www.hatcocorp.com

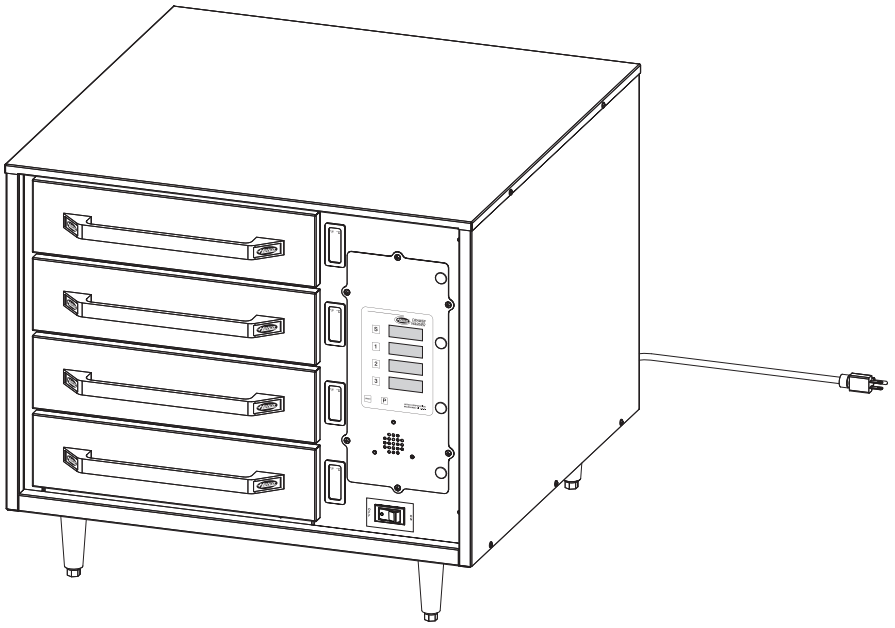
Register Online!
(see page 2)

Hatco®
CORPORATION

Drawer Warmers
HDW-2R2N Series

Installation and Operating Manual
Replacement Parts List

P/N 07.04.591.00



⚠ 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.

⚠ 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.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (specification label located on the back of the unit), voltage, and purchase date of the unit in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Register your unit!
Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at **www.hatcocorp.com**, select the *Parts & Service* pull-down menu, and click on "Warranty Registration".

Business Hours:	8:00 AM to 5:00 PM Central Standard Time (C.S.T.) (Summer Hours: June to September – 8:00 AM to 5:00 PM C.S.T. Monday through Thursday 8:00 AM to 2:30 PM C.S.T. Friday)
Telephone:	(800) 558-0607; (414) 671-6350
E-mail:	partsandservice@hatcocorp.com
Fax:	(800) 690-2966 (Parts and Service)

24/7 24 Hour 7 Day Parts and Service Assistance available in the United States and Canada by calling (800) 558-0607.

Additional information can be found by visiting our web site at **www.hatcocorp.com**.

INTRODUCTION

Hatco HDW-2R2N Model Drawer Warmers are designed to keep foods at optimum serving temperatures without affecting quality. They are built for tough kitchen duty with rugged stainless steel construction, heavy-duty hardware, stainless steel slides, and positive-closing drawers. Drawer Warmers keep everything from meat to vegetables to rolls hot and flavor-fresh until served.

Hatco Drawer Warmers are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for Drawer Warmers. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.

Safety information that appears in this manual is identified by the following signal word panels:

⚠ WARNING

WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE

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 any cleaning, adjustments, or maintenance.**
- **DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.**
- **Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).**
- **Do not steam clean or use excessive water on the unit.**
- **This unit is not "jet-proof" construction. Do not use jet-clean spray to clean this 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. The cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.**
- **Do not clean unit when it is energized or hot.**
- **Do not allow liquids to spill into the 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.**

⚠ WARNING

FIRE HAZARD:

- **Locate unit a minimum of 1″ (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**
- **Do not use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit.**

Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product only.

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.**
- **Use caution when opening drawer. Hot air escapes when drawer is open.**

Locate unit 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 lay unit on the front or back side. Damage to the unit could occur.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

MODEL DESCRIPTION

Hatco HDW-2R2N Model Drawer Warmers are built of rugged aluminized and stainless steel with durable nylon rollers, 12 gauge stainless steel slides, and heavy-duty hardware. This model is a free-standing unit equipped with four drawers, 4″ (102 mm) legs, and an attached 6′ (1829 mm) power cord with plug. Power to the unit is controlled by a single, illuminated power ON/OFF switch. Each drawer features a factory-preset temperature, a temperature monitor, and a digital drawer timer. The insulated top and sides provide maximum energy efficiency and the blanket heating elements are warranted for one year.

