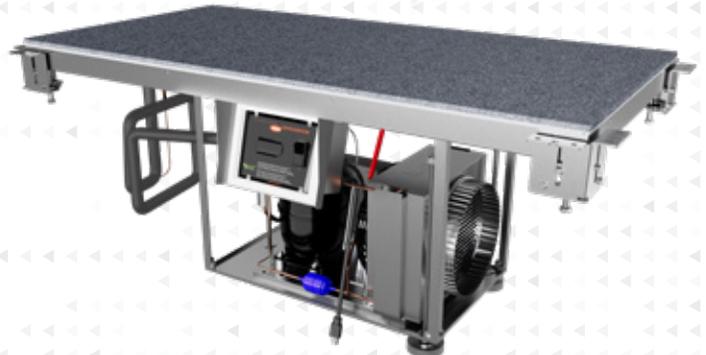
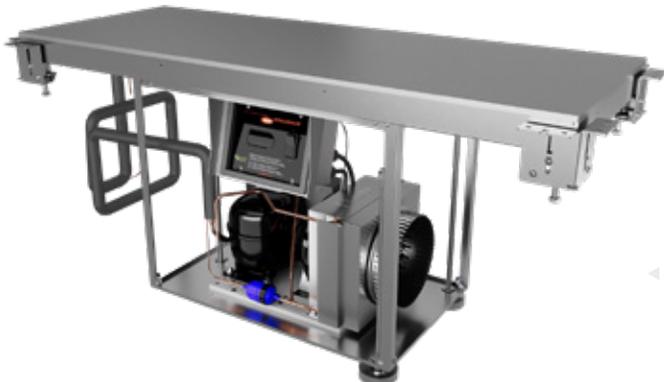
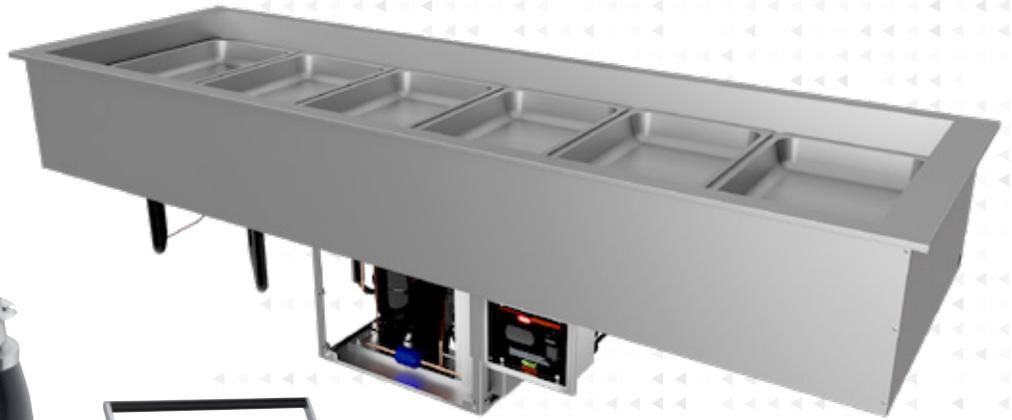




NEW EQUIPMENT SOLUTIONS



R-290 COLD WELLS & FROST TOPS **NEW**



ECO-FRIENDLY COOLING: HATCO'S R-290 REFRIGERANT SOLUTIONS

Hatco's line of Refrigerated Drop-In Wells, Drop-In Frost Tops and Cold Built-In Shelves are now available with R-290, a non-toxic, eco-friendly refrigerant-grade propane that meets required environmental standards. The R-290 refrigerant system also offers greater energy efficiency, improved reliability and long-term durability vs. other conventional HFC refrigerant systems.

- R-290 has an extremely minimal impact on global warming (GPW 3)* and meets required environmental standards
- R-290 units are 15% more energy efficient (vs. HFC systems), lowering energy consumption and reducing operating costs
- R-290 units have lower operating pressure and fewer mechanical parts, which results in improved durability and reliability

* Global Warming Potential, a measure of a gas's impact on the environment, relative to carbon dioxide (GWP of 1).

