SUPERMARKET & IN-STORE DELI SOLUTIONS

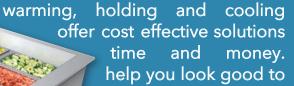




Equipment you can rely on. A partner you can turn to.

Hatco designs equipment with one simple truth in mind: Foodservice is a rugged business. Our equipment is built to endure so it is always performing at maximum capacity. Every product meets rigid performance standards to give you peace of mind. What's more is we offer knock-your-socks-off customer service that comes standard with every purchase, because that's what a good business partner should do. Since 1950, Hatco has been creating bold innovations that have pioneered the foodservice equipment industry.

Our full line of cooking, equipment continues to that help you save More importantly, your customers.





Enhance Your Customer Experience

With high-quality foodservice equipment

Today's supermarkets and delis have a huge opportunity to engage shoppers looking for premium and convenient foodservice offerings. Hatco can help you compete with local restaurants and increase your sales potential with a wide variety of equipment solutions that engage your customers at every opportunity.



RESTAURANTS & BARS

From sandwich shops to sushi bars, in-store restaurant concepts are a hot trend.
Hatco offers equipment to create appetizing displays that help you increase your average check.



BUFFET & SELF-SERVE

Customization is key to repeat business. With Hatco's hot and cold wells, you can offer the made-to-order experience customers are looking for.



CASHIER

Drive impulse sales with warm, fresh sweet offerings available for grab-and-go with Hatco's mini warmers.



BACK-OF-THE-HOUSE

From food prep to holding cabinets, Hatco equipment helps you get ahead of peak serving times and save on labor costs.



PATRON SEATING

Hatco's decorative lighting helps you design a contemporary atmosphere and premium decor that invites customers to stay longer, and spend more.



SANITATION

When it comes to your store's reputation, cleanliness is an absolute must.

Hatco's high-temperature, energy efficient dishroom solutions ensure sanitation with the highest integrity.

SUPERMARKET & IN-STORE DELI SOLUTIONS



COFFEE STATION

- (1) CWB-2 Refrigerated Drop-In Well
- 2 MVW-12-4 Mini Vertical Warmer
- 3 TPT-120 Pop-Up Toaster



SEATING AREA

4 **DL-1500** Decorative Luminaire



CASHIER AREA

- (5) MVW-12-4 Mini Vertical Warmer
- 6 PFST-1XB Flav-R-Savor® Tall Non-Humidified Holding Cabinets



HOT BAR

HCWBI-2DA Drop-In Hot/Cold Well with Counter Post Sneeze Guard SGCP-42



SALAD/FRUIT COLD BAR

(8) CWB-3 Refrigerated Drop-In Well with 5% Slant Option with Counter Post Sneeze Guard SGCP-54



SOUP BAR

HWB-11QT Drop-In Round Heated Well with Counter Post Sneeze Guard SGCP-54



BBQ AREA

- 10 HWBI-3MA Drop-In Modular/Ganged Heated Well with Enclosed Sneeze Guard SGEN-52
- (11) **FSCDH-2PD** Flav-R-Savor® Convected Air, Curved Front Display Case
- 12 HDW-3B Built-In Drawer Warmer
- 13 DL-1500 Decorative Luminaire
- FSHC-17W1D Flav-R-Savor® Tall Humidified Holding Cabinet



DISHROOM

- (15) **S-54** Imperial Electric Booster Water Heater
- 3CS-9 Sanitizing Sink Heater



PASTRY/COLD PREP

- CSSBF-36-1 Cold Simulated Stone Built-In Flush Top Shelf
- 18 CWB-2 Refrigerated Drop-In Well
- 3CS-9 Sanitizing Sink Heater (under left most sink)



SANDWICH AREA

- MCG20G Multi Contact Grill
- RHW-1 Round Heated Well
- HDW-3B Built-In Drawer Warmer
- FSHC-6W1 Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinet
- 24 HCWBI-2DA Drop-In Hot/Cold Well w/ Enclosed Sneeze Guard SGEN-46
- #CSSB-3618 Hot/Cold Simulated Stone Built-In Shelf with Counter Post Sneeze Guard SGCP-48



PIZZA COUNTER

- CWB-2 Refrigerated Drop-In Well
- (27) CHW-FUL Countertop Heated Well
- CHW-43 Countertop Heated Well
- 29 **DL-1500** Decorative Luminaire
- HWB-11QT Drop-In Round Heated Well w/ Counter Post Sneeze Guard SGCP-54
- 31 **HBGB-3618** Built-In Heated Black Glass Shelf with Counter Post Sneeze Guard SGCP-48



SUSHI COUNTER

- **CWB-2** Refrigerated Drop-In Well
- (33) FTB-2 Drop-In Frost Top
- 34 HRDW-2U-1 Heated Rice Drawer Warmer
- 35 **DL-1500** Decorative Luminaire



- 36 HRDW-2U-1 Heated Rice Drawer Warmer
- **TFWM-3939** Wall Mounted Thermo-Finisher®
- SAL-1 Electric Salamander
- RHW-1 Round Heated Well
- 40 CHW-FUL Countertop Heated Well
- 40 CHW-43 Countertop Heated Well
- 42 MCG14G Multi Contact Grill
- 43 GRFSR-24 Glo-Ray® Built-In Fry Station
- ITQ-1750-2C Intelligent Toast-Qwik® Conveyor Toaster
- 45 HCSSBF-48-S Hot/Cold Simulated Stone Built-In Flush Top Shelf
- 46 HCWBI-2DA Drop-In Hot/Cold Well
- GRAHL-60D Glo-Ray® Dual Strip Heater with Chef LED Light Bulbs
- 48 **HDW-3B** Built-In Drawer Warmers
- **FSHC-12W1** Flav-R-Savor® Tall Humidified Holding Cabinet
- **DL-1500** Decorative Lamp



ABOUT THE ILLUSTRATION

One of the great benefits of Hatco equipment is versatility. This illustration shows how our products work within a high-volume instore deli and bakery setting. Talk to a Hatco representative to discover the right equipment solutions for your unique needs.





Make your deli the first choice for fast, fresh food

Nowadays just about everyone is hungry in a hurry. With Hatco equipment, you can make your store the first place shoppers think of for fast, convenient meal choices. Our innovative equipment solutions help you maximize your foodservice investment by cooking, heating, cooling and holding foods and beverages at the right temperature for longer. We offer a variety of turnkey options with the efficiency you need and at a price you can afford. Turn your deli into the best place in town for hot, fresh foods with the quality and versatility of Hatco equipment.



People who serve, products that solve.®

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