



# To-Go Solutions



## Flav-R 2-Go® Locker System



**Flav-R 2-Go® Locker System** - available in countertop, floor mount and built-in models - are designed specifically for handling pick-up and third-party delivery needs. Capable of holding multiple orders in either hot or ambient lockers with quick and secure access. By reducing congestion and allowing employees to focus on other functions, customers or delivery people can arrive, access their specific locker, and leave without waiting in line or disrupting the flow of business.

- The Locker System lets customers get customized meals without waiting near serving stations and clogging up the server area
- Customers order meals in advance and receive an individual code when their order is ready. The customer uses the code to open the appropriate locker when they arrive to collect. POS integration capabilities are available using third party developers
- Countertop and floor mount units can be converted to one-sided units and can be set up against a wall
- Available in all Designer colors (standard Designer Warm Red) to match your decor, in two locker depth sizes, and with the ability to have a custom logo on the customer-side glass doors

**Locker size choices (W x D x H):**  
 12" x 12" x 12" (305 x 305 x 305 mm)  
 12" x 20.5" x 12" (305 x 521 x 305 mm)

## Glo-Ray 2-Go™ Heated Shelves



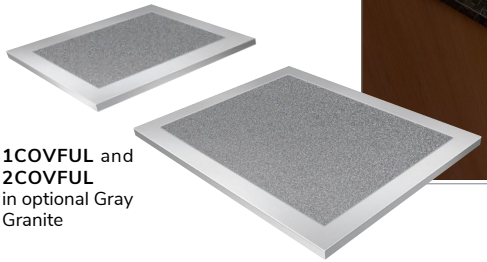
**Glo-Ray 2-Go™ Heated Shelves** help you take the guess work out of pick-up orders. With one touchpoint location for minimal contact, the Heated Shelves help you filter carry-out orders away from other traffic areas. Large enough to handle a multitude of orders and open enough to see where everything is.

- Touchscreen control with digital readout indicates separate heat and timer for each shelf
- Thermostatically-controlled heated shelves are mounted in a stainless steel frame
- Optional side and back panels are available. These can be added per shelf, giving you the flexibility to customize your unit. Keep some off for pass-through capabilities and leave some on for single-sided access
- Available in a range of sizes from two shelves suitable for a countertop to five shelves suitable for freestanding
- Turn off shelves that you want ambient food stored in or shelves are factory set to 150°F (65°C) and can be set up to 200°F (93°C)



# Heated Well Covers

WELL COVER  
DETAILS



1COVFUL and 2COVFUL in optional Gray Granite

1COVFUL and 2COVFUL on a Modular Heated Well (HWBI-3)

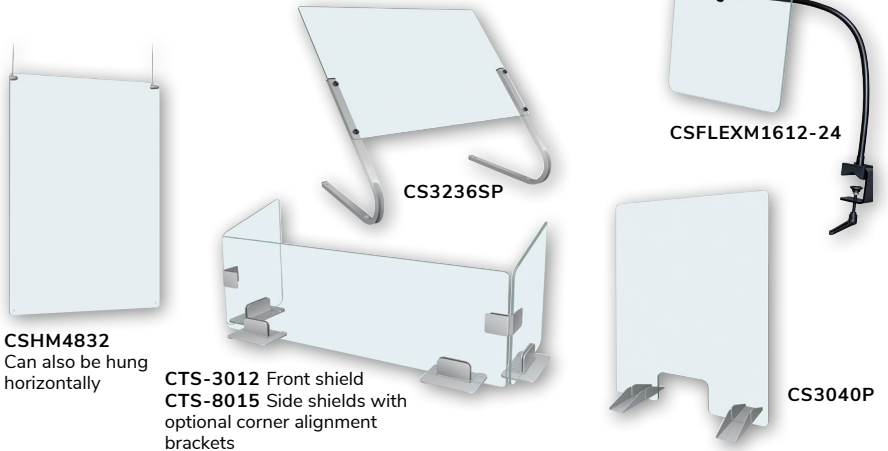
Hatco Heated Well Covers help keep revenue flowing by converting Hatco drop-in heated wells to grab-n-go holding solutions for pre-packaged hot prepared foods. Then easily convert them back when the time is right. Finding a second use for equipment is even more vital in this time and we are here to help find new ways to use what you have, and make sure you have what you need.

