

04/2014

Mod: TM-10H

Production code: TM-10H (TQ-10)



Diamond
catering equipment

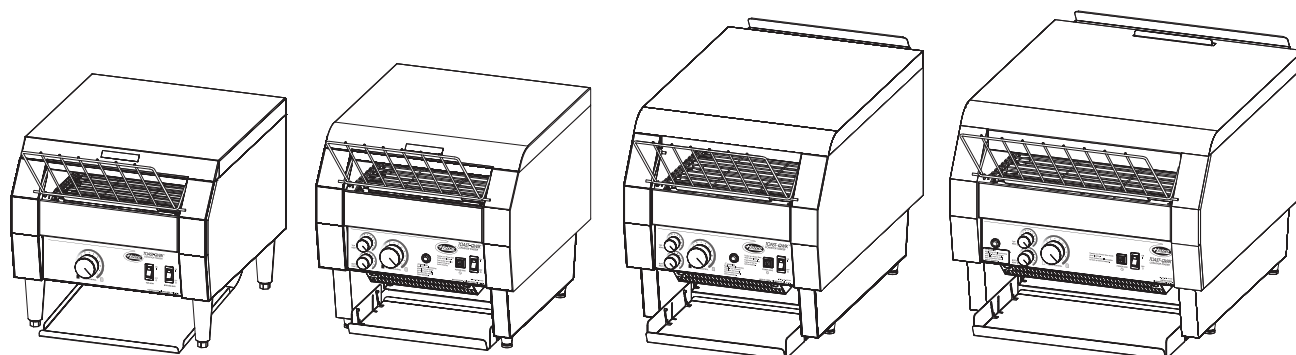


Toast Qwik®

Electric Conveyor Toasters Grille-pain électriques à convoyeur TQ-10, TQ-400, TQ-800, TQ-1200, and TQ-1800 Series/Série

Installation and Operating Manual Manuel d'installation et d'utilisation

P/N 07.04.354.00



⚠ 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.

English = p 2

⚠ 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.

Français = p 19

Important Owner Information	2	Operation	12
Introduction	2	General	12
Important Safety Information.....	3	Operating Model TQ-10.....	12
Model Descriptions.....	4	Operating TQ-400, -800, -1200, and -1800 Series	13
Model Designation.....	5	Power Save Mode with Indicator Light.....	14
Specifications.....	6	Adjusting the Toast Feed Ramp	14
Plug Configurations	6	Maintenance	15
Electrical Rating Charts	6	General	15
Dimensions	8	Daily Cleaning	15
Installation	10	Cleaning the Toast Feed Ramp.....	15
General	10	Cleaning the Bottom Element Reflector	15
Front or Rear Discharge Installation.....	11	Troubleshooting Guide	16
		Options and Accessories.....	17
		Hatco Limited Warranty	18
		Authorized Parts Distributors.....	Back Cover

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 lower left hand side of the unit). Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

INTRODUCTION

Hatco Toast-Qwik® Electric Conveyor Toasters are specially designed to accelerate the toasting operation. Products for toasting pass through a heating chamber for rapid and thorough toasting. Moisture, sugar content, and thickness of bread product effect the ability to achieve the perfect toasted product. Conveyor speed and temperature determine the toasting color.

Hatco toasters are built with quality to meet the demands of foodservice operations and provide years of trouble-free performance. The metal-sheathed tubular heating elements are guaranteed against breakage and burnout for two years.

Hatco Toast-Qwik Electric Conveyor Toasters are products 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.

This manual provides the installation, safety, and operating instructions for Toast-Qwik Electric Conveyor Toasters. 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.



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:

- 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 maintenance, cleaning, setup, or attempting to clear a jam.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°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 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.
- Do not pull unit by power cord.
- 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.
- NEVER insert a knife, fork, or similar object into toasting chamber.
- Do not pick up the toaster by inserting fingers into the toaster feed opening.
- 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.

If toaster overheats or cooling fan inside unit stops working, the safety high-limit switch will shut off toaster. Contact Authorized Service Agent or Hatco for assistance.

⚠ WARNING

FIRE HAZARD:

- For front discharge operation: Allow a minimum clearance of 1" (25 mm) along the sides and rear of unit. Allow a minimum clearance of 12" (305 mm) in the front. If safe distances are not maintained, discoloration or combustion could occur.
- For rear discharge operation: Allow a minimum clearance of 1" (25 mm) along the sides of unit. Allow a minimum clearance of 12" (305 mm) in the front and rear. If safe distances are not maintained, discoloration or combustion could occur.
- Do not locate toaster under shelving or closer than 12" (305 mm) from the ceiling.
- Do not place anything on top of toaster. Do not place toaster near or underneath curtains or other combustible materials. Items near or on top of toaster could catch fire causing injury and/or damage to the toaster.
- In case of fire, disconnect toaster from power source immediately. This allows unit to cool, making it easier and safer to put out fire.

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 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

⚠ CAUTION

BURN HAZARD:

- Some exterior surfaces on unit will get hot. Use caution when touching these areas.
- Do not remove crumb tray for cleaning until toaster is cool.

Locate unit at the 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.

Always operate toaster with crumb tray installed.

If Warning light comes on, unit is malfunctioning. Turn off or disconnect unit from power supply and have unit serviced by a qualified technician.

Toasting of coated or buttered products such as garlic bread, cheese sandwiches, and sweet rolls is NOT recommended. Residue will reduce toaster performance and could ignite inside toaster. Using toaster with food products listed above will void unit warranty.

NOTICE

Do not locate unit in an area subject to temperatures above 85°F (29°C) or grease from grills, fryers, etc. Excessive temperatures and grease could cause damage to unit.

Do not locate toaster in an area that restricts air flow around front or rear of unit. Do not locate toaster in direct discharge path of air conditioning vent or makeup air vent.

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.

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 soil accumulation.

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

Clean unit daily to avoid malfunctions and maintain sanitary operation.

MODEL DESCRIPTIONS

All Models

All Toast-Qwik® Electric Conveyor Toasters are fast, reliable, and versatile, toasting 300 to 1800 slices of bread product per hour depending on the specific model. The front or rear discharge lets the operator place a Toast-Qwik toaster where it is most convenient. Every Toast-Qwik toaster includes a toast collector pan, toast feed ramp, removable crumb tray, and a factory attached 6' (1829 mm) cord and plug.

Power Save Mode with Indicator Light

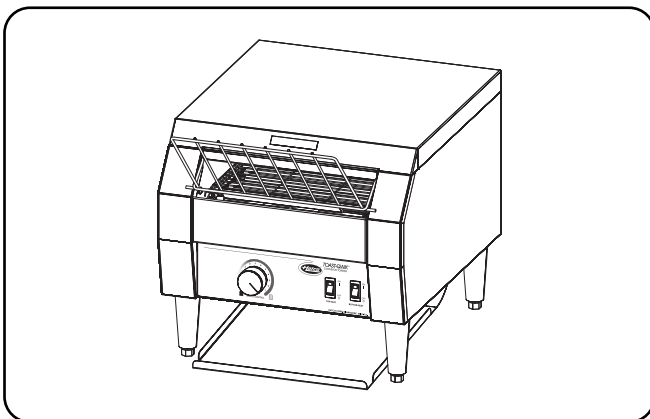
All TQ-400, TQ-800, TQ-1200, and TQ-1800 series toasters have a Power Save mode. During the Power Save mode the indicator light on the POWER SAVE button will flash. While the light is flashing the toaster is operating at 50% power. Full power can be restored within 10 minutes by pushing any button or adjusting any control knob.

