

Hot/Cold Well or a ... Hot Well and a Cold Well?

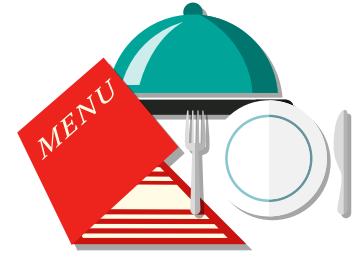


Flexibility

Limited in space?
Hot to cold in one footprint can give you more menu versatility, (room for more healthy options)

Menu Options

Having both wells can offer menu versatility but at a cost of additional space and construction within a set location

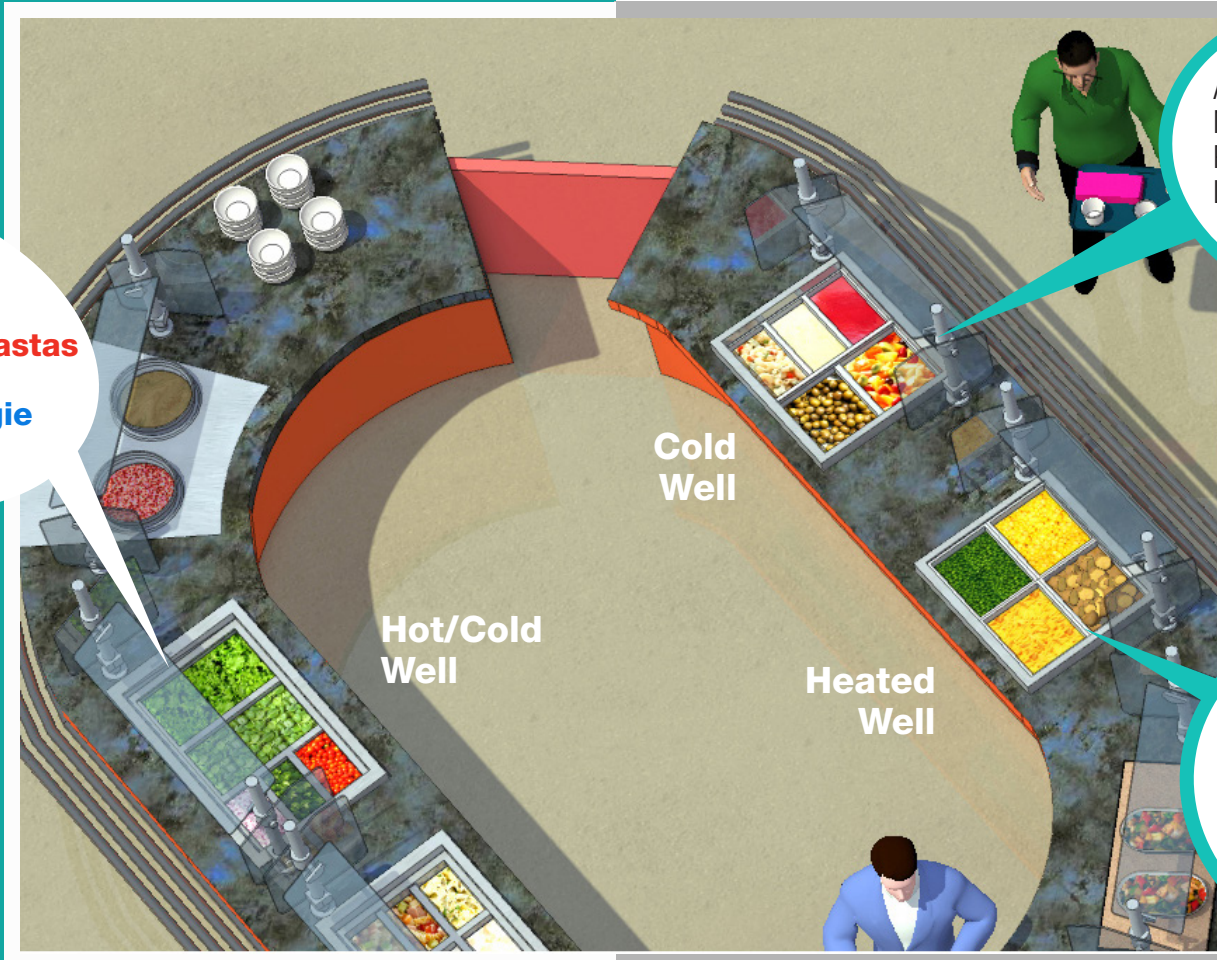


AM: **Pancake Buffet**
Noon: **Salad Bar**
PM: **Italian Hot Pastas**
Late PM:
Fruit/Veggie with dip



Food Safety

Look for inclusive features like preprogrammed set points for less possible errors in food safe holding and serving temperatures



AM: **Yogurts/Fruit**
Noon: **Salad Bar**
PM: **Salad Bar**
Late PM:
Cold Appetizers

Built As You Like It

There are many style choices: drop-in ganged, or built-in individual (hot only), wells, slim or standard configurations, or sold just as components...

AM: **Egg Buffet**
Noon: **Thai Hot Entrees**
PM: **Mexican Rice/Beans/Entrees**
Late PM:
Hot Appetizers

Labor versus costs: With/without: Auto-defrost (cold), auto-fill and drains (easier cleaning)

Energy savings versus costs: With/without insulation: Look for optimal insulation (energy savings) by asking to see a cross section comparison



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