- Heated Wells: If using a Hatco Modular/Ganged Well, remove pans, remove all water, and add our heated well cover to convert it to a shelf
- Cold Wells: Keep as is and adjust temperature to a safe range for packaged pre-chilled items
- Hot/Cold Wells: Convert combination wells to cold-only wells and follow the cold well instructions



PRODUCT  
INFORMATION

# Safety Shields



CSHM4832 Can also be hung horizontally

CTS-3012 Front shield  
CTS-8015 Side shields with optional corner alignment brackets

CSFLEXM1612-24

CS3040P

Hatco Safety Shields are more important than ever, designed to help prevent the spread of germs and viruses at checkout registers, restaurants, pharmacies and other customer interaction areas. The shield acts as a physical barrier that can limit the passing of contagions to keep employees and customers protected.

- Maintain social distance and physical separation that helps protect customers and employees
- Easily sanitized using non-abrasive cleaners
- Completely transparent/clear - will not obscure vision
- Made of polycarbonate, more impact resistant than glass, durable and lightweight
- Rounded edges
- Available in a variety of styles including customizable countertop option

PRODUCT  
INFORMATION



CSFLEXM1612-24

## Intelligent Heated Display Cabinets



**IHDCH-45**  
with accessory risers



**IHDCH-28**  
with accessory  
adjustable arms and shelf

**Intelligent Heated Display Cabinets with Humidity** can help you express your food presentation creativity! With a 360° view and energy-efficient LED lighting to show off food products, the IHDCH units will easily grab customers' attention. Plus, the food can only be accessed by a server, which will help keep your customers safe.

- The air flow pattern is designed to maintain consistent cabinet temperature without drying out the food product
- Standard arms (and accessory shelves) can be move up and down the back support posts
- A shelf accessory is now available for even more flexibility
- Regulating air temperature while simultaneously balancing the humidity levels provides the best environment for food products
- LCD touchscreen display on back of unit controls the temperature, humidity and up to eight timers for each food location



PRODUCT  
INFORMATION



PRODUCT  
INFORMATION

## Flav-R-Savor® Heated Air Curtain



**FS3HAC-2426**  
with standard shelf sign  
holders and optional top sign  
holder (sign not included)

**Flav-R-Savor® Heated Air Curtain Cabinets** are the ultimate in open-access heated cabinets. Your customers can view and select fresh, hot products without having to touch doors or handles, keeping them safe and giving the freedom to choose their own meal or snack without worry.

- Heated air at the front of the cabinet is forced downward, forming a "curtain" of heated air. The heated air is then drawn toward the rear of the cabinet, warming each shelf gently and evenly
- Consistent even temperatures result in better food quality and longer hold times compared to traditional merchandisers
- All shelves are easily adjustable up and down the back support posts and can be installed slanted or horizontally. Sign holders are on each shelf with an optional top sign holder available (sign not included)
- Units come with three shelves. Optional tiered shelves in lieu of standard shelves are available and all can be installed to be slant or horizontal

# Flav-R-Savor® Holding Cabinets

PRODUCT INFORMATION



PFST-2X



FSDT-1X



FSHC-17W1

**Hatco Holding Cabinets** hold a large amount of food, whether it's for the back-of-the-house to keep food warm for peak serving times and call-in orders or for the front-of-the-house to hold packaged food ready for pick-up. Hatco Cabinets are perfect for keeping hot foods at preferred temperatures for hours for "show and sell" areas, while providing unlimited flexibility for your unique foodservice needs.

- PFST units are non-humidified, and come with an eight-shelf rack with six removable shelves to accommodate a variety of boxed or bagged carry-out orders
- Tall humidified holding cabinets, like the FSHC units, will give you the ability to hold a variety of food items ahead of peak serving periods
- Countertop units showcase food products and motivate impulse sales
- Stainless steel construction gives you durability and reliability
- Portable units transform any space into a delivery and to-go area, while low-profile units are ideal for placing under counters
- Hatco's line of Cabinets offers equipment solutions for cafeterias, catering, concessions, convenience stores, restaurants and cafés

# Heated Drawer Warmers

7 BENEFITS OF HATCO DRAWER WARMERS

PRODUCT INFORMATION



HDW-2B

**Hatco Drawer Warmers** enable foodservice professionals to confidently prepare food in advance of peak serving times without worry. No more hot food gone cold, unsafe holding temperatures, or dried out and soggy menu items that did not hold well. From flexibility to performance, durability, and dependability, Hatco Drawer Warmers dish out a slew of benefits that are sure to appeal.

