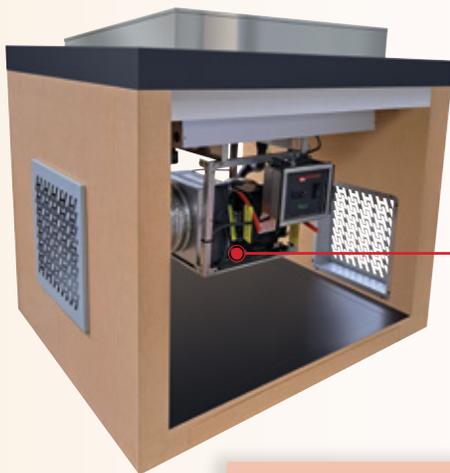


# NEW EQUIPMENT SOLUTIONS



**COMING SOON**



# NEW FLAV-R-SHIELD™ SNEEZE GUARDS

Enhance and protect food products simultaneously with Hatco's Flav-R-Shield™ line of Sneeze Guards. We have models for portable, stationary, self-service, full-service, pass-over applications and more! These stylish yet functional Sneeze Guards, with several patented features, are ideal for buffet lines, serving stations, events, you name it! Available in single bay, up to four bay models. They provide all the requirements to safeguard your foods.

## STANDARD FEATURES:

- Stationary models mount to various countertops, including stainless steel, laminated, natural and engineered solid stone surfaces
- All glass is tempered with optional 3/4" (19 mm) radius corners and flat polished edges for a clean look throughout
- Posts are 1" (25 mm) dia. SAE 304 brushed stainless steel
- Flanges are 2" (50 mm) dia. aluminum with optional brushed stainless steel finish and unique tight-fitting Flange covers that hide mounting screws and maximize cleanability

## FULL-SERVICE



EP5-36

**EP5** Full-service, pass-over, stationary models come in widths of 36" to 144" (914 to 3658 mm) center post to center post, in 1 to 4 bays. Height is 25" (635 mm). End Panels are 18" (475 mm) deep, center post to center post.



EP36-36

**EP36** Full-service, pass-over, stationary models come in widths of 36" to 60" (914 to 1524 mm) center post to center post, in 1 to 2 bays. Unit height is 22 1/8" (562 mm). End Panels are 18" (475 mm) deep.



ED20-03618

**ED20** Full-service, pass-over, stationary models come in widths of 36" to 144" (914 to 3658 mm) center post to center post, in 1 to 3 bays. End Panels offered are 12", 15" and 18" (305, 381, 457 mm) deep, center post to center post.



ES67-48

## SELF-SERVICE

**ES67** Self-service, stationary models come in 2 bays with total widths of 48" to 84" (1219 to 2134 mm) end post to end post and a depth of 19 3/16" (504 mm) from front of Face Panel to back of End Panel. Inside flange to inside flange width ranges from 22" to 40" (56 to 101 mm) per bay.



ES31-36

**ES31** Self-service, stationary models come in widths of 36" to 144" (914 to 3658 mm) center post to center post, in 1 to 4 bays. Unit height is 22 1/8" (562 mm). End Panels are 18" (475 mm) deep.



ES92-36

**ES92** Adjustable, double-sided, self-service, stationary models come in 1 to 3 bays and are designed for 40" (1016 mm) deep countertops. Widths range from 36" to 144" (914 to 3658 mm) center post to center post with a depth of 26 1/4" (667 mm) from center post to center post. Front and back Face Panels are adjustable. End Panels are 20 1/4" high x 37 3/4" (514 x 959 mm) deep.



ES90-36

**ES90** Adjustable, full-service pass-over, stationary models come in widths of 36" to 144" (914 to 3658 mm) center post to center post, in 1 to 3 bays. Face Panel is adjustable. Depth is 16 1/4" (413 mm) center post to center post, height is 22 5/8". End Panels are 24 3/16" (615 mm) deep.



EP11-03618

**EP11** Full-service pass-over, stationary models come in widths of 36" to 144" (914 to 3658 mm) center post to center post, in 1 to 3 bays. Unit height is 17 1/4" (438 mm), ADA compliant for counter surfaces up to 36" from the floor. End Panels are offered are 11", 15" and 18" (276, 381, 457 mm) deep.

**PORTABLE**



**ORBIT720-48**



**ORBIT720-24**  
with Accessory  
End Panels

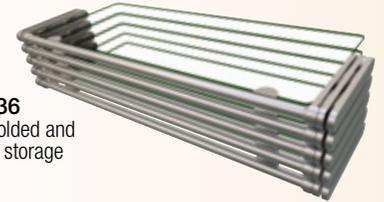


**ALLIN1-24**

**ALLIN1** Adjustable, single bay, portable models come in widths of 24" to 72" (673 to 1893 mm) inside leg to inside leg. Face depth is 14" (356 mm). Patented, adjustable push-button hinges with 15° incremental locking allow the acrylic Face Panel to meet almost any configuration. The three leg segments are brushed aluminum. Unit is collapsible and can be stacked for storage.

