



#### Pass-Through Pickup Pod™

Hatco's heated or ambient Pass-Through Pickup Pod<sup>™</sup>, propelled by Minnow<sup>™</sup>, helps automate customer and delivery pickups. These self-service, touchless pickup solutions reduce lobby/dining area congestion. They eliminate pickup mistakes, reduce labor costs, and improve the takeout experience for all. As a pass-through unit, the operator can easily fill orders from the back of the house to help streamline the delivery process, and customers and delivery people simply access their reserved cubbies by scanning the QR code or using the embedded link sent via SMS. All of this is done without waiting in line or needing to ask for help from front of house staff. Unlike unsecure tables, the Pass-Through Pickup Pod keeps food fresh and secure until ready to be picked up.

- · Available in either heated or ambient styles with eight unit pods
- Heated units are thermostatically controlled with an operational range of 140°F to 185°F
- Heated pods may also be operated in Ambient Mode
- Offers customers and delivery workers a touchless experience via their own devices with QR code and SMS messaging
- Energy-saving 5000K LED cubby lighting showcases food

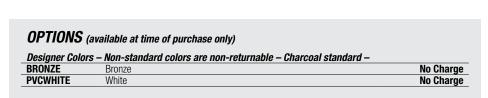
- Each individual pod is 13.58" W x 20.64" D x 14.5" H
- The antimicrobial surfaces and touchless interface work in tandem to inhibit the spread of bacteria, mildew and germs
- Plug into a standard 120V outlet and units are ADA compliant
- Has rear door handles which allow for minimal contact and easy access
- Connects via Cellular, WiFi, or CAT-5/6





PASS-THROU	GH PICKUP PO	D							
Model	Number of Lockers	Model Dimensions (W x D x H)	Internal Locker Dimensions (W x D x H)	Voltage	Watts	Amps	Plug	Approx. Ship Weight	List Price
Ambient Insula	ated Pass-Throug	h Individual Cubbies							
MPP-8PT	8 Lockers	32 <sup>7</sup> / <sub>32</sub> " x 24" x 80 <sup>17</sup> / <sub>32</sub> "	13 <sup>19</sup> / <sub>32</sub> " x 20 <sup>41</sup> / <sub>64</sub> " x 14 <sup>1</sup> / <sub>2</sub> "	120	90	0.4	NEMA 5-15P	390 lbs.	\$18274
Heated Insulat	ed Pass-Through	Individual Cubbies							
MPP-8HPT	8 Lockers	32 <sup>7</sup> / <sub>32</sub> " x 24" x 80 <sup>17</sup> / <sub>32</sub> "	13 <sup>19</sup> / <sub>32</sub> " x 20 <sup>41</sup> / <sub>64</sub> " x 14 <sup>1</sup> / <sub>2</sub> "	120	1424	11.87	NEMA 5-15P	390 lbs.	\$22626

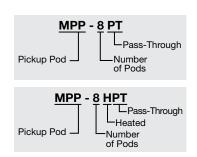
Cord Location: Operator side, bottom left.



Pass-Through

unit (Operator

side shown)



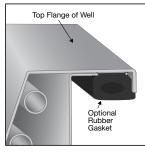


### **Bezel Gasket Option** for Heated Wells

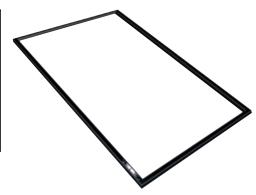
A new, factory-installed rubber gasket, now available for select Heated Wells, eliminates the need for silicone or other sealants.

