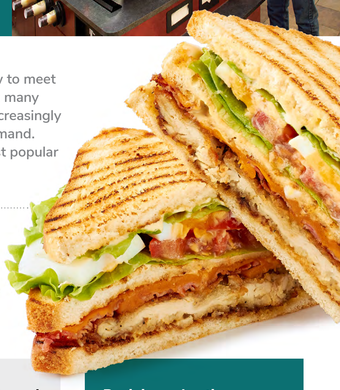
The Best Foodservice Equipment for Today's Most Popular C-Store Items



By now, convenience stores are pretty adept at figuring out how to meet the evolving needs of their customers. They're still holding on to many traditional c-store items, but have quickly embraced new and increasingly popular foods, drinks and service formats that their clientele demand. But what foodservice equipment is needed to make today's most popular c-store items a success? Follow along below to find out.



CONVEYOR TOASTERS FOR 'ELEVATED' SANDWICHES

C-stores are upping their sandwich game by offering toasted handhelds, specialty subs and other premium "sammies" once reserved for quick-serve restaurants, coffee shops and delis. To execute, c-stores have a choice — hire more hands to help or let the all-mighty conveyor toaster step in.



Model: TQ3-500

Not all conveyor toasters are created equal

Features to look for:

- SPH (slices per hour) rate that matches demand
- Toast color regulated by conveyor speed, not temperature
- Programmable settings for automation
- Durable stainless-steel construction
- Removable components for low-labor cleaning

Paninis are heating up

A Panini Grill is one way c-stores can differentiate their offering by incorporating paninis on their menu.



Model: PG14G

MINI DISPLAY WARMERS FOR HOT SNACKS

Traditional packaged snacks remain a popular staple at c-stores, but customers increasingly want hot-n-fresh, grab-n-go snacking alternatives. A compact lil' warmer on the counter at a point-of-purchase or highly trafficked area is just the ticket for c-stores looking to capitalize on the latest snacking craze.



Model: MDW-1X

A small but mighty snack solution

- Slanted shelves, glass sides and lighting for visibility and impulse buys
- Adjustable shelves for menu and product size flexibility
- Temperature controls to keep food hot and fresh
- Small footprint for limited counter space

Over 1/3 of afternoon and evening commuters visit c-stores for snacks, meal stand-ins and meal bridges.[1]

SELF-SERVICE EQUIPMENT FOR HOT-N-READY FOODS

For breakfast, lunch, dinner, and everything in between, people want hot foods that are prepared in advance and ready for immediate consumption. To deliver, c-stores need equipment that'll keep food both hot and convenient.

Soup warmers



Model: SW2-7QT

Air curtain warmers



Model: FS3HAC-2426

Merchandisers



Model: GR3SDS-27TCT

More holding solutions



Get More Ideas

57% of c-store retailers say boosting self-serve sales is a top priority.[2]



Model: CWBP-6

Food safety 101
Cold food storage for non-frozen items should be between 32-40 °F (0-4 °C)

REFRIGERATED WELLS FOR MADE-TO-ORDER MENUS

Consumers want fresh and creative menu items, but they also want to know that they can customize their orders to suit their exact wants and needs. As a result, c-stores must be prepared with all the necessary fixins — within arm's reach.

Cool in so many ways

- Perfect for made-to-order food stations
- Quick pan swapping for easy station refills
- Pan size and configuration options for flexibility

TIP: Look for fully insulated wells for even chilling and better cold retention!

HOT HOLDING FOR TAKE-HOME FAMILY MEALS

Busy adults are swapping extra supermarket runs for c-store meals that feel like they belong at a traditional sit-down dinner. From take-n-bake lasagnas and pot pies to rotisserie chicken, hot sides and more, c-stores are quickly becoming a grab-n-go dinner destination. But to hold their spot at the table, c-stores must compete and win on quality.

Equipment features to maintain take-home food quality



Model: PFST-2X

- Holding capacity to meet demand
- Stable, controlled heat
- Proper moisture levels
- Quick heat recovery

Food quality markers
Temperature
Freshness
Look
Taste
Safety

Model: FSHC-6W1



Model: MPP-8I

The ultimate in mealtime convenience

Experimenting with to-go and delivery services? Pickup stations ensure orders are secure and held at ideal temperatures until customers or delivery drivers can grab 'em and go.



Model: GR2SDH-30D

EQUIPMENT FOR EVERY C-STORE TREND

Where there's a c-store trend, there's foodservice equipment ready and able to help. Not seeing the equipment you're after? Head over to **hatcocorp.com/equipment** to check out all Hatco has to offer.

SHOP HATCO

1. Prime Planet, Top Spots To Shop for Snack Foods on the Go - Part 2, Nov. 4, 2021.
2. Technomic, Foodservice Operator Update, April 2021.