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Marine Foodservice Equipment

Marine, Coastal & Offshore Equipment

Engineered for Life at Sea

Built for Life at Sea

Salt air corrodes. Vibration loosens. Constant motion tests every weld and fastener. A galley at sea is one of the harshest environments any foodservice equipment will ever face, and most gear was never built for it. Hatco's was. For decades we've engineered equipment that holds up to the demands of life at sea: cruise ship buffets, ferry galleys, offshore platforms. Motion, moisture, salt, and years of continuous service. Our marine line delivers dependable performance in conditions where failure is not an option.

Marine-Ready Solutions for Real-World Performance

Hatco offers a broad range of marine-capable solutions, including Glo-Ray® Infrared Strip Heaters, Portable Food Warmers, Heated Shelves, Flav-R-Savor® Holding Cabinets, Drawer Warmers, Induction Cooktops, Heated Wells, Carving Stations, and Water Heating Equipment.

Many models are available in various lengths and configurations, with features such as adjustable mounting brackets and durable 304 stainless steel housings. High-voltage 440V, 3-phase ceramic food warmers are also available for specialized applications.

From standard models to custom configurations for tight spaces or unique electrical requirements, Hatco provides the flexibility and expertise designers and builders rely on to confidently bring marine projects to life.

Sanitation and Safety You Can Rely On

Marine foodservice operations demand equipment that supports rigorous sanitation and safety standards. Hatco products are certified to NSF/ANSI standards recognized throughout the marine industry and verified by NSF-accredited laboratories – supporting the Centers for Disease Control and Prevention's (CDC) Vessel Sanitation Program (VSP), as well as the Hazard Analysis Critical Control Point (HACCP) and ISO 22000 food safety principles. Durable stainless steel construction, sealed electrical components, and easy-to-clean designs support sanitation in cruise and offshore foodservice environments, while meeting VSP's construction requirements and the materials expectations of marine health inspectors.

While the U.S. Public Health Service does not certify foodservice equipment, it relies on NSF-accredited labs to verify sanitation compliance.

Proven on Vessels Worldwide

Hatco equipment operates aboard 100+ vessels worldwide, from cruise ships and ferries to research vessels and offshore platforms. Marine professionals choose Hatco for durability, consistent performance, and long-term reliability under tough conditions. Backed by experienced marine integrators, responsive technical support, and deep field knowledge, we help keep projects on schedule and equipment running for the long haul.

Built with Purpose

Hatco's marine line is built to meet the durability, sanitation, safety, and performance expectations that today's shipbuilders and operators demand. Whether you are specifying equipment for a new vessel, retrofitting an existing galley, or keeping daily foodservice operations running smoothly at sea, Hatco delivers dependable solutions designed to perform where failure is not an option.

Contact our marine team for custom configurations and spec support at customerservice@hatcocorp.com.

Induction Cooking & Warming

Rapide Cuisine® Countertop Induction Ranges (IRNG-PC Series)

High-performance countertop induction cooktops available in single and dual hob models. Low-profile [3.4” (86 mm)] design supports installation in space-constrained environments.

Marine Adaptations:

- Tested and engineered to handle power fluctuations consistent with marine electrical systems.
- Fully sealed ceramic top and conformal-coated electronics for moisture resistance.
- NSF certified and compliant with UL commercial appliance standards.



IRNG-PC2F-36



IRNG-WOKC-36



IRNG-PC1-18

Rapide Cuisine® Drop-In Induction Ranges (IRNG-PB Series)

Galley counter drop-in induction units offering high-power cooking in flush installations.

Marine Adaptations:

- Secured below counter, with ventilation managed via marine-spec filters if needed.
- Easy to service.



IRNG-PB1-36

Palletti® Induction Warmers (IWRM Series)

Stainless steel housing countertop and drop-in induction buffet warmers for chafing dishes. Keep food warm without open flames, supporting safer operation for shipboard use.

Marine Adaptations:

- Same sealed design benefits as induction ranges.
- No open heat source supports marine safety.



IWRM-CD1-03

Maskerade® Undercounter Induction Warmer (IWRM-UT Series)

Hatco’s Maskerade® Undercounter Induction Warmer mounts beneath engineered or natural stone countertops for invisible, flameless hot food holding on buffet lines and in hospitality suites.

