# NEW EQUIPMENT SOLUTIONS







IWRM-B1-1313-06













## Rapide Cuisine<sup>®</sup> Induction Ranges

Rapide Cuisine® Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen-proof package. Its Magnetic Power System (MPS) delivers the highest power in its class.

### STANDARD FEATURES:

- Multiple temperature sensors offer most accurate control
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Safety and convenience features such as automatic shut-off to prevent overheating
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Fully sealed top with conformal-coated boards add extra protection against grease or moisture
- Glass-ceramic top is both durable and easy to clean
- Patent Pending design on Hatco's Countertop Induction Ranges

### High-Powered/Heavy-Duty Programmable P Ranges

- 3600 watts (31,000 BTU equivalent)
- Six user Programmable Presets (UPP) for repeat menu items
- Color display and color-coded selectable functions
- Can create preset programs for consistent cooking cycles
- Includes food temperature probe
- Grease filter (Countertop models only)
- · Patterned top ideal for heavy use





**IRNG-PC2S** (Countertop)

Front to Back and Side to Side Configurations Two independent cooking ranges with the same programmable cooking power and features

**IRNG-PC2F** (Countertop)

## 120V Induction Ranges 1440 or 1800 watts

### Programmable P Models

- Stylish black glass-ceramic top
- Optional colors available
- Color display and color-coded selectable functions
- Six User Programmable Presets (UPP)
- IRNG-PC1 models include grease filter

### Heavy-Duty H Models

- Power mode with timer only
- Grease filter and extra side impact protection
- Patterned top ideal for heavy use
- Simple to operate

IRNG-HC1-18 (Countertop)



(Countertop)



## Palletti<sup>™</sup> Induction Warmers

Hatco's professional induction warmers maintain hot food at the right temperatures for safety and quality. Their elegant design improves food presentation with a very low, compact profile and no marking or decals on the ceramic glass top. The warmer has five simple and precise settings to offer an even wider diversity of foods at quick low to high warming temperatures.

Individual and Daisy Chain Countertop models

- IWRM-C1-1317-06 (Individual) 120V, 600W, 5-15 plug
- IWRM-CD1-03 (Daisy Chain)
  120V, 360W, 5-15 plug
  Maximum 4 units attached for Canada
  Maximum 5 units attached for U.S.

Built-In model IWRM-B1-1313-06

- 120V, 600W, 5-15 plug
- Optional white glass-ceramic top

**IWRM-B1-1313-06** with optional white glass-ceramic top



IWRM-CD1-03 Three units interconnect to one power cord



IWRM-B1-1313-06

IWRM-C1-1317-06

# **NEW** Drop-In Modular/Ganged 4/3-Size Heated Well

Hatco Modular/Ganged Heated Wells expand the line of modular wells that maintain hot food at safe-serving temperatures, with better quality construction, longer holding times and more accurate temperatures. These units are now deeper so that a single unit can hold 4 third-size pans. They are also grouped together in a ganged fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table.

### STANDARD FEATURES

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed drain fitting joints for durability
- A 6' (1829 mm) conduit is included for convenient placement of controls



# **NEW** Half-Size Intelligent Heated Display Cabinet with Humidity

Hatco's smaller Intelligent Heated Display Cabinet with Humidity is the perfect way to showcase your foods. Regulating air temperature, while at the same time balancing the humidity levels, provides the best environment for food products. With 360° viewing, your food is guaranteed to get all the attention.

### STANDARD FEATURES

- Air flow pattern designed to maintain consistent cabinet temperature without drying food
- The IHDCH-28, our NEW half-size cabinet, has a full door in the front, allowing self-service for customers
- Quick temperature recovery after opening and closing the doors
- LCD touchscreen display controls temperature, humidity and up to eight timers for each food location
- Energy efficient LED lighting illuminates food display
- USB port on back of unit makes it easy to update
- Adjustable arms or shelves available; either option can be moved up and down the back supports
- Arm diameter can be adjusted up to 19.5" (495 mm) and can hold up to 8.5 lbs (3.9 kg)



## **IHDCH-28** with accessory shelves and arms. Holds up to three shelves, three support arms or a combination

## **NEW** Flav-R-Savor<sup>®</sup> Heated Air Curtain Cabinet

The newest model of our patented Flav-R-Savor<sup>®</sup> Heated Air Curtain Cabinets has no front doors, which allows customers easy access to fresh hot products.

