

RESTAURANT SOLUTIONS



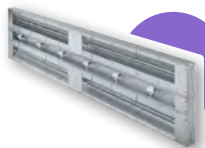


COFFEE/BEVERAGE

- 1 **AWD-12** Atmospheric Hot Water Dispenser
- 2 **CWB-2** Refrigerated Drop-In Well
- 3 **DL-1500** Decorative Luminaire
- 4 **HDW-2R2** Split Drawer Warmer

EXHIBITION COOK LINE

Exhibition Prep Work Area



- 5 **GRAHL-60D** Glo-Ray® Strip Heater with Chef LED Light Bulbs
- 6 **DL-1500** Decorative Lamp
- 7 **HWBI-2MA** Drop-In Modular/Ganged Heated Well



- 8 **HCSSBF-48-S** Hot/Cold Swanstone® Built-In Shelf

- 9 **CWB-2** Refrigerated Drop-In Well
- 10 **HDW-3B** Built-In Drawer Warmer
- 11 **CWB-3** Refrigerated Drop-In Well with 5% Slant Option



- 12 **HCWBI-2DA** Drop-In Hot/Cold Well
- 13 **FSHC-6W1** Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinet

Exhibition Hot Cook Line



- 14 **HRDW-2U-1** Rice Drawer Warmer
- 15 **GRFSR-24** Glo-Ray® Fry Station
- 16 **TFWM-3939** Wall Mounted Thermo-Finisher®
- 17 **SAL-1** Electric Salamander

- 18 **CHW-43** Countertop Heated Well
- 19 **CHW-FUL** Countertop Heated Well



- 20 **MCG20G** Multi Contact Grill



PASTRY/COLD PREP

- 21 **CSSBF-36-I** Cold Swanstone® Built-In Shelf
- 22 **DL-1400** Decorative Luminaire



SEATING AREA

- 23 **DL-1500** Decorative Luminaire



SALAD BAR

- 24 **CWB-3** Refrigerated Drop-In Well with 5% Slant Option w/ Counter Post Sneeze Guard SGCP-54
- 25 **HWB-11QT** Drop-In Round Heated Well w/ Counter Post Sneeze Guard SGCP-54



HOT COOK LINE

- 26 **ITQ-1750-2C** Intelligent Toast-Qwik® Conveyor Toaster
- 27 **TFWM-3939** Wall Mounted Thermo-Finisher®
- 28 **FSHC-6W1** Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinet



- 29 **FSHC-12W1** Flav-R-Savor® Tall Humidified Holding Cabinet

- 30 **MCG14G** Multi Contact Grill

- 31 **GRAHL-60D** Glo-Ray® Strip Heater with Chef LED Light Bulbs

- 32 **HDW-3B** Built-In Drawer Warmer

- 33 **HRDW-2U-1** Rice Drawer Warmer

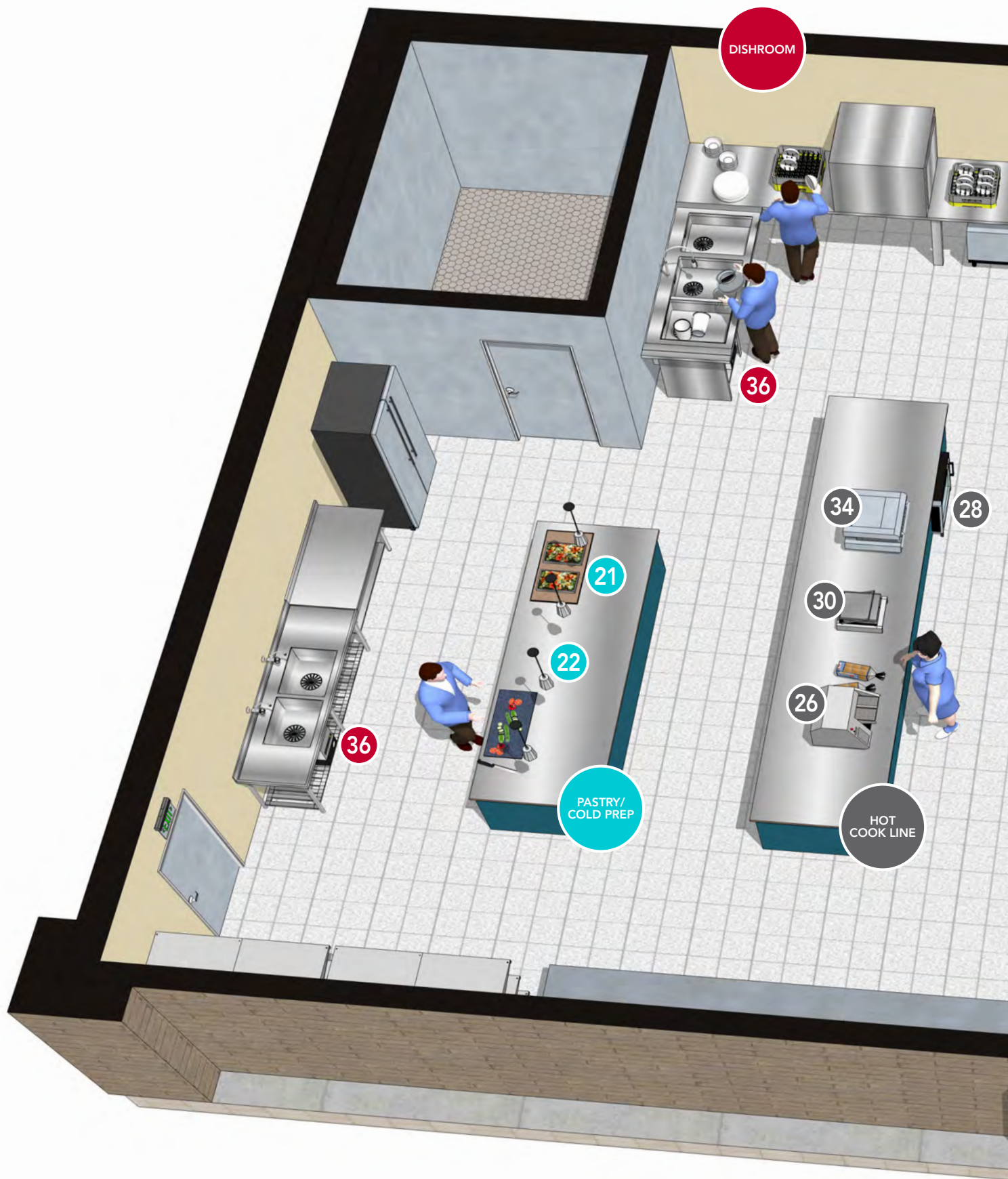


- 34 **SAL-1** Electric Salamander



DISHROOM

- 35 **S-54** Imperial Electric Booster Water Heater
- 36 **3CS-9** Sanitizing Sink 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.





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 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.

“
In a high volume restaurant that is always busy, we need to be able to rely on our equipment. Hatco has never failed us. With Hatco, we have exactly what we need and a piece of equipment we never have to worry about.”

Zach Espinosa
Head Chef
Harbor House
Milwaukee, WI



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 industry. Today our full cooling equipment continues that help you save time we help you look good to



the foodservice equipment line of warming, holding and to offer cost effective solutions and money. More importantly, your customers.



Foodservice Equipment Solutions

Your challenges solved

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



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.



BAR & TAVERN

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



COLLEGES & UNIVERSITIES

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



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.



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.



RETAIL

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



People who serve, products that solve.®

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