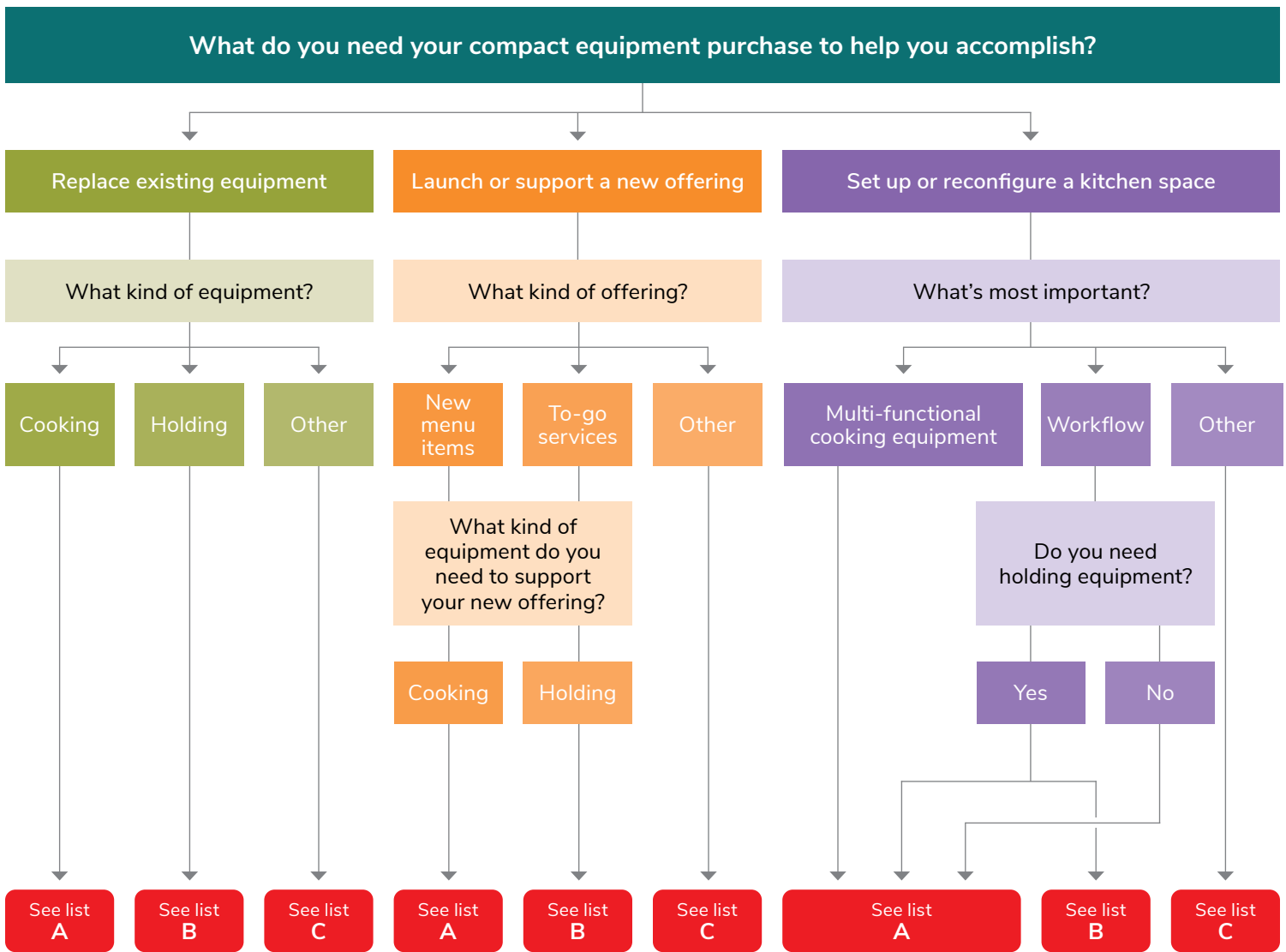


# Which compact equipment solution is right for you?



**You know this much is true** — you want your next equipment purchase to have a small footprint and a compact, yet functional, design. But boy oh boy, that still leaves you with a lot of options. Need help narrowing your choices down? Use the below decision map to assess your needs and identify the best “small but mighty” solution for you.



Click on a list button above to view your solution recommendations.

## LIST A: EQUIPMENT RESULTS

**You're making progress!** Based on your answers, here are the best compact equipment types to consider. Check out your results — then click the “explore now” link for additional information and to browse related Hatco solutions.



