



Cabinets

CUSTOMIZED SOLUTIONS

- Hatco Cabinets are perfect for keeping hot foods at preferred temperatures for hours for those “show and sell” areas, while providing unlimited flexibility for each operator’s unique foodservice needs
- Ideal for buffets, cafeterias, catering, concessions, convenience stores, and restaurants & cafés
- Models available from countertop to low-profile for under-the-counter flexibility to tall for holding multiple food pans
- Most models available in all *Designer* colors to match your décor

BETTER FOOD QUALITY

- Thermostatically-controlled moisturized heat creates a “blanket” around food products to maintain that just-made quality and to allow for advanced preparation ahead of peak serving periods
- MDW models feature hot air that is circulated throughout the entire cabinet, keeping foods that don’t require humidity at safe-serving temperatures
- Macho Nacho® models keep chips hot, fresh and crisp by only using hot air and no moisture, which eliminates the need to frequently replace stale chips
- FSHAC and FS2HAC models use warm air at the front of the cabinet that is forced downward, through the ducts above the opening, forming a “curtain” of heated air which is drawn toward the rear of the cabinet, warming each pan

FUNCTIONAL DESIGN

- Tempered glass sides and door(s) provide maximum heat retention and allow for full-view display, while shatter-resistant fluorescent lights illuminate the holding area while safeguarding foods from bulb breakage
- FSHAC and FS2HAC models effectively and safely keep foods at ideal serving temperatures without the use of doors, allowing immediate access to the product

INTELLIGENT DISPLAY

- IHDCH models regulate air temperature and simultaneously balance humidity levels to provide the best environment for holding pizzas and other food products, while a 360° view and energy efficient LED lighting keep the focus on the product
- Air flow pattern is designed to maintain consistent cabinet temperature without drying out the food and to recover cabinet temperature rapidly
- LCD touchscreen display on the back controls temperature, humidity and up to eight (8) timers for each food location
- A USB port allows for establishing standard, pre-programmed settings for consistency and reliability



FSDT-1



IHDCH-45



FSHC-7W1-EE



FSHACH-3

DESIGNER COLORS



The #1 foodservice equipment supplier for dependability, quality and customer service.
Visit www.hatcocorp.com or call (800) 558-0607, (414) 671-6350 or email support@hatcocorp.com.

