



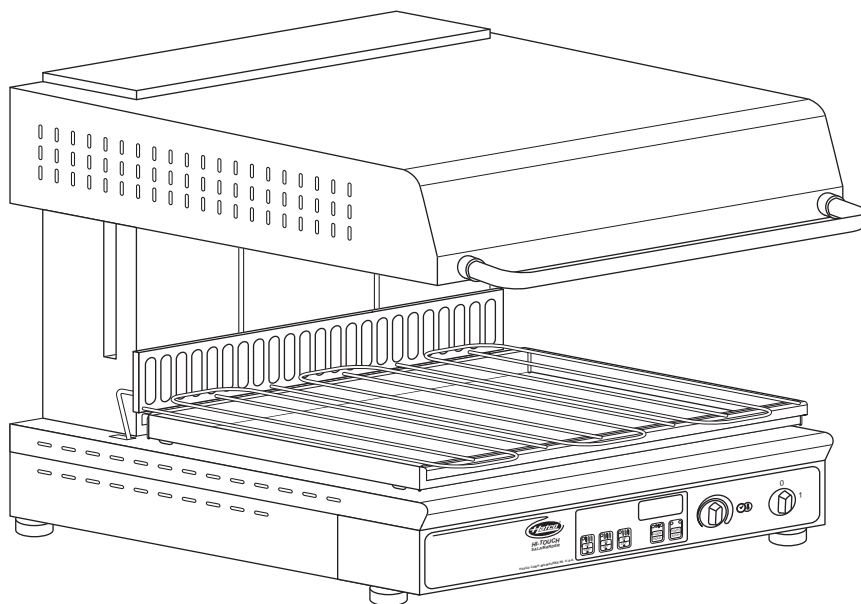
Register Online!
(see page 2)



Quick-Therm Salamander QTS Series

Installation and Operating Manual

P/N 07.04.397.00



⚠ 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, voltage, and purchase date of the unit in the spaces below (specification label located on the side of the unit near the power inlet area). 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**, select the *Parts & Service* pull-down menu, and click on "Warranty Registration".

Business 8:00 AM to 5:00 PM

Hours: Central Standard Time (CST)

(Summer Hours: June to September –

8:00 AM to 5:00 PM CST Monday through Thursday

8:00 AM to 2:30 PM CST Friday)

Telephone: 414-671-6350

E-mail: partsandservice@hatcocorp.com

Fax: 414-671-3976 (Parts and Service)

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

INTRODUCTION

Hatco's Quick-Therm Salamander is specially-designed for cooking, grilling, reheating, and keeping foods hot. The unparalleled start up speed is a direct result of Hatco's patented "instant on" heating elements located in the upper housing of the salamander. The three independently-controlled heating elements provide for the benefits of flexibility and energy conservation. The plate detection feature, a versatile HOLD function, and the reduced transfer of heat to the surrounding area makes the Quick-Therm Salamander energy efficient and easy to operate.

The Hatco Quick-Therm Salamander is a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides installation, safety, and operating instructions for the Quick-Therm Salamander. 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

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

CAUTION

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

NOTICE

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

IMPORTANT SAFETY INFORMATION



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

WARNING

ELECTRIC SHOCK HAZARD:

- Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.
- Units supplied without an electrical cord and plug require field installation of proper cord and plug or a hardwired connection to on-site electrical system. Connection must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and install proper electrical connection.
- When installing a hardwired unit, a 3-pole or 4-pole disconnect switch (depending on unit) must be installed between unit and main electrical supply. The switch must be rated properly and have contacts with a minimum opening distance of 3 mm (1/8").
- Unit must be connected to an equipotential system that complies with the latest electrical standards.
- Turn OFF power switch, unplug power cord/turn off power at circuit breaker, 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) and a maximum of 45°C (113°F).
- Do not install unit above a steam table or other steam generating appliance.
- 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 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.

