



Holding & Display Solutions

The Hatco Holdi

PLATE WARMERS

Keep your food items warmer for extended periods with Plate Warmers. Using a heated air cabinet system, the warmer holds easily accessible pre-heated serving plates, as serving hot food on pre-heated plates is guaranteed to ensure customer satisfaction and a better customer experience!

- Doorless, open design allows for easy retrieval, loading and cleaning
- Can hold 25 plates up to 12" (305 mm) in diameter
- Feature a covered digital temperature control with an adjustable range of 104°F to 122°F (40°C to 50°C)
- Energy-efficient LED lighting illuminates the interior from the top
- Models are available as countertop, built-in or wall-mounted with the ability to daisy chain up to three units



PWB-12
in standard
Stainless Steel



PWC-12
in optional
Designer Black

FLAV-R-FRESH® HUMIDIFIED IMPULSE DISPLAY CABINETS

Get the best of both worlds — a holding and a display cabinet wrapped into one with Flav-R-Fresh® Humidified Impulse Display Cabinets. The cabinet's controlled heat and humidity provide the best environment for holding your products, while energy-efficient LED lighting and tempered glass make showcasing food a breeze.

- Separate heat and humidity controls keep crisp foods crisp and moist foods moist
- Electronic controls monitor cabinet temperature
- Small footprint takes up minimal counter space
- Models are available with one or two doors and with revolving or stationary display racks



FDWD-2
with accessory
rotating 4-tier circle
rack, accessory food
pans and optional sign
holders (signs shown
not available)

DID YOU KNOW?

*Impulse buying occurs
more often when consumers
can see and feel a product.*

*This type of sale
makes up 80% of all
impulse buys.*

ng & Display Fix



FSD-1 with accessory 3-tier pan rack and food pans



FSDT-2 in optional Designer Black with accessory rotating 4-tier circle rack, food pans and 4" (102 mm) legs

FLAV-R-SAVOR® HUMIDIFIED HOLDING & DISPLAY CABINETS

Showcase your food like a pro with Flav-R-Savor® Humidified Holding & Display Cabinets. Balancing a precise combination of controlled heat and humidity to keep hot foods fresh and at safe serving temperatures, while a quick recovery heating system and even cabinet temperatures mean no pesky "hot spots" and ruined food, the Flav-R-Savor reduces waste and maintains the high product quality you need to satisfy your customers.

- Tempered glass sides and door(s) provide full-view display and maximum heat retention
- Energy-efficient LED lighting showcases food products
- Low-water protection prevents heating element burnout and alerts operator to low-water condition
- Models are available with one or two doors and with revolving or stationary display racks



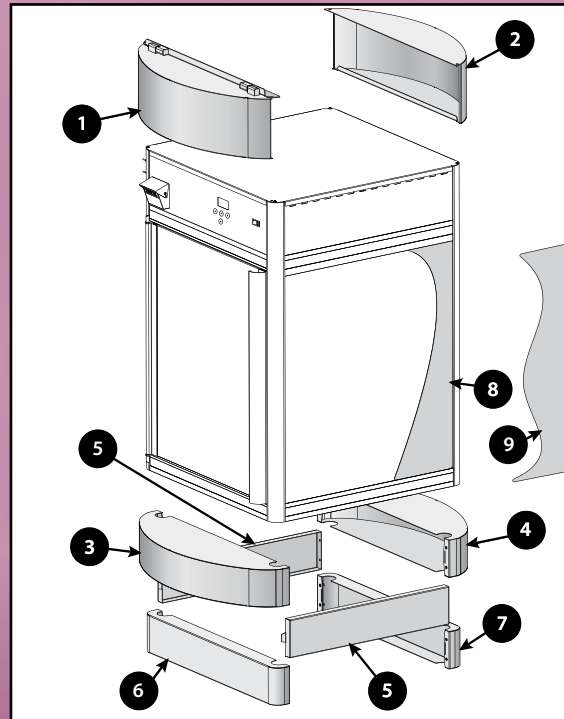
DECORATIVE KIT FOR FDWD, FSD, FSDT MODELS ONLY

Transform your Flav-R-Savor® Holding & Display Cabinets and Flav-R-Fresh® Humidified Impulse Display Cabinets into a designer merchandiser with a variety of simple accessory additions. This decorative kit is the perfect way to create a new look and feel to your décor.

