

CAFETERIA & BUFFET SOLUTIONS



Equipment you can rely on. A partner you can turn to.

Hatco designs equipment with one simple truth in mind: Foodservice is a rugged business. Our equipment is built to endure so it is always performing at maximum capacity. Every product meets rigid performance standards to give you peace of mind. What's more is we offer knock-your-socks-off customer service that comes standard with every purchase, because that's what a good business partner should do. Since 1950, Hatco has been creating bold innovations that pioneered Today our full line of equipment continues to that help you save time and we help you look good to



the foodservice equipment industry. warming, holding and cooling offer cost-effective solutions money. More importantly, your customers.



Foodservice Equipment Solutions

Your challenges solved

Whether you're looking for foodservice equipment that offers more reliability, efficiency, versatility, food safety or functionality, Hatco has a solution for your business.



K-12 SCHOOLS

Turn your cafeteria into the go-to place for great food and fun with on-trend displays, merchandisers and more.



HEALTHCARE

Keep customer satisfaction up with innovative equipment that offers best-in-class efficiency and food safety.



COLLEGES & UNIVERSITIES

Entice your students and customers to eat on-site with modern and contemporary foodservice equipment that elevates your image.



ASSISTED LIVING

Ensure the highest quality of the food you serve with versatile heating and cooling equipment.



LODGING

Upscale your foodservice offerings with sleek and attractive equipment that makes a lasting impression and keeps food fresh.



BUSINESS & INDUSTRY

Make your operation a destination for any dining need with eye-catching display options for breakfast, lunch, grab 'n go snacks and beverages.



CASINOS

Create a high-end dining experience featuring elegant decorative lamps, portable food warmers and hot/cold wells.



CONCESSIONS

Showcase your menu and keep food hot and fresh with eye-catching displays, warmers and merchandisers.



INSTITUTIONS

Our holding cabinets, light cooking equipment, commercial toasters and strip heaters are perfect for high-volume operations.

CAFETERIA & BUFFET SOLUTIONS



CASHIERS/COFFEE

- 1 **MVW-12-4** Mini Vertical Warmer
- 2 **CWB-2** Refrigerated Drop-In Well
- 3 **DL-1400** Decorative Luminaire



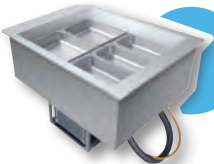
PIZZA

- 4 **TFW-461R** Thermo-Finisher®
- 5 **FDWD-1** Flav-R-Fresh® Humidified Impulse Display Cabinet
- 6 **CWB-2** Refrigerated Drop-In Well
- 7 **HBGB-3618** Built-In Heated Black Shelf w/ Counter Post Sneeze Guard SGCP-48



DELI

- 8 **HCWBI-2DA** Drop-In Hot/Cold Well w/ Enclosed Sneeze Guard SGEN-46
- 9 **FTB-2** Drop-In Frost Top w/ Counter Post Sneeze Guard SGCP-48
- 10 **MCG20G** Multi Contact Grill



COLD BEVERAGES

- 11 **CWB-2** Refrigerated Drop-In Well



SNACKS

- 12 **FDWD-2** Flav-R-Fresh® Humidified Impulse Display Cabinet
- 13 **GR3SDH-39D** Glo-Ray® Heated Glass Merchandising Warmer



COLD FOOD PREP

- 14 **CSSBF-36-I** Cold Swanstone® Built-In Shelf



HOT FOOD

- 15 **HCWBI-3DA** Drop-In Hot/Cold Well w/ Enclosed Sneeze Guard SGEN-58
- 16 **HDW-3B** Built-In Drawer Warmer
- 17 **HRDW-2U-1** Rice Drawer Warmer
- 18 **FSHC-17W2D** Flav-R-Savor® Tall Humidified Holding Cabinet



CHEF SPECIALS/CARVING STATION

- 19 **DCSB400-3624-2** Decorative Carving Station



DISHROOM

- 20 **3CS-9** Sanitizing Sink Heater
- 21 **S-54** Imperial Electric Booster Water Heater (built into dish machine)