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

WARNING

FIRE HAZARD:

- To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 46 cm (18") of the sides, front, or rear of the appliance or within 102 cm (40") above the appliance. The appliance is to be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside, or on non-combustible slabs or arches that have no combustible material against the underside. Such construction shall in all cases extend not less than 30 cm (12") beyond the equipment on all sides.
- Locate the unit a minimum of 51 mm (2") from any walls. 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.
- Do not place anything on top of unit.

For wall mounting, use special wall mount bracket provided with unit only. Secure wall mount bracket to a solid, non-combustible surface using appropriate hardware for mounting surface and weight of unit.

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.

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 414-671-6350; fax 414-671-3976.

CAUTION

BURN HAZARD:

- Some exterior surfaces on unit will get hot. Use caution when touching these areas.
- Plate/tray will be very hot upon removal—use oven mitt, protective clothing, or pan gripper to remove.

Make sure electrical supply matches the voltage and frequency rating on the specification plate. Incorrect electrical supply may damage unit.

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 the weight of the unit and contents.

Do not place anything on top of unit; doing so may subject personnel to injury or damage unit.

IMPORTANT SAFETY INFORMATION

NOTICE

Units are voltage-specific. Refer to specification label for electrical requirements before beginning installation.

Do not install unit above grills, fryers, or other appliances that will expose unit to high temperatures, excessive moisture, or grease-laden air. Improper installation will damage components and void warranty.

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

NOTICE

Do not operate unit without drip tray and cooking grate installed. Damage to unit could occur.

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

Clean unit daily to avoid malfunctions and maintain sanitary operation.

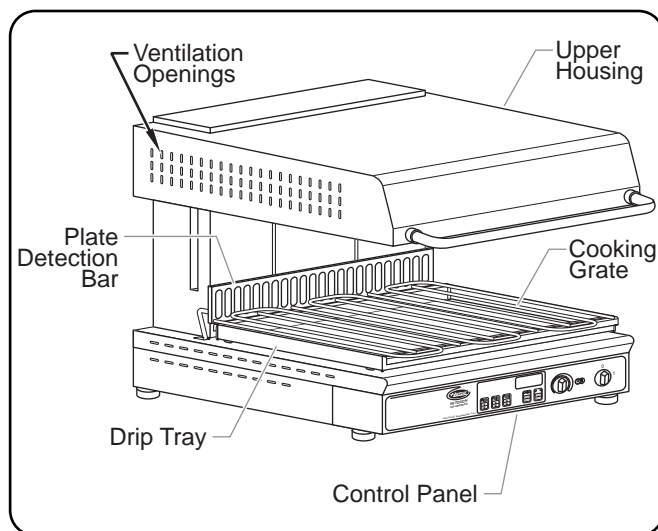
Do not lay unit on the side with the control panel or damage to unit could occur.

MODEL DESCRIPTION

Hatco's Quick-Therm Salamander is specially designed for versatility in the kitchen with the capabilities to cook, grill, reheat, and keep foods hot. The salamander is constructed of stainless steel for easy cleaning and durability. The high-powered heating elements are ready for use within 8 seconds. The plate detection feature activates the 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. The three heating elements also can be controlled independently using the individual Element ON/OFF keys located on the control panel. The heating elements are strategically positioned inside the moveable upper housing to reduce the transfer of heat to the surrounding area. The HOLD feature has eight temperature levels that range from 40° C (104° F) to 70° C (158° F) and is ideal for keeping foods hot or reheating foods. The unique features and flexibility of the Quick-Therm Salamander make it easy to operate, energy efficient, and highly functional in any kitchen.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.



