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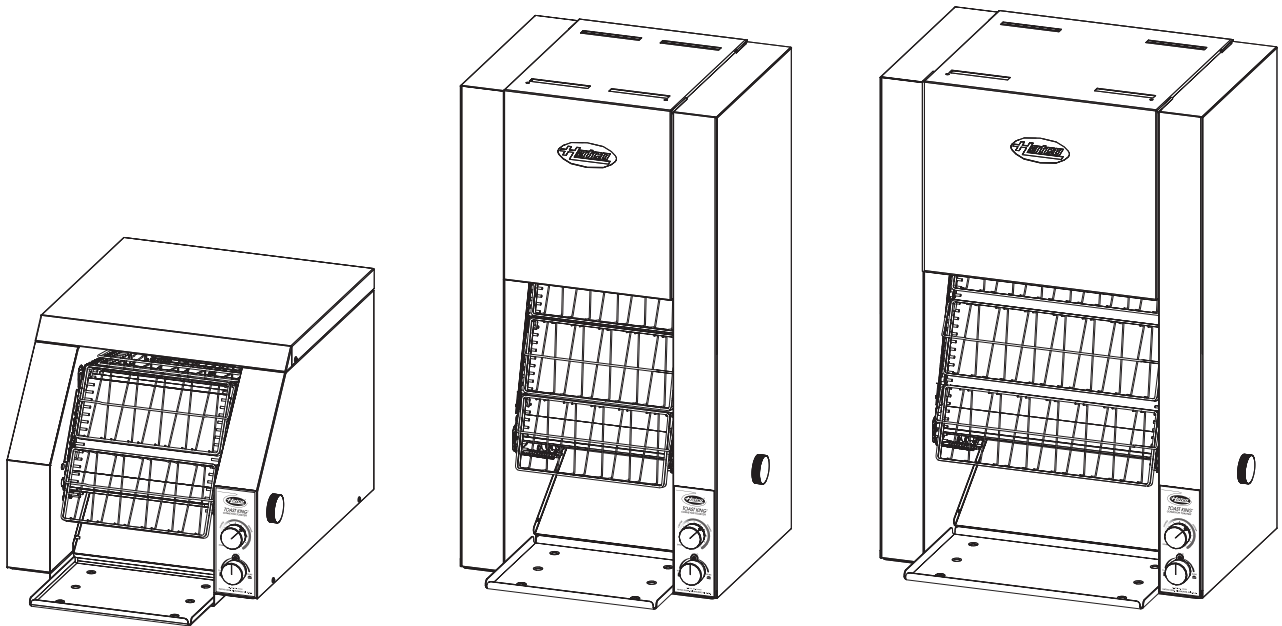
Register Online!  
(see page 2)



# Toast-Rite® and Toast King® Electric Conveyor Toasters TRH and TK Series

## Installation and Operating Manual

P/N 07.04.290.00



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

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Voltage \_\_\_\_\_

Date of Purchase \_\_\_\_\_

### Register your unit!

Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at [www.hatcocorp.com](http://www.hatcocorp.com), select the *Parts & Service* pull-down menu, and click on "Warranty Registration".

Business Hours: 8:00 AM to 5:00 PM  
 Central Standard Time (C.S.T.)  
 (Summer Hours: June to September –  
 8:00 AM to 5:00 PM C.S.T. Monday – Thursday  
 8:00 AM to 2:30 PM C.S.T. Friday)

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

E-mail: [partsandservice@hatcocorp.com](mailto:partsandservice@hatcocorp.com)

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](http://www.hatcocorp.com).

## INTRODUCTION

The Hatco Toast-Rite and Toast King Electric Conveyor Toasters are specially designed to speed the toasting operation. Products pass through a heating chamber for rapid and thorough toasting. Dryness, moisture, sugar content, and thickness of bread product affect the ability to achieve the perfect toasted product. Conveyor speed, not temperature, determines the toasting color.

Hatco toasters are quality built to meet the demands of foodservice operations and provide years of trouble-free performance. The metal-sheathed tubular heating elements are guaranteed against breakage and burnout for two years. (If failure of one element should occur, your Hatco toaster will continue to operate – the production may be slightly lower.)

Hatco Electric Conveyor Toasters 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 the installation, safety, and operating instructions for Hatco Electric Conveyor Toasters. 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.

# IMPORTANT SAFETY INSTRUCTIONS



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 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 cleaning, adjustments, maintenance, or attempting to clear a jam.
- 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 unit indoors where the ambient air temperature is a minimum of 70°F (21°C).
- Do not pull unit by power cord.
- 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.
- 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 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.

### FIRE HAZARD:

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.
- Do not locate toaster under shelving or closer than 12" (305 mm) from the ceiling.
- Do not place anything on top of toaster. Do not place toaster near or underneath curtains or other combustible materials. Items near or on top of toaster could catch fire causing injury and/or damage to toaster.

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

In case of fire, disconnect toaster from power source immediately. This allows unit to cool, making it easier and safer to put out the fire.

