

STADIUM & CONCESSION 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 the foodservice equipment industry. Today our full line of cooling equipment continues that help you save time we help you look good to



the foodservice equipment cooking, warming, holding and to offer cost effective solutions and money. More importantly, your customers.



From High-Volume To High-Class

We've got you covered

The entertainment industry's unique needs call for a variety of equipment solutions. We help you solve your biggest challenges with equipment that's designed for fast-paced concessions, upscale private parties, premium buffets and more.



CONCESSIONS

Robust and durable, Hatco equipment is engineered for high-volume capacity with easy accessibility and quick heat recovery.



CATERING

Whether you are catering a party of 20 or 200, Hatco equipment offers versatility and efficiency with a modern design.



RESTAURANTS & CLUBS

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

The right equipment for any venue, any size.

Although the challenges of every foodservice venue is unique, Hatco offers a wide variety of solutions to fit any need. Our expertise in equipment solutions extends to these markets and more:

- Stadiums and Arenas
- Museums
- Airports
- Movie Theaters
- Zoos
- Concert Halls
- Amusement Parks
- Bowling Alleys
- Golf Courses
- Convention Centers

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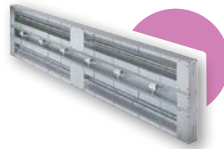
CONCESSION

- 1 **MVW-12-4** Mini Vertical Warmer
- 2 **DL-1500** Decorative Luminaire
- 3 **HWBI-2MA** Drop-In Modular/Ganged Heated Well with Enclosed Sneeze Guard SGEN-46
- 4 **GR2SDS-36D** Glo-Ray® Designer Slant Merchandising Display Warmers
- 5 **FDWD-2** Flav-R-Fresh® Humidified Impulse Display Cabinet
- 6 **FSHC-6W1** Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinet
- 7 **CWB-2** Refrigerated Drop-In Well with 5% Slant Option with Counter Post Sneeze Guard SGCP-42
- 8 **GRFHS-21** Portable Fry Holding Station
- 9 **AWD-12** Atmospheric Hot Water Dispenser
- 10 **HDW-3B** Built-In Drawer Warmer
- 11 **HRDW-2U-1** Heated Rice Drawer Warmer
- 12 **HGSM-1P** Portable Heated Black Glass Shelf Modular
- 13 **MCG14G** Multi Contact Grill
- 14 **ITQ-1750-2C** Intelligent Toast-Qwik® Conveyor Toaster



SUITE

- 15 **SRBW-1** Serv-Rite® Portable Buffet Warmer
- 16 **SRSSBW-1** Serv-Rite® Portable Buffet Warmer with Simulated Stone Shelf
- 17 **HGSM-1P** Portable Heated Black Glass Shelf Modular with Portable Sneeze Guard SGPT-36
- 18 **CSSBF-36-I** Cold Simulated Stone Built-In Flush Top Shelf with Counter Post Sneeze Guard SGCP-42
- 19 **MVW-12-4** Mini Vertical Warmer
- 20 **IWB-1** Drop-In Ice Well
- 21 **DL-1500** Decorative Luminaire
- 22 **GRSSR20-DL775-16** Glo-Ray® Round with Simulated Heated Stone Shelf



HOT FOOD PREP

- 23 **GRAHL-60D** Glo-Ray® Dual Strip Heater with Chef LED Light Bulbs
- 24 **DL-1500** Decorative Lamp
- 25 **HWBI-2MA** Drop-In Modular/Ganged Heated Well
- 26 **HCSSBF-48-S** Hot/Cold Simulated Stone Built-In Flush Top Shelf
- 27 **HCWBI-2DA** Drop-In Hot/Cold Well
- 28 **CWB-2** Refrigerated Drop-In Well
- 29 **HDW-3B** Built-In Drawer Warmer
- 30 **TFWM-3939** Thermo-Finisher® Food Finisher
- 31 **HRDW-2U-1** Heated Rice Drawer Warmer
- 32 **SAL-1** Electric Salamander
- 33 **GRFHS-21** Portable Fry Holding Station
- 34 **MCG14G** Multi Contact Grill
- 35 **CHW-43** Countertop Heated Well
- 36 **CHW-FUL** Countertop Heated Well
- 37 **IRNG-PC1-18** Rapide Cuisine™ Countertop Induction Range



