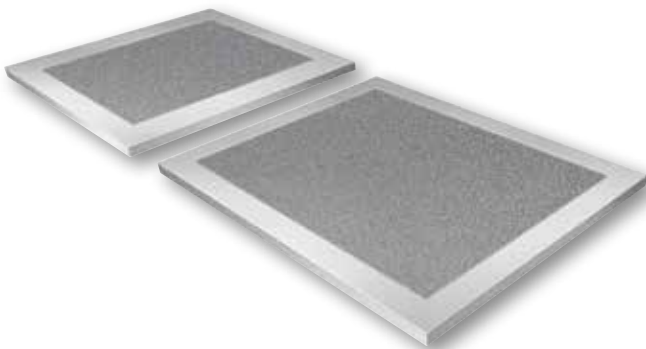


NEW EQUIPMENT SOLUTIONS



NEW FLAV-R 2-GO® LOCKER SYSTEMS

Hatco's Flav-R 2-Go® Floor Mount, Built-In and Countertop Locker Systems conveniently hold multiple hot or ambient to-go food orders with quick and secure access. Customers and delivery drivers can arrive, easily access their specific locker and leave without waiting in line or disturbing the flow of business.

STANDARD FEATURES:

- Ideal for handling pick-up, third-party delivery and to-go orders while minimizing human interactions to keep both customers and employees safe
- Individual lockers offer heated or ambient storage
- Each locker has a timer that will hold prepared and packaged food for up to 45 minutes
- Large 10" (254 mm) touchscreen for easy viewing (front and/or back)
- Internal lights can be programmed to six different colors: blue (standard), red, green, yellow, magenta or white
- Manual (standard) or POS integration capabilities available (outside vendor required)
- Available with pass-through (all models) or one-sided access (floor mount and countertop)
- Available in two locker depth sizes (12" and 20.5"), *Designer* colors and the ability to have a custom logo on the customer side glass doors

F2G-34-A
Floor Mount Locker
in standard *Designer*
Warm Red



F2GB-22-A
Built-In Locker in
optional *Designer*
Gray Granite



F2G-3-A
Countertop Locker
in optional *Designer*
Navy Blue

NEW GLO-RAY 2-GO™ HEATED SHELVES

The Hatco Glo-Ray 2-Go™ Heated Shelves are specifically designed for your delivery and carry-out needs in mind. Capable of holding a large quantity of hot food items, the GRS2G models hold bags and boxes up to 30 minutes with a high temperature range of up to 200°F (93°C).

STANDARD FEATURES:

- A great solution to handling pick-up, third-party delivery or any food-to-go situation
- Heated shelves are 39" (991 mm) wide and 20" (508 mm) deep, large enough for pizza boxes and bags, which will fit easily into the 13" (330 mm) clearance of each shelf
- Touchscreen control with digital readout displays heat and timer for each shelf. Touchscreen control can be ordered at chef's top left (shown) or chef's right to fit any operation
- Standard units feature shelves with heated bases that are thermostatically controlled and have a stainless steel frame
- The cord is recessed into the bottom shelf at a 45° angle, allowing the unit to be flush against the wall
- Optional per shelf back panels allow custom pass-through or singled-sided access within one unit
- Unit comes with side wall brackets for securing, 6" (152 mm) adjustable flanged feet that can be bolted to the floor and a 6' (1829 mm) recessed cord and plug

GRS2G-3920-5
in optional
Designer Black



GRS2G-3920-4
in standard Stainless
Steel with optional
back panel

NEW HEATED WELL COVERS

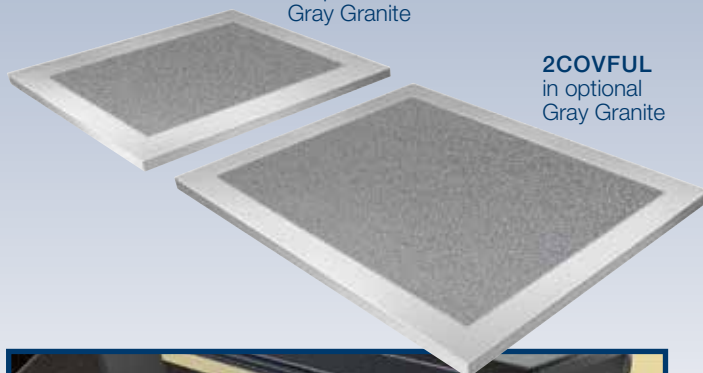
The Hatco Heated Well Covers establish versatility for hot food bars by converting our Modular/Ganged Heated Wells and Modular/Ganged Slim Heated Wells into heated shelves. The cover creates a heated space to hold pre-packaged, pre-heated foods at safe-serving temperatures for self-serve purposes.