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 unit.

## WARNING

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 unit will get hot. Use caution when touching these areas.
- Do not remove toast collector pan or baskets for cleaning until toaster is cool.

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

Products thicker than 1-1/4" (32 mm) will cause conveyor system to jam, which could ignite product inside toaster.

Misalignment of toasting baskets will cause conveyor to jam. Hold down bars should be facing out and lying flat on baskets. Incorrectly positioned bars will cause conveyor to stop.

Always operate toaster with toast collector pan installed.

Toasting of coated or buttered products such as garlic bread, cheese sandwiches, and sweet rolls is NOT recommended. Residue will reduce toaster performance and could ignite inside toaster. Using toaster with food products listed above will void unit warranty.

## 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.

Do not locate toaster in an area that restricts air flow around front or rear of unit. Do not locate toaster in direct discharge path of air conditioning vent or makeup air vent.

Do not lay unit on the side with control panel or manual advance knob. Damage to unit could occur.

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.

# MODEL DESCRIPTION

## All Models

All Toast-Rite® and Toast King® Electric Conveyor Toasters are fast, dependable, and versatile. Multiple heating elements assure continuous toasting, and are guaranteed against burnout and breakage for two years.

Every unit includes a toast collector pan, heated toast storage area, power saving thermostat, speed control, manual advance, and factory attached 4' (1219 mm) cord and plug.

## Toast-Rite Models

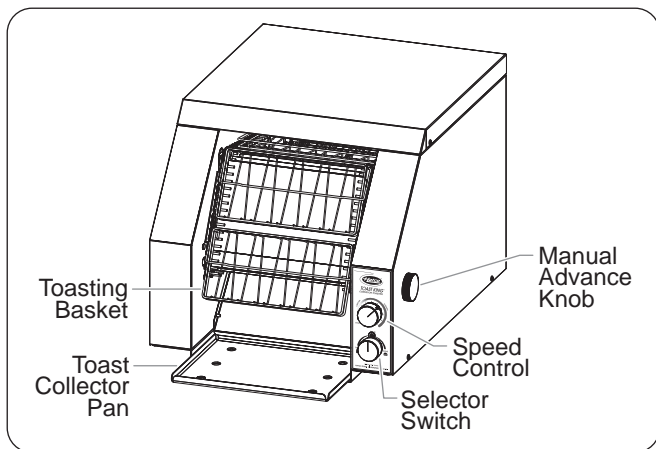
Toast-Rite models are used for constant, medium-to-high volume applications. They are capable of toasting up to 600 slices of bread per hour. The toasting baskets are two-slices wide.

### TRH-50 Model

The TRH-50 model toasts up to 8 bread or bun slices per minute (600 per hour).

### TRH-60 Model

The TRH-60 model toasts up to 10 bread or bun slices per minute (600 per hour).



TRH Series

## Toast King Models

Toast King models are for constant, high volume applications. They use fast heat-up, three-basket access for fast loading, and a vented top to toast up to 700–1500 slices of bread per hour.

### TK-72 Model

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

### TK-100 Model

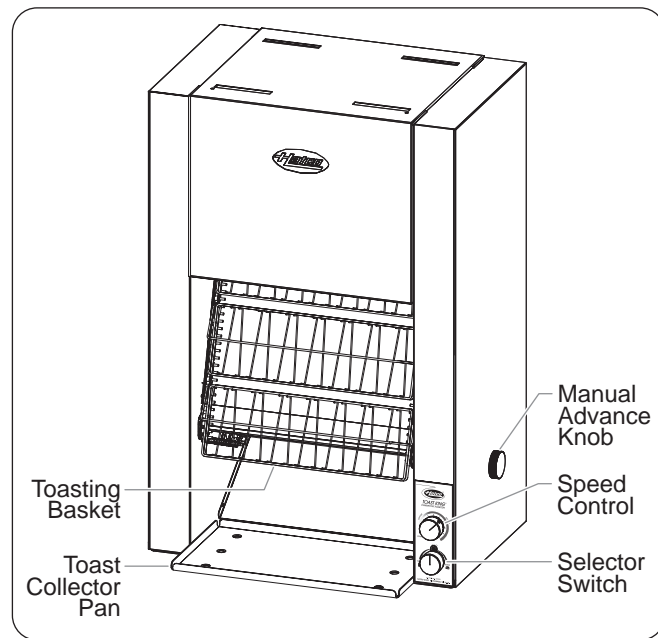
The TK-100 model toasts up to 16 bread or bun slices per minute (1000 per hour) and features toasting baskets three-slices wide.