**HWBI-3** Available with an optional gasket





**BEZELGASKET-1**Factory-installed option (eliminates the need for silicone or other sealants)



#### The following Bezel Gaskets are available for use on these Heated Wells:

The following Bozor Gaekete are available		
BEZELGASKET-1	BEZELGASKET-2	BEZELGASKET-3
· HWBI-1 · HWBLI-1 · HWBI43-1 · DHWBI-1 · HWBI-1D · HWBLI-1D · HWBI43-1D · HWBI-1DA · HWBLI-1DA · HWBI43-1DA	· HWBI-2       · HWBI43-2       · DHWBI-2         · HWBI-2D       · HWBI43-2D       · HWBI43-2D         · HWBI-2DA       · HWBI43-2DA       · HWBI43-2DA         · HWBI-2M       · HWBI43-2M       · HWBI43-2MA         · HWBI-2MA       · HWBLI-2MA       · HWBI43-2MA	· HWBI-3       · HWBI43-3       · DHWBI-3         · HWBI-3D       · HWBI43-3D       · HWBI43-3D         · HWBI-3DA       · HWBI-3DA       · HWBI43-3DA         · HWBI-3M       · HWBLI-3M       · HWBI43-3M         · HWBI-3MA       · HWBLI-3MA       · HWBI43-3MA
BEZELGASKET-4	BEZELGASKET-5	BEZELGASKET-6
<ul> <li>HWBI-4</li> <li>HWBI-4D</li> <li>HWBI-4D</li> <li>HWBI-4DA</li> <li>HWBI-4DA</li> <li>HWBI-4DA</li> <li>HWBI-4DA</li> <li>HWBI-4DA</li> <li>HWBI-4MA</li> <li>HWBI-4MA</li> <li>HWBI-4MA</li> <li>HWBI-4MA</li> <li>HWBI-4MA</li> <li>HWBI-4MA</li> <li>HWBI-4MA</li> </ul>	· HWBI-5         · HWBI-5D         · HWBI43-5         · DHWBI-5D           · HWBI-5D         · HWBI43-5D         · HWBI43-5DA           · HWBI-5DA         · HWBI43-5DA         · HWBI43-5DA           · HWBI-5M         · HWBI43-5M         · HWBI43-5MA           · HWBI-5MA         · HWBLI-5MA         · HWBI43-5MA	<ul> <li>HWBI-6</li> <li>HWBI-6D</li> <li>HWBI-6D</li> <li>HWBI-6DA</li> <li>HWBI-6DA</li> <li>HWBI-6DA</li> <li>HWBI-6DA</li> <li>HWBI-6M</li> <li>HWBI-6M</li> <li>HWBI-6MA</li> <li>HWBI-6MA</li> <li>HWBI-6MA</li> <li>HWBI-6MA</li> <li>HWBI-6MA</li> </ul>
BEZELGASKET-S2	BEZELGASKET-S3	BEZELGASKET-S4
· HWBI-S2 · HWBI-S2M · DHWBI-S2 · HWBI-S2D · HWBI-S2MA · HWBI-S2DA	· HWBI-S3 · HWBI-S3M · DHWBI-S3 · HWBI-S3D · HWBI-S3MA · HWBI-S3DA	· HWBI-S4 · HWBI-S4M · DHWBI-S4 · HWBI-S4D · HWBI-S4MA · HWBI-S4DA

Factory-Installed Rubber Gasket for Drop-In Heated Wells —	
BEZELGASKET-1	\$ 93
BEZELGASKET-2	93
BEZELGASKET-3	123
BEZELGASKET-4	123
BEZELGASKET-5	13
BEZELGASKET-6	13
actory-Installed Rubber Gasket for Drop-In Slim Heated Wells —	



#### R-290 Refrigerated **Drop-In Wells**

Hatco's R-290 Refrigerated Dropin Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation - a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeping food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally friendly insulation used throughout
- 1" brass drain simplifies cleaning





pans and pan support bars

R-290 REFRIGERATED DROP-IN WELLS							
	Dimensions		HP ar	nd Watts	@ 60 Hz	Approx.	
Model	WxDxH	Voltage	HP	Watts	Plug	Ship Weight	List Price
CWBP-1	19" x 27" x 321/10"	120	1/5	345	NEMA 5-15P	127 lbs.	\$ 7593
CWBP-2	32" x 27" x 321/10"	120	1/5	345	NEMA 5-15P	150 lbs.	8027
CWBP-3	45" x 27" x 25½"	120	1/5	345	NEMA 5-15P	173 lbs.	8548
CWBP-4	58" x 27" x 25½"	120	1/3	440	NEMA 5-15P	211 lbs.	9301
CWBP-5	71" x 27" x 25½"	120	1/2	560	NEMA 5-15P	245 lbs.	9832
CWBP-6	84" x 27" x 25½"	120	1/2	560	NEMA 5-15P	292 lbs.	10724

Voltage: Single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost and filter-drier. Consult factory for refrigerant specifications.

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

## All Refrigerated Drop-In Well Models Feature:

## Drain must always be on bottom side of slant

**Slant Option for:** CWBP-1, -2, -3, -4, -5, -6

	Additional Four Year Parts Only	
EWC	Warranty on the Compressor	\$200
Slant Options -		
CWBP-1SLANT	Slant Option for CWBP-1	\$382
CWBP-2SLANT	Slant Option for CWBP-2	404
CWBP-3SLANT	Slant Option for CWBP-3	427
CWBP-4SLANT	Slant Option for CWBP-4	449
CWBP-5SLANT	Slant Option for CWBP-5	472
CWBP-6SLANT	Slant Option for CWBP-6	494
Gasket Options -		
BEZELGASKET-1	Factory installed for CWBP-1	\$ 93
BEZELGASKET-2	Factory installed for CWBP-2	93
BEZELGASKET-3	Factory installed for CWBP-3	122
BEZELGASKET-4	Factory installed for CWBP-4	122
BEZELGASKET-5	Factory installed for CWBP-5	131
BEZELGASKET-6	Factory installed for CWBP-6	131



Top Flange of Well









### R-290 Refrigerated Slim Drop-In Wells

Hatco's R-290 Refrigerated Slim Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach, regardless of the sneeze guards.

- Insulated wells available in 1 to 4 fullsize pan configurations
- NSF 7 Component approved cold wall construction keeping food product cold without drying it out
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" brass drain simplifies cleaning



#### R-290 REFRIGERATED SLIM DROP-IN WELLS

	Dimensions	HP :	and Wat	ts @ 60 Hz	Approx.	
Model	WxDxH	HP	Watts	Plug	Ship Weight	List Price
CWBP-S1	27 <sup>1</sup> / <sub>16</sub> " x 19" x 26 <sup>1</sup> / <sub>16</sub> "	1/5	345	NEMA 5-15P	133 lbs.	\$ 7443
CWBP-S2	48 <sup>1</sup> / <sub>8</sub> " x 19" x 26 <sup>1</sup> / <sub>16</sub> "	1/5	345	NEMA 5-15P	170 lbs.	8350
CWBP-S3	69 <sup>3</sup> / <sub>16</sub> " x 19" x 26 <sup>1</sup> / <sub>16</sub> "	1/3	440	NEMA 5-15P	221 lbs.	9517
CWBP-S4	901/4" x 19" x 261/16"	1/2	560	NEMA 5-15P	283 lbs.	10266

#### All Refrigerated Slim Drop-In Well Models Feature:

Voltage: 120V, single phase.

