



# THERMO-FINISHER™ FOOD FINISHERS

Models TF-1919, TF-2005, TF-4619, TF-461R, TFC-461R, TFW-461R

Hatco offers the perfect solution to finishing your food quickly with the Thermo-Finisher.

## FLEXIBILITY

The Thermo-Finisher is perfect for finishing foods like French onion soup, melting cheese on sandwiches or nacho chips, and preparing appetizers, as well as toasting buns and bread. The high efficiency of the Thermo-Finisher allows the operator to thermalize frozen products like pizza, pre-cooked chicken patties, French fries, and complete entrees in *less than half the time* of conventional methods. The large opening accepts half-size sheet pans, platters, sauté pans, and 12" (305 mm) diameter pizza pans.

The control panel features programmable recipe times and power levels (ten on model TFC-461R and five on other models) that are adjustable for top and bottom heating zones (model TF-2005 has top heat only).

The Thermo-Finisher is quick and easy to operate. With just one button to touch, kitchen staff can be assured of consistent product preparation. The unit operates on a 0-70% standby power mode, unlike other devices that run at 100% during slow periods. And the exclusive Instant-On feature assures that the unit is always ready-to-go when needed with no warm-up time required.

The side panels are available in any one of six powdercoated *Designer* colors. Cleaning is easy, as the unit features rugged stainless steel interior and heavy-duty glass surfaces that cover the heat source. Thermo-Finisher ships ready-to-use out of the box with its own CD-ROM training program.

## QUALITY

The following features assure the finest performance for years to come:

- All models have quick-heating infrared ribbon elements and special microprocessor to control the temperature and heating time.
- All models feature a user-friendly control panel with a preset menu group program capability.
- Perfect for melting toppings, finishing foods like potato skins, soup, nachos, and Mexican entrees, as well as toasting buns and bread.
- Great for thermalizing frozen or fresh foods like appetizers, French fries, and pizza.



Model TF-4619  
with accessory pan



Model TF-2005  
with paddle included



Model TF-4619 with accessory  
food pans.



Model TFW-461R



Model TFC-461R with standard landing platform and stop,  
and accessory food pans.



INFRARED RIBBON ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR ONE YEAR.

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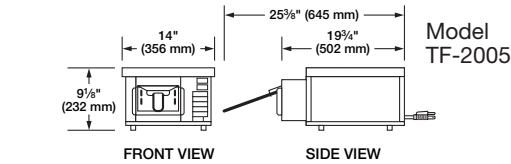
Form No. TF-1006(S)

Printed in U.S.A.

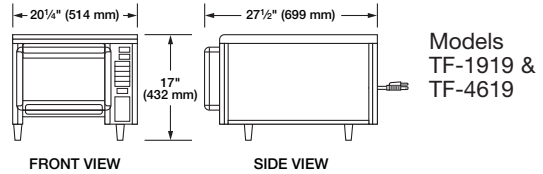


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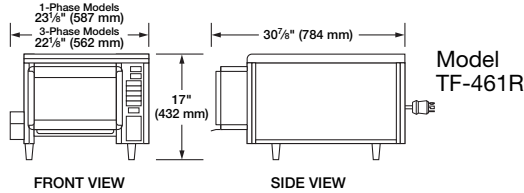
Models TF-1919, TF-2005, TF-4619, TF-461R, TFC-461R, TFW-461R



