

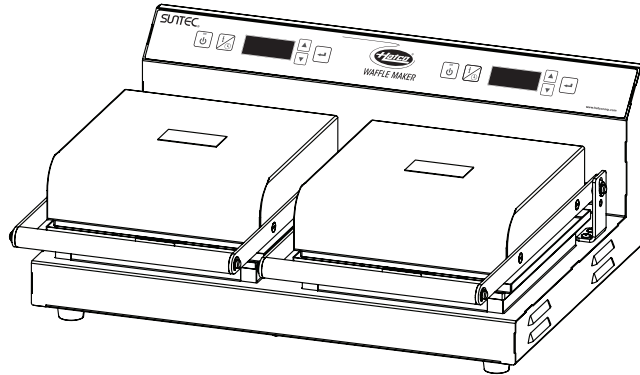
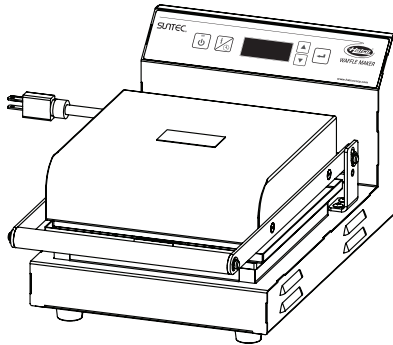


Original Instructions  
 Instrucciones originales  
 Instructions originales  
 Originalanleitung  
 Istruzioni originali  
 Vertaling van de  
 originele instructies

# Waffle Makers

## RWM and RCTWM Series

### Installation and Operating Manual For € and Non € Models



<p><b>Waffleisen</b>          Serie RWM und RCTWM          Installations- und Bedienungshandbuch  <b>P 13</b>  <a href="#">Registrieren Sie sich online!</a></p>	<p><b>Waffleras</b>          Serie RWM y RCTWM          Manual de Instalación y Operación  <b>P 25</b>  <a href="#">¡Regístrate en línea!</a></p>
<p><b>Gaufriers</b>          Série RWM et RCTWM          Manuel d'installation et d'utilisation  <b>P 37</b>  <a href="#">S'inscrire en ligne!</a></p>	<p><b>Cialdiere</b>          Serie RWM e RCTWM          Manuale per l'installazione e l'uso  <b>P 49</b>  <a href="#">Registratevi online!</a></p>
<p><b>Wafelijzers</b>          Serie RWM en RCTWMH          Handleiding voor Installatie en Bediening  <b>P 61</b>  <a href="#">Registreer online!</a></p>	

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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](http://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](http://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 Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens, display cooking locations, and buffets. The adjustable time and temperature controls enable operators to cook consistent quality waffles from a variety of different batters. Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring the even cooking of each waffle.

Hatco Waffle Makers 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 Waffle Makers. 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.



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.



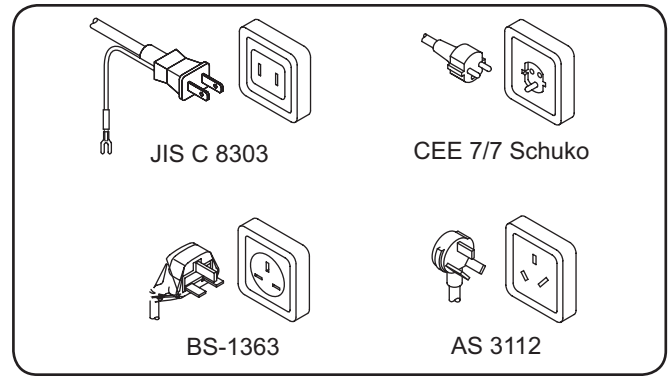
**Plug Configurations**

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.



