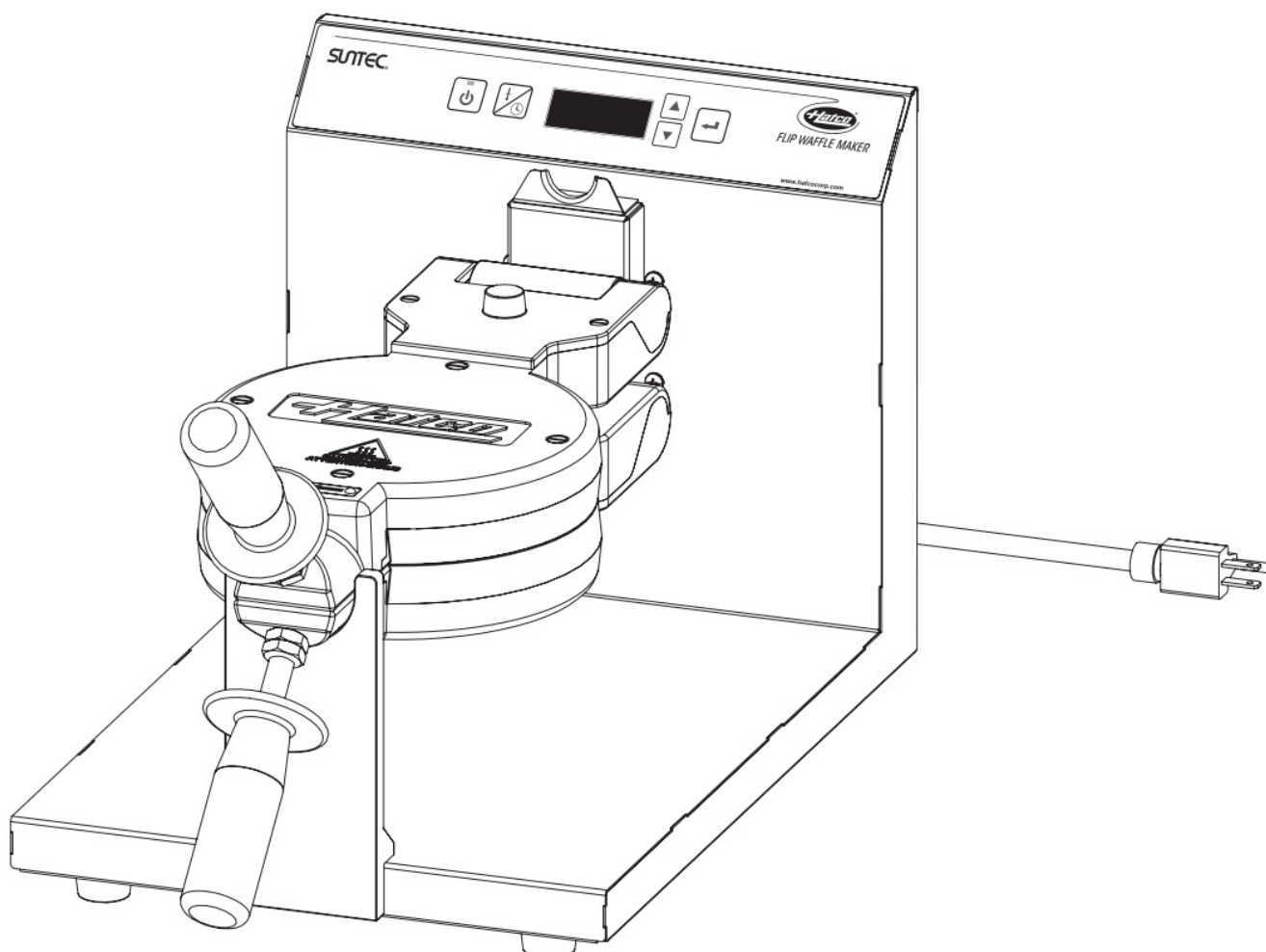




Hatco FWM Series Flip Waffle Maker Instruction Manual

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Hatco FWM Series Flip Waffle Maker



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.

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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.

Register your unit!

Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at www.hatcocorp.com, select the Support pull-down menu, and click on "Warranty".

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: 800-558-0607; 414-671-6350

E-mail: support@hatcocorp.com



24 Hour 7 Day Parts and Service Assistance available in the United States and Canada by calling 800-558-0607.

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

INTRODUCTION

Hatco Flip 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 Flip 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 Flip 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

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.



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 70°F (21°C).
- 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 jetclean 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.

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.



FIRE HAZARD:

- Locate unit a minimum of 2" (51 mm) 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.

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 800-558-0607 or 414-671-6350.



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.



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.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to reduced performance and soil accumulation.

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

Do not use metal utensils on Teflon® coated surfaces. Scratching will occur. Use high heat-rated plastic and silicone utensils only. Damage to heated surface caused by misuse is not covered under warranty.

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

Clean unit daily to avoid malfunctions and maintain sanitary operation.

