NEMA 6-30P	143 lbs.
SAL-1	240	18.8	4500	22¾" x 21¾" x 23⅞"	NEMA 6-30P	143 lbs.

• Height includes 4" legs. Add 2" to depth for wall mounted units.

All Electric Salamander Models Feature:
Models Shipped with: A cooking grate, a drip pan, wall mounting hardware, 4" adjustable black plastic legs and a cord & plug set.
Cooking Area: 21⅞"W x 13¾"D.
Power Inlet Location: Back of unit, bottom right side.

OPTIONS *(available at time of purchase only)*

SAL-HW	Hardwiring in lieu of standard 4' Cord & Plug Set

FOOD PANS AND TRIVETS – PAGE 6

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY.

SAL-1
Salamander ——— Capacity = Quantity of Full-Size Pans

Saves Energy, Saves Money, Protects your Reputation!

Do your bit for Global Warming with Hatco's SAL-1. The Hatco Electric Salamander's elements are ready for use in just 8 seconds. How does that work? Mounted on the back wall of the Salamander is a "plate detection" switch that keeps the unit from turning on unless a plate or pan is put underneath, against this bar. That means the elements are only on when they need to be. Most kitchens have every piece of equipment on all day, firing out heat and constantly using energy. And even in power save mode, most equipment is never fully off. Not the Electric Salamander, it's 100% off when not in use, saving money, energy and the environment.
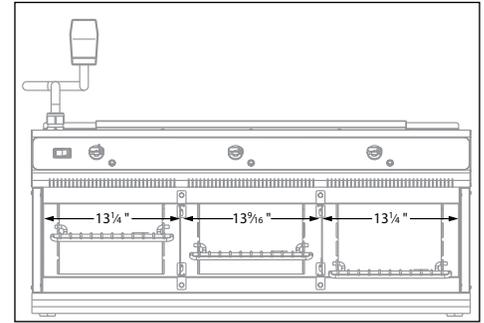
Wall Mounted Thermo-Finisher®

Hatco's wall mountable Thermo-Finisher® is a three (3) bay unit with on-demand plate activated technology. It rapidly heats or thermalizes a range of food products. Dividers between the bays may be removed so a larger pan can be placed across two bays.

- Plate height and heat intensity is adjustable
- Heating elements are 9" round ribbon elements
- Includes wall mounting brackets
- Stainless steel dividers are removable
- Quick and easy for any staff member to operate

TFWM-3939

WALL MOUNTED THERMO-FINISHER bay dimensions (shown with optional cord)

FOOD FINISHERS - WALL MOUNTED

Model	Elements	Dimensions W x D x H	Voltage	Watts 208V	Watts 240V	Phase	Ship Weight
TFWM-3900	3 Upper/0 Lower	42¼" x 16⅝" x 17½"	208 or 240	7200	7500	1 or 3	166 lbs.
TFWM-3939	3 Upper/3 Lower	42¼" x 16⅝" x 17½"	208 or 240	14400	15000	3	181 lbs.

All Wall Mounted Food Finisher Models Feature:
Cavity Opening: 40⅛"W x 10⅞"D x 6⅜"H.
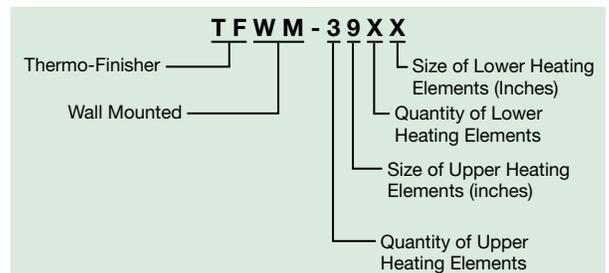**Power Location:** 3' conduit with leads - top of unit, back left side.

OPTIONS (available at time of purchase only)

Designer Color Side Panels – Non-standard colors are non-returnable –

RED	Warm Red
BLACK	Black
SS	Stainless Steel
TFWM-1-CORD	Single phase 50 Amp Cord & Plug Set for TFWM-3900 model only (NEMA 6-50P)
TFWM-3-CORD	Three phase 30 Amp Cord & Plug Set for TFWM-3900 model only (NEMA L15-30P)

FOOD PANS AND TRIVETS – PAGE 6
COLORS AND FINISHES – PAGE 6

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY.

T F W M - 3 9 X X

Thermo-Finisher
Wall Mounted
Size of Lower Heating Elements (Inches)
Quantity of Lower Heating Elements
Size of Upper Heating Elements (inches)
Quantity of Upper Heating Elements

Thermo-Finisher® Food Finishers

Finish foods quickly with the Hatco Thermo-Finisher®. Perfect for finishing foods like French onion soup or nachos; toasting buns and bread; and thermalizing frozen products like pizza, pre-cooked chicken patties and frozen entrees. Easy to use and program, it works in less than half the time of conventional methods.