R-290 REFRIGERATED DROP-IN WELLS

- Hatco's R-290 Refrigerated Drop-In Well is a full-size well that blankets pre-chilled food products to retain optimum freshness and taste in one efficient and easy operation — a winner for your foodservice establishment.
- Full-size, insulated wells available in 1- to 6-pan configurations
- Auto-defrost is activated through a programmable advanced electronic controller, and NSF 7 component-approved cold wall construction keeps food cold without drying it out
- Optimal, eco-friendly spray foam insulation expands within sides and bottom, ensuring even chilling from top to bottom for improved cold retention and cost savings
- Models available in standard and slim configurations

CWBP-6 with accessory food pans and pan support bars



CWBP-S4 with accessory food pans and pan support bars

R-290 DROP-IN FROST TOPS

Keep your self-serve products — beverages, snacks, hors d'oeuvres, side dishes, desserts and other quick turnaround items — in the perfect chill zone with Hatco R-290 Drop-In Frost Tops.

- Optimal, eco-friendly spray foam insulation ensures better cold retention and cost savings
- Auto-defrost is activated through a programmable advanced electronic controller
- Accommodate full-size sheet pans
- Models available in standard and slim configurations

FTBP-2 with accessory sheet pans



FTBP-S2

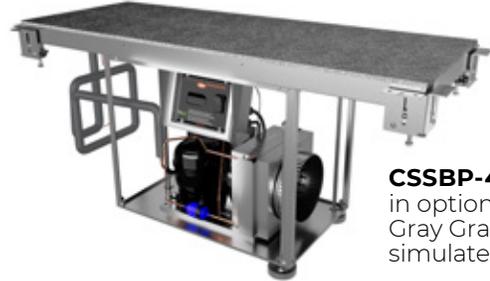
R-290 COLD BUILT-IN SHELVES **NEW**



R-290 COLD BUILT-IN SIMULATED STONE SHELVES

The R-290 Cold Built-In Simulated Stone Shelves from Hatco add a whole new level of class to any foodservice operation while keeping pre-chilled food items at ideal temperatures for serving.

- Feature a patented thermal break that reduces condensation and temperature transfer
- Include a power On/Off switch and digital temperature controller
- Designed to be bottom mounted
- Available in simulated stone colors Night Sky (standard), Gray Granite or Bermuda Sand to match your décor



CSSBP-4818
in optional
Gray Granite
simulated stone

R-290 COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES



CSSBFP-48-S
in standard Night Sky
simulated stone

With its beautiful stone appearance, Hatco's R-290 Cold Built-In Flush Top Simulated Stone Shelves elevate foodservice operations and keep your pre-chilled food offerings at optimum cold temperatures for guests to enjoy.

- Feature a patented thermal break that reduces condensation and temperature transfer
- Include a power On/Off switch and digital temperature controller
- Designed to be bottom mounted, flush with the countertop
- Available in simulated stone colors Night Sky (standard), Gray Granite or Bermuda Sand to match your décor

R-290 COLD BUILT-IN FLUSH TOP SHELVES

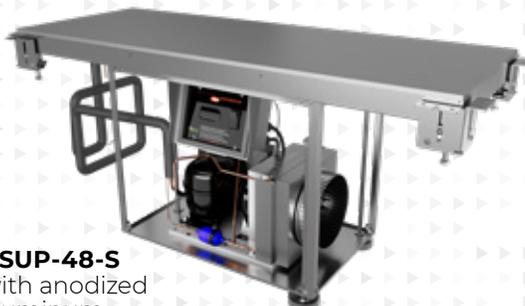
Upscale your food display with the Hatco R-290 Cold Built-In Flush Top Shelves and keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more at the perfect cold temperature.

- Feature a patented thermal break that reduces condensation and temperature transfer
- Have a hardcoat aluminum surface and are designed to be top mounted
- Include a power On/Off switch and digital temperature controller



CSBFP-48-S
with hardcoat
aluminum surface

R-290 COLD UNDERMOUNT SHELVES



CSUP-48-S
with anodized
aluminum
surface

Simplicity meets functionality with Hatco's R-290 Cold Undermount Shelves, which are perfect for buffet lines in cafeterias, restaurants and more for keeping pre-chilled food products at optimum serving temperatures.

