

Combating COVID-19: Hot Water Sanitation Solutions

With COVID-19 sweeping the globe, foodservice professionals are working harder than ever to keep their hands, kitchenware, and working environments safe, clean and sanitary. As the industry continues to unite in these efforts, it's important to recognize the role that hot water — and effective hot water heating solutions — play in slowing the spread of the virus.

HOT WATER MUST-HAVES FOR SANITATION:



Proper temperature
(NSF-compliant)



Adequate supply



Accessibility and
convenience



MODEL S-54

Booster Water Heaters

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

SANITATION FEATURES

- 180 °F (82 °C) final-rinse water
- Designed to boost temperature without dropping hot water supply
- Compatible with any size dishwasher, including low-temp machines



MODEL 3CS2-3

Sanitizing Sink Heaters

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

SANITATION FEATURES

- 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



MODEL AWD

Atmospheric Hot Water Dispenser

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

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 www.hatcocorp.com/en/equipment/water-heaters

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