



# HATCO QUICK THAW

Model HQT-1

The innovative Hatco Quick Thaw will reduce thawing times of menu favorites to a fraction of traditional methods.

## FLEXIBILITY

The *patent-pending* Hatco Quick Thaw is a revolutionary breakthrough in kitchen efficiency, thawing food faster.

Safer than conventional methods, this device will allow operators to thaw individually wrapped food to order, as well as blocks of frozen seafood, thereby reducing food costs with less product waste. This also permits menu expansion while saving on labor, and reducing water and energy usage.

Users can place frozen meat or vegetables in the device's chamber, where the items quickly defrost in a shower of 69°F (21°C) water from two non-bruising uniform spray misters.

## QUALITY

The following features assure the finest performance for years to come:

- The Hatco Quick Thaw reduces thawing times of menu favorites to a fraction of traditional methods.
- Operators can thaw individually wrapped food to order, as well as blocks of frozen seafood, reducing food costs with less product waste.
- Foods quickly defrost in a shower of 69°F (21°C) water.



Model HQT-1  
Patent Pending



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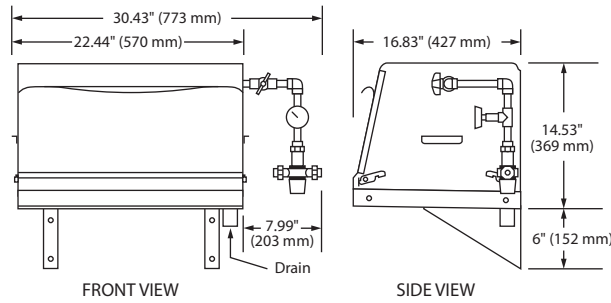
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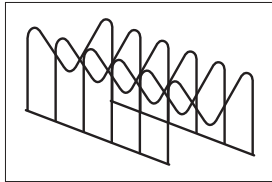
# HATCO QUICK THAW

Model HQT-1



## SPECIFICATIONS

| Model | Shipping Weight |
|-------|-----------------|
| HQT-1 | 48 lbs. (22 kg) |



**Wire Support Rack**  
Rack Opening:  
1.5" (38 mm)

## DIMENSIONS

HQT-1: 22.44"W\* x 16.83"D x 14.53"H\* (570 x 427 x 369 mm).  
\* Add 7.99" (203 mm) for wall mount plumbing on right-hand side.  
• Add 6" (152 mm) for bottom gussets.

## SYSTEM REQUIREMENTS

1/2" hot water line maximum 180°F (82°C) inlet.  
1/2" cold water line (must be at least 10°F (5.5°C) cooler than desired spray water temperature).  
Maximum inlet pressure 100 psi (690 kPa).  
Drain must be routed in compliance with local plumbing codes.  
Shelf and gussets must be securely anchored to solid wall or studs.

## Thawing Process Comparison Chart

| Thawing Process  | Preserves Food Quality | Maintains Food Safety | Prevents Cooking | Water Used Per 12" x 20" (305 x 508 mm) Pan in Gallons (Liters) | Time to Thaw 10 Cryovac-Bagged Steaks | Time to Thaw 5 lb. (2 kg) Block of Shrimp | Time to Thaw 9 Pc. Boneless Chicken | Time to Thaw 10 Pc. Cod Fish |
|------------------|------------------------|-----------------------|------------------|---|---------------------------------------|---|-------------------------------------|------------------------------|
| Sink             | 4                      | —                     | 4                | 90 (341)  | 63 minutes                            | 70 minutes                                | 60 minutes                          | 70 minutes                   |
| Refrigerator     | 4                      | 4                     | 4                | —   | 480 minutes                           | 540 minutes                               | 720 minutes                         | 480 minutes                  |
| Hatco Quick Thaw | 4                      | 4                     | 4                | 45 (170)  | 27 minutes                            | 29 minutes                                | 18 minutes                          | 28 minutes                   |

## OPTIONS (NOT FOR RETROFIT)

- Copper Inlet Manifold (in lieu of standard PVC inlet manifold)
- Mixing Valve Knob, Non-locking

## ACCESSORIES

- Wire Support Rack for thawing individual cryopacked serving packages (up to two racks per pan – requires perforated pan)
- 12" x 20" x 6" (305 x 508 x 152 mm) Perforated Food Pan
- Digital Timer with Recall

## PRODUCT SPECS

### Hatco Quick Thaw

The Hatco Quick Thaw shall be 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 patent-pending Hatco Quick Thaw shall have stainless steel construction with removable spray arm, provided with 1/2" NPT inlet plumbing fittings, a mixing valve, with built-in check valves and screens, designed to

control outlet water temperature between 60°F and 120°F (16°C – 49°C), an NSF listed dial face thermometer to display spray water temperature, and a 1/2" drain tailpipe. The unit will have the capacity to hold a standard perforated 12" x 20" x 6" (305 x 508 x 152 mm) food pan to rapidly thaw frozen foods.