



FRY STATIONS

# [CHOICES]

...THROUGH CUSTOMERIZATION



*Unique Needs, Exact Solutions.*



# GLO-RAY® FRY STATIONS

HIGH QUALITY, CONTROLLED HEAT



*GRFSCL-18 with  
swing-away post mount,  
cord with plug and  
accessory food pan*



*GRFF in optional Designer color*



*UGFF in optional Designer  
color and accessory fry ribbons*

## FOODWARMERS – BUILT-IN OR ON THE GO

Hatco's impressive selection of foodwarming options for any situation, in any operation, extends beyond fried foods. Designed for use in work areas, pickup stations, or customer service points, Ultra-Glo® and Glo-Ray® foodwarmers are conveniently compact, either built-in or portable, and available in your choice of model and size to meet your every foodwarming need.

800.558.0607  
www.hatcocorp.com





*MPWS-36 with accessory plastic food pans, angled risers, fry pan and trivet*



*GRFHS-21 with optional right-hand cutout for fry basket and accessory fry ribbon*



*GRFHS-16*

*GRFHS-PT26 with accessory fry ribbon. Scoops are not included*

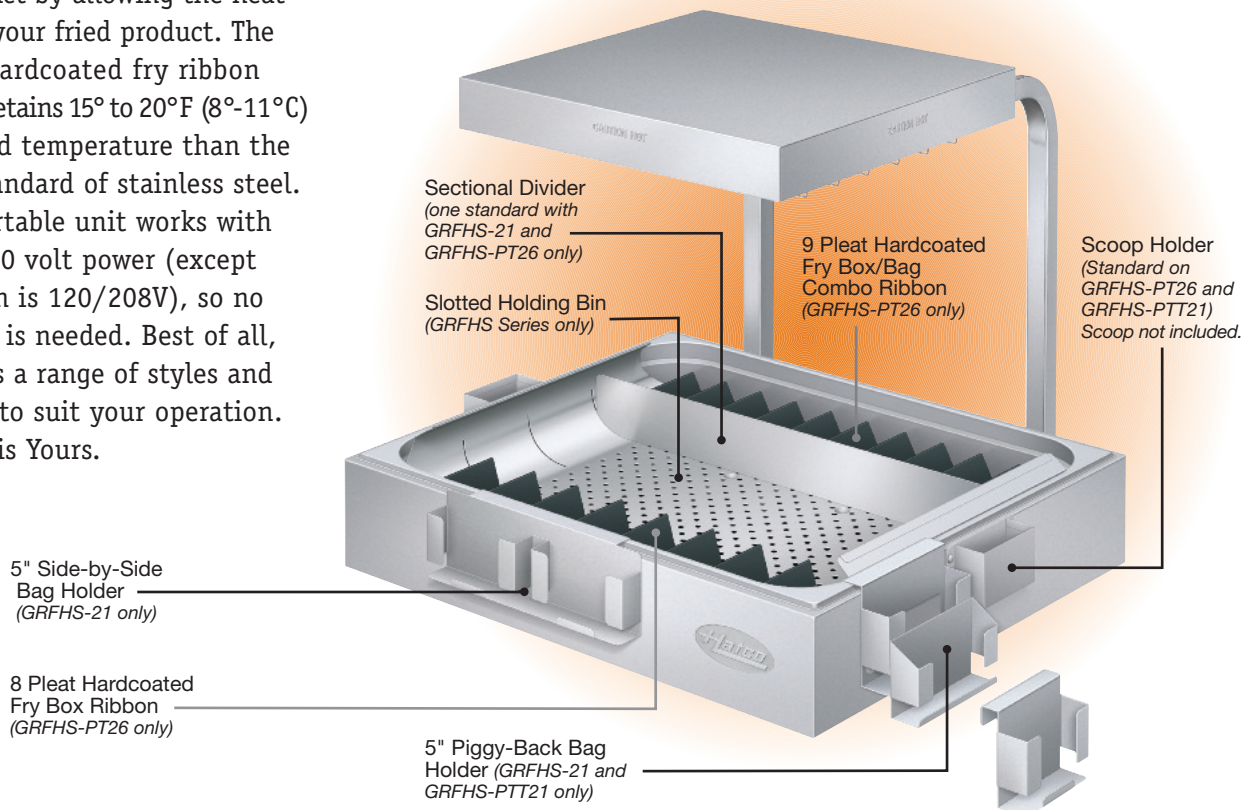


## CHOOSE QUALITY FRY-HOLDING TECHNOLOGY

Want to hold your fried foods, without cooking them or drying them out? Glo-Ray® heat technology from Hatco offers you the ability to keep your product at its optimum temperature, ready-to-serve. The ceramic element effectively heats and holds food longer – while still offering ample serving and working space. The GRFHS Series large capacity slotted holding bin prevents soggy product by allowing the heat to envelop your fried product. The accessory hardcoated fry ribbon effectively retains 15° to 20°F (8°-11°C) more of food temperature than the industry standard of stainless steel. And the portable unit works with standard 120 volt power (except MPWS which is 120/208V), so no installation is needed. Best of all, Hatco offers a range of styles and accessories to suit your operation. The Choice is Yours.

