



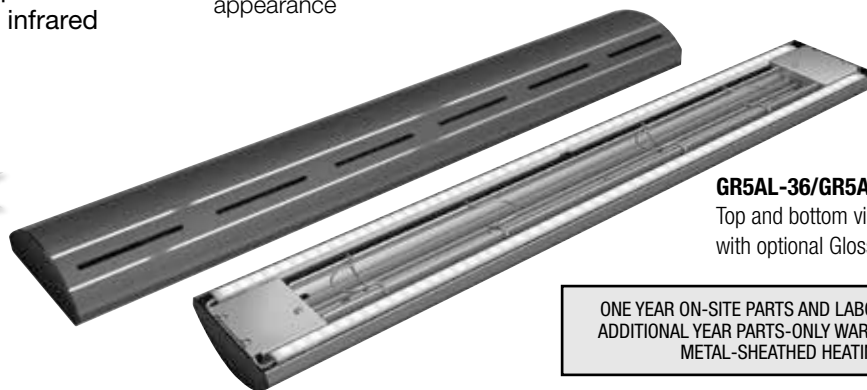
## DOMESTIC FOODSERVICE EQUIPMENT - SUPPLEMENTAL PRICE LIST

### Glo-Ray® Curved Infrared Strip Heaters with LED Lights

This stylish patented design, based on our signature Glo-Ray® strip heaters, is the perfect solution for your front-of-the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below.

The entire holding surface is heated evenly with no "cold" spots thanks to Hatco's dependable infrared element technology.

- Narrow, curved design: 2"H by 6"D uses a very small footprint.
- Lengths available from 18"-72" in 6" increments
- Patented housing design has energy efficient dual LED lights across the entire strip heater which provides longer performance and energy savings (compared to standard incandescent bulbs - 3.5 to 15.2 watts based on length)
- LED lights are field replaceable
- 3050K LED light temperature provides more consistent warmth, improved light coverage and enhances food appearance
- Remote box with electronic infinite control and power on/off switch (controls lights and heat) included
- 100% linear infinite controls with adjustability from 0-100% allow for precise settings
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in standard or high watt
- Mounting Brackets are standard
- Hatco's wide array of colors help provide the right look for your venue



**GR5AL-36/GR5AHL-36**

Top and bottom view, shown  
with optional Gloss Finish

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY, PLUS ONE  
ADDITIONAL YEAR PARTS-ONLY WARRANTY ON ALL GLO-RAY®  
METAL-SHEATHED HEATING ELEMENTS.

### GLO-RAY® CURVED INFRARED STRIP HEATERS WITH LED LIGHTS

Model	Width	Voltage Single Phase	Watts	Ship Weight*	List Price
<b>Standard Watt</b>					
GR5AL-18	18"	120, 208 or 240	254	13 lbs.	<b>\$1761</b>
GR5AL-24	24"	120, 208 or 240	356	14 lbs.	<b>1861</b>
GR5AL-30	30"	120, 208 or 240	458	15 lbs.	<b>1961</b>
GR5AL-36	36"	120, 208 or 240	584	17 lbs.	<b>2061</b>
GR5AL-42	42"	120, 208 or 240	686	18 lbs.	<b>2161</b>
GR5AL-48	48"	120, 208 or 240	812	20 lbs.	<b>2261</b>
GR5AL-54	54"	120, 208 or 240	939	21 lbs.	<b>2361</b>
GR5AL-60	60"	120, 208 or 240	1066	22 lbs.	<b>2461</b>
GR5AL-66	66"	120, 208 or 240	1177	24 lbs.	<b>2561</b>
GR5AL-72	72"	120, 208 or 240	1294	25 lbs.	<b>2661</b>
<b>High Watt</b>					
GR5AHL-18	18"	120, 208 or 240	354	13 lbs.	<b>\$1769</b>
GR5AHL-24	24"	120, 208 or 240	506	14 lbs.	<b>1869</b>
GR5AHL-30	30"	120, 208 or 240	668	15 lbs.	<b>1969</b>
GR5AHL-36	36"	120, 208 or 240	809	17 lbs.	<b>2069</b>
GR5AHL-42	42"	120, 208 or 240	961	18 lbs.	<b>2169</b>
GR5AHL-48	48"	120, 208 or 240	1112	20 lbs.	<b>2269</b>
GR5AHL-54	54"	120, 208 or 240	1264	21 lbs.	<b>2369</b>
GR5AHL-60	60"	120, 208 or 240	1416	22 lbs.	<b>2469</b>
GR5AHL-66	66"	120, 208 or 240	1577	24 lbs.	<b>2569</b>
GR5AHL-72	72"	120, 208 or 240	1744	25 lbs.	<b>2669</b>

