

NEW INNOVATIONS

JULY 2017



IRNG-PB1-18



GR5AL-24



COMING SOON

DHWBI-1



TQ3-500



HDW-2R2



HL5-36



IRNG-PC1-18



FS3HAC-42

COMING SOON



ITQ-875-1C



TQ3-10

COMING SOON



IWRM-C1-06

COMING SOON



Induction Warmers

COMING SOON

Keep your buffet station food warm, and at safe food temperatures, with Hatco Induction Warmers. These warmers come in countertop and built-in models that allow for better holding of a diversity of food products, from delicate cream sauces to primary proteins.

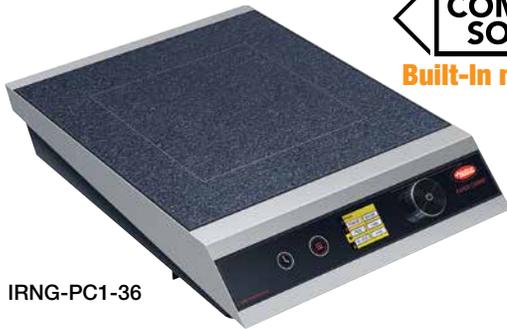
- Five power levels offers a range to suit different food types and volumes
- Induction is energy efficient, which lowers utility bills
- No open flames (canned heat) enhances operator and public safety



Built-In Model not shown.

IWRM-C1-06

Model	Dimensions (W x D x H)	Volts	Phase	Watts	Amps	Plugs
Countertop Warmer						
IWRM-C1-06	13" x 17" x 2" (330 x 431 x 51 mm)	120	Single	600	5.0	NEMA 5-15P (U.S.), -20P (CAN)
IWRM-C1-06	13" x 17" x 2" (330 x 431 x 51 mm)	220/230/240	Single	600	2.7/2.6/2.5	Schuko or BS1363 or AS3112
Built-In Warmer						
IWRM-B1-06	12" x 12" x 3 1/8" (305 x 305 x 80 mm)	120	Single	600	5.0	NEMA 5-15P (U.S.), -20P (CAN)
IWRM-B1-06	12" x 12" x 3 1/8" (305 x 305 x 80 mm)	220/230/240	Single	600	2.7/2.6/2.5	Schuko or BS1363 or AS3112



IRNG-PC1-36

COMING SOON

Built-In models!



IRNG-HC1-18



IRNG-PC1-18



IRNG-PB1-18

Rapide Cuisine® Induction Ranges

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!

Rapide Cuisine "P" models offer User Programmable Presets (UPP).

Model	Dimensions (W x D x H)	Volts	Phase	Watts	Amps	Plugs	Ship Weight
Countertop Programmable							
IRNG-PC1-14	13" x 17" x 3 3/8" (330 x 432 x 86 mm)	120	Single	1440	12.0	NEMA 5-15P	17 lbs. (8 kg)
IRNG-PC1-18	13" x 17" x 3 3/8" (330 x 432 x 86 mm)	120	Single	1800	15.0	NEMA 5-15P (U.S.), -20P (CAN)	17 lbs. (8 kg)
Countertop Heavy-Duty							
IRNG-HC1-14	13" x 17" x 3 3/8" (330 x 431 x 86 mm)	120	Single	1440	12.0	NEMA 5-15P	17 lbs. (8 kg)
IRNG-HC1-18*	13" x 17" x 3 3/8" (330 x 431 x 86 mm)	120	Single	1800	15.0	NEMA 5-15P	17 lbs. (8 kg)
Built-In Programmable							
IRNG-PB1-14	13 1/2" x 14 1/2" x 3 1/2" (343 x 368 x 88 mm)	120	Single	1440	12.0	NEMA 5-15P	17 lbs. (8 kg)
IRNG-PB1-18	13 1/2" x 14 1/2" x 3 1/2" (343 x 368 x 88 mm)	120	Single	1800	15.0	NEMA 5-15P (U.S.), -20P (CAN)	17 lbs. (8 kg)
Countertop High-Powered/Heavy-Duty							
IRNG-PC1-36		208/240	Single	3120-3600	15.0	NEMA 6-20P	21 lbs. (10 kg)
IRNG-PC1-36	13 7/8" x 18 5/8" x 4" (352 x 471 x 94 mm)	220/230/240	Single	3300-3600	15.0	Schuko or AS 3112	21 lbs. (10 kg)
IRNG-PC1-30		220/230/240	Single	2860-3120	13.0	BS 1363	21 lbs. (10 kg)
Built-In High-Powered/Heavy-Duty							
IRNG-PB1-36		208-240	Single	3120-3600	15.0	NEMA 6-20P	21 lbs. (10 kg)
IRNG-PB1-36	13 1/2" x 14 1/2" x 3 1/2" (343 x 368 x 88 mm)	220-230	Single	3300-3450	15.0	Schuko or AS3112	21 lbs. (10 kg)
IRNG-PB1-30		220-230	Single	2860-2990	13.0	BS 1363	21 lbs. (10 kg)

*Not available for Canada

Coming Soon!