**ORBIT720** Adjustable, portable, single bay, models come in widths of 24" to 60" (610 to 1524 mm) center post to center post. Depth is 14" (556 mm), height is adjustable up to 23" (583 mm) (based on pivoting Face and adjustable Post Bracket). Base foot is 1½" wide x 14" deep (38 x 556 mm). 18" (457 mm) deep accessory End Panels are offered.

**ALLIN1-36**  
Five units folded and  
stacked for storage



**EP950-36**  
with standard, fully  
extended Retractable  
Post Stabilizers



**EP950-36**  
with Accessory  
End Panels

**EP950** Adjustable, portable models come in 1 bay with widths of 24" to 72" (910 to 1829 mm) – the width between the full extended retractable stabilizers. Durable, pivoting, Face Panel is composed of curved acrylic. 1" (25 mm) posts with 1½" (38 mm) Base Tube have adjustable height from 13" to 24" (330 to 10 mm). Accessory 18" (457 mm) deep End Panels available.



Visit [www.hatcosneezeguards.com](http://www.hatcosneezeguards.com).

**NEW 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 31¾" W x 16" D x 77¾" H (810 x 405 x 2187 mm)
- Interior cubby lighting showcases food
- Ambient, individually-insulated cubbies
- Configurable pickup times help ensure food safety
- Antimicrobial surfaces inhibit the growth of bacteria, mold and mildew
- Comes standard in Charcoal
- Each cubby is a spacious 13¾" W x 14½" D x 15" H (348 x 368 x 380 mm)
- Plugs into standard 120V outlet and is ADA compliant
- Includes wall mounting bracket to keep unit stable and prevent tipping hazards
- Connects via Cellular, WiFi or CAT-5
- Customer notification sent via SMS Messaging or other methods via POS or App integrations (by others)
- Lily Pad base available to help stabilize units that cannot be fastened to the wall. Can be used in lieu of wall mounting brackets^

See Page 7  
for the upcoming  
**Pass-Through Pickup Pod™**  
propelled by Minnow™

**Locker Leasing  
information for the  
USA now available.**  
See website for  
more details

**NOTE:** SaaS (software as a service) fees are required for each unit. Contact factory for subscription fee options.

SaaS fees enables cloud connectivity, user interface and data analytics.

^ To meet UL safety standards, the MPP-8I must be secured to a wall. See the operations manual or spec sheet for other options and considerations.

**MPP-8I**



# 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
- Available with pass-through (all models) or one-sided access (floor mount and countertop)
- Available in two locker depth sizes [12" and 20½" (305 and 521 mm)] and *Designer* colors

### F2G-34-A

Floor Mount Locker in standard *Designer* Warm Red (Customer side shown)



### F2GB-22-A

Built-In Locker in optional *Designer* Gray Granite (Customer side shown)



### F2G-3-A

Countertop Locker in optional *Designer* Navy Blue (Customer side shown)



# FLAV-R 2-GO® PIZZA LOCKER SYSTEMS

# NEW

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
- Thermostatically controlled individual lockers can operate as heated or ambient
- Each locker unit has a large 10" (254 mm) touchscreen on the operator side and on the customer side. The operator enters 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
- 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

### F2GP-14-C

Floor Mount Pizza Locker in standard *Designer* Warm Red (Customer side shown)



### F2GBP-12-C

Built-In Pizza Locker in standard *Designer* Hunter Green (Customer side shown)



# SEVEN NEW DECORATIVE LAMP SHADES

**NEW**

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



Pictured from Left to Right: DL-2300-ASN, DL-2200-SU, DL-2100-SR, DL-1800-RL, DL-2400-SU, DL-1600-CL, DL-1700-ASU

**Build Your Decorative/Luminaire Lamp in Six Easy Steps**  
*(not for retrofit-bulb not included) –*

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

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



Visit [www.hatcocorp.com/build-a-lamp](http://www.hatcocorp.com/build-a-lamp).

# NEW GLO-RAY 2-GO™ HEATED SHELVES

The Hatco Glo-Ray 2-Go™ Heated Shelves are specifically designed with 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 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.



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

## 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

# DROP-IN INDUCTION DRY WELL

COMING  
SOON

Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 2½" or 4" (64 or 102 mm) deep, full-size pan. The Induction Dry Well evenly and consistently heats the pan.

