



Fry Stations

CUSTOMIZED SOLUTIONS

- Hatco Fry Stations are designed to be placed next to where they are most needed – a fryer! – to keep fried foods hot for serving, while providing unlimited flexibility for each operator's unique foodservice needs
- Ideal for cafeterias, clubs & bars, concessions, restaurants & cafés, and supermarkets & delis
- Most models available with or without shatter-resistant incandescent lights that illuminate the holding area while safeguarding foods from bulb breakage
- GRFF and UGFF models available in all *Designer* colors and Gloss finishes Gleaming Gold, Radiant Red, Bold Black, Glossy Gray and Brilliant Blue to match your décor

BETTER FOOD QUALITY

- Use pre-focused heat patterns that guarantee precise temperature control to safely hold fried foods at preferred serving temperatures for longer without affecting product quality
- GRFHS models feature a bottom trivet that lifts food off the bottom of the station, promoting air movement and reducing moisture build-up

GLO-RAY® POWER

- Metal-sheathed infrared heating element radiates heat from above
- Ultra-Glo® provides the ultimate holding power with a ceramic heating element that creates intense heat and energy and provides more distance between the heat source and holding pan

USER-FRIENDLY CONTROLS

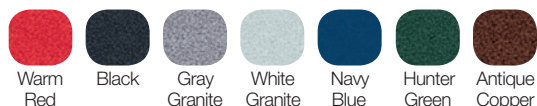
- GRFF, UGFF, GRFHS and GRFS models include a power On/Off toggle switch
 - ◊ Optional infinite switch available (except for UGFF models)
- MPWS models feature a thermostatically-controlled heated base and six (6) overhead ceramic heating elements, adjusted by two (2) separate electronic infinite controls – one each for the front and rear elements

FUNCTIONAL DESIGN

- Designed for maximum durability and performance with minimum maintenance
- GRFF and UGFF models feature a specially designed stand to keep food pans off the work area and to allow easy access from three sides
- GRFF and UGFF models available with or without a heated base, which includes a preset automatic thermostat to maintain consistent temperatures
- GRFHS models include a sectional divider to permit holding of multiple products simultaneously and are available as a bin or pass-through
- GRFS models are designed with a swing-away post mount



DESIGNER COLORS



GLOSS FINISHES



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