



Interactive Guide: 12 Hatco Products Offering Lower-Labor Solutions

For many food service operators, labor costs are their biggest expenditure — often running anywhere from 25-40% of gross revenue.¹ Pair this with the time-consuming protocols and stress brought on by the pandemic and operators are more eager than ever to cut labor costs and improve efficiencies.

Luckily Hatco offers a range of equipment solutions that help operators move faster, reduce reliance on expensive headcount, automate manual processes, weed out inefficiencies, and cut the amount of time needed for various tasks.

In this interactive guide, we'll share 12 Hatco products that help operators reduce their reliance on labor.

**Get started by clicking the
main menu button below!**

MAIN MENU

NEXT ►

1. Chron, Food Service Industry: Labor Cost Standards, March 8, 2019, <https://smallbusiness.chron.com/food-service-industry-labor-cost-standards-13911.html>

NEXT PAGE ►



Main Menu

Scroll through the document or use the low-labor method by clicking on a product below to jump ahead to the applicable section.



Dry Soup Wells
Page 3



Refrigerated Drop-In Wells
Page 4



Drop-In Modular/Ganged Heated Wells
Page 5



Rapide Cuisine® Induction Ranges
Page 6



Palletti® Countertop Daisy Chain Induction Warmers
Page 7



Electric Salamander
Page 8



Freestanding Drawer Warmers
Page 9



Built-In Drawer Warmers
Page 10



Heated Zone Merchandisers
Page 11



Intelligent Heated Display Cabinets
Page 12



Flav-R-Savor® Tall Humidified Holding Cabinets
Page 13



Intelligent Toast-Qwik® Conveyor Toasters
Page 14

◀ BACK

NEXT ▶

Dry Soup Wells

SWB, SWC

Low-Labor Features and Highlights

PLUMBING-FREE OPERATION

eliminates the need to maintain water levels and creates easier maintenance.

INSULATED STAINLESS STEEL DESIGN

provides gentle, even heating to rethermalize and hold hot soups and other liquid foods at optimum temperatures.

FEATURES INTUITIVE TOUCHSCREEN CONTROL

and adjustable stir timers to indicate when it's time to stir foods.

PREPROGRAMMED

with four customizable presets and six preset temperatures.

AUTOMATICALLY TRANSFERS

from rethermalization mode to hold mode.



Model shown:
SWC-11QT with optional
Black Anodized finish

OTHER
RESOURCES



SWB, SWC
PRODUCT DETAILS

FEATURES & BENEFITS
VIDEO

Refrigerated Drop-In Wells

CWB

Low-Labor Features and Highlights

INSULATED SIDES AND BOTTOM

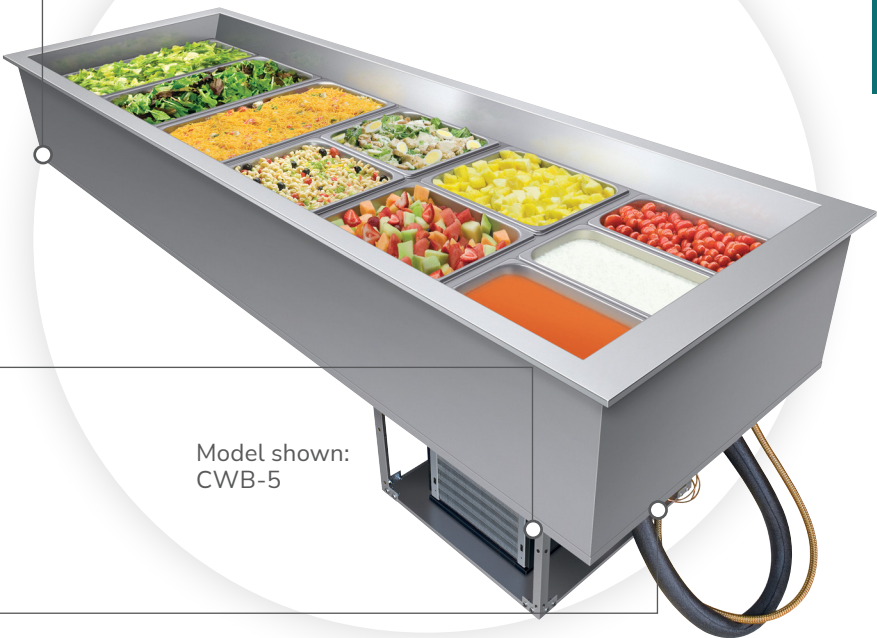
keep pre-chilled foods cold in advance of and during peak serving times to streamline workflows.

PROGRAMMABLE AUTO-DEFROST CAPABILITIES

automatically activate according to a preset schedule.

EASY SERVICEABILITY

with sight glass, service valves, dryer/filter, receiver, and long refrigerant line minimize downtime.



