Whether you're looking for foodservice equipment that offers more reliability, efficiency, versatility, food safety or functionality, Hatco has a solution for your business.

Equipment you can rely on.
A partner you can turn to.

Hatco designs equipment with one simple truth in mind: Foodservice is a rugged business. Our equipment is built to endure so it is always performing at maximum capacity. Every product meets rigid performance standards to give you peace of mind. What's more is we offer knock-your-socks-off customer service that comes standard with every purchase, because that's what a good business partner should do. Since 1950, Hatco has been creating bold innovations that pioneered the foodservice equipment industry. Today our full line of warming, holding and cooling equipment continues to offer cost effective solutions that help you save time and money. More importantly, we help you look good to your customers.

AIRPORT & TRAVEL
Make your operation a destination for on-the-go dining with eye-catching displays and versatile light cooking equipment.

ASSISTED LIVING
Ensure the highest quality of the food you serve with versatile heating and cooling equipment.

COUNTRY CLUBS
Upscale your foodservice offerings with sleek and attractive equipment that makes a lasting impression and keeps food fresh.

ENTERTAINMENT
Showcase your snacks and entrées and keep food hot and fresh with eye-catching displays, warmers and merchandisers.

COLLEGES & UNIVERSITIES
Entice your students and customers to eat on-site with modern and contemporary foodservice equipment that elevates your image.

BAR & TAVERN
Go beyond offering "just drinks" with light cooking equipment and displays that are perfect for small footprints.

RETAIL
Grab more share of profitable foodservice sales with warmers, cabinets and merchandisers that create an impressive and appetizing display.

HEALTHCARE
Keep customer satisfaction up with innovative equipment that offers best-in-class efficiency and food safety.

LODGING & CASINOS
Create a high-end dining experience featuring elegant decorative lamps, portable food warmers and hot/cold wells.
As foodservice design continues to trend toward open concepts, Hatco innovates equipment that is as attractive as it is functional. Our equipment is engineered with sleek features and holds food and beverages at the right temperature, helping to reduce waste, maintain food quality, and maximize your investment. Our turnkey heating and cooling options offer efficiency and fine craftsmanship at a price you can afford. So whether you’re operating a fine dining establishment or quick service café, you can rely on Hatco equipment to make you look good.

Visit www.hatcocorp.com for our full line of equipment.
COFFEE/BEVERAGE
AWD-12 Atmospheric Hot Water Dispenser
CWB-2 Refrigerated Drop-In Well
DL-1500 Decorative Luminaire
HDW-2R2 Split Drawer Warmer

PASTRY/COLD PREP
CSSBF-36-I Cold Swanstone® Built-In Shelf
DL-1400 Decorative Luminaire
HDW-3B Built-In Drawer Warmer
CWB-3 Refrigerated Drop-In Well with 5% Slant Option
HCWBI-2DA Drop-In Hot/Cold Well
FSHC-6W1 Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinet

EXHIBITION COOK LINE
Exhibition Prep Work Area
GRAHL-60D Glo-Ray® Strip Heater with Chef LED Light Bulbs
DL-1500 Decorative Lamp
HWBI-2MA Drop-In Modular/Ganged Heated Well
HCSSBF-48-S Hot/Cold Swanstone® Built-In Shelf
CWB-2 Refrigerated Drop-In Well

SEATING AREA
DL-1500 Decorative Luminaire

HOT COOK LINE
ITQ-1750-2C Intelligent Toast-Qwik® Conveyer Toaster
TFWM-3939 Wall Mounted Thermo-Finisher®
FSHC-6W1 Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinet
FSHC-12W1 Flav-R-Savor® Tall Humidified Holding Cabinet
MCG14G Multi Contact Grill
GRAHL-60D Glo-Ray® Strip Heater with Chef LED Light Bulbs
HDW-3B Built-In Drawer Warmer
HRDW-2U-1 Rice Drawer Warmer
SAL-1 Electric Salamander

DISHROOM
S-54 Imperial Electric Booster Water Heater
3CS-9 Sanitizing Sink Heater
35S-11 Booster Water Heater

ABOUT THE ILLUSTRATION
One of the great benefits of Hatco equipment is versatility. This illustration shows how our products work within a high-volume restaurant setting. However, if you look closely you’ll see that these innovations could help solve your challenges as well.

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Where function meets fashion
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Head Chef
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In a high volume restaurant that is always busy, we need to be able to rely on our equipment. Zach Espinosa, Head Chef at Harbor House in Milwaukee, WI, has never failed us. With Hatco, we have exactly what we need and a piece of equipment we never have to worry about. "

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GRFSR-24 Glo-Ray® Fry Station
TFWM-3939 Wall Mounted Thermo-Finisher®
SAL-1 Electric Salamander
CHW -43 Countertop Heated Well
CHW -FUL Countertop Heated Well
MCG20G Multi Contact Grill

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Head Chef
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“Our equipment is engineered with efficiency in mind, allowing us to reduce waste, maintain food quality, and provide our customers with the best possible experience. We couldn’t ask for anything more.”

Where function meets fashion
As foodservice design continues to trend toward open concepts, Hatco innovates equipment that is as attractive as it is functional. Our equipment is engineered and manufactured to handle the demands of the contemporary restaurant, with a focus on sustainability and style. We believe that in today’s competitive marketplace, a foodservice designer must be able to design with flexibility and creativity in mind. Our checkered past of innovation and quality has allowed us to remain a leader in the field of foodservice equipment and design. These innovations not only look good, but they also keep our customers happy by providing high-quality food, and in some cases, saving them money in the process.”
Foodservice Equipment Solutions

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www.hatcocorp.com
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Form No. Restaurant Solutions  |  Printed in U.S.A  |  January 2016

PEOPLE WHO SERVE, PRODUCTS THAT SERVE*
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