



Interactive Guide: 12 Hatco Products Offering Lower-Labor Solutions

For many food service operators, labor costs are their biggest expenditure — often running anywhere from 25-40% of gross revenue.¹ Pair this with the time-consuming protocols and stress brought on by the pandemic and operators are more eager than ever to cut labor costs and improve efficiencies.

Luckily Hatco offers a range of equipment solutions that help operators move faster, reduce reliance on expensive headcount, automate manual processes, weed out inefficiencies, and cut the amount of time needed for various tasks.

In this interactive guide, we'll share 12 Hatco products that help operators reduce their reliance on labor.

**Get started by clicking the
main menu button below!**

MAIN MENU

1. Chron, Food Service Industry: Labor Cost Standards, March 8, 2019, <https://smallbusiness.chron.com/food-service-industry-labor-cost-standards-13911.html>

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Electric Salamander

SAL

Low-Labor Features and Highlights

COOK, GRILL, REHEAT, AND HOLD

food with one piece of equipment to streamline back-of-house workflows and minimize congestion.

HEATING ELEMENTS

with automatic plate detection turn on instantly to deliver convenience and speed.

AUTOMATICALLY TRANSITIONS

from cook to hold mode to give operators time to multitask.

SIMPLE CONTROLS

and eight programmable hold settings are easy to operate by anyone with any skill level.



Model shown:
SAL-1

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"MEET SAL" PRODUCT GUIDE

SAL PRODUCT DETAILS



Intelligent Toast-Qwik® Conveyor Toaster

ITQ

Low-Labor Features and Highlights

TOASTS UP TO 2,000
SLICES PER HOUR
for maximum throughput
with minimum effort.

COLORGUARD SENSING
SYSTEM
automatically monitors and adjusts
conveyor speed for color uniformity.

AUTOMATION CAPABILITIES
activate the unit when product is detected
and switch to Power Save mode without
operator oversight.

20 PROGRAMMABLE
SETTINGS
for operator-free menu execution
and product consistency.



Model shown:
ITQ-1750-2C

**Need speed —
but less volume?**
Check out the TQ3 for
smaller scale production that
accommodates 400+
slices per hour.

OTHER
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ITQ AND TQ3
PRODUCT DETAILS

OPERATOR SUCCESS STORY

Thermo-Finisher[®] Food Finisher

TFWM36

Low-Labor Features and Highlights

THERMALIZES AND COMPLETES ENTREES
in less than half the time
of conventional methods.

THREE-BAY DESIGN
accommodates higher volumes
and helps staff do more in less time.

**AUTOMATIC PLATE
DETECTION**
and instant-on features for
on-demand use and speed.

**STAINLESS-STEEL
REMOVABLE DIVIDERS**
minimize staff training needed to operate
equipment and produce consistent and
tasty end product.



Model shown:
TFWM36-3900 with removable
stainless steel dividers

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TFWM36 PRODUCT DETAILS

OTHER HATCO
FOOD FINISHERS

Built-In Drawer Warmer

HDW

Low-Labor Features and Highlights

THREE-DRAWER CAPACITY

means operators can gain efficiency by preparing larger amounts of hot food in advance.

INDIVIDUAL THERMOSTATIC CONTROLS

for each drawer allow operators to prep a large variety of menu items in advance to move faster during peak serving times.

PANS LIFT STRAIGHT OUT of drawers for quick and easy food refills and cleaning.

NYLON-ROLLER DRAWER SLIDES eliminate unnecessary downtime due to replacement and servicing from grease and grime buildup.



Model shown:
HDW-3B

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HDW PRODUCT DETAILS

DRAWER WARMER VIDEO



Freestanding Drawer Warmer With Top Controls

HDWTC

Low-Labor Features and Highlights

AVAILABLE WITH UP TO THREE DRAWERS for high-volume prep and more efficient service.

MULTIPLE PAN CONFIGURATIONS allow operators to make large batches of a variety of menu items ahead of time.

INDIVIDUAL TEMPERATURE AND TIME CONTROLS for each drawer have visual and audio alerts that allow staff to multitask.

USB PORT for pain-free, easy software updates between units and locations.

OPTIONAL CASTERS make units easy to relocate to a convenient area for optimized workflow.



Model shown: HDWTC-2 with casters

Plus all the great lower-labor benefits of the Built-In Drawer Warmer!

Hit the BACK button for details.

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HDWTC PRODUCT DETAILS

ALL DRAWER WARMERS

Rapide Cuisine® Induction Range

IRNG

Low-Labor Features and Highlights

EASY ADAPTIVE POWER BUTTON
for a concise and full range of power in a single twist.

PAN-SENSE TECHNOLOGY
and automatic shut-off features are not only safer, but more convenient for busy kitchens.

MAGNETIC POWER SYSTEM
delivers more power and speed to all cooking and warming tasks.

PROGRAMMABLE MODES
for power, temperature, and time ensure any skill level can execute on menu items consistently and with less labor — particularly with programmable!

COLOR-CODED DIGITAL READOUT
allows for clear and easy operation.



Model shown:
IRNG-PC1-18
(Countertop)

Available in
Countertop and
Drop-In Ranges.

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COUNTERTOP OPTIONS

DROP-IN OPTIONS

Palletti® Countertop Daisy Chain Induction Warmer

IWRM-CD1

Low-Labor Features and Highlights

UNITS INTERCONNECT

to keep high volumes of food warm and eliminate time-intensive reheating.

MEMORY-RETENTION CAPABILITIES

automatically resume the last power setting when the unit is turned on to maximize productivity.

PAN-SENSE TECHNOLOGY

and automatic shut-off features are not only safer, but more convenient for busy kitchens.