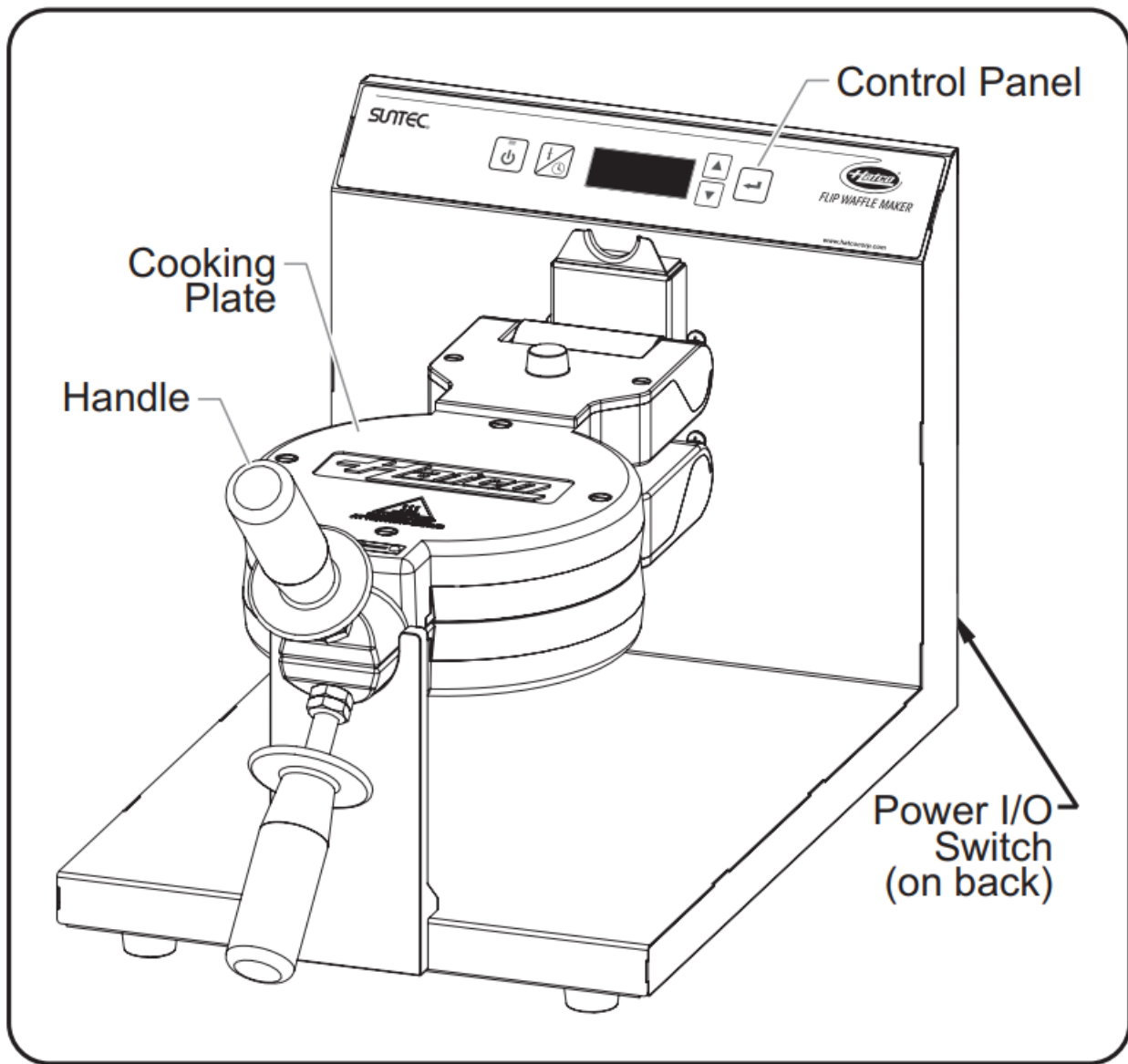
MODEL DESCRIPTION

All Models

Hatco Flip Waffle Makers consist of an easy-to-clean stainless steel frame and Teflon®-coated, aluminum cooking plates.

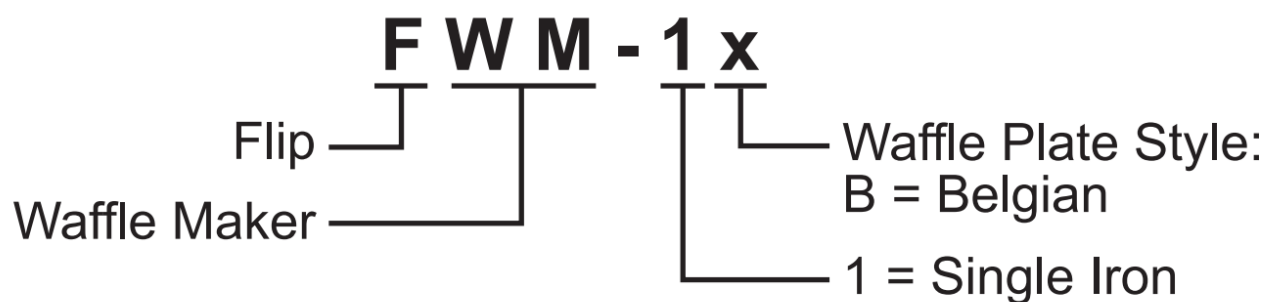
The cooking plates are round, with plates available for either standard Belgian-style waffles or mini Belgian waffles. The Belgian-style cooking plates produce waffles that are 7" (178 mm) in diameter and 1-1/4" (32 mm) thick. The mini Belgian waffle plates produce four mini waffles, each being 3" (76 mm) in diameter and 1-1/4" (32 mm) thick.

The units feature a Power I/O (on/off) switch on the back, a multi-function control panel, and a 180° swivel mechanism that provides even distribution of waffle batter. All units are equipped with a factory attached 6' (1829 mm) power cord and plug.