Model QTS-1

MODEL DESIGNATION

Q T S - 1

Quick-Therm Salamander ——— Capacity = Quantity of Full Size Pans

SPECIFICATIONS

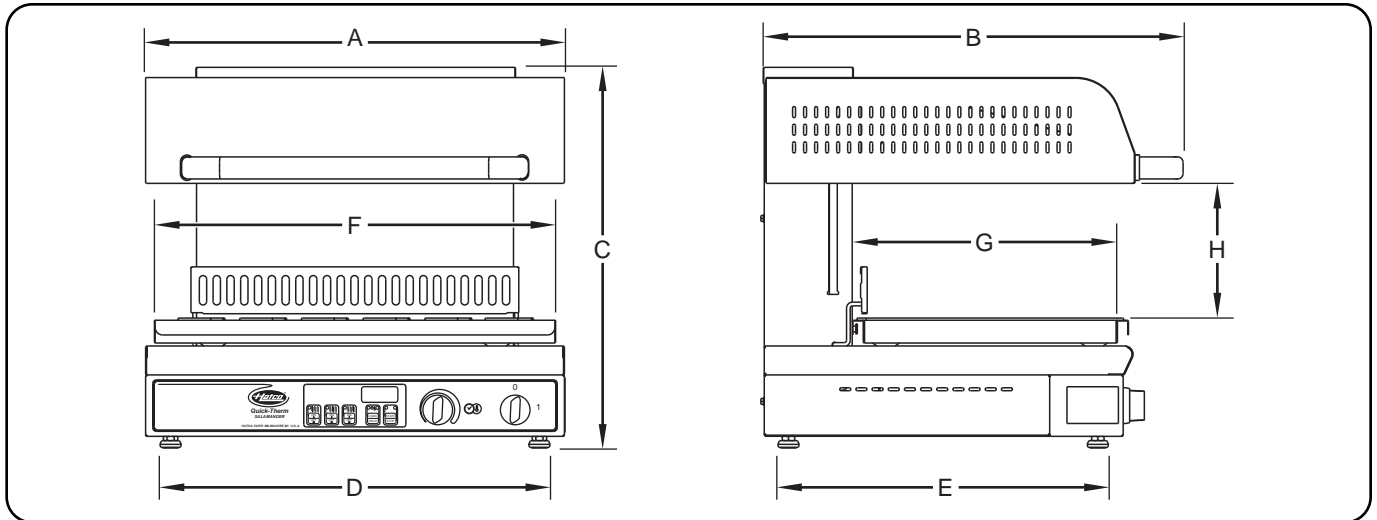
Electrical Rating Chart

Model	Voltage	Watts	Amps	Phase	Hertz	Shipping Weight
QTS-1	230 (CE)	4500	19.6	1	50/60	75 kg (165 lbs.)
	230/240 (CE)	4500	6.5	3	50/60	75 kg (165 lbs.)

NOTE: Specification label located on the side of the unit near the power inlet area. See label for serial number and verification of unit electrical information.

Dimensions

Model	Width (A)	Depth (B)*	Height (C)	Footprint Width (D)	Footprint Depth (E)	Cooking Width (F)	Cooking Depth (G)	Cooking Height (H)
QTS-1	570 mm (22-1/2")	533 mm (21")	518 mm (20-3/8")	533 mm (21")	457 mm (18")	546 mm (21-1/2")	360 mm (14-1/4")	70 to 185 mm (2-3/4" to 7-1/4")



INSTALLATION

General

The Quick-Therm Salamander is shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to the unit and the components enclosed. The Salamander can be placed on a countertop or mounted to a brick or cement wall. The following installation instructions must be performed before operating the Salamander.

WARNING

ELECTRIC SHOCK HAZARD:

- Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 21°C (70°F) and a maximum of 45°C (113°F).
- Do not install unit above a steam table or other steam generating appliance.

FIRE HAZARD:

- To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 46 cm (18") of the sides, front, or rear of the appliance or within 102 cm (40") above the appliance. The appliance is to be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside, or on non-combustible slabs or arches that have no combustible material against the underside. Such construction shall in all cases extend not less than 30 cm (12") beyond the equipment on all sides.
- Locate the unit a minimum of 51 mm (2") from any walls. 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.
- Do not place anything on top of unit.

For wall mounting, use special wall mount bracket provided with unit only. Secure wall mount bracket to a solid, non-combustible surface using appropriate hardware for mounting surface and weight of unit.