Heated air at the front of the cabinet is forced downward, forming a "curtain" of heated air. Consistent, even temperatures result in longer hold times compared to traditional merchandisers. Perfect for wrapped or unwrapped food products.

### STANDARD FEATURES

- Air temperature range is 70° to 175°F (21° 79°C)
- Designer Black Powdercoat finish inside and outside provides a clean uniform look to complement any environment
- LED lighting creates the perfect balance of lighting to showcase your food products
- Removable shelves can be installed to be slanted or horizontal, with removable sign holders on each
- Front crumb tray lifts and pivots plus removable glass sides make for easy upkeep
- Easy to use digital controls
- FS3HAC-3626: Flip-up rear door FS3HAC-4226: Sliding rear doors





## NEW Round Waffle Makers

Hatco<sup>®</sup> teamed up with Suntec to create Waffle Makers designed for use in commercial kitchens, display cooking applications and buffets. They feature an exclusive heating element design, providing exceptional heat distribution throughout the entire cooking plate, resulting in perfectly even cooking and great quality waffles. Adjustable time and temperature allow operators to "dial in" the perfect cooking profile for their operation or use different batters to expand the menu offering.

### STANDARD FEATURES

- Commercial foodservice quality designed for many hours of continuous every day use
- Stainless steel frame, cast aluminum cooking plates
- Standard cooking plates deliver 7" (178 mm) diameter, 5/8" (16 mm) thick waffles
- Belgian-style cooking plates deliver 7" (178 mm) diameter, 1" (25 mm) thick waffles
- Removable drip pan for easy cleaning
- LED display shows timer, temperature and status information
- Beeper signals the end of a cooking cycle
- Simple push button control panel features standby, timer/ temperature, high/low selection and On/Off
- Fast initial heat up time, excellent heat retention and recovery delivers high productivity and consistent results

## **NEW** Snack System



### Snack-1 with Chelky plate Coffee Bean Freestyle Belgian Sandwich Panini Donut Chelky The Hatco®/Suntec Snack System will help expand your menu and your sales. With a single electric baker, you can easily switch the replaceable plates to serve breakfast items, lunch foods and a variety of snacks in between. Freshly bake as many or few items Snack-2 with as you need, resulting in no waste at the end of the day. Add Belgian plate more variety to your menu in small guantities and increase sales

### STANDARD FEATURES

- One-touch release with latch opener for easy plate replacement
- Removable plates are easily cleaned with warm, soapy water
- Compact design is suitable for any location

according to the season, time of day and location.

- Adjustable temperature allows for multiple menu options
- Comes with standard Round Belgian Waffle Plates and an additional set of plates of your choosing

## Heated Base Shelf in NEW White Ceramic Glass

Hatco's Heated Base Glass Shelves are now available in white ceramic glass. The heated ceramic glass top creates uniform heat across the entire surface and units are made of approved foodsafe material. Ideal for use in pass-through areas, buffet lines and hors d'oeuvre displays.

### STANDARD FEATURES

- Foodsafe material allows placement of food product directly on glass
- Thermostatically-controlled for even, consistent temperature
- Portable models' surface temperature ranges from 100° to 195°F (38° to 90°C)
- Built-In standard and high watt models are recommended for use in metallic counters (for other surfaces, verify that the material is suitable for temperatures: Up to 200°F (93°C) for standard built-in\* Up to 257°F (125°C) for high watt built-in\*
- Built-in standard and high watt models include control box with 3' (915 mm) conduit and 6' (1829 mm) cord and plug
  - \* Hatco is not responsible for counter damage caused by heat from the warmer





HBGB-3618 with optional white ceramic glass and trim ring

## **Optional Touchscreen Control AVAILABLE** on all HDW models

The optional touchscreen control (TTC) allows even more precise holding choices, plus a USB port for software updates. Hold everything from meat, to vegetables, to rolls in a Hatco Drawer Warmer. These warmers hold a wide variety of hot foods safely, excellent for peak serving periods.

### AVAILABLE FOR

- Freestanding models (excludes Convected models)
- Built-in models
- Narrow models

HDW-2 with optional touchscreen control (TTC)







Temperature





Drawer Timer

0:40:00

0:40:00

0:00:00





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