- Quick-heating infrared ribbon element with special microprocessor allows five (5) programs to be preset for time and temperature
- Standby mode saves energy, and the exclusive Instant-On feature assures that the unit is ready to use, with no warm-up time needed
- Quick and easy for any staff member to operate, with the touch of one preprogrammed button, assuring a consistent product

TF-4619 with accessory food pan

TF-461R with accessory food pan

FOOD FINISHERS

Model	Dimensions W x D x H	Elements	Watts 208V	240V	Phase	Plug	Ship Weight
TF-1919	20¼" x 27½" x 17"	1 Upper/1 Lower	4800	5000	1	NEMA 6-30P	86 lbs.
TF-4619	20¼" x 27½" x 17"	4 Upper/1 Lower	7200	7300	3	NEMA L15-30P	90 lbs.
TF-461R	23⅛" x 30⅞" x 17"	4 Upper/1 Lower	6250	8320	1	NEMA 6-50P	95 lbs.
TF-461R	22⅛" x 30⅞" x 17"	4 Upper/1 Lower	6250	8320	3	NEMA L15-30P	95 lbs.
TFW-461R•	25½" x 20⅞" x 18½"	4 Upper/1 Lower	6250	8320	1	NEMA 6-50P	90 lbs.
TFW-461R•	25½" x 20⅞" x 18½"	4 Upper/1 Lower	6250	8320	3	NEMA L15-30P	90 lbs.

• Height includes 4" legs.

All Food Finisher Models Feature:
Voltage: 208 or 240.
Cavity Opening: TF-1919, -4619, -461R: 13"W x 18"D x 6⅜"H.
TFW-461R: 18"W x 13"D x 6⅜"H.
Cord Location: A 6' cord & plug set, left side of back near center.

OPTIONS (available at time of purchase only)

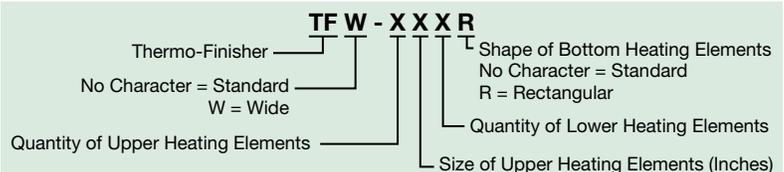***Designer Color Side Panels – Non-standard colors are non-returnable –***
RED	Warm Red
BLACK	Black

ACCESSORIES (available for purchase at any time)

ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
TF-10SAUTE	10" Aluminum Saute Pan with tapered sides

FOOD PANS AND TRIVETS – PAGE 4
COLORS AND FINISHES – PAGE 4
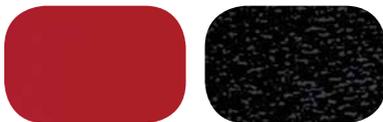
ONE YEAR ON-SITE PARTS AND LABOR WARRANTY.

TF W - X X X R

Thermo-Finisher
No Character = Standard
W = Wide
Quantity of Upper Heating Elements
Shape of Bottom Heating Elements
No Character = Standard
R = Rectangular
Quantity of Lower Heating Elements
Size of Upper Heating Elements (Inches)

SAL-1

Food Pans And Trivets

ALUM PAN

ST PANS
ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4

TF-10SAUTE

TRIVETS
TRIVET (1/2)SS
TRIVET SS

FOOD PANS	
Model	**Description**
ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
ST PAN 1/3	Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12¾"W x 10⅜"D x 2½"H
ST PAN 2	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H
ST PAN 4	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H

FOOD PANS AND TRIVETS	
Model	**Description**
TF-10SAUTE	10" Aluminum Saute Pan with tapered sides
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 10³⁄₁₆"W x 7⅝"D
TRIVET SS	Full-Size – 10⅛"W x 18"D

Paint Chip Sample Colors
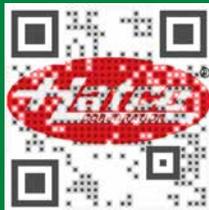
DESIGNER COLORS

Warm Red   Black

Colors are a representation and may not exactly match our colors.
Consult factory for possible color matching options on these colors.
Non-standard colors are non-returnable.

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit *www.hatcocorp.com / Order Literature / Sales Literature / Sell Sheets*.

Scan with web-enabled
mobile device to visit
www.hatcocorp.com