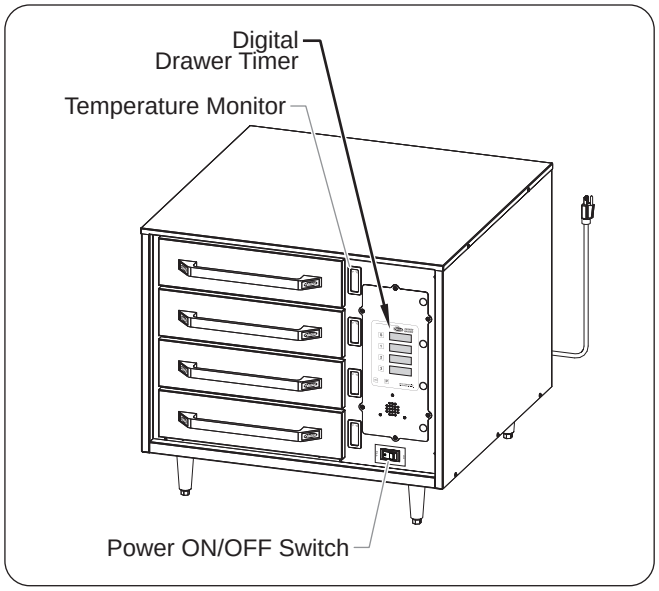


Figure 1. Model HDW-2R2N

SPECIFICATIONS

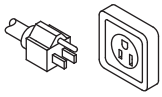
Plug Configuration

Units are supplied from the factory with an electrical cord and plug installed.

⚠ 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.

NOTE: The specification label is located on the back of the unit. See label for serial number and verification of unit electrical information.



NEMA 5-15P

Figure 2. Plug Configuration

NOTE: Receptacle not supplied by Hatco.

Electrical Rating Chart

Model	Voltage	Watts	Amps	Plug Configuration	Shipping Weight
HDW-2R2N	120	705	5.9	NEMA 5-15P	150 lbs. (68 kg)

NOTE: Shipping weight includes packaging.

Dimensions

Model	Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)
HDW-2R2N	27-1/16" (687 mm)	26-7/8" (681 mm)	24-1/8" (612 mm)	21-3/8" (543 mm)	23" (584 mm)

NOTE: Height (C) includes 4" (102 mm) legs.

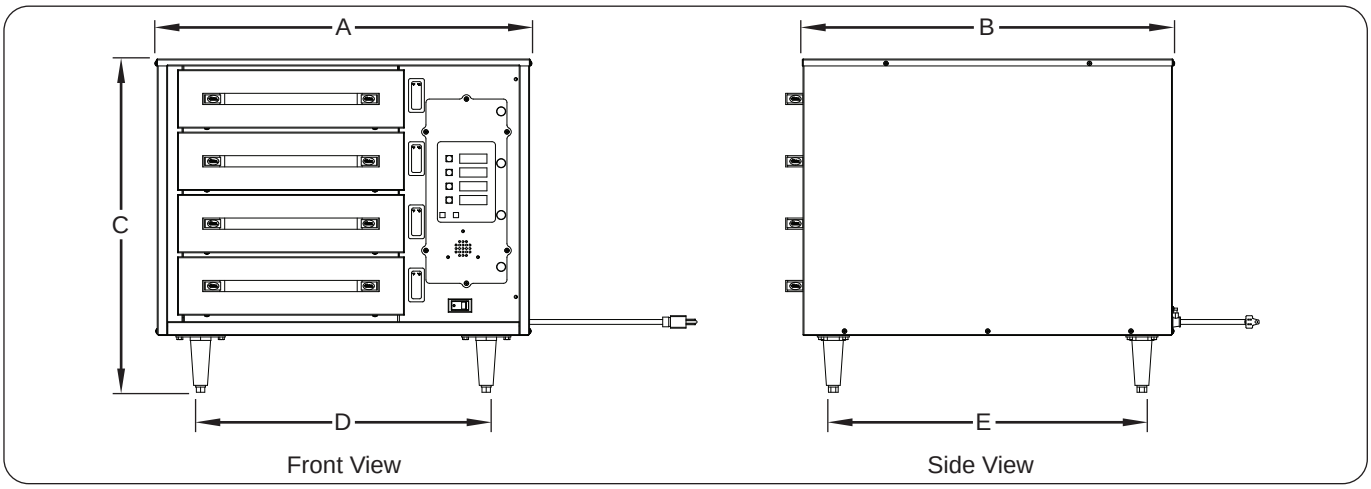


Figure 3. Dimensions

General

Hatco Drawer Warmers are shipped with most components pre-assembled. Care should be taken when unpacking the shipping carton to avoid damage to the unit and 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).

