



Rapide Cuisine® Countertop High-Powered/Heavy-Duty Dual Induction Ranges

Models: IRNG-PC2S-16, -18, -29, -36, -24-IA, -36-IA
IRNG-PC2F-16, -1, -29, -36, -24-IA, -36-IA

Hatco's patented Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved -- great for repeat menu items. Or choose a power level and a doneness temperature target when using either of both of the probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

Standard features:

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (°F or °C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 124°F (51°C)- it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amerage circuits
- USB ports for downloading updates

Project _____
Item # _____
Quantity _____



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



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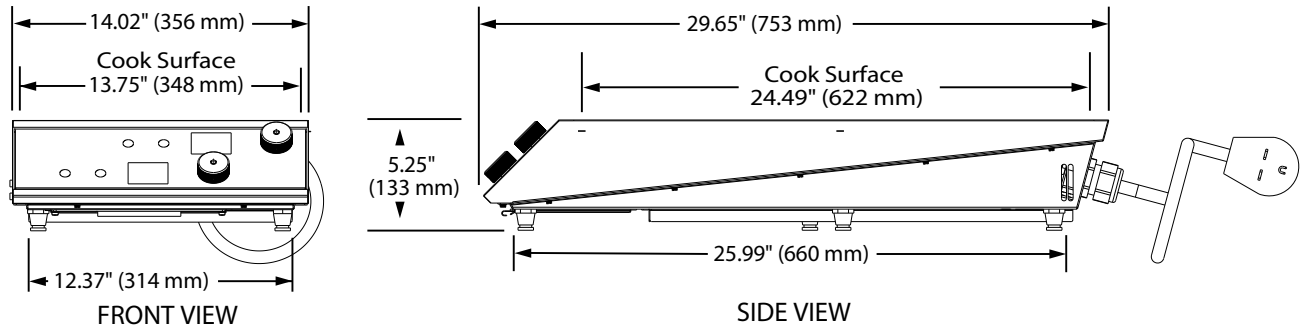
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IRNG-PC2F-xx Models (Front-to-Back Configuration)



SPECIFICATIONS

High-Powered/Heavy-Duty Countertop Dual Induction Ranges — Front to Back Range

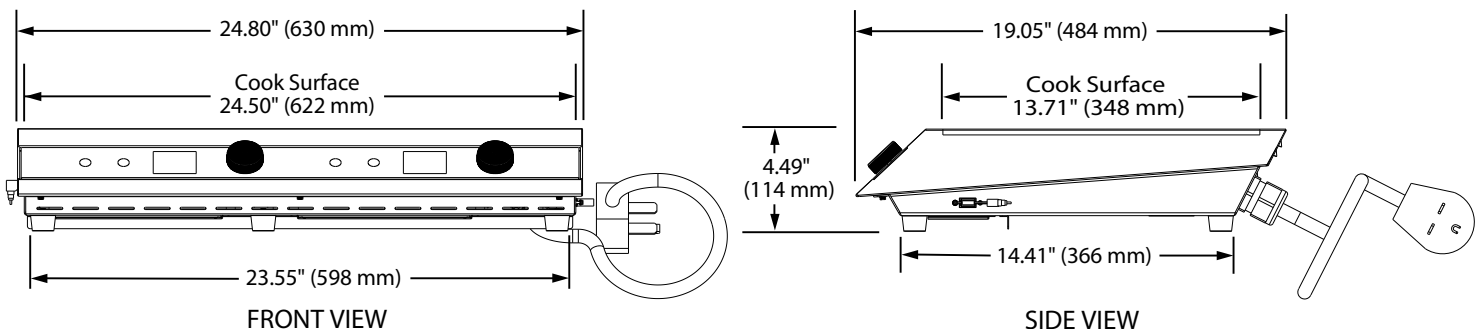
The shaded areas contain electrical
information for International models

Model (Front-to-back)	Dimensions (W x D x H)	Volts	Watts (Per Hob)	Amps	Total Power (Watts)	Hz	wPlug	Cord Location	Approx. Ship Weight
IRNG-PC2F-24-IA	14.02" x 29.65" x 5.25" (356 x 753 x 133 mm)	208	1803	20	3606	60	NEMA 6-20P	Rear left bottom base corner	41 lbs. (19 kg)
		240	2400		4800				
IRNG-PC2F-36-IA		208	3120	30	6240		NEMA 6-30P		
		240	3600		7200				
IRNG-PC2F-29		208	2496	24	4992		NEMA 6-30P		
		240	2880		5760				
IRNG-PC2F-36		208	3120	30	6240		NEMA 6-50P		
		240	3600		7200				
			220/230/240 (CE)	3300/3450/3600	30	6600/6900/7200	50-60		
		220/60	3300	6600		60			
IRNG-PC2F-16		220/230/240 (CE)	1430/1495/1560	13	2860/ 2990/3120	50-60	BS-1363		
		220/60	1430		2860	60			
IRNG-PC2F-18		220/230/240 (CE)	1650/1725/1800	15	3300/3450/3600	50-60	AS-3112		
				16			CEE 7/7 SCHUKO		
	220/50 (CE)	1650	15	3300	50	CEE			