CAUTION

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 the weight of the unit and contents.

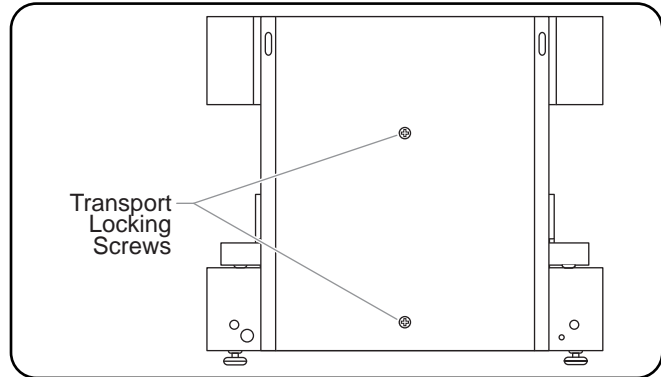
Do not place anything on top of unit; doing so may subject personnel to injury or damage unit.

NOTE: A qualified person must check possible placements of the Salamander to ensure that the proper electrical supply line is available.

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. Clean the unit thoroughly to remove all protective industrial grease. **NOTICE: Use non-abrasive cleaners and cloths only.**
4. Remove the transport locking screws used to secure the upper housing during shipping. Discard the screws.



Transport Locking Screws

NOTE: Do not plug in or hardwire the unit until either countertop installation or wall mounting is complete.

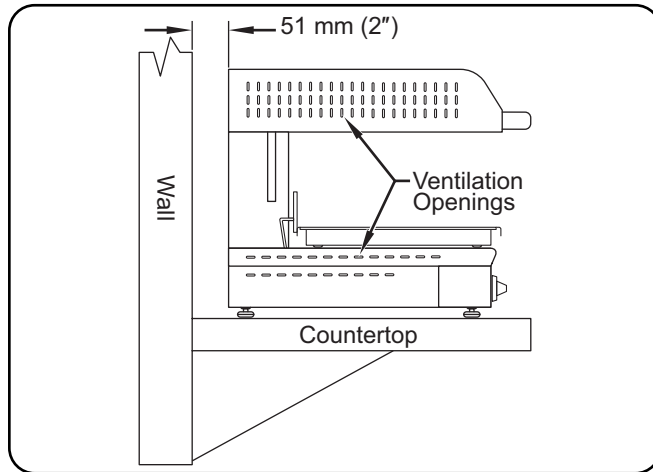
NOTICE

Do not install unit above grills, fryers, or other appliances that will expose unit to high temperatures, excessive moisture, or grease-laden air. Improper installation will damage components and void warranty.

5. For wall mounting, refer to the "Installing a Wall-Mounted Unit" procedure in this section.
6. For countertop installation, place the unit in the desired location.
 - Locate the unit directly underneath an exhaust hood if possible. This will ensure total suction of steam produced during cooking.
 - Make sure the unit is installed where the ambient air temperature will not rise above 45°C (113°F) and where it will not be exposed to excessive moisture or grease-laden air.
 - Make sure the unit is at the proper 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 with a minimum of 51 mm (2") between the unit and any wall.

NOTE: Make sure the unit is installed in a serviceable location with enough slack in the power lead/cord to allow cleaning and servicing at a safe working height.

7. Level the unit by turning the leveling feet on each leg, if necessary.



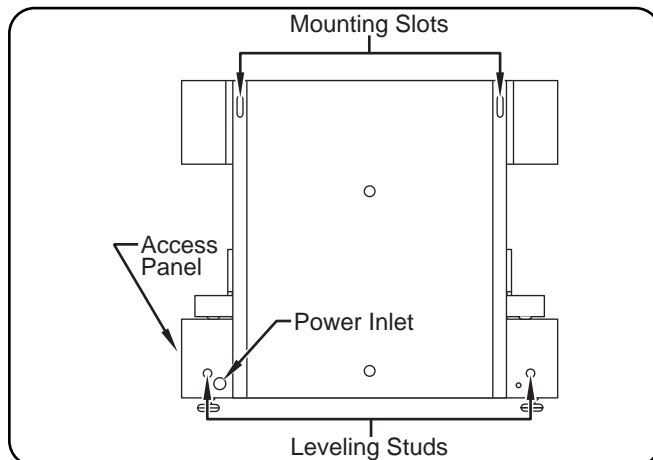
Minimum Distance Requirement

8. Install the drip tray and cooking grate.
9. Have a qualified electrician perform the necessary electrical connections (refer to "Electrical Connections" in this section for additional information).