STANDARD FEATURES:

- Wells must be operated in dry mode to use cover
- Designed to sit on top of the modular unit, with removal of accessory food pans for the most efficiency
- Sturdy stainless steel frame and simulated stone inset
- Available with your choice of three simulated stone surfaces
- Heated well covers for the Modular/Ganged Heated Wells and Modular/Ganged Slim Heated Wells (Choose the number of heated well covers for your appropriate pan size in either 1-or 2-pan sizes)

1COVFUL
in optional
Gray Granite

2COVFUL
in optional
Gray Granite



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



NEW MASKERADE™ UNDERCOUNTER INDUCTION WARMER

Hatco's patent-pending Maskerade™ Undercounter Induction Warmer offers a simple and affordable solution for "invisible" hot food holding under a variety of countertop materials including engineered and natural stone. Perfect for serving applications such as buffet lines and hospitality suites as it eliminates the institutional look of traditional foodwarming equipment while yielding unlimited flexibility.

STANDARD FEATURES:

- Can be mounted under a wide variety of countertop materials, including engineered and **natural** stone, for an "invisible" countertop appearance
- Includes one black flexible, highly slip-resistant trivet, which locates the hidden unit and protects the stone from the heat of the pan
- The trivet also acts as a key: the system will not work without it in place, so other objects or the pan cannot be accidentally heated
- Features a control panel with keys for; on/off key; pre-heat; temperature control, panel lock key and a settings display
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on the trivet
- Energy efficient, quiet and safe operation
- Features for both safety and convenience, such as the automatic shut-off to prevent overheating
- For easy service, the lower housing can be removed separately



IWRM-UT-06
shown with control panel
and countertop trivet

COMING SOON FLAV-R 2-GO® PIZZA LOCKER SYSTEMS

The Hatco Flav-R 2-Go® Floor Mount, Built-In and Countertop Pizza Locker Systems - designed specifically for your pick-up and third-party delivery needs-are capable of holding multiple orders, hot or ambient, 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 disturbing the flow of other business.

STANDARD FEATURES:

- A great solution to handling pick-up, third-party delivery and to-go orders in a non-contact manner
- Individual lockers can have the heat turned off for ambient storage
- Each locker unit has a large 10" (254 mm) touchscreen on the operator side and on the customer side. The operator puts in the name and code. The customer receives the code, enters it on the customer side, and the appropriate door unlocks and rises to access pizza boxes
- Manual, on board software (standard) works out of the box or optional POS integration capabilities are also available
- As a pass-through unit, the customer side stays locked. When the access code is used, the door unlocks and opens for 20 seconds
- Available in *Designer* colors and the ability to have a custom logo on the customer side glass doors



F2GP-14-C
Floor Mount
Pizza Locker
in standard
Designer
Warm Red
(Customer
side shown)



F2GBP-12-C
Countertop Pizza
Locker in standard
Designer Warm Red
(Customer side shown)

COMING SOON HATCO PICKUP POD

Hatco's Pickup Pod, propelled by Minnow, helps automate customer and delivery pickups. A self-service pickup solution that eliminates pickup mistakes, reduces labor costs and increases customer loyalty. Unlike unsecure tables and shelves, the Pickup Pod keeps food fresh and secure until it's ready to be picked up.

STANDARD FEATURES:

- Touchless interface prevents spreading of germs
- Pickup Pods only require 3 feet of floor space 31.9" W x 16" D x 77.3" H (810 x 405 x 2187 mm)
- Interior cubby lighting showcases food
- Ambient, individually-insulated cubbies keep food hot or cold for up to 90 minutes
- Configurable pickup times help ensure food safety
- Cubby design contains spills and makes cleaning easy
- Antimicrobial surfaces inhibit the growth of bacteria, mold and mildew
- Comes standard in Charcoal
- Each cubby is a spacious 13.7" W x 14.5" D x 15" H (348 x 368 x 380 mm)
- Plugs into a standard 120V outlet
- Includes wall mounting bracket to keep unit stable and prevent tipping hazards
- Connects via Cellular, WiFi or CAT-5
- ADA compliant
- Must integrate with SMS messaging for end user notification

MPP-81
Hatco
Pickup Pod



COMING SOON PLATE WARMERS

Hatco's Plate Warmers are designed to hold easily accessible pre-heated serving plates. Serving hot food on preheated plates helps extend the holding times of most foods and adds to a better customer experience.

STANDARD FEATURES:

- Doorless, open design allows for easy retrieval, loading and cleaning
- Can hold 25 plates up to 12" (305 mm) in diameter
- Features a power on/off switch and Adjustable Digital Temperature Control with protective cover
- Energy efficient LED lighting illuminates the interior from the top
- Available in Stainless Steel or *Designer Black* powdercoating
- Cabinet cutout dimensions are: 16.625" x 20.125" (422 x 511 mm)
- Ability to daisy-chain up to three units
- Available as countertop, built-in or wall mounted



Digital display and power switch

PWC-12
in optional
Designer Black



PWC-12
in standard
Stainless Steel

COMING SOON FLIP WAFFLE MAKERS

Hatco Flip Waffle Makers produce excellent, authentic 1¼" (32 mm) thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time can be made to suit any batter and the unit is memory retentive so you may only have to program it once.