ColorGuard System

All TQ-400, TQ-800, TQ-1200, and TQ-1800 series toasters use a patented ColorGuard Sensing System that monitors and automatically adjusts conveyor speed during high usage periods to assure toast color uniformity.

TQ-10 Model

The TQ-10 model allows for toasting of bread products up to 1-1/2" (38 mm) thick and 9-5/8" (244 mm) wide. The TQ-10 comes equipped with 4" (102 mm) adjustable legs.



TQ-10 Model

TQ-400 Model

The TQ-400 model allows for toasting of bread products up to 1-3/4" (44 mm) thick and 9-5/8" (244 mm) wide.

TQ-405 model

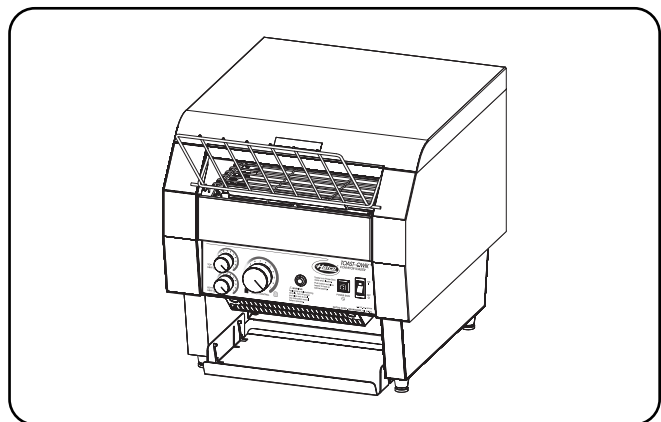
The TQ-405 model allows for toasting of moist or dense bread products up to 1-3/4" (44 mm) thick and 9-5/8" (244 mm) wide.

TQ-400H Model

The TQ-400H model has a 3" (76 mm) wide opening allowing for toasting of bread products up to 2-3/4" (70 mm) thick and 9-5/8" (244 mm) wide.

TQ-400BA Model

The TQ-400BA model allows for quick single-sided toasting of sliced bagels or bun products up to 1-3/4" (44 mm) thick and 9-5/8" (244 mm) wide. Most products can be toasted in as little as 45 seconds. Toasts cut side facing up.



TQ-400 Series (TQ-400 shown)

TQ-800 Model

The TQ-800 model allows for toasting of bread products up to 1-3/4" (44 mm) thick and 9-5/8" (244 mm) wide.

TQ-805 Model

The TQ-805 model allows for toasting of moist or dense bread products up to 1-3/4" (44 mm) thick and 9-5/8" (244 mm) wide.

TQ-800H Model

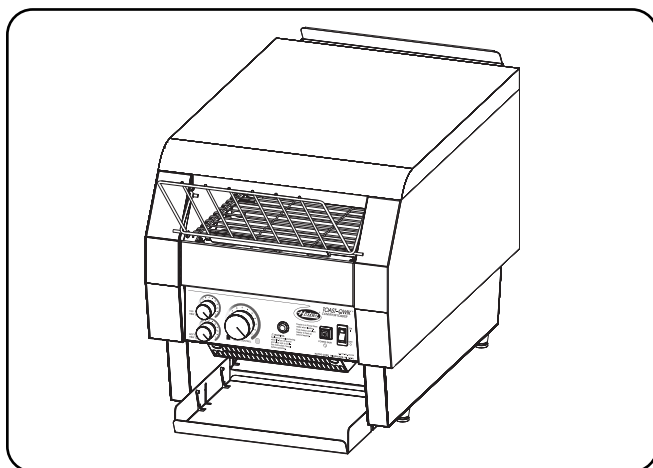
The TQ-800H model has a 3" (76 mm) wide opening allowing for toasting of bread products up to 2-3/4" (70 mm) thick and 9-5/8" (244 mm) wide.

TQ-800BA Model

The TQ-800BA model allows for quick single-sided toasting of sliced bagels or bun products up to 1-3/4" (44 mm) thick and 9-5/8" (244 mm) wide. Most products can be toasted in as little as 30 seconds. Toasts cut side facing up.

TQ-800HBA Model

The TQ-800HBA model is designed to provide the flexibility and performance to toast one side of sliced bagels or bun products in as little as 30 seconds. Toasts cut side facing up. Maximum product size allowed is 2-3/4" (70 mm) thick and 9-5/8" (244 mm) wide.



TQ-800 Series (TQ-800H shown)

TQ-1200 Model

The TQ-1200 is a high speed toaster which has an accelerated conveyor system allowing faster toasting during periods of high demand. Two slices of bread products can be toasted in as little as 15 seconds. This model is capable of toasting bread products up to 1-3/4" (44 mm) thick and 9-5/8" (244 mm) wide.

TQ-1800 Model

The TQ-1800 model allows for toasting of bread products up to 1-3/4" (44 mm) thick and 13-5/8" (346 mm) wide.

TQ-1800H Model

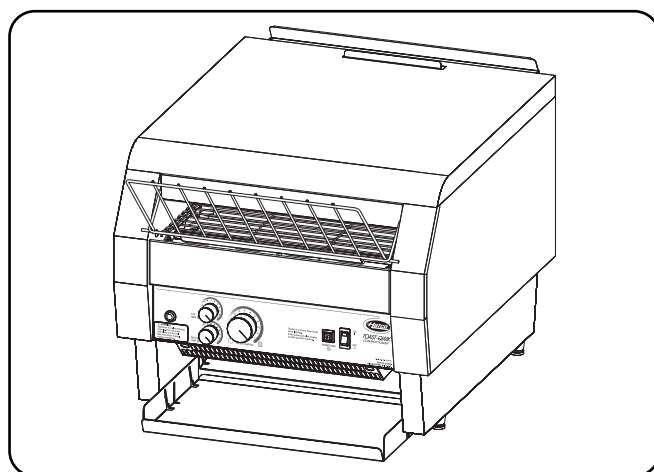
The TQ-1800H model has a 3" (76 mm) wide opening allowing for toasting of bread products up to 2-3/4" (70 mm) thick and 13-5/8" (346 mm) wide.

TQT-1800BA Model

The TQ-1800BA model allows for quick single-sided toasting of sliced bagels or bun products up to 1-3/4" (44 mm) thick and 13-5/8" (346 mm) wide. Most products can be toasted in as little as 15 seconds. Toasts cut side facing up.

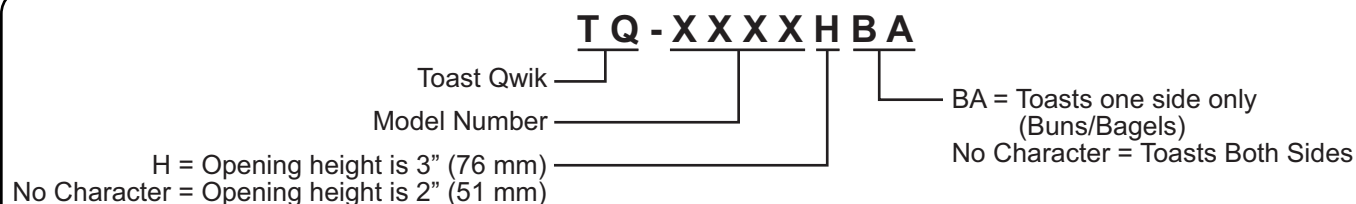
TQ-1800HBA Model

The TQ-1800HBA model is designed to provide the flexibility and performance to toast one side of sliced bagels or bun products in as little as 15 seconds. Toasts cut side facing up. Maximum product size allowed is 2-3/4" (70 mm) thick and 13-5/8" (346 mm) wide when 3 products are placed side by side.