Installing a Wall-Mounted Unit

Mounting the unit on a wall requires special considerations and procedures due to the weight of the unit.

1. Install the wall mount bracket provided with the unit onto a solid, non-combustible surface using the appropriate fasteners. There are five mounting holes on the wall mount bracket.
 - Make sure the fasteners are appropriate for the installation surface and the weight of the unit.
 - Make sure the unit is installed where the ambient air temperature will not rise above 45°C (113°F) and where it will not be exposed to excessive moisture or grease-laden air.
 - Locate the unit directly underneath an exhaust hood if possible. This will ensure total suction of steam produced during cooking.
 - Make sure the unit is at the proper height in an area convenient for use.
2. Lift the unit, and align the mounting slots on the back of the unit with the hooks on the wall mount bracket. Set the unit securely on the hooks. This step will require at least two people.



Rear view of unit

3. Check that the unit is level from front to back. Adjust the level by turning the leveling studs on the back of the unit, if necessary. Tighten the leveling stud locking nuts to hold the adjustment.
4. Install the drip tray and cooking grate.
5. Have a qualified electrician perform the necessary electrical connections (refer to "Electrical Connections" in this section for additional information).

Electrical Connections

The Quick-Therm Salamander must be hardwired to the electrical supply or have the appropriate cord and plug installed.



WARNING

ELECTRIC SHOCK HAZARD:

- Units supplied without an electrical cord and plug require field installation of proper cord and plug or a hardwired connection to on-site electrical system. Connection must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and install proper electrical connection.
- When installing a hardwired unit, a 3-pole or 4-pole disconnect switch (depending on unit) must be installed between unit and main electrical supply. The switch must be rated properly and have contacts with a minimum opening distance of 3 mm (1/8").
- Unit must be connected to an equipotential system that complies with the latest electrical standards.



CAUTION

Make sure electrical supply matches the voltage and frequency rating on the specification plate. Incorrect electrical supply may damage the unit.

Hardwired Connection

1. Remove the access panel to expose the power inlet. It is located on the right rear side of the unit when facing the controls.
2. Locate the terminal block inside the unit.
3. Bring power leads from a properly sized circuit breaker or disconnect switch through the power inlet on the unit.
4. Make the appropriate connections. Refer to the wiring diagram included with the unit.
 - Use copper wire only.
 - Tighten connections to a minimum of 4.25 newton meters (40 inch pounds).
 - A grounding screw is provided near the electrical terminals. An equipment grounding conductor must be properly connected to it.
5. Replace and secure the access panel.

Cord and Plug Connection

On units to be installed with a power cord and plug, have a qualified electrician connect the proper cord and plug to the unit. Make sure the plug is rated for the specific load and the plug matches a suitable receptacle.

NOTE: The plug and receptacle must be grounded in accordance with current standards.

OPERATION

General

The Quick-Therm Salamander is equipped with two main functions, COOK or HOLD. The COOK function uses the intensity of all three heating elements or any desired combination of the heating elements. The HOLD function activates only the two outer heating elements to maintain the cooking temperature reached during the cooking cycle.

Use the following information and procedures to operate the Quick-Therm Salamander.

⚠ WARNING

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

NOTICE

Do not operate unit without drip tray and cooking grate installed. Damage to unit could occur.

Control Panel

The following are descriptions of the controls used to operate the Quick-Therm Salamander. All controls are located on the control panel at the front of the unit.

