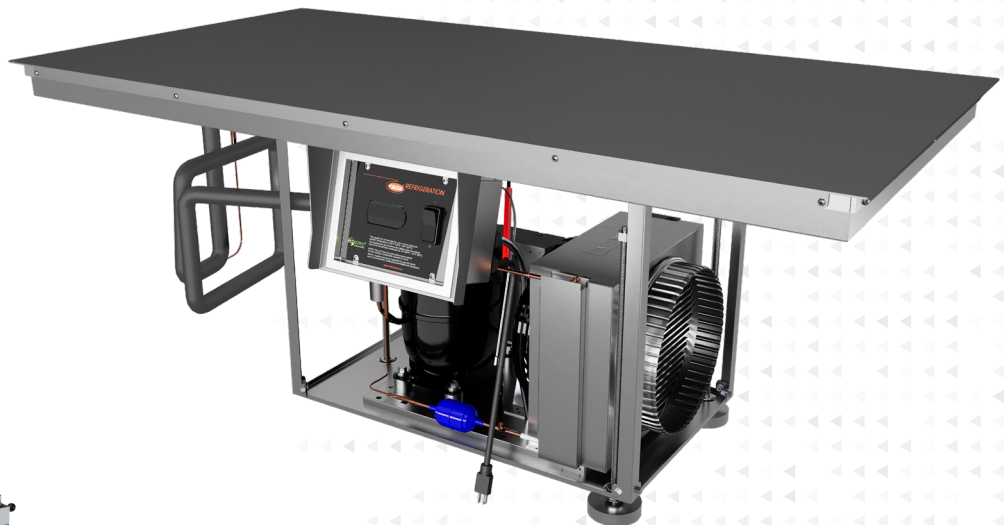




# NEW EQUIPMENT SOLUTIONS



# NEW FLAV-R 2-GO® BUILT-IN OUTDOOR LOCKER SYSTEMS

Boost efficiency and elevate the pickup experience with the Hatco Flav-R 2-Go® Built-In Outdoor Locker System. Featuring separate lockers for **interior loading and exterior pickup**, this innovative solution keeps orders moving and operations flowing. It streamlines order handoff by keeping ambient or hot meals secure, organized and ready for pickup. Staff load orders directly from the kitchen, while customers and delivery drivers pick them up outside — quickly, contact-free and without stepping indoors.

- Front and back lockers are sold separately for flexible pricing and installation options, and are designed to seamlessly join together to form a complete locker system
- Available in configurations of 7 or 11 cubbies to suit your needs
- Ambient holding is standard. Heated operation is available for F2GBOB models (interior operator side) only; heated models include individual thermostatic temperature controls for each cubby and support a temperature range from ambient to 200°F (93°C)
- Includes 10" (257 mm) touchscreens on both customer and operator sides. Customer-facing touchscreen is rated for outdoor use
- Flashing LED lights will indicate the correct cubby for order pickup
- F2GBOF models (exterior customer side) feature insulated front doors, which shield against outdoor elements and maintain optimum temperatures in each cubby



**F2GBOF-7**  
shown from the exterior customer side

**F2GBOB-7**  
shown from interior operator side with optional heated operation



# FLAV-R-SAVOR® REFRIGERATED AIR CURTAIN MERCHANDISER

NEW

Hatco's Flav-R-Savor® Refrigerated Air Curtain Merchandiser is the ultimate solution for showcasing fresh, cold products while driving impulse sales. Designed for high-end merchandising, this sleek countertop unit offers easy accessibility and optimal temperature control. With even air distribution and superior product visibility, it not only preserves product freshness but also enhances the appeal of packaged foods and cold beverages — perfect for boosting profits and elevating foodservice offerings.

- Product temperature range between 31°F to 41°F (-1°C to 5°C)
- Simple, intuitive digital controls
- 3500K LED lights on the top, front and sides create balanced lighting that highlights food products and beverages
- Includes one adjustable, removable 13" (330 mm) deep shelf that can be positioned flat or slanted
- Doorless design allows for immediate access to products, prevents the spread of germs, and eliminates the need to wipe down handles and doors
- Sleek black textured exterior with insulated glass end panels
- Uses eco-friendly R-290 refrigerant



**FS3RAC-2726**  
with optional sign holder

# INDUCTION GRIDDLE

**NEW**

Built to withstand the rigorous demands of commercial foodservice kitchens, Hatco's heavy-duty Induction Griddle is the ultimate countertop workhorse. This versatile unit delivers exceptional performance across a wide range of menu items — from fluffy pancakes to juicy burgers and more — with a durable, polished steel surface designed for high-volume use. It also includes a wide grease trough, an oversized drain, and a removable grease pan to ensure hassle-free cleanup. This griddle is a must-have for any operation looking to combine efficiency, durability and precision cooking.

