



NEW HATCO INNOVATIONS



IRNG-PC1-18

CWB-S4



RHW-2



GR5AL





Available as a Drop-In
Slim Line Ice Well

Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Wells offer insulated wells that accommodate 1-4 full size food pans in a slim, narrow grouping. Pans are placed lengthwise to provide customers with an easy reach despite sneeze guard challenges.

Pans are surrounded by an angled bezel, which allows cold air to effectively blanket the food product. The optional Slant Kit offers customer convenience and a better display of food product.

In multi-pan units, the condensing unit rotates 180° for mounting during installation and mounts in 4.9" (125 mm) increments from right to left (in the 1-pan unit, it rotates only).

The electronic control can be remotely mounted up to 4' (1219 mm).

The auto defrost is activated at the customer location, and the 1" (25 mm) NPT drain simplifies cleaning.

Model	Dimensions W x D x H	Pans	Compressor Size	Volts	Watts	Amps
CWB-S1	27 $\frac{1}{16}$ " x 19" x 32 $\frac{5}{8}$ " 687 x 481 x 829 mm	1	1/4	120	804	6.7
CWB-S2	48 $\frac{1}{8}$ " x 19" x 25" 1222 x 481 x 636 mm	2	1/4	120	804	6.7
CWB-S3	69 $\frac{3}{16}$ " x 19" x 25" 1757 x 481 x 636 mm	3	1/3	120	1044	8.7
CWB-S4	90 $\frac{1}{4}$ " x 19" x 25" 2292 x 481 x 636 mm	4	1/2	120	1380	11.5

Rapide Cuisine™

Hatco's Rapide Cuisine induction unit is designed and built for the rigors of commercial foodservice use. Its Magnetic Power System (MPS) delivers the highest power in its class!

It has brains and beauty with a sleek, modern, low-profile design, high resolution color display, timer, plus convenient power and temperature modes.

All this and energy efficient too!

Built-In and other
models coming soon!

Model*	Dimensions W x D x H	Volts	Watts	Plug
IRNG-PC1-18	13" x 17" x 3 $\frac{3}{8}$ " 330 x 431 x 86 mm	120	1800	NEMA 5-15P

*Not available in Canada.





Round Heated Wells

The multi-purpose dry Round Heated Well offers the flexibility of a heated well, soup warmer, Bain-Marie heater, steamer and pasta cooker all in one! It can boil pasta and soup noodles, steam dim sum plus warm and hold soups, curry, gravies and toppings at safe-serving temperatures in any one of our three setpoints.

The single built-in model offers a one 11-quart (10 liter) round pan. The freestanding units consist of a single model, one 11-quart (10 liter) round pan and a dual mode, with two 11-quart (10 liter) round pans which are individually controlled.

Model	Dimensions W x D x H	Volts	Watts	Amps	Plug
Freestanding					
RHW-1	14 $\frac{1}{8}$ " x 13" x 13 $\frac{1}{2}$ " (359 x 330 x 344 mm)	120	1250	10.4	NEMA 5-15P
RHW-2	24 $\frac{7}{8}$ " x 13" x 13 $\frac{1}{2}$ " (630 x 330 x 344 mm)	208-240	2045-2725	9.8-11.3	NEMA 6-15P
Built-In					
RHW-1B	14 $\frac{1}{8}$ " x 13" x 13" (359 x 330 x 330 mm)	120	1250	10.4	NEMA 5-15P



Glo-Ray® Curved Infrared Strip Heaters

The sleek housing of this Glo-Ray has a high end, unobtrusive design: 2" height, 6" depth (51 x 150 mm). Patented housing design with energy efficient dual LED lights provide for longer performance and energy savings when compared to standard incandescent bulbs. These lights are field replaceable and have a 3050K temperature for a more consistent warmth and improved light coverage (also available without lights).

All sizes are available in standard and high watt and come with a remote box with electronic infinite control and power on/off switch (lights and heat).

Optional adjustable and non-adjustable tubular
lenses are available for mounting.

