



GLO-RAY[®]

CARVING STATION

Installation & Operating Manual

I&W #07.05.039.00

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you are unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification plate located on the lower right hand side, front corner of the unit), voltage and purchase date of your Glo-Ray® Carving Station in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business Hours: 8:00 a.m. to 5:00 p.m.
Central Standard Time


(Summer Hours: June to September -
8:00 a.m. to 5:00 p.m. C.D.T.
Monday through Thursday
8:00 a.m. to 2:30 p.m. C.D.T. Friday)



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

Fax: (800) 690-2966 (Parts & Service)
(414) 671-3976 (International)

INTRODUCTION

Hatco Glo-Ray Carving Stations are designed as the ideal attachment to extend holding times during serving periods. Glo-Ray warmers have prefocused heat that bathes the entire surface to provide effective heat distribution and eliminate hot spots, keeping all foods at optimum serving temperatures to ensure quality. Ceramic and blanket heating elements are guaranteed against breakage and burnout for one year.

This manual provides the installation and operating instructions for the Glo-Ray Carving Station. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Hatco foodwarmer. Safety instructions that appear in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are important.

 **WARNING** means there is the possibility of serious injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** *without the symbol* signifies the possibility of equipment or property damage only.

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

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT! Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.

⚠ WARNINGS

- ⚠ 1. Some exterior surfaces on the Carving Station will get hot. Use caution when touching these areas to avoid injury.**
- ⚠ 2. To prevent electric shock, always unplug the Glo-Ray Carving Station before performing cleaning or maintenance.**
- ⚠ 3. Plug warmer into an electrical outlet of the correct voltage, size and NEMA designation. If the plug and outlet do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.**
- ⚠ 4. Only bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.**
- ⚠ 5. If service is required on this unit, contact your 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.**
- ⚠ 6. This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.**
- ⚠ 7. 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. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.**
- ⚠ 8. Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.**

⚠ CAUTIONS

- ⚠ 1. For safe and proper operation, the Carving Station must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**

CAUTIONS

- 1. Do not loosen the adjustment knobs more than ½ turn. Doing so could loosen the internal nut causing it to fall off, thereby making the legs non-adjustable.**
- 2. Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your Glo-Ray Carving Station marring its appearance and making it susceptible to soil accumulation.**
- 3. To avoid damage to cutting board do not allow board to be immersed in water or run through a dishwasher. Damage to cutting board is not covered under warranty.**
- 4. Only soft cleaning cloths should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch if proper care is not taken.**

MODEL DESCRIPTION

ALL MODELS

The Hatco Glo-Ray Carving Stations have aluminum and stainless steel housings. All models feature incandescent display lights and easy to install breath protector(s) and a pre-attached cord and plug set. Models are available with or without heat in the base.

GRCSCL-24 MODELS

The Hatco GRCSCL-24 model is an aluminum foodwarmer with stainless steel base, ceramic heating elements, incandescent lights and a sturdy breath protector on the right side.

GRCSCLH-24 MODELS

The Hatco GRCSCLH-24 model is similar to the GRCSCL-24, but features a blanket element base in addition to the ceramic element top heat. Independent controls define the temperature settings for both the top and base heat.

