

Hey, My Food's Not Hot



There aren't many phrases that foodservice operators dread hearing more than "my food is not hot." So, how do you prevent hot food from losing steam? And how do you do it in a way that won't leave you with a dried out, unappetizing version of its former self? From chef to customer — and everywhere in between — there are warming and holding solutions that you can use to keep food temperatures safe and hot.

CABINETS



- 1 Flav-R-Savor® Low Profile Humidified Portable Holding Cabinet
Model number: FSHC-6W1
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- 2 Flav-R-Savor® Tall Humidified Holding Cabinet
Model number: FSHC-12W1
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DRAWERS



- 3 Built-In Drawer Warmer
Model number: HDW-3B
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- 4 Split Drawer Warmer
Model number: HDW-2R2
[LEARN MORE](#)

SHELVES



- 5 Glo-Ray 2-Go™ Heated Shelf
Model number: GRS2G-3920-5
[LEARN MORE](#)

- 6 Hot/Cold Simulated Stone Shelf Built-In Flush Top
Model number: HCSSBF-48-S
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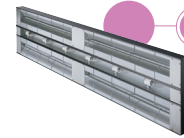
WELLS



- 7 Countertop Heated Well
Model number: CHW-FUL
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- 8 Drop-In Modular/Ganged Heated Well
Model number: HWBI-2MA
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OTHER



- 9 Glo-Ray® Dual Aluminum Strip Heater with Chef LED Light Bulbs
Model number: GRAHL-72D
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- 10 Glo-Ray® Fry Station
Model number: GRFSR-24
[LEARN MORE](#)



Want more "hot" solutions?

Check out more warming and holding solutions at hatcocorp.com today!