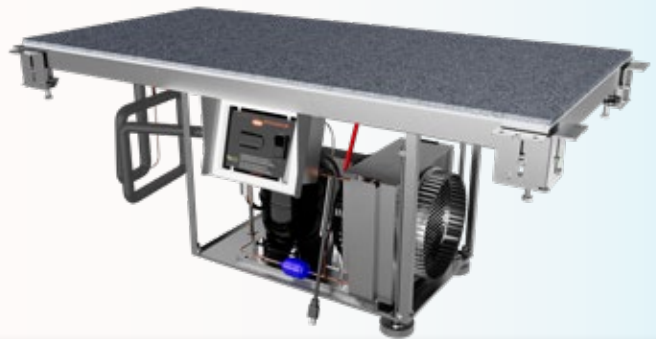
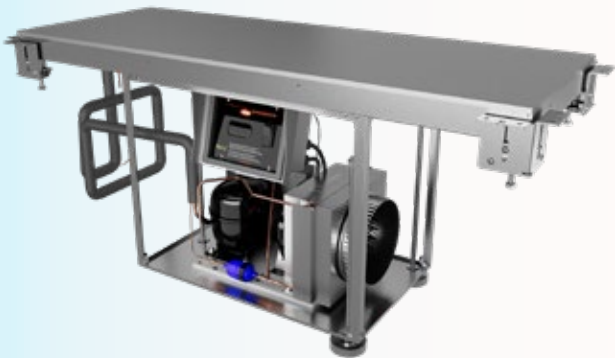


NEW EQUIPMENT SOLUTIONS



Hatco's line of Refrigerated Drop-In Wells, Drop-In Frost Tops and Cold Built-In Shelves are now available with R-290, an environmentally friendly refrigerant-grade propane. The R-290 refrigerant has an extremely low GWP* value of 3, compared to other refrigerants like R-513A (GWP of 573) or R-404A (GWP of 3922).

* Global Warming Potential, a measure of a gas's impact on the environment, relative to carbon dioxide (GWP of 1).

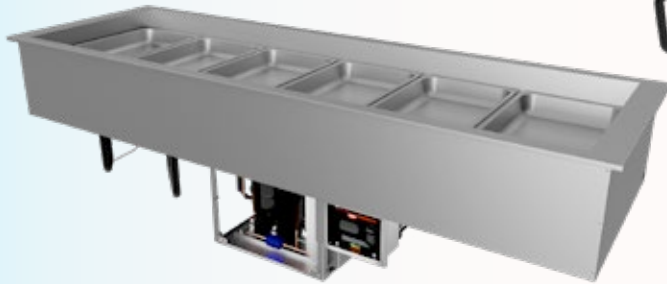
- R-290 has an extremely minimal impact on global warming and can be vented directly out of the unit into the atmosphere without needing to be recaptured or recycled
- R-290 has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption

R-290 REFRIGERATED DROP-IN WELLS

Hatco's R-290 Refrigerated Drop-In Well is a full-size well that blankets pre-chilled food products to retain optimum freshness and taste in one efficient and easy operation — a winner for your foodservice establishment.

- Full-size, insulated wells available in 1- to 6-pan configurations
- Auto-defrost is activated through a programmable advanced electronic controller, and NSF 7 component-approved cold wall construction keeps food cold without drying it out
- Optimal and environmentally friendly insulation on the sides and bottom provides even chilling from top to bottom for better cold retention and cost savings
- Models available in standard and slim configurations

CWBP-6 with accessory food pans and pan support bars



CWBP-S4 with accessory food pans and pan support bars

R-290 DROP-IN FROST TOPS

Keep your self-serve products — beverages, snacks, hors d'oeuvres, side dishes, desserts and other quick turnaround items — in the perfect chill zone with Hatco R-290 Drop-In Frost Tops.

- Optimal and environmentally friendly insulation ensures better cold retention
- Auto-defrost is activated through a programmable advanced electronic controller
- Accommodate full-size sheet pans
- Models available in standard and slim configurations



FTBP-2 with accessory sheet pans



FTBP-S2

NEW

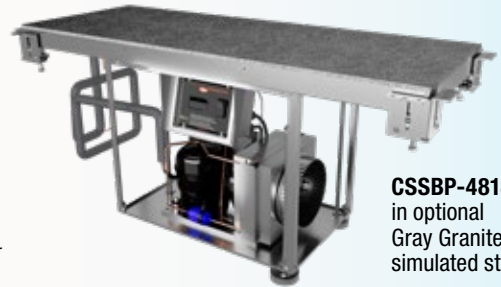
R-290 COLD BUILT-IN SHELVES



R-290 COLD BUILT-IN SIMULATED STONE SHELVES

The R-290 Cold Built-In Simulated Stone Shelves from Hatco add a whole new level of class to any foodservice operation while keeping pre-chilled food items at ideal temperatures for serving.