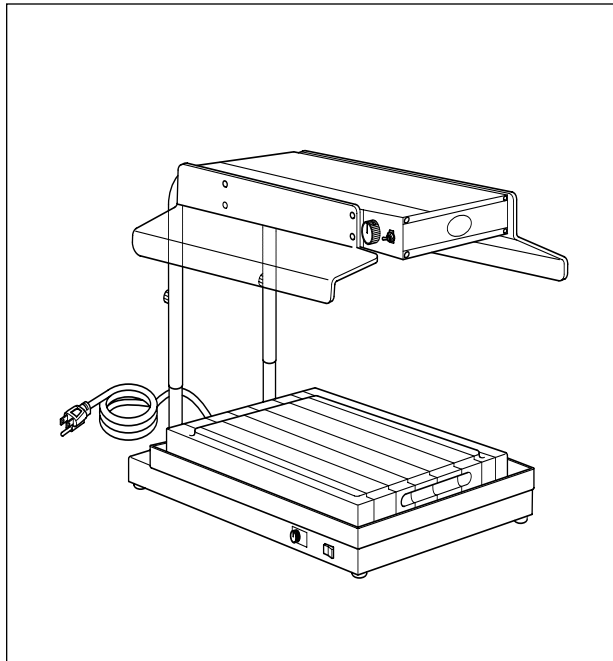


Figure 1. Glo-Ray Carving Station

SPECIFICATIONS

ELECTRICAL RATING CHART

Model	Voltage	Watts	Amps	Plug Configuration	Ship Weight
GRCSCL-24	100	778	7.8	NEMA 5-15P	52 lbs. (24 kg)
	120	990	8.3	NEMA 5-15P	52 lbs. (24 kg)
	220	1040	4.7	CEE 7/7 Schuko	52 lbs. (24 kg)
	240	990	4.1	BS 1363	52 lbs. (24 kg)
	220-230 CE	1041-1137	4.7-5.0	CEE 7/7 Schuko	52 lbs. (24 kg)
	230-240 CE	909-990	4.0-4.1	BS 1363	52 lbs. (24 kg)
GRCSCLH-24	120	1290	10.8	NEMA 5-15P	54 lbs. (24 kg)
	220	1316	6.0	CEE 7/7 Schuko	54 lbs. (24 kg)
	240	1314	5.5	BS 1363	54 lbs. (24 kg)
	220-230 CE	1316-1438	6.0-6.3	CEE 7/7 Schuko	54 lbs. (24 kg)
	230-240 CE	1208-1316	5.3-5.5	BS 1363	54 lbs. (24 kg)

The electrical information in the shaded areas pertains to **Export models only**.

PLUG CONFIGURATIONS

Glo-Ray Carving Stations are supplied from the factory with an electrical cord and plug. See Figure 2.

⚠ WARNING

Plug warmer into an electrical outlet of the correct voltage, size and NEMA designation. If the plug and outlet do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.

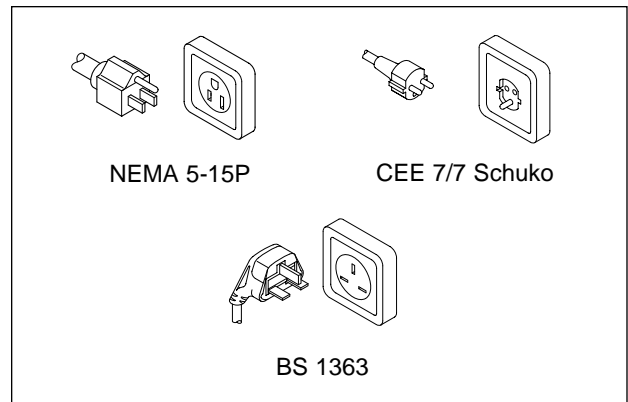


Figure 2. Plug Configurations

SPECIFICATIONS

DIMENSIONS

Model	Width (A)	Depth (B)	Height (C)	Adj. Height* (D)
GRCSCL-24 & GRCSCLH-24	23" (58 cm)	28" (71 cm)	22½-28½" (57-72 cm)	17½-23½" (45-60 cm)

*The adjustable clearance between the top of the base to the bottom of the foodwarmer housing is 17½" - 23½" (45-60 cm). See Figure 3.

Height adjustment knobs are located at the back of the legs. Loosen both adjustment knobs ¼ turn counterclockwise. Raise or lower the Glo-Ray housing to the desired height and tighten the adjustment knobs.

CAUTION

Do not loosen the adjustment knobs more than ½ turn. Doing so could loosen the internal nut causing it to fall off, thereby making the legs non-adjustable.

INSTALLATION

GENERAL

The Glo-Ray Carving Stations are shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the warmer.

BREATH PROTECTOR(S)

Models GRCSCL-24 and GRCSCLH-24 use polycarbonate breath protector(s) that shield the food while allowing easy access. Specially designed housings and mounting hardware make installation simple.