### TK-135B Model

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

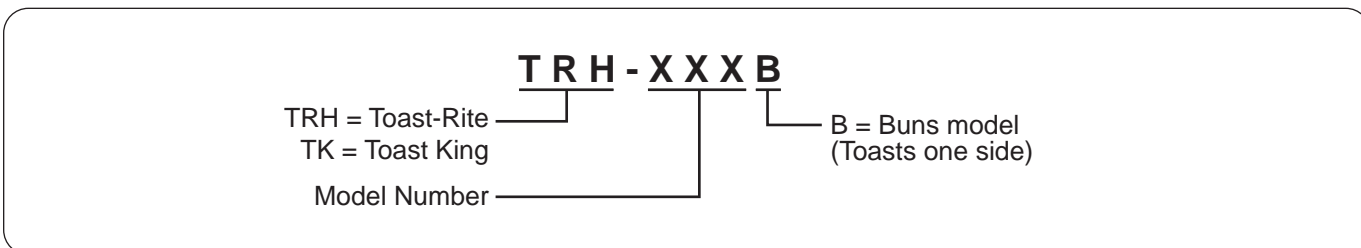
### TK-155B Model

The TK-155B model is a 3-part hamburger bun toaster that toasts up to 25 3-part bun slices per minute (1550 per hour) and features toasting baskets three-slices wide. The outside buns are toasted on one side, the middle bun is toasted on both sides.



TK-100 Model

# MODEL DESIGNATION



## Plug Configurations

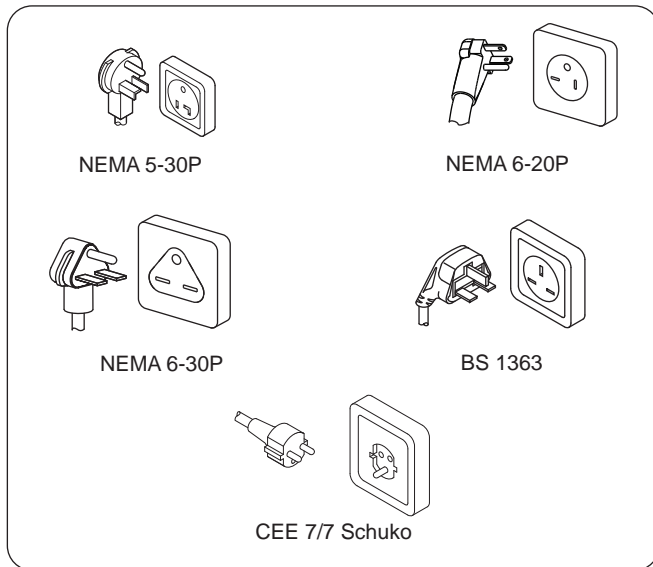
Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications.



### WARNING

**ELECTRIC SHOCK HAZARD: Plug unit into a properly grounded electrical receptacle of 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: Specification label located on the back of the unit. See label for serial number and verification of unit electrical information.*



Plug Configurations

*NOTE: Receptacles are not supplied by Hatco, but are available as accessories.*

## Connecting Supply Wires

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

To connect supply wires to the toaster:

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

# SPECIFICATIONS

## Electrical Rating Chart—TRH Models

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TRH-50	120	60	2738	22.8	NEMA 5-30P	60 lbs. (27 kg)
	208	60	2738	13.2	NEMA 6-20P	60 lbs. (27 kg)
	240	60	2738	11.4	NEMA 6-20P	60 lbs. (27 kg)
	220	60	2738	12.5	CEE 7/7 Schuko	60 lbs. (27 kg)
	220	50	2738	12.5	CEE 7/7 Schuko	60 lbs. (27 kg)
	220–230 CE	50	2738–2993	12.5–13.0	CEE 7/7 Schuko	60 lbs. (27 kg)
	230–240 CE	50	2514–2738	10.9–11.4	BS 1363	60 lbs. (27 kg)
	240	50	2738	11.4	BS 1363	60 lbs. (27 kg)
TRH-60	208	60	3838	18.5	NEMA 6-20P*	60 lbs. (27 kg)
	240	60	3838	16.0	NEMA 6-20P	60 lbs. (27 kg)
	200	50	3548	17.7	NEMA 6-20P	60 lbs. (27 kg)
	220	60	3838	17.5	No Cap	60 lbs. (27 kg)
	220	50	3838	17.5	CEE 7/7 Schuko	60 lbs. (27 kg)
	220–230 CE	50	3838–4195	17.5–18.2	No Cap	60 lbs. (27 kg)
	230–240 CE	50	3524–3838	15.3–16.0	No Cap	60 lbs. (27 kg)
	240	50	3838	16.0	BS 1363	60 lbs. (27 kg)
TRH-65 (CE)	220–230 CE	50	4338–4741	19.7–20.6	No Cap	60 lbs. (27 kg)
	230–240 CE	50	3984–4338	17.3–18.1	No Cap	60 lbs. (27 kg)

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

\* NEMA 6-30P for Canada.