Model FWM-1B

MODEL DESIGNATION



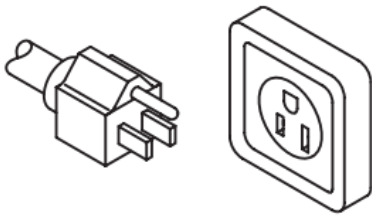
Plug Configurations

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: Receptacle not supplied by Hatco.



NEMA 5-15P

Plug Configurations

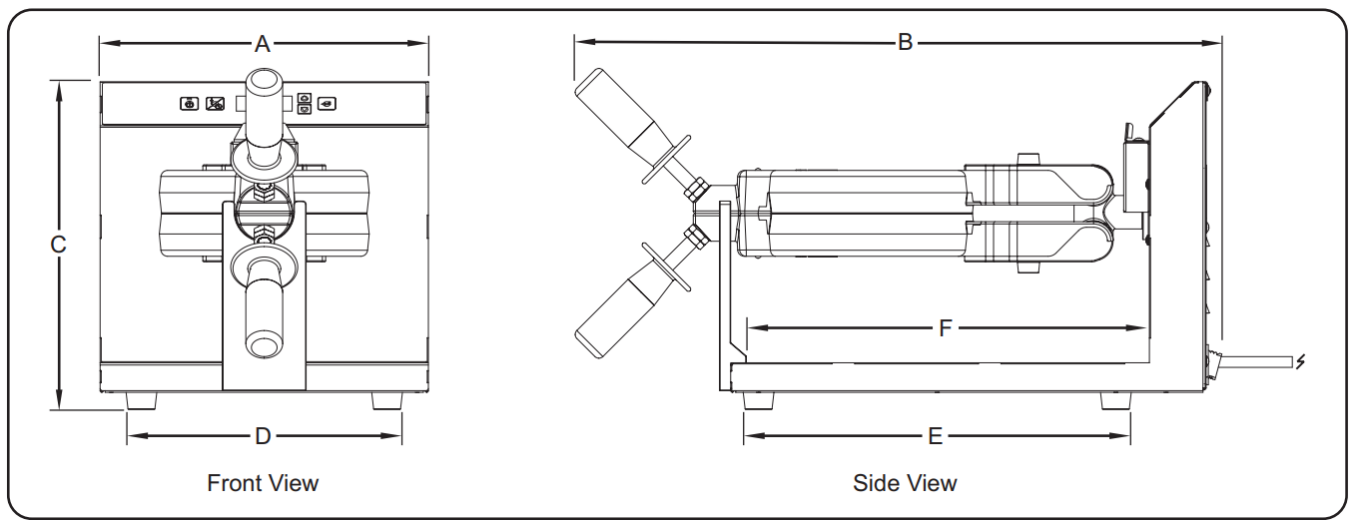
Electrical Rating Chart

Dimensions

Model	Voltage	Watts	Amps	Plug Configuration	Unit Weight
FWM-1B	120 V	1350 W	11.3 A	NEMA 5-15P	27 lbs. (12 kg)

Dimensions

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)	Base Depth (F)
FWM-1B	11-5/8" (294 mm)	22-13/16" (579 mm)	11-5/8" (295 mm)	9-5/8" (244 mm)	13-1/2" (343 mm)	14-1/4" (362 mm)



INSTALLATION

General

Hatco Waffle Makers are shipped with most components installed and ready for use. Care should be taken when unpacking the shipping carton to avoid damage to the unit. The following installation/assembly procedure must be performed before connecting electricity and operating the unit.



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

FIRE HAZARD:

- Locate unit a minimum of 2" (51 mm) 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

- Two Handles
- Waffle Fork
- Waffle Brush

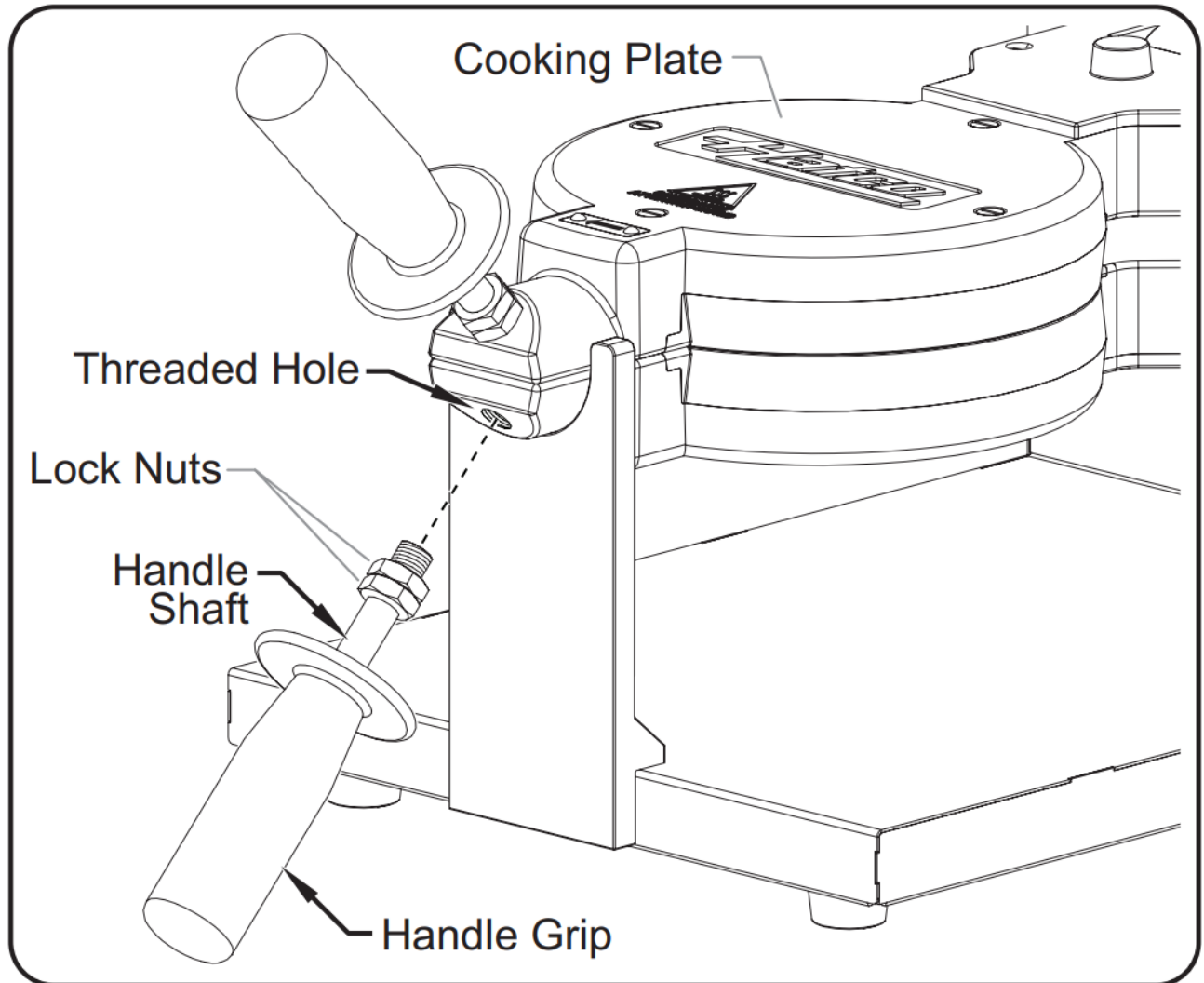
NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the **IMPORTANT OWNER INFORMATION** section for details.