NOTE: Remove protective paper from polycarbonate surface(s) before mounting breath protector(s).

Align the holes in the breath protector with those in the foodwarmer housing and use the screws, acorn nuts and spacers to mount the breath protector(s) to the housing. See Figure 4.

CUSTOM DRIP PAN

The custom drip pan fits tightly onto the base of the carving station.

LOCATION



CAUTION

For safe and proper operation, the Carving Station must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

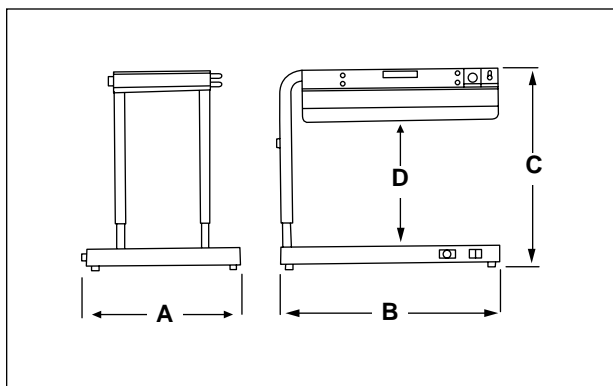


Figure 3. Dimensions

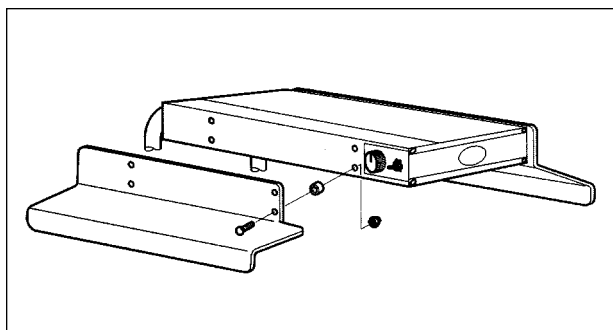


Figure 4. Breath Protector Installation

For proper operation and maximum performance, locate the Carving Station in an area where the ambient air temperature is constant and is a minimum of 70°F (21°C). Areas which are susceptible to active air movements or currents should be avoided, i.e., near exhaust fans or hoods and air conditioning ducts.

The unit should also be located in an area convenient for proper counter height and in accordance with traffic patterns. The Carving Station can sit on top of the Hatco Chef System Cook and Hold 5-pan Oven and the Flav-R-Savor Holding Cabinet. For safe and proper operation, place the foodwarmer a reasonable distance from combustible surfaces.

OPERATION

The Carving Station power for the top ceramic heat and the incandescent lights are controlled by the on/off toggle switch. The switch must be in the "ON" position for the unit to function. To control the top heat, set the infinite switch to the desired heating level.

For models with heat in the base, power is independently controlled by the on/off rocker switch. Set base control thermostat to the desired heating level as indicated on the control plate.

⚠ WARNING

Some exterior surfaces on the Carving Station will get hot. Use caution when touching these areas to avoid injury.

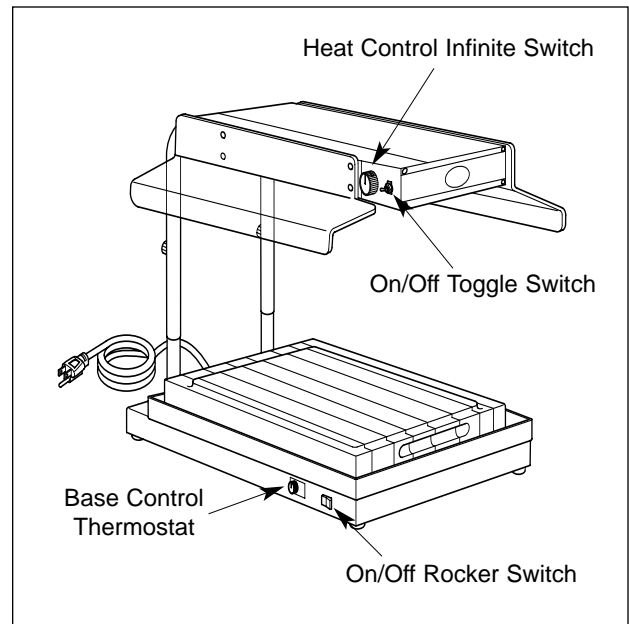


Figure 5. Controls

MAINTENANCE

⚠ WARNING

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. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

⚠ WARNING

If service is required on this unit, contact your 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.