TQ-1800 Series (TQ-1800 shown)

MODEL DESIGNATION



Plug Configurations

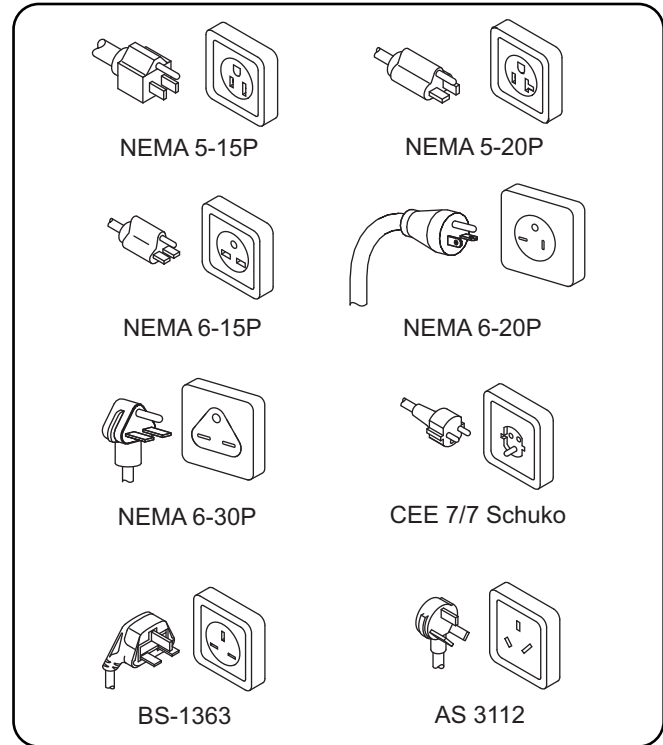
Units are supplied from the factory with an electrical cord and plug. Plugs are supplied according to the application.



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: Receptacles are not supplied by Hatco, but are available as accessories.

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



Plug Configurations

Electrical Rating Chart — Model TQ-10

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TQ-10	120	60	1800	15.0	NEMA 5-15P*	42 lbs. (19 kg)
	208	60	1830	8.8	NEMA 6-15P	42 lbs. (19 kg)
	240	60	1830	7.6	NEMA 6-15P	42 lbs. (19 kg)
	200	50/60	2070	10.4	AS 3112	42 lbs. (19 kg)
	220–230 (CE)	50/60	1866–2048	8.5–8.9	CEE 7/7, BS-1363, or AS 3112	42 lbs. (19 kg)
	230–240 (CE)	50/60	2048–2221	8.9–9.3	CEE 7/7, BS-1363, or AS 3112	42 lbs. (19 kg)

The shaded areas contain electrical information for **International models only**.

* NEMA 5-20P for Canada.

Electrical Rating Chart — TQ-400 Series

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TQ-400	120	60	1790	14.9	NEMA 5-15P*	46 lbs. (21 kg)
	208	60	2230	10.7	NEMA 6-15P	46 lbs. (21 kg)
	240	60	2230	9.3	NEMA 6-15P	46 lbs. (21 kg)
	200	50/60	2064	10.3	AS 3112	46 lbs. (21 kg)
	220–230 (CE)	50/60	1860–2030	8.5–8.8	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
	230–240 (CE)	50/60	2030–2210	8.8–9.2	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
TQ-405	220–230 (CE)	50/60	2131–2330	9.7–10.1	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
	230–240 (CE)	50/60	2030–2210	8.8–9.2	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
TQ-400H	208	60	2230	10.7	NEMA 6-15P	46 lbs. (21 kg)
	240	60	2230	9.3	NEMA 6-15P	46 lbs. (21 kg)
	200	50/60	2064	10.3	AS 3112	46 lbs. (21 kg)
	220–230 (CE)	50/60	2131–2330	9.7–10.1	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
	230–240 (CE)	50/60	2030–2210	8.8–9.2	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
TQ-400BA	120	60	1780	14.8	NEMA 5-15P*	46 lbs. (21 kg)
	208	60	1880	9.0	NEMA 6-15P	46 lbs. (21 kg)
	240	60	1880	7.8	NEMA 6-15P	46 lbs. (21 kg)
	200	50/60	1848	9.2	AS 3112	46 lbs. (21 kg)
	220–230 (CE)	50/60	1765–1930	8.0–8.4	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
	230–240 (CE)	50/60	1930–2100	8.4–8.8	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)

Electrical Rating Chart — TQ-800 Series

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TQ-800	208	60	3330	16.0	NEMA 6-20P†	62 lbs. (28 kg)
	240	60	3330	13.9	NEMA 6-15P‡	62 lbs. (28 kg)
	200	50/60	3050	15.3	No Plug	62 lbs. (28 kg)
	220–230 (CE)	50/60	3019–3300	13.7–14.4	No Plug	62 lbs. (28 kg)
	230–240 (CE)	50/60	3300–3593	14.4–15.0	No Plug	62 lbs. (28 kg)
TQ-805	230–240 (CE)	50/60	3300–3593	14.4–15.0	No Plug	62 lbs. (28 kg)
TQ-800H	208	60	3330	16.0	NEMA 6-20P†	62 lbs. (28 kg)
	240	60	3330	13.9	NEMA 6-15P‡	62 lbs. (28 kg)
	200	50/60	3050	15.3	No Plug	62 lbs. (28 kg)
	220–230 (CE)	50/60	3019–3300	13.7–14.4	No Plug	62 lbs. (28 kg)
	230–240 (CE)	50/60	3300–3593	14.4–15.0	No Plug	62 lbs. (28 kg)
TQ-800BA	208	60	3280	15.8	NEMA 6-20P†	62 lbs. (28 kg)
	240	60	3280	13.7	NEMA 6-15P‡	62 lbs. (28 kg)
	200	50/60	3003	15.0	No Plug	62 lbs. (28 kg)
	220–230 (CE)	50/60	2791–3050	12.7–13.3	No Plug	62 lbs. (28 kg)
	230–240 (CE)	50/60	3050–3321	13.3–13.9	No Plug	62 lbs. (28 kg)
TQ-800HBA	208	60	3280	15.8	NEMA 6-20P†	62 lbs. (28 kg)
	240	60	3280	13.7	NEMA 6-15P‡	62 lbs. (28 kg)
	200	50/60	3003	15.0	No Plug	62 lbs. (28 kg)
	220–230 (CE)	50/60	2791–3050	12.7–13.3	No Plug	62 lbs. (28 kg)
	230–240 (CE)	50/60	3050–3321	13.3–13.9	No Plug	62 lbs. (28 kg)

* NEMA 5-20P for Canada

† Available with optional 6-30P cord

‡ NEMA 6-20P cord for Canada

NOTE: TQ-800, TQ-805, TQ-800H, TQ-800BA and TQ-800HBA 200V, 220-230V (CE) and 230-240V (CE) equipped with 6' (1829 mm) cord attached, no plug.

