



# THERMOFINISHER™

*Great Food at Sizzling Speed*





# THERMOFINISHER™

Your patrons want great food. You need to serve them fast. With Thermo-Finisher™ from Hatco – you can have it all.

Now there's a way to serve your customers more quickly and efficiently – without sacrificing taste. Better than microwave heat, the Thermo-Finisher produces hot food that is browned and at peak flavor and texture, never soggy. Designed with your kitchen productivity in mind, Hatco offers a full line of Thermo-Finishers available in a variety of models – with sizes and accessories to meet your specific serving needs.

Using innovative radiant technology, Hatco Thermo-Finishers heat your food to perfection much faster than conventional methods, and with a minimal amount of effort. Your customers will appreciate the superior taste, and you'll appreciate how quickly foods can be finished and served.

## Save Time, Save Energy

Programmable settings (ten on model TFC-461R and five on the other models) give you the flexibility to pre-program your most popular menu items – then change them at the touch of a button. Adjustable cook time and power level settings assure each and every item you serve is prepared consistently, plate after plate. The Thermo-Finisher saves energy, as it operates on a 0-70% standby power mode, unlike other devices that run at 100% during slow periods. And, our exclusive Instant-On feature assures that the unit is always ready-to-go when needed with no warm-up time required.

## Easy to Use, Easy to Clean

Hatco Thermo-Finishers make it easy for wait staff, bartenders, or counter workers to finish a variety of foods – freeing up precious time for chefs and other food preparers. A stainless steel interior and heavy-duty glass surface over the heating source make clean up just as easy.

## Choices, Choices

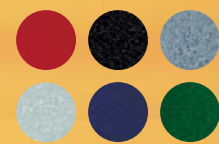
Hatco offers six models of Thermo-Finishers in varying sizes and configurations so you can find one that best fits your space and serving requirements. All models are available with your choice of six Designer color side panels and accessory pans.

## Finish Hot Items:

- Melt cheese and toppings
- Prepare French onion and other soups
- Finish Mexican entrees, nachos, potato skins, and hot appetizers
- Toast buns, bread, and hot sandwiches

## Thermalize Frozen Items:

- Appetizers
- French fries
- Pizza
- Pretzels
- Pre-cooked chicken patties



**Designer Color Side Panels:**  
Warm Red, Black, Gray Granite,  
White Granite, Navy Blue,  
Hunter Green

Printed colors are a representation  
and may not exactly match our  
Designer colors.



### Model TFC-461R

features a 13" x 18" (330 x 457 mm) cooking chamber with four upper circular ribbon elements and one lower rectangular ribbon element for even heat distribution. Accommodates a half-size sheet pan widthwise and has an entry/exit height up to 3<sup>3</sup>/<sub>8</sub>" (86 mm) with eight indexed batch-style programs and two pulsing programs for continuous product flow.



### Model TFW-461R

includes four upper circular ribbon elements and one lower rectangular ribbon element for equal heat distribution. The new wide mouth model accommodates a half-size sheet pan widthwise – perfect for countertops with limited depth and overshelves. The shallow chamber provides easier access and even heating.



### Model TF-461R

consists of four upper circular ribbon elements and one lower rectangular ribbon element for even heat distribution from corner to corner, and accommodates a half-size sheet pan for pan pizzas and more.



### Model TF-4619

has upper and lower circular ribbon elements for concentrated heat over products like appetizers and entrees, accommodating up to a half-size sheet pan. An adjustable rack positions food higher or lower.



### Model TF-1919

incorporates an upper and lower circular ribbon element to quickly finish all types of food products. The adjustable rack accommodates up to a half-size sheet pan.



### Model TF-2005

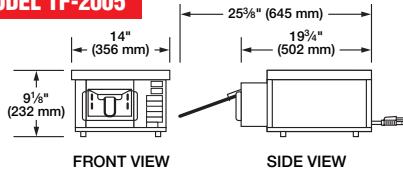
utilizes two upper circular ribbon elements in a small footprint and includes a food paddle that holds up to four patties at a time.



