



Project _____
 Item # _____
 Quantity _____

Thermo-Finisher® Food Finishers

Models: TF-1919, -2005, -4619, -461R
 TFC-461R,
 TFW-461R,
 TFWM-3900, -3939

The Hatco Thermo-Finisher® is designed to rapidly heat or thermalize a range of food products which allows operators to serve customers faster, thereby improving customer satisfaction. The Thermo-Finisher is perfect for melting toppings or finishing soup and foods like Mexican entrees, nachos and potato skins, as well as toasting buns and breads. It also thermalizes frozen foods such as appetizers, french fries and pizza. The Thermo-Finisher can also be used to heat plates prior to serving.

Standard features

- The high efficiency allows the operator to thermalize and complete entrees in less than half the time of conventional methods
- Standby mode saves energy, and the exclusive Instant-On feature assures the unit is ready to use, with no warm-up time needed
- TFWM models feature three bays with on demand plate activated technology with adjustable heat intensity
- Kitchen staff can be assured of consistent product preparation with up to five preprogrammed recipe times (ten on the TFC models)
- Stainless steel interior and heavy-duty glass surfaces cover the heat source making it durable and easy to clean



Options (available at time of purchase only)

- Designer Colors (TF, TFC and TFW models only)*
 Non-standard colors are non-returnable – Black standard
 Black Warm Red
- Designer Colors (TFWM models only)*
 Non-standard colors are non-returnable – Warm Red standard
 Warm Red Black Stainless Steel
- Pan Rack with two Pans (TF-2005 Model only)
 Front Heat Shield (TF-2005 Model only)
 Left-hand Drive (TFC-461R Model only)
- Cord and Plug (TFWM-3900 Model only)*
 Three phase, 30 amp (NEMA L15-30P)
 Single phase, 50 amp (NEMA 6-50P)

Accessories

- Food Paddle (TF-2005 and TFWM Models only)
 9" (229 mm) Pizza Pan with tapered sides (excluding TF-2005 Model)
 9" (229 mm) Hardcoated Pizza Pan with tapered sides (excluding TF-2005 Model)
 9" (229 mm) Round Pizza Dscreen (excluding TF-2005 Model)
 12" (305 mm) Pizza Pan with tapered sides (excluding TF-2005 Model)
 12" (305 mm) Hardcoated Pizza Pan with tapered sides (excluding TF-2005 Model)
 12" (305 mm) Hardcoated Flat Pizza Pan with handle (excluding TF-2005 Model)
 12" (305 mm) Pizza Screen (excluding TF-2005 Model)
 11"W x 16"D (279 x 406 mm) Pizza Screen (excluding TF-2005 Model)
 18"W x 13"D (457 x 330 mm) Half-Size Sheet Pan
 10" (254 mm) Saute Pan with tapered sides (not available for TF-2005 Model)
 Countertop Unit Conversion (TFWM Model only)
 Legs and Back Panel to convert to Countertop Unit (TFWM Model only)
 Warm Red Black



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

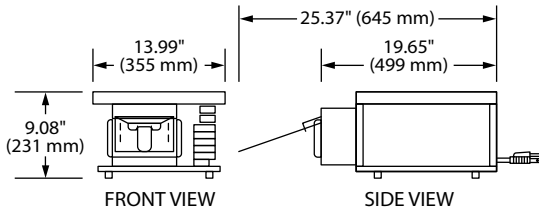
Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | equipmentsales@hatcocorp.com | intlsales@hatcocorp.com



