



Why Strip Heaters

CUSTOMIZED SOLUTIONS

- Hatco builds Strip Heaters in a variety of configurations to provide unlimited flexibility for each operator's unique foodservice needs
- Safely hold the temperature of food products without affecting product quality
- Available as single or dual for a deeper holding area and in lengths 18" to 72" (457 to 1829 mm)
- Available in standard, high or Max Watt
- A variety of mounting arrangements with angle brackets, stands or chain suspensions allow for adaptability in different foodservice locations
- Narrow housings available, with a 2" (51 mm) height and 4" (102 mm) depth, for tight spaces to keep the focus on the food
- Marine grade stainless steel applications available
- Ideal for buffets, cafeterias, clubs & bars, concessions, restaurants & cafés, and supermarkets & delis

FUNCTIONAL DESIGN

- Constructed of strong aluminum housing, with stainless steel available
- Heavy-duty insulation keeps the exterior housing cool and minimizes heat loss
- Protective wire guard supports heating element and provides operator safety without affecting heat distribution

FRESH APPEARANCE

- GR2A models have a contemporary look with *Designer* inset panels
- GR5A models feature a patented curved housing design that is both low-profile and stylish
- Available in all *Designer* colors and Gloss finishes Gleaming Gold, Glossy Gray, Bold Black, Radiant Red and Brilliant Blue to match your décor

GLO-RAY® POWER

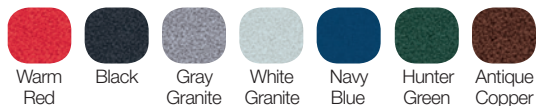
- Blankets entire target holding area with a pre-focused heat pattern and specially designed reflectors to provide optimum serving temperatures with no "cold spots"
 - ◊ Reflectors do not blacken, maintaining a consistent, even heat pattern
- Ensures maximum flavor, food safety and holding times
- For narrow clearances and foodwarming at a close range, Infra-Black® heat technology provides even, controllable heat distribution
- Ultra-Glo® provides the ultimate holding power with a pre-focused pyramidal heat pattern, while the ceramic elements allows for a great working space – making it ideal for fried food products

IDEAL ILLUMINATION

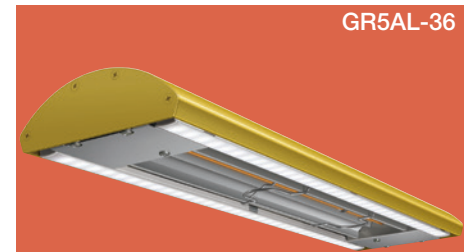
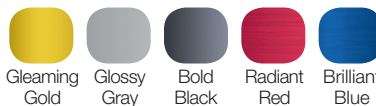
- Shatter-resistant incandescent lights illuminate the warming area and enhance product display while safeguarding foods from bulb breakage
 - ◊ Optional halogen bulbs available
- GR5AL and GR5AHL models have energy efficient dual LED lights provide longer performance and have a 3050K temperature for more consistent warmth and improved light coverage
 - ◊ Dual colored LED lighting is available to switch between a warm white or a neutral (cool) white light, depending on your food display



DESIGNER COLORS



GLOSS FINISHES



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