- Ceramic heating elements allow for ample space between warmer and empty baskets.
- Thermostatically-controlled heated base maintains uniform holding temperatures from below.
- Portable – plugs into standard 120V outlet (except MPWS which is 120/208V).
- Slotted holding bin prevents soggy product.

- Various hardcoated fry ribbons stage boxed or bagged products for quick-serve areas.
- Optional right- or left-hand cutout for easy fry basket access (GRFHS-21 model only).

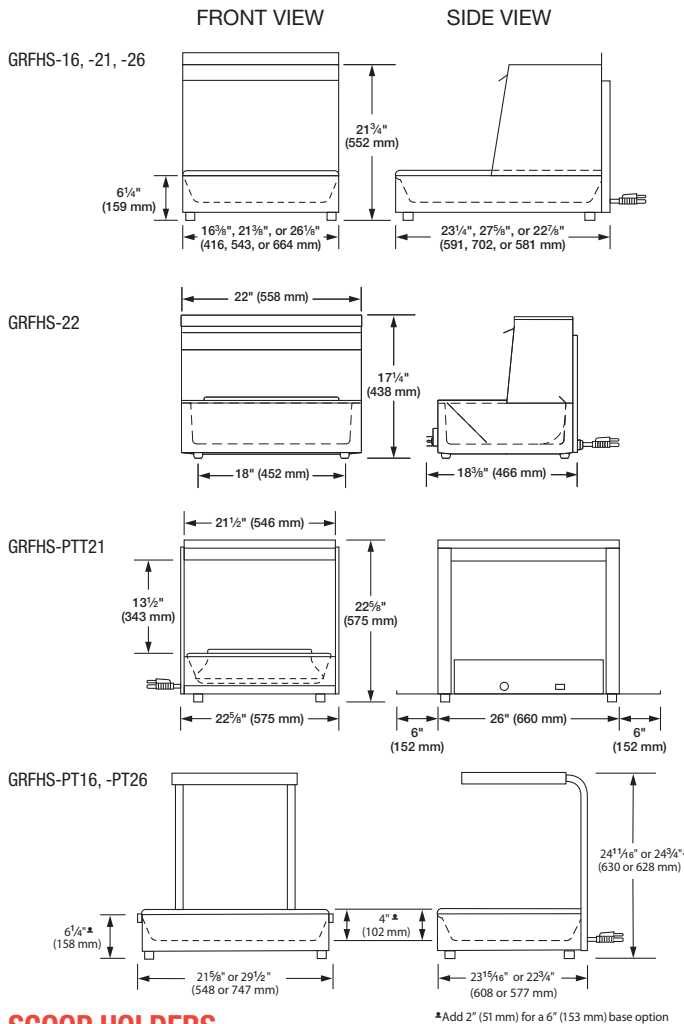


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## GLO-RAY® FRY HOLDING STATIONS

### GRFHS-16, GRFHS-21, GRFHS-PTT21, GRFHS-22, GRFHS-26, GRFHS-PT16 and GRFHS-PT26 Portable Fry Holding Stations

Ceramic elements direct radiant heat from above, while a pre-set thermostatically controlled heated base maintains a uniform holding temperature from below. A sectional divider permits holding of multiple products simultaneously. Available in 120 volts, single phase.



## SCOOP HOLDERS



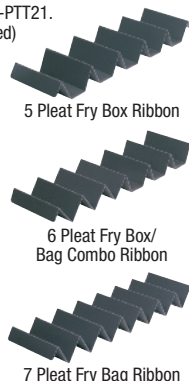
**FHS-SH Scoop Holder**  
 (Standard on GRFHS-PT26 and GRFHS-PTT21. Scoop not included)

## FRY RIBBONS

### Fry Ribbon Accessories for Portable Fry Holding Stations

A variety of hardcoated fry ribbons are available as accessories to hold bagged and boxed food product within the various portable fry holding station models. The fry ribbons include the following:

