

# 5 Next-Gen Light Cooking Solutions for Foodservice

The world of foodservice isn't what it was just a few short years ago. New trends and developments have taken hold and are quickly shifting the priorities of foodservice professionals everywhere. As a result, a next generation of light cooking solutions have emerged — and they're helping operators deliver on the most challenging of consumer and industry expectations.

## Trending priorities for foodservice professionals



### TO-GO

The success of carryout, delivery, grab-n-go and drive-thru may have been accelerated by the pandemic, but they show no signs of slowing down.



### FLEXIBILITY

Solutions that promote greater flexibility within an establishment are increasingly critical in helping operations get more out of their equipment and staffing investments.



### FRESHNESS

With more customers wanting quality ingredients and fresh menu items, operators are finding ways to elevate the freshness (or perceived freshness) of their offerings.



### NOVELTY

Customers are increasingly looking for interesting ingredients, ethnic flavors, customization options, culinary mashups and more unique dining experiences.



### EFFICIENCY

Automation and efficiency-driving solutions are now a must as operators face labor shortages and an influx of both on- and off-premise demand.



## 1 INDUCTION COOKTOPS

Using magnetism to provide a faster, more efficient and precise way of cooking, induction is quickly replacing electric and gas as the preferred cooktop solution among professionals.



Cooks faster than gas or electric to keep pace with intense pickup and delivery demands.



Countertop and drop-in options work well for a variety of remote, front-of-house and back-of-house applications.



Allows staff to prepare menu items from scratch or simply combine and warm them while customers watch.



Boils, simmers, heats, sautés and performs a range of other cooking tasks to support the most innovative of menu concepts.



Programmable cycles automate cooking tasks to deliver consistent, repeatable results no matter who's doing the cooking.

### Lift the lid on induction

Find out how induction works, why it matters, and what it means for foodservice operations — without all the confusing, sciency lingo.

[GET THE EXPLANATION](#)



## 2 CREPE MAKERS

Sauté pans, flat tops and tortilla presses are a step up from the early days of making crepes over the fireplace, but nothing compares to the precision and results that come from a high-quality crepe maker.



Accommodates low, medium and high to-go volumes with light- and heavy-use models.



Meets a wide range of operator needs with gas or electric models and single or double griddle options.



Allows operators to prepare crepes in front of customers with speed, precision and show-stopping style.



Delivers a unique display cooking experience and opens up a variety of menu options for sweet, savory and non-traditional crepes.



Pairs with accessoires like topping warmers to put sauces within arm's reach for greater speed and productivity.



Model: KCME-2RCT



Model: TQ3-500

## 3 CONVEYOR TOASTERS

Conveyor toasters have officially secured their place ahead of all other toasters as the leader in durability and toasting consistency.



Models available with a wide range of slice-per-hour capacities to support the needs of any size to-go operation.



Perfect for buffets, cafeterias, clubs, bars, convenience stores, restaurants, cafés, supermarkets, delis and more.



Allows operators to toast bread products right in front of customers for a made-to-order menu experience.



Accommodates a wide range of bread products and toasting color preferences for creative and globally inspired menus.



Programmable presets, color-sensing technology and auto-activation features save on labor.

### Toasters, toasters, toasters!

Conveyor toasters are the next-gen solution operators are prioritizing, but that doesn't mean there aren't other options on the market. Understanding the benefits, drawbacks and applications for all toaster types is an important first step.

[EXPLORE ALL TOASTER TYPES](#)



## 4 WAFFLE MAKERS

Higher quality commercial waffle makers have officially hit the scene offering adjustable temperature controls, even heat distribution, and a much-needed, mess-free waffling solution.



Supports to-go and portable waffle creations for food trucks, pop-up venues, ghost kitchens, restaurants and beyond.



User preferences for 90° or 180° openings and left-to-right, front-to-back, stationary, or full-circle rotation options.



Reheats pre-cooked and frozen waffles or cooks them right there and then from a favorite dough or batter recipe.



Supports unique menu concepts with sweet or savory waffles for every daypart using brussels, liège or bubble plates.



Innovative designs that simplify plate removal and make cleaning and maintenance a breeze.



Model: KWM09-1BR46



### Which waffle maker is right for you?

Hatco®/Krampouz® Waffle Makers are known for delivering consistent, high-quality results time and time again. But these aren't a one-size-fits-all kind of solution. Buyers must dig in a bit deeper to determine which model best aligns with their needs.

[FIND THE BEST SOLUTION](#)

*Post! You'll also find info on Hatco/Krampouz Crepe Makers in here!*

## 5 SALAMANDERS

With their small footprint and multi-tasking abilities, salamanders are quickly rising in popularity as a smart alternative to purchasing multiple pieces of large equipment.



A budget friendly solution for ghost kitchens, order prep areas and expanding or trial to-go operations.



Cook and hold modes for flexibility to grill, cook, toast, caramelize, hold, reheat and more.



Allows operators to finish food moments before orders head out the door and into customers' bellies.



Supports a variety of menu items with independently controlled heating elements and adjustable upper housing heights.



Straightforward controls and programmable settings make it fast and easy for anyone to use.



Model: SAL-1

## ARE YOU NEXT-GEN READY?

The world of foodservice is constantly evolving and it's up to operators to step up and meet the demands of their customers. Having the right strategies and people in place is an important piece of being able to do this — but so is the equipment you invest in.

Ready to embrace the next generation of equipment that'll help you take your business to the next level? Check out what Hatco has to offer at [hatcocorp.com/equipment](https://www.hatcocorp.com/equipment) today!

[EXPLORE NEXT-GEN HATCO SOLUTIONS](#)



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