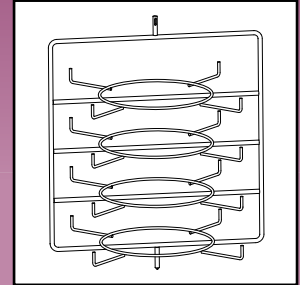
- The curved hinged header allows easy access to controls and water fill cup, and gives a great area to brand your food product with a magnetic sign
- The base skirt, available in flat or curved panels for the front and/or back of the unit, completes the transformation and provides an additional branding area.
- Signs (not included) can be decals or magnetic



FSDT-1 in optional Designer Black with accessory rotating 4-tier circle rack, food pans and full Decorative Kit (signs shown not available)

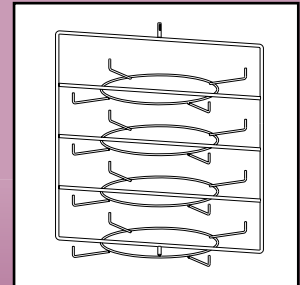


Racks For FDWD Models



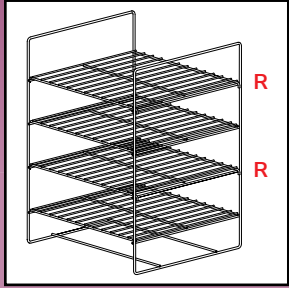
4-Tier Circle Rack
FDWD4TCRR
[Max. 15" (381 mm) dia. pans]
[3¼" (83 mm) between tiers]

Racks For FSDT Models

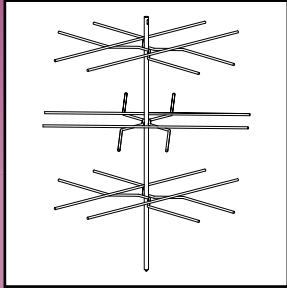


4-Tier Circle Rack
FSDT4TCR
[Max. 19" (483 mm) dia. pans]
[4⅝" (117 mm) between tiers]

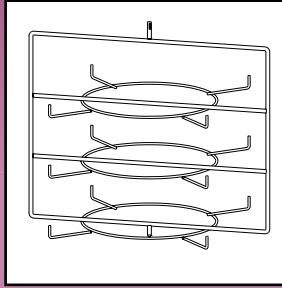
Racks For FSD Models



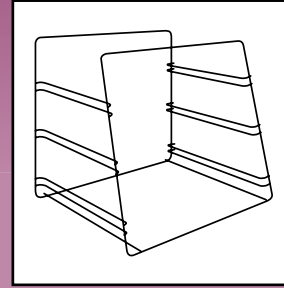
**4-Shelf Multi-Purpose Rack
FDW4SMP**
[Max. 18" x 13" (457 x 330 mm)]
- Half-size sheet pans only fit
FDWD-2, -2X models
[3¾" (95 mm) between shelves]



**3-Tier Pretzel Tree
FDW3TPT**
[5⅞" (149 mm) between tiers]

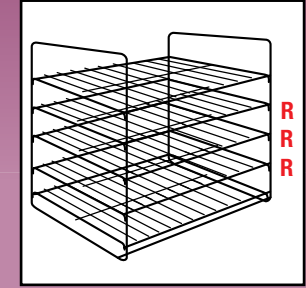


**3-Tier Circle Rack
FSD3TCR**
[4⅝" (117 mm) between tiers]

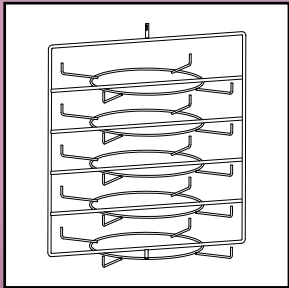


**3-Tier Pan Rack
FSD3TPR**
[3½" (89 mm) between tiers]

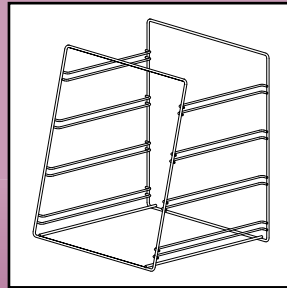
R Removable Shelves



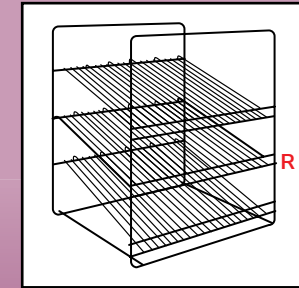
**5-Shelf Multi-Purpose Rack
FSD5SMP**
[2½" (64 mm) between shelves]



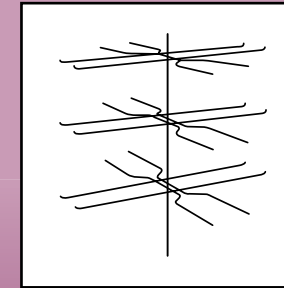
**5-Tier Circle Rack
FSDT5TCR**
[Max. 19" (483 mm) dia. pans]
[3⅞" (98 mm) between tiers]