3. Remove tape and protective packaging from all surfaces of the unit.
 - Make sure to remove all protective film from the stainless steel surfaces, if present.
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.

5. Install the included handles. For each handle:

- a. Move both lock nuts on the handle shaft all the way toward the handle grip to fully expose the threads on the handle shaft.
- b. Screw the handle shaft into the threaded hole in the cooking plate until it is tight.
- c. Using a wrench, tighten the first lock nut on the handle shaft against the cooking plate.
- d. Using a wrench, tighten the second lock nut on the handle shaft against the first nut to lock it into place.



Installing the Handles

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.

6. Place the unit in the desired location.

- Locate the unit in an area where the ambient air temperature is constant and a minimum of 70°F (21°C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods and air conditioning ducts).
- Make sure the unit is at the proper counter height in an area convenient for use.
- Make sure the countertop is level and strong enough to support the weight of the unit and food product.
- Make sure all the feet on the bottom of the unit are positioned securely on the countertop.

OPERATION

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.



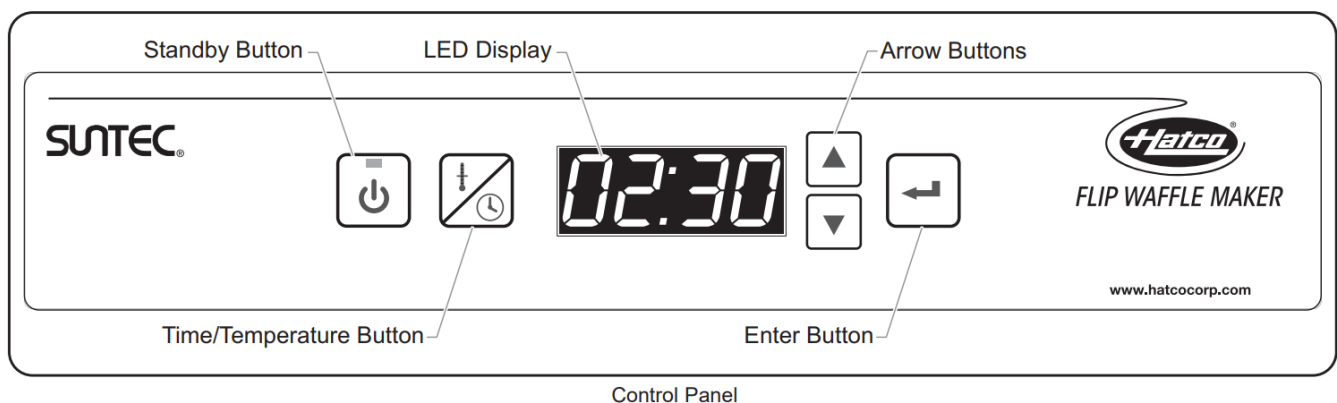
- Press the button to decrease a time or temperature setting.



Enter Button



The Enter button () starts, stops, and resets the timer.



