Hot Water Sanitation Solutions

Foodservice professionals are working harder than ever to keep their hands, kitchenware, and working environments safe, clean, and sanitary. This guide details the essential hot water sanitation practices for any operation, ensuring a high standard of cleanliness and safety.

HOT WATER MUST-HAVES FOR SANITATION:

Proper temperature (NSF-compliant)

Adequate supply

Accessibility and convenience



Booster Water Heaters

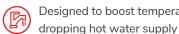
Makes washing pots, pans, and other kitchenware with a commercial dishwasher cleaner, safer and more efficient.

MODEL S-54

SANITATION FEATURES



180 °F (82 °C) final-rinse water



Designed to boost temperature without



Compatible with any size dishwasher, including low-temp machines



Heaters Continuously circulates

Sanitizing Sink

sanitizing rinse water within a sink to make manual dishwashing convenient, fast and sanitary.

MODEL 3CS2-3

SANITATION FEATURES



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180 °F to 190 °F (82 °C to 88 °C) water

"Free-flow" technology circulates continuous supply of sanitizing water

Fits under most sinks, including 3- or 4-compartment and bar sinks



Atmospheric Hot Water Dispenser

At the push of a button, delivers pre-measured quantities of sanitary water for cleaning and food preparation.

MODEL AWD

SANITATION FEATURES



Adjustable temperature setpoints (75 °F to 195 °F / 24 °C to 91 °C)



Fits on nearly any countertop for on-demand hot water supply



Removable shelf makes dispensing water into large pots or cleaning buckets easy



Learn more about Hatco Hot Water Sanitation Solutions at <u>www.hatcocorp.com/en/equipment/water-heaters</u>