Power On/Off (I/O) Knob

The Power Off/On (O/I) knob controls the main power to the unit. Turning the knob to the "I" position supplies power to the unit. Turning the knob to the "O" position turns off the unit.

Element ON/OFF Keys

The Element ON/OFF keys control the operation of each of the three heating elements. Pressing an Element ON/OFF key toggles the corresponding element between ON and OFF. An icon at the top of the key identifies which element the key operates. Each key has an indicator light that illuminates when the corresponding element is activated.

COOK/HOLD Key

The COOK/HOLD key determines the function of the salamander. Pressing the COOK/HOLD key toggles the salamander between the COOK function and the HOLD function. Each function has an indicator light that illuminates when the corresponding function is active.

START/STOP Key

The START/STOP key controls the cycle of the COOK and HOLD functions. Pressing the START/STOP key will either start or stop a COOK or HOLD cycle. Each operating mode has an indicator light that illuminates when the corresponding mode is active.

Timer/Temperature Knob

The function of the Timer/Temperature knob is determined by which function is selected by the COOK/HOLD key. When the COOK function is active, the Timer/Temperature Knob is used to set the timer for the desired cook time. When the HOLD function is active, the Timer/Temperature Knob is used to select the desired holding temperature from one of eight (8) preset temperature levels. Turning the Timer/Temperature Knob clockwise increases the timer setting or selects a higher temperature setting. Turning the Timer/Temperature Knob counterclockwise decreases the timer setting or selects a lower temperature setting.

Digital Display

The digital display shows the timer settings or temperature settings, depending on the function selected by the COOK/HOLD key. When a COOK or HOLD cycle is activated by the START/STOP key, the settings will flash in the digital display.

Operating the Salamander

COOK Function

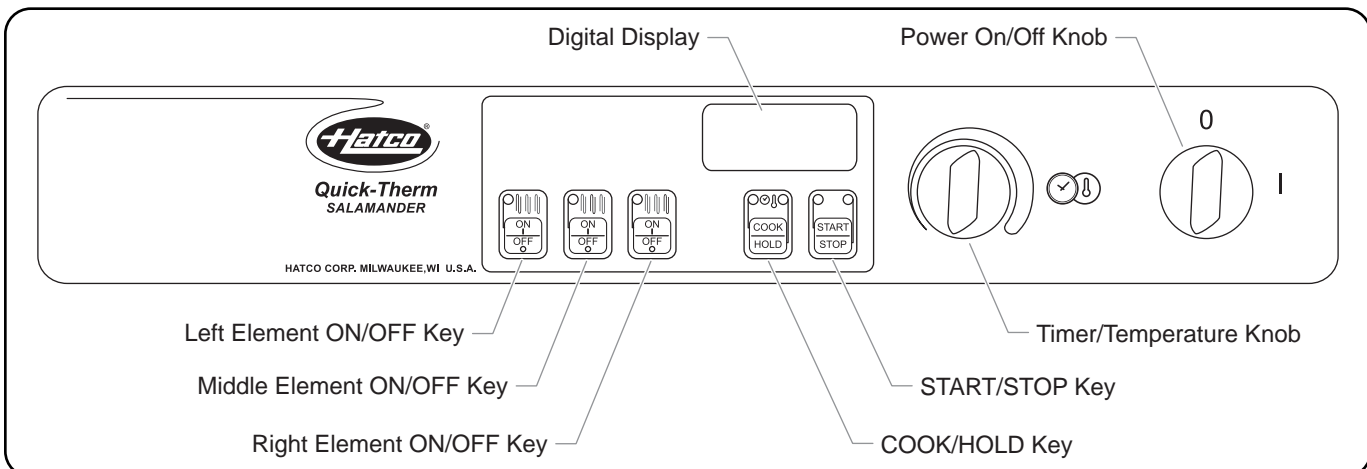
During the COOK function, the center heating element modulates automatically at regular intervals to assure heat is evenly dispersed over the cooking surface. The intensity of the temperature can be adjusted by raising or lowering the upper housing or using only one or two heating elements instead of all three. The intensity of the heat that penetrates the food diminishes as the distance between the food and the heating elements increases. Use the following procedure to operate the salamander in the COOK function.