Plug Configurations

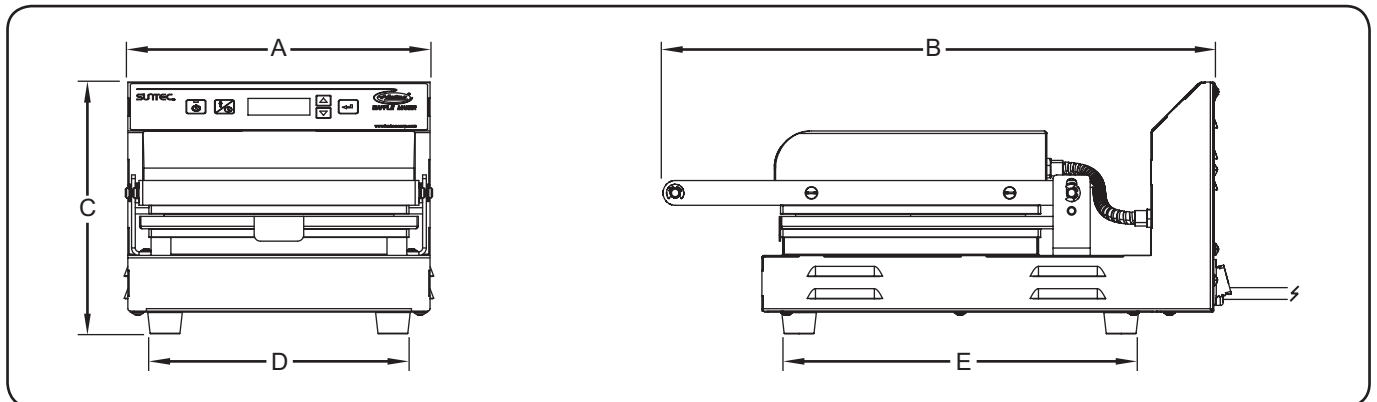
*NOTE:* Receptacle not supplied by Hatco.

**Electrical Rating Chart**

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

**Dimensions**

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
RWM-1 RWM-1B RCTWM-1B	244 mm (9-5/8")	449 mm (17-11/16")	204 mm (8-1/16")	209 mm (8-1/4")	284 mm (11-3/16")
RWM-2 RWM-2B RCTWM-2B	498 mm (19-5/8")	449 mm (17-11/16")	204 mm (8-1/16")	463 mm (18-1/4")	284 mm (11-3/16")



## General

Hatco Waffle Makers 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 in every Waffle Maker
    - 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.

### General

Hatco Waffle Makers are designed for ease of operation and versatility. Use the following information and procedures to operate a waffle maker.



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

### Control Panel

The following are descriptions of the controls used to operate a Waffle Maker. Controls are located on the control panel as well as on the back 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 waffle maker.



#### 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.







#### Time/Temperature Button

The Time/Temperature button (  ) toggles the LED display through temperature and time 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.

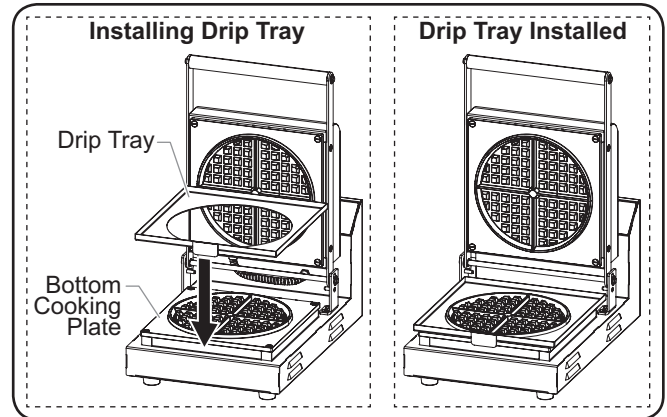
### Operating the Unit

#### Startup

1. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.

*NOTE: The unit is preset at the factory to a temperature of 196°C (385°F) and a timer setting of 3:30. The temperature range of the unit is 104°–218°C (220°–425°F). The timer setting range of the unit is 00:10–10:00. Refer to procedures in this section to make adjustments to these settings.*

2. Make sure the drip tray is in position on the bottom cooking plate.




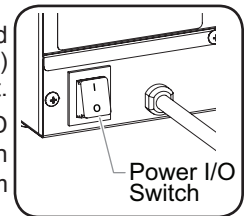
Installing the Drip Tray (RWM-1 shown)



