Hey, My Food's Not Hot

There aren't many phrases that foodservice operators dread hearing more than "my food is not hot." So, how do you prevent hot food from losing steam? And how do you do it in a way that won't leave you with a dried out, unappetizing version of its former self? From chef to customer — and everywhere in between — there are warming and holding solutions that you can use to keep food temperatures safe and hot.

CABINETS



1 **Flav-R-Savor® Low Profile Humidified Portable Holding Cabinet**
Model number: FSHC-6W1
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2 **Flav-R-Savor® Tall Humidified Holding Cabinet**
Model number: FSHC-12W1
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DRAWERS



3 **Built-In Drawer Warmer**
Model number: HDW-3B
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4 **Split Drawer Warmer**
Model number: HDW-2R2
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SHELVES



5 **Glo-Ray 2-Go™ Heated Shelf**
Model number: GRS2G-3920-5
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6 **Hot/Cold Simulated Stone Shelf Built-In Flush Top**
Model number: HCSSBF-48-S
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WELLS



7 **Countertop Heated Well**
Model number: CHW-FUL
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8 **Drop-In Modular/Ganged Heated Well**
Model number: HWBI-2MA
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OTHER



9 **Glo-Ray® Dual Aluminum Strip Heater with Chef LED Light Bulbs**
Model number: GRAHL-72D
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10 **Glo-Ray® Fry Station**
Model number: GRFSR-24
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Want more "hot" solutions?

Check out more warming and holding solutions at **hatcocorp.com** today!