FIVE SIMPLE, PRECISE SETTINGS

ensure that anyone can operate units.



Model shown:
IWRM-CD1-03

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IWRM PRODUCT DETAILS

INDUCTION COOKING
EXPLAINED

Drop-In Modular/Ganged Heated Well

HWBI

Low-Labor Features and Highlights

AUTOMATICALLY SENSES AND ADJUSTS TEMPERATURE

and optional manifold drain ensure easy cleaning without operator intervention.

LARGER DRAIN

and optional manifold drain ensure easy cleaning without operator intervention.

INDEPENDENT THERMOSTATIC CONTROLS

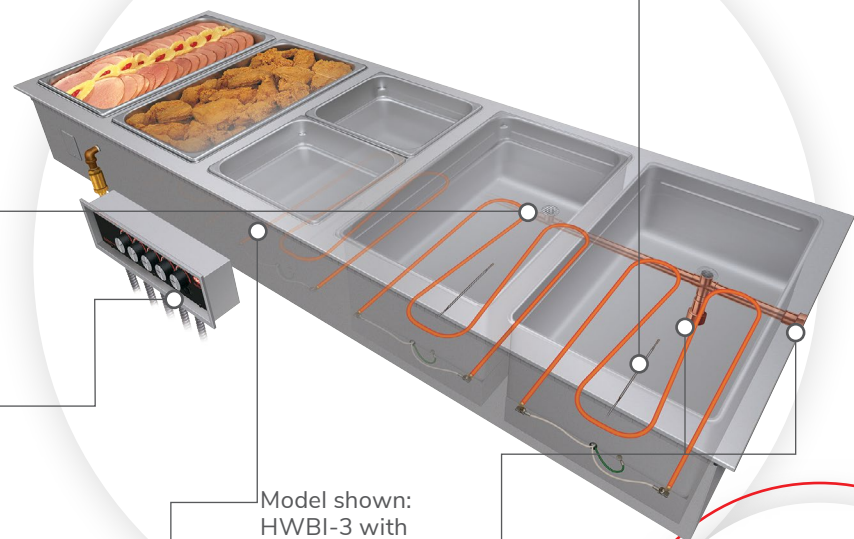
and on/off switches for each well allow easy operation and temperature regulation for different food offerings.

EZ LOCKING HARDWARE

and unique design facilitate quick installation, replacement and servicing.

AUTO-FILL OPTION

automatically fills and replenishes water without operator assistance.



Model shown: HWBI-3 with accessory pans

Easily converts
to a labor-free, grab-n-go station with the addition of a heated well cover.

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HWBI PRODUCT DETAILS

HATCO HEATED WELL DIFFERENTIATORS

Refrigerated Drop-In Well

CWB

Low-Labor Features and Highlights

INSULATED SIDES AND BOTTOM

keep pre-chilled foods cold in advance of and during peak serving times to streamline workflows.

PROGRAMMABLE AUTO-DEFROST CAPABILITIES

automatically activate according to a preset schedule.

EASY SERVICEABILITY

with sight glass, service valves, dryer/filter, receiver, and long refrigerant line minimize downtime.



Model shown: CWB-5

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CWB PRODUCT DETAILS

FEATURE AND BENEFIT VIDEO



Flav-R-Savor® Tall Humidified Holding Cabinet

FSHC-17W

Low-Labor Features and Highlights

LARGE-CAPACITY HOLDING

means operators gain efficiency by holding larger amounts of hot food in advance.

FULL-VIEW, QUICK-ACCESS

helps workers locate menu items quickly.

DURABLE STAINLESS-STEEL INTERIOR

for easy cleaning and less downtime due to replacement.

OUT-OF-THE-BOX SOLUTION

for proofing a large volume of bread products in a short amount of time.



Model shown: FSHC-17W1 with accessory pans

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Have boxed or wrapped foods?

Check out the PFST for a non-humidified holding solution.

[LEARN MORE ▶](#)

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FSHC-17W PRODUCT DETAILS

CABINET SOLUTIONS BROCHURE

Intelligent Heated Display Cabinet with Humidity

IHDCH

Low-Labor Features and Highlights

SELF-REGULATING AIR TEMPERATURE AND HUMIDITY provides the best environment for holding pizzas and other food products.

OPTIONAL ACCESSORY SHELVES support more menu items with less equipment and effort.

TIMERS THAT CORRESPOND WITH EACH PRODUCT POSITION in the cabinet ensure workers can focus on other tasks.

USB PORT MAKES it easy to establish standard, pre-programmed settings for consistency, reliability, and less staff training.



Model shown: IHDCH-45 with accessory pizza risers

Need half the size?
Check out the IHDCH-28 for a smaller version with the same labor-saving perks!

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IHDCH PRODUCT DETAILS

OTHER HATCO DISPLAY CABINETS

Heated Zone Merchandiser

HZMS-XXD

Low-Labor Features and Highlights

SPOT-ON® TECHNOLOGY
that automatically activates heat when food is detected and individually zoned heating take the work out of reducing energy costs.

HINGED-GLASS SIDE PANELS
swing out for fast, easy cleaning.

LCD DISPLAY SCANS AND DISPLAYS
various zone settings for quick order adjustments.

FAST-ACTION ELEMENTS
get to temperature in under 10 seconds.



Model shown:
HZMS-36D

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HZMS-XXD PRODUCT DETAILS

MERCHANDISER SOLUTIONS
BROCHURE



There's more where that came from

From hospitals to restaurants, supermarkets, convenience stores, and beyond — every food service establishment out there could benefit from lower-labor solutions.

Don't see a Hatco solution that fits the bill? Head over to hatcocorp.com to explore additional lower-labor solutions from Hatco.

[SEE MORE LOW-LABOR SOLUTIONS](#)



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