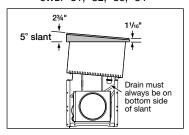
**Models Shipped with:** Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost, sight glass, and filter-drier. Consult factory for refrigerant specifications.

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

#### **OPTIONS** (available at time of purchase only) Additional Four Year Parts Only **EWC** Warranty on the Compressor \$200 Slant Options -Slant Option for CWBP-S1 **CWBP-S1SLANT** \$318 **CWBP-S2SLANT** Slant Option for CWBP-S2 340 Slant Option for CWBP-S3 **CWBP-S3SLANT** 363 **CWBP-S4SLANT** Slant Option for CWBP-S4 385 Gasket Options -**BEZELGASKET-S1** Factory installed for CWBP-S1 \$ 93 **BEZELGASKET-S2** Factory installed for CWBP-S2 93 **BEZELGASKET-S3** Factory installed for CWBP-S3 122 **BEZELGASKET-S4** Factory installed for CWBP-S4 122



Slant Option for: CWBP-S1, -S2, -S3, -S4



#### **BEZELGASKET-S1**

Factory installed option (eliminates the need for silicone or other sealants)







#### R-290 Drop-In Frost Tops

Keep your self-serve products beverages, snacks, hors d'oeuvres, side dishes, desserts and other quick turnaround items - in the perfect chill zone with Hatco R-290 Drop-In Frost Tops.

- Accommodates full-size sheet pans
- Units include a 1" brass drain (excluding one-pan units)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Condenser uses environmentally friendly R-290 refrigerant
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Available in a slim, lengthwise configuration to allow for easy, reachable access to products





R-290 DROP-IN FROST TOPS AND DROP-IN SLIM FROST TOPS								
Model	<b>Dimensions</b> W x D x H	<b>Drain</b> (1" Brass Drain)	НР	Hz	Watts	Plug	Approx. Ship Weight	List Price
FTBP-	1 211/16" x 28 15/16" x 23 11/16"	None	1/3	50/60	333/364/396	NEMA 5-15P	132 lbs.	\$7010
FTBP-	2 39" x 28 15/16" x 17 1/8"	Yes	1/3	50/60	333/364/396	NEMA 5-15P	170 lbs.	7800
FTBP-	3 57" x 28 15/16" x 17 1/8"	Yes	1/3	50/60	333/364/396	NEMA 5-15P	213 lbs.	8700
Slim	Slim							
FTBP-	<b>S2</b> 54 <sup>15</sup> / <sub>16</sub> " x 21 <sup>1</sup> / <sub>16</sub> " x 17 <sup>1</sup> / <sub>8</sub> "	Yes	1/3	50/60	333/364/396	NEMA 5-15P	182 lbs.	\$7800
FTBP-	<b>S3</b> 80 <sup>13</sup> / <sub>16</sub> " x 21 <sup>1</sup> / <sub>16</sub> " x 17 <sup>1</sup> / <sub>8</sub> "	Yes	1/3	50/60	333/364/396	NEMA 5-15P	239 lbs.	8700

#### All R-290 Drop-In Frost Top Models Feature:

Voltage: 120V, single phase.

**Models Shipped with:** Electronic temperature control, condensing unit and compressor Consult factory for refrigerant specifications.

ACCESSORIE	<b>S</b> (available for purchase at any time)	
ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D	\$37
18" SHEET PAN	Full-Size Sheet Pan – 18"W x 26"D	52





#### **Dry Soup Wells**

Hatco's Dry Soup Wells offer a plumbing-free solution for rethermalizing or holding food at safe temperatures. Both the built-in and countertop units offer the same intuitive user interface, four customizable presets and six preset temperatures to make the Dry Soup Well a simple and effective solution.

- Gentle, even heating without the need for water
- Features an intuitive, interactive user interface
- Adjustable stir timers indicate when its time to stir
- Automatically transfers from rethermalization to hold
- Features a screen lock to keep anyone else from tampering with the controls
- Includes pan with hinged lid