Marine Adaptations:

- No open flame or exposed heat source supports safer shipboard service.
- Pan Sense Technology (PST) and automatic shut-off prevent overheating.
- Sealed under-counter installation protects electronics and maintains a flush, easy-to-sanitize surface.
- UL certified to applicable commercial and sanitation standards.



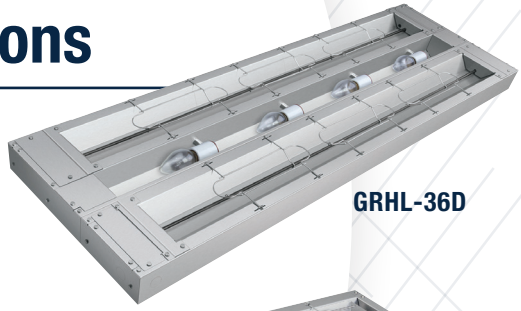
Food Holding & Warming Solutions

Glo-Ray® Infrared Strip Heaters (GR/GRH Series)

Overhead food warmers available in all-stainless models from 18" to 96" (457 to 2438 mm) lengths. Constructed with 304 stainless steel housing and heavy-duty mounting brackets.

Marine Adaptations:

- Available with toggle or infinite switch controls, and mounting brackets for securing dual units.
- NSF certified; no open bulbs on stainless models, with optional shatter-resistant lights on select lengths.



GRHL-36D



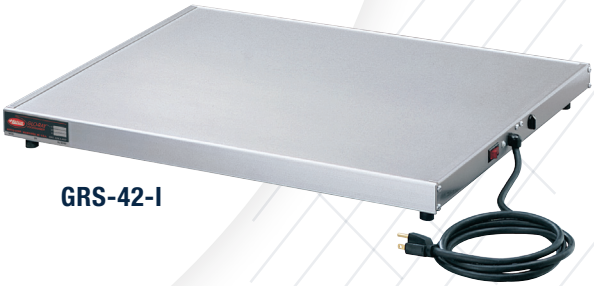
GRC-28

Heated Shelf Merchandisers & Bases

Glo-Ray® Heated Shelves (GRS series) and Heated Base Glass Shelves (HBG series) for hot food displays. Stainless steel tops with blanket heating elements provide even heat distribution.

Marine Adaptations:

- Portable units include rubber feet; built-in units can be securely installed into countertops.
- NSF certified.



GRS-42-I



HBG-2418

Decorative Heat Lamps & Carving Stations (DL & DCS Series)

Freestanding and counter-mounted buffet lamps and carving station combinations. Available in corrosion-resistant powder coatings, as well as plated designs.

Marine Adaptations:

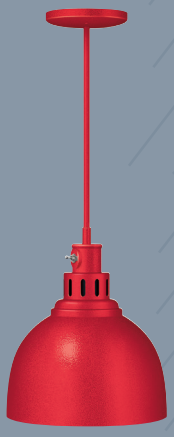
- Often used on cruise buffet lines for roasts and carving stations.
- NSF certified for food-contact surfaces.



DL-600-SL



DL-775-RCL



DL-725-SL



DCSB2-R24-1

Food Holding & Warming Solutions

Flav-R-Savor® Holding Cabinets (FSHC series)

Insulated holding cabinets for prepared foods. Available in 120V or 230V models with rugged stainless steel construction.

Marine Adaptations:

- Can be fitted with latchable doors or securing straps.
- NSF certified; holds foods within a safe temperature range per HACCP and ISO 22000 guidelines.



FSHC-5W1-EE



FSHC-6W2

Glo-Ray® Portable Food Warmers (GRFF Series)

Small countertop warmers with 304 stainless steel construction. GRFF model features a raised pan stand that promotes airflow beneath pans.

Marine Adaptations:

- Non-slip feet and optional countertop clamps for securing in rough seas.
- Available with toggle or infinite switch controls.
- NSF certified.



GRFFL



GRFFBL

Toasters

Conveyor & Pop-up

A complete galley needs breakfast covered too. Hatco offers conveyor toasters for high-volume service and pop-up models for smaller operations, so you can spec your entire foodservice line from one trusted marine supplier.

Marine Adaptations:

- Conveyor toasters feature 400-series stainless steel construction and can meet select military ship specifications.