PAN SIZE

Maximum Pan Size: 14" diameter (356 mm), Minimum Pan Size: 4" diameter (102 mm).

IRNG-PC2S-xx Model (Side to Side Configuration)



HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350



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SPECIFICATIONS

High-Powered/Heavy-Duty Countertop Dual Induction Ranges — Side to Side Range

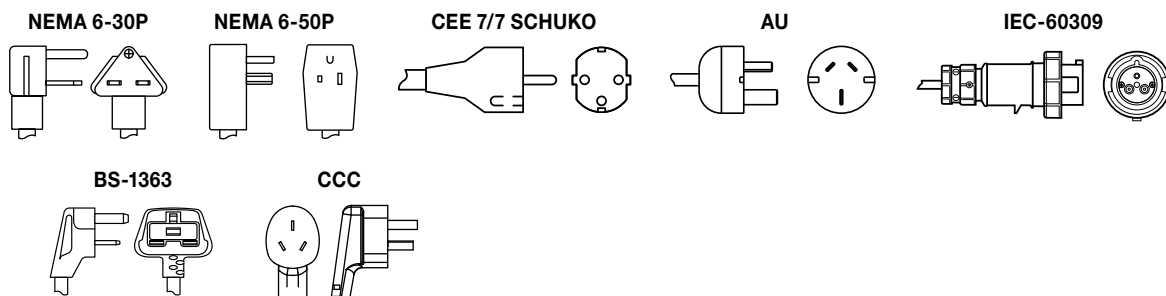
The shaded areas contain electrical
information for International models

Model (Side-to-Side)	Dimensions (W x D x H)	Volts	Watts (Per Hob)	Amps	Total Power (Watts)	Hz	Plug	Cord Location	Approx. Ship Weight
IRNG-PC2S-24-IA	24.80" x 19.05" x 4.49" (630 x 484 x 114 mm)	208	1803	20	3606	60	NEMA 6-20P	Rear left bottom base corner	40 lbs. (18 kg)
		240	2400		4800				
IRNG-PC2S-36-IA		208	3120	30	6240		NEMA 6-30P		
		240	3600		7200				
IRNG-PC2S-29		208	2496	24	4992		NEMA 6-30P		
		240	2880		5760				
IRNG-PC2S-36		208	3120	30	6240		NEMA 6-50P		
		240	3600		7200				
		220/230/240 (CE)	3300/3450/3600	30	6600/6900/7200	50-60	IEC-309		
		220/60	3300		6600	60			
IRNG-PC2S-16		220/230/240 (CE)	1430/1495/1560	13	2860/ 2990/3120	50-60	BS-1363		
		220/60	1430		2860	60			
IRNG-PC2S-18		220/230/240 (CE)	1650/1725/1800	15	3300/3450/3600	50-60	AS-3112		
				16			CEE 7/7 SCHUKO		
			220/50 (CE)	1650	15	3300	50		

PAN SIZE

Maximum Pan Size: 14" diameter (356 mm), Minimum Pan Size: 4" diameter (102 mm).

PLUG CONFIGURATIONS



PRODUCT SPECS

Rapide Cuisine® Countertop High-Powered/ Heavy-Duty Dual Induction Ranges

The High-Powered/Heavy-Duty Countertop Dual Induction Range shall be a Rapide Cuisine® model, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Induction Range shall be rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width. The Countertop Dual Induction Range shall consist of a stainless steel housing with an aluminum base with a glass-ceramic top with two induction generators, and two power coils. It includes a tempered glass control panel with individual controls for each induction element, with touch buttons, 0-100% power

levels and temperature control in F° or C° plus color-coordinated TFT color display and controls. The range will be controlled via an electronic rotary/push control and features 3-stage programming, cook to time with power or temperature control, a cook to temp feature and a USB ports for updates and future access to additional operating modes. Food temperature probes and 71" (1800 mm) cord and plug is included.

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

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