



# Fry Station Solutions

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



**GRFF** in optional Gloss finish Brilliant Blue and **UGFF** in optional Gloss finish Glossy Gray *pg. 2*



**GRFFL** with optional 9" display sign holder (sign not included) and *Designer Warm Red* color, and accessory food pan *pg. 2*



**MPWS-36** shown with optional fry bin insert *pg. 4*



**GRFHS-PT26** with accessory 8-pleat hardcoated fry box ribbon (scoop not included) *pg. 5*



**GRFHS-PTT21** *pg. 5*



**GRFSCL-18** with swing-away post mount and accessory food pan *pg. 5*



## Fry Station Solutions

### Portable Foodwarmers

Opt for the versatility of Hatco's Glo-Ray® and Ultra-Glo® Portable Foodwarmers. With heat from above, below or both, these foodwarmers offer design flexibility without sacrificing food product quality. Ideal for use next to fry stations, drive-through windows and service areas that require frequent and easy access.



**GR-B** Heated Base with accessory sheet pan

**GRFFB** with optional infinite switch and accessory food pans



- Portable – ready to plug in and use
- Versatile – available in many sizes, styles and heat sources to fit your needs
- Flexible – both top and bottom heat available
- Available with incandescent bulbs containing special protective coating to guard against food contamination
- Ceramic heating elements provide more distance between the heat source and the holding pan (UGFF series only)
- Toggle switch is standard; infinite switch optional on GRFF series
- All base heat units (GR-B, GRFFB and UGFFB) have a preset automatic thermostat to maintain consistent temperatures

**UGFFL** in optional Gloss finish Radiant Red with accessory fry ribbon and food pan



### GLO-RAY® PORTABLE FOODWARMERS

Model	No. of Bulbs	Dimensions W x D x H	Voltage	Watts	Ship Weight
			Single Phase		
<b>GR-B</b>	—	12¾" x 22" x 2¼"	120	250	16 lbs.
<b>GRFF</b>	—	12¾" x 24" x 15⅞"	120	500	16 lbs.
<b>GRFFL</b>	2	12¾" x 24" x 15⅞"	120	620	18 lbs.
<b>GRFFB</b> <sup>§</sup>	—	12¾" x 24" x 16"-20"	120	750	26 lbs.
<b>GRFFBL</b> <sup>§</sup>	2	12¾" x 24" x 16"-20"	120	870	31 lbs.

<sup>§</sup> Standard clearance is 14". Specify 12" or 16" if required.

#### All Portable Foodwarmer Models Feature:

Plug: NEMA 5-15P.

Models Shipped with: A 6' cord & plug set.

Cord Location: **GR-B, GRFFB, GRFFBL**: Back, lower middle.

**GRFF, GRFFL**: Back, upper middle.

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY, PLUS ONE ADDITIONAL YEAR PARTS-ONLY WARRANTY ON ALL GLO-RAY® METAL SHEATHED HEATING ELEMENTS.

### ULTRA-GLO® PORTABLE FOODWARMERS WITH CERAMIC ELEMENTS

Model	No. of Bulbs	Dimensions W x D x H	Voltage	Watts	Ship Weight
			Single Phase		
<b>UGFF</b>	—	12¾" x 22¼" x 18⅞"	120	750	15 lbs.
<b>UGFFL</b>	2	12¾" x 22¼" x 18⅞"	120	870	19 lbs.
<b>UGFFB</b>	—	12¾" x 22¼" x 22"	120	1000	26 lbs.
<b>UGFFBL</b>	2	12¾" x 22¼" x 22"	120	1120	31 lbs.

#### All Ceramic Portable Foodwarmer Models Feature:

Plug: NEMA 5-15P.

Models Shipped with: A 6' cord & plug set.

Cord Location: **UGFF, UGFFL**: Back, upper middle.

**UGFFB, UGFFBL**: Back, lower middle.

ALL CERAMIC HEATING ELEMENTS WARRANTED AGAINST BURNOUT FOR ONE YEAR.