FIRE HAZARD: Locate unit a minimum of 1″ (25 mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.

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 unit.
3. Place the unit in the desired location.
   - Locate the unit in an area where the ambient air temperature is constant and a minimum of 70°F (21°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 located on solid, level flooring.
   - Make sure the unit is at the proper height in an area convenient for use. **CAUTION! Locate unit 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 lay unit on the front or back side. Damage to the unit could occur.

4. Install the 4″ (102 mm) legs.
   a. Remove the plastic bag containing the four legs from the top drawer of the unit.
   b. Carefully lay the unit on its side (requires two people).
   c. Thread a leg into the hole located at one corner of the unit.
   d. Hand-tighten the leg until snug. Do not over-tighten.
   e. Repeat steps c and d for the remaining three legs.
   f. Return the unit to its upright position (requires two people). If the unit is not level or rocks, turn the adjustable tip of the appropriate leg to level the unit.

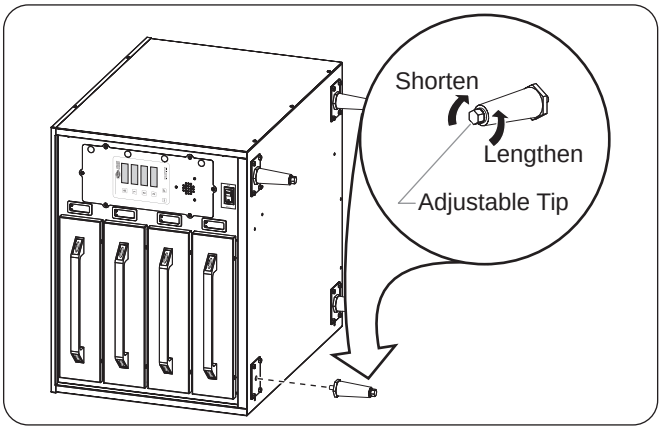


Figure 4. Leg Installation

OPERATION

General

Use the following procedure to operate a Hatco HDW-2R2N Model Drawer Warmer. The temperature of each drawer is preset at the factory and can be monitored individually using the temperature monitors.

⚠ WARNING

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

Startup

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 switch to the ON position.
   - The unit begins heating and the illuminated switch will turn on.
   - The digital drawer timer and digital displays will energize.

⚠ CAUTION

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

BURN HAZARD:

- **Some exterior surfaces on unit will get hot. Use caution when touching these areas.**
- **Use caution when opening drawer. Hot air escapes when drawer is open.**

3. Allow unit 15–20 minutes to reach operating temperature.
4. Starting with drawer “S”, load the desired number of drawers with pre-heated food product and press the corresponding drawer timer keys to start the holding sequence(s). Refer to “Digital Drawer Timer Operation” in this section for operation/serving details.

Shutdown

1. Move the power ON/OFF switch to the OFF position. The unit and the illuminated switch will shut off.
2. Allow the unit to cool before performing any cleaning or maintenance.

Digital Drawer Timer Operation

HDW-2R2N Model Drawer Warmers are equipped with a digital drawer timer that assists the operator with specific holding times and serving procedures. The drawer timer can be programmed with a custom holding time from 5 to 999 minutes. This holding time is the same for all drawers. Also, it indicates to the operator the order in which product-filled drawers should be used.

NOTE: The digital drawer timer is pre-set at the factory to a holding time of 45 minutes.

Drawer Timer Controls

The drawer timer controls consist of four drawer keys and their corresponding digital displays as well as two function keys.