⚠ WARNING

This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

CLEANING

The Hatco Glo-Ray Carving Stations are designed for maximum durability and performance, with minimum maintenance.

⚠ WARNING

To prevent electric shock, always unplug the Glo-Ray Carving Station before performing any cleaning or maintenance.

To preserve the bright finish of the Carving Station, it is recommended that the surfaces be wiped daily with a damp cloth. Stubborn stains may be removed with a stainless steel cleaner or a non-abrasive cleanser.

CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your Glo-Ray Carving Station marring its appearance and making it susceptible to soil accumulation.

⚠ CAUTION

Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.

Drip pans should be removed from the foodwarmer for washing and sanitizing after each use.

To maintain your cutting board, clean with mild detergent and rinse. Apply a coating of mineral oil to all surfaces, allowing oil to penetrate for a short period. Wipe off any excess oil from surface.

CAUTION

To avoid damage to cutting board do not allow board to be immersed in water or run through a dishwasher. Damage to cutting board is not covered under warranty.

Breath protector(s) may be removed for thorough cleaning and polishing. They should be wiped daily with a soft, damp cloth. If fine scratches are present, a good polycarbonate cleaner may be used to polish the breath protector(s) and remove any scratches.

CAUTION

Only soft cleaning cloths should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch if proper care is not taken.

DISPLAY LIGHT BULB REPLACEMENT

The display light is an incandescent bulb which illuminates the warming area. This bulb has a special coating to guard against injury and food contamination in the event of breakage.

To replace a bulb, disconnect the power supply and wait until the unit has cooled. Display lamps have a threaded base. Unscrew the bulb from the unit and replace it with a new specially coated incandescent bulb. Hatco shatter-resistant bulbs meet N.S.F. standards for food holding and display areas.

NOTE: Hatco shatter-resistant light bulbs meet N.S.F. standards for food holding and display areas. For 100 & 120 Volt applications, use Hatco part #02.30.043.00. For 220 & 240 Volt applications, use Hatco part #02.30.058.00.

⚠ WARNING

Only bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

LEFT-HAND BREATH PROTECTOR & RETROFIT KIT

A left-hand breath protector is available for the chef's side of the Carving Station. Follow the installation instructions for breath protector(s) found in the *INSTALLATION* section. This shield is available for retrofit. The retrofit kit includes the left-hand breath protector and installation hardware.

CUSTOM DRIP PAN

A 1" (3 cm) deep custom drip pan is available to tightly fit on top of the carving station base. This stainless steel pan is 20" x 26³/₄" (51 x 68 cm).

CUTTING BOARD

An N.S.F. approved wood cutting board 18" x 24" x 1³/₄" (46 x 61 x 4 cm) is available for use inside the drip pan.

HATCO 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. Buyer must establish the product's purchase date by returning Hatco's Warranty Registration Card 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:**
 - Toaster Elements (metal sheathed)
 - Drawer Warmer Elements (metal sheathed)
 - Drawer Warmer Drawer Rollers and Slides
 - Food Warmer Elements (metal sheathed)
 - Infra-Black® Elements (metal sheathed)
 - Display Warmer Elements (metal sheathed air heating)
 - Holding Cabinet Elements (metal sheathed air heating)
 - Cook and Hold Oven Elements (metal sheathed)

- b) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Powermite Gas Booster Heater Tanks
 - Mini Compact Tanks (stainless steel)
 - 3CS and FR Tanks

- c) **One (1) Year Parts and Labor PLUS Four (4) Additional Years Parts-Only Warranty PLUS Five (5) Year Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**
 - Booster Heater Tanks (Castone®)

- d) **One (1) Year Parts-Only Warranty for components not installed by Hatco:**
 - Accessory Components (including but not limited to valves, gauges and remote switches)

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 lamps, lamp warmer heat bulbs, glass components or Product failure in booster tank and fin tube heat exchanger caused by liming, sediment buildup, chemical attack or freezing in tanks, Product misuse, tampering or misapplication, improper installation, application of improper voltage, or recalibration of thermostats or high limit switches.