### OPTIONS AND ACCESSORIES – PAGE 3

GR = Glo-Ray  
UG = Ultra-Glo  
French Fry

**XX FF B L**

L = Incandescent Light  
No Character = No Light  
B = Base Heat  
No Character = No Base Heat



**UGFFB** with accessory food pan (perforated pan not available)

### **OPTIONS** (available at time of purchase only)

**Designer Colors (one color per unit, heated base is not powdercoated) – Non-standard colors are non-returnable – Clear Anodized Standard –**

<b>RED</b>	Warm Red
<b>BLACK</b>	Black
<b>GRAY</b>	Gray Granite
<b>WHITE</b>	White Granite
<b>NAVY</b>	Navy Blue
<b>GREEN</b>	Hunter Green
<b>COPPER</b>	Antique Copper

**Gloss Finishes (one color per unit, heated base is not painted) – Non-standard colors are non-returnable –**

<b>RRED</b>	Radiant Red
<b>GGOLD</b>	Gleaming Gold
<b>GGRAY</b>	Glossy Gray
<b>BBLUE</b>	Brilliant Blue
<b>BBLACK</b>	Bold Black

**Clearance (from bottom of Glo-Ray to top of heated surface) – GRFFB, GRFFBL only – 14" Standard –**

<b>12"</b>
<b>14"</b>
<b>16"</b>

<b>SIGN HOLD</b>	Sign Holder for GRFFL model with Back Toggle only (requires 9"W x 5½"H x ¼"D Sign, which is not included and adds 3" to height of unit)
<b>INF</b>	Infinite Control (not available on models GR-B, UGFF, UGFFL, UGFFB or UGFFBL)
<b>HAL</b>	Halogen Bulb in lieu of standard Display Light (60 Watt)

### **ACCESSORIES** (available for purchase at any time)

<b>5PLTBOX</b>	Five-Pleat Hardcoated French Fry Box Ribbon – 19¼"W x 9¼"D x 2"H
<b>8PLTBAG</b>	Eight-Pleat Hardcoated French Fry Bag Ribbon – 19¼"W x 9¼"D x 2"H

**FOOD PANS AND TRIVETS – PAGE 7**  
**COLORS AND FINISHES – PAGE 7**



## Multi-Product Warming Stations

Hatco's redesigned Multi-Product Warming Station safely holds hot fried foods at optimum serving temperatures in kitchen work areas. The unit is designed for maximum durability and performance with minimum maintenance.



**MPWS-36** with accessory angled risers, fry pan and trivet (plastic pans not available)

- New removable left/right side panel
- New wider, deeper side openings
- Easy access to food product
- Coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage

- Six (6) overhead ceramic heating elements are adjusted by two (2) separate electronic infinite controls – one for the rear elements and one for the front elements
- Thermostatically-controlled base heat assures safe serving temperatures
- All stainless steel construction
- Master On/Off rocker switch

### ENDLESS POSSIBILITIES OF CONFIGURATION

Incremental spacing between portable dividers is 5/8"



Shown with optional fry bin insert and standard detachable side panel on right side



Shown with optional fry pans, accessory fry ribbon on angled riser and accessory scoop holder



Shown with optional fry pans, and accessory angled riser and scoop holder (plastic food pans not available)



Shown with accessory fry ribbons on angled risers, fry pan and scoop holder (plastic food pans not available)

### MULTI-PRODUCT WARMING STATIONS

Model	No. of Bulbs	Dimensions W x D x H	Watts		Ship Weight
			120/208V	120/240V	
<b>MPWS-36</b>	4	37 <sup>7</sup> / <sub>16</sub> " x 24 <sup>13</sup> / <sub>16</sub> " x 32 <sup>3</sup> / <sub>4</sub> "	2773	2755	152 lbs.
<b>MPWS-45</b>	4	45 <sup>1</sup> / <sub>16</sub> " x 24 <sup>13</sup> / <sub>16</sub> " x 32 <sup>3</sup> / <sub>4</sub> "	2799	2780	170 lbs.

#### All Multi-Product Warming Station Models Feature:

Plug: NEMA L14-20P.

Models Shipped with: 4" adjustable legs.

Cord Location: Back side, upper left corner.