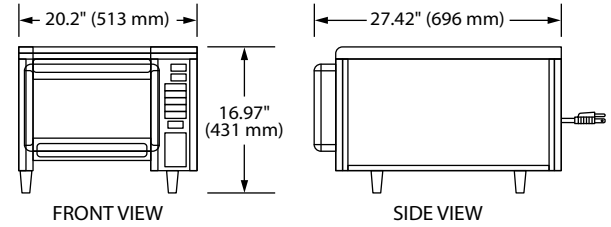
Thermo-Finisher® Food Finishers

Models: TF-1919, -2005, -4619, -461R, TFC-461R, TFW-461R, TFWM-3900, -3939

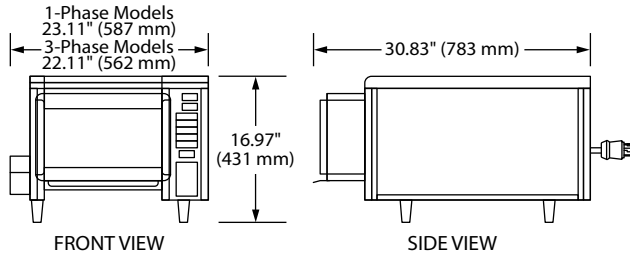
Model TF-2005



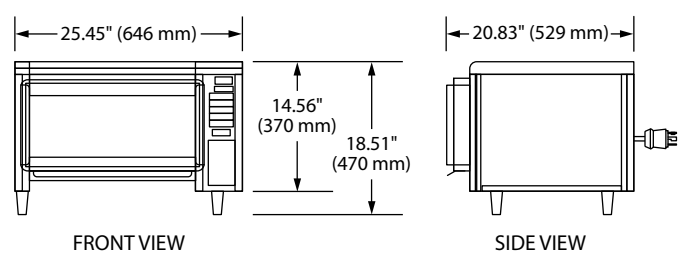
Models TF-1919 & TF-4619



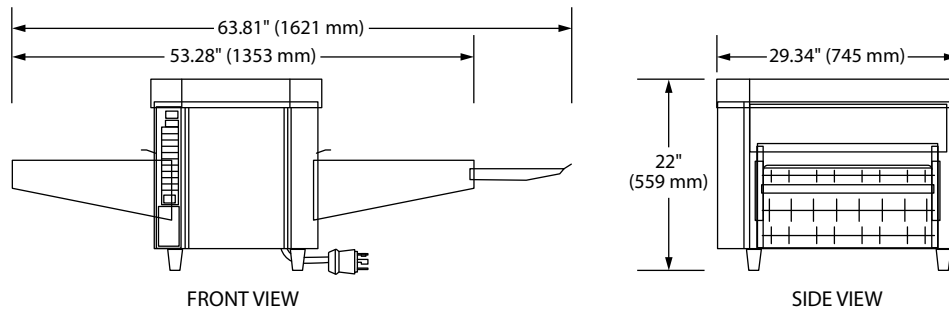
Model TF-461R



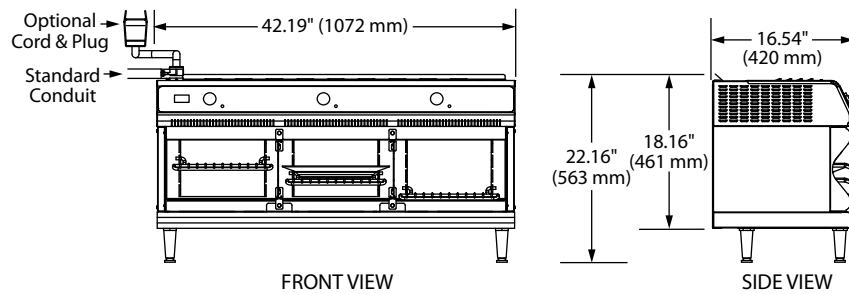
Model TFW-461R



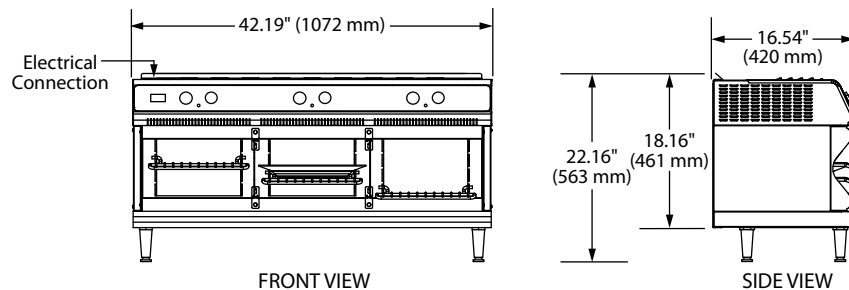
Model TFC-461R



Model TFWM-3900



Model TFWM-3939



HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607

(414) 671-6350

Fax: (800) 543-7521

Int'l. Fax: (414) 671-3976

www.hatcocorp.com

equipsales@hatcocorp.com

intlsales@hatcocorp.com



Thermo-Finisher® Food Finishers

Models: TF-1919, -2005, -4619, -461R, TFC-461R, TFW-461R, TFWM-3900, -3939

SPECIFICATIONS

Thermo-Finisher® Food Finishers

The shaded areas contain electrical information for International models only

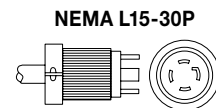
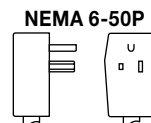
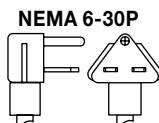
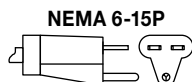
Model	Dimensions (Width x Depth x Height)	Cavity Opening (Width x Depth x Height)	Elements	Voltage	Phase	Watts	Amps	Plug	Cord Location	Ship Weight*
TF-1919	20.2" x 27.42" x 16.97" (513 x 696 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	1 upper, 1 lower	208	Single	4800	23.1	NEMA 6-30P	Back left side, near center	86 lbs. (39 kg)
				240		5000	20.8			
				220	Single	4201	19.1	None†	Back left side, near center	86 lbs. (39 kg)
				240		5000	20.8	NEMA 6-30P		
380	4532	11.9	4 wire cord†							
TF-2005	13.99" x 19.65" x 9.08" (355 x 499 x 231 mm)	6.25" x 13" x 3.27" (159 x 330 x 83 mm)	2 upper	208	Single	2400	11.5	NEMA 6-15P	Back left side, near center	46 lbs. (21 kg)
				240		10.0	None			
				220	Single	2017	9.0	None	Back left side, near center	46 lbs. (21 kg)
				230		2204	9.5	NEMA 6-15P		
TF-4619	20.2" x 27.42" x 16.97" (513 x 696 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	4 upper, 1 lower	208	Three	7200	20.1	NEMA L15-30P	Back left side, near center	90 lbs. (41 kg)
				240		7300	17.6			
				220	Three	6134	16.1	None†	Back left side, near center	90 lbs. (41 kg)
				240/415		7300	10.3	5 wire cord†		
380	6588	10.1								
TF-461R	Single Phase: 23.11" x 30.83" x 16.97" (587 x 783 x 431 mm) Three Phase: 22.11" x 30.83" x 16.97" (562 x 783 x 431 mm)	13" x 18" x 6.38" (330 x 457 x 162 mm)	4 upper, 1 lower	208	Single	6250	30.0	NEMA 6-50P	Back left side, near center	95 lbs. (43 kg)
