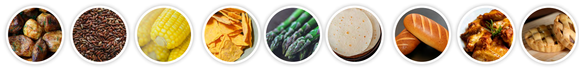
7 Benefits of Hatco Drawer Warmers

Hatco Drawer Warmers enable foodservice pros to confidently prepare food in advance of peak serving times without all the worry. No more hot food gone cold, unsafe holding temperatures, or dried out and soggy menu items that didn't hold well. From flexibility to performance, durability, and dependability, Hatco Drawer Warmers dish out a slew of benefits that are sure to appeal to any buyer.



1. HOLDS A VARIETY OF FOODS

A unique design and individual thermostatic controls for each drawer give operators the flexibility to hold a diverse range of menu items at different temperatures and humidity levels.



Baked potatoes | Rice | Corn | Nacho chips | Vegetables | Tortillas | Breads | Proteins | Baked goods

Did you know?

The Hatco Convected Drawer Warmer is perfect for menu items that hold best in dry heat — like tortilla chips and crunchy shells!

2. INDUSTRY AGNOSTIC

With their versatility and customization, Hatco Drawer Warmers are perfect for commercial foodservice operations of all shapes and sizes.



3. BUILT FOR SUPERIOR PERFORMANCE

Hatco Drawer Warmers are researched, engineered, designed, and field tested for optimum performance.



Winning features and capabilities:

- **Individually insulated cavities** hold heat and prevent transfer between drawers.
- **Aluminized heat baffle atop a metal sheath element** creates even heat distribution.
- **Zoned thermostatic controls** accommodate a variety of menu items with different heat and moisture needs to preserve food quality.
- **Models with adjustable drawer vents** allow operators to release moisture for added quality control.
- **Positive-closing drawer mechanisms** ensure smooth and complete closure.

PERFORMANCE TO BELIEVE IN

Hatco Drawer Warmers are backed by a one-year parts and labor warranty — plus an additional year of coverage for parts!

4. VIRTUALLY INDESTRUCTIBLE

Hands down, Hatco Drawer Warmers are the most durable solutions on the market. Built for the wear and tear of commercial foodservice use, they win when it comes to materials and design.



Nylon drawer rollers eliminate grease buildup that's common with competitor units that use ball bearings.

12-gauge stainless-steel drawer slides are stronger than flimsy steel alternatives.

Heavy-duty chrome handles are angled to deflect cart traffic.

Recessed control panels protect knobs from damage.

Rugged stainless-steel construction holds up to the rigors of any operation, no matter how rough and tumble.

5. LOWER-LABOR SOLUTIONS

Hatco Drawer Warmers help operators move faster, reduce reliance on expensive headcount, automate manual processes, weed out inefficiencies, and cut the amount of time needed for various tasks.

- High-volume capacity improves efficiency by allowing operators to prepare larger amounts of food in advance.
- Nylon-roller drawer slides eliminate buildup and downtime due to replacement and servicing.
- Temperature and time controls with visual and audio alerts allow staff to multitask.
- Pans lift straight out for quick and easy food refills and cleaning.
- Optional casters on freestanding models make units easy to relocate for optimized workflows.



Model shown: HDWTC-2 with casters



6. BAR-RAISING DESIGN

Every capability and feature is designed with the user in mind, so don't be surprised that Hatco Drawer Warmers go above and beyond "the standard."

Wow-worthy design elements:

- **Cutouts in removable frames** allow operators to mix and match pan sizes to meet a variety of holding needs.
- **Models with optional colored drawer fronts** not only look great, but communicate important information to staff like if a drawer contains allergenic foods or a certain menu item.
- **Fully insulated units and zoned heat** lower energy costs by retaining heat and allowing operators to consolidate product between drawers.
- **Options to add** drawers, accessories for additional humidity, chip guards to prevent burning, touchscreen controls for easy precision, and more — ensure operators can customize to their heart's delight.

7. OPTIONS GALORE

Operations aren't one-size-fits-all, so why should their equipment be? No matter their space and menu needs, there's a Hatco Drawer Warmer that's up for the job. Layer on the drawers, opt for a narrow width model, or explore other customizations — there's a model for everyone.

Built-In Drawer Warmers



Model shown: HDW-3B

Freestanding Drawer Warmers



Model shown: HDW-2

Convected Drawer Warmers



Model shown: CDW-3N

Rice Drawer Warmers



Model shown: HRDW-2U-1

Split Drawer Warmers



Model shown: HDW-1.5R2 with optional touchscreen controls

Learn more at **hatcocorp.com/drawer-warmers**.

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