### OPTION CAPACITIES

Model	Fry Pan with Trivet	Angled Risers
<b>MPWS-36</b>	1	3
	2	1
	0	5
<b>MPWS-45</b>	1	4
	2	2
	0	6

### OPTIONS (available at time of purchase only)

<b>HAL</b>	Halogen Bulb in lieu of standard Display Light (60 Watt)
<b>MPWS36BIN</b>	Full Fry Bin Insert for MPWS-36 unit only (includes Drip Tray, Perforated Insert and Three [3] Dividers)
<b>MPWS45BIN</b>	Full Fry Bin Insert for MPWS-45 unit only (includes Drip Tray, Perforated Insert and Four [4] Dividers)

### ACCESSORIES (available for purchase at any time)

<b>FHS4BOX</b>	Four-Pleat Hardcoated Fry Box Ribbon – 10 <sup>3</sup> / <sub>4</sub> "W x 5"D x 1 <sup>3</sup> / <sub>4</sub> "H
<b>FHS5BAG</b>	Five-Pleat Hardcoated Fry Bag Ribbon – 11 <sup>1</sup> / <sub>4</sub> "W x 5"D x 1 <sup>7</sup> / <sub>8</sub> "H
<b>5BH</b>	5" Side-by-Side Bag Holder
<b>FHS-SH</b>	Scoop Holder
<b>MPWS-RISER</b>	Angled Riser
<b>MPWS-PT</b>	Fry Pan and Trivet

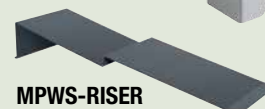
### FOOD PANS AND TRIVETS – PAGE 7



**MPWS36BIN**



**FHS-SH**



**MPWS-RISER**

ALL CERAMIC AND BLANKET HEATING ELEMENTS WARRANTED AGAINST BURNOUT FOR ONE YEAR.

**MP WS - XX**  
Multi-Product — Width (Inches)  
Warming Station

## Glo-Ray® Fry Stations

Hatco offers convenient Glo-Ray® Fry Stations that can be placed where they are most needed – next to a fryer! Glo-Ray heat technology offers the ability to keep fried foods at optimum temperatures, ready to serve, without cooking or drying them out.

- Accessory hardcoated fry ribbons stage boxed or bagged products for quick-service areas
- Thermostatically-controlled heated base maintains uniform holding temperatures from below (GRFHS series)
- Portable models including pass-through style (GRFHS series)
- Sectional divider permits holding of multiple products simultaneously (GRFHS series)
- Ceramic elements and slotted holding bin prevent soggy product (GRFHS series)
- Accessory hardcoated fry ribbons absorb more radiant heat than stainless steel, can be up to 15° to 20°F hotter (GRFHS series)
- Fry Station Warmers (GRFSC, GRFS series) feature a built-in top heat source and a swing-away post mount
- GRFSC series available with a ceramic heating element, while the GRFS series has metal sheathed or ceramic heating elements
- Variety of clearances (GRFS series)
- GRFS series has a power toggle switch, a cord & plug set, plus optional infinite control