CATERING

- 22 **DL-1400** Decorative Luminaire
- 23 **HGSM-1P** Portable Heated Black Glass Shelf Modular
- 24 **SRBW-1** Serv-Rite® Portable Buffet Warmer



GRILL/SPECIALTY OR WELLNESS

Customer-facing

- 25 **HCSBF-36-I** Hot/Cold Built-In Shelf w/ Counter Post Sneeze Guard SGCP-39
- 26 **FSCDH-2PD** Flav-R-Savor® Convected Air, Curved Front Display Case
- 27 **GRFSR-24** Glo-Ray® Fry Station
- 28 **HCWBI-3DA** Drop-In Hot/Cold Well w/ Enclosed Sneeze Guard SGEN-58

Back of house

- 29 **MCG14G** Multi Contact Grill
- 30 **SAL-1** Electric Salamander
- 31 **HW-FUL** Countertop Heated Well



SALAD BAR

- 32 **TQ-400** Toast-Qwik® Conveyor Toaster
- 33 **CWB-3** Refrigerated Drop-In Well with 5% Slant Option w/ Counter Post Sneeze Guard SGCP-54
- 34 **HCWBI-2DA** Drop-In Hot/Cold Well w/ Counter Post Sneeze Guard SGCP-42
- 35 **HCSSB-3618** Hot/Cold Swanstone® Built-In Shelf w/ Counter Post Sneeze Guard SGCP-48



GRAB N' GO

- 36 **HZMS-36D** Heated Zone Merchandiser
- 37 **WFST-2X** Flav-R-Savor® Humidified Large Capacity Display Cabinet



SEATING AREA

- 38 **DL-1500** Decorative Luminaire



SOUP

- 39 **HWB-11QT** Drop-In Round Heated Well

HOT FOOD PRODUCTION

- 40 **FSHC-6W1** Flav-R-Savor® Low-Profile, Humidified, Portable Holding Cabinet
- 41 **TFWM-3939** Wall Mounted Thermo-Finisher®
- 42 **ITQ-1750-2C** Intelligent Toast-Qwik® Conveyor Toaster
- 43 **FSHC-12W1** Flav-R-Savor® Tall Humidified Holding Cabinet
- 44 **MCG14G** Multi Contact Grill
- 45 **SAL-1** Electric Salamander



TRAY ASSEMBLY/ROOM SERVICE PATIENT MEAL LINE

- 46 **GRAHL-144D** Glo-Ray® Strip Heater w/ Chef LED Light Bulbs
- 47 **FSHC-12W1** Flav-R-Savor® Tall Humidified Holding Cabinet
- 48 **HRDW-2U-1** Rice Drawer Warmer
- 49 **HDW-3B** Built-In Drawer Warmer





ABOUT THE ILLUSTRATION

One of the great benefits of Hatco equipment is versatility. This illustration shows how our products work within a hospital setting. However, if you look closely you'll see that these innovations could help solve your challenges as well.



