



# Light Cooking

## CUSTOMIZED SOLUTIONS

- Hatco Light Cooking equipment is designed to cook, grill and finish foods with high efficiency and performance, while providing unlimited flexibility for each operator's unique needs
- Ideal for buffets, cafeterias, clubs & bars, concessions, convenience stores, restaurants & cafés, and supermarkets & delis

## HIGH PERFORMANCE GRILLING

- MCG models guarantee even, uniform cooking and grilling of paninis, vegetables, meats, quesadillas, fish and more
- Feature patented Heating Element Packs, which provide exceptional heat distribution over the entire plated surface
- Include a thermostatic control with a temperature range from 120°F to 570°F (50°C to 300°C) for precision cooking
- Easy Clean System® guarantees quick and efficient cleaning
- Grooved plates and smooth plates, which are dishwasher safe, are interchangeable for different grilling configurations

## COOKING VERSATILITY

- SAL models are specially designed with the capability to cook, grill, reheat and maintain optimum serving temperatures
- Three (3) independently-controlled Instant-On quick-heating infrared ribbon elements provide the benefits of energy conservation and cost savings
- The plate detection feature activates the Instant-On heating elements when a food plate comes into contact with the plate detection bar, and automatically deactivates when the plate is removed
- Features a touch control panel with a HOLD function that has eight (8) programmable heat levels

## EFFICIENT FOOD FINISHING

- Thermo-Finisher® models are designed with high efficiency to rapidly heat a wide range of food products in less than half the time of conventional methods
- Available as countertop or wall-mounted, and side panels are available in Stainless Steel, *Designer Warm Red* and *Designer Black* to match your décor
- Feature quick-heating infrared ribbon elements
- TF and TFW models are microprocessor-controlled, offering users up to five (5) preset programs for time and temperature
- TWFM36 and TFWM42 models have three (3) bays that use on demand plate-activated technology with adjustable plate height and heat intensity



## DESIGNER COLORS



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

