



Light Cooking Solutions

*Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions*



SAL-1 *pg. 2*



TF-461R in standard *Designer Black* *pg. 3*



TFW-461R in optional *Designer Warm Red* with
accessory food pans *pg. 3*



Electric Salamander

Hatco's Electric Salamander is specially-designed for versatility in the kitchen with the capability to cook, grill, reheat and keep foods hot. The plate detection feature activates the Instant-On 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, conserving energy and saving you money.

- Three (3) independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 114 mm (4½") of vertical movement for maximum versatility
- Features high-powered infrared ribbon heating elements
- Heating elements are on only when a cook or hold cycle has been activated, eliminating residual heat in the kitchen environment
- The HOLD function has eight (8) programmable heat levels and is ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction



ELECTRIC SALAMANDER

Model	Dimensions W x D x H*	Amps 208V/1 Ø	Amps 230V/1 Ø	Amps 2240V/1 Ø	Amps 240/415V/3 Ø†	Watts	Ship Weight
SAL-1	577 x 552 x 606 mm (22¾" x 21¾" x 23⅞")	21.6	19.6	18.8	6.3	4500	65 kg (143 lbs.)

† Available with CE Mark.

* Height includes 102 mm (4") legs. Add 51 mm (2") to depth for wall mounted units.

All Electric Salamander Models Feature:

Models Shipped with: A cooking grate, a drip pan, wall mounting hardware, 102 mm (4") adjustable black plastic legs and a cord & plug set.

Cooking Area: 555 W x 349 D mm (21⅞" x 13¾").

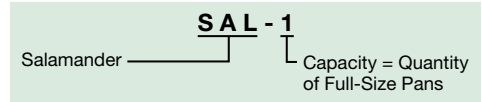
Power Inlet Location: Back of unit, bottom right side.

OPTIONS (available at time of purchase only)

SAL-HW Hardwiring in lieu of standard 1291 mm (4") Cord & Plug Set

FOOD PANS AND TRIVETS – PAGE 4

ONE (1) YEAR PARTS ONLY WARRANTY.



Saves Energy, Saves Money, Protects your Reputation!

Do your bit for Global Warming with Hatco's SAL-1. The Hatco Electric Salamander's elements are ready for use in just 8 seconds. How does that work? Mounted on the back wall of the Salamander is a "plate detection" switch that keeps the unit from turning on unless a plate or pan is put underneath, against this bar. That means the elements are only on when they need to be. Most kitchens have every piece of equipment on all day, firing out heat and constantly using energy. And even in power save mode, most equipment is never fully off. Not the Electric Salamander, it's 100% off when not in use, saving money, energy and the environment.

Thermo-Finisher® Food Finishers

Finish foods quickly with the Hatco Thermo-Finisher®. Perfect for finishing foods like French onion soup or nachos; toasting buns and bread; and thermalizing frozen products like pizza, pre-cooked chicken patties and frozen entrees. Easy to use and program, it works in less than half the time of conventional methods.

- Quick-heating infrared ribbon element with special microprocessor allows five (5) programs to be preset for time and temperature
- Standby mode saves energy, and the exclusive Instant-On feature assures that the unit is ready to use, with no warm-up time needed
- Quick and easy for any staff member to operate, with the touch of one preprogrammed button, assuring a consistent product



FOOD FINISHERS

Model†	Dimensions W x D x H	208V	Watts			Phase	Ship Weight
			220V	240V	380V		
TF-1919	514 x 699 x 432 mm (20¼" x 27½" x 17")	4800	4201	5000	4513	1	39 kg (86 lbs.)
TF-4619	514 x 699 x 432 mm (20¼" x 27½" x 17")	7200	—	7300	6588▼	3	41 kg (90 lbs.)
TF-461R	587 x 783 x 432 mm (23⅜" x 30⅞" x 17")	6250	—	8320	—	1	43 kg (95 lbs.)
TF-461R	562 x 783 x 432 mm (22⅞" x 30⅞" x 17")	6250	—	8320	—	3	43 kg (95 lbs.)
TFW-461R*	648 x 530 x 470 mm (25½" x 20⅞" x 18½")	6250	6992	8320	—	1	41 kg (90 lbs.)
TFW-461R*	648 x 530 x 470 mm (25½" x 20⅞" x 18½")	6250	—	8320	—	3	41 kg (90 lbs.)

† CE Mark not available.

• Height includes 102 mm (4") legs.

▼ No cap.

All Food Finisher Models Feature:

Elements: TF-1919: 1 Upper/1 Lower.

TF-4619, -461R, TFW-461R: 4 Upper/1 Lower.

Heated Cavity Opening: TF-1919, -4619, -461R: 330 W x 457 D x 162 H mm (13" x 18" x 6⅜").

TFW-461R: 457 W x 330 D x 162 H mm (18" x 13" x 6⅜").

Cord Location: A 1829 mm (72") cord & plug set, left side of back near center.

OPTIONS (available at time of purchase only)

Designer Color Side Panels – Non-standard colors are non-returnable –

RED Warm Red

BLACK Black

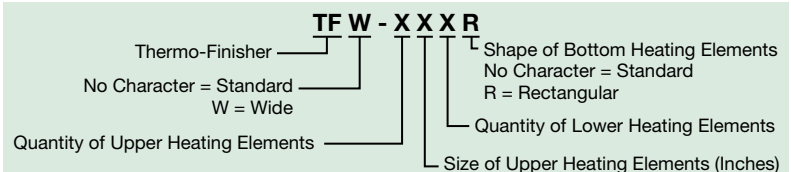
ACCESSORIES (available for purchase at any time)

ALUM PAN Half-Size Sheet Pan – 457 W x 330 D mm (18" x 13")

TF-10SAUTE 254 mm (10") Aluminum Sauté Pan with tapered sides

FOOD PANS AND TRIVETS – PAGE 6
COLORS AND FINISHES – PAGE 6

ONE (1) YEAR PARTS ONLY WARRANTY.





Food Pans And Trivets

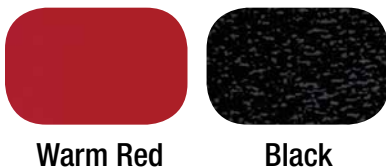


FOOD PANS	
Model	Description
ALUM PAN	Half-Size Sheet Pan – 457 W x 330 D mm (18" x 13")
ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm (12 ³ / ₄ " x 6 ⁷ / ₈ " x 2 ¹ / ₂ ")
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm (12 ³ / ₄ " x 10 ³ / ₈ " D x 2 ¹ / ₂ ")
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm (12 ³ / ₄ " x 20 ³ / ₄ " x 2 ¹ / ₂ ")
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm (12 ³ / ₄ " x 20 ³ / ₄ " x 4")

FOOD PANS AND TRIVETS	
Model	Description
TF-10SAUTE	254 mm (10") Aluminum Saute Pan with tapered sides
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm (10 ¹ / ₁₆ " x 7 ⁵ / ₈ ")
TRIVET SS	Full-Size – 257 W x 457 D mm (10 ¹ / ₁₆ " x 18")

Paint Chip Sample Colors

DESIGNER COLORS



Colors are a representation and may not exactly match our colors. Consult factory for possible color matching options on these colors. Non-standard colors are non-returnable.

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit www.hatcocorp.com / Order Literature / Sales Literature / Sell Sheets.



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