SWC-11QT





SWC-7QT in Bold Black



DF	DRY SOUP WELLS									
	Model	Item #	Color	Dimensions <sup>*</sup> (W x H)	Voltage	Watts	Amps	Plug	Ship Weight*	List Price
(	Countertop									
~	SWC-7QT	SWC7QTC515	Clear Coat	12 <sup>2</sup> / <sub>5</sub> " x 11 <sup>1</sup> / <sub>2</sub> "	120	425	3.5	NEMA 5-15P	14 lbs.	\$1449
~	SWC-7QT	SWC7QTBB515	Bold Black	12 <sup>2</sup> / <sub>5</sub> " x 11 <sup>1</sup> / <sub>2</sub> "	120	425	3.5	NEMA 5-15P	14 lbs.	1449
~	SWC-11QT	SWC11QTC515	Clear Coat	14 <sup>2</sup> / <sub>5</sub> " x 11 <sup>1</sup> / <sub>2</sub> "	120	675	5.6	NEMA 5-15P	17 lbs.	1490
~	SWC-11QT Built-In	SWC11BBC515	Bold Black	14 ½" x 11 ½"	120	675	5.6	NEMA 5-15P	17 lbs.	1490
v	SWB-70T	SWB70T515	None	12 <sup>3</sup> / <sub>5</sub> "x 10 <sup>3</sup> / <sub>5</sub> "	120	425	3.5	NEMA 5-15P	14 lbs.	\$1219
1	SWB-11QT	SWB11QT515	None	10 <sup>3</sup> / <sub>5</sub> "x 10 <sup>3</sup> / <sub>5</sub> "	120	675	5.6	NEMA 5-15P	17 lbs.	1417

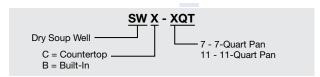
<sup>\*</sup> Shipping weight includes packaging

SWB-7QT

Cord Location: Rear right bottom

6

FS (available for nurchase at any time)	
Lo (available for parenase at any unite)	
7-Quart Round Pan	\$138
11-Quart Round Pan	152
7-Quart Round, Hinged and Notched Lid	\$101
7-Quart Round, Notched, Solid Lid	72
11-Quart Round, Hinged and Notched Lid	126
11-Quart Round, Notched, Solid Lid	86
	11-Quart Round Pan  7-Quart Round, Hinged and Notched Lid  7-Quart Round, Notched, Solid Lid  11-Quart Round, Hinged and Notched Lid



<sup>^</sup> Dimensions only include the unit without the pan and lid





#### Retractable Cord Mount for Decorative Lamps

Hatco has added the Retractable Cord Mount for our Decorative Lamps, giving you ten mounting arrangements to choose from. Check out our Equipment Price List or "Build A Lamp" Configurator on the Hatco website so you can customize the perfect lamp to fit your operation's needs.

## STEP 2: MOUNTING STYLE Mounting Style RC Retractable Cord Mount \$461 Retractable Cord Mount to Track Adapter (specify Cord and RCT \* Track Color) 604

NOTE: Lamp shade diameter and wattage may limit number of lamps per track. To ensure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).

#### **Standard features**

- Decorative lamps available in three electrical wattages: Luminaire (100W), Standard (250W) and High Watt (375W)
- Models available in fifteen lamp shade styles (not available for 2X00 style shades)
- Easily adjustable between 24" and 72" (27" to 75" for 10.5" Shades) for RC Mounts and 27" to 75" (29" to 77" for 10.5" Shades) for RCT Mounts
- Three power switch options available for RC, RCT Mounts: Lower (at stem), Remote and None
- Available for food holding and display or lighting only applications
- Track Adapter available in 120 volt only



MOUNTING STYLES		CTVI EC	SPECIFY:	Shade Height		
	WOONTING	STILES	SPECIFT.	8½" H	10½" H	
RETRACTABLE CORD	RC Mount New Retractable Cord Mount.	RCL SWITCH	Overall Length Adjusts to a maximum	24" to 72"	27" to 75"	
RETRAC	RCT Mount New Retractable Cord Mount.	RCTL SWITCH	and minimum according to shade height	27" to 75"	29" to 77"	

Hatco has given you a variety of simple and easy ways to "Build Your Decorative Lamp."

• GO online at:

www.hatcocorp.com and click on "Build a Lamp" on the top Tabs. (Download a PDF of your lamp configuration in color and a Hatco List Price Quote)

• OR follow the six steps in the Hatco Price List (Page 56) to build your Hatco model code and List Price. Then look at the following page for the accessories, like a bulb or track, to easily complete your total order.



Visit www.hatcocorp.com Click on "Build a Lamp"

STEP 3: SWITCH LOCATION					
Switch Locat	ion –	No Charge			
L	Lower (not available on high	n watt models)			
N	None				
R	Remote				
U	Upper (not available on high	watt models)			
- 11		watt models)			

**NOTE:** The Retractable Cord Mount is not currently available for the -2100, -2200, -2300, -2400 Shade styles or with an Upper Switch configuration.

#### **SWITCH LOCATIONS**



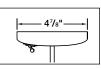
L - Lower Switch Not available on:

- **DLH** (high watt models)
- Not available for DL-2100, -2200, -2300 or -2400.



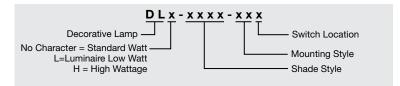


- Accommodates 16 amps
- Up to seven 250W lamps, or five 375W lamps maximum per remote switch



- **U Upper Switch** Not available on:
- DLH (high watt models)
- R Mount and RC Mount
- Track mounts (CT, RT, RCT, ST, AST)

### COLORS AND FINISHES – INSIDE BACK COVER OF CURRENT PRICE LIST ACCESSORIES AND OPTIONS – SEE CURRENT PRICE LIST PAGE 51



**NOTE:** Decorative Lamps and Luminaires are non-returnable.



#### Optional Dekton® **Ultracompact Stone** Surfaces for Glo-Ray® Portable Rectangular **Heated Simulated** Stone Shelves

Hatco's GRSS Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves now include a new optional surface: Dekton® stone. With Dekton®, these portable shelves now come in three new stone colors: Domoos. Rem and Soke\*.