Model shown:
CWB-5

OTHER
RESOURCES



CWB PRODUCT DETAILS

FEATURES & BENEFITS VIDEO

Drop-In Modular/Ganged Heated Wells

HWBI

Low-Labor Features and Highlights

AUTOMATICALLY SENSES AND ADJUSTS TEMPERATURE

and optional manifold drain ensure easy cleaning without operator intervention.

LARGER DRAIN

and optional manifold drain ensure easy cleaning without operator intervention.

INDEPENDENT THERMOSTATIC CONTROLS

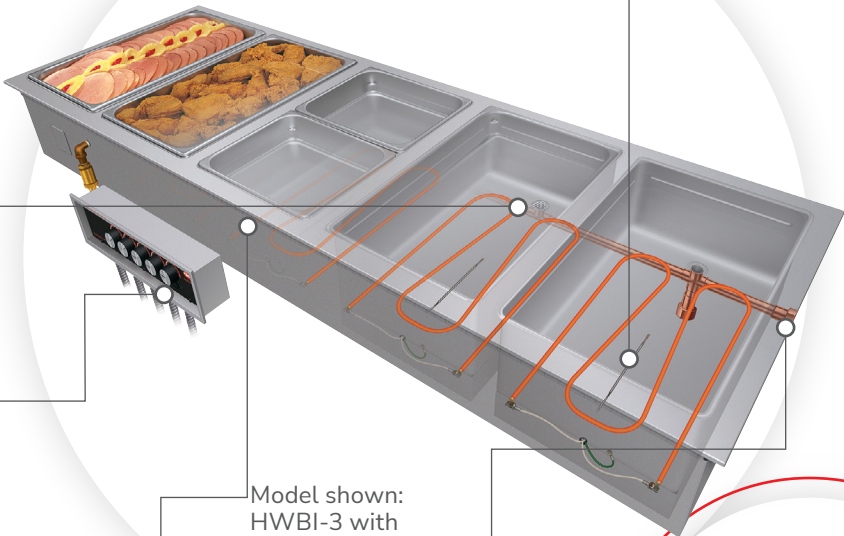
and on/off switches for each well allow easy operation and temperature regulation for different food offerings.

EZ LOCKING HARDWARE

and unique design facilitate quick installation, replacement and servicing.

AUTO-FILL OPTION

automatically fills and replenishes water without operator assistance.



Model shown:
HWBI-3 with
accessory pans

Easily converts

to a labor-free, grab-n-go station with the addition of a heated well cover.

[FIND OUT HOW ►](#)

**OTHER
RESOURCES**



[HWBI PRODUCT DETAILS](#)

[HATCO HEATED WELL
DIFFERENTIATORS](#)



Rapide Cuisine® Induction Ranges

IRNG

Low-Labor Features and Highlights

EASY ADAPTIVE POWER BUTTON
for a concise and full range of power in a single twist.

PAN-SENSE TECHNOLOGY
and automatic shut-off features are not only safer, but more convenient for busy kitchens.

MAGNETIC POWER SYSTEM
delivers more power and speed to all cooking and warming tasks.

PROGRAMMABLE MODES
for power, temperature, and time ensure any skill level can execute on menu items consistently and with less labor — particularly with programmable!

COLOR-CODED DIGITAL READOUT
allows for clear and easy operation.



Model shown:
IRNG-PC1-18
(Countertop)

Available in
Countertop and
Drop-In Ranges.

**OTHER
RESOURCES**



COUNTERTOP OPTIONS

DROP-IN OPTIONS

Palletti® Countertop Daisy Chain Induction Warmers

IWRM-CD1

Low-Labor Features and Highlights

UNITS INTERCONNECT

to keep high volumes of food warm and eliminate time-intensive reheating.

MEMORY-RETENTION CAPABILITIES

automatically resume the last power setting when the unit is turned on to maximize productivity.

PAN-SENSE TECHNOLOGY

and automatic shut-off features are not only safer, but more convenient for busy kitchens.

FIVE SIMPLE, PRECISE SETTINGS

ensure that anyone can operate units.



Model shown:
IWRM-CD1-03

OTHER
RESOURCES



IWRM PRODUCT DETAILS

INDUCTION COOKING
EXPLAINED

Electric Salamander

SAL

Low-Labor Features and Highlights

COOK, GRILL, REHEAT, AND HOLD
food with one piece of equipment to streamline back-of-house workflows and minimize congestion.

HEATING ELEMENTS
with automatic plate detection turn
on instantly to deliver convenience
and speed.

AUTOMATICALLY
TRANSITIONS
from cook to hold mode to give
operators time to multitask.

SIMPLE CONTROLS
and eight programmable hold settings are
easy to operate by anyone with any skill level.



Model shown:
SAL-1

OTHER
RESOURCES



"MEET SAL" PRODUCT GUIDE

SAL PRODUCT DETAILS

Freestanding Drawer Warmers with Top Controls

HDWTC

Low-Labor Features and Highlights

AVAILABLE WITH UP TO THREE DRAWERS for high-volume prep and more efficient service.

MULTIPLE PAN CONFIGURATIONS allow operators to make large batches of a variety of menu items ahead of time.

