Hot Water Sanitation Solutions



Foodservice professionals are working harder than ever to keep their hands, kitchenware, and working environments safe, clean, and sanitary. This guide details the essential hot water sanitation practices for any operation, ensuring a high standard of cleanliness and safety.

HOT WATER MUST-HAVES FOR SANITATION:

- Proper temperature (NSF-compliant)
- Adequate supply
- Accessibility and convenience



MODEL S-54

Booster Water Heaters

Makes washing pots, pans, and other kitchenware with a commercial dishwasher cleaner, safer and more efficient.

SANITATION FEATURES

- 180 °F (82 °C) final-rinse water
- Designed to boost temperature without dropping hot water supply
- Compatible with any size dishwasher, including low-temp machines



MODEL 3CS2-3

Sanitizing Sink Heaters

Continuously circulates sanitizing rinse water within a sink to make manual dishwashing convenient, fast and sanitary.

SANITATION FEATURES

- 180 °F to 190 °F (82 °C to 88 °C) water
- “Free-flow” technology circulates continuous supply of sanitizing water
- Fits under most sinks, including 3- or 4-compartment and bar sinks



MODEL AWD-12

Atmospheric Hot Water Dispenser

At the push of a button, delivers pre-measured quantities of sanitary water for cleaning and food preparation.

SANITATION FEATURES

- Adjustable temperature setpoints (75 °F to 195 °F / 24 °C to 91 °C)
- Fits on nearly any countertop for on-demand hot water supply
- Removable shelf makes dispensing water into large pots or cleaning buckets easy

HATCO®

Learn more about Hatco Hot Water Sanitation Solutions at
www.hatcocorp.com/en/equipment/water-heating-equipment

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