Dekton® is a sophisticated mixture of over 20 minerals extracted from nature, resistant to scratches and impact. Dekton® stone can withstand abrasion better than granite or porcelain. The sintering and compression techniques used to manufacture Dekton® make it completely non-porous and resistant to water and stains, which can be removed easily with standard cleaning products.

• Due to the natural texture, patterns will vary.

- A carbon neutral product
- Abrasion, impact, scratch and heat resistant
- · Contains a non-porous surface, making it water and stain resistant
- Available in Rem, Soke and Domoos









#### Dekton® stone surfaces are available for use on these models:

	GRSS	
· GRSS-2418	· GRSS-3618	· GRSS-6018
· GRSS-3018	· GRSS-4818	· GRSS-7218

#### **OPTIONS** (available at time of purchase only) Dekton® Stone Colors - All Dekton surfaces are non-returnable -GRSS-2418 - Rectangular Heated Shelves -GRSS-4818 - Rectangular Heated Shelves -**DOMOOS** Domoos \$ 721 **DOMOOS** Domoos \$1138 REM Rem REM Rem 721 1138 **SOKE** Soke 721 **SOKE** Soke 1138 GRSS-3018 - Rectangular Heated Shelves -GRSS-6018 - Rectangular Heated Shelves -**DOMOOS** Domoos \$842 **DOMOOS** Domoos \$1371 REM Rem 842 REM Rem 1371 **SOKE** Soke 842 **SOKE** Soke 1371 GRSS-3618 - Rectangular Heated Shelves GRSS-7218 - Rectangular Heated Shelves -**DOMOOS** \$1041 DOMOOS \$1605 Domoos Domoos REM Rem 1041 REM Rem 1605 **SOKE SOKE** Soke 1041 Soke 1605

#### Dekton® surfaces that are available for these models:











## Optional Dekton® Ultracompact Stone Surfaces for Hot/Cold Built-In Simulated Stone Shelves

Hatco's HCSSB Hot/Cold Built-In Simulated Stone Shelves not only easily transition between heated and cold shelves, but now include Dekton® stone as an optional surface. The optional Dekton surface comes in three stone colors: Domoos, Rem and Soke. Dekton® is a sophisticated mixture of over twenty minerals extracted from nature, resistant to scratches and impact. Dekton® stone can withstand abrasion better than granite or porcelain. The sintering and compression techniques used to manufacture Dekton® make it completely non-porous and resistant to water and stains, which can be removed easily with standard cleaning products.

• Due to the natural texture, patterns will vary.

- A carbon neutral product
- Abrasion, impact, scratch and heat resistant
- Contains a non-porous surface, making it water and stain resistant
- Available in Rem, Soke and Domoos





#### Dekton® stone surfaces are available for use on these models:

#### **HCSSB**

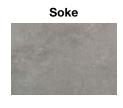
- · HCSSB-2418 · HCSSB-3618
- · HCSSB-3018 · HCSSB-4818

Dekton® Stone	Colors – All Dekton s	urfaces are non-	returnable –		
HCSSB-2418 - I	Hot/Cold Built-In She	lves –	HCSSB-3618 -	Hot/Cold Built-In S	helves –
DOMOOS	Domoos	\$677	DOMOOS	Domoos	\$108
REM	Rem	677	REM	Rem	108
SOKE	Soke	677	SOKE	Soke	108
HCSSB-3018 - I	Hot/Cold Built-In She	lves –	HCSSB-4818 -	Hot/Cold Built-In S	helves –
DOMOOS	Domoos	\$940	DOMOOS	Domoos	\$115
REM	Rem	940	REM	Rem	115
SOKE	Soke	940	SOKE	Soke	115

#### Dekton® surfaces that are available for these models:







### R-290 Cold Simulated Stone Shelves Built-In

Hatco's R-290 Cold Simulated Stone Shelves Built-In are an environmentally friendly solution to keep food cold on buffet lines in cafeterias, restaurants and much more!

- Keeps food cold using environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Simulated stone is Swanstone®
- All models match the GRSSB Heated Simulated Stone Built-In Shelves for a fully integrated look
- Control Box comes with standard 4' lead wire



COLD SIMULATED STONE SHELVES BUILT-IN (flush to countertop)											
Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	<b>Voltage</b> Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight	List Price			
CSSBP-24	118 27" x 21"	24" x 18"	120	345	60	1/5	120 lbs.	\$8016			
CSSBP-30	<b>33</b> " x 21"	30" x 18"	120	345	60	1/5	132 lbs.	8346			
CSSBP-36	39" x 21"	36" x 18"	120	345	60	1/5	149 lbs.	8481			
CSSBP-48	318 51" x 21"	48" x 18"	120	440	60	1/3	145 lbs.	9746			

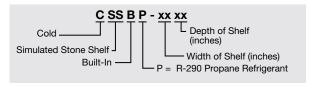
All Cold Simulated Stone Shelf Built-In models feature:

Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

# OPTIONS (available at time of purchase only) Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard – SS-GGRAN Gray Granite No Charge SS-BSAND Bermuda Sand No Charge COLORS AND FINISHES – INSIDE BACK COVER OF CURRENT PRICE LIST

#### **COUNTERTOP CUTOUT DIMENSIONS**

Model	<b>Width</b> with <sup>3</sup> / <sub>8</sub> " corner radii	<b>Depth</b> with <sup>3</sup> / <sub>8</sub> " corner radii
CSSBP-2418	243/8"	18¾"
CSSBP-3018	30¾"	18¾"
CSSBP-3618	363/8"	183/8"
CSSBP-4818	483/8"	183/8"







#### R-290 Cold Simulated Stone Shelves Built-In Flush Top

Hatco's new R-290 Cold Simulated Stone Shelves Built-In Flush Top are a must for buffet lines in cafeterias, restaurants and more!

