



# Built-Ins

## CUSTOMIZED SOLUTIONS

- Whether it's a built-in foodwarmer or cold food display shelf, Hatco Built-Ins keep foods at their preferred hot or cold serving temperatures while providing unlimited flexibility for each operator's unique foodservice needs
- Ideal for buffets, cafeterias, restaurants & cafés, and supermarkets & delis
- Models available with a variety of surfaces – from black ceramic glass, aluminum, Swanstone® simulated stone and more – and sizes to complement any décor and operation

## SAFE FOOD HOLDING

- HBGB and GRSSB models are made of approved foodsafe materials, allowing for the placement of food products directly on the surface for serving

## HEATED GLASS

- HBGB models have a heated ceramic glass surface to create a uniform heat across the entire surface for keeping foods at safe-serving temperatures
- Adjustable thermostatically-controlled heated base allows for easy control of the surface temperature, with a range from 100°F to 200°F (38°C to 93°C)

## GLO-RAY® POWER

- GRSSB, GRSB and GRSBF models have a thermostatically-controlled heated base with blanket-type foil elements to distribute heat evenly across the entire surface for maintaining optimum serving temperatures and extending holding times
- GRSB and GRSBF models feature fiberglass insulation to keep heat at the surface
- Adjustable thermostatic controls allow for easy user control of the surface temperature

## IT'S HOT, IT'S COLD

- Hot/Cold Shelves provide the ultimate flexibility and versatility, easily changing between a Heated Shelf and a Cold Shelf (and vice versa) to cater to different food products and day parts
- Transfer time between modes is approximately 30 minutes
- Patent-pending thermal break significantly reduces condensation and temperature transfer from the shelf to the counter
- Shelves available as cold-only to keep pre-chilled food products in the perfect chill zone for serving



## SWANSTONE® SIMULATED STONE COLORS



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