



Fry Station **Solutions**

The Hatco Fry

BETTER FOOD QUALITY

Hatco Fry Stations use pre-focused heat patterns that guarantee precise temperature control to safely hold fried foods at preferred serving temperatures longer without affecting product quality. They are designed to provide unlimited flexibility for each operator's unique foodservice needs.



MODEL UGFF SHOWN IN GLOSS FINISH RADIANT RED



MODEL GRFF SHOWN IN GLOSS FINISH BRILLIANT BLUE

CUSTOMIZED SOLUTIONS

Hatco's GRFHS models feature a bottom trivet that lifts food off the bottom of the station, promoting air movement and reducing moisture build-up to keep product dry, hot and crispy. The GRFHS models also include a power On/Off toggle switch and a sectional divider to permit the holding of multiple products simultaneously and are available as a bin or pass-through tunnel.



FUNCTIONAL DESIGN

Designed for maximum durability and performance with minimum maintenance, Hatco's GRFF and UGFF models feature a specially designed stand to keep food pans off the work area and allow easy access from three sides. The GRFF and UGFF models are available with or without lights and with or without a heated base. The base includes a preset automatic thermostat to maintain consistent temperatures. GRFF and UGFF models are also available in our Designer colors and Gloss finishes to match your décor.

Designer Colors



Gloss Finishes



Station Difference

USER-FRIENDLY CONTROLS

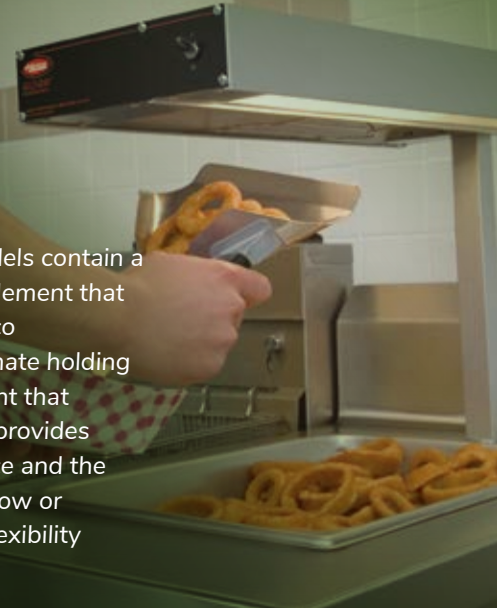
Hatco's MPWS models feature a thermostatically-controlled heated base and six overhead ceramic heating elements, adjusted by two separate electronic infinite controls – one each for the front and rear elements. The MPWS models also feature a master On/Off rocker switch.



MODEL MPWS-36 SHOWN WITH DETACHABLE SIDE PANEL AND FRY BIN INSERT

FRY HOLDING TECHNOLOGIES

Hatco Glo-Ray® Fry Station models contain a metal sheathed infrared heating element that radiates heat from above. The Hatco Ultra-Glo® models provide the ultimate holding power with a ceramic heating element that creates intense heat and energy and provides more distance between the heat source and the holding pan. With heat from above, below or both, these foodwarmers offer design flexibility without sacrificing product quality.



BUILT-IN SOLUTIONS

Hatco's Fry Station Warmers provide pre-focused heat to maintain safe serving temperatures longer as a built-in top heat source, featuring a swing-away post mount and an On/Off toggle switch with optional infinite control. Available in models containing either metal sheathed heating elements, or ceramic elements with increased clearance above the product holding area to better fit your needs.



1

CHOOSE YOUR SETUP

Hatco Fry Stations offer a diverse range of options between both built-in and portable units. Choose from portable countertop models that easily transition from location to location, or built-in units for a more permanent fixture in your food station or kitchen.

Portable

OR

Built-In



Ultra-Glo®
Portable Ceramic Foodwarmer
MODEL UGFF SHOWN



Glo-Ray®
Portable Foodwarmer
MODEL GRFF SHOWN



Glo-Ray®
Built-In Fry Stations
MODELS GRFSL-18 & GRFSL-24 SHOWN

2

CHOOSE YOUR MODEL

Hatco offers versatile options when it comes to Fry Stations. Choose from portable countertop models that are ideal for work areas, pickup stations and customer service points. Or, with Hatco's Glo-Ray® Built-In Fry Stations, you can easily install an overhead heat source for pre-focused heat to maintain safe serving temperatures for fried foods.

PORTABLE



Glo-Ray®
Portable Foodwarmer Base



Glo-Ray®
Portable Foodwarmers



Ultra-Glo®
Portable Ceramic Foodwarmers



Glo-Ray®
Portable Fry Holding Stations

BUILT-IN



Glo-Ray®
Built-In Fry Stations



Multi-Product Warming Stations
Shown with Detachable Side Panel and Fry Bin Insert

STEP 1: Setup	PORTABLE									
STEP 2: Model	GR-B	GRFF	GRFFL	GRFFB	GRFFBL	UGFF	UGFFL	UGFFB	UGFFBL	GRFHS-16
Specifications										
Voltage	120V	120V	120V	120V	120V	120V	120V	120V	120V	120V
Wattage	250	500	620	750	870	750	870	1000	1120	1090
No. of Bulbs	-	-	2	-	2	-	2	-	2	2
Features										
Base Heat	✓	✗	✗	✓	✓	✗	✗	✓	✓	✓
Ceramic Heating Element	✗	✗	✗	✗	✗	✓	✓	✓	✓	✓
Metal Sheathed Heating Element	✗	✓	✓	✓	✓	✗	✗	✗	✗	✗