Electrical Rating Chart — Model TQ-1200

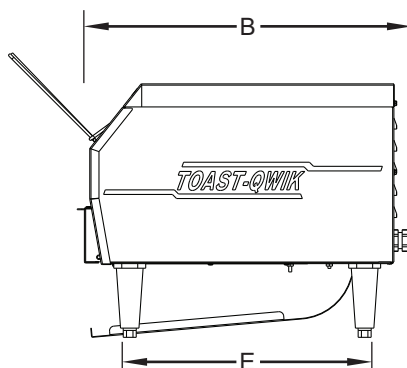
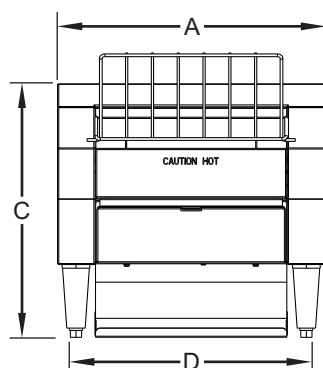
Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TQ-1200	208	60	4030	19.4	NEMA 6-30P	65 lbs. (30 kg)
	240	60	4030	16.8	NEMA 6-30P	65 lbs. (30 kg)

Electrical Rating Chart — TQ-1800 Models

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
TQ-1800	208	60	4440	21.4	NEMA 6-30P	73 lbs. (33 kg)
	240	60	4440	18.5	NEMA 6-30P	73 lbs. (33 kg)
TQ-1800H	208	60	4650	22.4	NEMA 6-30P	73 lbs. (33 kg)
	240	60	4650	19.4	NEMA 6-30P	73 lbs. (33 kg)
TQ-1800BA	208	60	4580	22.0	NEMA 6-30P	73 lbs. (33 kg)
	240	60	4580	19.1	NEMA 6-30P	73 lbs. (33 kg)
TQ-1800HBA	208	60	4580	22.0	NEMA 6-30P	73 lbs. (33 kg)
	240	60	4580	19.1	NEMA 6-30P	73 lbs. (33 kg)

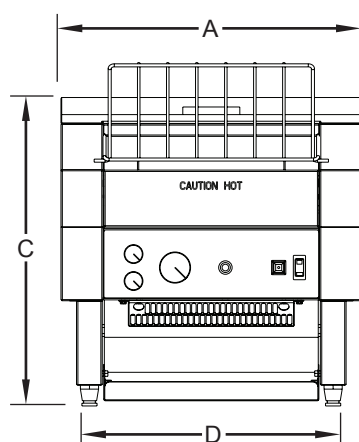
Dimensions — Model TQ-10

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
TQ-10	14-1/2" (368 mm)	17-3/4" (451 mm)	13-3/4" (378 mm)	13-1/8" (333 mm)	13-3/8" (340 mm)

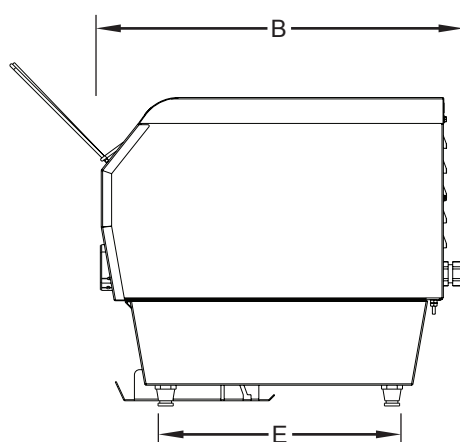


Dimensions — TQ-400, -405, -400H, -800, -805, -1200, and -1800 Models

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
TQ-400	14-1/2" (368 mm)	17-3/4" (451 mm)	14-7/8" (378 mm)	12-3/8" (314 mm)	11-5/8" (295 mm)
TQ-405	14-1/2" (368 mm)	17-3/4" (451 mm)	14-7/8" (378 mm)	12-3/8" (314 mm)	11-5/8" (295 mm)
TQ-400H	14-1/2" (368 mm)	17-3/4" (451 mm)	15-7/8" (403 mm)	12-3/8" (314 mm)	11-5/8" (295 mm)
TQ-400BA	14-1/2" (368 mm)	17-3/4" (451 mm)	14-7/8" (378 mm)	12-3/8" (314 mm)	11-5/8" (295 mm)
TQ-800	14-1/2" (368 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	12-3/8" (314 mm)	13-1/2" (344 mm)
TQ-805	14-1/2" (368 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	12-3/8" (314 mm)	13-1/2" (344 mm)
TQ-800H	14-1/2" (368 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	12-3/8" (314 mm)	13-1/2" (344 mm)
TQ-800BA	14-1/2" (368 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	12-3/8" (314 mm)	13-1/2" (344 mm)
TQ-800HBA	14-1/2" (368 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	12-3/8" (314 mm)	13-1/2" (344 mm)
TQ-1200	14-1/2" (368 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	12-3/8" (314 mm)	13-1/2" (344 mm)
TQ-1800	18-1/2" (470 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	16-3/8" (416 mm)	13-1/2" (344 mm)
TQ-1800H	18-1/2" (470 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	16-3/8" (416 mm)	13-1/2" (344 mm)
TQ-1800BA	18-1/2" (470 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	16-3/8" (416 mm)	13-1/2" (344 mm)
TQ-1800HBA	18-1/2" (470 mm)	22-3/4" (578 mm)	16-5/8" (422 mm)	16-3/8" (416 mm)	13-1/2" (344 mm)



Front View



Side View

General

Hatco Toast-Qwik® Electric Conveyor Toasters are shipped with most components pre-assembled. Care should be taken when unpacking the shipping carton to avoid damage to the unit and the components enclosed.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).

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

FIRE HAZARD:

- Do not locate toaster under shelving or closer than 12" (305 mm) from the ceiling.
- Do not place anything on top of toaster. Do not place toaster near or underneath curtains or other combustible materials. Items near or on top of toaster could catch fire causing injury and/or damage to the toaster.

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.

⚠ CAUTION

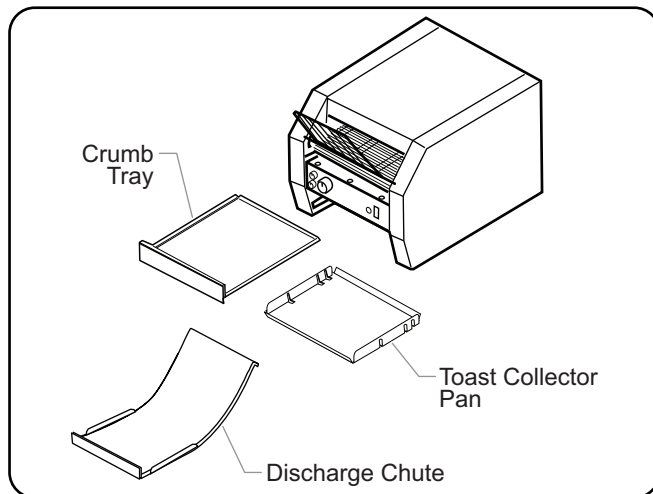
Locate unit at the proper counter height in an area that is convenient for use. Location should be level and strong enough to support weight of unit and contents.

NOTICE

Do not locate unit in an area subject to temperatures above 85°F (29°C) or grease from grills, fryers, etc. Excessive temperatures and grease could cause damage to unit.

3. Place the unit in the desired location.
 - Locate the unit in an area where the ambient air temperature is constant and between 70°F (21°C) and 85°F (29°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.
4. Level the unit by turning the leveling feet on each leg, if necessary.

5. Install the front or rear discharge chutes. Refer to the "Front or Rear Discharge Installation" procedure in this section.