Toast-Qwik® Conveyor Toasters

Hatco's industry-leading Toast-Qwik® Toasters are completely redesigned with an exciting new look, finishes to fit any décor, an easy to use digital touchscreen controller and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

- Our patented ColorGuard Sensing System monitors and adjusts conveyor speed ensuring consistent toast results - even at your busiest periods

- Dynamic new touchscreen controller is easy to see and use (excludes TQ3-10)
- Up to 12 programmable settings for precise and instant product changes (excludes TQ3-10)
- USB port allows easy uploading of new products, recipe changes and software updates (excludes TQ3-10)
- Easy to clean extendable collector tray and removable crumb tray
- 2" (51 mm) opening is standard; models with a H have 3" (76 mm) opening for thicker bread products
- *Designer Black* (standard), *Designer Warm Red* and *Stainless Steel*



Model	Bread Product	Dimensions (W x D x H)	Volts	Watts	Amps	Plugs	Opening	Ship Weight
TQ3-10 Coming Soon!	All	14 ¹ / ₂ " x 21" x 16 ³ / ₄ " (368 x 535 x 411 mm)	120	1770	14.8	NEMA 5-15P (US) NEMA 5-20P (CAN)	2" (51 mm)	42 lbs. (19 kg)

Model	Bread Product	Dimensions (W x D x H)	Volts	Watts	Amps	Plugs	Opening	Ship Weight
TQ3-400 Coming Soon!	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (374 x 524 x 435 mm)	120	1780	14.8	NEMA 5-15P (US) NEMA 5-20P (CAN)	2" (51 mm)	54 lbs. (25 kg)
TQ3-500	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (374 x 524 x 435 mm)	208 or 240	2220	10.7 or 9.3	NEMA6-15P NEMA 6-30P*	2" (51 mm)	54 lbs. (25 kg)
TQ3-500H	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (374 x 524 x 435 mm)	208 or 240	2220	10.7 or 9.3	NEMA6-15P NEMA 6-30P*	3" (76 mm)	54 lbs. (25 kg)
TQ3-900	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (374 x 524 x 435 mm)	208 or 240	3020	14.5 or 12.6	NEMA6-20P NEMA 6-30P*	2" (51 mm)	54 lbs. (25 kg)
TQ3-900H	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (374 x 524 x 435 mm)	208 or 240	3020	14.5 or 12.6	NEMA 6-20P NEMA 6-30P*	3" (76 mm)	54 lbs. (25 kg)

*NEMA 6-30P plug is an option

Intelligent Toast-Qwik® Narrow Conveyor Toaster

Hatco's Intelligent Toast-Qwik® Narrow Conveyor Toaster permits toasting of multiple products at the touch of the button, changing easily from bagels to croissants to Texas toast to hash browns, as well as melting cheese and finishing smaller food products.

- Our exclusive ColorGuard Sensing System monitors and adjusts conveyor speed ensuring consistent toast results - even at your busiest periods
- The narrow 5⁵/₈" x 2¹/₈" (143 x 36 mm) opening dimension allows for continuous single slice toasting with a smaller footprint, using minimal countertop space
- The USB port located on the front allows for easy transfer of information such as program changes and product usage data
- Self Cleaning Elements and permanently pre-lubricated/sealed motor and conveyor drive provide low maintenance performance
- Features include: LCD display and touch pad, filtered air inlet plus removable crumb tray and a collector ramp for easy cleaning



Model	Dimensions W x D x H	Volts	Watts	Amps	Capacity/Minute (May vary by product)	Plugs	Ship Weight
ITQ-875-1C	14 ⁵ / ₈ " x 28 ³ / ₄ " x 16 ⁵ / ₈ " (370 x 728 x 420 mm)	208 240	2700	13.0 11.3	15	NEMA 6-20P or NEMA L6-20P	86 lbs. (39 kg)

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). The patent-pending housing design is available with energy efficient dual LED lights that provide long life plus energy efficient cost savings (when compared to standard incandescent bulbs). The LED lights are field replaceable and have a 3050K color temperature for a more consistent warm light along the entire length of the unit.