- R-290 Cold Simulated Condenser utilizes environmentally friendly
  R-290 refrigerant
  - Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
  - All models are bottom mount units
- Control Box can be mounted 4' from center of the shelf
- Simulated stone is Swanstone®



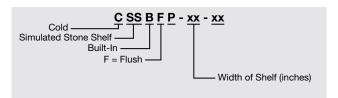
R-290 COLD SIMULATED STONE SHELVES BUILT-IN FLUSH TOP										
Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight	List Price		
CSSBFP-24-F	27" x 18½"	24" x 15½"	120	345	60	1/5	119 lbs.	\$ 7636		
CSSBFP-24-I	27" x 22 <sup>1</sup> / <sub>2</sub> "	24" x 19½"	120	345	60	1/5	124 lbs.	8162		
CSSBFP-24-S	<b>3</b> 27" x 27"	24" x 24"	120	345	60	1/5	134 lbs.	8650		
CSSBFP-36-F	39" x 18½"	36" x 15½"	120	345	60	1/5	138 lbs.	8312		
CSSBFP-36-I	39" x 221/2"	36" x 19½"	120	440	60	1/3	155 lbs.	8710		
CSSBFP-36-9	39" x 27"	36" x 24"	120	440	60	1/3	164 lbs.	9869		
CSSBFP-48-F	51" x 18½"	48" x 15½"	120	440	60	1/3	159 lbs.	9002		
CSSBFP-48-I	51" x 221/2"	48" x 19½"	120	440	60	1/3	171 lbs.	9653		
CSSBFP-48-S	51" x 27"	48" x 24"	120	560	60	1/2	189 lbs.	11596		

#### All Cold Simulated Stone Shelf Built-In Flush Top models feature:

Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

<b>OPTIONS</b>	available at time of purchase only	<i>(</i> )	
Simulated stor	e colors – Non-standard colors a	re non-returnable – Night Sky standard –	
SS-GGRAN	Gray Granite		No Charge
SS-BSAND	Bermuda Sand		No Charge
COLORS AND	FINISHES - INSIDE BACK COV	VER OF CURRENT PRICE LIST	

**NOTE:** The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.



#### COUNTERTOP CUTOUT DIMENSIONS

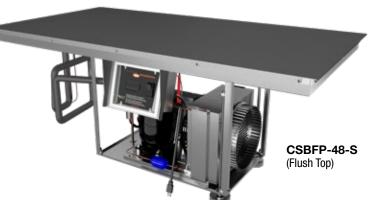
Model	Width with 3/8" corner radii	<b>Depth</b> with <sup>3</sup> / <sub>8</sub> " corner radii
CSSBFP-24-F	243/8"	15 <sup>7</sup> /8"
CSSBFP-24-I	24 3/8"	19 <sup>7</sup> / <sub>8</sub> "
CSSBFP-24-S	24 3/8"	24 3/8"
CSSBFP-36-F	36 3/8"	15 <sup>7</sup> / <sub>8</sub> "
CSSBFP-36-I	36 3/8"	19 %"
CSSBFP-36-S	36 3/8"	24 3/8"
CSSBFP-48-F	483/8"	15 <sup>7</sup> / <sub>8</sub> "
CSSBFP-48-I	483/8"	197/8"
CSSBFP-48-S	483/8"	243/8"



#### R-290 Cold Shelves Built-In Flush Top

Hatco's R-290 Cold Shelves Built-In Flush Top, in our signature Hardcoat Aluminum, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more, perfectly chilled.

- Condenser utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are top mounted with an Hardcoat Aluminum surface
- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control Box comes standard with a 4' lead wire



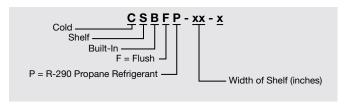
C	COLD SHELVES BUILT-IN FLUSH TOP (Hardcoat Aluminum)											
		Overall Shelf Dimensions	Usable Shelf Space	<b>Voltage</b> Single		Comp. Size		Approx. Ship	List			
	Model	WxD	WxD	Phase	Watts	HP	Hz	Weight	Price			
	CSBFP-24-F	25½" x 17"	24" x 15½"	120	345	1/5	60	108 lbs.	\$ 6909			
	CSBFP-24-I	25½" x 21"	24" x 19½"	120	345	1/5	60	116 lbs.	7199			
	CSBFP-24-S	25½" x 25½"	24" x 24"	120	345	1/5	60	117 lbs.	7493			
	CSBFP-36-F	37½" x 17"	36" x 15½"	120	345	1/5	60	130 lbs.	7388			
	CSBFP-36-I	37½" x 21"	36" x 19½"	120	440	1/3	60	130 lbs.	7965			
	CSBFP-36-S	37½" x 25½"	36" x 24"	120	440	1/3	60	151 lbs.	8359			
	CSBFP-48-F	49½" x 17"	48" x 15½"	120	440	1/3	60	138 lbs.	8172			
	CSBFP-48-I	49½" x 21"	48" x 19½"	120	440	1/3	60	157 lbs.	8567			
	CSBFP-48-S	49½" x 25½"	48" x 24"	120	560	1/2	60	177 lbs.	9265			