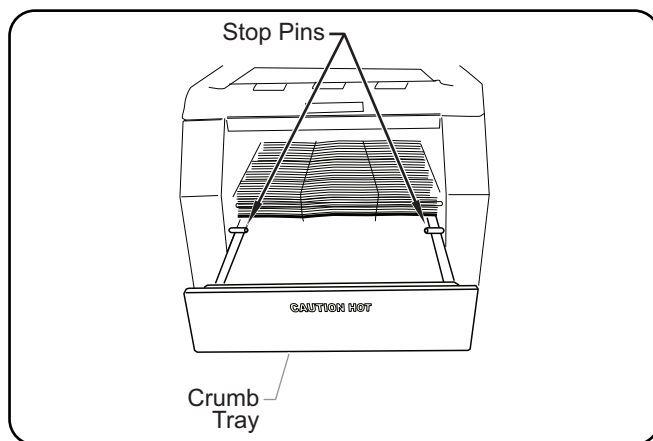


Components

⚠ CAUTION

Always operate toaster with crumb tray installed.

6. Install the crumb tray.
 - a. Position the crumb tray directly below the stop pins under the conveyor belt at the front of the toaster.
 - b. Slide the crumb tray into the toaster until the front of the crumb tray meets the stop pins.



Installing the Crumb Tray

Front or Rear Discharge Installation

Toast-Qwik units can be set up so toasted product discharges at either the front or the rear of the unit.



WARNING

FIRE HAZARD:

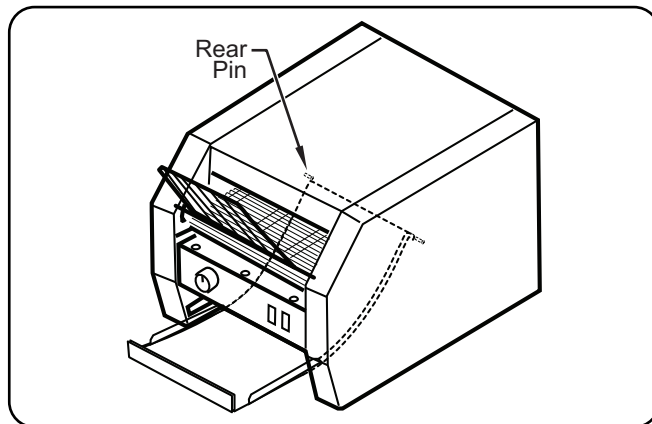
- **For front discharge operation:** Allow a minimum clearance of 1" (25 mm) along the sides and rear of unit. Allow a minimum clearance of 12" (305 mm) in the front. If safe distances are not maintained, discoloration or combustion could occur.
- **For rear discharge operation:** Allow a minimum clearance of 1" (25 mm) along the sides of unit. Allow a minimum clearance of 12" (305 mm) in the front and rear. If safe distances are not maintained, discoloration or combustion could occur.

Model TQ-10

Model TQ-10 uses a one piece discharge chute/collector pan. The installation location determines the discharge area.

For front discharge:

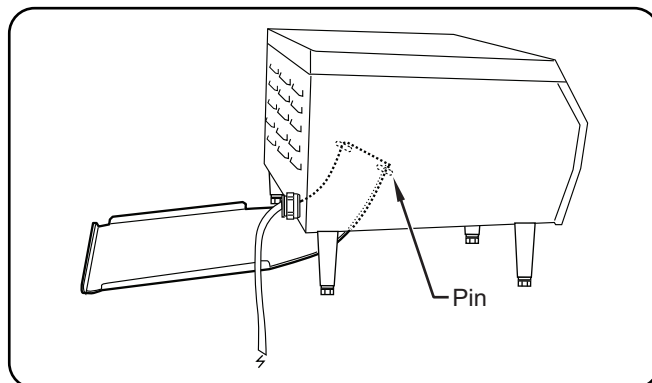
- Slide the toaster chute into the toaster from the front of the toaster with the rear lip of the chute on the rear most pins.



TQ-10 Front Discharge

For rear discharge:

- Slide the toaster chute into the toaster from the rear of the toaster with the lip of the chute over the inside set of pins.



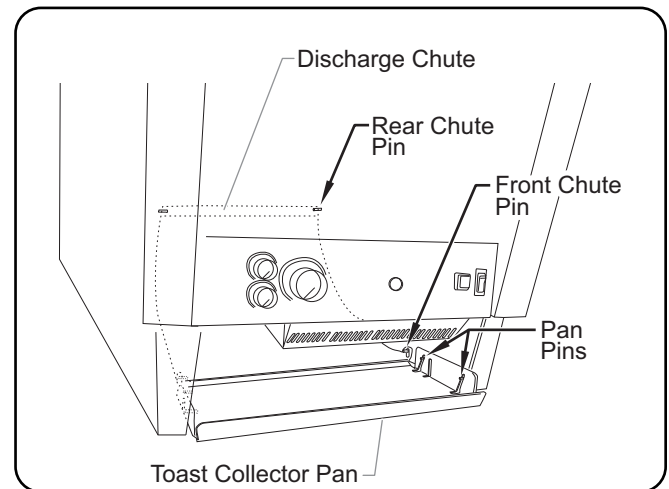
TQ-10 Rear Discharge

TQ-400, -800, -1200, and -1800 Series

TQ-400, -800, -1200, and -1800 series toasters use a separate discharge chute and toast collector pan. The installation location determines the discharge area.

For front discharge:

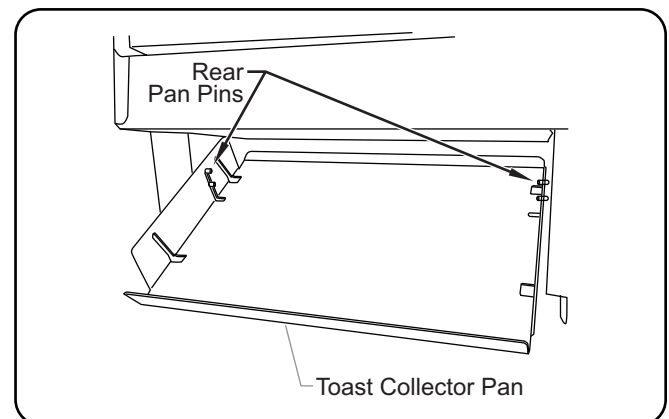
1. Install the discharge chute.
 - Place the curved end inward until the rear lip of the chute is on the rear chute pins.
 - Lower the front slots of the chute onto the front chute pins.
2. Position the toast collector pan, with the open end in first, over the pan pins.
 - Align the slanted notches over the pan pins and lower into place.



TQ-400, -800, -1200, and -1800 Series Front Discharge

For rear discharge:

1. Remove the discharge chute if it is installed. It is not used for rear discharge.
2. Slide the toast collector pan, with the open end first, over the set of pan pins at the rear of the unit.
 - Align the slanted notches over the two sets of rear pan pins and lower into place.



TQ-400, -800, -1200, and -1800 Series Rear Discharge

General

Toast-Qwik® Electric Conveyor Toasters are designed designed for ease of operation. To operate the toaster, perform the appropriate procedure in this section.



WARNING

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



CAUTION

BURN HAZARD:

- Some exterior surfaces on unit will get hot. Use caution when touching these areas.
- Do not remove crumb tray for cleaning until toaster is cool.

Always operate toaster with crumb tray installed.

