The Best Foodservice Equipment for **Today's Most Popular C-Store Items**

By now, convenience stores are pretty adept at figuring out how to meet the evolving needs of their customers. They're still holding on to many traditional c-store items, but have quickly embraced new and increasingly popular foods, drinks and service formats that their clientele demand. But what foodservice equipment is needed to make today's most popular c-store items a success? Follow along below to find out.

CONVEYOR TOASTERS FOR 'ELEVATED' SANDWICHES

C-stores are upping their sandwich game by offering toasted handhelds, specialty subs and other premium "sammies" once reserved for quick-serve restaurants, coffee shops and delis. To execute, c-stores have a choice hire more hands to help or let the all-mighty conveyor toaster step in.



Not all conveyor toasters are created equal

Features to look for:

- SPH (slices per hour) rate that matches demand
- Toast color regulated by conveyor speed, not temperature
- Programmable settings for automation
- Durable stainless-steel construction
- Removable components for low-labor cleaning



MINI DISPLAY WARMERS FOR HOT SNACKS

Traditional packaged snacks remain a popular staple at c-stores, but customers increasingly want hot-n-fresh, grab-n-go snacking alternatives. A compact lil' warmer on the counter at a point-of-purchase or highly trafficked area is just the ticket for c-stores looking to capitalize on the latest snacking craze.



Slanted shelves, glass sides and lighting for visibility and impulse buys

Adjustable shelves for menu and product size flexibility

Temperature controls to keep food hot and fresh

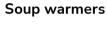
Small footprint for limited counter space



Over 1/3 of afternoon and evening commuters visit c-stores for snacks, meal stand-ins and meal bridges.1

SELF-SERVICE EQUIPMENT FOR HOT-N-READY FOODS

For breakfast, lunch, dinner, and everything in between, people want hot foods that are prepared in advance and ready for immediate consumption. To deliver, c-stores need equipment that'll keep food both hot and convenient.





Model: SW2-7QT

Air curtain warmers



Model: FS3HAC-2426

Merchandisers



Model: GR3SDS-27TCT

More holding solutions



Get More Ideas

of c-store retailers say boosting self-serve sales is a top priority.²



REFRIGERATED WELLS FOR MADE-TO-ORDER MENUS

Consumers want fresh and creative menu items, but they also want to know that they can customize their orders to suit their exact wants and needs. As a result, c-stores must be prepared with all the necessary fixins — within arm's reach.

Cool in so many ways











Pan size and Quick pan swapping for easy configuration station refills options for flexibility



food stations

TIP: Look for fully insulated wells for even chilling and better cold retention!

HOT HOLDING FOR TAKE-HOME FAMILY MEALS

Busy adults are swapping extra supermarket runs for c-store meals that feel like they belong at a traditional sit-down dinner. From take-n-bake lasagnas and pot pies to rotisserie chicken, hot sides and more, c-stores are quickly becoming a grab-n-go dinner destination. But to hold their spot at the table, c-stores must compete and win on quality.

Equipment features to maintain take-home food quality





Pickup Pod

The ultimate in mealtime convenience

Experimenting with to-go and delivery services? Pickup stations ensure orders are secure and held at ideal temperatures until customers or delivery drivers can grab 'em and go.

Model: MPP-81



EQUIPMENT FOR EVERY C-STORE TREND

Where there's a c-store trend, there's foodservice equipment ready and able to help. Not seeing the equipment you're after? Head over to hatcocorp.com/equipment to check out all Hatco has to offer.

SHOP HATCO

1. Prime Planet, Top Spots To Shop for Snack Foods on the Go - Part 2, Nov. 4, 2021. 2. Technomic, Foodservice Operator Update, April 2021



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