#### All Cold Shelf Built-In Flush Top models feature:

Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

#### **COUNTERTOP CUTOUT DIMENSIONS**

	Wid	lth	Depth		
Model	Min	Max	Min	Max	
CSBFP-24-F	245/8"	25"	16¹/8"	16½"	
CSBFP-24-I	245/8"	25"	201/8"	201⁄2"	
CSBFP-24-S	245/8"	25"	245/8"	25"	
CSBFP-36-F	365/8"	37"	16 <sup>1</sup> / <sub>8</sub> "	16½"	
CSBFP-36-I	365/8"	37"	201/8"	20½"	
CSBFP-36-S	365/8"	37"	245/8"	25"	
CSBFP-48-F	485/8"	49"	16¹/8"	16½"	
CSBFP-48-I	485/8"	49"	201/8"	20½"	
CSBFP-48-S	485/8"	49"	245/8"	25"	







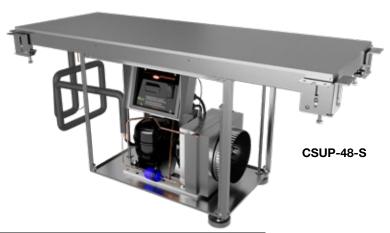
#### R-290 Cold Shelves Undermount

R-290 Cold Shelves Undermount use environmentally friendly R-290 refrigerant to provide a cold surface like the Cold Built-in Flush Top Shelves, but are mounted directly against the underside of a granite, quartz, Stainless Steel or appropriate solid surface counter top. Cooling transfers though the countertop with a seamless look.

- Condenser utilizes environmentally friendly R-290 refrigerant
- Mounts directly to underside of appropriate countertop material
- Approved materials include granite and quartz up to 1 <sup>3</sup>/<sub>16</sub>", Swanstone® (provided by Hatco), and certain Stainless Steel or aluminum surfaces approved by

Hatco. Please contact the factory for applications with other material \*

- All models feature an anodized aluminum surface
- Control Box comes standard with a 4' lead wire



COLD SHELVES UNDERMOUNT (Anodized Aluminum)										
	Model <b>F</b>	Overall Shelf Dimensions (includes brackets) W x D	Usable Shelf Space W x D	Watts 120V Single Phase	Hz	Compressor Size HP	Approx. Ship Weight	List Price		
	CSUP-24-F	27 <sup>5</sup> /16" x 18 <sup>13</sup> /16"	24" x 15½"	345	60	1/5	118 lbs.	\$ 6735		
	CSUP-24-I	27 <sup>5</sup> /16" x 22 <sup>13</sup> /16"	24" x 19½"	345	60	1/5	115 lbs.	6955		
	CSUP-24-S	27 <sup>5</sup> /16" x 27 <sup>5</sup> /16"	24" x 24"	345	60	1/5	130 lbs.	7481		
	CSUP-36-F	39 <sup>5</sup> / <sub>16</sub> " x 18 <sup>13</sup> / <sub>16</sub> "	36" x 15½"	345	60	1/5	143 lbs.	7046		
	CSUP-36-I	39 <sup>5</sup> / <sub>16</sub> " x 22 <sup>13</sup> / <sub>16</sub> "	36" x 19½"	440	60	1/3	140 lbs.	7479		
	CSUP-36-S	39 <sup>5</sup> /16" x 27 <sup>5</sup> /16"	36" x 24"	440	60	1/3	125 lbs.	7751		
	CSUP-48-F	51 <sup>5</sup> / <sub>16</sub> " x 18 <sup>13</sup> / <sub>16</sub> "	48" x 15½"	440	60	1/3	141 lbs.	7629		
	CSUP-48-I	51 <sup>5</sup> /16" x 22 <sup>13</sup> /16"	48" x 19½"	440	60	1/3	144 lbs.	7801		
	CSUP-48-S	51 <sup>5</sup> /16" x 27 <sup>5</sup> /16"	48" x 24"	560	60	1/2	178 lbs.	8581		

#### All Cold Shelf Undermount models feature:

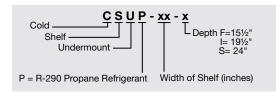
**Models Shipped with:** Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P), thermal mastic caulk and single use applicator.

