Elevating the Customer Experience With
To-Go Lockers and Pods

The pandemic accelerated development for the restaurant of the future. Those that quickly adapted and met diners' evolving demands for convenience, frictionless digital experiences and safety were poised to not only survive, but thrive.

When customers got a taste for contactless to-go food options, there was no turning back. Restaurants continue to enhance that experience with heated or insulated lockers and pods — and consumers are eating it up.

Thank you for ordering online

No more waiting. No more numbered tickets. No more wondering whose order is whose.

Grant your guests a pickup experience that doesn't trade convenience for food quality nor safety. Heated lockers such as the Flav-R 2-Go® Locker Systems are capable of holding multiple orders in either hot or ambient lockers with quick and secure access. Guests enjoy a clear path to picking up their meals. Meanwhile, your team can focus on other functions without disruptions.

- Each locker has a timer for holding food up to 45 minutes
- Antimicrobial powder coatings in our paint process for increased sanitation
- Large touchscreen for guests to easily enter their pickup code
- Lockers come preset to 150 °F (66 °C) with a high temperature range up to 180 °F (82 °C)
- Individual lockers can have heat turned off for ambient temperature holding
- Clear locker doors for increased visibility

Flav-R 2-Go® Built-In Locker System
Model F2GB-22-A in standard Designer Warm Red

Flav-R 2-Go® Countertop Locker System
Model F2G-3-A in optional Designer Navy Blue

Flav-R 2-Go® Floor Mount Locker System
Model F2G-34-A in optional Designer Gray Granite

Consumers age 18-38 are **more likely to return to restaurants that use automation technologies** than those age 39+, signaling that these technologies are likely to continue to be adopted over time.[1]

Flav-R 2-Go® Locker Systems are customizable.
Choose between:
- 3 and 12 lockers per unit (depending on the model)
- 2 different locker depths
- Standard Designer Warm Red or 6 other optional Designer colors

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Your pizza is ready for pickup

No more wrong orders. No more wasted time. No more cold pizza.

This is the rare piece of equipment that solves the challenges of pickup or delivery. Flav-R 2-Go® Pizza Locker Systems reduce mistakes, lower labor costs and improve customer experience. Customers or delivery personnel can pick up pizzas without disrupting the staff workflow. Flav-R 2-Go Pizza Locker Systems allow operators to select shelf size, color and model type — just like the customization that comes with ordering a pizza.

- Each unit has a large touchscreen on the operator side and on the customer side
- When the access code is used, the door unlocks and opens for 30 seconds

Flav-R 2-Go® Floor Mount Pizza Locker System
Model F2GBP-12-C in standard Designer Warm Red

- Pizza held at piping hot temperatures beginning at 150 °F (66 °C) with a high temperature range up to 180 °F (82 °C)
- Can hold small, medium and large pizza boxes

Flav-R 2-Go® Built-In Pizza Locker System
Model F2GBP-12-C in optional Designer Hunter Green

75%

Nearly 75% of the pizzeria operators surveyed **report sales from online ordering**. Nearly 50% of respondents say that at least 18% or more of total sales are from online ordering, while 16% reported online sales of more than 45% of total sales.[2]
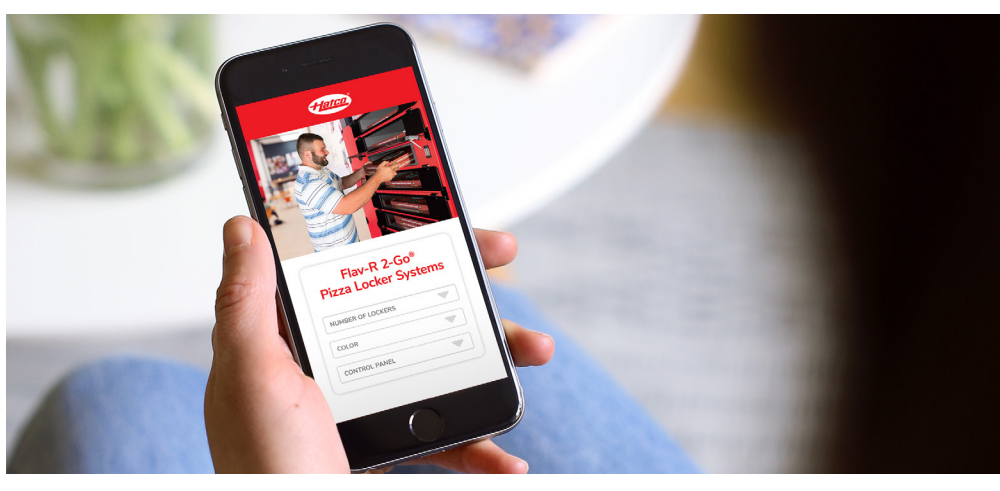
- Easy-to-wipe surfaces for faster cleaning and less labor
- Each locker has a timer to hold pizzas for up to 45 minutes
- Multiple pizzas or pizza orders held simultaneously

Flav-R 2-Go® Countertop Pizza Locker System
Model F2GP-12-C in optional Designer Gray Granite

Flav-R 2-Go® Pizza Locker Systems are customizable.
Choose between:
- 4 or 8 lockers per unit
- Control panel on the left or right
- Standard Designer Warm Red or 6 other optional Designer colors

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Your order will be ready soon

No more asking someone for help. No more worry about who is handling the food.

Raise customers' satisfaction with an experience that can be completely contactless — from order through pickup. The Pickup Pod™, propelled by Minnow™, is a self-service, touchless pickup solution that is available in models that are heated (with an ambient mode) or ambient only. The Pickup Pod reduces congestion, eliminates pickup mistakes, reduces labor costs, and can integrate with Toast or Square point of sale (POS) systems. Customers (or delivery personnel) simply access their reserved cubbies by scanning the QR code or using the embedded link sent via text (SMS) message. This is a technology that prepares your operation for long-term growth.

- Spacious cubbies with pass-through or front-loading models available
- Energy-saving 5000K LED cubby lighting showcases food
- Temperature can be ambient for all models or set between 140 °F (60 °C) and 185 °F (85 °C) for heated models
- Touchless interface and antimicrobial surfaces for less germs
- Comes in standard Charcoal and optional Bronze
- Configurable pickup times ensure food safety and freshness
- Plugs into standard 120-volt outlet

69%

69% of consumers order food for takeout or delivery at the same rate or more frequently than pre-pandemic times, signaling an increased need for positive to-go experiences.[1]

Pass-Through Pickup Pod™
Available in heated (ambient or ambient only) models
Model MPP-8HPT

Pickup Pod™
Available in ambient models
Model MPP-30

The Hatco Pickup Pod™ is on the forefront of customer-facing restaurant technology.
- Cubbies open by scanning the QR code or using the embedded link sent via text
- SaaS (software as a service) enables cloud connectivity, automatic software updates, a user interface and data analytics*
- Integrates with Toast or Square POS systems
- Works with popular delivery services, such as Uber Eats, DoorDash and more
- Connects via Cellular, WiFi or CAT-5/6
- Accessible design that's ADA compliant

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*SaaS fees are required for each unit. Contact factory for subscription fee options.

TECHNOLOGY AND GUESTS SATISFACTION

It's not enough to just be fast. All the bells and whistles on ordering apps and website interfaces are meaningless if the quality and food safety aren't elevated as well. Customers are not deterred by emerging restaurant technologies and will continue to patronize restaurants that leverage these innovations in satisfying ways. Hatco can gratify your customers' appetite for positive to-go food experiences.

Shop Hatco To-Go Solutions

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