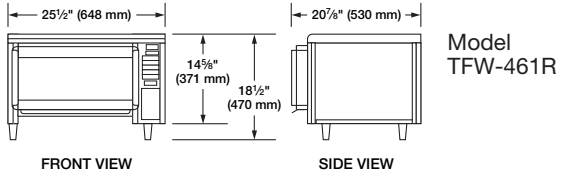
Model TF-2005



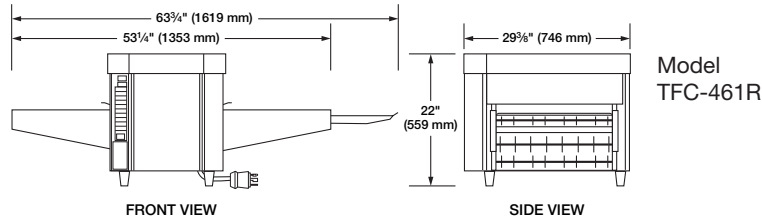
Models TF-1919 &amp; TF-4619



Model TF-461R



Model TFW-461R



Model TFC-461R

## SPECIFICATIONS

Model	Volts	Watts	Amps	Phase	Shipping Weight
TF-1919	208	4800	23.1	1	88 lbs. (40 kg)
	220	4201	19.1	1	
	240	5000	20.8	1	
	380	4513	11.9	1	
TF-2005	208	2400	11.5	1	55 lbs. (25 kg)
	220	2017	9.2	1	
	230	2204	9.5	1	
	240	2400	10.0	1	
TF-4619	208	7200	20.1	3	90 lbs. (41 kg)
	220	6134	16.1	3	
	240	7300	17.6	3	
	380	6588	10.1	3	
TF-461R	208	6250	30.0	1	93 lbs. (42 kg)
	208	6250	19.0	3	
	220	6992	20.1	3	
	240	8320	34.7	1	
TFC-461R	240	8320	21.9	3	135 lbs. (61 kg)
	240	8445	22.3	3	
TFW-461R	208	6250	30.0	1	95 lbs. (43 kg)
	240	8320	34.7	1	
	208	6250	19.0	3	
	240	8320	21.9	3	

## ELEMENTS

TF-1919: 1 Upper, 1 Lower.  
 TF-2005: 2 Upper.  
 TF-4619: 4 Upper, 1 Lower.  
 TF-461R: 4 Upper, 1 Lower.  
 TFC-461R: 4 Upper, 1 Lower.  
 TFW-461R: 4 Upper, 1 Lower.

## DIMENSIONS

TF-1919 & -4619: 20 1/4"W x 27 1/2"D x 17"H (514 x 699 x 432 mm).  
 TF-2005: 14"W x 19 3/4"D x 9 1/8"H (356 x 502 x 232 mm).  
 TF-461R (1-phase): 23 1/8"W x 30 7/8"D x 17"H (587 x 784 x 432 mm).  
 TF-461R (3-phase): 22 1/8"W x 30 7/8"D x 17"H (562 x 784 x 432 mm).  
 TFC-461R: 53 1/4"W x 29 3/8"D x 22"H (1353 x 746 x 559 mm).  
 TFW-461R: 25 1/2"W x 20 7/8"D x 14 5/8"H\* (648 x 530 x 371 mm).

\* Depth of unit with paddle is 25 3/8" (645 mm)  
 \* Width of unit is 63 3/4" (1619 mm) with landing platform and stop down.  
 \* Height of unit is 18 1/2" (470 mm) when using 4" (102 mm) legs.

## Usable Heated Cavity:

TF-1919, -4619, -461R: 13"W x 18"D x 6 3/8"H (330 x 457 x 162 mm).  
 TF-2005: 6 1/4"W x 13"D x 3 1/4"H (159 x 330 x 83 mm)  
 TFC-461R: 13"W x 18"D x 3 3/8"H (330 x 457 x 86 mm).  
 TFW-461R: 18"W x 13"D x 6 3/8"H (457 x 330 x 162 mm).

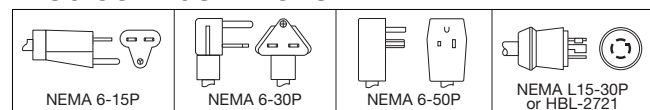
## VOLTAGE

208 or 240 volts.  
 TF-1919 uses NEMA 6-30P.  
 TF-2005 uses NEMA 6-15P.  
 TF-4619 uses NEMA L15-30P.  
 TF-461R 1-phase uses NEMA 6-50P, 3-phase uses NEMA L15-30P.  
 TFC-461R uses NEMA L15-30P.  
 TFW-461R does not include cord and plug.  
 Export voltages available, consult factory. Units supplied without plugs.

## CORD LOCATION

Back of unit, at left side.

## PLUG CONFIGURATIONS



## 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)
- Food Paddle (TF-2005 model only)
- 9" (229 mm) Pizza Pan with Tapered Sides
- 9" (229 mm) Hardcoated Pizza Pan with Tapered Sides
- 9" (229 mm) Round Pizza Screen

- 12" (305 mm) Pizza Pan with Tapered Sides
- 12" (305 mm) Hardcoated Pizza Pan with Tapered Sides
- 12" (305 mm) Hardcoated Flat Pizza Pan
- 12" (305 mm) Pizza Screen
- 11"W x 16"D (279 x 406 mm) Pizza Screen
- Half-Size Sheet Pan – 18"W x 13"D (457 x 330 mm)
- 10" (254 mm) Saute Pan with Tapered Sides
- Broiler Pan with Grease Pan (Model TF-2005 only)
- Pan Rack (Model TF-2005 only)
- Front Heat Shield (Model TF-2005 only)

## PRODUCT SPECS

### Food Finisher

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, ....phase 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.

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