Control Panel

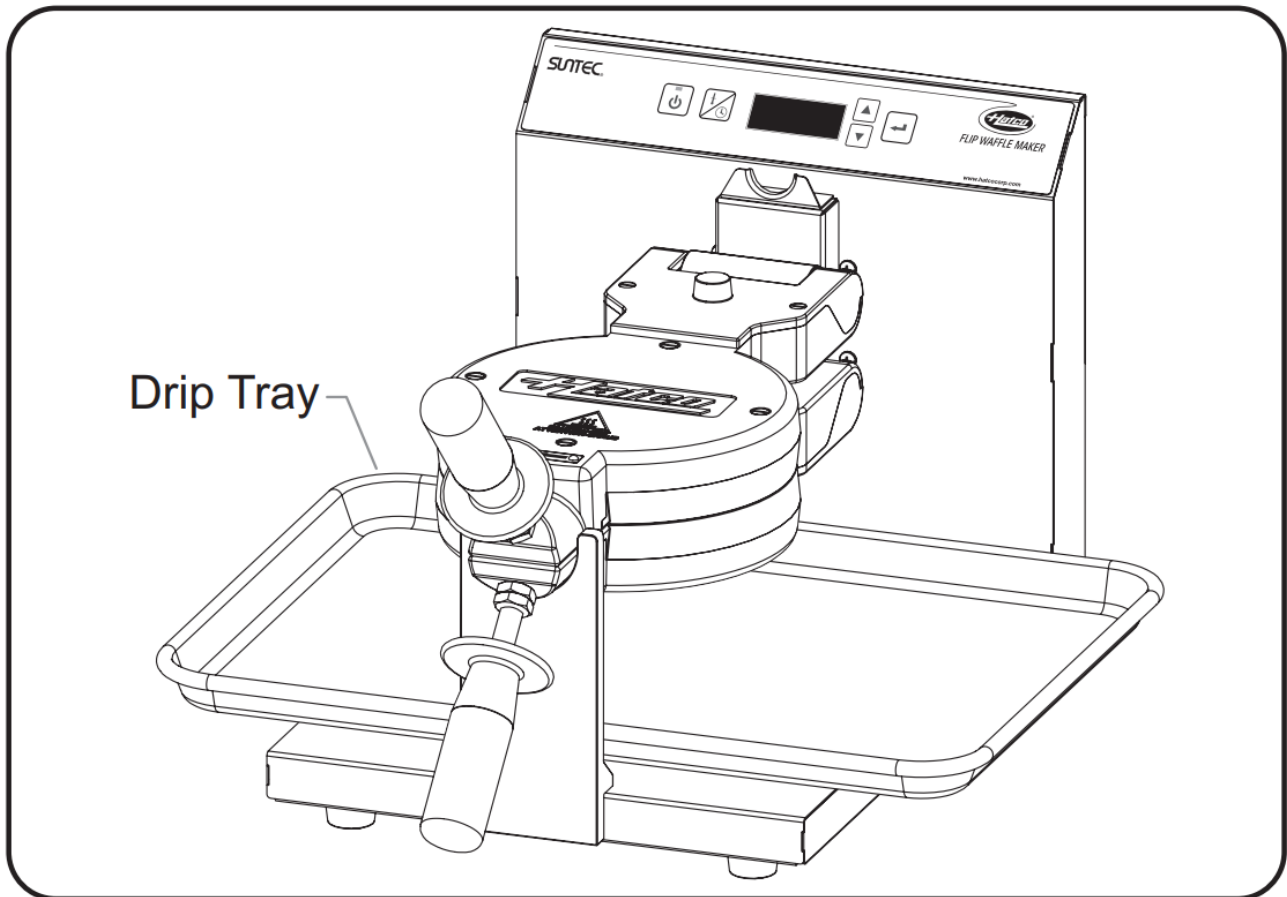
Operating the Unit

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 410°F (210°C) and a timer setting of 2:30. The temperature range of the unit is 220°–425°F (104°–218°C). The timer setting range of the unit is 0:10–10:00. Refer to procedures in this section to make adjustments to these settings.

2. Position a half sheet pan (or similar pan) on the base of the unit, underneath the cooking plates to act as a drip tray.

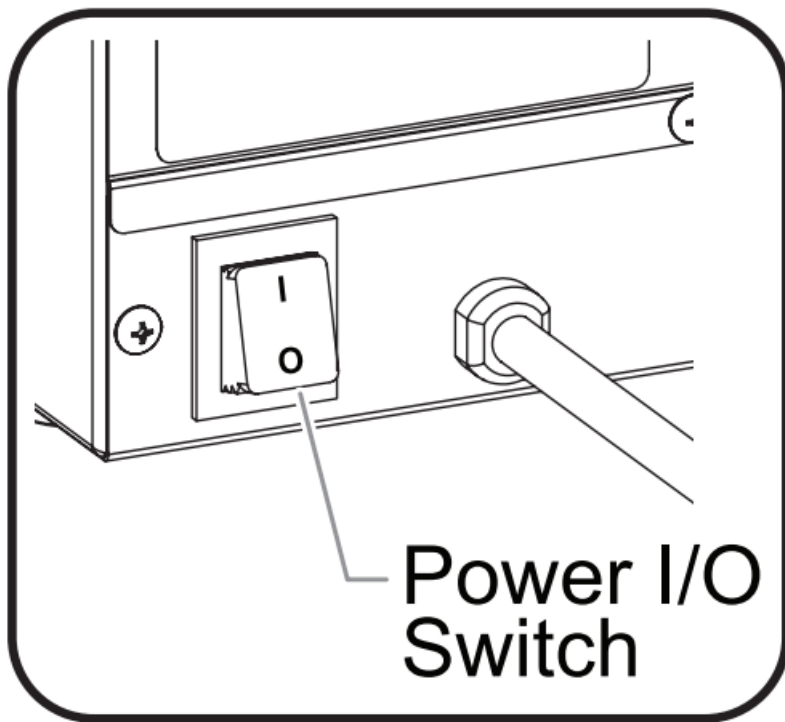


BURN HAZARD:

- 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 amber to red.



continued...