- High-volume capacity improves efficiency by allowing you to prepare large amounts of food in advance
- With food ready at peak times, you can prepare orders faster and with more efficiency
- Holds a variety of foods; from baked potatoes and corn, to nacho chips, breads and bakery
- Built for performance with nylon drawer rollers, 12-gauge stainless steel drawer slides, heavy-duty chrome handles, individually insulated drawers and much more
- A wide variety of models to fit any need: Built-In, Freestanding (optional casters provide mobility), Connected, Rice Drawer Warmers and Split Drawer

Each individually insulated and controlled drawer can hold a diverse range of menu items at different temperatures and humidity levels

# Portable Foodwarmers



UGFFBL

**Portable Foodwarmers** are versatile and easy to move from from the back-of-the-house to pick-up areas in the front. With heat from above, below or both, these foodwarmers offer design flexibility without sacrificing food product quality. Ideal for use next to fry stations, drive-through windows and pick-up areas that require frequent and easy access.

- Flexibility and creativity with your equipment helps foodservice operators adapt and change in our current environment. Finding equipment that is multi-functional, like portable foodwarmers, is critical to staying relevant
- Ready to plug in and use for the ultimate in convenience and versatility
- Custom designs are available to meet specifications or to fit an unusual situation

- Can be accessed from three sides
- UGFF series use ceramic heating elements to provide more distance between the heat source and the holding area



# Glo-Ray® Buffet Warmers



GRBW-48



**Glo-Ray® Buffet Warmers** have the versatility to be adapted to a pick-up station for hot to-go orders, and will keep food at proper holding temperatures for your customers to grab and enjoy. The one time buffet warmer can now double as a to-go pick-up location. Keeping food at proper holding temperatures and ready for your customers to grab and enjoy.

- With optional plexi-glass front and side enclosures, customers can still enjoy selecting a meal with the safety of one server packaging their order
- Thermostatically-controlled heated base with settings up to 200°F (93°C)
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Sturdy plexi-glass Sneeze Guards are standard

- Equipment that starts with your needs in mind is also equipment that can grow and take on new roles with multi-functional potential. Keeping food at safe holding temperatures never goes out of style



# Glo-Ray® Heated Glass Merchandisers



GR3SDS-27TCT in standard Designer Black and sign holder (sign not included)

Hatco Glo-Ray® Heated Glass Merchandisers show off your wrapped or boxed food product - even to the back of the shelf - with unique, patented heated glass shelves that conduct heat to food product above and below. To-go and impulse sales for individually wrapped sandwiches and meals that are stored at safe temperatures are as important as ever. Our merchandisers display hot and fresh food products at their very best.

- Increase holding capacities and encourage impulse sales with a beautiful curved design that complements any décor
- Blanket-style heating elements in the hardcoated base and canopy are thermostatically-controlled
- LED lighting allows for optimum food product display with energy savings
- Even the upper canopy is heated, keeping every meal warm and ready for those impulse sales
- Comes with a sign holder on the top canopy as standard, and optional shelf sign holders which help draw interest and sales for customers looking for a warm meal on the go (signs not included)
- Divider rods included



# Sanitizing Water Solutions



S-54



3CS2-3 with optional auto-fill solenoid

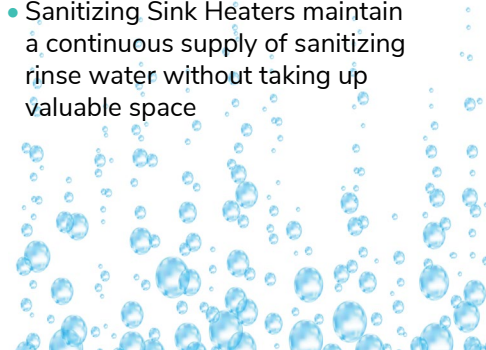


AWD-12 Pitcher not available



Hatco Sanitizing Water Solutions are a necessity for foodservice professionals who are working harder than ever to keep their hands, kitchenware, and working environments safe, clean and sanitary. No matter what your operation's needs are, we have the hot water sanitation must-haves for you to keep your employees and customers safe.

- The Atmospheric Hot Water Dispenser delivers pre-measured quantities of hot water for food preparation or cleaning at the touch of a button
- Sanitizing Sink Heaters maintain a continuous supply of sanitizing rinse water without taking up valuable space
- Food Rethermalizers/Bain-Marie Heaters heat or hold foods at safe temperatures
- Gas Booster Water Heaters can be supplied to operate on either natural or propane gas
- Booster Water Heaters (Gas or Electric) come in a variety of sizes to suit any kitchen need, providing 180°F (82°C) sanitizing hot water to protect your employees, your customers, and your business





# OPEN



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