

# 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.

- Plumbing-free operation eliminates the need to maintain water levels and creates easier maintenance
- 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-11QT**  
in optional  
Clear Anodized  
finish



**SWB-11QT**



**SWB-7QT**



**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.

- Durable and tough glass-ceramic well bottom is easily adjusted to accommodate 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**  
adjusted for a 2.5"  
(64 mm) deep pan



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



**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

