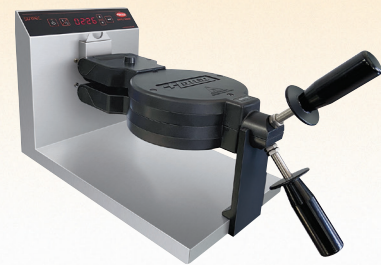
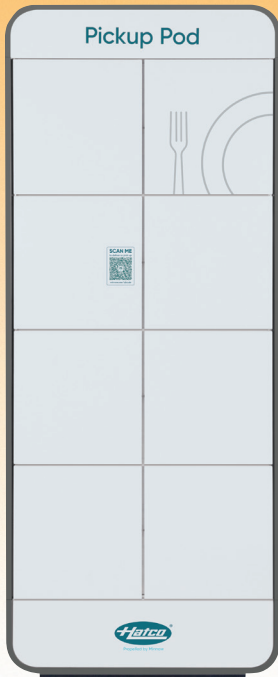
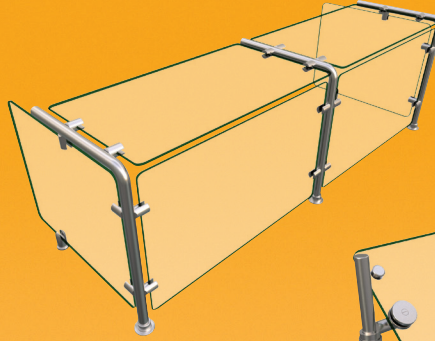


NEW EQUIPMENT SOLUTIONS



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 stainless steel, laminate, natural and engineered solid stone surfaces and countertops
- All glass is tempered with $\frac{3}{4}$ " (19 mm) radius corners and flat polished edges for a clean look throughout
- Posts are 1" (25 mm) dia. SEA 304 brushed stainless steel
- Flanges are 2" (50 mm) dia. stainless steel finish with 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 $\frac{1}{8}$ " (562 mm). End Panels are 18" (475 mm) deep center post to center post.



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 $\frac{3}{16}$ " (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 $\frac{1}{8}$ " (562 mm). End Panels are 18" (475 mm) deep center post to center post.



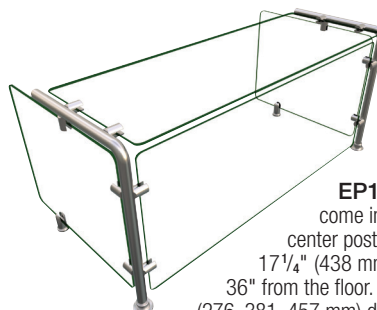
ES92-36

ES92 adjustable, double-sided, self-service, stationary models come in 1 to 3 bays and are designed for 40" (1016 mm) deep counter tops. Widths range from 36" to 144" (914 to 3658 mm) center post to center post with a depth of 26 $\frac{1}{4}$ " (667 mm) from center post to center post. Front and back Face Panels are adjustable. End Panels are 20 $\frac{1}{4}$ " high x 37 $\frac{3}{4}$ " (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 $\frac{1}{4}$ " (413 mm) center post to center post, height is 22 $\frac{5}{8}$ ", End Panels are 24 $\frac{3}{16}$ " (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 $\frac{1}{4}$ " (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, center post to center post.

PORTABLE



ORBIT720-48



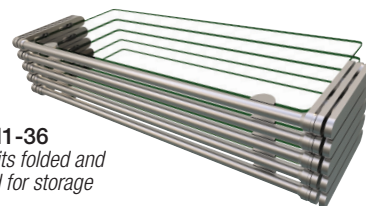
ORBIT720-24
with Accessory
End Panels

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 1 1/2" wide x 14" deep (38 x 556 mm). 18" (457 mm) deep accessory End Panels are offered.



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.



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 1 1/2" (38 mm) Base Tube have adjustable height from 13" to 24" (330 to 10 mm). Accessory 18" (457 mm) deep End Panels available.

NEW HATCO PICKUP POD™

Hatco's Pickup Pod™, propelled by Minnow™, helps automate customer and delivery pickups. The self-service pickup solution eliminates pickup mistakes, reduces labor costs and increases customer loyalty. Unlike unsecure tables and shelves, the Pickup Pod keeps food fresh and secure until pick up.

STANDARD FEATURES:

- Touchless interface prevents spreading of germs
- Pickup Pods only require 3 feet of floor space 32" W x 16" D x 77 5/16" H (810 x 405 x 2187 mm)
- Interior cubby lighting showcases food
- Ambient, individually-insulated cubbies
- Configurable pickup times help ensure food safety
- Cubby design contains spills and makes cleaning easy
- Antimicrobial surfaces inhibit growth of bacteria, mold and mildew
- Comes standard in Charcoal
- Each cubby is a spacious 13 11/16" W x 14 1/2" 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 wall. Can be used in lieu of wall mounting brackets^

MPP-81
Hatco Pickup Pod™

**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.

^ Not UL approved component. To satisfy UL safety standards, the MPP-81 must be secured to a wall. The Lilypad may be used for stabilization in a freestanding installation, however, it will not satisfy the UL standard for safety in lieu of securing it to a wall. Please contact Hatco if you have any questions.



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"), *Designer* colors and the ability to have a custom logo on the customer side glass doors

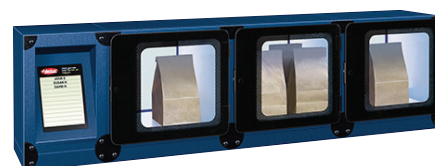
F2G-34-A
Floor Mount Locker
in standard *Designer*
Warm Red



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



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



NEW 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
- 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
optional *Designer* Hunter
Green (Customer side shown)



SEVEN NEW DECORATIVE LAMP SHADES



DL-2300-ASN
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-SR
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-SU
in Plated Bright
Copper with
Stem Mount and
Upper Switch

DL-1600-CL
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 food-warming 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 (lower switch option not available for 2100, 2200, 2300, 2400 models)
- 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

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 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

NEW 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: 16⁵/₈" x 20¹/₈" (422 x 511 mm)
- Ability to daisy-chain up to three units
- Available as countertop, built-in or wall mounted



NEW FLIP WAFFLE MAKERS

Hatco Flip Waffle Makers produce excellent, authentic 1¹/₄" (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)





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
Sneeze Guards
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