**GRFHS-21** with optional right-hand cutout for fry basket and accessory fry ribbon (left-hand cutout also available)



**GRFHS-PTT21**



**GRFHS-16**



**GRFSC-18**  
Swing-away  
post mount

### PORTABLE FRY HOLDING STATIONS

Model	No. of Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Ship Weight
GRFHS-16*	2	16 <sup>3</sup> / <sub>8</sub> " x 22" x 22 <sup>3</sup> / <sub>16</sub> "	120	1090	51 lbs.
GRFHS-21*	2	21 <sup>3</sup> / <sub>8</sub> " x 28 <sup>1</sup> / <sub>2</sub> " x 22 <sup>3</sup> / <sub>4</sub> "	120	1200	63 lbs.
GRFHS-22*	2	21 <sup>5</sup> / <sub>8</sub> " x 18" x 17 <sup>5</sup> / <sub>16</sub> "	120	1030	44 lbs.
GRFHS-26*	2	26 <sup>7</sup> / <sub>16</sub> " x 23 <sup>3</sup> / <sub>16</sub> " x 22 <sup>3</sup> / <sub>4</sub> "	120	1200	66 lbs.
GRFHS-PT16 <sup>▲</sup>	2	21 <sup>5</sup> / <sub>8</sub> " x 23 <sup>3</sup> / <sub>4</sub> " x 24 <sup>5</sup> / <sub>8</sub> "	120	1090	60 lbs.
GRFHS-PT26 <sup>▲</sup>	2	29 <sup>7</sup> / <sub>8</sub> " x 22 <sup>7</sup> / <sub>16</sub> " x 24 <sup>5</sup> / <sub>8</sub> "	120	1440	64 lbs.
GRFHS-PT26 <sup>▲■</sup>	2	29 <sup>7</sup> / <sub>8</sub> " x 22 <sup>7</sup> / <sub>16</sub> " x 24 <sup>5</sup> / <sub>8</sub> "	120	1440	64 lbs.
GRFHS-PTT21*	2	22 <sup>3</sup> / <sub>4</sub> " x 38" x 22 <sup>1</sup> / <sub>2</sub> "	120	1740	100 lbs.

\* Add 1<sup>3</sup>/<sub>4</sub>" to width if ordering scoop holder.

▲ Scoop holder standard.

■ 6" deep base in lieu of standard 4" base.

#### All Portable Fry Holding Station Models Feature:

Plug: NEMA 5-15P. (GRFHS-PTT21 uses NEMA 5-20P in Canada.)

Models Shipped with: One (1) slotted holding bin and one (1) sectional divider.

Cord Location: GRFHS-16, -21, -22, -26, -PT16, -PT26: Back side, lower right corner.

GRFHS-PTT21: Lower right-hand side.

ALL CERAMIC AND BLANKET HEATING ELEMENTS WARRANTED AGAINST BURNOUT FOR ONE YEAR.

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY, PLUS ONE ADDITIONAL YEAR PARTS-ONLY WARRANTY ON ALL GLO-RAY® METAL SHEATHED HEATING ELEMENTS.

### FRY STATION WARMERS

Model	No. of Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Ship Weight
GRFSC-18 <sup>□</sup>	—	6" x 18" x 19 <sup>1</sup> / <sub>4</sub> "-22 <sup>1</sup> / <sub>2</sub> "	120	750	11 lbs.
GRFSL-18 <sup>□</sup>	2	9" x 18" x 19 <sup>1</sup> / <sub>4</sub> "-22 <sup>1</sup> / <sub>2</sub> "	120	870	13 lbs.
GRFSCR-18 <sup>†</sup>	—	6" x 18" x 19 <sup>1</sup> / <sub>4</sub> "-22 <sup>1</sup> / <sub>2</sub> "	120	750	12 lbs.
GRFSLR-18 <sup>†</sup>	2	9" x 18" x 19 <sup>1</sup> / <sub>4</sub> "-22 <sup>1</sup> / <sub>2</sub> "	120	870	14 lbs.
GRFS-24 <sup>□</sup>	—	6" x 24" x 12 <sup>1</sup> / <sub>2</sub> "-15 <sup>1</sup> / <sub>2</sub> "	120	500	10 lbs.
GRFSL-24 <sup>□</sup>	2	9" x 24" x 12 <sup>1</sup> / <sub>2</sub> "-15 <sup>1</sup> / <sub>2</sub> "	120	620	13 lbs.
GRFSR-24 <sup>†</sup>	—	6" x 24" x 12 <sup>1</sup> / <sub>2</sub> "-15 <sup>1</sup> / <sub>2</sub> "	120	500	10 lbs.
GRFSLR-24 <sup>†</sup>	2	9" x 24" x 12 <sup>1</sup> / <sub>2</sub> "-15 <sup>1</sup> / <sub>2</sub> "	120	620	13 lbs.

□ Specify clearance of 16<sup>3</sup>/<sub>4</sub>", 18" (standard) or 20" when ordering.

† Fry Station Warmer without cord & plug set, UL Recognized. Supply wires through mounting post.

□ Specify clearance of 10", 11", 12" or 13" (standard) when ordering.