Features include:

- All sizes are available in standard or high watt, with or without lights
- Angle brackets (Black only) and Clear Anodized housing are standard; optional non-adjustable tubular stands available
- Available in optional *Designer* colors and Gloss finishes
- GR5AL and GR5AHL models shipped with GR5 remote box with electronic infinite control, power On/Off switch (lights and heat), LED driver, wire leads and angle brackets

GR5AL-24
in optional Radiant Red Gloss finish (standard angle brackets not shown)



COMING SOON
Dual Colored LED Lighting!

DESIGNER COLORS



GLOSS FINISHES



Model	Watts	Amps			Model	Watts	Amps			Dimensions (both models) W x D x H (Add 1" [25 mm] for bracket)	Ship Weight
		120V	208V	240V			120V	208V	240V		
Glo-Ray® Curved Infrared Strip Heaters											
Standard Watt						High Watt					
GR5A-18	250	2.1	1.2	1.0	GR5AH-18	350	2.9	1.7	1.5	18" x 6" x 2" (457 x 150 x 51 mm)	16 lbs. (8 kg.)
GR5A-24	350	2.9	1.7	1.4	GR5AH-24	500	4.2	2.4	2.1	24" x 6" x 2" (610 x 150 x 51 mm)	17 lbs. (8 kg.)
GR5A-30	450	3.8	2.2	1.9	GR5AH-30	660	5.5	3.2	2.8	30" x 6" x 2" (762 x 150 x 51 mm)	19 lbs. (9 kg.)
GR5A-36	575	4.8	2.8	2.4	GR5AH-36	800	6.7	3.8	3.3	36" x 6" x 2" (919 x 150 x 51 mm)	21 lbs. (10 kg.)
GR5A-42	675	5.6	3.2	2.8	GR5AH-42	950	7.9	4.6	4.0	42" x 6" x 2" (1067 x 150 x 51 mm)	22 lbs. (10 kg.)
GR5A-48	800	6.7	3.8	3.3	GR5AH-48	1100	9.2	5.3	4.6	48" x 6" x 2" (1219 x 150 x 51 mm)	24 lbs. (11 kg.)
GR5A-54	925	7.7	4.4	3.9	GR5AH-54	1250	10.4	6.0	5.2	54" x 6" x 2" (1372 x 150 x 51 mm)	26 lbs. (12 kg.)
GR5A-60	1050	8.8	5.0	4.4	GR5AH-60	1400	11.7	6.7	5.8	60" x 6" x 2" (1524 x 150 x 51 mm)	28 lbs. (13 kg.)
GR5A-66	1160	9.7	5.6	4.8	GR5AH-66	1560	13.0	7.5	6.5	66" x 6" x 2" (1675 x 150 x 51 mm)	32 lbs. (15 kg.)
GR5A-72	1275	10.6	6.1	5.3	GR5AH-72	1725	14.4	8.3	7.2	72" x 6" x 2" (1829 x 150 x 51 mm)	33 lbs. (15 kg.)
Glo-Ray® Curved Infrared Strip Heaters with LED Lights											
Standard Watt						High Watt					
GR5AL-18	254	2.2	1.2	1.1	GR5AHL-18	354	3.0	1.7	1.5	18" x 6" x 2" (457 x 150 x 51 mm)	16 lbs. (8 kg.)
GR5AL-24	356	3.0	1.7	1.5	GR5AHL-24	506	4.3	2.5	2.1	24" x 6" x 2" (610 x 150 x 51 mm)	17 lbs. (8 kg.)
GR5AL-30	458	3.9	2.2	1.9	GR5AHL-30	668	5.6	3.2	2.8	30" x 6" x 2" (762 x 150 x 51 mm)	19 lbs. (9 kg.)
GR5AL-36	584	4.9	2.9	2.5	GR5AHL-36	809	6.8	3.9	3.4	36" x 6" x 2" (919 x 150 x 51 mm)	21 lbs. (10 kg.)
GR5AL-42	686	5.8	3.3	2.9	GR5AHL-42	961	8.1	4.7	4.0	42" x 6" x 2" (1067 x 150 x 51 mm)	22 lbs. (10 kg.)
GR5AL-48	812	6.9	4.0	3.4	GR5AHL-48	1112	9.4	5.4	4.7	48" x 6" x 2" (1219 x 150 x 51 mm)	24 lbs. (11 kg.)
GR5AL-54	939	7.9	4.6	4.0	GR5AHL-54	1264	10.7	6.1	5.3	54" x 6" x 2" (1372 x 150 x 51 mm)	26 lbs. (12 kg.)
GR5AL-60	1066	9.0	5.2	4.5	GR5AHL-60	1416	11.9	6.9	6.0	60" x 6" x 2" (1524 x 150 x 51 mm)	28 lbs. (13 kg.)
GR5AL-66	1177	10.0	5.7	5.0	GR5AHL-66	1577	13.3	7.7	6.6	66" x 6" x 2" (1675 x 150 x 51 mm)	32 lbs. (15 kg.)
GR5AL-72	1294	10.9	6.3	5.5	GR5AHL-72	1744	14.7	8.5	7.3	72" x 6" x 2" (1829 x 150 x 51 mm)	33 lbs. (15 kg.)