TQ-10



TQ-400H



TPT-230-4



TK-100

Sneeze Guards



ES90-30 with optional Easy-Set™ friction hinge

Flav-R-Shield® Sneeze Guards

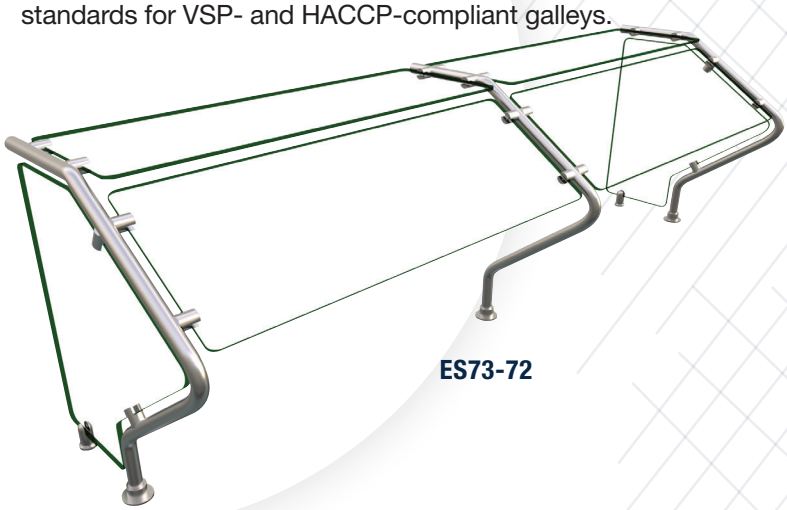
Protective food shields designed to enhance food presentation while safeguarding self-service and served food displays. An ideal solution for marine buffet environments where sanitation, durability, and the guest experience are equally important.

Marine Adaptations:

- Brushed 304 stainless steel posts and feet resist corrosion in humid, salt-air environments.
- NSF certified to applicable sanitation and food safety standards for VSP- and HACCP-compliant galleys.



ALLIN1-36



ES73-72



EP950-36

Specialty Cooking & Water Heating Equipment

3CS Sanitizing Sink Heaters

Immersion heater for three-compartment sinks, available in 400-series stainless steel housing to resist corrosion. Help galleys maintain a continuous, proper sanitizing rinse temperature.

FR Food Rethermalizers/Bain-Marie Heaters

Use a thermostatic control and a tubular water chamber, with the heating element wrapped outside the flow tube, to heat or hold foods at safe-serving temperatures while resisting scale buildup.

Marine Adaptations:

- Indirect tubular heating keeps elements out of direct water contact, reducing scale buildup for long service life in continuous-use galleys.
- Low-water cut-off system protects the unit during vessel motion and water-supply fluctuation.
- Available with an optional all-stainless-steel body and base for added corrosion resistance.
- NSF and UL certified to applicable standards.



3CS-9



FR-6

Heated & Refrigerated Wells



CWBX-6

Drop-In Heated Wells (HWB/HWBI Series)

Rectangular heated wells (wet or dry) for buffets and serving lines. Available in single- to multi-well configurations. Stainless steel interior and top flange.

Marine Adaptations:

- "Marine Locks" or flanges can be used to secure wells into counters.
- Drains plumbed to meet ship requirements.
- NSF certified.



HWB-FUL

Refrigerated Drop-In Wells (CWBP, CWBR/CWBX Series)

Refrigerated drop-in wells for holding pre-chilled foods in buffets and serving lines. CWBR and CWBX models use remote refrigeration systems for greater installation flexibility.

Marine Adaptations:

- Flanges or a factory-installed gasket secure and seal wells into counters, eliminating field silicone and standing up to vessel motion.
- Available in 120V and 220/230/240V (50 or 60 Hz) to match onboard electrical supply.
- NSF and UL certified to applicable standards.



HWB-11QT



RHW2-1

HEATMAX™ Round Heated Wells (RHW2 Series)

Stainless steel round drop-in wells
[11-quart (10-liter) capacity]

Marine Adaptations:

- "Marine Locks" or flanges can be used to secure wells into counters.
- Drains plumbed to meet ship requirements.
- NSF certified with secure mounting.



RHW2-1B

Drawer Warmers (HDW series)

One, two, or three-drawer units for hot food holding. Available in wide, narrow, built-in, and freestanding configurations with stainless steel construction.

Marine Adaptations:

- Units can be bolted down, while heavy-duty drawers glide on Hatco-exclusive nylon rollers.
- NSF certified.



HDW-2



HDW-2B