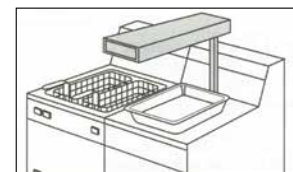
#### All Fry Station Warmer Models Feature:

Plug: NEMA 5-15P.

Toggle Switch Location: Ceramic Heating Element Models: Back of unit.

Metal Sheathed Heating Element Models: Front of unit.

Cord Location: GRFSC-18, GRFSL-18, GRFS-24 and GRFSL-24: Back, upper middle.

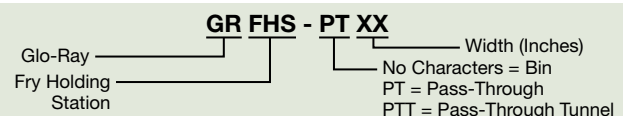


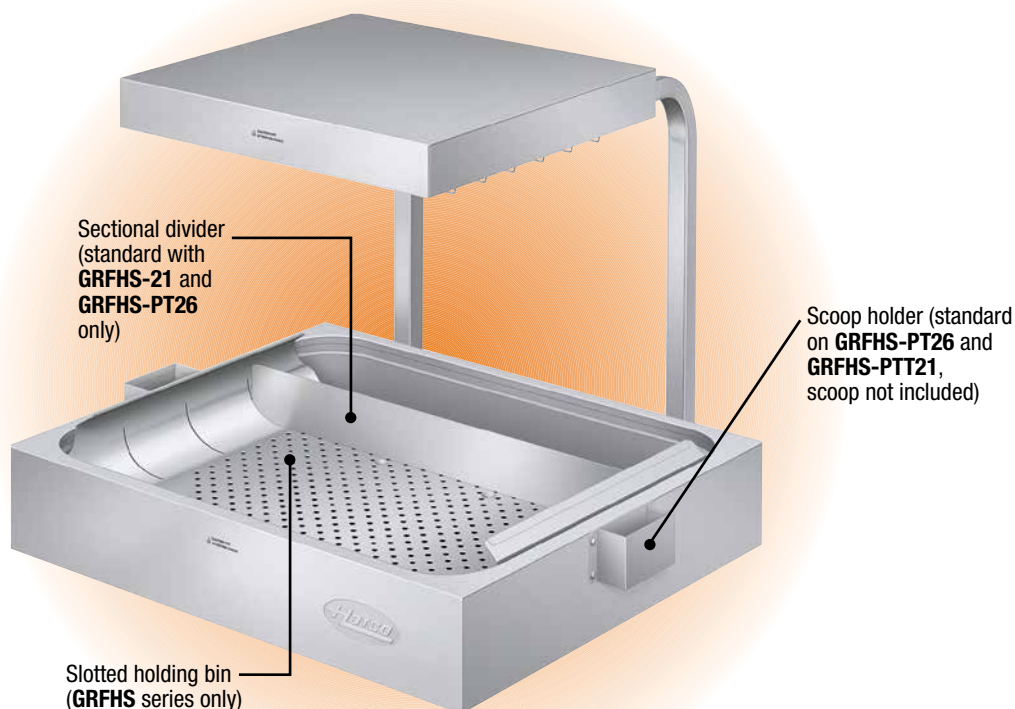
**GRFS, GRFSL, GRFSC, GRFSL**  
with swing-away post mount  
and cord with plug

ALL CERAMIC HEATING ELEMENTS WARRANTED AGAINST BURNOUT FOR ONE YEAR.

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY, PLUS ONE ADDITIONAL YEAR PARTS-ONLY WARRANTY ON ALL GLO-RAY® METAL SHEATHED HEATING ELEMENTS.