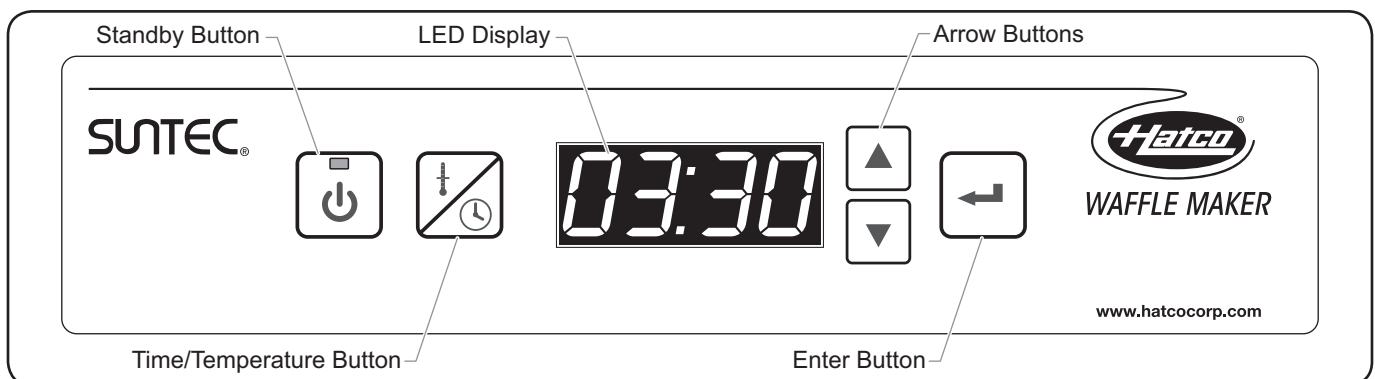
#### BURN HAZARD:

- 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, the LED display will flash, and the light on the  button will illuminate from green to red.



continued...



Control Panel

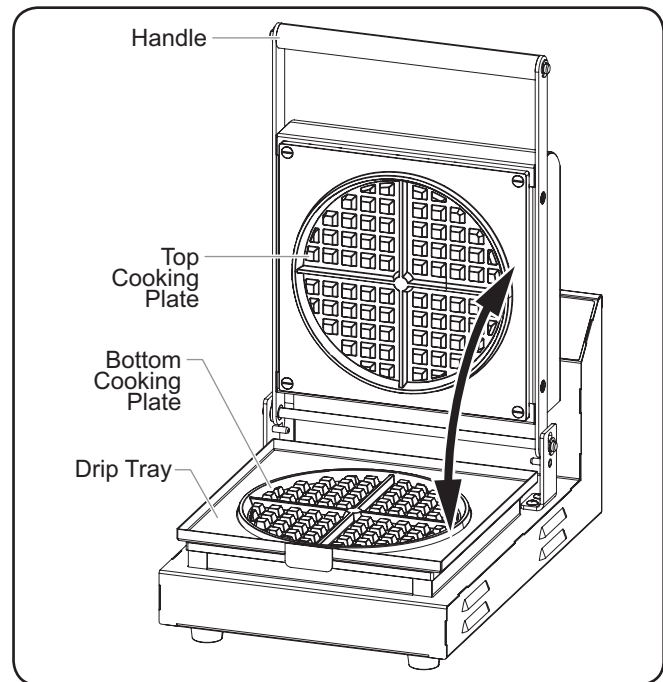
4. Press the button to turn on the waffle maker (operating mode).
  - The button will illuminate green, the LED display will show the current temperature of the unit, and preheating will begin.
5. Using the included heat-resistant cooking brush, carefully apply an oil-based, non-stick shortening evenly onto each cooking plate. Make sure the shortening makes it to the bottoms of the grooves in each plate.
6. Close the waffle maker and allow unit to heat for 30 minutes.
  - When preheating is complete (approximately 10 minutes), three short 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.
7. Open the waffle maker, 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.
8. Close the waffle maker, and press the button to start the timer.
9. When cooking is complete, several beeps will sound and the LED display will flash zeros.
  - Touch the button to reset the timer.
10. Carefully open the waffle maker and immediately remove the waffle using a pair of tongs or other appropriate utensil.
11. Discard the waffle.
  - The first waffle after startup will soak up excess shortening, preparing the waffle maker for cooking.

## IMPORTANT NOTE

Perform the entire “Startup” procedure each time the waffle maker is turned on. Seasoning the cooking plates and discarding the first waffle are important steps toward ensuring quality waffles and non-stick operation.

## Cooking Waffles

1. Make sure the “Startup” procedure is complete.
2. Open the waffle maker, 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 waffle maker, 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 waffle maker, 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.



Waffle Maker in open position (RWM-1 shown)

## Standby Shutdown

Use standby shutdown to put the waffle maker 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 waffle maker 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.

## 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.
  - The LED display will show either “F” or “C” to indicate the active unit of measure.



