



Soup Stations

Models: SW2-7QT
SW2-11QT

Hatco's Soup Station is designed to provide an attractive appearance while holding pre-heated soups at safe serving temperatures – whether it's front of the house, self-serve kiosks or catering.

Heat is evenly distributed throughout the unit to hold foods at desired temperatures, and the insulated stainless steel design provides easy maintenance and durable performance.

Standard features

- Unit available to accommodate two 7-Quart (7-Liter) or two 11-Quart (10-Liter) round pans
- Stainless steel construction with insulation that provides easy maintenance and durable performance
- Infinite switch with indicator light on both ends of unit that controls nearest well
- Convenient recessed handles
- Comes with 6' (1829 mm) cord and plug attached

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

Stainless Steel is standard

☐ Designer Black available

Upper Shelf with LED Lighting - Stainless Steel is standard

Adds 16.21" (412 mm) to height and 1" (25 mm) to depth of unit

Shelf - 23.4" W x 8.72" D x 2.00" H (594 x 222 x 51 mm)

☐ Designer Black available

Accessories (available after purchase)

Reversible Back (includes posts) – fits magnetic graphics (not included) or reverse the back for signholder to insert your custom signage. Adds 13.06" (332 mm) to height of unit and 1" (25 mm) to depth of unit

☐ Stainless Steel ☐ Designer Black (non-standard colors non-returnable)

4.5" (114 mm) Cup Rail

25.75" W x 4.5" D x 2.42" H (654 x 114 x 62 mm)

☐ Stainless Steel ☐ Designer Black

Magnetic Graphics

☐ Backsplash - 23.25" W x 11.375" H (591 x 289 mm)

☐ Base (Covers front and two sides) -

Base front - 25" W x 9.25" H (635 x 235 mm)

Base sides - 14.5" W x 9.25" H (368 x 235 mm) with cut-outs for controls and handles

Round Pans

☐ 7-Quart (7-Liter) ☐ 11-Quart (10-Liter)

Notched Lids

☐ 7-Quart (7-Liter) ☐ 11-Quart (10-Liter)

Notched and Hinged Lids

☐ 7-Quart (7-Liter) ☐ 11-Quart (10-Liter)



IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.



For operation, location and safety information, please refer to the Installation and Operating Manual.



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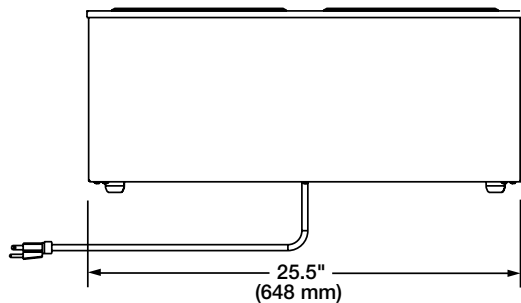
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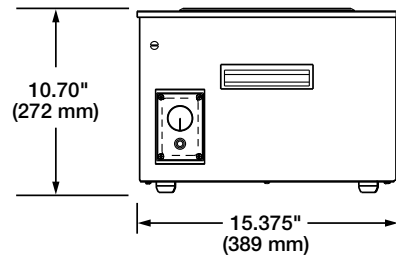
Soup Stations

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SW2-7QT, -11QT



FRONT VIEW



SIDE VIEW

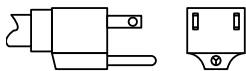
SPECIFICATIONS Soup Stations

Model	Dimensions ^ (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Cord Location	Ship Weight*
SW2-7QT	25.5" x 15.375" x 10.70" (648 x 389 x 272 mm)	120	Single	750	6.3	NEMA 5-15P	Back of unit	34 lbs. (15 kg)
SW2-11QT	25.5" x 15.375" x 10.70" (648 x 389 x 272 mm)							53 lbs. (24 kg)

* Shipping weight includes packaging.

PLUG CONFIGURATIONS

NEMA 5-15P



PRODUCT SPECS Soup Stations

The Soup Station shall be a Model.... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Soup Station shall be rated atwatts,volts, and beinches (millimeters) in overall width and beinches (millimeters) in overall depth. It shall consist of stainless steel housing that is insulated, a heated well, a recessed infinite control with indicator light on both

ends of the unit, recessed handles and a 6' (1829 mm) cord with plug attached. Accessories may include, reversible back with posts, magnetic graphics (front and sides of base and/or backsplash), cup rail and round pans with lids.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).