### OPTIONS AND ACCESSORIES – PAGE 6





## OPTIONS (available at time of purchase only)

<b>FHS-CUT</b>	Right- or Left-Hand Cutout for Fry Basket (must specify side at time of order). Adds 1 $\frac{1}{16}$ " to width of unit (GRFHS-16, -21, -26 models only)
<b>INF</b>	Infinite Control (metal sheathed GRFS models only)
<b>HAL</b>	Halogen Bulb in lieu of standard Display Light (60 Watt)

## ACCESSORIES (available for purchase at any time)

<b>5PLTBOX</b>	Five-Pleat Hardcoated French Fry Box Ribbon – 19 $\frac{1}{4}$ "W x 9 $\frac{1}{4}$ "D x 2"H
<b>8PLTBAG</b>	Eight-Pleat Hardcoated French Fry Bag Ribbon – 19 $\frac{1}{4}$ "W x 9 $\frac{1}{4}$ "D x 2"H
<b>FHS4BOX</b>	Four-Pleat Hardcoated Fry Box Ribbon (GRFHS-16, -26) – 10 $\frac{3}{4}$ "W x 5"D x 1 $\frac{3}{4}$ "H
<b>FHS5BAG</b>	Five-Pleat Hardcoated Fry Bag Ribbon (GRFHS-16, -26) – 11 $\frac{1}{4}$ "W x 5"D x 1 $\frac{1}{8}$ "H
<b>FHS5BOX</b>	Five-Pleat Hardcoated Fry Box Ribbon (GRFHS-21) – 17 $\frac{1}{2}$ "W x 5"D x 1 $\frac{1}{8}$ "H
<b>FHS7BAG</b>	Seven-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21) – 17 $\frac{7}{8}$ "W x 5"D x 1 $\frac{1}{8}$ "H
<b>PT26-10BAG</b>	Ten-Pleat Hardcoated Fry Bag Ribbon (GRFHS-PT26 and -PTT21) – 22 $\frac{1}{2}$ "W x 5"D x 1 $\frac{1}{8}$ "H
<b>5BH</b>	5" Side-by-Side Bag Holder (GRFHS-21)
<b>FHS-SH</b>	Scoop Holder (adds 1 $\frac{1}{4}$ " to width of unit). One (1) standard on GRFHS-PT26, -PTT21 models (not available for GRFHS-22)
<b>FHSDIV1</b>	Sectional Divider – 16"W x 3 $\frac{1}{4}$ "H (GRFHS-16, -26 and -PT16 models)

## FOOD PANS AND TRIVETS – PAGE 7





GRFHS-PT26 with standard scoop holder and accessory sectional divider

## Food Pans And Trivets



ALUM PAN

ST PANS  
ST PAN 1/3  
ST PAN 1/2  
ST PAN 2  
ST PAN 4

TRIVETS  
TRIVET (1/2)SS  
TRIVET SS

### FOOD PANS

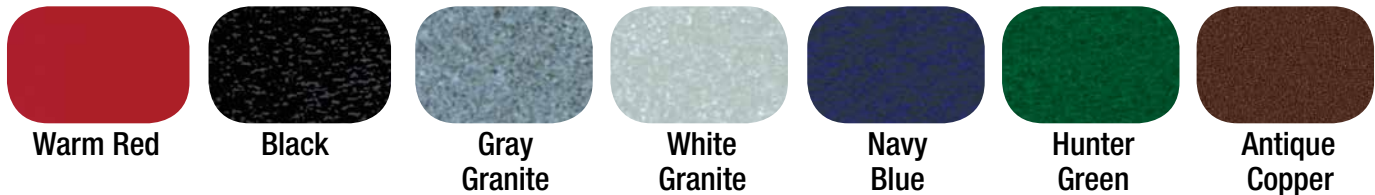
Model	Description
ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
ST PAN 1/3	Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12¾"W x 10⅞"D x 2½"H
ST PAN 2	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H
ST PAN 4	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H

### TRIVETS

Model	Description
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 10⅞"W x 7⅞"D
TRIVET SS	Full-Size – 10⅞"W x 18"D

## Paint Chip Sample Colors

### DESIGNER COLORS



Warm Red

Black

Gray  
Granite

White  
Granite

Navy  
Blue

Hunter  
Green

Antique  
Copper

### GLOSS FINISHES



Gleaming  
Gold

Glossy  
Gray

Bold  
Black

Radiant  
Red

Brilliant  
Blue

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](http://www.hatcocorp.com) / Order Literature / Sales Literature / Sell Sheets.

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