4. Press the button to turn on the waffle maker.



- The button will illuminate green, the LED display will show the current temperature of the unit, and preheating will begin.
5. With the cooking plates closed, allow the waffle maker to preheat for approximately 8–10 minutes.
- When preheating is complete, three short beeps will sound and the LED display will show the current timer setting.

Cooking Waffles

The timer on Hatco Flip Waffle Makers is designed to operate automatically. If desired, the timer also can be operated manually. The following procedure is written for automatic operation.

Automatic Operation—A magnetic sensor near the cradle on the rear housing senses the presence of the cooking plate assembly. When the waffle maker is opened completely and the cooking plate assembly nears the cradle, the sensor signals the unit to stop/reset the timer. As soon as the cooking plate assembly locator pin moves out of the cradle, the sensor will signal the unit to start the timer.



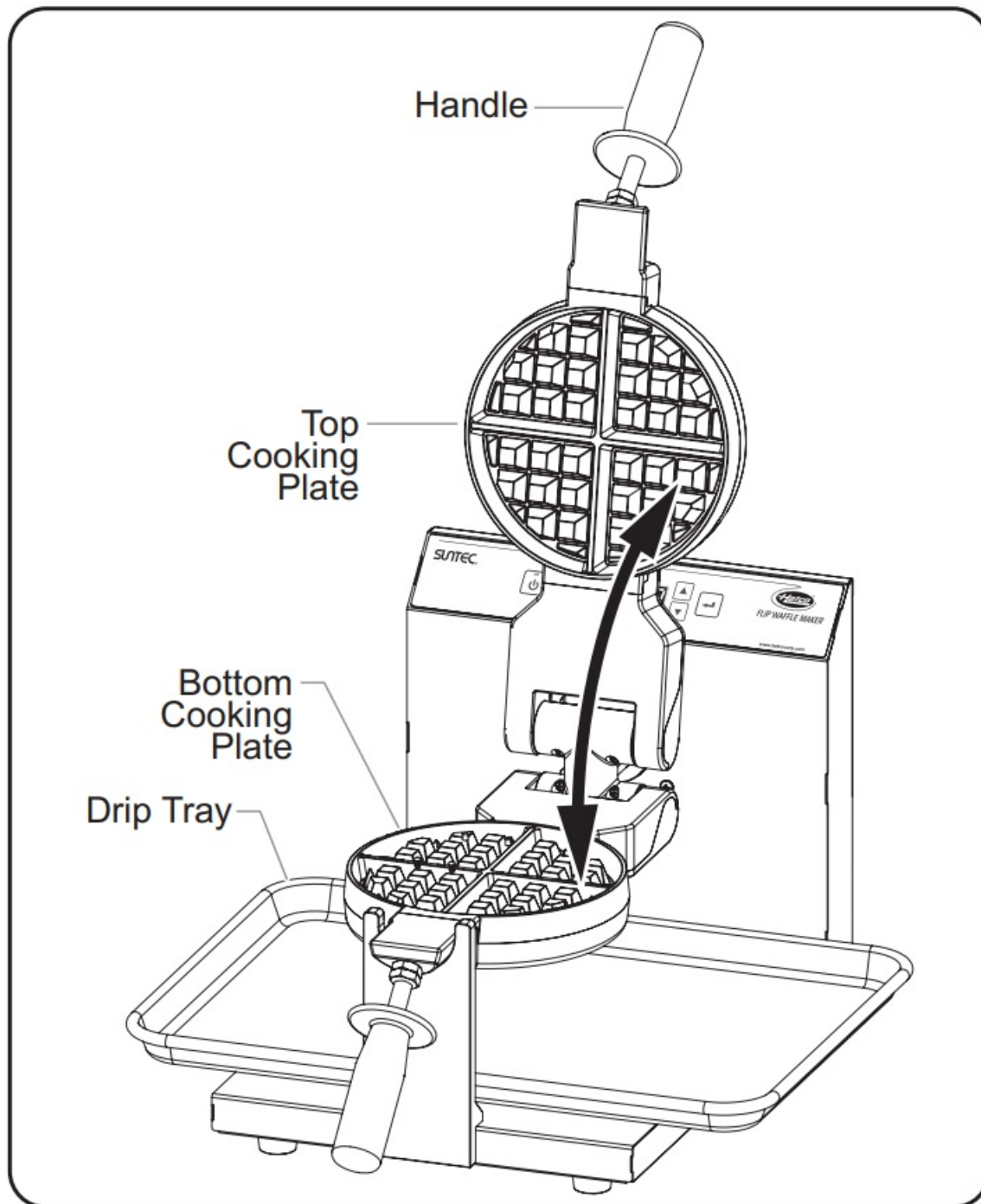
Manual Operation—Press the Enter button to start or stop the timer at any time.