*NOTE: Units with “No Cap” plug configuration come with a power cord only (no plug).*

## Electrical Rating Chart—TK Models

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TK-72	208	60	4038	19.4	NEMA 6-20P*	73 lbs. (33 kg)
	240	60	4038	16.8	NEMA 6-20P*	73 lbs. (33 kg)
	200	50	3733	18.7	NEMA 6-20P	73 lbs. (33 kg)
	220	50	4038	18.4	No Cap	73 lbs. (33 kg)
	220	60	4038	18.4	No Cap	73 lbs. (33 kg)
	220–230 CE	50	4038–4414	18.4–19.2	No Cap	73 lbs. (33 kg)
	230–240 CE	50	3708–4038	16.1–16.8	No Cap	73 lbs. (33 kg)
	240	50	4038	16.8	No Cap	73 lbs. (33 kg)
TK-75	220–230 CE	50	5238–5725	23.8–24.9	No Cap	73 lbs. (33 kg)
	230–240 CE	50	4811–5238	21.0–21.8	No Cap	73 lbs. (33 kg)
TK-100	208	60	5038	24.0	NEMA 6-30P	88 lbs. (40 kg)
	240	60	5038	21.0	NEMA 6-30P	88 lbs. (40 kg)
	200	50	4657	23.3	NEMA 6-30P	88 lbs. (40 kg)
	220	60	5038	22.9	No Cap	88 lbs. (40 kg)
	220	50	5038	22.9	No Cap	88 lbs. (40 kg)
	220–230 CE	50	5038–5507	22.9–23.9	No Cap	88 lbs. (40 kg)
	230–240 CE	50	4626–5038	20.1–21.0	No Cap	88 lbs. (40 kg)
	240	50	5038	21.0	No Cap	88 lbs. (40 kg)
TK-105	220	50	7438	33.8	No Cord	88 lbs. (40 kg)
	240	50	5678	23.7	No Cap	88 lbs. (40 kg)
	220–230 CE	50	7438–8129	33.8–35.3	No Cord	88 lbs. (40 kg)
	230–240 CE	50	6830–7438	30.0–31.0	No Cord	88 lbs. (40 kg)
TK-135B	208	60	4338	20.9	NEMA 6-30P	88 lbs. (40 kg)
	240	60	4338	18.1	NEMA 6-20P*	88 lbs. (40 kg)
	220	60	4338	19.7	No Cap	88 lbs. (40 kg)
	220	50	4338	19.7	No Cap	88 lbs. (40 kg)
	220–230 CE	50	4338–4741	19.7–20.6	No Cap	88 lbs. (40 kg)
	230–240 CE	50	3984–4338	17.3–18.1	No Cap	88 lbs. (40 kg)
	240	50	4338	18.1	No Cap	88 lbs. (40 kg)
TK-155B	208	60	5018	24.1	NEMA 6-30P	88 lbs. (40 kg)
	240	60	5018	20.9	NEMA 6-30P	88 lbs. (40 kg)
	220	60	5018	22.8	No Cap	88 lbs. (40 kg)
	220	50	5018	22.8	No Cap	88 lbs. (40 kg)
	240	50	5018	20.9	No Cap	88 lbs. (40 kg)

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

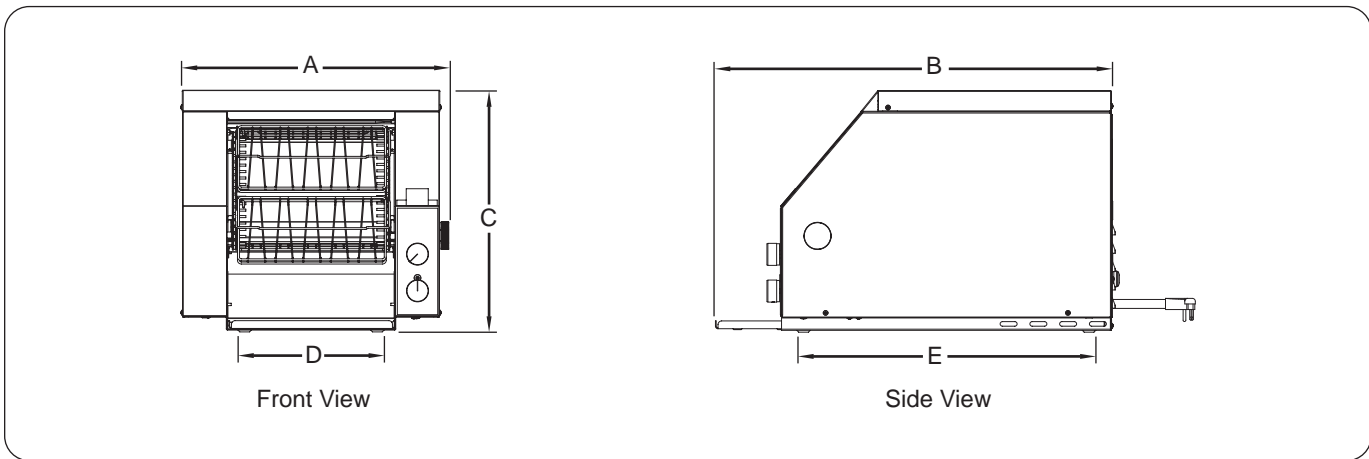
\* NEMA 6-30P for Canada.

