



MARINE FOODSERVICE EQUIPMENT



MARINE FOODSER

Hatco Glo-Ray® Infrared Foodwarmers keep hot, fresh food at optimum serving temperatures longer. The exclusive pre-focused heat pattern bathes the entire holding surface, concentrating higher temperatures towards the outer edges of holding areas where heat loss is the greatest.

The 304 stainless steel construction is available in single or dual models in 24", 36", 48", 60", 72" and 96" (61, 91, 122, 152, 183 and 244 cm). Dual mounted Glo-Rays accommodate wider food holding areas and are shipped as two single units with Angle-Marine-D brackets for installation. Stainless steel housings with incandescent lights and bright annealed reflectors are available in 24", 36", 48" and 60" (61, 91, 122 and 152 cm) lengths only.

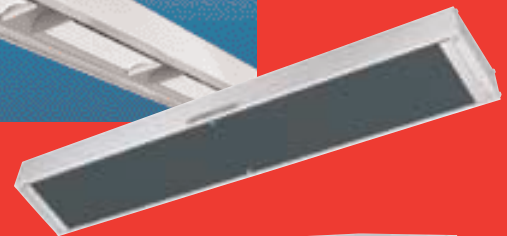
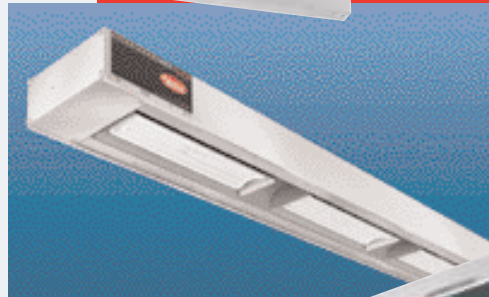
Model GRC-76 Ceramic Foodwarmer is the proper heat source for applications that require up to 18" (46 cm) above the holding surface. This 440 volt 3-phase 304 stainless steel unit features six ceramic heating elements in a 76" (193 cm) housing with adjustable angle brackets.

The flat black emitter of the Glo-Ray Infra-Black® models provides a very even and precisely controllable heat source that operates at a wide range of temperatures at close distances.

Hatco portable foodwarmers are available in a marine version constructed of 304 stainless steel with either a toggle or infinite switch. Model GRFF has a specially designed stand that keeps food holding pans off the work area and allows easy access from three sides. The air space between pan bottom and counter top provides an effective insulation to prolong serving life.

The Glo-Ray Heated Shelf has an extruded aluminum base with non-slip rubber feet, stainless steel top and foil element for uniform heat distribution. It is ideal for holding hot food at pass-through areas, buffet lines or as a heated work shelf.

All Hatco Drawer Warmers are built for tough kitchen duty with rugged stainless steel slides and drawers. Each drawer features individual controls to hold a wide variety of hot foods during peak serving periods.

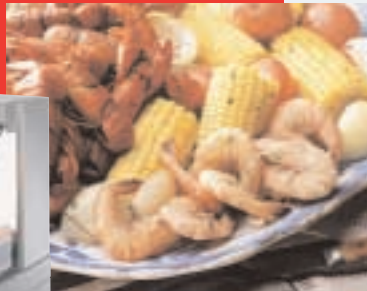


VICE EQUIPMENT



Merchandising your hot food safely is easy to do with a variety of Hatco Heated Display Warmers. From self-serve convenience to buffet lines and pass-through areas, Hatco offers the hot meal merchandising solution to place the focus on your product and enhance appeal.

The self-serve Glo-Ray Buffet Warmers provide the perfect alternative to "canned heat," holding hot food on buffet lines, pass-through areas or at temporary serving areas. Top and bottom heat extend food holding time and the sturdy polycarbonate breath protectors provide a safe environment when serving food.



Combining state-of-the-art design with performance, the high visibility Glo-Ray Heated Display Case accentuates hot food with curved tempered glass and incandescent lighting. Featuring Glo-Ray's exclusive infrared heat pattern combined with a heated base, foods are kept at the just-made taste and temperature longer. These warmers have an exclusive cool base construction and use less energy than competitive display cases. Available in 2-pan or 3-pan models, single or dual shelves, with or without humidity. The hinged front glass panel tilts forward for easy cleaning.

When it comes to showcasing hot wrapped or boxed self-serve food, the Glo-Ray Merchandising Display Warmers will hold and display product effectively. The prefocused heat pattern and a thermostatically controlled, hardcoated heated base extends the holding times of most food. Available with slant or horizontal shelves and in single or dual shelf models.



Display a variety of flavorful, ready-to-eat choices that can be cooked ahead and held for hours with the Flav-R-Savor® Holding and Display Cabinets. Utilizing precise combination of heat and humidity that gently surrounds food, a blanket of warm, moist air holds foods at optimum serving temperatures. Featuring tempered glass sides and fluorescent lighting to heighten product awareness, these merchandisers are available with rotating or stationary racks, food decals and double doors to enhance food appeal.



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The Hatco Chef System® Cook and Hold and Smoke and Hold Ovens roast meat, poultry and fish to a juicy tenderness...and hold the flavor until ready to serve. Cook food in advance of peak serving periods and hold it for hours. Featuring an exclusive Roast-Air™ process that uses radiant and convection heat to naturally brown and tenderize while locking in natural juices. Chef System ovens offer the flexibility to cook by time and temperature or to cook with product probe in order to create distinctive and tasteful entrees.

Hatco offers a variety of Conveyor Toasters to handle on-demand toasting of bread, buns, bagels, English muffins and frozen waffles for any size crowd. From 300 slices up to 1500 slices per hour, toasted products will arrive at the golden brown color and texture desired, slice after slice. With stainless steel construction (400 Series), Hatco toasters are dependable and built for rugged service and maximum performance. Multiple heating elements assure continuous toasting, even if an element should fail. Toast King models available per Military Spec S-T-540E.

Hatco Electric Booster Water Heaters provide the 180°F. (82°C) hot water rinse to ensure glasses, dishes and flatware will be sanitized and sparkling clean. No traces of residue, chemical smell or aftertaste remain and there is no pitting or tarnishing of the silverware. Dishware dries faster, eliminating wet handling which reduces breakage and assures fast turnaround. Every booster heater is available with a 400 Series stainless steel body and base and deck mounting flanged legs, and is internally pre-plumbed, pre-wired and tested at the factory.

The Hatco 3CS Sanitizing Sink Heater makes manual warewashing faster and more convenient. Maintaining a continuous supply of 180°F. (82°C) sanitizing rinse water without taking up valuable sink space, the 3CS is designed to fit under the sink. Perfect for 3 or 4 compartment sinks or pot and pan sinks, the Hatco Sink Heater is available in 400 Series stainless steel body and base. Some models available per Military Specifications.

Contact Hatco Corporation for product suitability for marine applications. Hatco Product Specification Sheets are available upon request.



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