- Feature a patented thermal break that reduces condensation and temperature transfer
- Include a power On/Off switch and digital temperature controller
- Designed to be bottom mounted
- Available in simulated stone colors Night Sky (standard), Gray Granite or Bermuda Sand to match your décor



CSSBP-4818
in optional
Gray Granite
simulated stone

R-290 COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES



CSSBFP-48-S
in standard Night Sky
simulated stone

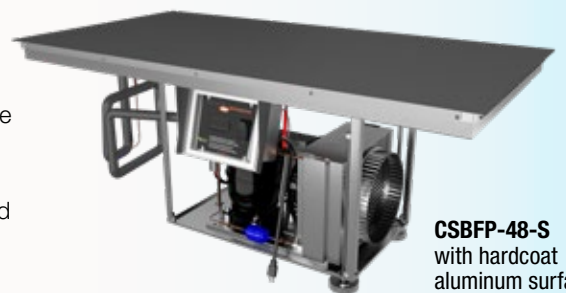
With its beautiful stone appearance, Hatco's R-290 Cold Built-In Flush Top Simulated Stone Shelves elevate foodservice operations and keep your pre-chilled food offerings at optimum cold temperatures for guests to enjoy.

- Feature a patented thermal break that reduces condensation and temperature transfer
- Include a power On/Off switch and digital temperature controller
- Designed to be bottom mounted, flush with the countertop
- Available in simulated stone colors Night Sky (standard), Gray Granite or Bermuda Sand to match your décor

R-290 COLD BUILT-IN FLUSH TOP SHELVES

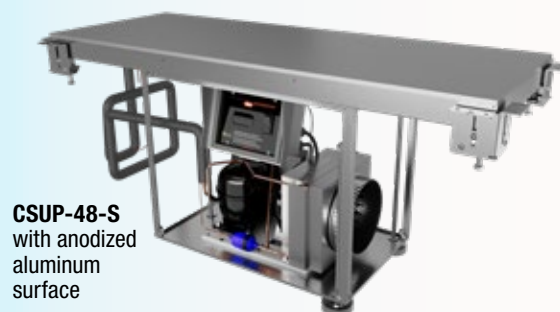
Upscale your food display with the Hatco R-290 Cold Built-In Flush Top Shelves and keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more at the perfect cold temperature.

- Feature a patented thermal break that reduces condensation and temperature transfer
- Have a hardcoat aluminum surface and are designed to be top mounted
- Include a power On/Off switch and digital temperature controller



CSBFP-48-S
with hardcoat
aluminum surface

R-290 COLD UNDERMOUNT SHELVES



CSUP-48-S
with anodized
aluminum
surface

Simplicity meets functionality with Hatco's R-290 Cold Undermount Shelves, which are perfect for buffet lines in cafeterias, restaurants and more for keeping pre-chilled food products at optimum serving temperatures.

- Designed to be mounted directly against the underside of a granite or quartz countertop, which means cooling transfers through the countertop to the top side for a true, seamless installation
- Include a power On/Off switch and digital temperature controller
- Have an anodized aluminum surface

BUILT-IN AND COUNTERTOP DRY SOUP WELLS **NEW**

Soup's on! Dry Soup Wells from Hatco provide gentle, even heating — without the need for water — to rethermalize and hold hot soups and other liquid foods at optimum serving temperatures. With a touchscreen control and preprogrammed presets, this well is a simple and effective holding solution.

SWC-11QT
in optional
Clear Anodized
finish



- Plumbing-free operation eliminates the need to maintain water levels and creates easier maintenance
- Adjustable stir timers indicate when its time to stir
- Automatically transfers from rethermalization mode to hold mode



SWB-11QT



SWB-7QT



SWC-7QT
in optional Bold Black
Gloss finish

- Feature an intuitive user interface and is preprogrammed with four customizable presets and six preset temperatures
- Touchscreen control includes a lock icon to prevent accidental or unauthorized changes
- Available as countertop or built-in

NEW DROP-IN INDUCTION DRY WELL

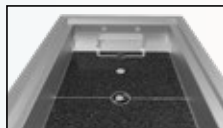
The power of induction, in a well. The Drop-In Induction Dry Well from Hatco utilizes induction technology to offer an energy-efficient, plumbing-free solution for keeping foods at proper serving temperatures. This well is the perfect upgrade for any foodservice operation's hot well needs.

