HATCO® CORPORATION NEWS RELEASE

Refrigerated Slim Drop-In Wells Offer Supreme & Accessible Functionality

Milwaukee, WI (Apr. 25, 2016) – Retain optimum freshness and taste of your pre-chilled food offerings with the new Refrigerated Slim Drop-In Wells from Hatco®.

The Refrigerated Slim Drop-In Wells accommodate 1 to 4 full-size food pans. Because the pans are placed in a lengthwise, narrow grouping in the Refrigerated Slim Drop-In Well, customers have an easy reach to the food products, even if it is protected with Sneeze Guards. And with a unique top angled bezel design, cold air is circulated to effectively blanket the food inside the well to keep it at ideal and safe-serving temperatures.

With NSF-7 and UL agency approvals, the CWB-S has an assortment of benefits for your foodservice operation. Each unit features: an adjustable condensing unit that can be rotated 180° for easy venting adjustments and flexibility; optimal and environmentally-friendly insulation on the sides and bottom that provide even chilling from top to bottom and ensure better cold retention; auto-defrost, which is activated through a programmable advanced electronic controller at the customer location; a 1” NPT drain to simplify cleaning; and an electronic control that can be remotely mounted up to 4’ away. An optional Slant Kit is also available, which gives the Refrigerated Slim Drop-In Wells a 5° tilt that provides easier access to and improved visibility of the food products.

For additional information on Hatco Refrigerated Slim Drop-In Wells and other equipment, contact your Hatco sales representative or visit the Hatco website at http://www.hatcocorp.com.

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Hatco Corporation is a Milwaukee, Wisconsin-based, employee-owned company with a history of over 65 years of excellence in the quality design, production and servicing of holding, warming and, since 2009, cooling equipment. Today, Hatco now has the versatile and innovative Drop-In Hot/Cold Wells and Hot/Cold Built-In Shelves, incorporating the legendary Hatco quality of warming and cooling into one unit.