

5 Next-Gen Light Cooking Solutions for Foodservice

The world of foodservice isn't what it was just a few short years ago. New trends and developments have taken hold and are quickly shifting the priorities of foodservice professionals everywhere. As a result, a next generation of light cooking solutions have emerged — and they're helping operators deliver on the most challenging of consumer and industry expectations.

Trending priorities for foodservice professionals

TO-GO

The success of carryout, delivery, grab-n-go and drive-thru may have been accelerated by the pandemic, but they show no signs of slowing down.

FLEXIBILITY

Solutions that promote greater flexibility within an establishment are increasingly critical in helping operations get more out of their equipment and staffing investments.

FRESHNESS

With more customers wanting quality ingredients and fresh menu items, operators are finding ways to elevate the freshness (or perceived freshness) of their offerings.

NOVELTY

Customers are increasingly looking for interesting ingredients, ethnic flavors, customization options, culinary mashups and more unique dining experiences.

EFFICIENCY

Automation and efficiency-driving solutions are now a must as operators face labor shortages and an influx of both on- and off-premise demand.



Model: IRNG-PC1-1B

1 INDUCTION COOKTOPS

Using magnetism to provide a faster, more efficient and precise way of cooking, induction is quickly replacing electric and gas as the preferred cooktop solution among professionals.

- Cooks faster than gas or electric to keep pace with intense pickup and delivery demands.
- Countertop and drop-in options work well for a variety of remote, front-of-house and back-of-house applications.
- Allows staff to prepare menu items from scratch or simply combine and warm them while customers watch.
- Boils, simmers, heats, sautés and performs a range of other cooking tasks to support the most innovative of menu concepts.
- Programmable cycles automate cooking tasks to deliver consistent, repeatable results no matter who's doing the cooking.



Lift the lid on induction

Find out how induction works, why it matters, and what it means for foodservice operations — without all the confusing, sciency lingo.

GET THE EXPLANATION

2 WAFFLE MAKERS

Higher quality commercial waffle makers have officially hit the scene offering adjustable temperature controls, even heat distribution, and a much-needed, mess-free waffling solution.



Model: RWM-2B

- Supports to-go and portable waffle creations for food trucks, pop-up venues, ghost kitchens, restaurants and beyond.
- Fits seamlessly into various kitchen setups, from breakfast stations to dessert bars, and supports all-day menu offerings.
- Made-to-order waffles ensure customers enjoy hot, freshly cooked items, enhancing both flavor and food quality.
- Elevates menus with creative waffle-based dishes, from savory waffle sandwiches to decadent dessert waffles with unique toppings and fillings.
- Quick cook times and consistent heating ensure fast service and minimal wait times, helping operators keep up with high-volume demand.



Model: TQ3-500

3 CONVEYOR TOASTERS

Conveyor toasters have officially secured their place ahead of all other toasters as the leader in durability and toasting consistency.

- Models available with a wide range of slice-per-hour capacities to support the needs of any size to-go operation.
- Perfect for buffets, cafeterias, clubs, bars, convenience stores, restaurants, cafés, supermarkets, delis and more.
- Allows operators to toast bread products right in front of customers for a made-to-order menu experience.
- Accommodates a wide range of bread products and toasting color preferences for creative and globally inspired menus.
- Programmable presets, color-sensing technology and auto-activation features save on labor.



Toasters, toasters, toasters!

Conveyor toasters are the next-gen solution operators are prioritizing, but that doesn't mean there aren't other options on the market. Understanding the benefits, drawbacks and applications for *all* toaster types is an important first step.

EXPLORE ALL TOASTER TYPES

4 PANINI GRILLS

With their ability to quickly press, heat, and crisp a variety of menu items, panini grills have become a staple for operations looking to deliver fresh, made-to-order options with speed and consistency.



Model: PG14G-1

- Helps operators serve hot, freshly pressed sandwiches and other grilled items quickly to keep up with the high demand for grab-and-go options.
- Compact design and versatile function allow for easy placement in both front-of-house and back-of-house setups.
- Operators can grill made-to-order paninis, proteins and more right in front of customers, enhancing the perception of freshness and quality.
- Supports creative menu expansion with endless possibilities for gourmet sandwiches, wraps and unique flavor combinations.
- Fast heat-up times and precision temperature control optimize kitchen workflows and ensure consistent, high-quality results with every press.



Model: SAL-1

5 SALAMANDERS

With their small footprint and multi-tasking abilities, salamanders are quickly rising in popularity as a smart alternative to purchasing multiple pieces of large equipment.

- A budget friendly solution for ghost kitchens, order prep areas and expanding or trial to-go operations.
- Cook and hold modes for flexibility to grill, cook, toast, caramelize, hold, reheat and more.
- Allows operators to finish food moments before orders head out the door and into customers' bellies.
- Supports a variety of menu items with independently controlled heating elements and adjustable upper housing heights.
- Straightforward controls and programmable settings make it fast and easy for anyone to use.

ARE YOU NEXT-GEN READY?

The world of foodservice is constantly evolving and it's up to operators to step up and meet the demands of their customers. Having the right strategies and people in place is an important piece of being able to do this — but so is the equipment you invest in.

Ready to embrace the next generation of equipment that'll help you take your business to the next level? Check out what Hatco has to offer at **hatcocorp.com/equipment** today!

EXPLORE NEXT-GEN HATCO SOLUTIONS