## Adjusting the Temperature Setting







*NOTE: If the   buttons are not pressed within three seconds during programming, the unit will revert to showing the current timer setting without making any changes.*

1. With the unit in operating mode, press the  button.
  - The LED display will show the current setpoint temperature.
2. Press the  or  button to increase or decrease the setting to the desired setpoint temperature.
3. After eight seconds of inactivity:
  - The unit will accept the new setting.
  - The LED display will change to show the current temperature of the unit while it adjusts to the new setpoint temperature.
4. When temperature adjustment is complete, the LED display will show the current timer setting.

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

## Adjusting the Timer Setting

*NOTE: If the   buttons are not pressed within three seconds during programming, the unit will revert to showing the current timer setting without making any changes.*

1. With the unit in operating mode, press the  button two times.
  - The two characters that represent “minutes” will flash on the LED display.
2. Press the  or  button to increase or decrease the setting to the desired number of minutes.
3. Press the  button.
  - The two characters that represent “seconds” will flash on the LED display.
4. Press the  or  button to increase or decrease the setting to the desired number of seconds.
5. After eight seconds of inactivity:
  - The unit will accept the new setting.
  - The LED display will change to show the new current timer setting.

## General

Hatco Waffle Makers are designed for maximum durability and performance with minimum maintenance.



### 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.



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.



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



**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 onto the drip trap.
3. Remove, empty, and clean the drip trap.
  - a. Wash the tray with warm water and a mild detergent. Rinse with water.
  - b. Allow the tray to air dry, or dry with a soft cloth.
4. Wipe clean the cooking plates with a non-abrasive, damp cloth. Wipe dry with a non-abrasive, dry cloth.
5. 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.
6. 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.
7. Wipe the unit thoroughly using a non-abrasive cloth dampened in warm water only.
8. Dry the unit using a clean, dry, non-abrasive cloth.
9. 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.
10. Reinstall the drip tray.




**WARNING**

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



**WARNING**

**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 waffle maker. The light on the button will be green.
	Heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature controller defective.	Contact Authorized Service Agent or Hatco for assistance.
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.
- 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](http://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](mailto:support@hatcocorp.com)**

## 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](http://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](mailto:support@hatcocorp.com)

<b>GB</b>	<b>Symbol Identification</b>
<b>ES</b>	<b>Identificación de los símbolos</b>
<b>FR</b>	<b>Identification de Symbole</b>
	<b>Caution — Hot Surface</b> Precaución: superficie caliente Attention - Surface Chaude
	<b>Power ON</b> Encendido Puissance Sur
	<b>Power OFF</b> Apagado Hors Tension
	<b>Standby</b> En espera Veille
	<b>Protective Earth Ground</b> Puesta a tierra protectora La Terre de Protection
	<b>Earth Ground</b> Puesta a tierra Mise à la Terre
	<b>Equipotential Ground</b> Masa equipotencial Rez de Potentiel
	<b>Alternating Current</b> Corriente alterna Courant Alternatif
	<b>Phase</b> Fase Phase
	<b>Water Fill, Low Water</b> Llenado de agua, bajo nivel de agua Remplir d'eau, Bas Niveau d'eau
	<b>Humidity, Humidity Cycle</b> Humedad, ciclo de humedad Humidité, Cycle Humidité

<b>DE</b>	<b>Symbolerklärung</b>
<b>IT</b>	<b>Identificazione del simbolo</b>
<b>NL</b>	<b>Uitleg bij de symbolen</b>
	<b>Achtung – Heiße Oberfläche</b> Attenzione: superficie calda Let op: heet oppervlak
	<b>Einschalten</b> Acceso Ingeschakeld
	<b>Ausschalten</b> Spento Uitgeschakeld
	<b>Standby</b> Standby Standby
	<b>Schutzerde</b> Messa a terra protettiva Beschermede aarding
	<b>Erde</b> Messa a terra Aarding
	<b>Erdung mit Potenzialausgleich</b> Terra equipotenziale Vereffeningsleiding
	<b>Wechselstrom</b> Corrente alternata Wisselstroom
	<b>Phase</b> Fase Fase
	<b>Wasser auffüllen, Wasserstand niedrig</b> Riempire con acqua, acqua insufficiente Water bijvullen, laag waterpeil
	<b>Feuchtigkeit, Befeuchtungszyklus</b> Umidità, ciclo di umidità Vochtigheid, bevochtigingscyclus

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