- Designed to be mounted directly against the underside of a granite or quartz countertop, which means cooling transfers through the countertop to the top side for a true, seamless installation
- Include a power On/Off switch and digital temperature controller
- Have an anodized aluminum surface

BUILT-IN AND COUNTERTOP DRY SOUP WELLS

Soup's on! Dry Soup Wells from Hatco provide gentle, even heating — without the need for water — to rethermalize and hold hot soups and other liquid foods at optimum serving temperatures. With a touchscreen control and preprogrammed presets, this well is a simple and effective holding solution.

- Plumbing-free operation eliminates the need to maintain water levels and creates easier maintenance
- Adjustable stir timers indicate when it's time to stir
- High-strength aluminum outer shell with stainless steel top ring and pan for maximum durability
- Feature an intuitive user interface and are preprogrammed with four customizable presets and six preset temperatures
- Touchscreen control includes a lock icon to prevent accidental or unauthorized changes
- Available as countertop or built-in



SWC-11QT
in optional
Clear Anodized
finish



SWB-11QT



SWB-7QT

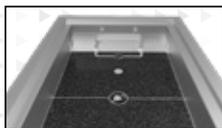


SWC-7QT
in optional Bold
Black Gloss finish

DROP-IN INDUCTION DRY WELL

The power of induction, in a well. The Drop-In Induction Dry Well from Hatco utilizes induction technology to offer an energy-efficient, plumbing-free solution for keeping foods at proper serving temperatures. This well is the perfect upgrade for any foodservice operation's hot well needs.

- Durable and tough glass-ceramic well bottom is easily adjusted to accommodate a 2.5" or 4" (64 or 102 mm) deep pan
- Made for use with normal stainless steel food pans, so there is no need for specialized induction pans
- Includes two heat zones, which can be used separately or synchronized, and two temperature sensors for each heat zone
- An easy-to-use, mountable control panel adjusts the unit's temperature in Fahrenheit, Celsius or by five preset temperature levels between 150°F to 210°F (66°C to 99°C)
- Features a sensor that prohibits the unit from turning on unless a pan is present



IWELB-FUL-A
adjusted for a 4"
(102 mm) deep pan



IWELB-FUL-A
with accessory full-size
stainless steel food pan



DL-1600-RCL
shown with
new Retractable
Cord Mount

RETRACTABLE CORD MOUNT **NEW**

Beauty, function and personalized choices — award-winning Decorative Lamps from Hatco deliver like no other. With up to 19 shade styles, 20 colors and finishes, four switch options and ten mounting arrangements, including the new Retractable Cord Mount, to choose from, operators can create the perfect lamp for their establishments.

- Available in three wattages: luminaire (100W DLL models), standard watt (250W DL models) and high watt (375W DLH models)
- Retractable Cord Mount available with 15 trendy shade styles (not available with -2100, -2200, -2300, -2400 models)
- Retractable Cord Mount is easily adjustable, has more premise set points, and guarantees smooth operation and improved reliability
- Retractable Cord Mount available with three power switch options: lower, remote and none
- Available for food holding and display or lighting only applications
- Retractable Cord Mount to Track Adapter available for 120V models only



Scan the QR code to build your perfect lamp with the DL Configurator!

DEKTON® STONE SURFACES **NEW**

Dekton® is a sophisticated mixture of over 20 minerals extracted from nature, resistant to scratches and impact. Dekton stone can withstand abrasion better than granite or porcelain. The sintering and compression techniques used to manufacture Dekton make it completely non-porous and resistant to water and stains, which can be removed easily with standard cleaning products.

- A carbon-neutral, ultracompact product
- Abrasion, impact, scratch and heat resistant
- Contain a non-porous surface, making it water and stain-resistant
- Available in Domoos, Rem and Soke

Dekton® stone surfaces are available for:

- GRSS Glo-Ray® Portable Heated Simulated Stone Shelves
- HCSSBR, HCSSBX Remote Hot/Cold Built-In Simulated Stone Shelves

Domoos



Rem



Soke



• Due to the natural texture, patterns will vary.