PASTRY/COLD PREP

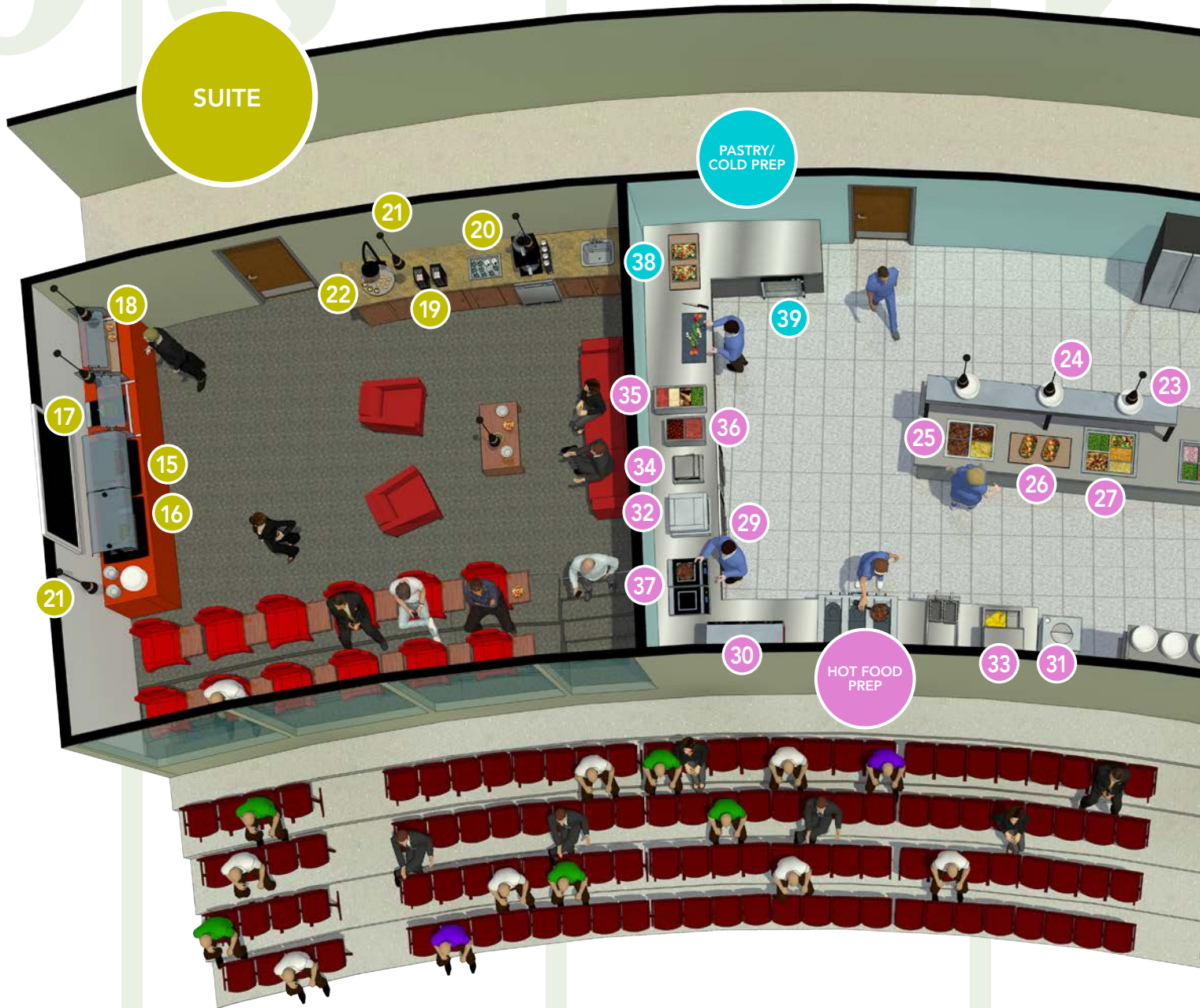
- 38 **CSSBF-36-I** Cold Simulated Stone Built-In Flush Top Shelf
- 39 **FSHC-6W1** Flav-R-Savor® Portable Holding Cabinet



DISH AREA/SANITATION

- 40 **3CS-9** Sanitizing Sink Heater
- 41 **S-54** Imperial Electric Booster Water Heater