Available for ordering soon



Model	Width (for both models)	Watts	Amps			Model	Watts	Amps		
			120V	208V	240V			120V	208V	240V
Standard Watt			Standard Watt							
GR5A-18	18" (457 mm)	250	2.1	1.2	1.0	GR5AL-18	254	2.2	1.2	1.1
GR5A-24	24" (610 mm)	350	2.9	1.7	1.5	GR5AL-24	356	3.0	1.7	1.5
GR5A-30	30" (762 mm)	450	3.8	2.2	1.9	GR5AL-30	458	3.9	2.2	1.9
GR5A-36	36" (914 mm)	575	4.8	2.8	2.4	GR5AL-36	584	4.9	2.9	2.5
GR5A-42	42" (1067 mm)	675	5.6	3.2	2.8	GR5AL-42	686	5.8	3.3	2.9
GR5A-48	48" (1219 mm)	800	6.7	3.8	3.3	GR5AL-48	812	6.9	4.0	3.4
GR5A-54	54" (1372 mm)	925	7.7	4.4	3.9	GR5AL-54	939	7.9	4.6	4.0
GR5A-60	60" (1524 mm)	1050	8.8	5.0	4.4	GR5AL-60	1066	9.0	5.2	4.5
GR5A-66	66" (1676 mm)	1160	9.7	5.6	4.8	GR5AL-66	1177	10.0	5.7	5.0
GR5AL-72	72" (1829 mm)	1275	10.6	6.1	5.3	GR5AL-72	1294	10.9	6.3	5.5
High Watt			High Watt							
GR5AH-18	18" (457 mm)	350	2.9	1.7	1.5	GR5AHL-18	354	3.0	1.7	1.5
GR5AH-24	24" (610 mm)	500	4.2	2.4	2.1	GR5AHL-24	506	4.3	2.5	2.1
GR5AH-30	30" (762 mm)	660	5.5	3.2	2.8	GR5AHL-30	668	5.6	3.2	2.8
GR5AH-36	36" (914 mm)	800	6.7	3.8	3.3	GR5AHL-36	809	6.8	3.9	3.4
GR5AH-42	42" (1067 mm)	950	7.9	4.6	4.0	GR5AHL-42	961	8.1	4.7	4.0
GR5AHL-48	48" (1219 mm)	1100	9.2	5.3	4.6	GR5AHL-48	1112	9.4	5.4	4.7
GR5AH-54	54" (1372 mm)	1250	10.4	6.0	5.2	GR5AHL-54	1264	10.7	6.1	5.3
GR5AH-60	60" (1524 mm)	1400	11.7	6.7	5.8	GR5AHL-60	1416	11.9	6.9	6.0
GR5AH-66	66" (1676 mm)	1560	13.0	7.5	6.5	GR5AHL-66	1577	13.3	7.7	6.6
GR5AH-72	72" (1829 mm)	1725	14.4	8.3	7.2	GR5AHL-72	1744	14.7	8.5	7.3

Who We Are

Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improves efficiency, reliability and profits. Products are designed and built to handle the rugged demands of today's foodservice operations. Hatco is a company dedicated to exceptional customer service and quality engineered equipment offering maximum performance.

We Pride Ourselves on Being Employee Owned

The company was started by Gordon and LaReine Hatch in 1950 and was lead by their son, David, beginning in 1990. In 2004, Hatco Corporation began the journey of employee ownership and in 2007, a monumental event in Hatco history occurred: the employees assumed 100% ownership from David Hatch! Hatco still remains a family corporation - only now our family is larger. The employee owners are driven by the spirit of ownership and motivated by the empowerment of ownership.

Equipment

Booster Water Heaters	Fry Stations	Pizza Warmers
Built-In Shelves	Heated Shelves	Portable Food Warmers
Built-In Warmers	Heated Wells	Refrigerated Wells
Carving Stations	Holding & Display Cabinets	Rethermalizers
Cold Shelves	Hot/Cold Shelves	Rice Drawer Warmer
Cold Wells	Hot/Cold Wells	Sanitizing Sink Heaters
Commercial Toasters	Hot Food Merchandisers	Soup Stations
Decorative Lamps	Hot Water Dispensers	Sneeze Guards
Display Lights	Ice Wells	Strip Heaters
Drawer Warmers	Light Cooking Equipment	
Frost Tops	Nacho Chip Warmers	



How to Order

To ensure prompt and accurate processing of your order, please provide the following information:

1. Model number, voltage, Hertz and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. E-mail orders are acceptable and do not require confirmation.

Direct line equipment orders and inquiries:
(800) 4-HOT-IDEAS (800) 446-8433

E-mail orders to:
equipsales@hatcocorp.com

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