Fresh Ideas: Hatco Pizza Merchandising Solutions







Whether you serve pizza in a restaurant, deli, supermarket, kiosk, concession stand, snack bar or deliver, Hatco has a full menu of equipment to help you succeed in today's highly competitive pizza industry. Delicious Mini Pizzas

Get a bigger slice of the pie.

People love pizza and Hatco gives you more ways to profit from its popularity. Your customers count on excellent taste, quality, value, and consistency. You can count on Hatco to safely hold your pizza piping-hot and fresh at proper serving temperatures, minimizing the risk of food-borne illness. Hatco offers a variety of warmers and merchandisers to increase your sales by reducing waste and maintaining quality. By the slice, in the box, or even the whole pie, any way you serve it, there's a Hatco pizza merchandising solution designed to help you sell more!

Glo-Ray model GRSDS-30D with optional backlit merchandising sign and accessory display sign holder (signs not included)



nizing Hot Sandwiches



Swanstone[®] Colors



Night Sky

Sawgrass

Glo-Ray heated stone shelf models GRSS-3618

Glo-Ray model GR2SDS-30D with Designer color inset panels

Glo-Ray model GR2S-30 with Designer color inset panels and accessory , pizza pans

> Model GRSR-19 with Designer color and accessory pizza pan



Satisfy your customers' most demanding appetite.

Increase your impulse sales the Hatco Flav-R-Savor[®] and Flav-R-Fresh[®] Countertop Cabinets offer higher visibility of your product while balancing a precise combination of *heat* and *humidity* to extend pizza holding time. Available in a variety of *Designer* colors, these cabinets can be customized to match your décor. The tall Flav-R-Savor holds up to 16 boxed or eight bagged pizzas ready for delivery or take-out.



By the slice.



In the box.



Even the whole pie.

No matter how you slice it, Hatco delivers!

The Hatco Glo-Ray[®] line offers several opportunities for pizza holding at waitress pick-up stations, kitchen work areas, self-serve and buffet lines, pass-through holding areas, and take-out and delivery facilities. From merchandisers to heated shelves, these countertop warmers feature infrared top heat, blanket element base heat or both, to ensure food safety. Choose from six *Designer* colors to compliment your foodservice environment.









Glo-Ray model GRHW-1SGD with Designer color, breath protector, and accessory sign holder (sign not included)



Flav-R-Fresh model FDW-1 with rotating 4-tier circle rack and accessory pizza pans and decals



Flav-R-Savor model FSDT-2 with rotating 4-tier circle rack, optional Designer color, and accessory pizza pans and decals

Glo-Ray model GR3SDS-39D with optional Designer color and accessory top sign holder (sign not included)



Glo-Ray model GRSBF-72-S drop-in heated shelf with flush top, optional stainless steel surface, and accessory pizza pans



Thermo-Finisher[™] conveyor food finisher model TFC-461R with Designer color side panels and accessory food pans



Flav-R-Savor model WFST-1X with 4-shelf multi-purpose rack and accessory sheet pans and decals

Designer Colors

Black

Gray Granite

White Granite

Navy Blue

Hunter Green

Warm Red



Glo-Ray model GRCDH-3PD with optional Designer color and accessory food pans

> Flav-R-Savor model PFST-2X with 8-shelf multi-purpose rack and without humidity for boxed or bagged pizzas

Turn your dough into more dollars.

When you order pizza, you get it the way you want it. It's the same when you order from Hatco. You have your choice from a full menu of pizza merchandising solutions designed to help you sell more, waste less, and maximize your profits. No matter how you slice it, Hatco delivers—place your order today. Contact your dealer, call 1-800-558-0607, or visit www.hatcocorp.com for more information.



Delivering more profits from your pizza!



Nothing less than the best.[™]

Specifications



120 Volt 60 Hz	220 Volt 50 Hz	240 Volt 50 Hz
NEMA 5-20P	CEE 7/7 Schuko	-
NEMA 5-15P	CEE 7/7 Schuko	BS-1363
NEMA 5-15P	CEE 7/7 Schuko	BS-1363
NEMA 5-15P	CEE 7/7 Schuko	BS-1363
NEMA 5-15P [•]	CEE 7/7 Schuko	BS-1363
NEMA 5-20PA	-	—
NEMA 5-15P [•]	CEE 7/7 Schuko	BS-1363
NEMA 5-15P	-	-
NEMA L14-20P	-	-
NEMA 5-15P•	-	_
	60 Hz NEMA 5-20P NEMA 5-15P NEMA 5-15P NEMA 5-15P NEMA 5-15P NEMA 5-20P▲ NEMA 5-15P NEMA 5-15P NEMA 114-20P	60 Hz 50 Hz NEMA 5-20P CEE 7/7 Schuko NEMA 5-15P CEE 7/7 Schuko NEMA 5-20PA - NEMA 5-15P CEE 7/7 Schuko NEMA 5-15P CEE 7/7 Schuko NEMA 5-15P CEE 7/7 Schuko NEMA 5-15P - NEMA 114-20P -

Model	120 Volt 60 Hz	208, 240 Volt 60 Hz	220 Volt 50 Hz	240 Volt 50 Hz
FDW-1	NEMA 5-15P [•]	-	CEE 7/7 Schuko	BS-1363
FSDT-2	NEMA 5-15P	-	CEE 7/7 Schuko	BS-1363
WFST-1X	NEMA 5-15P [•]	-	CEE 7/7 Schuko	BS-1363
GRCDH-3PD	NEMA 5-20P	-	CEE 7/7 Schuko	BS-1363
PFST-2X	NEMA 5-15P [•]	-	CEE 7/7 Schuko	—
TFC-461R	-	NEMA L15-30P	-	-

• NEMA 5-20P for Canada.

Available in 120/208V or 120/240V, NEMA L14-20P for Canada.

Shaded areas indicate models for Export use only.



(FOOD SERVICE MACHINERY PTY. LTD.) **HEAD OFFICE:** UNIT E6, 63-85 TURNER STREET, PORT MELBOURNE, VIC. 3207 AUSTRALIA T:+61 3 8645 2555 F:+61 3 8645 2655 E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

SYDNEY OFFICE: UNIT 26, 7-9 PERCY STREET, AUBURN, NSW 2144 AUSTRALIA T: +61 2 8737 4666 F: +61 2 8737 4646 E: sales@fsm-pl.com.au W: www.fsm-pl.com.au QUEENSLAND:

T: 0400 099 992 E: sales @fsm-pl.com.au W: www.fsm-pl.com.au