



People who serve, products that solve.™



## GLO-RAY® PORTABLE FRY STATIONS

Hatco Glo-Ray® Fry Holding Stations safely keep fried foods at optimum serving temperatures. Heating elements direct Glo-Ray's pre-focused heat without continuing to cook or dry out the food.

GRFHS models feature ceramic heating elements above, allowing ample space between the warmer and food bin to empty baskets.

A pre-set thermostatically- controlled heated base maintains uniform holding temperatures from below.

The slotted holding bin permits rising heat to envelop the food, preventing soggy product and various optional hardcoated fry ribbons are offered to stage boxed and/or bagged products for quick-serve areas.



SHOWN WITH  
OPTIONAL FRY  
RIBBON

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

- Fry stations hold fried foods safely at optimum serving temperatures.
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food.
- Food grade Teflon coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage.
- Easy installation.



SHOWN WITH  
OPTIONAL FRY  
RIBBON

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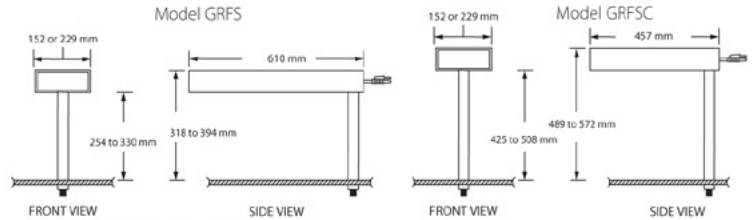
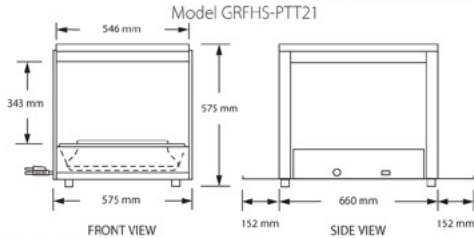
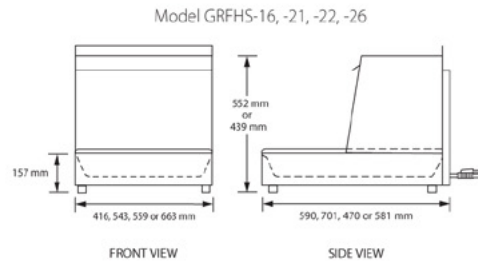
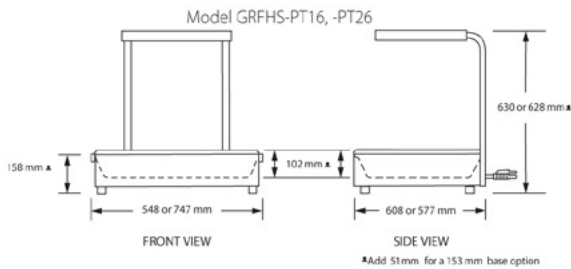
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# GLO-RAY® FRY HOLDING STATIONS

Models GRFHS-16, -21, -22, -26, -PTT21, -PT16, -PT26  
GRFS-24, GRFSL-24, GRFSR-24, GRFSLR-24 GRFSC-18, GRFSC-18, GRFSCR-18, GRFSC-18



## SPECIFICATIONS Portable Fry Stations

Model	Watts	Shipping Weight
GRFHS-16	1090	63 lbs. (29 kg)
GRFHS-21	1200	67 lbs. (30 kg)
GRFHS-22	1030	55 lbs. (25 kg)
GRFHS-26	1200	68 lbs. (31 kg)
GRFHS-PTT21	1740	80 lbs. (36 kg)
GRFHS-PT16	1090	61 lbs. (28 kg)
GRFHS-PT26	1440	64 lbs. (29 kg)
GRFHS-PT26*	1440	66 lbs. (30 kg)

## DIMENSIONS

GRFHS-16: 416 x 590 x 552 mm (W x D x H)  
 GRFHS-21: 543 x 701 x 552 mm (W x D x H)  
 GRFHS-22: 559 x 470 x 439 mm (W x D x H)  
 GRFHS-26: 663 x 581 x 552 mm (W x D x H)  
 GRFHS-PT16: 548 x 608 x 630 mm (W x D x H)  
 GRFHS-PT26: 747 x 577 x 628 mm (W x D x H)  
 GRFHS-PTT21: 575 x 965 x 575 mm (W x D x H)  
 GRFS-24 & GRFSR-24: 152 x 610 x 318-394 mm (W x D x H)  
 GRFSL-24 & GRFSLR-24: 229 x 610 x 318-394 mm (W x D x H)  
 GRFSC-18 & GRFSCR-18: 152 x 457 x 489-572 mm (W x D x H)  
 GRFSC-18 & GRFSC-18: 229 x 457 x 419-572 mm (W x D x H)

## CORD LOCATION

GRFHS-16, -21, -22, -26, -PT16, -PT26 Models: Back side, lower right corner.  
 GRFHS-PTT21 Model: Lower right-hand side.  
 GRFS Models: Back, upper middle.

## OPTIONS (NOT FOR RETROFIT)

- Halogen Bulb in lieu of Standard Display Light
- Left or Right side Cutout (GRFHS-16, -21, and -26) (Adds 1.7" (43 mm) to width of unit)
- Infinite Control (GRFS and GRFSL models only)

## ACCESSORIES

- 4 Pleat Hardcoated Fry Box Ribbon (GRFHS-16 & -26)
- 5 Pleat Hardcoated Fry Bag Ribbon (GRFHS-16 & -26)
- 5 Pleat Hardcoated Fry Box Ribbon (GRFHS-21)
- 6 Pleat Hardcoated Fry Box/Bag Combo Ribbon (GRFHS-21)
- 7 Pleat Hardcoated Fry Bag Ribbon (GRFHS-21)

- 8 Pleat Hardcoated Fry Bag Ribbon (GRFHS-21)
- 8 Pleat Hardcoated Fry Box Ribbon (GRFHS-PT26)
- 9 Pleat Hardcoated Fry Box/Bag Combo Ribbon (GRFHS-PT26)
- 10 Pleat Hardcoated Fry Bag Ribbon (GRFHS-PT26)
- Additional Sectional Divider (GRFHS only, one standard per unit)
- 5" (127 mm) side-by-side bag holder (GRFHS-21)
- 5" (127 mm) piggy back bag holder (GRFHS-21 & -PTT21)
- Scoop Holder (not available for the GRFHS-22)
- Food Pans (not available for the GRFHS-22)
- Wire Trivet (not available for the GRFHS-22)

- \* "C" in model name indicates ceramic element.
- "L" in model name indicates unit with lights.
- Specify clearance of 16.75", 18", or 20" when ordering. Standard is 18".
- † Fry Station warmer without cord and plug, UL Recognized. Supply wires through mounting post.
- Specify clearance of 10", 11", 12", or 13" when ordering.
- ▲ 6" deep base in lieu of standard 4" base

Due to our policy of continuous product improvement, specifications are subject to change without notice.  
 All models sold in Australia/New Zealand are 240Volt single phase, supplied with a 10amp plug.

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