**4-Tier Pan Rack
FSDT4TPR**
[Max. 18" x 13" (457 x 330 mm)]
Half-Size Sheet Pans]
[3½" (89 mm) between tiers]

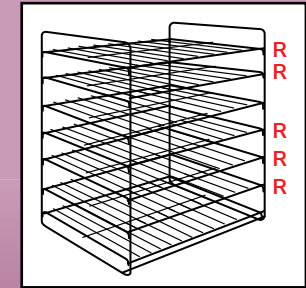


**3-Shelf Angle Rack
FSDT3SAR**
[3½" (89 mm) between shelves]



**3-Tier Pretzel Tree
FSDT3TPT**
[5⅞" (149 mm) between tiers]

R Removable Shelves



**7-Shelf Multi-Purpose Rack
FSDT7SMP**
[Max. 18" x 13" (457 x 330 mm)]
Half-Size Sheet Pans]
[2½" (64 mm) between shelves]



INTELLIGENT HEATED DISPLAY CABINETS WITH HUMIDITY

This is one smart piece of equipment. The Intelligent Heated Display Cabinets with Humidity know how to regulate air temperature while simultaneously balancing humidity levels. This, paired with a design that facilitates the perfect airflow pattern and rate, creates an ideal holding environment. Plus, with impressive 360° visibility, your food will get all the attention, guaranteed.

- Air flow pattern is designed to maintain consistent cabinet temperature without drying out food
- Air flow rate enables the cabinet to recover temperature rapidly after opening and closing the door
- LCD touchscreen display on the back controls temperature, humidity and up to eight timers for each food location
- Energy-efficient LED lighting illuminates food displays
- Feature a USB port to establish standard, pre-programmed settings for consistency and reliability and to easily update firmware
- Adjustable arms or shelves (IHDCH-28 model only) can move up and down the back supports
 - IHDCH-28 model can hold up to two shelves, four pizza arms or a combination of both
 - IHDCH-45 model can hold up to six pizza arms, three shelves or a combination of both

On all Intelligent Heated Display Cabinet Models, customers must purchase arms and shelves separately to their own specifications.

Below are the options available to combine the shelves and arms.

IHDCH-28

4 Arms

3 Shelves

1 Shelf with 1 Pizza Arm

1 Shelf with 2 Pizza Arms

2 Shelves with 1 Pizza Arm

IHDCH-45

6 Arms

3 Slanted Shelves

1 Shelf with 2 Pizza Arms

1 Shelf with 4 Pizza Arms

2 Shelves with 2 Pizza Arms



IHDCH-45
in standard Stainless Steel with accessory shelves and optional front French doors



IHDCH-45
in optional *Designer* Black with standard adjustable arms and accessory risers



IHDCH-28
in standard Stainless Steel with accessory adjustable arms and shelf

FLAV-R-SAVOR® HUMIDIFIED LARGE CAPACITY DISPLAY CABINETS

The Flav-R-Savor® Humidified Large Capacity Display Cabinets ensure you can prep high volumes of food in advance, without losing that "just-made" quality. Left and right side heat sources create a "blanket" warming effect, while the cabinet's perfect airflow rate ensures quick temperature recovery after the door is opened and closed.

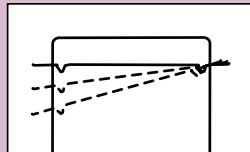
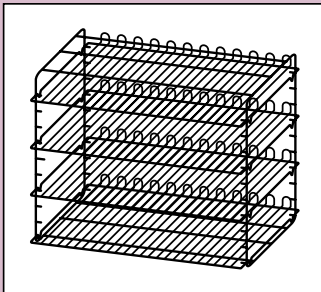
- Use of controlled moisturized heat means products will stay hot and fresh for serving
- Tempered glass door(s) and side panels provide maximum heat retention and allow for full-view display
- Energy-efficient LED lighting showcases food products
- Optional temperature control timer features a 6-channel control touchscreen display
- Models are available with one or two doors, including standard French-style doors or optional self-closing sliding for self-serve convenience on the customer side of the WFST-2X model



WFST-1X with accessory 4-shelf multi-purpose rack and accessory food pans (decals shown not available)



WFST-2X in optional *Designer Warm Red* with accessory 4-shelf multi-purpose rack, food pans, 4" (102 mm) legs, and optional self-closing sliding doors



