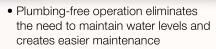
## BUILT-IN AND COUNTERTOP DRY SOUP WELLS NEW

Soup's on! Dry Soup Wells from Hatco provide gentle, even heating — without the need for water — to rethermalize and hold hot soups and other liquid foods at optimum serving temperatures. With a touchscreen control and preprogrammed presets, this well is a simple and effective holding solution.

**SWC-11QT** in optional Clear Anodized finish



- Adjustable stir timers indicate when its time to stir
- Automatically transfers from rethermalization mode to hold mode
- Feature an intuitive user interface and is preprogrammed with four customizable presets and six preset temperatures
- Touchscreen control includes a lock icon to prevent accidental or unauthorized changes
- Available as countertop or built-in







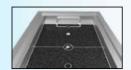




**SWC-7QT** in optional Bold Black Gloss finish

## **NEW** DROP-IN INDUCTION DRY WELL

The power of induction, in a well. The Drop-In Induction Dry Well from Hatco utilizes induction technology to offer an energy-efficient, plumbing-free solution for keeping foods at proper serving temperatures. This well is the perfect upgrade for any foodservice operation's hot well needs.



IWELB-FUL-A adjusted for a 2.5" (64 mm) deep pan



IWELB-FUL-A adjusted for a 4" (102 mm) deep pan

- Durable and tough glass-ceramic well bottom is easily adjusted to accomodate a 2.5" or 4" (64 or 102 mm) deep pan
- Made for use with normal stainless steel food pans, so there is no need for specialized induction pans



 Includes two heat zones, which can be used separately or synchronized, and two temperature sensors for each heat zone

- An easy-to-use, mountable control panel adjusts the unit's temperature in Fahrenheit, Celsius or by five preset temperature levels between 150°F to 210°F (66°C to 99°C)
- Features a sensor that prohibits the unit from turning on unless a pan is present



IWELB-FUL-A with accessory full-size stainless steel food pan

## PASS-THROUGH PICKUP POD'

NEW

The rising demand for delivery and to-go orders has significantly changed the daily flow of operations. Hatco's Pass-Through Pickup Pod™, propelled by Minnow™, helps automate in-venue takeout and remote delivery to provide an elevated customer experience. These models have the same features as the original Pickup Pod but with the added convenience of rear-loading doors so the Pod can be accessed from the back for loading to-go orders, enhancing operator efficiency and reducing lobby/dining area congestion. Powered by cloud-based software, the Pod is a smart and safe win for operators and customers.

- Available in heated or ambient models, with eight individually insulated cubbies
- Heated models are thermostatically controlled with an operational range of 140°F to 185°F (60°C to 85°C). The heat can also be turned off for ambient holding
- Can integrate with Toast or Square POS systems and works with popular third-party delivery services such as Uber Eats, DoorDash and more
- Customers and delivery personnel can easily access their reserved cubby by scanning a QR code or using an embedded link sent via SMS messaging
- Configurable pickup times help ensure food safety
- Connects via Cellular, Wi-Fi or CAT-5/6

MPP-8HPT with operator side shown