Toasting of coated or buttered products such as garlic bread, cheese sandwiches, and sweet rolls is **NOT** recommended. Residue will reduce toaster performance and could ignite inside toaster. Using toaster with food products listed above will void unit warranty.

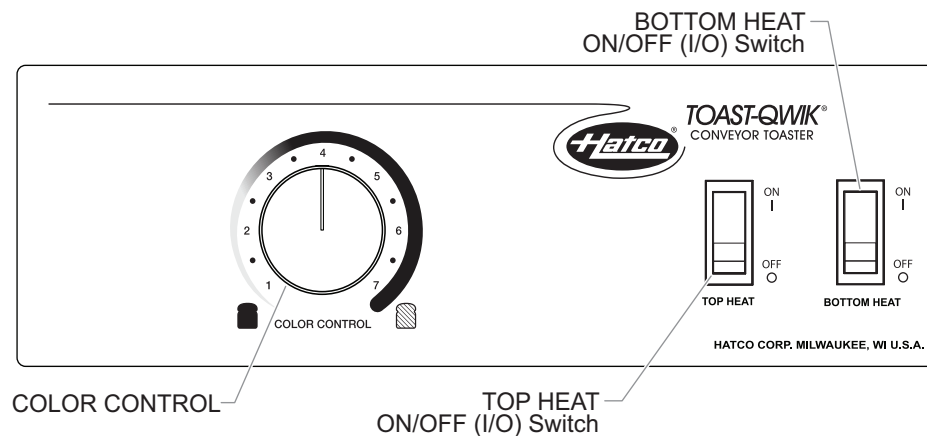
Operating Model TQ-10

1. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
2. Move the feed ramp to the desired position. Refer to "Adjusting the Toast Feed Ramp" in this section for details.
3. Move the TOP HEAT and/or BOTTOM HEAT switches to the ON (I) position.
 - To toast the **top** and **bottom** sides of the bread, place the TOP HEAT and BOTTOM HEAT switches in the ON (I) position.
 - To toast on the **top** side only, place the TOP HEAT switch in the ON (I) position and the BOTTOM HEAT switch in the OFF (O) position.
 - To toast on the **bottom** side only, place the TOP HEAT switch in the OFF (O) position and the BOTTOM HEAT switch in the ON (I) position.
4. Turn the COLOR CONTROL to the lightest position while the unit heats up.

NOTE: Allow approximately 15 to 20 minutes for a warm-up period.

5. After warm-up period, set the COLOR CONTROL to the medium position and toast two slices of bread product then re-adjust the COLOR CONTROL to the desired setting.

NOTE: To toast moist products such as English muffins, rye bread, or whole wheat, slow the conveyor by turning the COLOR CONTROL knob to a darker setting (clockwise).



Control Panel – TQ-10 Series

Operating TQ-400, -800, -1200, and -1800 Series

1. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
2. Move the Power ON/OFF (I/O) switch in the ON (I) position.
3. Adjust the TOP HEAT and/or BOTTOM HEAT controls.
 - For two sided toasting, turn the TOP HEAT control and BOTTOM HEAT control clockwise to the highest setting.
 - For one sided toasting, turn the TOP HEAT control clockwise to the highest setting and turn the BOTTOM HEAT control counter-clockwise to the lowest setting.

NOTE: TQ-400BA, -800BA, -800HBA, -1800BA, and -1800HBA toasters are designed specifically for toasting one side of a bread product, such as a bun or bagel. These models toast with the cut side facing up.

NOTE: When toasting a single-sided product such as a bun or bagel, place the product with the cut side facing up. Adjust the BOTTOM HEAT control to a light setting, toast two slices of bread product and adjust the TOP HEAT and/or BOTTOM HEAT controls as needed.

4. Turn the COLOR CONTROL to the lowest position while the toaster heats up.

NOTE: Allow approximately 15 to 20 minutes for a warm-up period.

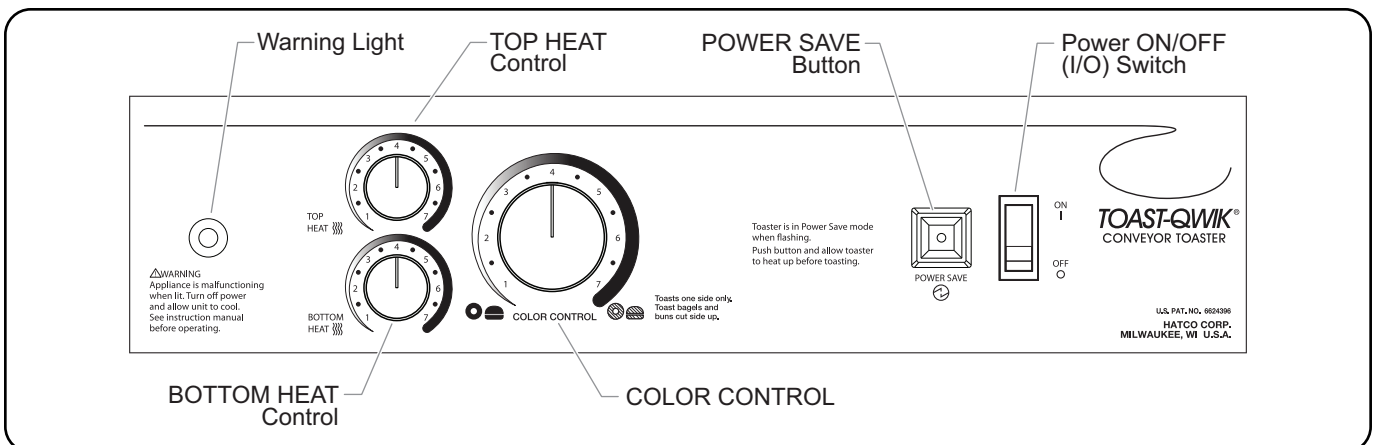
5. After warm-up period, toast two slices of bread product. Adjust the COLOR CONTROL if needed.

NOTE: If toasted bread product is too dark with the COLOR CONTROL set on the lightest setting, adjust the TOP and/or BOTTOM HEAT controls as needed. (Allow 15 to 20 minutes for toaster to re-adjust to new setting before resuming operation.)

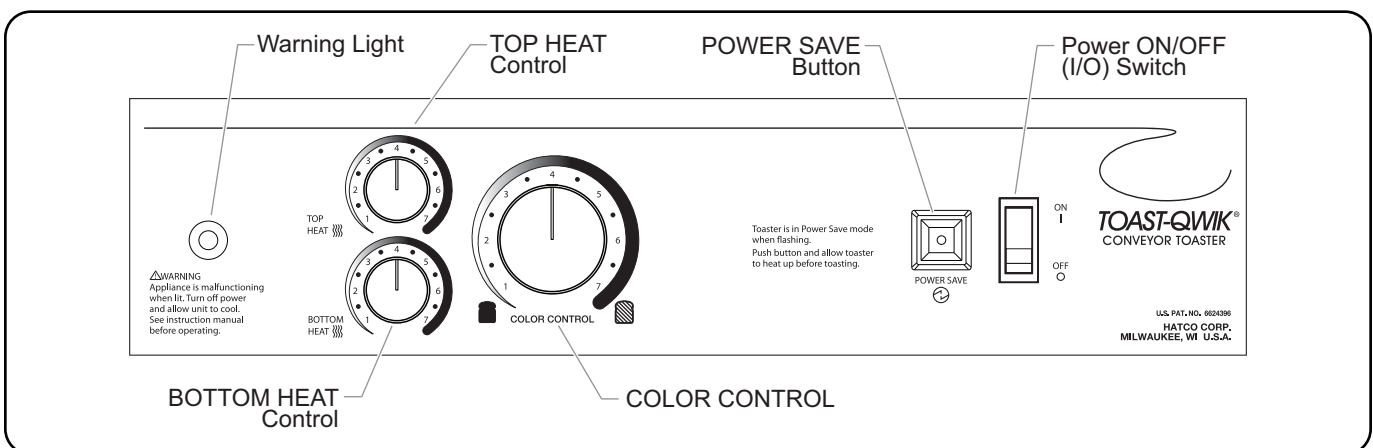
NOTE: To toast moist products such as English Muffins, rye bread or whole wheat, slow the conveyor by turning the COLOR CONTROL knob to a darker setting (clockwise).