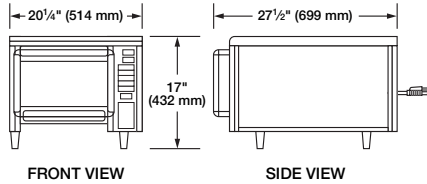


# THERMOFINISHER™ SPECIFICATIONS

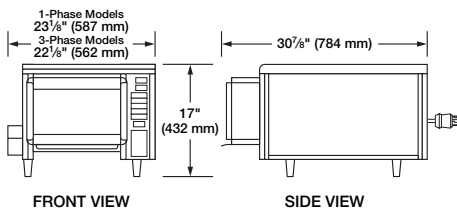
## MODEL TF-2005



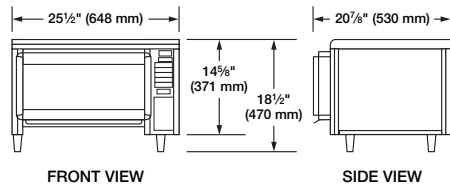
## MODELS TF-1919 & TF-4619



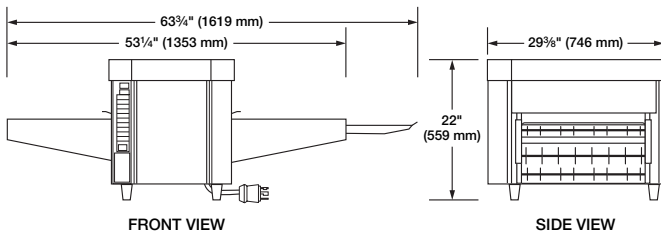
## MODEL TF-461R



## MODEL TFW-461R



## MODEL TFC-461R



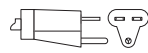
Model	Volts	Watts	Amps	Phase	Dimensions	Shipping Weight
TF-2005	208	2400	11.5	1	14"W x 19 <sup>3</sup> / <sub>4</sub> "D* x 9 <sup>1</sup> / <sub>8</sub> "H (356 x 502 x 232 mm)	55 lbs. (25 kg)
	240	2400	10.0	1		
TF-1919	208	4800	23.1	1	20 <sup>1</sup> / <sub>4</sub> "W x 27 <sup>1</sup> / <sub>2</sub> "D x 17"H (514 x 699 x 432 mm)	88 lbs. (40 kg)
	240	5000	20.8	1		
TF-4619	208	7200	20.1	3	20 <sup>1</sup> / <sub>4</sub> "W x 27 <sup>1</sup> / <sub>2</sub> "D x 17"H (514 x 699 x 432 mm)	90 lbs. (41 kg)
	240	7300	17.6	3		
TF-461R	208	6250	30.0	1	23 <sup>1</sup> / <sub>8</sub> "W x 30 <sup>7</sup> / <sub>8</sub> "D x 17"H (587 x 784 x 432 mm)	93 lbs. (42 kg)
	240	8320	34.7	1		
	208	6250	19.0	3	22 <sup>1</sup> / <sub>8</sub> "W x 30 <sup>7</sup> / <sub>8</sub> "D x 17"H (562 x 784 x 432 mm)	
	240	8320	21.9	3		
TFW-461R	208	6250	30.0	1	25 <sup>1</sup> / <sub>2</sub> "W x 20 <sup>7</sup> / <sub>8</sub> "D x 14 <sup>5</sup> / <sub>8</sub> "H* (648 x 530 x 371 mm)	95 lbs. (43 kg)
	240	8320	34.7	1		
	208	6250	19.0	3		
	240	8320	21.9	3		
TFC-461R	208	7524	36.2	1	53 <sup>1</sup> / <sub>4</sub> "W† x 29 <sup>3</sup> / <sub>8</sub> "D x 22"H (1353 x 746 x 559 mm)	135 lbs. (61 kg)
	240	8445	35.2	1		
	208	7524	21.4	3		
	240	8445	22.3	3		

\* Depth of unit with paddle is 25<sup>3</sup>/<sub>8</sub>" (645 mm). \* Add 3<sup>7</sup>/<sub>8</sub>" (98 mm) to height when using 4" (102 mm) legs.  
† Width of unit is 63<sup>3</sup>/<sub>4</sub>" (1619 mm) with landing platform and stop down.

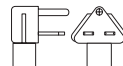
## PLUG CONFIGURATIONS

Model	Phase	208 or 240 Volt
TF-2005	1	NEMA 6-15P
TF-1919	1	NEMA 6-30P
TF-4619	3	NEMA L15-30P
TF-461R	1	NEMA 6-50P
TF-461R	3	NEMA L15-30P
TFW-461R	1 or 3	-
TFC-461R	1	NEMA 6-50P
TFC-461R	3	NEMA L15-30P

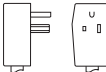
Cord Location: Back of unit, at left side.  
Export voltages available, units supplied without plugs.



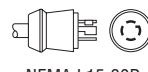
NEMA 6-15P



NEMA 6-30P



NEMA 6-50P



NEMA L15-30P  
or HBL-2721

## OPTIONS (NOT FOR RETROFIT)

- Designer Color Side Panels: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green

## ACCESSORIES

- Ultra-Glo™ Foodwarmer with Mounting Kit (TFC model only)
- 9" (229 mm) Pizza Pan with Tapered Sides
- 9" (229 mm) Hardcoat Pizza Pan with Tapered Sides
- 9" (229 mm) Round Pizza Screen
- 12" (305 mm) Pizza Pan with Tapered Sides
- 12" (305 mm) Hardcoat Pizza Pan with Tapered Sides
- 12" (305 mm) Pizza Screen
- 12" (305 mm) Hardcoated Flat Pizza Pan
- 11"W x 16"D (279 x 406 mm) Pizza Screen
- 10" (254 mm) Saute Pan with Tapered Sides
- Half-Size Sheet Pan
- Extra Food Paddle (TF-2005 only)
- Front Heat Shield (TF-2005 only)
- Broiler Pan with Grease Pan (TF-2005 only)
- Pan Rack (TF-2005 only)