- Durable and tough glass-ceramic well bottom is easily adjusted to accommodate a 2.5" or 4" (64 or 102 mm) deep pan
- Made for use with normal stainless steel food pans, so there is no need for specialized induction pans

- Includes two heat zones, which can be used separately or synchronized, and two temperature sensors for each heat zone
- An easy-to-use, mountable control panel adjusts the unit's temperature in Fahrenheit, Celsius or by five preset temperature levels between 150°F to 210°F (66°C to 99°C)
- Features a sensor that prohibits the unit from turning on unless a pan is present



IWELB-FUL-A
adjusted for a 2.5"
(64 mm) deep pan



IWELB-FUL-A
adjusted for a 4"
(102 mm) deep pan



IWELB-FUL-A
with accessory full-size
stainless steel food pan

PASS-THROUGH PICKUP POD™ **NEW**

The rising demand for delivery and to-go orders has significantly changed the daily flow of operations. Hatco's Pass-Through Pickup Pod™, propelled by Minnow™, helps automate in-venue takeout and remote delivery to provide an elevated customer experience. These models have the same features as the original Pickup Pod but with the added convenience of rear-loading doors so the Pod can be accessed from the back for loading to-go orders, enhancing operator efficiency and reducing lobby/dining area congestion. Powered by cloud-based software, the Pod is a smart and safe win for operators and customers.

- Available in heated or ambient models, with eight individually insulated cubbies
- Heated models are thermostatically controlled with an operational range of 140°F to 185°F (60°C to 85°C). The heat can also be turned off for ambient holding
- Can integrate with Toast or Square POS systems and works with popular third-party delivery services such as Uber Eats, DoorDash and more
- Customers and delivery personnel can easily access their reserved cubby by scanning a QR code or using an embedded link sent via SMS messaging
- Configurable pickup times help ensure food safety
- Connects via Cellular, Wi-Fi or CAT-5/6

MPP-8HPT
with operator
side shown



NEW RETRACTABLE CORD MOUNT

Beauty, function and personalized choices — award-winning Decorative Lamps from Hatco deliver like no other. With up to 19 shade styles, 20 colors and finishes, four switch options and ten mounting arrangements, including the new Retractable Cord Mount, to choose from, operators can create the perfect lamp for their establishments.

- Available in three wattages: luminaire (100W DLL models), standard watt (250W DL models) and high watt (375W DLH models)
- Retractable Cord Mount available with 15 trendy shade styles (not available with -2100, -2200, -2300, -2400 models)
- Retractable Cord Mount is easily adjustable, has more premise set points, and guarantees smooth operation and improved reliability
- Retractable Cord Mount available with three power switch options: lower, remote and none
- Available for food holding and display or lighting only applications
- Retractable Cord Mount to Track Adapter available for 120V models only

DL-1600-RCL shown with new Retractable Cord Mount



Scan the QR code to build your perfect lamp with the DL Configurator!

DEKTON® STONE SURFACES NEW

Dekton® is a sophisticated mixture of over 20 minerals extracted from nature, resistant to scratches and impact. Dekton stone can withstand abrasion better than granite or porcelain. The sintering and compression techniques used to manufacture Dekton make it completely non-porous and resistant to water and stains, which can be removed easily with standard cleaning products.

- A carbon-neutral, ultracompact product
- Abrasion, impact, scratch and heat resistant
- Contain a non-porous surface, making it water and stain-resistant
- Available in Domoos, Rem and Soke

Dekton stone surfaces are available for:
GRSS Glo-Ray® Portable Heated Simulated Stone Shelves
HCSSB Hot/Cold Built-In Simulated Stone Shelves

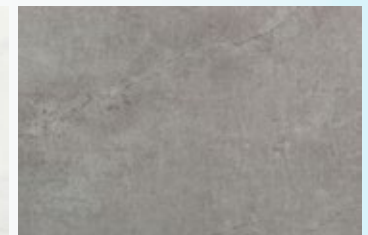
Domoos



Rem®



Soke®



• Due to the natural texture, patterns will vary.

GRSS-3618 with optional Dekton Domoos stone surface



HCSSB-4818 with optional Dekton Soke stone surface



GRSS-6018 with optional Dekton Rem stone surface



COMING SOON FROM HATCO!



INDUCTION WOK



INDUCTION GRIDDLE



PANINI GRILL



2-TIER HOT/COLD SHELVES



OUTDOOR LOCKER SYSTEM

FLOOR HEATED AIR CURTAIN MERCHANDISER