STANDARD FEATURES:

- Commercial food service quality – designed for many hours of continuous use, every day
- Heavy duty stainless steel construction with Teflon® coated aluminum plates
- Simple push-button control panel features a stand-by on/off, timer/temperature toggle, higher/lower selection, and start
- Easy to see bright red LED display shows settings and countdown when cooking
- Timer starts automatically when waffle maker is closed and resets when opened, while a beeper signals the end of a cooking cycle
- Fast initial heat up time, excellent heat retention and recovery delivers high productivity
- Models shipped with NEMA 5-15P plug and cord (attached)



FWM-1

Standard Round
Belgian Plate



Mini Round Waffle
Plate available as
accessory



COMING SOON SEVEN NEW DECORATIVE LAMP SHADES



DL-2300-ASU
in *Designer*
Warm Red with
Adjustable
Stem Mount and
Remote Switch

DL-2200-SU
in Plated Finish
Bright Nickel with
Stem Mount and
Upper Switch

DL-2100-CU
in Gloss Finish
Brilliant Blue with
Stem Mount and
Remote Switch

DL-1800-RL
in Gloss Finish
Radiant Red with
Retractable Stem
Mount and
Lower Switch

DL-2400-ASU
in Plated Bright
Copper with
Stem Mount and
Upper Switch

DL-1600-ASL
in *Designer*
Antique Copper
with Adjustable
Cord Mount and
Lower Switch

DL-1700-ASU
in Plated Antique
Brass with
Adjustable Stem
Mount and
Upper Switch

Mix and match the many color and lampshade combinations Hatco Decorative Lamps have to offer. With seven new shade styles, there are endless possibilities for transforming foodservice operations into contemporary spaces. Each lamp provides the two-fold benefits of brief foodwarming and attractive presentation; configurations for only display lighting are available, as well.

STANDARD FEATURES:

- Luminaire (Low Watt), Standard and High Watt bulbs available (bulb not included in unit price)
- Models available in nineteen lamp shade styles
- Eight different mounting arrangements to choose from
- Four switch options
- Available for brief food holding and display or lighting only applications
- Track Adapter available in 120 volt only

NOTE:
Decorative Lamps (DLL, DL or DLH Series)
are non-returnable.

Build Your Decorative/Luminaire Lamp in Six Easy Steps

(not for retrofit-bulb not included) –

Step 1	Electrical
Step 2	Mounting Style
Step 3	Switch Location
Step 4	Shade Style
Step 5	Shade and Canopy Colors
Step 6	Overall Length



Visit www.hatcocorp.com/build-a-lamp.



Who We Are

Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improve efficiency, reliability and profits. Products are designed and built to handle the rugged demands of today's foodservice operations. Hatco is a company dedicated to exceptional customer service and quality engineered equipment offering maximum performance.

We Pride Ourselves on Employee Ownership

The company was started by Gordon and LaReine Hatch in 1950 and was led by their son, David, beginning in 1990. In 2004, Hatco Corporation began the journey of employee ownership and in 2007, a monumental event in Hatco history occurred: the employees assumed 100% ownership from David Hatch! Hatco still remains a family corporation - only now our family is larger. The employee owners are driven by the spirit of ownership and motivated by the empowerment of ownership.

Equipment

Booster Water Heaters
Built-In Shelves
Built-In Warmers
Carving Stations
Cold Shelves
Cold Wells
Commercial Toasters
Decorative Lamps
Delivery & To-Go
Display Lights
Drawer Warmers

Frost Tops
Fry Stations
Heated Shelves
Heated Wells
Holding & Display Cabinets
Hot/Cold Shelves
Hot/Cold Wells
Hot Food Merchandisers
Hot Water Dispensers
Ice Wells
Induction

Light Cooking Equipment
Nacho Chip Warmers
Pizza Warmers
Portable Food Warmers
Refrigerated Wells
Rethernalizers
Rice Drawer Warmers
Safety Shields
Salamanders
Sanitizing Sink Heaters
Soup Stations
Strip Heaters

How to Order

To ensure prompt and accurate processing of your order, please provide the following information:

1. Model number, voltage, Hertz and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. E-mail orders are acceptable and do not require confirmation.

Direct line equipment orders and inquiries:
(800) 4-HOT-IDEAS (800) 446-8433

E-mail orders to:
equipsales@hatcocorp.com

Inquiries and requests to:
support@hatcocorp.com

Hatco Corporation, P.O. Box 340500
Milwaukee, WI 53234-0500

Telephone:
(800) 558-0607 or (414) 671-6350

Locations



Let's Get Social

