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Upgrade Your Hot Food Bar with Dry Soup Wells from Hatco® Corporation

Milwaukee, WI – March 2024 –Hatco® Corporation has launched the Dry Soup Well, which provides gentle, even heating – without the need for water – to rethermalize and hold hot soups and other liquid foods at optimum serving temperatures.



The Dry Soup Wells are an ideal replacement for wet hot food wells. Because they require no plumbing, they are less labor intensive, as they allow for easier cleaning and maintenance and eliminate the need to maintain water levels.



The wells feature an intuitive user interface and are preprogrammed with four customizable presets and six preset temperatures. The well will automatically transfer from rethermalization mode to hold mode, and an adjustable stir timer will alert operators when it's time to stir the food. The touchscreen control includes a lock icon to prevent accidental or unauthorized changes to the programmed settings.

Models are available in 120V and as countertop or built-in; the countertop models are available in a Clear Anodized or Bold Black gloss finish. For additional information on Dry Soup Wells and other equipment, contact your Hatco sales representative or visit the Hatco website at <https://www.hatcocorp.com>.

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About Hatco Corporation

From the corporate offices in Milwaukee to the state-of-the-art manufacturing facility in Sturgeon Bay, Wis., Hatco Corporation is a proud employee-owned company whose brands include ADM, American Range, FWE and Ovention, Inc. Since 1950, Hatco has a history of excellence in the quality design, production, and servicing of warming, toasting, holding, cooking, sanitizing, sneeze guards and cooling equipment. To learn more about Hatco, visit the company website at <https://www.hatcocorp.com>.