

Interactive Guide:

12 Hatco Products Offering Lower-Labor Solutions

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For many food service operators, labor costs are their biggest expenditure — often running anywhere from 25-40% of gross revenue.[1] Pair this with the time-consuming protocols and stress brought on by the pandemic and operators are more eager than ever to cut labor costs and improve efficiencies.

Luckily Hatco offers a range of equipment solutions that 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.

In this interactive guide, we'll share 12 Hatco products that help operators reduce their reliance on labor.

Get started by clicking the main menu button below!

MAIN MENU

1. Chron, Food Service Industry: Labor Cost Standards, March 8, 2019, https://smallbusiness.chron.com/food-service-industry-labor-cost-standards-13911.html

Main Menu

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Dry Soup Wells

SWB, SWC

Low-Labor Features and Highlights

PLUMBING-FREE OPERATION
eliminates the need to maintain water levels and creates easier maintenance.

INSULATED STAINLESS STEEL DESIGN
provides gentle, even heating to rethermalize and hold hot soups and other liquid foods at optimum temperatures.

FEATURES INTUITIVE TOUCHSCREEN CONTROL
and adjustable stir timers to indicate when it's time to stir foods.

PREPROGRAMMED
with four customizable presets and six preset temperatures.

AUTOMATICALLY TRANSFERS
from rethermalization mode to hold mode.



Model shown:
SWC-11QT with optional Black Anodized finish

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SWB, SWC PRODUCT DETAILS

FEATURES & BENEFITS VIDEO

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Refrigerated Drop-In Wells

CWB

Low-Labor Features and Highlights

INSULATED SIDES AND BOTTOM

keep pre-chilled foods cold in advance of and during peak serving times to streamline workflows.

PROGRAMMABLE AUTO-DEFROST CAPABILITIES

automatically activate according to a preset schedule.

ENVIRONMENTALLY FRIENDLY

with R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption.



Model shown:
CWBP-6

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CWB PRODUCT DETAILS

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Drop-In Modular/Ganged Heated Wells

HWBI

Low-Labor Features and Highlights

AUTOMATICALLY SENSES AND ADJUSTS TEMPERATURE

and optional manifold drain ensure easy cleaning without operator intervention.

LARGER DRAIN

and optional manifold drain ensure easy cleaning without operator intervention.

INDEPENDENT THERMOSTATIC CONTROLS

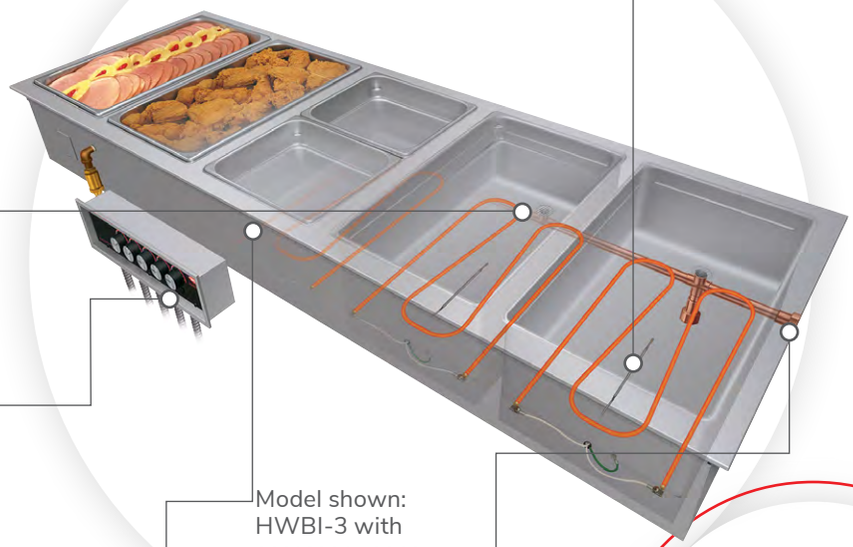
and on/off switches for each well allow easy operation and temperature regulation for different food offerings.

EZ LOCKING HARDWARE

and unique design facilitate quick installation, replacement and servicing.

AUTO-FILL OPTION

automatically fills and replenishes water without operator assistance.



Model shown: HWBI-3 with accessory pans

Easily converts to a labor-free, grab-n-go station with the addition of a heated well cover.

FIND OUT HOW ▸

OTHER RESOURCES

HWBI PRODUCT DETAILS

HATCO HEATED WELL DIFFERENTIATORS

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Rapide Cuisine® Induction Ranges

IRNG

Low-Labor Features and Highlights

EASY ADAPTIVE POWER BUTTON
for a concise and full range of power in a single twist.

PAN-SENSE TECHNOLOGY
and automatic shut-off features are not only safer, but more convenient for busy kitchens.

MAGNETIC POWER SYSTEM
delivers more power and speed to all cooking and warming tasks.

PROGRAMMABLE MODES
for power, temperature, and time ensure any skill level can execute on menu items consistently and with less labor — particularly with programmable!

COLOR-CODED DIGITAL READOUT
allows for clear and easy operation.



Model shown:
IRNG-PC1-18
(Countertop)

Available in
Countertop and Drop-In Ranges.

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COUNTERTOP OPTIONS

DROP-IN OPTIONS

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Palletti® Countertop Daisy Chain Induction Warmers

IWRM-CD1

Low-Labor Features and Highlights

UNITS INTERCONNECT
to keep high volumes of food warm and eliminate time-intensive reheating.

MEMORY-RETENTION CAPABILITIES
automatically resume the last power setting when the unit is turned on to maximize productivity.

PAN-SENSE TECHNOLOGY
and automatic shut-off features are not only safer, but more convenient for busy kitchens.