## STANDARD FEATURES:

- Made for use with normal, stainless steel pans with no need for expensive, "induction-ready" specialized pans
- Easily adjustable to hold either 2½" or 4" (64 or 102 mm) deep pans
- Two individual temperature zones capable of holding two 1/2 size pans at different temperatures
- Unit features a smooth glass bottom for easy cleaning
- Energy efficient, quiet and safe operation



**IWELB-FUL-A**  
shown with full-size  
2.5" (64 mm) deep  
pan (not included)  
and control panel

# COMING SOON BUILT-IN AND COUNTERTOP DRY SOUP WELLS

Hatco's Dry Soup Wells offer a plumbing-free solution for reheating or holding food at safe temperatures.

## STANDARD FEATURES:

- No water or plumbing required
- Hold or rethermalize foods without specialized pans
- Features an intuitive, interactive user interface



**SWB-11QT**  
Built-in unit shown with  
11-Quart (10-Liter) Pan  
and Lid

**SWC-11QT**  
Countertop unit  
shown with  
11-Quart  
(10-Liter) Pan  
and Lid

# PASS-THROUGH PICKUP POD™

COMING  
SOON

Hatco's Pass-Through Pickup Pod™, propelled by Minnow™, features a heated pass-through design, with front and rear doors to further enhance the operator's efficient use of the Pickup Pod.

MPP-8PT  
Operator side shown



## STANDARD FEATURES:

- Features heated, individually-insulated cubbies, which are designed to contain spills and make cleaning easy
- Each cubby is sized 13¾" W x 20⅝" D x 14½" H (348 x 524 x 368 mm) and can accommodate relatively large containers
- Cubbies have rear loading doors to minimize contact
- Touchless interface prevents spreading of germs
- Configurable pickup times help ensure food safety
- Antimicrobial surfaces inhibit the growth of bacteria, mold and mildew
- Plugs into standard 120V outlet and is ADA compliant
- Connects via Cellular, WiFi or CAT-5
- Customer notification sent via SMS Messaging or other methods via POS or App integrations (by others)

COMING  
SOON

# FLAV-R-SAVOR® REFRIGERATED AIR CURTAIN MERCHANDISERS



FS3RAC-2726  
Customer side shown

The Flav-R-Savor® Refrigerated Air Curtain Merchandiser effectively and safely keeps foods at ideal serving temperatures without the use of doors, allowing immediate access to the product.

## STANDARD FEATURES:

- Holding temperature range between 31°F to 41°F (-1°C to 5°C)
- Gives consumers direct access to product, preventing the spread of germs and eliminating the need to wipe down handles or doors
- Contains a rear access door so that product can be loaded into the unit without blocking customer access
- Designed to be placed next to the FS3HAC Flav-R-Savor® Heated Air Curtain Merchandiser to give operations a uniform look and the ability to hold both chilled and hot products

# R-290 REFRIGERANT

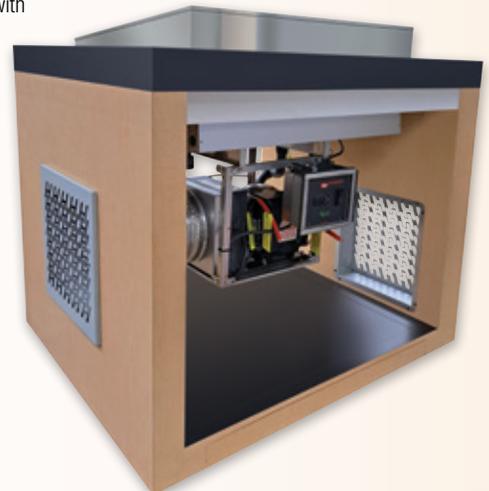
COMING  
SOON

Hatco's line of Refrigerated Drop-In Wells, Drop-In Frost Tops, Drop-In Hot/Cold Wells, Built-In Cold Shelves and Built-In Hot/Cold Shelves will soon have available an optional, eco-friendly, refrigerant grade R-290 propane gas to keep product at cold temperatures. The R-290 refrigerant has an extremely low GWP\* value of 3 compared to other refrigerants like R-513A (GWP of 573) or R-404A (GWP of 3922).

## STANDARD FEATURES:

- R-290 has an extremely minimal impact on global warming and can be vented directly out of the unit into the atmosphere without needing to be recaptured or recycled
- R-290 has a 90% higher heat absorption capacity than preceding refrigerants, resulting in quicker temperature recovery and lower energy consumption

CWBP-2 shown with  
CWB-2SLANT  
option and optional  
R-290 refrigerant



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



## 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:**  
(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:  
(414) 671-6350

## Locations



### Let's Get Social