STEP 1: Setup	PORTABLE								
STEP 2: Model	GRFHS-21	GRFHS-22	GRFHS-26	GRFHS-PT16	GRFHS-PT26	GRFHS-PTT16	GRFHS-PTT21	MPWS-36	MPWS-45
Specifications									
Voltage	120V	120V	120V	120V	120V	120V	120V	120V	120V
Wattage	1200	1030	1200	1090	1440	1300	1740	620	1740
No. of Bulbs	2	2	2	2	2	2	2	4	4
Features									
Base Heat	✓	✓	✓	✓	✓	✓	✓	✓	✓
Ceramic Heating Element	✓	✓	✓	✓	✓	✓	✓	✓	✓
Metal Sheathed Heating Element	✗	✗	✗	✗	✗	✗	✗	✗	✗

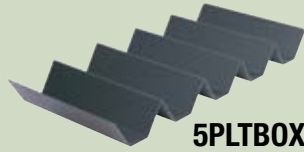
STEP 1: Setup	BUILT-IN							
STEP 2: Model	GRFSC-18	GRFSCL-18	GRFSCR-18	GRFSCLR-18	GRFS-24	GRFSL-24	GRFSR-24	GRFSRL-24
Specifications								
Voltage	120V	120V	120V	120V	120V	120V	120V	120V
Wattage	750	870	750	870	500	500	620	500
No. of Bulbs	-	2	-	2	-	2	-	2
Features								
Base Heat	✗	✗	✗	✗	✗	✗	✗	✗
Ceramic Heating Element	✓	✓	✓	✓	✗	✗	✗	✗
Metal Sheathed Heating Element	✗	✗	✗	✗	✓	✓	✓	✓

DID YOU KNOW?

French Fries were first written about by Charles Dickens. In "A Tale of Two Cities," Dickens described French fries as "husky chips of potato, fried with some reluctant drops of oil."

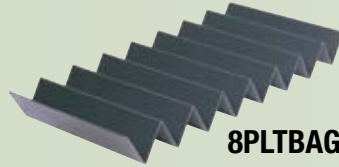
Why Stop There?

Get a variety of accessories for your fry holding needs.



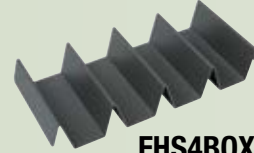
5PLTBOX

GR-B
GRFF
GRFFL
GRFFB
GRFFBL
UGFF
UGFFL
UGFFB
UGFFBL



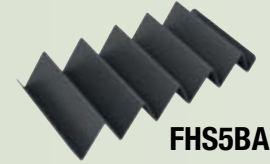
8PLTBAG

GR-B
GRFF
GRFFL
GRFFB
GRFFBL
UGFF
UGFFL
UGFFB
UGFFBL



FHS4BOX

GRFHS-16
GRFHS-21
GRFHS-22
GRFHS-26
GRFHS-PT16
GRFHS-PT26
GRFHS-PTT16
GRFHS-PTT2
MPWS-36
MPWS-45



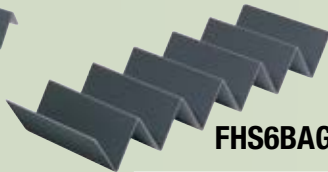
FHS5BAG

GRFHS-16
GRFHS-21
GRFHS-22
GRFHS-26
GRFHS-PT16
GRFHS-PT26
GRFHS-PTT16
GRFHS-PTT2
MPWS-36
MPWS-45



FHS5BOX

GRFHS-21
GRFHS-26
GRFHS-PTT16
GRFHS-PTT21



FHS6BAG

GRFHS-21
GRFHS-26
GRFHS-PTT16
GRFHS-PTT21



FHS6BB

GRFHS-21
GRFHS-26
GRFHS-PTT16
GRFHS-PTT21



FHS7BAG

GRFHS-21
GRFHS-PT26
GRFHS-PTT21



PTT16-10BAG

GRFHS-21
GRFHS-PT26
GRFHS-PTT21



CLED-3000-120



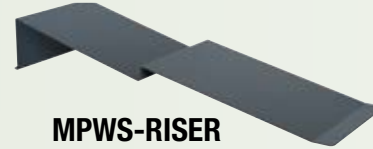
CLED-3000-120

GRFFL	GRFHS-PTT16
GRFFBL	GRFHS-PTT21
UGFFL	GRFSCL-18
UGFFBL	GRFSCR-18
GRFHS-16	GRFSCLR-18
GRFHS-21	GRFSL-24
GRFHS-22	GRFSLR-24
GRFHS-26	MPWS-36
GRFHS-PT16	MPWS-45
GRFHS-PT26	

GRFFL	GRFHS-PTT16
GRFFBL	GRFHS-PTT21
UGFFL	GRFSCL-18
UGFFBL	GRFSCR-18
GRFHS-16	GRFSCLR-18
GRFHS-21	GRFSL-24
GRFHS-22	GRFSLR-24
GRFHS-26	MPWS-36
GRFHS-PT16	MPWS-45
GRFHS-PT26	



MPWS36BIN



MPWS-RISER

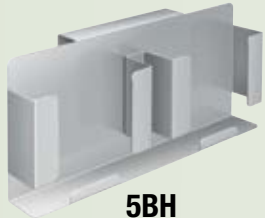
MPWS-36

**MPWS-36
MPWS-45**



MPWS45BIN

MPWS-45



5BH

**GRFHS-21
MPWS-36
MPWS-45**



FHS-SH

**GRFHS-PT26
GRFHS-PTT16
GRFHS-PTT21
MPWS-36
MPWS-45**



MPWS-PT

**MPWS-36
MPWS-45**



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