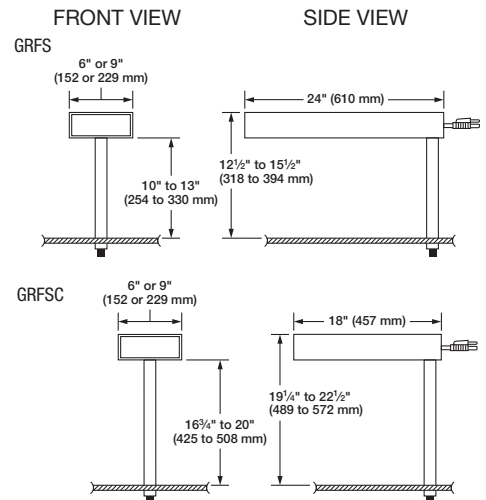
- 4 Pleat Hardcoated Fry Box Ribbon (GRFHS-16 & -26)
- 5 Pleat Hardcoated Fry Bag Ribbon (GRFHS-16 & -26)
- 5 Pleat Hardcoated Fry Box Ribbon (GRFHS-21)
- 6 Pleat Hardcoated Fry Box/Bag Combo Ribbon (GRFHS-21)
- 7 Pleat Hardcoated Fry Bag Ribbon (GRFHS-21)
- 8 Pleat Hardcoated Fry Box Ribbon (GRFHS-PT26, -PTT21)
- 9 Pleat Hardcoated Fry Box/Bag Combo Ribbon (GRFHS-PT26, -PTT21)
- 10 Pleat Hardcoated Fry Bag Ribbon (GRFHS-PT26, -PTT21)



## GLO-RAY® FRY STATION WARMERS

### GRFS and GRFSC Fry Station Warmers

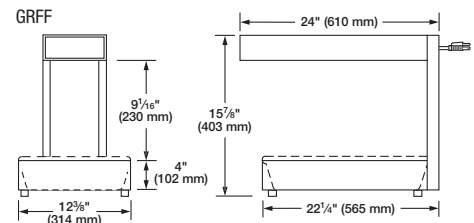
Features include a swing-away post mount, On/Off toggle switch, and attached cord with plug. GRFS models with metal sheathed heating elements are available with 10", 11", 12", or 13" (254, 279, 305, or 330 mm) clearance. GRFSC models with ceramic elements have 16 3/4", 18", or 20" (425, 457, or 508 mm) clearances. Available in 120 volts, single phase.



## PORTABLE FOODWARMERS

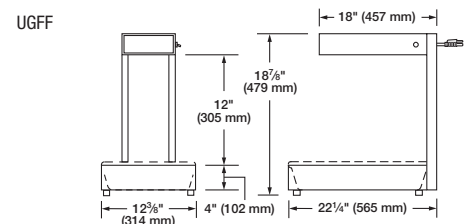
### GRFF Glo-Ray® Portable Foodwarmers

A specially designed stand that keeps food holding pans off the work area and allows easy access from three sides. The air space between pan bottom and countertop serves as an effective insulation to prolong serving life. Available in 120 volts, single phase.



### UGFF Ultra-Glo® Portable Foodwarmers

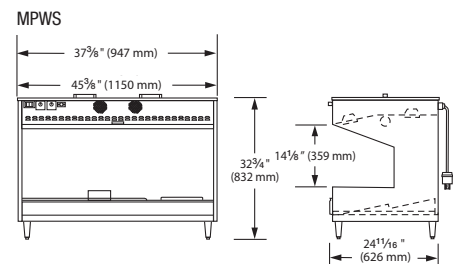
Perfect for fry stations, Ultra-Glo is designed with a greater distance between the heating element and the holding pan. The distance, combined with the compact element housing, makes it easier to access the product while maintaining proper food temperatures. The special ceramic element emits radiant heat that blankets the target surface and food product. Available in 120 volts, single phase.



## MULTI-PRODUCT WARMING STATION

### Multi-Product Warming Station

Hatco's Multi-Product Warming Station safely holds hot fried foods at optimum serving temperatures in kitchen work areas. The unit is designed for maximum durability and performance, with minimum maintenance. Available in 120/208 volts, single phase.



### Unique Needs, Exact Solutions.

At Hatco we look, listen, and bring our full experience to your operation. "Customerization" is our brand promise...providing you with foodservice innovations that build your profits. That's Hatco, and that's always good for business. **Contact us today for all of your foodservice equipment needs.**



**Nothing less than the best.™**

P.O. Box 340500  
 Milwaukee, WI 53234-0500 U.S.A.  
 (800) 558-0607 (414) 671-6350  
 www.hatcocorp.com  
 E-mail: equipsales@hatcocorp.com

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