



THERMO-FINISHER® FOOD FINISHERS

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

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 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) (excludes TFWM models).

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 (excludes TFWM models).

Hatco's new wall mountable Thermo-Finisher is a three bay unit with on demand plate activated technology. The plate height and heat intensity is adjustable. Dividers between the bays may be removed so a larger pan can be placed across two bays.

The side panels are available in powdercoated *Designer* colors Warm Red or Black. Cleaning is easy, as the unit features rugged stainless steel interior and heavy-duty glass surfaces that cover the heat source.

QUALITY

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

- All models have quick-heating infrared ribbon elements.
- All models feature a user-friendly control panel with a preset menu group program capability (excludes TFWM models).
- Perfect for melting toppings, finishing foods like potato skins, soup, nachos, and Mexican entrees, as well as toasting buns and bread.
- Wall mountable Thermo-Finisher is a three bay unit with on demand plate activated technology (TFWM models only).
- Accessory kit allows easy countertop conversion (TFWM models only).



Model TF-2005
with paddle included



Model TF-4619
with accessory pan



Model TF-4619 with accessory food pans.



Model TFW-461R



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



Model TFWM-3900 with removable stainless steel dividers.



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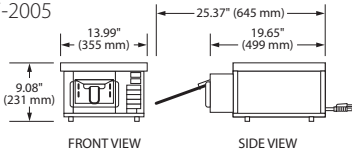
INFRARED RIBBON ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR ONE YEAR.



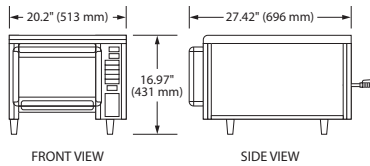
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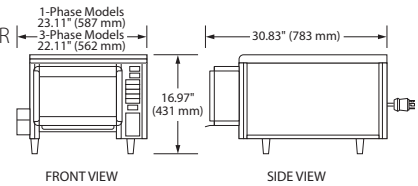
Model
TF-2005



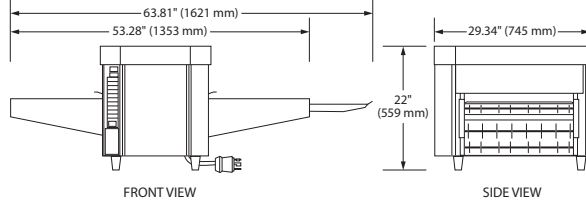
Models
TF-1919 &
TF-4619



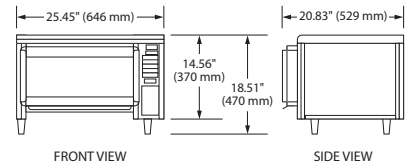
Model
TF-461R



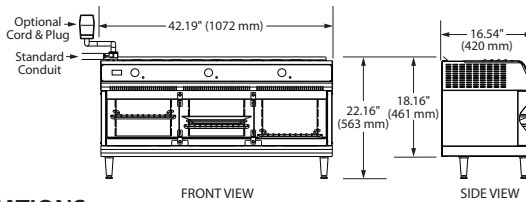
Model
TFC-461R



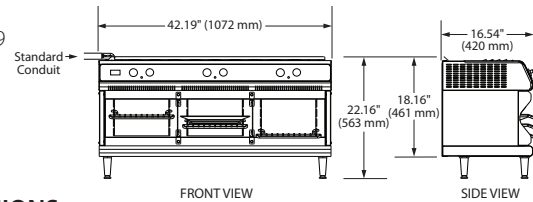
Model
TFW-461R



Model
TFWM-3900



Model
TFWM-3939



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	4532	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	
	240	8320	21.9	3	
TFC-461R	208	7524	21.4	3	305 lbs. (138 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	
TFWM-3900	208	7200	34.6	1	166 lbs. (75 kg)
	240	7500	31.3	1	
	208	7200	20.0	3	
	240	7500	18.0	3	
TFWM-3939	208	14400	40.0	3	181 lbs. (82 kg)
	240	15000	36.1	3	

ELEMENTS

TF-1919:	1 Upper, 1 Lower.	TFC-461R:	4 Upper, 1 Lower.
TF-2005:	2 Upper.	TFW-461R:	4 Upper, 1 Lower.
TF-4619:	4 Upper, 1 Lower.	TFWM-3900:	3 Upper
TF-461R:	4 Upper, 1 Lower.	TFWM-3939:	3 Upper, 3 Lower

OPTIONS (NOT FOR RETROFIT)

- Designer Color Side Panels: Warm Red, Black
- Pan Rack with Two Pans (Model TF-2005 model only)
- Front Heat Shield (Model TF-2005 model only)
- Left-hand Drive (TFC-461R model only)
- Cord and Plug (TFWM model only)

ACCESSORIES

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

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.

With 24/7 parts and service assistance (U.S and Canada only), the Food

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

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Form No. TF Spec Sheet

DIMENSIONS

TF-1919 & -4619: 20.2"W x 27.42"D x 16.97"H (513 x 696 x 431 mm).

TF-2005: 13.99"W x 19.65"D* x 9.08"H (355 x 499 x 231 mm).

TF-461R (1-phase): 23.11"W x 30.83"D x 16.97"H (587 x 783 x 431 mm).

TF-461R (3-phase): 22.11"W x 30.83"D x 16.97"H (562 x 783 x 431 mm).

TFC-461R: 53.28"W* x 29.34"D x 22"H (1353 x 745 x 559 mm).

TFW-461R: 25.45"W x 20.83"D x 14.56"H* (646 x 529 x 370 mm).

TFWM-3900, -3939: 42.19"W x 16.54"D x 18.16"H* (1072 x 420 x 461 mm).

* Depth of unit with paddle is 25.37" (645 mm).

** Width of unit is 63.81" (1621 mm) with landing platform and stop down.

† Legs add 4" (102 mm) to height of unit.

Usable Heated Cavity:

TF-1919, -4619, -461R: 13"W x 18"D x 6.38"H (330 x 457 x 162 mm).

TF-2005: 6.25"W x 13"D x 6.25"H (159 x 330 x 159 mm).

TFC-461R: 13"W x 18"D x 3.3"H (330 x 457 x 84 mm).

TFW-461R: 18"W x 13"D x 6.375"H (457 x 330 x 162 mm).

TFWM-3900, -3939: 40.19"W x 12.22"D x 6.92"H (1021 x 310 x 176 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 1-phase uses NEMA 6-50P, 3-phase uses NEMA L15-30P.

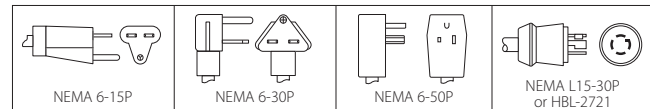
TFWM-3900 1-phase uses NEMA 6-50P, 3-phase uses NEMA L15-30P.

Export voltages available, consult factory. Units supplied without plugs.

CORD LOCATION

Back of unit, at left side. TFWM models top of unit, back left side.

PLUG CONFIGURATIONS



- 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 (Not available for TF-2005 model)
- Countertop Unit Conversion (TFWM model only)

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 (excludes TFWM models). Additionally, TFWM models shall consist of cord and plug option (TFWM-3900 model only) and countertop unit converter kit.