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 by a Hatco-authorized service agency (other than where Buyer is located outside of the United States or Canada, 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. Without limiting the generality of the foregoing, all portable Products (as defined in N.S.F. 4-4.28.4) shall be delivered by Buyer, at its sole expense, to the nearest Hatco-authorized service agency for replacement or repair. Hatco reserves the right to accept or reject any such claim in whole or in part. 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

Auth. Comm. Food Equip.
Phoenix 602-234-2443
Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

Industrial Electric
Huntington Beach 714-379-7100
Chapman Appl. Service
San Diego 619-298-7106
P & D Appliance
S. San Francisco 650-635-1900

COLORADO

All City Service
Denver 303-454-9500
Hawkins Commercial Appliance
Englewood 303-781-5548

DELAWARE

Food Equipment Service
Wilmington 302-996-9363

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800
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

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
Broadview 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

Comm. Parts & Service, Inc.
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

KENTUCKY

Comm. Parts & Service, Inc.
Louisville 502-367-1788

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

LOUISIANA (Continued)

Bana Comm. Parts, Inc.
Shreveport 318-631-6550

MARYLAND

Electric Motor Service
Baltimore 410-467-8080
GCS Service, Inc.
Silver Spring 301-585-7550

MASSACHUSETTS

Ace Service Co., Inc.
Needham 781-449-4220

MICHIGAN

Commercial Kitchen Service
Bay City 517-893-4561
Bildons Appliance Service
Detroit 248-478-3320
Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Minneapolis 612-546-4221

MISSOURI

GCS Service, Inc.
Kansas City 816-920-5999
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
Northern Parts Dist.
Plattsburgh 518-563-3200
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
Certified Service Center
Cincinnati 513-772-6600
GCS Service
Columbus 614-476-3225

OHIO (Continued)

Electrical Appl. Repair Service
Independence 216-459-8700
E. A. Wichman Co.
Toledo 419-385-9121

OKLAHOMA

Hagar Rest. Service, Inc.
Oklahoma City 405-235-2184
Krueger, Inc.
Oklahoma City 405-528-8883

OREGON

Bressie Electric Co.
Portland 503-231-7171
Ron's Service, Inc.
Portland 503-624-0890

PENNSYLVANIA

Authorized Factory Service
Coraopolis 412-262-2330
FAST Comm. Appl. Service
Philadelphia 215-288-4800
GCS Service, Inc.
Pittsburgh 412-787-1970
K & D Service Co.
Harrisburg 717-236-9039
Elmer Schultz Services
Philadelphia 215-627-5401
Electric Repair Co.
Reading 610-376-5444

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

City Kitchen Service Co.
Austin 512-719-4445
Stove Parts Supply
Fort Worth 817-831-0381
Armstrong Repair Service
Houston 713-666-7100
Commercial Kitchen Repair Co.
San Antonio 210-735-2811
San Antonio Rest. Equip.
San Antonio 210-824-3271

UTAH

Peterson's Commercial Parts & Svc.
Salt Lake City 801-487-3653

VIRGINIA

Daubers
Norfolk 757-855-4097
Daubers
Springfield 703-866-3600

WASHINGTON

Restaurant Appl. Service
Seattle 206-524-8200

WISCONSIN

A.S.C., Inc.
Madison 608-246-3160
A.S.C., Inc.
Milwaukee 414-543-6460

HATCO CORPORATION

P.O. Box 340500, Milwaukee, WI 53234-0500 U.S.A.

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www.hatcocorp.com