*NOTE: Units with "No Cap" plug configuration come with a power cord only (no plug).*

# SPECIFICATIONS

## Dimensions—TRH Models

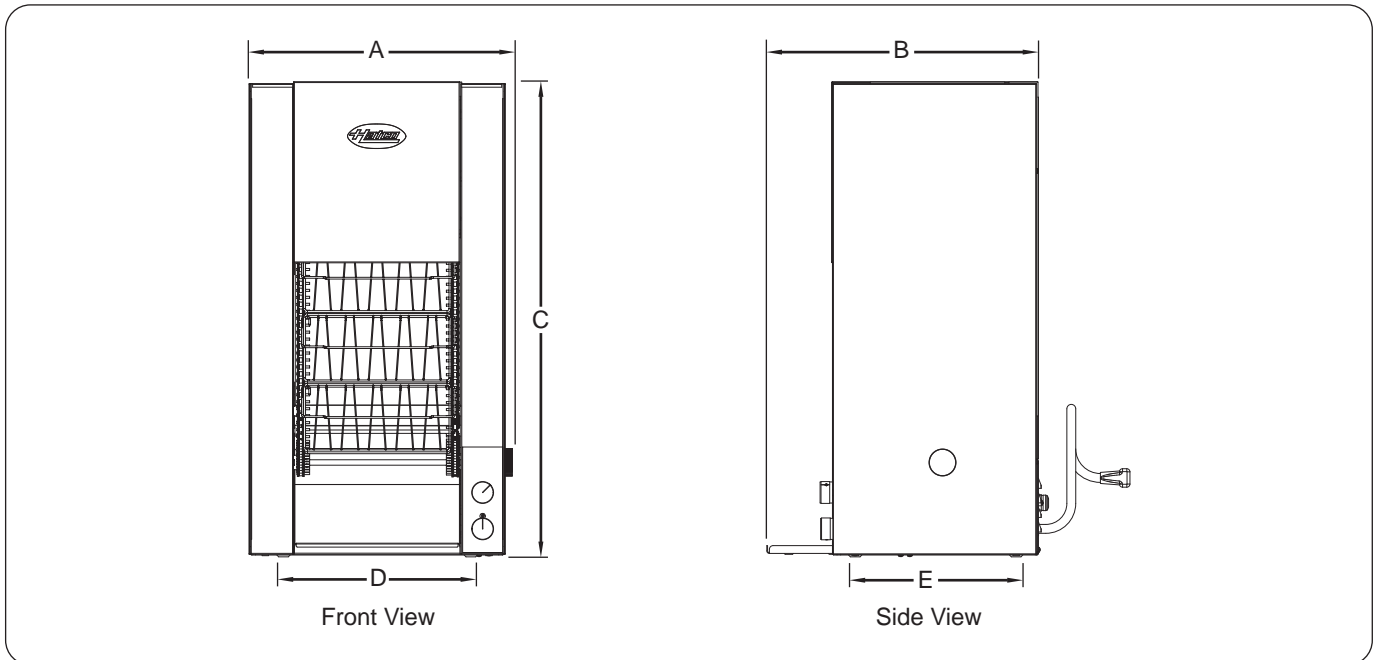
Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
TRH-50	18-1/4" (464 mm)	27-1/2" (699 mm)	16-1/2" (418 mm)	9-7/8" (252 mm)	20-1/4" (516 mm)
TRH-60	18-1/4" (464 mm)	27-1/2" (699 mm)	16-1/2" (418 mm)	9-7/8" (252 mm)	20-1/4" (516 mm)
TRH-65E	18-1/4" (464 mm)	27-1/2" (699 mm)	16-1/2" (418 mm)	9-7/8" (252 mm)	20-1/4" (516 mm)





## Dimensions—TK Models

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
TK-72	18-1/4" (464 mm)	17-5/8" (448 mm)	33" (838 mm)	13-3/4" (349 mm)	11-1/4" (287 mm)
TK-75	18-1/4" (464 mm)	17-5/8" (448 mm)	33" (838 mm)	13-3/4" (349 mm)	11-1/4" (287 mm)
TK-100	22-3/4" (578 mm)	17-5/8" (448 mm)	33" (838 mm)	18-1/4" (464 mm)	11-1/4" (287 mm)
TK-105	22-3/4" (578 mm)	17-5/8" (448 mm)	33" (838 mm)	18-1/4" (464 mm)	11-1/4" (287 mm)
TK-135B	22-3/4" (578 mm)	17-5/8" (448 mm)	33" (838 mm)	18-1/4" (464 mm)	11-1/4" (287 mm)
TK-155B	22-3/4" (578 mm)	17-5/8" (448 mm)	33" (838 mm)	18-1/4" (464 mm)	11-1/4" (287 mm)



# INSTALLATION

## General

Hatco Toast-Rite® and Toast King® Electric Conveyor Toasters are shipped with all components pre-assembled. Care should be taken when unpacking the shipping carton to avoid damage to the unit and the components enclosed.