1. Move the upper housing to the desired cooking height.

⚠ CAUTION

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

2. Turn the Power On/Off knob to the "I" position. The digital display will flash showing the last setting.



QTS-1 Control Panel

3. Press the COOK/HOLD key to select the COOK function. The COOK indicator light will illuminate.
4. Set the desired cooking time by turning the Timer/Temperature knob.
5. Turn on the desired heating element(s).
 - Press the Element ON/OFF keys to activate the desired heating element(s). An element is activated when its indicator light is illuminated.
6. Place food product onto the cooking grate.
7. Start the COOK cycle. The COOK cycle can be started one of two different ways:
 - a. Press the START/STOP key to energize the selected elements and start the programmed timer setting. The START indicator light will illuminate to indicate the COOK cycle is in progress.
 - b. Push the food plate against the plate detection bar. This will trigger the plate detection feature, and the unit will automatically activate the programmed timer setting. The START indicator light will illuminate to indicate the COOK cycle is in progress.

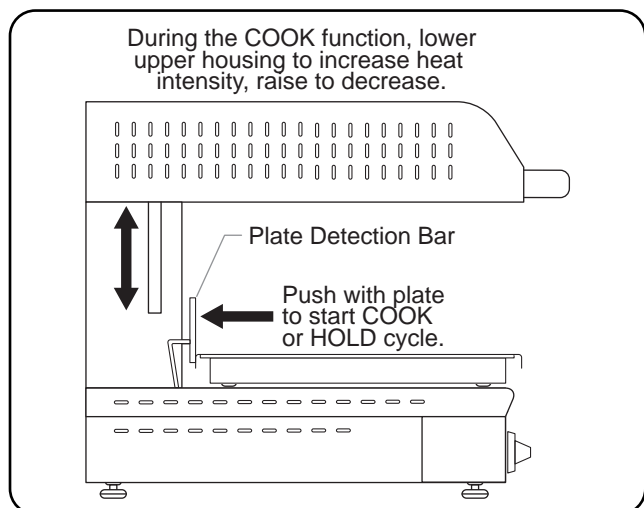


Plate Detection Bar

NOTE: The operator can stop or start the cycle, turn the heating element(s) on or off, or adjust the timer setting at any time during the operation of the unit.

8. When time expires on the digital display, an audible “beep” signal will indicate that the COOK cycle is complete. The elements will turn off and the STOP indicator light will illuminate.

NOTE: If no cooking time was set before starting the COOK cycle, the unit will stay in operation until the START/STOP key is pressed or the food plate is removed from the cooking grate, releasing the plate detection bar.

NOTE: Do not disable the operation of the plate detection bar by blocking it in the “activated” position. Damage to the unit will occur.

9. Repeat the above steps to continue cooking other foods.
10. Turn the Power On/Off knob to the “0” position. The digital display will go out indicating the power to the unit is now off.

HOLD Function

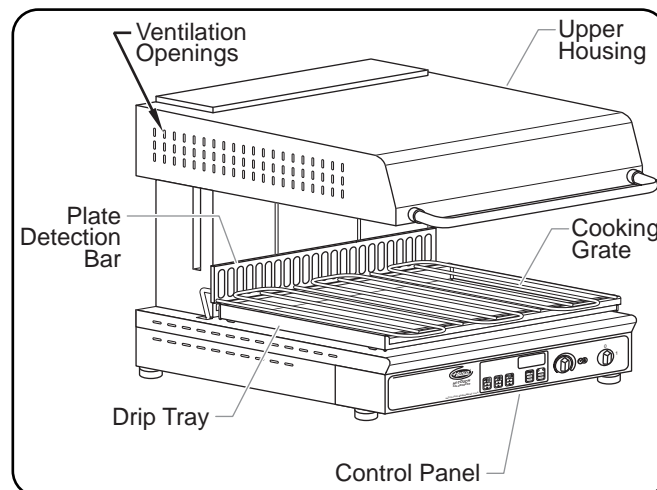
When using the HOLD function the two outer heating elements are operational. The center heating element is off and the outer elements can be turned off if desired.