\* Weights do not include shipping materials.

#### All Models Feature:

**Voltage:** 120, 208 or 240, single phase only.

**Switch location:** Remote box with electronic infinite control and power on/off switch (controls lights and heat) included.

**Leads:** 3' Conduit, 5' Power Leads. Standard LED lead length is 1.5' longer than power lead length.

**Angle Brackets:** Provides 1½" clearance between strip heater and overself.

**Dimensions:** 18"-72"W x 6"D x 2"H

**Control Box Dimensions:** 10.125"W x 6.25"D x 4.75"H

### OPTIONS (available at time of purchase only)

#### Designer colors – Clear Anodized standard –

Non-standard colors are non-returnable – per foot \$22

<b>RED</b>	Warm Red	<b>BLACK</b>	Black
<b>GRAY</b>	Gray Granite	<b>WHITE</b>	White Granite
<b>BBLUE</b>	Navy Blue	<b>GREEN</b>	Hunter Green
<b>COPPER</b>	Antique Copper		

#### Gloss Finishes –

Non-standard colors are non-returnable – per foot \$31

<b>GGOLD</b>	Gleaming Gold	<b>RRED</b>	Radiant Red
<b>GGRAY</b>	Glossy Gray	<b>BBLUE</b>	Brilliant Blue
<b>BBLACK</b>	Bold Black		

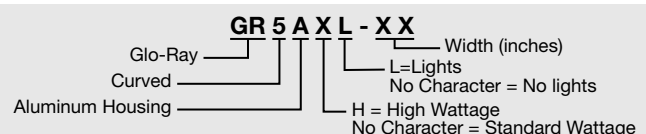
#### Power Wire Leads

Extended beyond the standard 5' power leads–

Must specify total lead length required.

(standard LED lead length is 1½' longer than power lead length)

<b>GR5AL-LEAD6</b>	6' total power lead length	<b>\$ 6</b>
<b>GR5AL-LEAD7</b>	7' total power lead length	<b>12</b>
<b>GR5AL-LEAD8</b>	8' total power lead length	<b>18</b>
<b>GR5AL-LEAD9</b>	9' total power lead length	<b>24</b>
<b>GR5AL-LEAD10</b>	10' total power lead length	<b>30</b>





## Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach, regardless of the sneeze guards.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 approved cold wall construction utilizes R-404A refrigerant keeping food product cold without drying it out
- Adjustable condensing unit can rotate 180° on all models for easy venting adjustments and flexibility at installation
- Mobile condensing unit can be moved in 4.9" increments from left end to center on the two-, three- and four-pan units. (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pullout condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT drain simplifies cleaning

### REFRIGERATED SLIM DROP-IN WELLS

Model	HP	Dimensions W x D x H	Watts	Plug	Ship Weight <sup>†</sup>	List Price
CWB-S1	¼	27 <sup>1</sup> / <sub>16</sub> " x 19" x 32 <sup>5</sup> / <sub>8</sub> "	804	NEMA 5-15P	133 lbs.	\$4875
CWB-S2	¼	48 <sup>1</sup> / <sub>8</sub> " x 19" x 25 <sup>7</sup> / <sub>16</sub> "	804	NEMA 5-15P	180 lbs.	\$5344
CWB-S3	⅓	69 <sup>3</sup> / <sub>16</sub> " x 19" x 25 <sup>7</sup> / <sub>16</sub> "	1044	NEMA 5-15P	235 lbs.	\$6162
CWB-S4	½	90 <sup>1</sup> / <sub>4</sub> " x 19" x 25 <sup>7</sup> / <sub>16</sub> "	1380	NEMA 5-15P	290 lbs.	\$7413

<sup>†</sup>Shipping weights are approximate.