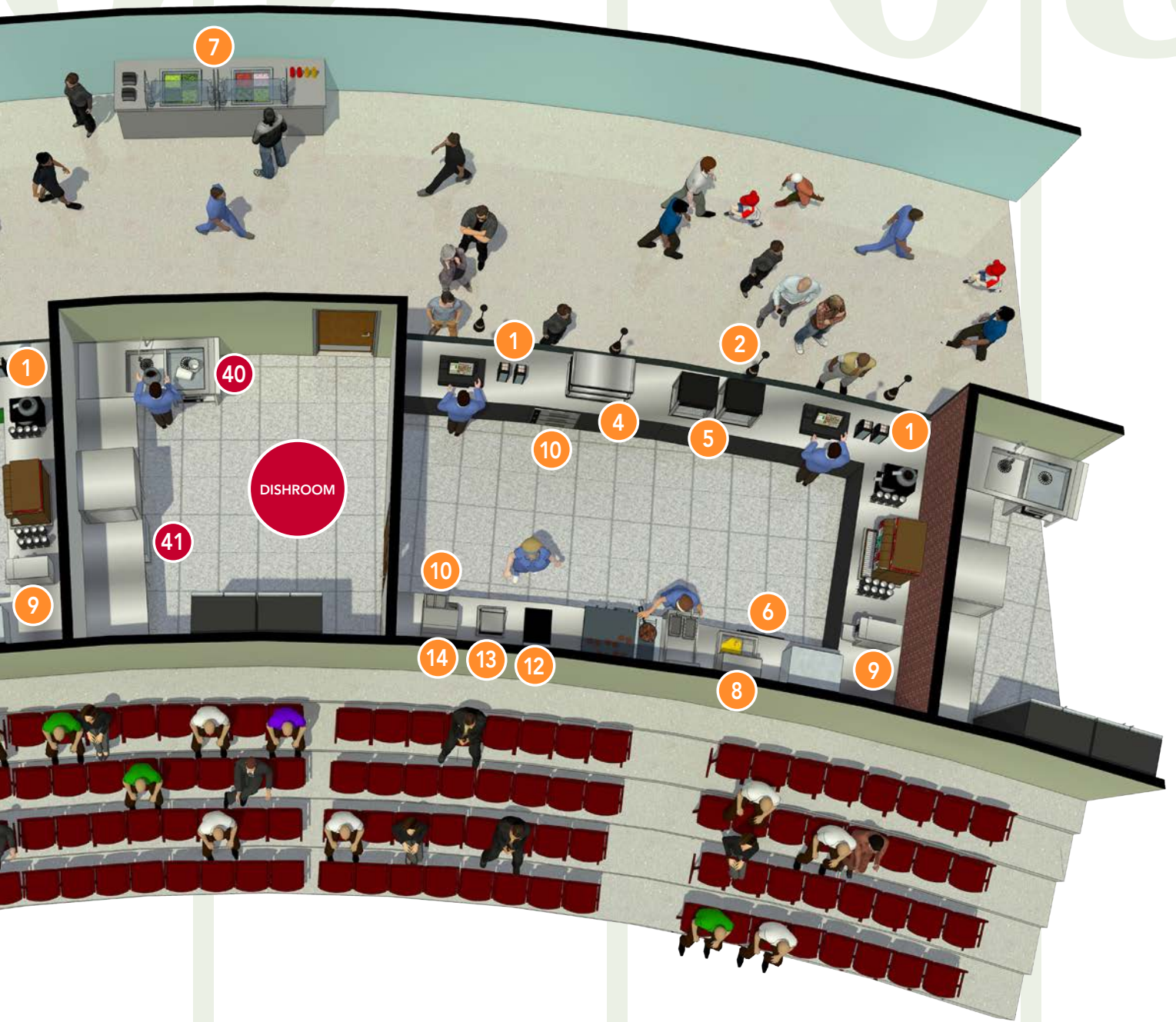




ABOUT THE ILLUSTRATIONS

One of the great benefits of Hatco equipment is versatility. This illustration shows how our products work within high-volume concessions, club-level dining and catering. Talk to a Hatco representative to discover the right equipment solutions for your unique needs.

Visit www.hatcocorp.com for our full line of equipment.



deliver the entertainment experience your guests want with innovative equipment that's both convenient and the right temperature, to reduce waste and maximize your investment. From concessions, to club level dining,



People who serve, products that solve.®

www.hatcocorp.com

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Form No. Stadium & Concession Solutions | Printed in U.S.A. | August 2016