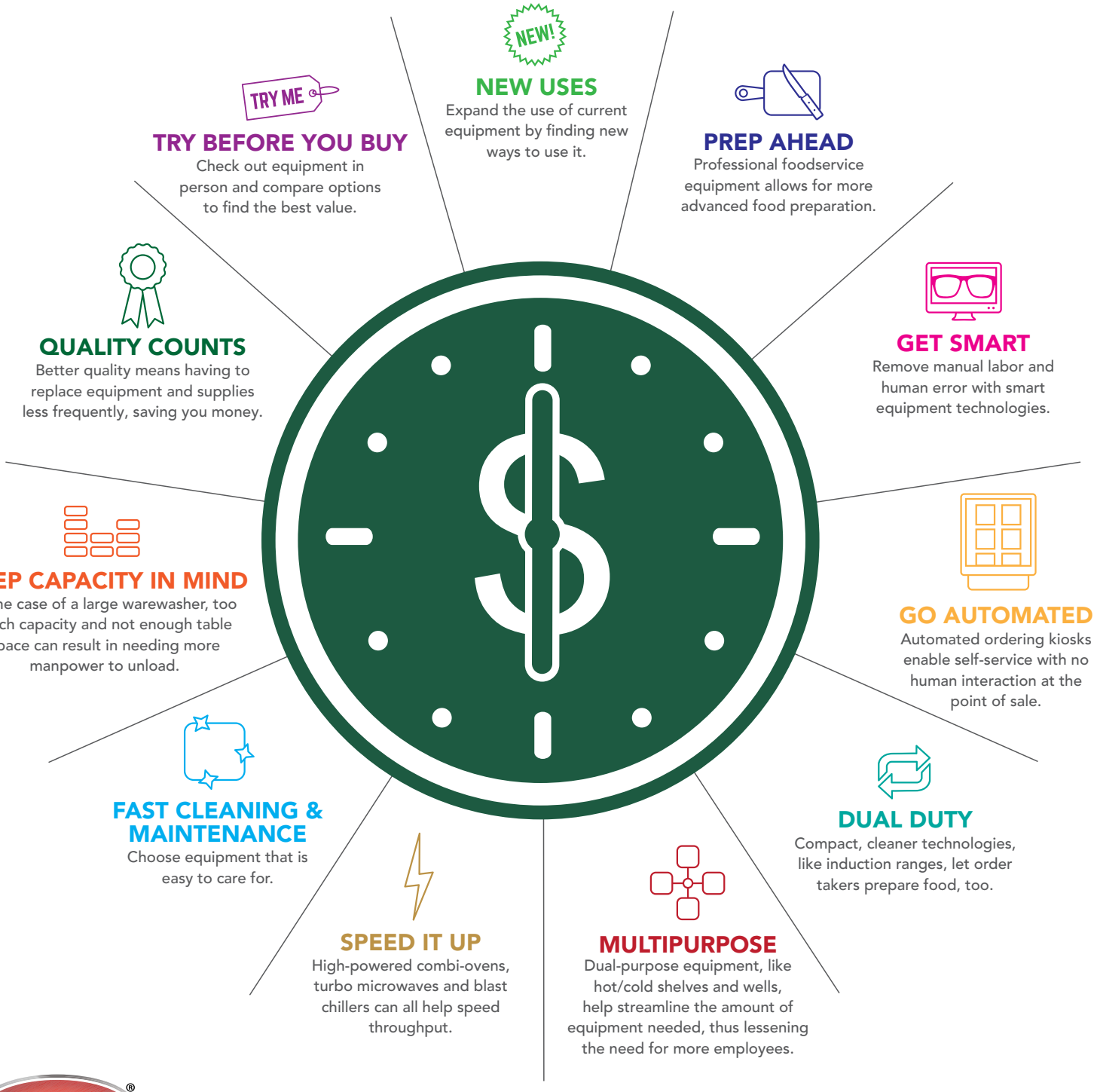
SAVE LABOR WITH EQUIPMENT

Foodservice equipment can offer immediate, within-reach solutions to help lower labor costs.



TRY BEFORE YOU BUY

Check out equipment in person and compare options to find the best value.

NEW USES

Expand the use of current equipment by finding new ways to use it.

PREP AHEAD

Professional foodservice equipment allows for more advanced food preparation.

QUALITY COUNTS

Better quality means having to replace equipment and supplies less frequently, saving you money.

GET SMART

Remove manual labor and human error with smart equipment technologies.

KEEP CAPACITY IN MIND

In the case of a large warewasher, too much capacity and not enough table space can result in needing more manpower to unload.

GO AUTOMATED

Automated ordering kiosks enable self-service with no human interaction at the point of sale.

FAST CLEANING & MAINTENANCE

Choose equipment that is easy to care for.

DUAL DUTY

Compact, cleaner technologies, like induction ranges, let order takers prepare food, too.

SPEED IT UP

High-powered combi-ovens, turbo microwaves and blast chillers can all help speed throughput.

MULTIPURPOSE

Dual-purpose equipment, like hot/cold shelves and wells, help streamline the amount of equipment needed, thus lessening the need for more employees.

HATCO® ✓ TIPS

These tips were brought to you by Hatco, the #1 foodservice equipment supplier for quality, reliability and customer service. For more information on smart equipment solutions from Hatco, visit **www.hatcocorp.com or call (414) 671-6350 or email support@hatcocorp.com.**