IMPORTANT NOTE

If the Warning light comes on, the unit may be overheating. Turn off and unplug the unit. Refer to the "Daily Cleaning" procedure to clean the cooling fan vents. If the unit does not function properly after cleaning the cooling fan vents, contact an Authorized Service Agent or Hatco for assistance.



Control Panel – TQ-400, -800, -1200, and -1800 Series, Single-Sided Toaster



Control Panel – TQ-400, -800, -1200, and -1800 Series, Two-Sided Toaster

Power Save Mode with Indicator Light

All TQ-400, -800, -1200, and -1800 series toasters have a built-in Power Save Mode with Indicator light feature. This feature reduces power to the heating elements by 50 percent. During Power Save Mode the indicator light on the POWER SAVE button will flash.

To activate Power Save Mode:

1. Press the POWER SAVE button until the indicator light flashes.

To exit Power Save Mode:

1. Press the POWER SAVE button or turn any knob until the indicator light stops flashing.

NOTE: Allow a minimum of 2–3 minutes before toasting. Unit is back up to full power within 10 minutes.

ColorGuard System

All TQ-400, -800, -1200, and -1800 series toasters use a patented *ColorGuard Sensing System* that monitors and automatically adjust conveyor speed during high usage periods to assure toast color uniformity.

NOTE: The ColorGuard Sensing System is inoperable for approximately ten minutes after any heat adjustments are made.

Adjusting the Toast Feed Ramp

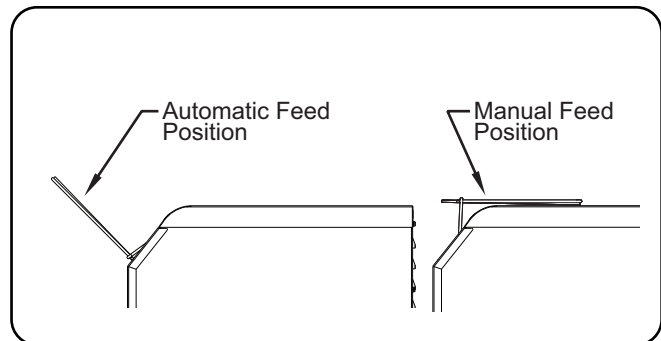
The toast feed ramp is installed at the factory and can be used in two positions.

Automatic Feed Position

For automatic feed, the toast feed ramp should be in an upright position. Bread products enter the toaster by placing them on the feed ramp and releasing.

Manual Feed Position

For manual feed, the toast feed ramp should be in a horizontal position on top of the toaster. Bread products are manually loaded by placing directly on the conveyor belt.



Toast Feed Ramp

General

Hatco Toast-Qwik® Electric Conveyor Toasters are designed for maximum durability and performance with minimum maintenance.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing maintenance, cleaning, setup, or attempting to clear a jam.
- 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; fax 800-690-2966; or International fax 414-671-3976.

Daily Cleaning

To preserve the finish of the unit, it is recommended that the metal surfaces be wiped daily with a damp cloth.

⚠ WARNING

Submerging or saturating unit with water will damage the unit and void unit warranty.

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 soil accumulation.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove and empty the crumb tray and the toast collector pan.
 - a. Wash the crumb tray and the toast collector pan with warm water and a mild detergent. Rinse with water.
 - b. Allow the crumb tray and toast collector pan to air dry, or dry with a soft cloth.

⚠ CAUTION

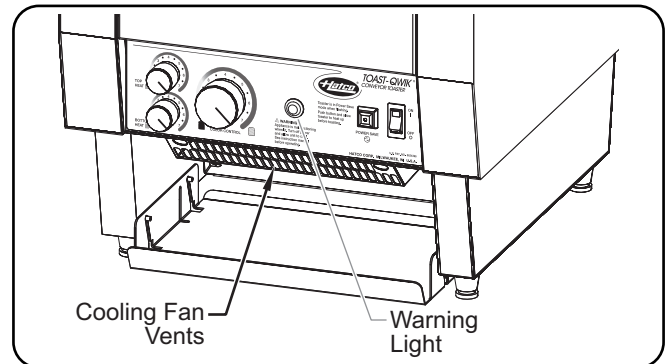
BURN HAZARD: Do not remove crumb tray for cleaning until toaster is cool.

3. Wipe the exterior surfaces of the toaster with a non-abrasive, damp cloth.
4. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.

NOTE: The conveyor gear motor and conveyor system are permanently lubricated and require no lubrication.

5. Check the cooling fan vents and clean any debris

NOTE: TQ-400, -800, -1200, and -1800 series toasters are equipped with a cooling fan directly below the control panel area. Check/clean the cooling fan vents monthly or anytime the Warning light illuminates. For excessive buildup, use a vacuum cleaner to clear the vents. Clogged vents will cause the toaster to overheat and shut down.



Cooling Fan Vents (TQ-400 shown)

6. Reinstall the crumb tray and toast collector pan. Refer to the INSTALLATION section for instructions.

Cleaning the Toast Feed Ramp

1. Remove the toast feed ramp by pressing in the two wire spokes and lifting.
2. Wipe clean with a non-abrasive, damp cloth or soak the ramp in a mild solution of 1 cup (227 mL) ammonia and 1 gallon (3.785 L) of water.
3. Reinstall the toast feed ramp by aligning the wire spokes with the holes in the toaster.

Cleaning the Bottom Element Reflector

The bottom heating element reflector inside the toasting chamber has slots that allow bread crumbs to drop through to the crumb tray. Over an extended period of use, bread crumbs may build up on the reflector and not drop through onto the tray.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Wipe the crumbs onto the crumb tray using a bristle brush.
 - To wipe the reflector, place the bristle brush through the conveyor belt and wipe to each side.
3. Perform the “Daily Cleaning” procedure in this section.

WARNING

This unit must be serviced by 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, and allow unit to cool before performing any cleaning, setup, or maintenance.

Symptom	Probable Cause	Corrective Action
Toast too light.	COLOR CONTROL knob set on a light setting.	Turn COLOR CONTROL knob to a darker setting.
	Supply voltage to unit is low.	Verify the supply voltage to the toaster matches the unit specifications.
Toast too dark.	COLOR CONTROL knob set on a dark setting.	Turn COLOR CONTROL knob to a lighter setting.
	Supply voltage to unit is high.	Verify the supply voltage to the toaster matches the unit specifications.
Unit takes too long to toast.	The first few batches can take longer because the toaster needs time to heat up when initially turned on.	Allow toaster to heat up to full operating temperature before inserting bread product (approximately 15–20 minutes).
	Supply voltage to unit is low.	Verify the supply voltage to the toaster matches the unit specifications.
Unit toasts on one side only.	Toaster is a “buns” only model. (Model contains BA in model name.)	Unit is designed to perform in this way.
	BOTTOM HEAT or TOP HEAT Control set too low.	Turn the BOTTOM or TOP HEAT control to a higher setting.
	Heating element defective.	Visually check the heating element inside the toaster during operation. The heating element should glow red. If the element does not glow, Contact Authorized Service Agent or Hatco for assistance.
Toaster trips the circuit breaker or GFCI.	Circuit breaker is not sized properly for the toaster.	Check circuit breaker for proper sizing.
	Wiring fault inside toaster.	Contact Authorized Service Agent or Hatco for assistance.
Toaster conveyor doesn't move.	Bread slices or buns jammed in conveyor track.	Turn off unit, wait for unit to cool, and remove bread product jamming the conveyor.