### **WARNING**

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

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

#### **FIRE HAZARD:**

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.
- Do not place anything on top of toaster. Do not place toaster near or underneath curtains or other combustible materials. Items near or on top of toaster could catch fire causing injury and/or damage to toaster.

1. Remove the unit from the carton.

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

2. Remove tape and protective packaging from all surfaces of the unit.
3. Place the unit in the desired location.

### **NOTICE**

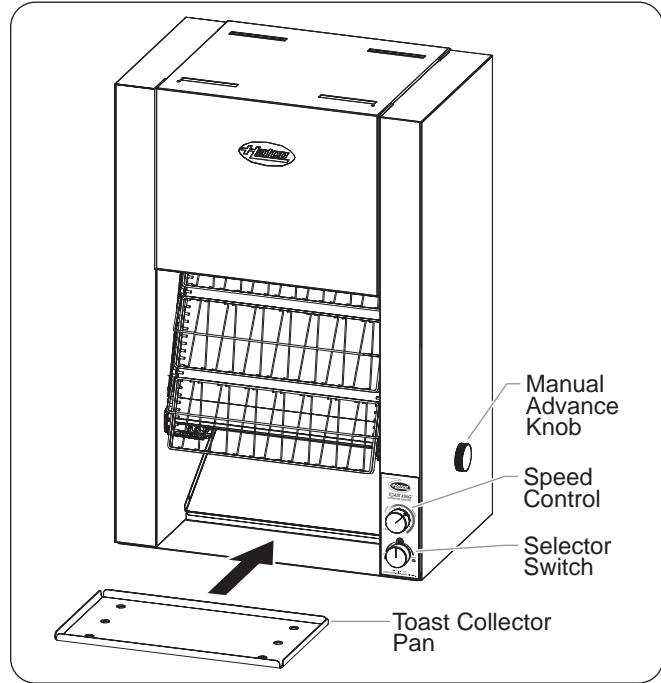
**Do not locate unit in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit.**

**Do not locate toaster in an area that restricts air flow around front or rear of unit. Do not locate toaster in direct discharge path of air conditioning vent or makeup air vent.**

- Locate the unit in an area where the ambient air temperature is constant and a minimum of 70°F (21°C). 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.

4. Install the toast collector pan.
5. If the unit does not have a plug installed on the power cord, contact a qualified electrician to determine and install the proper voltage and size electrical plug. See the SPECIFICATIONS section for details.

*NOTE: Hatco tests each toaster with bread product prior to shipping.*



TK-100 Model

## General

Hatco Toasters are designed for ease of operation. Perform the following procedure to operate the toaster.

### **⚠ WARNING**

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

1. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
2. Turn the Selector Switch from the OFF (O) position to the TOAST or BUNS position.

*NOTE: When toasting buns or bagels, place cut side facing out and set the Selector Switch to the BUNS position.*

3. Turn the Speed Control counter-clockwise to the lightest/fastest position while the unit heats up.

*NOTE: Allow approximately 15 minutes for a warm-up period.*

### **⚠ CAUTION**

**Always operate toaster with toast collector pan installed.**

**BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.**

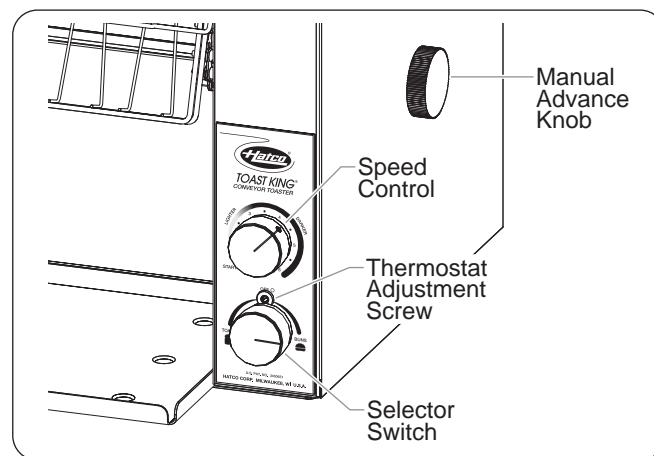
4. After warm-up period, set the Speed Control to the desired toast darkness setting. The "1" setting on the Speed Control knobs represents the lightest toast setting and the "7" setting represents the darkest.

*NOTE: To toast moist products such as English muffins, rye bread, or whole wheat, slow the conveyor by turning the Speed Control knob to a DARKER setting (clockwise).*

### **⚠ CAUTION**

**Toasting of coated or buttered products such as garlic bread, cheese sandwiches, and sweet rolls is NOT recommended. Residue will reduce toaster performance and could ignite inside toaster. Using toaster with food products listed above will void unit warranty.**

**Products thicker than 1-1/4" (32 mm) will cause conveyor system to jam, which could ignite product inside toaster.**



Control Panel (TK-100 shown)

## Manual Advance

The manual advance knob is located on the right side panel of the toaster. This knob permits manual advancement of the toasting baskets and allows rapid discharge of toast.