S Key = Controls the timer for the serving drawer. The serving drawer is the top drawer “S” of the unit. This key has two functions:
- Starts the timer for drawer “S”
- Bumps the time remaining from the holding drawer in “rdY” mode to the drawer “S” timer

1 Key = Controls the timer for holding drawer “1”. Pressing the 1 key starts the timer for drawer “1”.

2 Key = Controls the timer for holding drawer “2”. Pressing the 2 key starts the timer for drawer “2”.

3 Key = Controls the timer for holding drawer “3”. Pressing the 3 key starts the timer for drawer “3”.

UNDO Key = Pressing the UNDO key will cancel the previous action. Must be pressed within 15 seconds of previous action.

P Key = Pressing the P key will bring the drawer timer unit into program mode. All timers must be inactive for the P key to function.

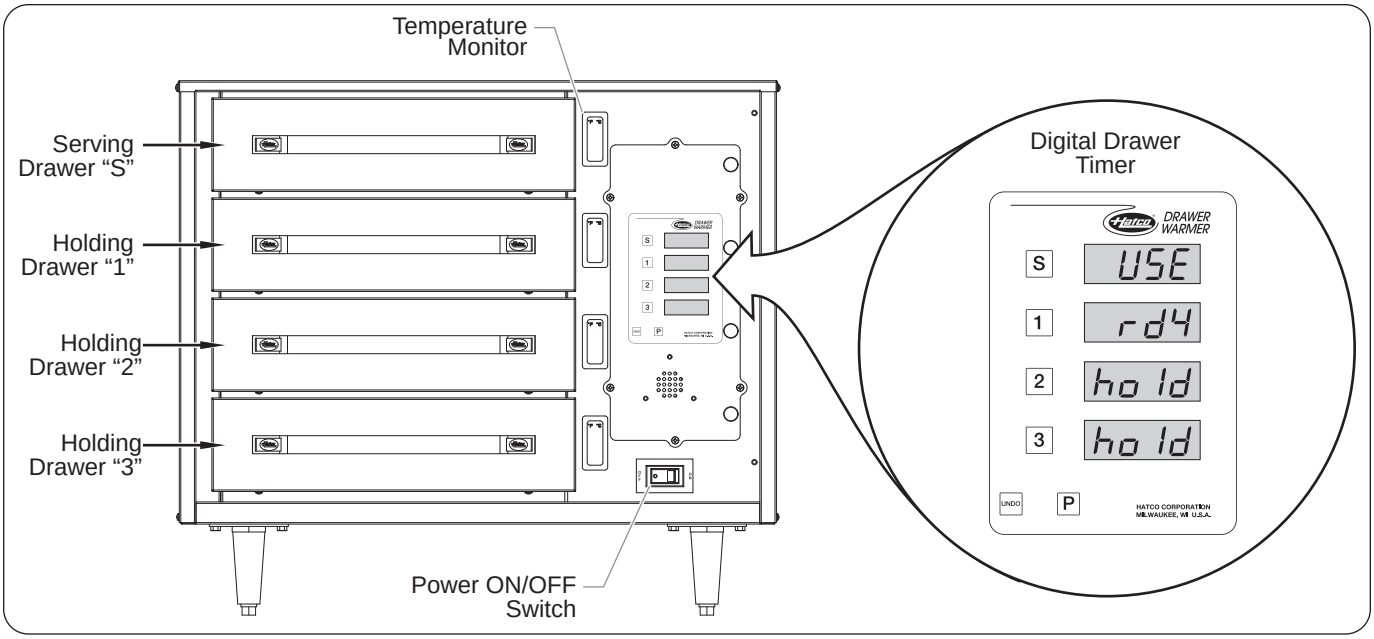


Figure 5. Controls and Operation

Drawer Timer Display Messages

There are five different messages that can appear on the drawer timer digital displays during operation.

USE = Timer activated/serve mode. This message appears on the drawer “S” display only. Serve product from this drawer only. Three short “beeps” sound at the beginning of the last 5 minutes of serve time and the message flashes.

rd4 = Timer activated/ready mode. The product in the corresponding drawer is next in line for use. Three short “beeps” sound at the beginning of the last 5 minutes of hold time and the message flashes.

hold = Timer activated/hold mode. The product in the corresponding drawer is not next in line for use. Three short “beeps” sound at the beginning of the last 5 minutes of hold time and the message flashes.

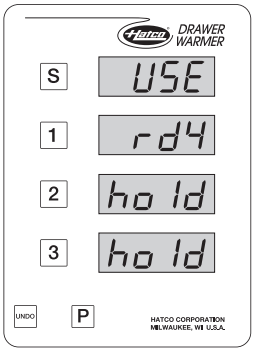
old = Holding time has timed out. Discard product in the corresponding drawer. The message flashes and an audible alert sounds.

