

Which compact equipment solution is right for you?

You know this much is true — you want your next equipment purchase to have a small footprint and a compact, yet functional, design. But boy oh boy, that still leaves you with a lot of options. Need help narrowing your choices down? Use the below decision map to assess your needs and identify the best "small but mighty" solution for you.

What do you need your compact equipment purchase to help you accomplish?

- **Replace existing equipment**
  - What kind of equipment?
    - Cooking → See list A
    - Holding → See list B
    - Other → See list C
- **Launch or support a new offering**
  - What kind of offering?
    - New menu items
      - What kind of equipment do you need to support your new offering?
        - Cooking → See list A
        - Holding → See list B
    - To-go services
      - What kind of equipment do you need to support your new offering?
        - Cooking → See list A
        - Holding → See list B
    - Other → See list C
- **Set up or reconfigure a kitchen space**
  - What's most important?
    - Multi-functional cooking equipment → See list A
    - Workflow
      - Do you need holding equipment?
        - Yes → See list B
        - No → See list C
    - Other → See list C

Click on a list button above to view your solution recommendations.

LIST A: EQUIPMENT RESULTS

You're making progress! Based on your answers, here are the best compact equipment types to consider. Check out your results — then click the "explore now" link for additional information and to browse related Hatco solutions.



ELECTRIC BAKER (Model shown: SNACK)

Bake and cook a variety of menu items by swapping in and out replaceable plates to seamlessly transition from breakfast to lunch, dinner, and everything in between. Note, this one's a Hatco exclusive! EXPLORE NOW ▸



INDUCTION GRIDDLE (Model shown: IGRID)

Elevate your kitchen's cooking capabilities with this countertop powerhouse that combines a durable cooking surface with powerful induction technology. EXPLORE NOW ▸



INDUCTION COOKTOP (Model shown: IRNG)

Perform any cooking or holding task using a single or double "burner" induction range that's sure to infuse speed and precision into even the most workflow-challenged operation. EXPLORE NOW ▸



PANINI GRILL (Model shown: PG14)

Grill paninis, veggies, meats, quesadillas, and more with this versatile countertop solution designed to serve up high-quality dishes with speed and precision. EXPLORE NOW ▸



SALAMANDER (Model shown: SAL)

Cook, grill, sear, gratinate, reheat, and hold foods — all from one versatile, space-friendly unit that'll happily take the place of multiple large and expensive pieces of equipment. EXPLORE NOW ▸

BUYER TIP

When shopping for "small but mighty" foodservice equipment, look for solutions with at least one of these characteristics:

- Narrow, vertical or compact design
- Multi-functional
- Convertible
- Portable
- Versatile mounting options
- Supports menu variety

◂ BACK TO MAP

SEE LIST B ▸

LIST B: EQUIPMENT RESULTS

You're making progress! Based on your answers, here are the best compact equipment types to consider. Check out your results — then click the "explore now" link for additional information and to browse related Hatco solutions.



COUNTERTOP HEATED WELL (Model shown: CHW)

Keep food hot without the plumbing commitment and workflow considerations needed with built-in alternatives. Want more? Look for models with rethermalizing capabilities! EXPLORE NOW ▸



DRAWER WARMER (Model shown: HDW)

Prep food in advance to keep operations humming along, then keep it hot and safe in vertically stacked drawers that tuck out of the way. EXPLORE NOW ▸



FOOD LOCKERS (Model shown: F2G)

Take your to-go offering to the next level with a secure, no-contact holding solution that's perfect for attendant-less pickup and delivery areas. EXPLORE NOW ▸



HEATED SHELVES (Model shown: GRS2G)

Keep high volumes of to-go orders hot and temperature safe with a vertical, space-saving shelving unit that facilitates frictionless loading and unloading. EXPLORE NOW ▸



MULTI-TIERED MERCHANDISER (Model shown: GR2)

Preserve valuable counter space and recoup buffet revenue with an upright holding solution that safely puts your grab-n-go and impulse menu items on display. EXPLORE NOW ▸



PORTABLE WARMER FOR SHORT-TERM HOLDING (Model shown: GRBW)

Satisfy your short-term holding needs with a compact solution that'll keep your quick-turn menu items hot while transforming workflows in any size space. EXPLORE NOW ▸



PORTABLE WARMER FOR LONG-TERM HOLDING (Model shown: GRFF)

Put your holding solution exactly where you need it and keep menu items — especially fried foods — hot 'n ready for the long haul. EXPLORE NOW ▸



VERTICAL CABINETS (Model shown: FSHC)

Stack those orders tall with a holding solution that stretches high, not wide. Whatever the size, temperature or menu requirement, there's an option for every need. EXPLORE NOW ▸

◂ SEE LIST A

SEE LIST C ▸

LIST C: EQUIPMENT RESULTS

The sky's the limit! Based on your answers, there are a variety of equipment types worth considering. Click on the equipment category below to explore Hatco solutions that best align with your needs.

ALL COOKING EQUIPMENT	EXPLORE NOW ▸
PORTABLE INDUCTION COOKTOPS	EXPLORE NOW ▸
COMMERCIAL TOASTERS	EXPLORE NOW ▸
GRILLS, GRIDDLES & PANINI PRESSES	EXPLORE NOW ▸
COUNTERTOP SALAMANDER BROILERS	EXPLORE NOW ▸
WAFFLE & SPECIALTY COOKING	EXPLORE NOW ▸
ALL HOLDING & SERVING EQUIPMENT	EXPLORE NOW ▸
BUFFET WARMERS	EXPLORE NOW ▸
CARVING STATIONS	EXPLORE NOW ▸
HEAT LAMPS	EXPLORE NOW ▸
PORTABLE INDUCTION WARMERS	EXPLORE NOW ▸
FOOD DISPLAY CASES & MERCHANDISERS	EXPLORE NOW ▸
COUNTERTOP FOOD WARMERS	EXPLORE NOW ▸
FRENCH FRY WARMERS	EXPLORE NOW ▸
HOLDING CABINETS & PROOFERS	EXPLORE NOW ▸
ORDER PICK-UP STATIONS & FOOD LOCKERS	EXPLORE NOW ▸
FREESTANDING WARMING DRAWERS	EXPLORE NOW ▸
SNEEZE GUARD EQUIPMENT	EXPLORE NOW ▸
WATER HEATING	EXPLORE NOW ▸

DON'T GO IT ALONE

Looking for the perfect equipment solution can feel overwhelming. If you want help assessing your equipment needs (no matter how small or mighty), a Hatco representative is eager and willing to help. To find a rep near you, visit **hatcocorp.com/find-a-rep** or click the button below!

FIND A HATCO REP ▸

◂ SEE LIST B

BACK TO MAP ▸