### **ELECTRIC BAKER** (Model shown: SNACK)

Bake and cook a variety of menu items by swapping in and out replaceable plates to seamlessly transition from breakfast to lunch, dinner, and everything in between. Note, this one's a Hatco exclusive! [EXPLORE NOW ▶](#)



### **ELECTRIC GRIDDLE** (Model shown: KGRDE)

Cook a variety of food products at different temperatures on the same surface and expand your menu without large, expensive equipment. [EXPLORE NOW ▶](#)



### **INDUCTION COOKTOP** (Model shown: IRNG)

Perform any cooking or holding task using a single or double “burner” induction range that's sure to infuse speed and precision into even the most workflow-challenged operation. [EXPLORE NOW ▶](#)



### **MULTI CONTACT GRILL** (Model shown: MCG)

Grill paninis, veggies, meats, quesadillas, fish, and more with an easy-to-use, easy-to-clean grilling machine. Want to double your output? Look for space-saving double units! [EXPLORE NOW ▶](#)



### **SALAMANDER** (Model shown: SAL)

Cook, grill, sear, gratinate, reheat, and hold foods — all from one versatile, space-friendly unit that'll happily take the place of multiple large and expensive pieces of equipment. [EXPLORE NOW ▶](#)



### **BUYER TIP**

When shopping for “small but mighty” foodservice equipment, look for solutions with at least one of these characteristics:

- Narrow, vertical or compact design
- Multi-functional
- Convertible
- Portable
- Versatile mounting options
- Supports menu variety

## LIST B: EQUIPMENT RESULTS

**You're making progress!** Based on your answers, here are the best compact equipment types to consider. Check out your results — then click the “explore now” link for additional information and to browse related Hatco solutions.



### COUNTERTOP HEATED WELL (Model shown: CHW)

Keep food hot without the plumbing commitment and workflow considerations needed with built-in alternatives. Want more? Look for models with rethermalizing capabilities! [EXPLORE NOW ▶](#)



### DRAWER WARMER (Model shown: HDW)

Prep food in advance to keep operations humming along, then keep it hot and safe in vertically stacked drawers that tuck out of the way. [EXPLORE NOW ▶](#)



### FOOD LOCKERS (Model shown: F2G)

Take your to-go offering to the next level with a secure, no-contact holding solution that's perfect for attendant-less pickup and delivery areas. [EXPLORE NOW ▶](#)



### HEATED SHELVES (Model shown: GRS2G)

Keep high volumes of to-go orders hot and temperature safe with a vertical, space-saving shelving unit that facilitates frictionless loading and unloading. [EXPLORE NOW ▶](#)



### HOT/COLD WELL (Model shown: HCWBI)

Get both heat and refrigeration with a two-in-one holding solution that supports different food products, dayparts, and front- and back-of-house needs. Great for grab and go! [EXPLORE NOW ▶](#)



### MULTI-TIERED MERCHANDISER (Model shown: GR2)

Preserve valuable counter space and recoup buffet revenue with an upright holding solution that safely puts your grab-n-go and impulse menu items on display. [EXPLORE NOW ▶](#)



### PORTABLE WARMER FOR SHORT-TERM HOLDING (Model shown: GRBW)

Satisfy your short-term holding needs with a compact solution that'll keep your quick-turn menu items hot while transforming workflows in any size space. [EXPLORE NOW ▶](#)



### PORTABLE WARMER FOR LONG-TERM HOLDING (Model shown: GRFF)

Put your holding solution exactly where you need it and keep menu items — especially fried foods — hot 'n ready for the long haul. [EXPLORE NOW ▶](#)



### VERTICAL CABINETS (Model shown: FSHC)

Stack those orders tall with a holding solution that stretches high, not wide. Whatever the size, temperature or menu requirement, there's an option for every need. [EXPLORE NOW ▶](#)



## LIST C: EQUIPMENT RESULTS

**The sky's the limit!** Based on your answers, there are a variety of equipment types worth considering. Click on the equipment category below to explore Hatco solutions that best align with your needs.

<b>ALL COOKING EQUIPMENT</b>	EXPLORE NOW ▶
PORTABLE INDUCTION COOKTOPS	EXPLORE NOW ▶
COMMERCIAL TOASTERS	EXPLORE NOW ▶
GRILLS, GRIDDLES & PANINI PRESSES	EXPLORE NOW ▶
COUNTERTOP SALAMANDER BROILERS	EXPLORE NOW ▶
WAFFLE, CREPE & SPECIALTY COOKING	EXPLORE NOW ▶
<b>ALL HOLDING &amp; SERVING EQUIPMENT</b>	EXPLORE NOW ▶
BUFFET WARMERS	EXPLORE NOW ▶
CARVING STATIONS	EXPLORE NOW ▶
HEAT LAMPS	EXPLORE NOW ▶
PORTABLE INDUCTION WARMERS	EXPLORE NOW ▶
FOOD DISPLAY CASES & MERCHANDISERS	EXPLORE NOW ▶
COUNTERTOP FOOD WARMERS	EXPLORE NOW ▶
FRENCH FRY WARMERS	EXPLORE NOW ▶
HOLDING CABINETS & PROOFERS	EXPLORE NOW ▶
ORDER PICK-UP STATIONS & FOOD LOCKERS	EXPLORE NOW ▶
FREESTANDING WARMING DRAWERS	EXPLORE NOW ▶
SAFETY SHIELDS	EXPLORE NOW ▶
WATER HEATING	EXPLORE NOW ▶

**DON'T GO IT ALONE**

Looking for the perfect equipment solution can feel overwhelming. If you want help assessing your equipment needs (no matter how small or mighty), a Hatco representative is eager and willing to help. To find a rep near you, visit [hatcocorp.com/find-a-rep](https://www.hatcocorp.com/find-a-rep) or click the button below!

[FIND A HATCO REP ▶](#)