- - - - = Timer not active/drawer empty.

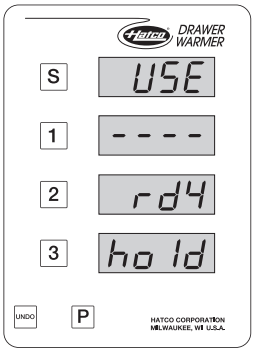
Serving Procedure

The following details the serving procedure when using the digital drawer timer. The procedure is written based on food product loaded into all four drawers from top to bottom at the time of startup (see illustration of the digital drawer timer below).

NOTE: All food product must be heated to serving temperature before placing in the drawer warmer.



1. Perform the “Startup” procedure in this section.
2. Serve food product from serving drawer “S” until it is empty.
3. Remove the empty food pan from serving drawer “S”.
4. Move the full food pan from holding drawer “1” to serving drawer “S”. (In this example, holding drawer “1” is in “rdY” mode.)
5. Press the S key.
   - The remaining time from holding drawer “1” will be bumped up to the serving drawer “S” timer.
   - The holding drawer “1” display will change to indicate an empty drawer and inactive timer.
   - The holding drawer “2” display will change to indicate it is now in “rdY” mode.



6. Continue to serve food product from serving drawer “S”. When the drawer is empty, repeat the above procedure paying attention to which holding drawer is in “rdY” mode.

NOTE: Any empty drawer may be loaded with new, pre-heated food product at any time. After loading the food product, press the corresponding drawer timer key to start the timer. The digital drawer timer will automatically place the drawer in the proper order for serving based on the time remaining.

MAINTENANCE

General

Hatco Drawer Warmers 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 any cleaning, adjustments, or maintenance.**
- **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.**

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.

Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove and wash all food pans and accessories.

NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

3. Wipe down surfaces using a damp, non-abrasive cloth. A non-abrasive cream cleaner may be used for difficult stains.
   - Make sure to check and clean the interior of the unit. Food pieces may fall from the food pans into the drawer cavity. **CAUTION! Burn Hazard—Do not clean drawer cavity when unit is on!**
4. Wipe dry the entire unit using a clean, dry cloth.

⚠ 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, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Unit too hot.	Temperature set too high.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Unit connected to incorrect power supply.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Internal thermostat defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit not hot enough.	Unit not allowed enough time to preheat.	Allow unit 15–20 minutes to reach operating temperature.
	Temperature set too low.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Drawer(s) not closed completely.	Make sure all drawers are closed completely.
	Internal thermostat defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
Unit not working at all.	Unit not plugged in.	Plug unit into proper power supply.
	Unit not turned on.	Move power ON/OFF switch to the ON position.
	Circuit breaker tripped.	Reset circuit breaker.
	Power ON/OFF switch defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Internal thermostat defective.	Contact an Authorized Hatco Service Agent or Hatco for assistance.
	Heating elements burned out.	Contact an Authorized Hatco Service Agent or Hatco for assistance.

