What Foodservice Equipment Can Be Used for Pickup and Delivery?



In the latest Hatco Customer Insights Survey, participating Hatco sales representatives and dealers reported that the majority of foodservice establishments are focused on adding to-go services or upgrading their existing to-go operations.[1] Yet, despite this focus, many operators are still questioning what equipment is really needed to get the job done well. Wondering yourself? **Follow along below for our biggest to-go equipment recommendations.**

70% of operations are very or somewhat focused on adding to-go services or upgrading their current to-go operation.[1]

REPURPOSED FOODSERVICE EQUIPMENT

A successful to-go operation needs the right equipment, but that doesn't necessarily mean it has to be *new* equipment. Take a look around. Is there equipment gathering dust in a closet or sitting unused during a certain daypart? You might be able to save a few bucks and use this equipment to better support your pickup or delivery offering.

EQUIPMENT REPURPOSING IDEAS



Model: HWBI-3MA with accessory heated well covers 2COVFUL

Add well covers to a heated well to create a shelf for hot packaged orders.



Model: GRBW-30

Model: GR2BW-30

Repurpose buffet warmers to hold pans of prep foods or packaged orders for pickup.

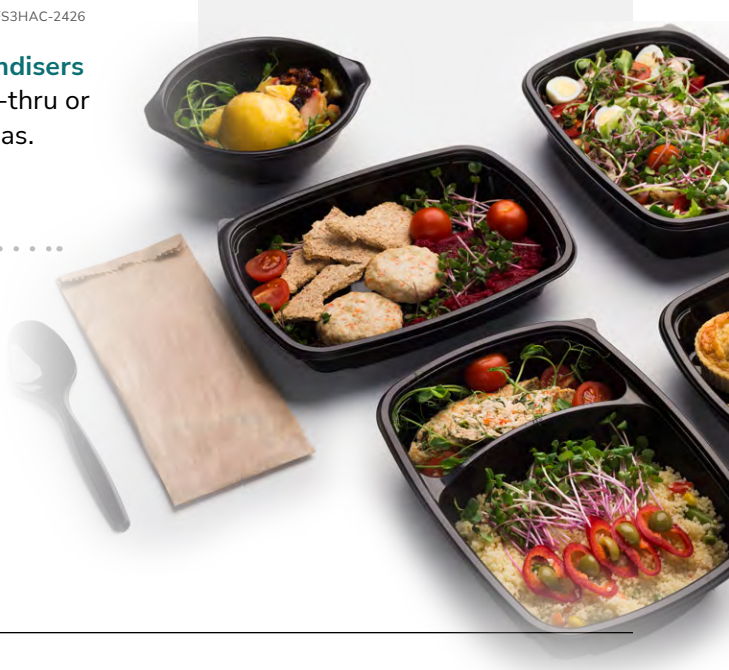


Model: FS3HAC-2426

Fill unused merchandisers with orders for drive-thru or other pickup areas.



The #1 questions operators ask about to-go **relate to cost**.[1]



HOT AND COLD HOLDING EQUIPMENT

No matter the menu, food safety is a top concern that continues to push hot and cold holding equipment into the "must have" category for every to-go operation. This type of equipment is often the first purchasing stop for any to-go operation.

HOT HOLDING



Look for units with individual thermostatic controls for each drawer.

Model: HDW-3

Drawer warmers hold a variety of foods at their proper temperatures prior to serving.



Great for pizza! Holds up to 16 pizza boxes or 8 bags.

Model: PFST-2X

Non-humidified holding cabinets keep boxed or bagged orders hot and tasty with moisture-free heat.

COLD HOLDING



Slim models offer an easy-reach solution.

Model: CWBP-S4 with optional slant kit

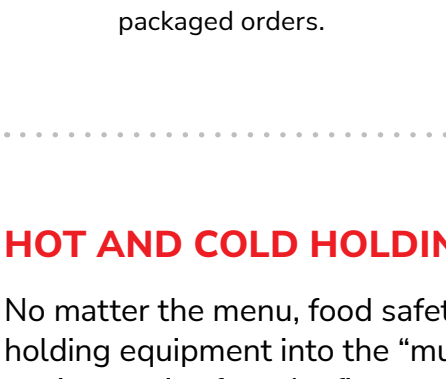
Cold wells house pre-chilled foods for easy access and quicker order assembly.



Under the right ambient conditions, frost actually forms on the surface.

Model: FTBP-2

Frost tops showcase packaged foods and beverages to encourage impulse buys at pickup.