## Thermostat Adjustment

The thermostat adjustment screw is located on the control panel. The thermostat controls the toasting chamber temperature and is preset at the factory.

If adjustment is needed, use the following procedure.

1. Turn the Selector Switch to the TOAST or BUNS position and allow approximately 15 minutes for a warm-up period.
  - The thermostat should be adjusted when the toaster is at the operation temperature.
2. Turn the adjustment screw using a small screwdriver.
  - Turn the screw clockwise to increase temperature or counterclockwise to decrease the temperature.

*NOTE: Do not turn the screw more than 1/8 turn at a time. Allow at least five minutes for temperature to stabilize.*

# MAINTENANCE

## General

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

*NOTE: The conveyor chain gear motor is permanently lubricated and requires no maintenance.*

### **⚠ WARNING**

#### **ELECTRIC SHOCK HAZARD:**

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing cleaning, adjustments, maintenance, or attempting to clear a jam.
- 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.

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.

## Daily Cleaning

To preserve the finish of the toaster, it is recommended that the metal surfaces be wiped daily with a non-abrasive, damp cloth.

### **⚠ WARNING**

**Submerging or saturating unit with water will damage the unit and void unit warranty.**

### **⚠ CAUTION**

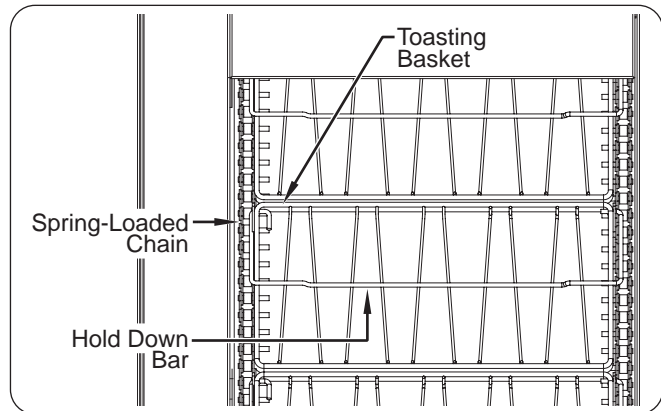
**Do not remove toast collector pan or baskets for cleaning until toaster is cool.**

1. Turn the Selector Switch to the OFF (O) position, unplug power cord, and allow the unit to cool.
2. Remove and empty the toast collector pan.
3. Wash the toast collector pan with warm water and a mild detergent. Rinse with water.
4. Allow the toast collector pan to air dry before placing back into the toaster.
5. Wipe the exterior surface of the toaster with a damp cloth.  
**NOTICE: Use non-abrasive cleaners and cloths only.**
6. Wipe dry the entire unit using a dry, non-abrasive cloth.

## Cleaning the Toasting Baskets

The toasting baskets need to be removed from the toaster periodically in order to be cleaned properly.

1. Use the manual advance knob on the right side of the unit to advance the baskets without energizing the unit.
2. Remove the baskets by pushing the spring-loaded chain away from the basket while pulling the basket away from the chain and outward.
  - The chain link pins must be pulled out of the toasting basket holes on the top of each side of the baskets.



Removing Toasting Baskets

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

3. Wipe clean with a soft, damp cloth or soak the baskets in a mild solution of soap and water.
4. Re-install a basket by aligning a pin on each chain with the holes in each side of the toasting basket. The pin on the right-hand chain must be exactly opposite the pin on the left-hand chain.
5. To attach the remaining baskets, advance the conveyor and repeat the previous step. Each basket must be hung immediately below the preceding basket for all baskets to fit properly.

### **⚠ CAUTION**

**Misalignment of toasting baskets will cause conveyor to jam. Hold down bars should be facing out and lying flat on baskets. Incorrectly positioned bars will cause conveyor to stop.**

# 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 OFF power switch, unplug power cord, and allow unit to cool before performing cleaning, adjustments, maintenance, or attempting to clear a jam.

Symptom	Probable Cause	Corrective Action
Toast too light.	Speed Control set on a light setting.	Turn Speed Control to a darker setting.
	Thermostat is set to low.	Refer to "Thermostat Adjustment" in the OPERATION section for information.
	Supply voltage to unit is low.	Verify the supply voltage to the toaster matches the unit specifications.
	Heating element defective.	Visually check the heating element inside the toaster with the unit turned on. The heating elements should glow red. If the element does not glow, Contact Authorized Service Agent or Hatco for assistance.
Toast too dark.	Speed Control set on a dark setting.	Turn Speed Control to a lighter setting.
	Thermostat is set to high.	Refer to "Thermostat Adjustment" in the OPERATION section for information.
	Supply voltage to unit is high.	Verify the supply voltage to the toaster matches the unit specifications.
Unit takes too long to toast.	The first few batches can take longer because the toaster needs time to heat up when initially turned on.	Wait until the toaster is at full operation temperature before inserting bread.
	Supply voltage to unit is low.	Verify the supply voltage to the toaster matches the unit specifications.
Unit toasts on one side only. <small>(TK-135B and TK-155B models are designed to toast one side of buns/bagels only.)</small>	The selector switch is in the BUNS position.	Move the selector switch to the BREAD position.
	Heating element defective.	Visually check the heating element inside the toaster with the unit turned on. The heating elements should glow red. If the element does not glow, Contact Authorized Service Agent or Hatco for assistance.
Toaster trips the circuit breaker or GFCI.	Circuit breaker is not sized properly for the toaster.	Check circuit breaker for proper sizing.
	Wiring fault inside toaster.	Contact Authorized Service Agent or Hatco for assistance.