NOTE: For manual operation, do not open the waffle maker completely. If the cooking plate assembly gets too close to the cradle, the magnetic sensor will detect its presence, and the timer will be controlled as described in

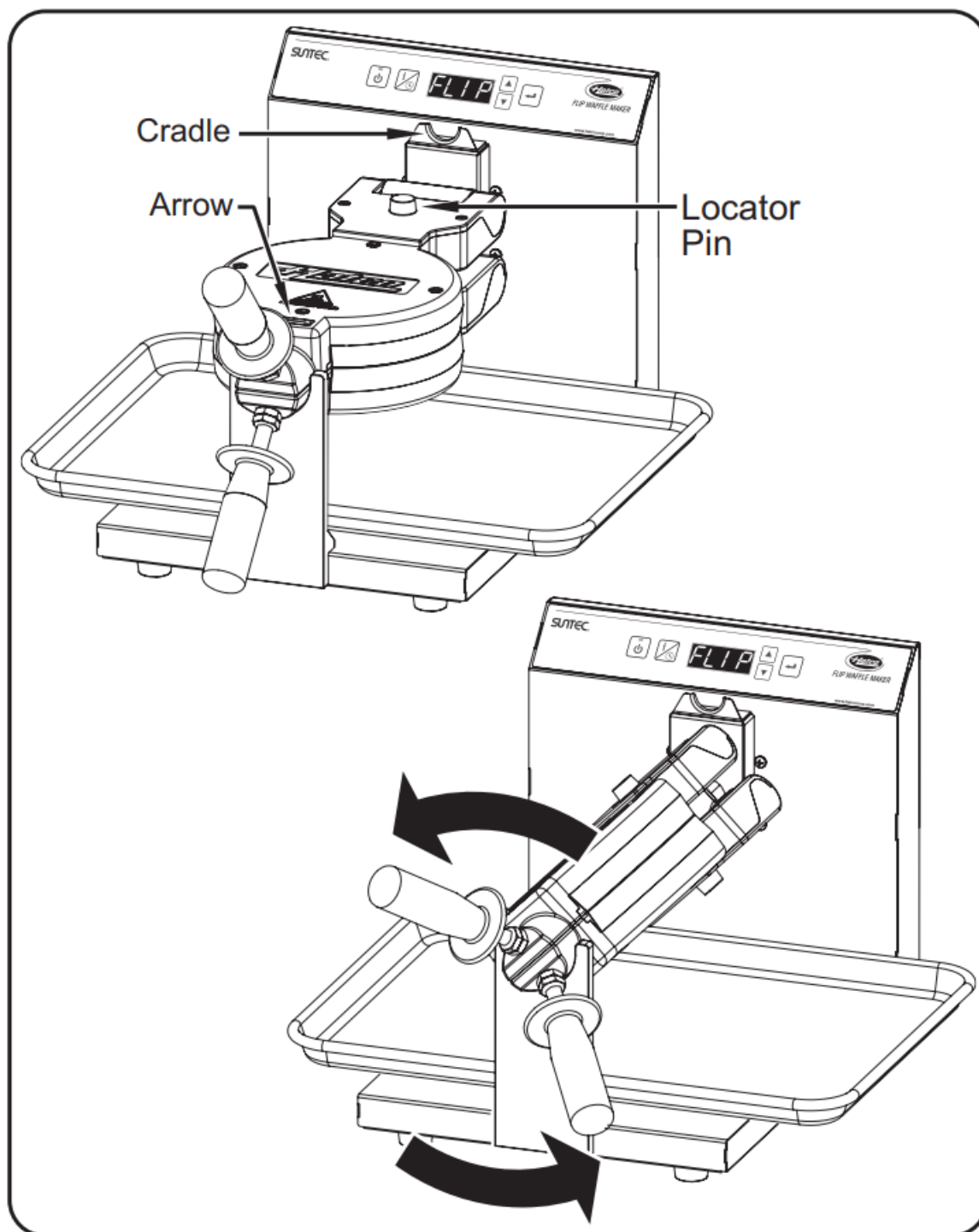
“Automatic Operation” above.

1. Make sure the “Startup” procedure is complete.

NOTE: Use an oil-based food release spray on the cooking plates to ease waffle removal, if necessary



2. Open the waffle maker completely, 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.
 - The LED display will flash “FLIP” for five seconds, and the timer will start automatically.
4. Grasp both handles, and rotate the waffle maker 180° in the direction shown by the arrow on the front of the top cooking plate.
 - Rotating the waffle maker helps to distribute the waffle batter evenly in the cooking plates.




Rotating the Waffle Maker

- When the cooking cycle is complete, three short beeps will sound and the LED display will flash zeros.
5. Carefully open the waffle maker completely, and immediately remove the waffle using the included waffle fork or other appropriate utensil. **NOTICE:** Do not use metal utensils on Teflon® coated surfaces. Scratching will occur. Use high heat-rated plastic and silicone utensils only.
 6. Opening the waffle maker completely will reset the timer automatically.
NOTE: The timer can be reset and restarted at any time by pressing the button.
 7. 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 oilbased food release spray. Continue to spray the plates in between waffles as needed.

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 seven 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. Press the  button three times to lock in the new setpoint temperature and return the display to

operating mode.

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 seven 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 button 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 button or button to increase or decrease the setting to the desired number of seconds.



5. Press the button to lock in the new timer setting and return the display to operating mode.

Locking/Unlocking the Settings

Use the following procedure to prevent unauthorized changes to the temperature and time settings. The



and buttons will continue to function normally when the settings are locked.



1. Press and hold the button for five seconds until “- - -”, appears on the LED display, then press



the button.

- A beep will sound, and the LED display will show “Lc”.

The settings are now locked.

NOTE: If the settings are locked when the unit is turned off, they will be locked when the unit is turned on again.

To unlock the settings:



1. Press and hold the button for five seconds until “- - -”, appears on the LED display, then press the



button.

- A beep will sound, and the LED display will show “Unlc”. The settings are now unlocked.

MAINTENANCE

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 800-558-0607 or 414-671-6350.

NOTICE

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

Do not use metal utensils on Teflon® coated surfaces. Scratching will occur. Use high heat-rated plastic and silicone utensils only. Damage to heated surface caused by misuse is not covered under warranty.

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.

WARNING

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

CAUTION

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 tray.

NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to reduced performance and soil accumulation.

4. Wipe clean the cooking plates with a non-abrasive, damp cloth. Wipe dry with a non-abrasive, dry cloth.
NOTICE: Do not use steel or other abrasive-style scrub pads on Teflon® plates.
5. Wipe clean all components of the swivel mechanism, hinge areas, and handles 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. Reinstall the drip tray


TROUBLESHOOTING GUIDE



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



ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing 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.	
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.

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, select the Support pulldown menu, and click on “Find A Service Agent”; or contact the Hatco Parts and Service Team at:

Telephone: 800-558-0607 or 414-671-6350

e-mail: support@hatcocorp.com

LIMITED WARRANTY

WARRANTY, EXCLUSIVE REMEDY:

Hatco Corporation (Seller) warrants that the products it manufactures (Products) will be free from defects in materials and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to the person or entity buying the Products directly from Seller (Customer) under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) the Warranty Duration from the date of shipment by Seller or (ii) the Warranty Duration from the date of Product registration in accordance with Seller's written instructions, whichever is later. The "Warranty Duration" shall mean the specific periods set forth below for specific Product components, or, to the extent not listed below, eighteen (18) months. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. **PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT.** Expenses incurred by Customer in returning, replacing, or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of the limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage, or any other action or inaction by Customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms. **THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.**

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
Food Warmer Elements (metal sheathed)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Heated Well Elements — HW, HWB, and HWBI Series (metal sheathed)

Two (2) Year Parts and Labor Warranty:

Induction Ranges
Induction Warmers

One (1) Year Replacement Warranty:

TPT Pop-Up Toasters

One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty:

3CS and FR Tanks

One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty:

Electric Booster Heater Tanks
Gas Booster Heater Tanks

Ninety (90) Day Parts-Only Warranty:

Replacement Parts

Notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: 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.

WARRANTY REGISTRATION INSTRUCTIONS:

Product registration must be submitted within 90 days from the date of shipment from our factory to qualify for additional coverage. Registration may be submitted through the form on Seller's website, through the form accessible through the QR code on the Product (where available), or by calling Customer Service with the required information at: 800-558-0607 or 414-671-6350.

LIMITATION OF LIABILITY:

SELLER WILL NOT BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, PUNITIVE, EXEMPLARY, OR SPECIAL DAMAGES, INCLUDING WITHOUT LIMITATION ANY LOST PROFITS, COSTS OF SUBSTITUTE PRODUCTS, OR LABOR COSTS ARISING FROM THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, FROM THE PRODUCTS BEING INCORPORATED INTO OR BECOMING A COMPONENT OF ANOTHER PRODUCT, OR FROM ANY OTHER CAUSE WHATSOEVER, WHETHER BASED ON WARRANTY (EXPRESSED OR IMPLIED) OR OTHERWISE BASED ON CONTRACT, TORT, OR ANY OTHER THEORY OF LIABILITY, AND REGARDLESS OF ANY ADVICE OR REPRESENTATIONS THAT MAY HAVE BEEN RENDERED BY SELLER CONCERNING THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, EVEN IF SELLER IS AWARE OF THE POSSIBILITY OF SUCH DAMAGES. IN NO EVENT WILL SELLER'S AGGREGATE LIABILITY ARISING OUT OF OR RELATED TO THIS AGREEMENT EXCEED THE TOTAL AMOUNTS PAID TO SELLER BY CUSTOMER FOR THE PRODUCTS WITHIN THE THREE (3) MONTH PERIOD IMMEDIATELY PRECEDING THE EVENT GIVING RISE TO CUSTOMER'S CLAIM. THE LIMITATIONS SET FORTH HEREIN REGARDING SELLER'S LIABILITY SHALL BE VALID AND ENFORCEABLE NOTWITHSTANDING A FAILURE OF ESSENTIAL PURPOSE OF THE LIMITED REMEDY SPECIFIED IN THESE TERMS.

Seller reserves the right to update these Terms at any time, at its sole discretion, which become binding upon the date of publishing. For the most current version of our full Terms of Sale, see our website at:

<https://www.hatcocorp.com/terms-of-sale>

AUTHORIZED PARTS DISTRIBUTORS

ALABAMA

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

ARIZONA

Tech 24
Phoenix 602-234-2443
Byassee Equipment Co.
Phoenix 602-252-0402

CALIFORNIA

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

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800
Whaley Foodservice Repair
Orlando 407-757-0851
B.G.S.I./Heritage
Pompano Beach 954-971-0456
Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

Heritage Service Group
Norcross 866-388-9837

HAWAII

Burney's Comm. Service, Inc.
Honolulu 808-848-1466
Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Addison 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

IOWA

Goodwin Tucker Group
Des Moines 515-262-9308

CANADA**ALBERTA**

Key Food Equipment Service
Edmonton 780-438-1690

UNITED KINGDOM

Marren Group
Northants +44(0)1933 665313

CUSTOMERS SUPPORT



hatcocorp.com

Register your unit online!
See IMPORTANT OWNER INFORMATION
section for details.

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www.hatcocorp.com






Documents / Resources



[Hatco FWM Series Flip Waffle Maker](#) [pdf] Instruction Manual
FWM Series Flip Waffle Maker, FWM Series, Flip Waffle Maker, Waffle Maker, Maker

References

-  [Commercial Foodservice & Restaurant Equipment | Hatco](#)
-  [Commercial Foodservice & Restaurant Equipment | Hatco](#)
-  [hatcocorp.com/terms-of-sale](#)

Manuals+.