#### **COUNTERTOP CUTOUT DIMENSIONS**

Model	Width with <sup>3</sup> / <sub>8</sub> " corner radii	<b>Depth</b> with <sup>3</sup> / <sub>8</sub> " corner radii
CSUP-24-F	243/8"	15 <sup>7</sup> /8"
CSUP-24-I	243/8"	197/8"
CSUP-24-S	243/8"	243/8"
CSUP-36-F	363/8"	15 <sup>7</sup> / <sub>8</sub> "
CSUP-36-I	363/8"	19 <sup>7</sup> /8"
CSUP-36-S	363/4"	243/8"
CSUP-48-F	483/8"	15 <sup>7</sup> /8"
CSUP-48-I	483/8"	19 <sup>7</sup> /8"
CSUP-48-S	483/8"	243/8"



CSUP models include thermal mastic caulk and a single use applicator





#### Toast-Qwik® Conveyor Toasters

Hatco's next generation of Toast-Qwik® Conveyor Toasters have been designed to provide a great new look and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

- Patented ColorGuard Sensing System continually monitors chamber temperature and adjusts the chamber to ensure consistent toast results – even in your busiest periods
- Power Save mode activates manually by pressing the Power Save Button above the leaf symbol, which reduces power by 50%
- Features an Air Intake Filter Screen which is removable for easy cleaning
- Crumb tray is removable

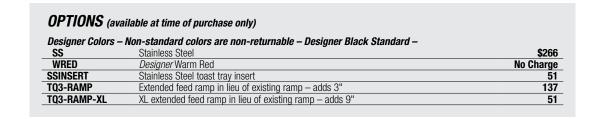
- 2" high opening for standard TQ3-20 unit
- 3" high for TQ3-20H unit, which is better for use with thicker breads and rolls
- DC stepper motor provides wide range of linear and precise speed control
- TQ3-20 and TQ3-20H models produce between 600-700 slices of toast per hour
- Double-sided or single-sided toasting at the touch of a button

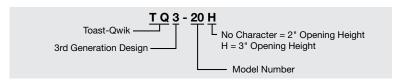


HORIZONTAL CONVEYOR TOASTERS											
Model	<b>Opening Dimensions</b> (W x H)	<b>Dimensions</b> (W x D x H) <i>Height includes legs</i>	<b>Voltage</b> 50/60Hz	Watts	Amps	Plug	Approx. Ship Weight	List Price			
TQ3-20	10%" x 2"	14%" x 20 <sup>11</sup> / <sub>16</sub> " x 17 <sup>9</sup> / <sub>64</sub> "	208 240	2470	11.9 10.3	NEMA 6-15P	54 lbs.	\$4230			
TQ3-20H	10¾" x 3"	143/8" x 2011/16" x 179/64"	208 240	2620	12.6 10.9	NEMA 6-20P NEMA 6-15P	54 lbs.	4268			

#### All Toast-Qwik® Models Feature:

Cord Location: 6' cord – back of unit, lower right corner.





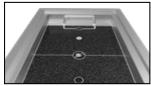


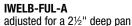
#### **Drop-In Induction** Dry Well

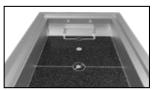
Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 21/2" or 4" deep, full-size pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accomodate a 2½" or 4" deep pan
- Made for use with normal, full-size, ½-size, ½-size & ¼-size, stainless steel pans
- Contains two heat zones with two temperature sensors in each zone
- An easy-to-use, mountable control panel that can be adjusted by temperatures in Fahrenheit, Celsius or by preset temperature levels between 150° and 210°F
- Features a sensor that prohibits the unit to turn on unless a pan is present
- Includes a single stainless steel bezel
- Can be top or bottom mounted into a countertop









**IWELB-FUL-A** adjusted for a 4" deep pan



DROP-IN INDUCTION DRY WELL								
	Model	<b>Dimensions</b> W x D x H	<b>Voltage</b> Single Phase	Watts	Plug	Approx. Ship Weight	List Price	
V	IWELB-FUL-A	24" x 16" x 9½"	120	720	NEMA 5-15P	43 lbs.	\$2950	
V	IWELB-FUL-A	24" x 16" x 9½"	208-240	720	NEMA 6-15P	43 lbs	\$2950	

#### All Drop-In Induction Dry Wells Feature:

Models Shipped with: A 78" cable from the base to the control and a 71" cord and plug. Cord Location: Bottom right side.

<i>Pans</i> – St Pan 1/3	Third-Size Stainless Steel Pan	\$ 68	ST PAN 1/3
ST PAN 1/2	Half-Size Stainless Steel Pan	\$ 68 78	
ST PAN 2	Full-Size Stainless Steel Pan, 2½" depth	93	ST PAN 1/2
ST PAN 4	Full-Size Stainless Steel Pan, 4" depth	117	ST PAN 2
ezels –			
IWELBEZEL-2	For use when ganging two units	\$242	ST PAN 4
IWELBEZEL-3	For use when ganging three units	330	
rivets –			
TRIVET (1/2) SS	Half-Size – 10% «"W x 75%"D	\$126	
TRIVET SS	Full-Size – 101/8"W x 18"D	175	
IWELBEZEL-	3		TRIVET (1/2)SS TRIVET S







#### **NEW OPTIONS AND ACCESSORIES**

#### Snack System New Norwegian Waffle Plates

Check out the newest plate for the legendary Snack System.
This innovative plate attaches to the Snack System and produces delicious Norwegian waffles.
These thin, soft waffles can be enjoyed whole or can easily be sectioned into their recognizable heart-shaped portions.







**HEART WAFFLE**Accessory Norwegian waffle plate.

#### ACCESSORIES (available for purchase at any time)

**HEART WAFFLE** Norwegian Waffle Plate

\$314