- Cooktop reaches 350°F (177°C) in 12 minutes, with a maximum cooking temperature of 550°F (288°C)
- Power Save Mode maintains a lower, user-set temperature to reduce energy use without shutting off the unit
- 12 induction coils deliver consistent, even heat distribution across the entire cooking surface
- Two independently controlled heat zones, each with four temperature sensors, ensure responsive and reliable temperature management
- Each heat zone features a digital readout and control knob for 1° adjustments, offering precise control to reach and maintain desired cooking temperatures



**IGRID-2418-FS**

**NEW**

# PANINI GRILLS

Unlock new menu possibilities and drive sales with Hatco's Panini Grill. Featuring flat or grooved surfaces, this versatile countertop solution is designed to serve up high-quality dishes, from crispy sandwiches to perfectly seared proteins and more, with speed and precision — and no extra kitchen space needed.

- Easy-to-use digital controls are adjustable for time and temperature, ensuring consistently great results with every use
- Aluminum grill plates provide exceptional heat distribution, with smooth and grooved options available
- Self-adjusting top plate accommodates products up to 3" (75 mm) thick, making it perfect for everything from thin sandwiches to thicker cuts of meat
- 14" design fits into any commercial kitchen layout, while the aluminum grill plates and stainless steel frame ensure lasting durability and easy cleaning
- Maximum temperature of 500°F (260°C) delivers the high heat needed for fast, versatile cooking



**PG14F-1**  
with flat  
plates



**PG14G-1**  
with  
grooved  
plates



**PG14FG-1**  
with a flat  
bottom  
plate and a  
grooved top  
plate



# R-290 COLD WELLS & FROST TOPS **NEW**



## ECO-FRIENDLY COOLING: HATCO'S R-290 REFRIGERANT SOLUTIONS

Hatco's line of Refrigerated Drop-In Wells, Drop-In Frost Tops and Cold Built-In Shelves are now available with R-290, a non-toxic, eco-friendly refrigerant-grade propane that meets required environmental standards. The R-290 refrigerant system also offers greater energy efficiency, improved reliability and long-term durability vs. other conventional HFC refrigerant systems.

R-290 has an extremely minimal impact on global warming (GPW 3)\* and meets required environmental standards

R-290 units are 15% more energy efficient (vs. HFC systems), lowering energy consumption and reducing operating costs

R-290 units have lower operating pressure and fewer mechanical parts, which results in improved durability and reliability

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

## 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.

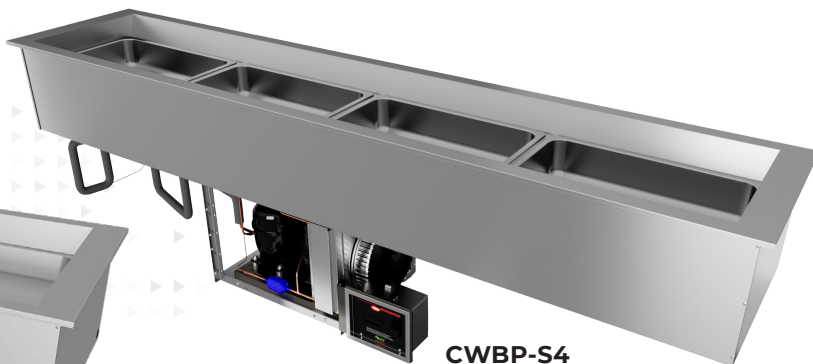
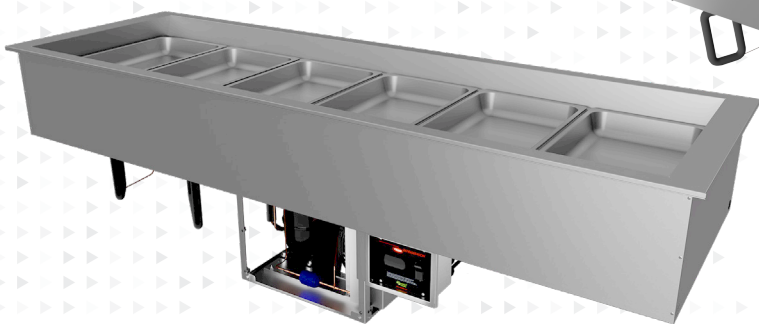
Full-size, insulated wells available in 1- to 6-pan configurations

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, eco-friendly spray foam insulation expands within sides and bottom, ensuring even chilling from top to bottom for improved 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

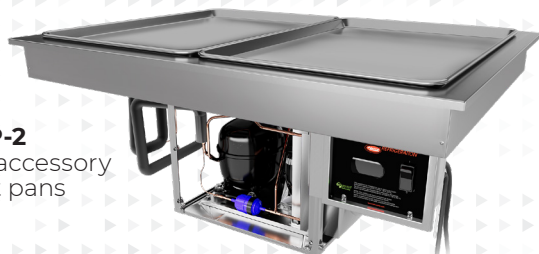
Keep your self-serve products — beverages, snacks, hors d'oeuvres, side dishes, desserts and other quick turnaround items — in the perfect chill zone with Hatco R-290 Drop-In Frost Tops.