Want the best of both worlds?

Hot/cold convertible shelves and wells are the ultimate in daypart versatility, allowing operators to seamlessly switch from a cold lunch offering to a steaming hot dinner menu.

EXPLORE MORE HOLDING SOLUTIONS ▸

AUTOMATED TO-GO EQUIPMENT

Pickup and delivery services can be incredibly labor intensive. Fortunately, there's foodservice equipment that can automate certain touchpoints in a to-go service and reduce your reliance on staff — a tremendous positive given the current labor market.

To-go bottlenecks: There are many areas in a to-go service that can benefit from automation, but many operators are focusing their immediate attention on how to improve the handoff of to-go orders to customers and delivery drivers.

The labor shortage is real.

Average foodservice job openings exceed monthly hires by 500,000 per month.[2]

FOOD LOCKERS

Improve the to-go experience with secure, self-service pickup stations that allow customers and delivery drivers to access their orders by simply entering a unique code or scanning a QR code.



Model: F2GBP-12-C

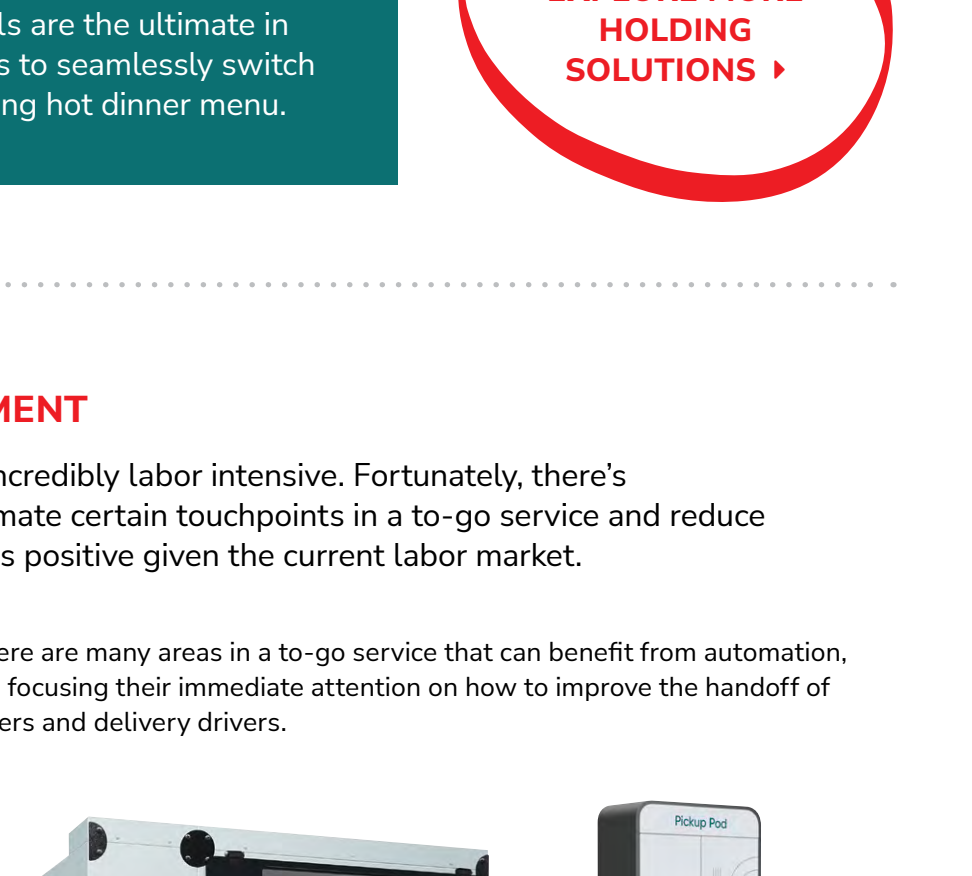


Model: MPP-8I

EQUIPMENT IS A PERSONAL MATTER

No two foodservice operations are the same, so why should their equipment needs be? Menu, budget, industry, you name it — there are a ton of factors that will influence which to-go equipment you need to succeed. To browse more Hatco pickup and delivery solutions, visit **hatcocorp.com/to-go** today!

EXPLORE MORE



Model: GRS2G-3920-2

1. Hatco, Customer Insights Survey, March 2022.
2. National Restaurant Association, Restaurants continue to struggle filling job openings, May 6, 2022.

HATCO®

www.hatcocorp.com