WFST 4-Shelf Multi-Purpose Rack Adjustable Shelves in 2" (51 mm) increments

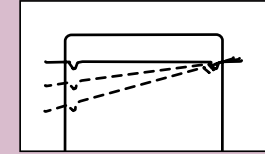
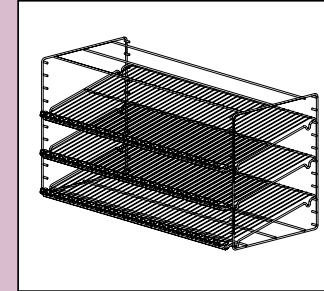


LFST-48-2X in standard *Designer Black* with accessory 3-shelf multi-purpose rack

FLAV-R-SAVOR® NON-HUMIDIFIED LARGE CAPACITY DISPLAY CABINETS

The Flav-R-Savor® Non-Humidified Large Capacity Display Cabinets provide the best environment for boxed and wrapped food products by regulating the air temperature and maintaining consistent cabinet temperature, keeping foods hot, fresh and at that "just-made" quality for hungry customers.

- Dual heaters and fans create a dry heat system. The left and right side heat sources create a "blanket" effect around the food
- Tempered glass door(s) and side panels provide maximum heat retention and allow for full-view display
- Multi-purpose display rack is inclined toward the service area for product visibility
- Shatter-resistant incandescent lights illuminate the holding area while safeguarding foods from bulb breakage
- Models are available with one or two doors



LFST 3-Shelf Multi-Purpose Rack
Adjustable Shelves in 2" (51 mm) increments





MDW-1X in standard Designer Black with optional hood with backlit sign cut out on one side (sign included)



Magnetically adjustable shelves are easy and offer quick adjustability for different food products

MINI DISPLAY WARMERS

Don't need a large capacity warmer? Consider the small — yet powerful — Mini Display Warmers that are great for holding any products that do not require humidity. The warmer's compact design is great for anywhere with limited counter space, and its magnetically adjustable shelves allow for horizontal or slanted displays. Talk about flexibility!

- Feature hot air that circulates throughout the entire cabinet, keeping foods such as cookies, wrapped/boxed sandwiches and more at safe serving temperatures
- A thermostatic control with a rocker switch allows for precise temperature control up to 180°F (82°C)
- Tempered glass sides and an incandescent light showcase food offerings
- One or two-door models are available for server and self-serve operations
- Optional hood with backlit sign cutout (sign included) can be rotated to face any side

MACHO NACHO® CHIP WARMERS

Talk about crunch! Macho Nacho® Chip Warmers keep chips hot, fresh and crisp, thanks to special ductwork that forces hot, moisture-free air through the chips from the bottom up. Designed to prevent the loss of natural oils, this is the solution for anyone tired of replacing (and wasting) stale chips.

- Unique two-door access permits easy loading and serving and allows for first-in, first-out chip delivery
- Tempered glass sides and doors and shatter-resistant incandescent lights provide high visibility to showcase chips
- FDWD-1-MN model is constructed of stainless steel and has a 25 lb. (11 kg) capacity
- FST-1-MN model is constructed of stainless steel and aluminum, includes a monitor that displays the internal cabinet temperature, and has a 40 lb. (18 kg) capacity



FDWD-1-MN



FST-1-MN in
optional Clear
Anodized finish

DID YOU KNOW?

It is estimated that over 4.5 million pounds of nachos are consumed each year, which equates to about 13 million nachos!!





FLAV-R-SAVOR® TALL NON-HUMIDIFIED HOLDING CABINETS

It's pizza time! The Flav-R-Savor® Tall Non-Humidified Holding Cabinets use gentle, even heat diffused throughout the cabinet to maintain optimum serving temperatures and have a large holding capacity — up to eight bagged or 16 boxed pizzas — to support high demand in operations.

- Consistent, moisture-free heat keeps pizzas and other foods hot, fresh and tasty
- Feature a quick recovery heating system
- Include a temperature control to regulate cabinet heat, a monitor to indicate cabinet temperature and tempered glass sides for full-view display
- 8-shelf rack, six of which are removable, promotes menu versatility
- Models are available with one or two doors and come with heavy-duty locking casters for easy portability. The one-door model is also available with an 11" (279 mm) high *Designer Black* base

DID YOU KNOW?

The average pizzeria uses roughly 55 pizza boxes per day?

BUON APPETITO!!