				240	Three		19.0	NEMA L15-30P		
				240	Single	8320	34.7	NEMA 6-50P		
				240	Three		21.9	NEMA L15-30P		
220	Three	6992	20.1	None†						
TFC-461R	53.28" x 29.34" x 22" (1353 x 745 x 559 mm)	13" x 18" x 3.38" (330 x 457 x 84 mm)	4 upper, 1 lower	208	Single	7524	36.2	NEMA 6-50P	Back left side, near center	300 lbs. (136 kg)
				240	Three		21.4	NEMA L15-30P		
				240	Single	8445	35.2	NEMA 6-50P		
				240	Three		22.3	NEMA L15-30P		
				230	Single	7681	34.8	None†	Back left side, near center	300 lbs. (136 kg)
				230	Three		22.0			
				220	Single	7028	31.9			
				220	Three		20.2			
240	Single	8363	33.4							
240	Three		21.1							
TFW-461R	25.45" x 20.83" x 18.51"● (646 x 529 x 470 mm)	18" x 13" x 6.38" (457 x 330 x 162 mm)	4 upper, 1 lower	208	Single	6250	30.0	NEMA 6-50P	Back left side, near center	90 lbs. (41 kg)
				240	Three		19.0	NEMA L15-30P		
				240	Single	8320	34.7	NEMA 6-50P		
				240	Three		21.9	NEMA L15-30P		
220	Single	6992	31.8	None†	Back left side, near center	90 lbs. (41 kg)				
220	Three		20.1							
TFWM-3900	42.19" x 16.54" x 22.16"● (1072 x 420 x 563 mm)	40.12" x 10.87" x 6.38" (1019 x 276 x 162 mm)	3 upper	208	Single	7200	34.6	NEMA 6-50P	Back left side, near center	170 lbs. (77 kg)
				240	Three		20.0	NEMA L15-30P		
				240	Single	7500	31.3	NEMA 6-50P		
				240	Three		18.0	NEMA L15-30P		
TFWM-3939	42.19" x 16.54" x 22.16"● (1072 x 420 x 563 mm)	40.12" x 10.87" x 6.38" (1019 x 276 x 162 mm)	3 upper, 3 lower	208	Three	14400	40.0	Hardwired	Top of unit, back left side	177 lbs. (80 kg)
				240		15000	36.1			

* Shipping weight includes packaging. ● Height includes 4" (102 mm) legs. Add 2.01" (51 mm) to depth for wall-mounted units.

† Allow an additional 8" (203 mm) minimum for broiler pan. Allow an additional 1" (25 mm) minimum for power cord.

† Power cord is attached without a plug

PLUG CONFIGURATIONS



PRODUCT SPECS

Thermo-Finisher® Food Finishers

The Food-Finisher shall be A Thermo-Finisher® model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Food Finisher shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall width. It shall consist of stainless steel interior with fast heating infrared

ribbon elements and special microprocessor to control the temperature and heating time (excludes TFWM models). Additionally, TFWM models shall consist of cord and plug option (TFWM-3900 model only) and countertop unit converter kit.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | equipmentsales@hatcocorp.com | intlsales@hatcocorp.com