## OPTIONS AND ACCESSORIES

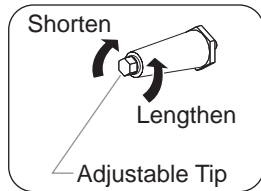
### 4" (102 mm) Adjustable Legs

4" (102 mm) adjustable legs are available as accessories for all models. Use the following procedure to install the legs.

#### NOTICE

**Do not lay unit on the side with control panel or manual advance knob. Damage to unit could occur.**

1. Carefully place unit on its side.
2. Thread the 4" (102 mm) adjustable legs into the existing leg holes on the bottom of the unit.
3. After all legs are secure, return the unit to the upright position.
4. Level the unit by turning the adjustable tip on each leg. Use a 5/8" (16mm) open-end wrench to make leveling adjustments.



### Baskets for Jumbo Buns

Baskets for Jumbo Buns are available as accessories for TK-100, TK-135B, and TK-155B Models only. These baskets accommodate large buns up to 5-1/2" (140 mm) in diameter.

### Security Control Cover

An optional security control cover is available for all models (not for field retrofit). A security control cover includes the control cover, bracket, and mounting hardware. TK models come with a fuse cover.

### Receptacles

Receptacles are available as accessories for units using NEMA 5-20P, NEMA 5-30P, or NEMA 6-30P plugs.

### Mounting Brackets

Mounting brackets are available as accessories to securely and permanently mount a toaster. The brackets are installed in the leg mounting holes. Fasteners not supplied.

## 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) **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
  - Strip Heater Elements (metal sheathed)
  - Display Warmer Elements (metal sheathed air heating)
  - Holding Cabinet Elements (metal sheathed air heating)
  - Heated Well Elements — HWB Series (metal sheathed)
  
- b) **One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty:**
  - 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
  
- d) **Ninety (90) Day Parts-Only 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, at Hatco's option, to repair or replacement using new or refurbished parts or Product by Hatco or 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. 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.

# HATCO AUTHORIZED PARTS DISTRIBUTORS

## ALABAMA

Jones McLeod Appl. Svc.  
Birmingham 205-251-0159

## ARIZONA

Service Solutions Group  
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

3Wire 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  
Mableton 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

Service Solutions Group  
Lexington 859-254-8854

Service Solutions Group  
Louisville 502-451-5411

## 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

Bildons Appliance Service  
Detroit 248-478-3320

Commercial Kitchen Service  
Bay City 517-893-4561

Midwest Food Equip. Service  
Grandville 616-261-2000

## MINNESOTA

GCS Service  
Plymouth 800-345-4221

## 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

Duffy's Equipment Services, Inc.  
Buffalo 800-836-1014

3Wire Northern  
Plattsburgh 800-634-5005

Duffy's Equipment Services, Inc.  
Sauquoit 800-836-1014

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

Service Solutions Group  
Cincinnati 513-772-6600

Commercial Parts and Service  
Columbus 614-221-0057

Electrical Appl. Repair Service  
Brooklyn Heights 216-459-8700

E. A. Wichman Co.  
Toledo 419-385-9121

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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

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## 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 888-866-9276

Refrigerated Specialist, Inc.  
Mesquite 888-866-9276

Commercial Kitchen Repair Co.  
San Antonio 210-735-2811

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La Monica's Rest. Equip. Service  
Murray 801-263-3221

## VIRGINIA

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Norfolk 757-855-4097

Daubers  
Springfield 703-866-3600

## WASHINGTON

3Wire Restaurant Appliance  
Seattle 800-207-3146

## 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

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Vancouver 604-433-4484

Key Food Equipment Service  
Victoria 250-920-4888

### MANITOBA

Air Rite, Inc.  
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Moncton 506-855-4228

### ONTARIO

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Toronto 416-422-5580

Choquette - CKS, Inc.  
Ottawa 613-739-8458

### QUÉBEC

Choquette - CKS, Inc.  
Montreal 514-722-2000

Choquette - CKS, Inc.  
Québec City 418-681-3944

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International Fax (414) 671-3976  
partsandservice@hatcocorp.com  
www.hatcocorp.com

**Register your unit online!**

See IMPORTANT OWNER INFORMATION  
section for details.