



# Drawer Warmers

## CUSTOMIZED SOLUTIONS

- Hatco Drawer Warmers are built for tough kitchen duty to keep a variety of foods hot and flavor-fresh for serving, while providing unlimited flexibility for each operator's unique foodservice needs
- Ideal for cafeterias, catering, clubs & bars, concessions, convenience stores, and restaurants & cafés
- Available as freestanding with 1 to 4 drawers or built-in with 1 to 3 drawers in standard or narrow widths
- Drawer fronts available in all *Designer* colors to color code your food items being held and to match your décor

## HIGH PERFORMANCE

- Designed to keep a variety of foods – from meats to vegetables to rolls and more – hot and flavor-fresh for peak serving periods
- Individual temperature control for each drawer allows for greater flexibility to hold different foods at unique temperature settings
- Adjustable vent slides allow for individual moisture content level of each drawer
  - ◊ For additional humidity, water/spillage pans and splash baffles are available
- Each drawer includes a food pan, a recessed individual thermostatic control, a temperature monitor, and an illuminated power switch

## FUNCTIONAL DESIGN

- Drawers accommodate third-size, half-size and full-size food pans
- Adjustable stainless steel legs and casters allow for adaptability in different foodservice locations

## DURABILITY

- Constructed of rugged stainless steel and heavy-duty hardware
- Completely insulated individual cavities provide maximum energy efficiency
- Positive-closing drawers feature Hatco-exclusive nylon rollers and 12-gauge stainless steel slides & drawer frame to guarantee no wearing down

## VERSATILITY

- HDW-xR2 models expand holding capacities with two drawers of food of the same height as a single standard drawer, making it ideal for low-profile foods
  - ◊ Optional touchscreen control allows precise individual temperature control for each drawer, and each drawer has an adjustable timer with audio and visual alert to remind of set holding times
- CDW models provide even, dry heat to keep foods that do not require humidity at optimum serving temperatures in a single cavity
- HRDW models use a digital electronic temperature control to provide even heat throughout the holding cavity to keep rice hot and at desired consistency for serving



CDW-3N



HDW-2



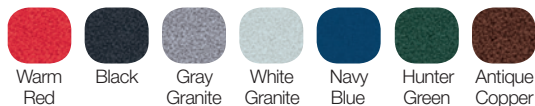
HDW-2B



HDW-1.5R2



## DESIGNER COLORS



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