Security Cover

The lockable security cover flips up and down to limit access to the control panel.

1. Remove the crumb tray.
2. Remove the two front screws on the platform above the controls.
3. Position the security cover over the control panel, aligning the mounting holes on the security cover with the screw holes on the platform.
4. Reinstall the two screws through the security cover and into the platform. Tighten securely.
5. Reinstall the crumb tray.

Extended Feed Guide

The extended feed guide accessory adds 3" (76 mm) to the feed ramp (not available for TQ-1800 models).

Automatic Power Save Mode

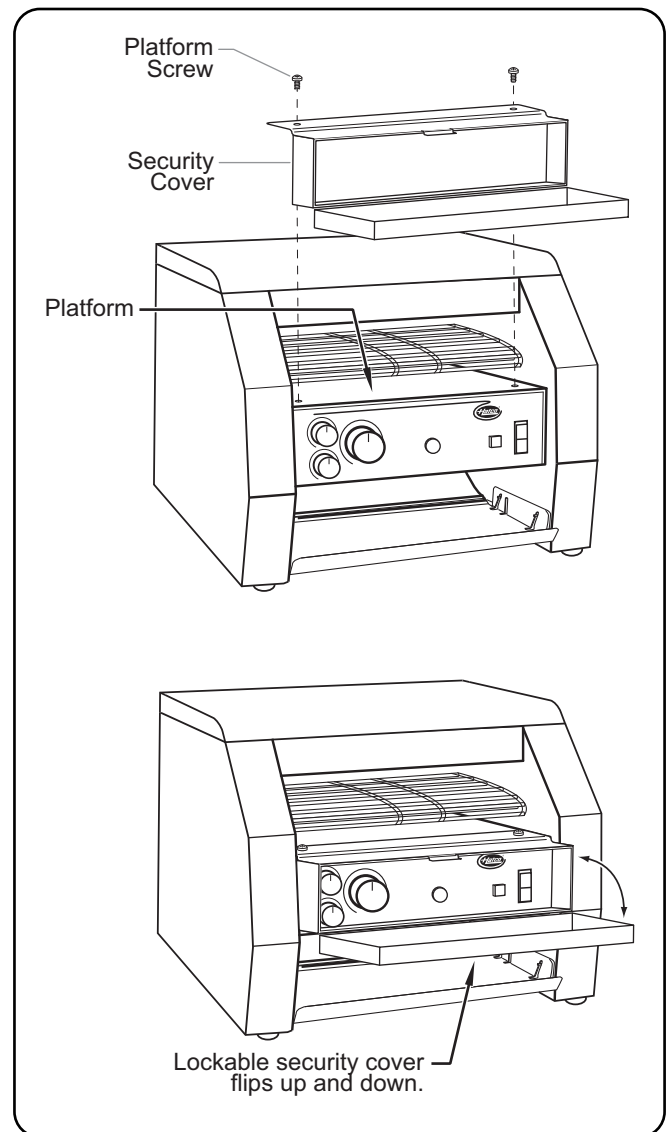
The optional automatic power Save mode feature switches to power save mode after 30 minutes of inactivity (not available for TQ-10 models).

30 Amp Cord (TQ-800 Models)

An optional 30 Amp cord (NEMA 6-30P plug) is available for 208 volt TQ-800 models only.

Receptacles

Receptacles are available as accessories for units using NEMA 5-20P, NEMA 6-20P, or NEMA 6-30P plugs.



Security Cover

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 — HW and 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.

AUTHORIZED PARTS DISTRIBUTORS • AUTORISÉS DISTRIBUTEURS DE PIÈCES

ALABAMA

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

ARIZONA

Service Solutions Group
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

3Wire 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

TWC Services
Mableton 770-438-9797

Heritage Service Group
Norcross 866-388-9837

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
Lombard 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

GCS Service
Indianapolis 317-545-9655

IOWA

Goodwin Tucker Group
Des Moines 515-262-9308

KENTUCKY

Service Solutions Group
Lexington 859-254-8854

Service Solutions Group
Louisville 502-451-5411

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

MARYLAND

Electric Motor Service
Baltimore 410-467-8080

GCS Service
Silver Spring 301-585-7550

MASSACHUSETTS

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

MICHIGAN

Bildons Appliance Service
Detroit 248-478-3320

Commercial Kitchen Service
Bay City 517-893-4561

Midwest Food Equip. Service
Grandville 616-261-2000

MINNESOTA

GCS Service
Plymouth 800-345-4221

MISSOURI

General Parts
Kansas City 816-421-5400

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

Duffy's Equipment Services, Inc.
Buffalo 800-836-1014

3Wire Northern
Plattsburgh 800-634-5005

Duffy's Equipment Services, Inc.
Sauquoit 800-836-1014

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

Service Solutions Group
Cincinnati 513-772-6600

Commercial Parts and Service
Columbus 614-221-0057

Electrical Appl. Repair Service
Brooklyn Heights 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

Ron's Service, Inc.
Portland 503-624-0890

PENNSYLVANIA

Elmer Schultz Services
Philadelphia 215-627-5401

FAST Comm. Appl. Service
Philadelphia 215-288-4800

Appliance Installation & Service
Pittsburgh 412-809-0244

K & D Service Co.
Harrisburg 717-236-9039

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

GCS Service
Fort Worth 800-433-1804

Armstrong Repair Service
Houston 713-666-7100

Cooking Equipment Specialist
Mesquite 888-866-9276

Refrigerated Specialist, Inc.
Mesquite 888-866-9276

Commercial Kitchen Repair Co.
San Antonio 210-735-2811

UTAH

La Monica's Rest. Equip. Service
Murray 801-263-3221

VIRGINIA

Daubers
Norfolk 757-855-4097

Daubers
Springfield 703-866-3600

WASHINGTON

3Wire Restaurant Appliance
Seattle 800-207-3146

WISCONSIN

A.S.C., Inc.
Madison 608-246-3160

A.S.C., Inc.
Milwaukee 414-543-6460

CANADA

ALBERTA

Key Food Equipment Service
Edmonton 780-438-1690

BRITISH COLUMBIA

Key Food Equipment Service
Vancouver 604-433-4484

Key Food Equipment Service
Victoria 250-920-4888

MANITOBA

Air Rite, Inc.
Winnipeg 204-895-2300

NEW BRUNSWICK

EMR Services, Ltd.
Moncton 506-855-4228

ONTARIO

R.G. Henderson Ltd.
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Ottawa 613-739-8458

QUÉBEC

Choquette - CKS, Inc.
Montreal 514-722-2000

Choquette - CKS, Inc.
Québec City 418-681-3944

UNITED KINGDOM

Marren Group
Northants +44(0)1933 665313