1. Move the upper housing to the maximum height level above the cooking grate.
2. Turn the Power On/Off knob to the “1” position. The digital display will flash showing the last setting.
3. Press the COOK/HOLD key to select the HOLD function. The HOLD indicator light will illuminate.
4. Select the desired holding temperature by turning the Timer/Temperature knob to one of the eight (8) preset temperature levels.
 - Level 1 = least intense heat; Level 8 = most intense heat.
 - Temperature intensity levels range from 40° C (104° F) at Level 1 to 70° C (158° F) at Level 8.
5. Press the corresponding Element ON/OFF keys to activate the outer heating elements. An element is activated when its indicator light is illuminated.
6. Place food product onto the cooking grate.
7. Start the HOLD cycle. The HOLD cycle can be started one of two different ways:
 - a. Press the START/STOP key to energize the selected elements at the preset temperature level. The START indicator light will illuminate to indicate the HOLD cycle is in progress.
 - b. Push the food plate against the plate detection bar. This will trigger the plate detection feature, and the unit will automatically energize the selected elements at the preset temperature level. The START indicator light will illuminate to indicate the HOLD cycle is in progress.

The unit will stay in operation until the START/STOP key is pressed or the food plate is removed from the cooking grate, releasing the plate detection bar.

NOTE: The operator can stop or start the cycle, turn the outer heating elements on or off, or adjust the temperature setting at any time during the operation of the unit.

8. Turn the Power On/Off knob to the “0” position. The digital display will go out indicating the power to the unit is now off.



Components

MAINTENANCE

General

The Quick-Therm Salamander is designed for maximum durability and performance, with minimum maintenance.



ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord/turn off power at circuit breaker, 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.
- 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 414-671-6350; fax 414-671-3976.

Cleaning

To preserve the finish and performance of the salamander, perform the following cleaning procedure daily.

NOTICE

Clean unit daily to avoid malfunctions and maintain sanitary operation.

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

1. Turn off the unit, disconnect from the power supply, and allow the unit to cool.
2. Remove the cooking grate and drip tray, and clean thoroughly.
3. Wipe all metal surfaces using warm water, a mild detergent, and a damp cloth. Stubborn stains may be removed by using stainless steel wool and rubbing in the direction of the satin finish.
4. Rinse the unit thoroughly using a cloth dampened with warm water only.
5. Dry the unit using a clean, dry, and soft cloth.

TROUBLESHOOTING GUIDE

WARNING

This unit must be serviced by trained and 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/turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Unit turned "On", but no heat.	Plate detection bar not engaged.	Make sure plate/tray is pushed against and activating plate detection bar.
	Heating element(s) defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Power On/Off (I/O) switch defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit not hot enough.	Not enough elements activated.	Activate desired elements. Review "Operating the Salamander" in the OPERATION section of this manual.
	Heating element(s) defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit not working at all.	No power to unit.	Check electrical connection for proper supply voltage. Check circuit breaker and reset, if necessary.
	Unit not turned on.	Review "Operating the Salamander" in the OPERATION section of this manual.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact an Authorized Hatco Service Agent or Hatco for assistance.
	Power On/Off (I/O) switch defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Digital display showing error code: A-01	Main control board or triac board is defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Digital display showing error code: A-02	Unit/controls have overheated due to exposure to excessive temperatures.	Check physical location of unit for excessive temperatures. Relocate unit if being exposed to excessive temperatures from grill, fryer, or other external heat sources.
	Main control board or triac board is defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.

LIMITED WARRANTY

1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the Product's purchase date by 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.

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Register your unit online!

See IMPORTANT OWNER INFORMATION
section for details.