INDIVIDUAL TEMPERATURE AND TIME CONTROLS for each drawer have visual and audio alerts that allow staff to multitask.

USB PORT for pain-free, easy software updates between units and locations.

OPTIONAL CASTERS make units easy to relocate to a convenient area for optimized workflow.



Model shown:
HDWTC-2 with casters

Plus all the great lower-labor benefits of the Built-In Drawer Warmer!

Hit the BACK button for details.

OTHER RESOURCES



HDWTC PRODUCT DETAILS

ALL DRAWER WARMERS

Built-In Drawer Warmers

HDW-xB

Low-Labor Features and Highlights

THREE-DRAWER CAPACITY

means operators can gain efficiency by preparing larger amounts of hot food in advance.

INDIVIDUAL THERMOSTATIC CONTROLS

for each drawer allow operators to prep a large variety of menu items in advance to move faster during peak serving times.

PANS LIFT STRAIGHT OUT

of drawers for quick and easy food refills and cleaning.

NYLON-ROLLER DRAWER SLIDES

eliminate unnecessary downtime due to replacement and servicing from grease and grime buildup.



Model shown:
HDW-3B

OTHER
RESOURCES



HDW PRODUCT DETAILS

DRAWER WARMER VIDEO

Heated Zone Merchandisers

HZMS-xxD

Low-Labor Features and Highlights

SPOT-ON® TECHNOLOGY
that automatically activates heat when food is detected and individually zoned heating take the work out of reducing energy costs.

HINGED-GLASS SIDE PANELS
swing out for fast, easy cleaning.

LCD DISPLAY SCANS AND DISPLAYS
various zone settings for quick order adjustments.

FAST-ACTION ELEMENTS
get to temperature in under 10 seconds.



Model shown:
HZMS-36D

**OTHER
RESOURCES**



HZMS PRODUCT DETAILS

**MERCHANDISING
SOLUTIONS QUIZ**

Intelligent Heated Display Cabinets with Humidity

IHDCH

Low-Labor Features and Highlights

SELF-REGULATING AIR TEMPERATURE AND HUMIDITY
provides the best environment for holding pizzas and other food products.

OPTIONAL ACCESSORY SHELVES
support more menu items with less equipment and effort.

TIMERS THAT CORRESPOND WITH EACH PRODUCT POSITION
in the cabinet ensure workers can focus on other tasks.

USB PORT MAKES
it easy to establish standard, pre-programmed settings for consistency, reliability, and less staff training.



Model shown:
IHDCH-45 with
accessory pizza risers

Need half the size?
Check out the IHDCH-28
for a smaller version with
the same labor-saving
perks!

**OTHER
RESOURCES**



IHDCH PRODUCT DETAILS

**OTHER HATCO
DISPLAY CABINETS**



Flav-R-Savor® Tall Humidified Holding Cabinets

FSHC-17W

Low-Labor Features and Highlights

LARGE-CAPACITY HOLDING

means operators gain efficiency by holding larger amounts of hot food in advance.

FULL-VIEW, QUICK-ACCESS

helps workers locate menu items quickly.

DURABLE STAINLESS-STEEL INTERIOR

for easy cleaning and less downtime due to replacement.

OUT-OF-THE-BOX SOLUTION

for proofing a large volume of bread products in a short amount of time.



Model shown:
FSHC-17W1 with
accessory pans

Have boxed or wrapped foods?

Check out the PFST for a non-humidified holding solution.

[LEARN MORE ►](#)

OTHER RESOURCES



FSHC-17W PRODUCT DETAILS

HOLDING & DISPLAY SOLUTIONS BROCHURE

Intelligent Toast-Qwik® Conveyor Toasters

ITQ

Low-Labor Features and Highlights

TOASTS UP TO 2,000
SLICES PER HOUR
for maximum throughput
with minimum effort.

COLORGUARD SENSING
SYSTEM
automatically monitors and adjusts
conveyor speed for color uniformity.

AUTOMATION CAPABILITIES
activate the unit when product is detected
and switch to Power Save mode without
operator oversight.

20 PROGRAMMABLE
SETTINGS
for operator-free menu execution
and product consistency.



Model shown:
ITQ-1750-2C

**Need speed —
but less volume?**
Check out the TQ3 for
smaller scale production that
accommodates 400+
slices per hour.

OTHER
RESOURCES



ITQ & TQ3
PRODUCT DETAILS

OPERATOR SUCCESS STORY



There's more where that came from.

From hospitals to restaurants, supermarkets, convenience stores, and beyond — every food service establishment out there could benefit from lower-labor solutions.

Don't see a Hatco solution that fits the bill? Head over to hatcocorp.com to explore additional lower-labor solutions from Hatco.

[SEE MORE LOW-LABOR SOLUTIONS](#)



Hatco Corporation
P.O. Box 340500
Milwaukee, WI 53234-0500 USA
414-671-6350
support@hatcocorp.com