FIVE SIMPLE, PRECISE SETTINGS
ensure that anyone can operate units.



Model shown:
IWRM-CD1-03

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IWRM PRODUCT DETAILS

INDUCTION COOKING EXPLAINED

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Electric Salamander

SAL

Low-Labor Features and Highlights

COOK, GRILL, REHEAT, AND HOLD

food with one piece of equipment to streamline back-of-house workflows and minimize congestion.

HEATING ELEMENTS

with automatic plate detection turn on instantly to deliver convenience and speed.

AUTOMATICALLY TRANSITIONS

from cook to hold mode to give operators time to multitask.

SIMPLE CONTROLS

and eight programmable hold settings are easy to operate by anyone with any skill level.



Model shown: SAL-1

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"MEET SAL" PRODUCT GUIDE

SAL PRODUCT DETAILS

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Freestanding Drawer Warmers with Top Controls

HDWTC

Low-Labor Features and Highlights

AVAILABLE WITH UP TO THREE DRAWERS
for high-volume prep and more efficient service.

MULTIPLE PAN CONFIGURATIONS
allow operators to make large batches of a variety of menu items ahead of time.

INDIVIDUAL TEMPERATURE AND TIME CONTROLS
for each drawer have visual and audio alerts that allow staff to multitask.

USB PORT
for pain-free, easy software updates between units and locations.

OPTIONAL CASTERS
make units easy to relocate to a convenient area for optimized workflow.



Model shown:
HDWTC-2 with casters

Plus all the great lower-labor benefits of the Built-In Drawer Warmer!

Hit the BACK button for details.

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HDWTC PRODUCT DETAILS

ALL DRAWER WARMERS

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Built-In Drawer Warmers

HDW-xB

Low-Labor Features and Highlights

THREE-DRAWER CAPACITY
means operators can gain efficiency by preparing larger amounts of hot food in advance.

INDIVIDUAL THERMOSTATIC CONTROLS
for each drawer allow operators to prep a large variety of menu items in advance to move faster during peak serving times.

PANS LIFT STRAIGHT OUT
of drawers for quick and easy food refills and cleaning.

NYLON-ROLLER DRAWER SLIDES
eliminate unnecessary downtime due to replacement and servicing from grease and grime buildup.



Model shown:
HDW-3B

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HDW PRODUCT DETAILS

DRAWER WARMER VIDEO

Heated Zone Merchandisers

HZMS-xxD

Low-Labor Features and Highlights

SPOT-ON® TECHNOLOGY
that automatically activates heat when food is detected and individually zoned heating take the work out of reducing energy costs.

HINGED-GLASS SIDE PANELS
swing out for fast, easy cleaning.

LCD DISPLAY SCANS AND DISPLAYS
various zone settings for quick order adjustments.

FAST-ACTION ELEMENTS
get to temperature in under 10 seconds.



Model shown:
HZMS-36D

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HZMS PRODUCT DETAILS

MERCHANDISING SOLUTIONS QUIZ

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Intelligent Heated Display Cabinets with Humidity

IHDCH

Low-Labor Features and Highlights

SELF-REGULATING AIR TEMPERATURE AND HUMIDITY
provides the best environment for holding pizzas and other food products.

OPTIONAL ACCESSORY SHELVES
support more menu items with less equipment and effort.

TIMERS THAT CORRESPOND WITH EACH PRODUCT POSITION
in the cabinet ensure workers can focus on other tasks.

USB PORT MAKES
it easy to establish standard, pre-programmed settings for consistency, reliability, and less staff training.



Model shown:
IHDCH-45 with
accessory pizza risers

Need half the size?
Check out the IHDCH-28 for a smaller version with the same labor-saving perks!

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IHDCH PRODUCT DETAILS

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Flav-R-Savor® Tall Humidified Holding Cabinets

FSHC-17W

Low-Labor Features and Highlights

LARGE-CAPACITY HOLDING
means operators gain efficiency by holding larger amounts of hot food in advance.

FULL-VIEW, QUICK-ACCESS
helps workers locate menu items quickly.

DURABLE STAINLESS-STEEL INTERIOR
for easy cleaning and less downtime due to replacement.

OUT-OF-THE-BOX SOLUTION
for proofing a large volume of bread products in a short amount of time.



Model shown: FSHC-17W1 with accessory pans

Have boxed or wrapped foods?
Check out the PFST for a non-humidified holding solution.

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FSHC-17W PRODUCT DETAILS

HOLDING & DISPLAY SOLUTIONS BROCHURE

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Intelligent Toast-Qwik® Conveyor Toasters

ITQ

Low-Labor Features and Highlights

TOASTS UP TO 2,000 SLICES PER HOUR
for maximum throughput with minimum effort.

COLORGUARD SENSING SYSTEM
automatically monitors and adjusts conveyor speed for color uniformity.

AUTOMATION CAPABILITIES
activate the unit when product is detected and switch to Power Save mode without operator oversight.

20 PROGRAMMABLE SETTINGS
for operator-free menu execution and product consistency.



Model shown:
ITQ-1750-2C

Need speed — but less volume?
Check out the TQ3 for smaller scale production that accommodates 400+ slices per hour.

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ITQ & TQ3 PRODUCT DETAILS

OPERATOR SUCCESS STORY

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There’s more where that came from.

From hospitals to restaurants, supermarkets, convenience stores, and beyond — every food service establishment out there could benefit from lower-labor solutions.

Don’t see a Hatco solution that fits the bill? Head over to hatcocorp.com to explore additional lower-labor solutions from Hatco.

SEE MORE LOW-LABOR SOLUTIONS

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