#### All Refrigerated Slim Drop-In Wells Feature:

Voltage: 120V, single phase only.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180°), auto-defrost, sight glass, service valves and dryer.

ONE YEAR, ON-SITE PARTS AND LABOR WARRANTY. AN ADDITIONAL FOUR YEAR PARTS ONLY WARRANTY ON THE COMPRESSOR IS AVAILABLE AT THE TIME OF UNIT PURCHASE.

### OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase	\$200
CWB-S1SLANT	Slant Option for CWB-S1	207
CWB-S2SLANT	Slant Option for CWB-S2	223
CWB-S3SLANT	Slant Option for CWB-S3	239
CWB-S4SLANT	Slant Option for CWB-S4	255

### ACCESSORIES (available for purchase at any time)

<b>Support Bars –</b>		
CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells	\$12
<b>False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –</b>		
1FBS8	For CWB-S1 (1-Part Accessory)	\$ 68
2FBS8	For CWB-S2 (1-Part Accessory)	128
3FBS8	For CWB-S3 (2-Part Accessory)	188
4FBS8	For CWB-S4 (2-Part Accessory)	248
<b>Pans –</b>		
ST PAN 1/3	Third-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 6 <sup>7</sup> / <sub>8</sub> "D x 2 <sup>1</sup> / <sub>2</sub> "H	\$46
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 10 <sup>3</sup> / <sub>8</sub> "D x 2 <sup>1</sup> / <sub>2</sub> "H	52
ST PAN 2	Full-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 20 <sup>3</sup> / <sub>4</sub> "D x 2 <sup>1</sup> / <sub>2</sub> "H	63
ST PAN 4	Full-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 20 <sup>3</sup> / <sub>4</sub> "D x 4"H	79
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 20 <sup>3</sup> / <sub>4</sub> "D x 6"H	90
<b>Wire Trivets Stainless –</b>		
TRIVET (1/2)SS	Half-Size – 10 <sup>3</sup> / <sub>8</sub> "W x 7 <sup>7</sup> / <sub>8</sub> "D	\$ 91
TRIVET SS	Full-Size – 10 <sup>3</sup> / <sub>8</sub> "W x 18"D	113

### REFRIGERATED SLIM DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWB-S1	25 <sup>1</sup> / <sub>4</sub> "	26 <sup>1</sup> / <sub>16</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "
CWB-S2	46 <sup>1</sup> / <sub>4</sub> "	47 <sup>1</sup> / <sub>8</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "
CWB-S3	67 <sup>1</sup> / <sub>16</sub> "	68 <sup>3</sup> / <sub>16</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "
CWB-S4	88 <sup>3</sup> / <sub>8</sub> "	89 <sup>1</sup> / <sub>4</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "

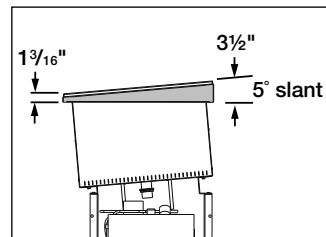


**CWB-S4**  
with optional slant kit,  
accessory (hotel) food  
pans and additional pan  
support bars

**CWB-S2**  
with accessory  
(hotel) food pans  
and additional pan  
support bars

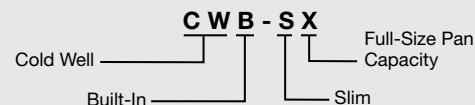
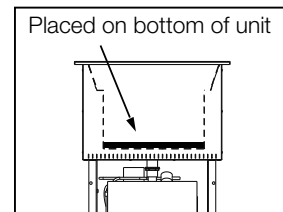


**Slant Option** for CWB-S1, S2, S3, S4



#### False Bottom Accessories

1-part or 2-part(s) depending on pan size



## Drop-In Slim Ice Wells

Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim line configuration providing customers with a complete well within easy reach, regardless of the sneeze guards.

Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Slim Ice Wells hold 1 to 4 full-size pan configurations but placed lengthwise
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining



**IWB-S4**  
with optional Slant Kit



### DROP-IN INSULATED SLIM ICE WELLS

Model	Dimensions W x D x H	Ship Weight*	List Price
IWB-S1	27 <sup>1</sup> / <sub>16</sub> " x 19" x 12"	48 lbs.	<b>\$1328</b>
IWB-S2	48 <sup>1</sup> / <sub>8</sub> " x 19" x 12"	69 lbs.	<b>1528</b>
IWB-S3	69 <sup>3</sup> / <sub>16</sub> " x 19" x 12"	89 lbs.	<b>1768</b>
IWB-S4	90 <sup>1</sup> / <sub>4</sub> " x 19" x 12"	107 lbs.	<b>2048</b>

\*Shipping weights are approximate.

ONE YEAR, ON-SITE PARTS AND LABOR WARRANTY.

### OPTIONS (available at time of purchase only)

<b>IWB-S1SLANT</b>	Slant Option for IWB-S1	<b>\$137</b>
<b>IWB-S2SLANT</b>	Slant Option for IWB-S2	<b>153</b>
<b>IWB-S3SLANT</b>	Slant Option for IWB-S3	<b>169</b>
<b>IWB-S4SLANT</b>	Slant Option for IWB-S4	<b>185</b>

### ACCESSORIES (available for purchase at any time)

#### Support Bars –

<b>CWB12BAR</b>	12" Pan Support Bar for Drop-In Ice or Refrigerated Well	<b>\$12</b>
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#### False Bottoms (allows for 3<sup>1</sup>/<sub>2</sub>" of ice and sits on ledge of well)

<b>1FBS3.5</b>	For IWB-S1 Models (includes one 1-pan insert)	<b>\$ 68</b>
<b>2FBS3.5</b>	For IWB-S2 Models (includes one 2-pan insert)	<b>128</b>
<b>3FBS3.5</b>	For IWB-S3 Models (includes one 1-pan insert and one 2-pan insert)	<b>188</b>
<b>4FBS3.5</b>	For IWB-S4 Models (includes two 2-pan inserts)	<b>248</b>

#### False Bottoms (allows for 8" of ice and sits on bottom of well)

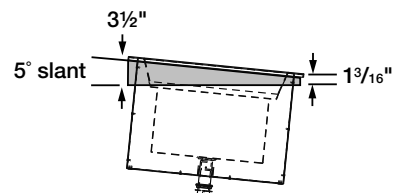
<b>1FBS8</b>	For IWB-S1 Models (includes one 1-pan insert)	<b>\$ 68</b>
<b>2FBS8</b>	For IWB-S2 Models (includes one 2-pan insert)	<b>128</b>
<b>3FBS8</b>	For IWB-S3 Models (includes one 1-pan insert and one 2-pan insert)	<b>188</b>
<b>4FBS8</b>	For IWB-S4 Models (includes two 2-pan inserts)	<b>248</b>

#### Pans –

<b>ST PAN 1/3</b>	Third-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 6 <sup>7</sup> / <sub>8</sub> "D x 2 <sup>1</sup> / <sub>2</sub> "H	<b>\$46</b>
<b>ST PAN 1/2</b>	Half-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 10 <sup>3</sup> / <sub>8</sub> "D x 2 <sup>1</sup> / <sub>2</sub> "H	<b>52</b>
<b>ST PAN 2</b>	Full-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 20 <sup>3</sup> / <sub>4</sub> "D x 2 <sup>1</sup> / <sub>2</sub> "H	<b>63</b>
<b>ST PAN 4</b>	Full-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 20 <sup>3</sup> / <sub>4</sub> "D x 4"H	<b>79</b>
<b>HDW 6" PAN</b>	Full-Size Stainless Steel Pan – 12 <sup>3</sup> / <sub>4</sub> "W x 20 <sup>3</sup> / <sub>4</sub> "D x 6"H	<b>90</b>

### DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
<b>IWB-S1</b>	25 <sup>1</sup> / <sub>4</sub> "	26 <sup>1</sup> / <sub>16</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "
<b>IWB-S2</b>	46 <sup>1</sup> / <sub>4</sub> "	47 <sup>1</sup> / <sub>8</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "
<b>IWB-S3</b>	67 <sup>5</sup> / <sub>16</sub> "	68 <sup>3</sup> / <sub>16</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "
<b>IWB-S4</b>	88 <sup>3</sup> / <sub>8</sub> "	89 <sup>1</sup> / <sub>4</sub> "	17 <sup>1</sup> / <sub>16</sub> "	17 <sup>15</sup> / <sub>16</sub> "



**Slant Option for:**  
IWB-S1, -S2, -S3, -S4

### False Bottom Accessories

1-part or 2-part(s) depending on pan size

Hangs from pan shelf -  
3<sup>1</sup>/<sub>2</sub>" H for ice

(1, 2, 3 or 4FBS3.5)  
allows 3<sup>1</sup>/<sub>2</sub>" of ice

Placed on bottom of unit -  
8" H for ice

(1, 2, 3 or 4FBS8)  
allows 8" of ice





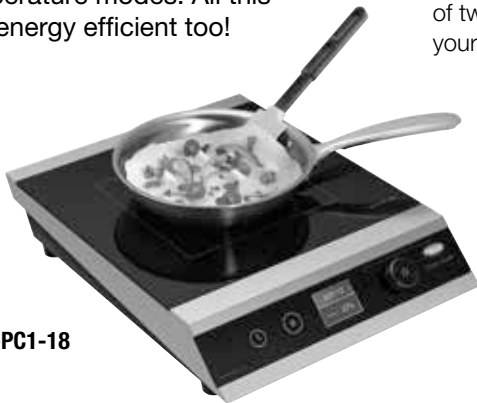
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## Domestic Supplemental Price List

### Rapide Cuisine™ Induction Range

Hatco's Rapide Cuisine™ Induction Range 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!



IRNG-PC1-18

- Designed and built for durability and performance in commercial foodservice use
- A professional induction range that handles the rigors of back-of-the-house cooking and prep areas but still easily portable and adaptable for buffets and many other "front-of-the-house" applications



- Elegant, low-profile design with a choice of two color combinations to match your décor

- High resolution TFT display instantly advises the operator of precise power, and time monitoring



- Easy to use, color-coded selectable modes
- Safety features and convenience features such as automatic shut off to prevent overheating and compatible pan detection
- Black glass composite top is durable and easy to clean
- 71" cord with plug

#### INDUCTION RANGE

Model	Dimensions W x D x H	Voltage Single Phase Only	Watts	Plug	Ship Weight <sup>†</sup>	List Price
IRNG-PC1-14	13" x 17" x 3 3/8"	120	1440	NEMA 5-15P	17 lbs.	<b>\$1129</b>
IRNG-PC1-18	13" x 17" x 3 3/8"	120	1800	NEMA 5-15P	17 lbs.	<b>1129</b>

<sup>†</sup>Shipping weights are approximate.

#### OPTIONS (available at time of purchase only, custom base colors available subject to minimum volumes)

##### Top Housing Designer Colors – Non-standard colors are non-returnable –

SS	Stainless Steel (standard)	No Charge
BBLACK	Bold Black	\$75

TWO YEAR REPLACEMENT WARRANTY  
CONTACT HATCO SERVICE TEAM FOR DETAILS.