GRAB
N' GO

COLD
FOOD PREP

HOT FOOD

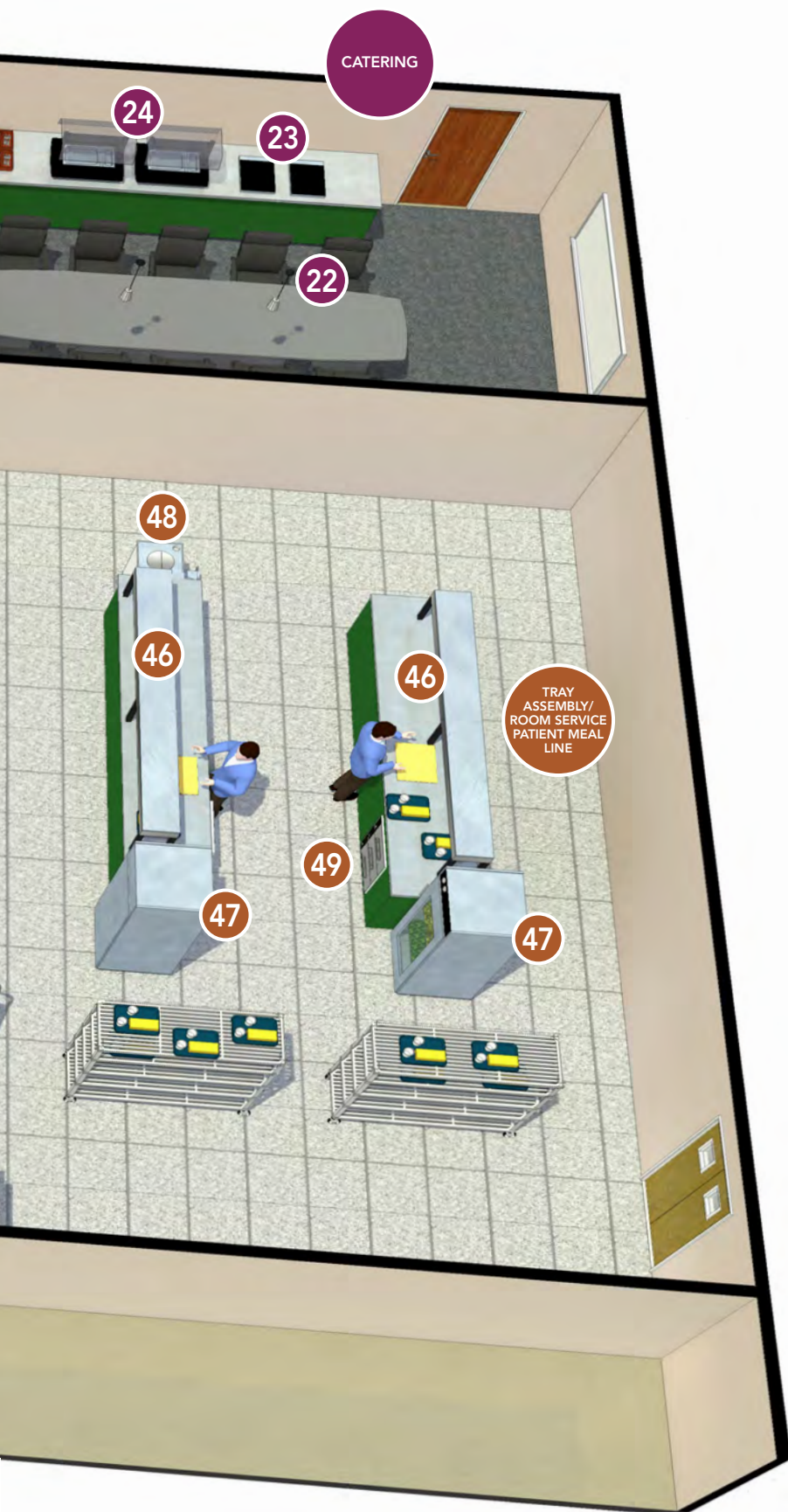
HOT FOOD
PRODUCTION

DISHROOM

SALAD BAR

GRILL/
SPECIALTY
OR
WELLNESS

CHEF
SPECIALS/
CARVING
STATION



More great options than an all-you-can-eat buffet

Hatco offers a wide variety of innovative and attractive equipment that's designed to maximize your investment. We've engineered our equipment to hold food and beverages at the right temperature – for longer – helping to reduce waste and maintain food quality. Our turnkey heating and cooling options offer efficiency and fine craftsmanship at a price you can afford. So whether you're running a large, high volume operation or a small, quick-service shop, you can rely on Hatco for the equipment you need.

“
 Today's high school students have much more sophisticated palates than past generations. Hatco equipment ensures that the quality of food we serve is at its best from kitchen to serving line to table.”

Brett Muellenbach,
 Chef Manager
 Marquette University
 High School





People who serve, products that solve.®

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