REPLACEMENT PARTS LIST

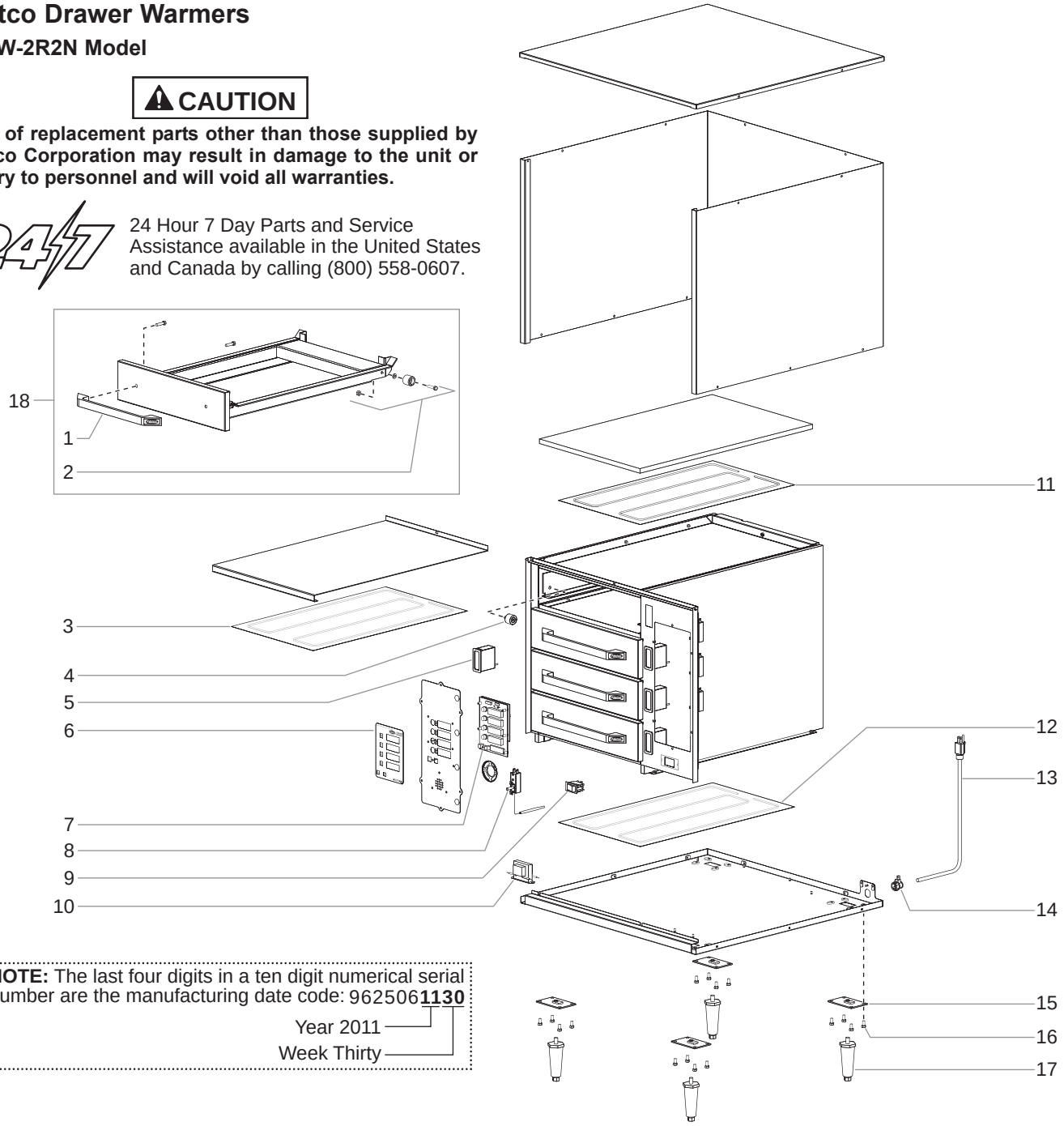
Hatco Drawer Warmers

HDW-2R2N Model

⚠ CAUTION

Use of replacement parts other than those supplied by Hatco Corporation may result in damage to the unit or injury to personnel and will void all warranties.

24 Hour 7 Day Parts and Service Assistance available in the United States and Canada by calling (800) 558-0607.



NOTE: The last four digits in a ten digit numerical serial number are the manufacturing date code: 962506**1130**

Year 2011

Week Thirty

Item	Description	Part No.	Qty.
1	Handle, Drawer	R04.16.533.00	4
2	Drawer Roller—Drawer	R04.16.500.00	8
3	Middle Heating Element, 90 W	02.05.557.00	3
4	Drawer Roller—Core	04.16.638.00	16
5	Temperature Monitor	02.16.049.00	4
6	Control Label	07.03.721.00	1
7	Timer Control Board Assembly	02.01.340.00	1
8	Temperature Control	R02.16.039.00	4
9	ON/OFF Switch	02.19.215.00	1

Item	Description	Part No.	Qty.
10	Transformer	02.17.023.00	1
11	Top Heating Element, 135 W	02.05.555.00	1
12	Bottom Heating Element, 300 W	02.05.556.00	1
13	Power Cord w/Plug, NEMA 5-15P	R02.18.030.00	1
14	Cord Grip	02.20.212.00	1
15	Bracket, Leg	04.16.547.00	4
16	Bolt, Bracket	05.04.201.00	4
17	Legs, 4″	05.30.007.00	4
18	Drawer Assembly Complete	R00.04.0081.00	1

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 — HWB Series (metal sheathed)

b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:

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.

HATCO AUTHORIZED PARTS DISTRIBUTORS

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

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

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International Fax (414) 671-3976
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Register your unit online!

See IMPORTANT OWNER INFORMATION section for details.

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