PFST-2X
with standard
8-shelf rack



PFST-1XB in
standard Gloss
Gray
with standard 8-shelf
rack and *Designer*
Black base

FLAV-R-SAVOR® PORTABLE ENERGY EFFICIENT HOLDING CABINETS

Flav-R-Savor® Portable Energy Efficient Holding Cabinets are truly a jack-of-all-trades holding cabinet. With increased energy efficiencies, this cabinet uses thermostatically controlled heat and humidity and includes a digital temperature readout with a full temperature range of 80°F to 200°F (27°C to 93°C) to keep an array of hot foods at their ideal temperatures.

- Air flow pattern maintains consistent cabinet temperature without drying out foods
- Electrical components, controls and digital temperature readout are located at the top for easy access
- The lower temperature range of 80°F to 100°F (27°C to 38°C) allows for proofing all types of bread products
- FSHC-5W1-EE model has a lower profile for under-the-counter flexibility
- Models are available with one or two doors



FSHC-7W1-EE with standard Designer Black side panels and top, accessory food pans and optional bumper kit



FLAV-R-SAVOR® LOW PROFILE HUMIDIFIED PORTABLE HOLDING CABINETS

Flav-R-Savor® Low Profile Humidified Portable Holding Cabinets feature stable top-to-bottom temperatures for long-term holding, while its controllable, even heat preserves food quality. Plus, its compact design fits nearly anywhere, including under counters, making it perfect for operations with kitchens and work stations that are tight on space.

- Equipped with six sets of adjustable angle slides
- Feature adjustable humidity and temperature controls, a digital temperature readout, insulated side walls and field-reversible glass door(s)
- Electrical components, controls and digital temperature readout are located at the top for easy access
- Reduced height and wider footprint allows for increased holding capacity
- Models are available with one or two doors and an optional stacking kit



FSHC-6W1
with optional
Stainless Steel side
panels and top, and
accessory food pans

FLAV-R-SAVOR® HUMIDIFIED PORTABLE HOLDING CABINETS

Thermostatically controlled heat, low velocity convected air and a humidification system – the Flav-R-Savor® Humidified Portable Holding Cabinets are that good! The cabinets are ideal for busy operations, allowing for advanced preparation well ahead of those peak serving periods while maintaining food quality. Plus, an optional stacking kit allows placing one model on top of another to further increase holding capabilities.

- Equipped with seven sets of adjustable angle slides
- Feature adjustable humidity and temperature controls, a digital temperature readout, insulated side walls and field-reversible glass door(s)
- Electrical components, controls and digital temperature readout are located at the top for easy access
- Models are available with one or two doors



FSHC-7-1
with standard
Silver Gray side
panels and top,
4" (102 mm)
casters and
accessory
food pans



FSHC-7-2
with standard
Silver Gray side
panels and top,
4" (102 mm)
casters and
accessory
food pans



FSHC-17W1
with standard Lexan®
door and accessory
food pans



FSHC-12W1
with optional
Stainless Steel door



FSHACH-2
with accessory
food pans

FS2HAC-2PT with
accessory food pans



FS2HAC-15 with
standard wire rack
(foods pans shown
not available)



FLAV-R-SAVOR® TALL HUMIDIFIED HOLDING CABINETS

When you need to hold a larger quantity of hot foods ahead of peak serving periods, you need Flav-R-Savor® Tall Humidified Holding Cabinets. Fully insulated doors, side walls, top and bottom, as well as electronic controls, assist in the cabinet's heat retention and quick recovery heating system. But wait, there's more! The humidification system also allows for a wider range of settings, including precise proofing.

- Use thermostatically controlled heat and humidity to hold hot foods at ideal serving temperatures for extended periods
- Digital temperature readout has a full temperature range of 80°F to 200°F (27°C to 93°C). Using the lower temperature range of 80°F to 100°F (27°C to 38°C) is perfect for proofing bread
- All Stainless Steel construction gives optimal strength and support
- Models available with one or two doors and a 12-sheet pan or 17-sheet pan capacity

FLAV-R-SAVOR® HEATED AIR CURTAIN CABINETS

No door, no problem. Using a "curtain" of heated air that forces warm air down the front of the unit and toward the rear of the cabinet, the patented Flav-R-Savor® Heated Air Curtain Cabinets ensure food is hot and ready for any hungry customer.

- No doors allow for immediate access to food products
- Holding temperatures range from 80°F to 175°F (29°C to 79°C)
- Models are available with a single opening or as a pass-through and with or without humidity. The 2-pan pass-through models accommodate two full-size sheet pans or four half-size sheet pans; the 4-pan pass-through models accommodate four full-size sheet pans or eight half-size sheet pans



Hatco FLAV-R-SAVOR
HEATED AIR CURTAIN CABINET

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