



Water Heaters

CUSTOMIZED SOLUTIONS

- Hatco Water Heaters supply appropriate amounts of high temperature hot water for dish machines and warewashers of all types and sizes
- Ideal for any operation that uses commercial dishwashers, including: cafeterias, catering, clubs & bars, concessions, convenience stores, restaurants & cafés, and supermarkets & delis

TIMELESS RELIABILITY

- Nearly 70 years ago, Hatco satisfied the needs to effectively sanitize dishware by inventing, designing and manufacturing the industry's first ever Booster Water Heater, which soon after became the industry standard

HIGH PERFORMANCE

- Available in eighteen (18) different sizes from 4kw to 57kw to satisfy the water consumption requirements of nearly any make or model of dish machines
- Capable of boosting hot water temperatures up to 180°F (82°C) to meet NSF requirements
- Ideal for low temperature and high temperature machines, ensuring all dishes are appropriately sanitized and visibly clean
- C models offer a small footprint in a 6 gallon (23 liter) capacity
- S models offer a large 16 gallon (61 liter) capacity and step-loaded elements for energy savings and faster recovery
- C and S models also offer Castone®-lined tanks for increased reliability and include a 10-year limited warranty

BOOSTER VERSATILITY

- PMG models operate on either natural or propane gas and feature a burner system that utilizes both primary & secondary air for consistent ignition
- MC models, which feature a fast recovery ideal for hot water sanitizing and hot beverage applications, have a smaller 3.2 gallon (12 liter) stainless steel tank designed to fit into smaller applications

SANITIZING SINK HEATERS

- 3CS models, ideal for 3-compartment sinks and pot & pan washing, maintain a continuous supply of 180°F (77°C) sanitizing rinse water, making manual warewashing faster and more convenient

SAFE FOOD HOLDING

- FR models, equipped an Energy Cut-Off (ECO) for built-in protection against higher-than-normal water temperature, are designed to be used with a food rethermalizer or Bain-Marie (steam table) to heat or hold foods between 140°F to 190°F (60°C to 88°C)

HYDRO HEATERS

- 3CS2 and FR2 models use a combination of "free-flow" technology and advanced electronic controls, to assure a responsive and efficient operation, and feature a patented tubular water chamber with heating elements uniquely wrapped outside the flow tube, so elements do not come in contact with the water, eliminating sediment & lime build-up and resulting in longer life

HOT WATER DISPENSING

- AWD models provide up to 9 gallons (34 liters) of continuous hot water at the touch of a button, making it great for food preparation, food re-hydration and/or cleaning



3CS-9B



FR-9



PMG-100



C-27