HCSSBR-4818
with optional
Dekton Soke
stone surface



GRSS-3618
with optional
Dekton Domoos
stone surface



GRSS-6018
with optional
Dekton Rem
stone surface

FLAV-R-SAVOR® REFRIGERATED AIR CURTAIN MERCHANDISER

NEW

Hatco's Flav-R-Savor® Refrigerated Air Curtain Merchandiser is the ultimate solution for showcasing fresh, cold products while driving impulse sales. Designed for high-end merchandising, this sleek countertop unit offers easy accessibility and optimal temperature control. With even air distribution and superior product visibility, it not only preserves product freshness but also enhances the appeal of packaged foods and cold beverages — perfect for boosting profits and elevating foodservice offerings.

- Product temperature range between 31°F to 41°F (-1°C to 5°C)
- Simple, intuitive digital controls
- 3500K LED lights on the top, front and sides create balanced lighting that highlights food products and beverages
- Includes one adjustable, removable 13" (330 mm) deep shelf that can be positioned flat or slanted
- Doorless design allows for immediate access to products, prevents the spread of germs, and eliminates the need to wipe down handles and doors
- Sleek black textured exterior with insulated glass end panels
- Uses eco-friendly R-290 refrigerant



FS3RAC-2726
with optional
sign holder

NEW PANINI GRILLS

Unlock new menu possibilities and drive sales with Hatco's PG14 Panini Grill. Featuring flat or grooved surfaces, this versatile countertop solution is designed to serve up high-quality dishes, from crispy sandwiches to perfectly seared proteins and more, with speed and precision — and no extra kitchen space needed.

- Easy-to-use digital controls are adjustable for time and temperature, ensuring consistently great results with every use
- Aluminum grill plates provide exceptional heat distribution, with smooth and grooved options available
- Self-adjusting top plate accommodates products up to 3" (75 mm) thick, making it perfect for everything from thin sandwiches to thicker cuts of meat
- 14" design fits into any commercial kitchen layout, while the aluminum grill plates and stainless steel frame ensure lasting durability and easy cleaning
- Maximum temperature of 500°F (260°C) delivers the high heat needed for fast, versatile cooking



PG14G-1
with
grooved
plates

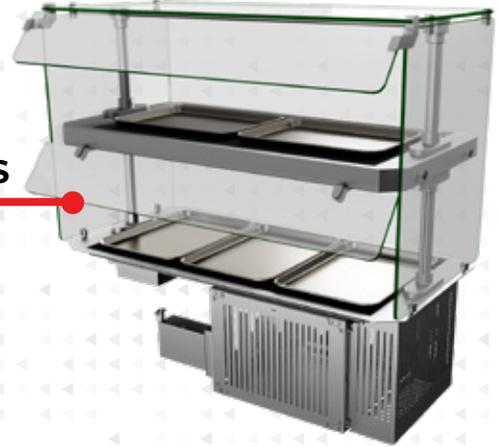
COMING SOON FROM HATCO!

BUILT-IN AND COUNTERTOP INDUCTION WOKS



INDUCTION GRIDDLE

2-TIER HOT/COLD SHELVES



FLAV-R 2-GO® BUILT-IN OUTDOOR LOCKER SYSTEMS



FLOOR MOUNTED HEATED DISPLAY MERCHANDISERS



PATENTED ADJUSTABLE FRICTION HINGE SNEEZE GUARDS

- One-Hand Operation
- Adjustable Angle
- Built-In Bump Stops for Safety
- No Tools Required
- Can be retrofitted



SEE IT IN
ACTION



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 | Fry Stations | Pizza Warmers |
| Built-In Shelves | Heated Shelves | Portable Food Warmers |
| Built-In Warmers | Heated Wells | Refrigerated Wells |
| Carving Stations | Holding & Display Cabinets | Rethermalizers |
| Cold Shelves | Hot/Cold Shelves | Rice Drawer Warmers |
| Cold Wells | Hot/Cold Wells | Safety Shields |
| Commercial Toasters | Hot Food Merchandisers | Salamanders |
| Decorative Lamps | Hot Water Dispensers | Sanitizing Sink Heaters |
| Delivery & To-Go | Ice Wells | Sneeze Guards |
| Display Lights | Induction | Soup Stations |
| Drawer Warmers | Light Cooking Equipment | Strip Heaters |
| Frost Tops | Nacho Chip Warmers | |

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:
(414) 671-6350

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:
(414) 671-6350

LOCATIONS



Let's Get Social



Hatco Corporation | www.hatcocorp.com | 414.671.6350 | support@hatcocorp.com