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commercial
advertising**

P. O. Box 340500 MILWAUKEE WI 53234-0500 (414) 615-2293 Fax (414) 615-1272

Contact: Robin Alfano

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HATCO® CORPORATION NEWS RELEASE

Expand Your Menu Offerings with Remote Hot/Cold Built-In Shelves

Milwaukee, WI (May 4, 2018) – Reliability and versatility are yours with Hatco® Corporation's Hot/Cold Built-In Shelves, now available in remote configurations to offer design flexibility and easy serviceability for a variety of foodservice operations.

The insulated Remote Hot/Cold Shelves are specially designed to hold either hot or pre-chilled foods at their optimum serving temperatures. By easily changing between a Heated Shelf and a Cold Shelf – with a transfer time of approximately 30 minutes between the modes – operators can cater to different food products and dayparts.

For hot operation, a surface-mounted, rope-style heating element distributes heat evenly across the surface. For cold operation, a copper evaporator coil wound under the surface provides even chilling from edge to edge. A patent-pending thermal break mounting system significantly reduces temperature transfer and condensation from the shelf to the counter.

Various models of the shelves are available to suit operator needs. The R models include a remote-mounted condensing unit and control panel for installing in more convenient and desirable locations; the X models include only a remote-mounted control panel for increased flexibility.

The HCSBFR and HCSBFX models have a top mounted, hardcoat aluminum surface. The HCSSBR, HCSSBX, HCSSBFR and HCSSBFX models are available in Swanstone® simulated stone colors and are designed to be bottom mounted, flush with the countertop.

For additional information on the Hatco Remote Hot/Cold Built-In Shelves and other equipment, contact your Hatco sales representative or visit the Hatco website at <https://www.hatcocorp.com>.

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From the corporate offices in Milwaukee to the state-of-the-art manufacturing facility in Sturgeon Bay, Wis., Hatco Corporation is a proud employee-owned company. Since 1950, Hatco has a history of excellence in the quality design, production and servicing of warming, toasting, holding, cooking, sanitizing and cooling equipment. Today, Hatco has introduced the Drop-In Modular/Ganged Dry Heated Wells and Rapide Cuisine® Induction Ranges into its extensive line of innovative foodservice equipment.



Hatco® Remote Hot/Cold Built-In Shelves
Models HCSBFR-48-S (left) and HCSBFX-48-S (right)