Optimal, eco-friendly spray foam insulation ensures better cold retention and cost savings

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**

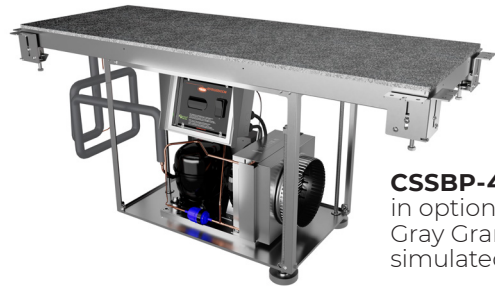


# R-290 COLD BUILT-IN SHELVES **NEW**

## R-290 COLD BUILT-IN SIMULATED STONE SHELVES

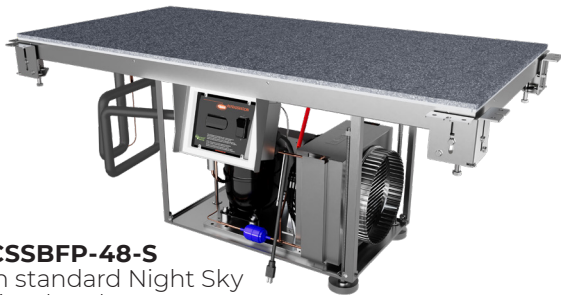
The R-290 Cold Built-In Simulated Stone Shelves from Hatco add a whole new level of class to any foodservice operation while keeping pre-chilled food items at ideal temperatures for serving.

- 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

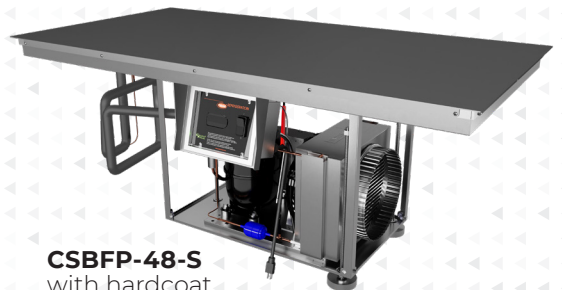
With its beautiful stone appearance, Hatco's R-290 Cold Built-In Flush Top Simulated Stone Shelves elevate foodservice operations and keep your pre-chilled food offerings at optimum cold temperatures for guests to enjoy.

- 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

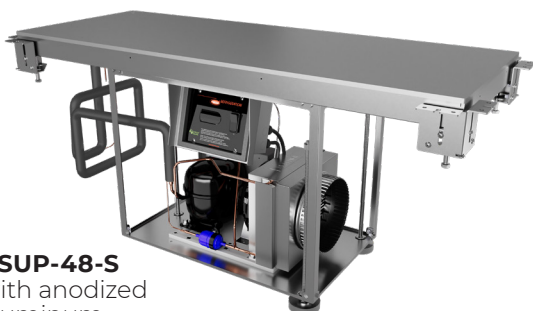
Upscale your food display with the Hatco R-290 Cold Built-In Flush Top Shelves and keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more at the perfect cold temperature.

- 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.

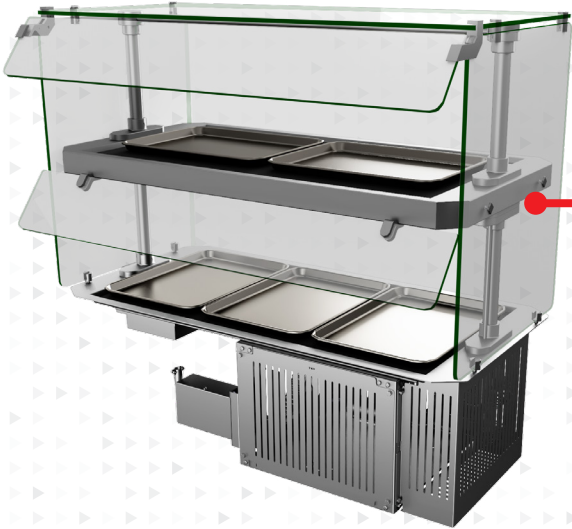
- Designed to be mounted directly against the underside of a granite or quartz countertop, which means cooling transfers through the countertop to the top side for a true, seamless installation
- Include a power On/Off switch and digital temperature controller
- Have an anodized aluminum surface

# COMING SOON FROM HATCO!

## BUILT-IN AND COUNTERTOP INDUCTION WOKS



## 2-TIER HOT/COLD SHELVES



## FLOOR MOUNTED HEATED DISPLAY MERCHANDISERS



## PATENTED ADJUSTABLE FRICTION HINGE SNEEZE GUARDS

- One-Hand Operation
- Adjustable Angle
- Built-In Bump Stops for Safety
- No Tools Required
- Can be retrofitted

**SEE  
IT IN  
ACTION**