GR5A/GR5AL-36
in optional Brilliant Blue
Gloss finish with standard
angle brackets



GR5A/GR5AL-36
in optional Glossy Gray
Gloss finish with optional
non-adjustable tubular stands

Glo-Rite® Curved Display Lights

A stylish choice for illuminating your serving area. The HL5 LED Display Light offers the highest light output that is ideal for illuminating food products with either a warm white light (3050K) or a cool or neutral white light (4100K).

Features include:

- The patent-pending sleek, curved design matches Hatco's line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look
- The LED lighting delivers longer performance and significant savings with lower energy consumption (compared to standard incandescent bulbs) and greater reliability
- The dual LED lights are field replaceable
- Angle brackets (Black only), 6" (152 mm) power leads and Clear Anodized color are standard; optional non-adjustable tubular stands available
- HL5 models offer the same color selection as GR5A models

Model	Dimensions (W x D x H)			Volts	Watts	Ship Weight
	(Add 1" [25 mm] to height for bracket)					
HL5-18	18" x 6" x 2"	(457 x 152 x 51 mm)		120	4.3	9 lbs. (4 kg)
HL5-24	24" x 6" x 2"	(610 x 152 x 51 mm)		120	5.9	10 lbs. (5 kg)
HL5-30	30" x 6" x 2"	(762 x 152 x 51 mm)		120	7.6	11 lbs. (5 kg)
HL5-36	36" x 6" x 2"	(914 x 152 x 51 mm)		120	9.2	12 lbs. (6 kg)
HL5-42	42" x 6" x 2"	(1067 x 152 x 51 mm)		120	10.8	13 lbs. (6 kg)
HL5-48	48" x 6" x 2"	(1219 x 152 x 51 mm)		120	12.4	14 lbs. (6 kg)
HL5-54	54" x 6" x 2"	(1372 x 152 x 51 mm)		120	14.0	15 lbs. (7 kg)
HL5-60	60" x 6" x 2"	(1524 x 152 x 51 mm)		120	15.7	16 lbs. (7 kg)
HL5-66	66" x 6" x 2"	(1676 x 152 x 51 mm)		120	17.3	17 lbs. (8 kg)
HL5-72	72" x 6" x 2"	(1829 x 152 x 51 mm)		120	18.9	18 lbs. (8 kg)

Same color offerings
GR5A & HL5 series.



HL5-36
in Clear Anodized
(standard) shown in top
and underside views

Drop-In Modular/Ganged Dry Heated Wells

COMING SOON

The Hatco Modular/Ganged Dry Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete heated food offering within one piece of equipment for a clean, integrated look.

Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry operation wells available in 1- to 6-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Mounting is the same with EZ Lock installation tabs like current units
- Optional oversize bezel available to match up with Cold Wells
- 6' (1829 mm) conduit is standard for convenient placement of controls



DHWBI-2
with accessory
food pans and
support bars



Easy-to-service design for quick access to the components from the top (top view shown)

3/4" NPT brass drain provides easy clean up of food spills if they should occur

Model	Dimensions W x D x H	STANDARD SINGLE CONTROL BOX				OPTIONAL SPLIT CONTROL BOX*			Ship Weight
		Volts (Single Phase)	Watts	Amps	Optional Plugs	Volts (Single Phase)	Watts (per box)	Amps (per box)	
DHWBI-1	15 1/2" x 23 5/8" x 12 11/16" (394 x 600 x 321 mm)	120	960	8.0	NEMA 5-15P	—	—	—	123 lbs. (56 kg)
DHWBI-2	29 1/2" x 23 5/8" x 12 11/16" (749 x 600 x 321 mm)	120	1920	16.0	NEMA 5-20P NEMA L14-20P	—	—	—	141 lbs. (64 kg)
		120/208-240				—	—	—	
DHWBI-3	43 1/2" x 23 5/8" x 12 11/16" (1105 x 600 x 321 mm)	120	2880	24.0	NEMA 5-30P NEMA L14-20P	—	—	—	159 lbs. (72 kg)
		120/208-240				—	—	—	
DHWBI-4	57 1/2" x 23 5/8" x 12 11/16" (1461 x 600 x 321 mm)	120/208-240	3840	16.0	NEMA L14-20P	120	2 POS:1920	2 POS: 16.0	177 lbs. (80 kg)
						120/208-240	2 POS:1920	2 POS: 8.0	
DHWBI-5	71 1/2" x 23 5/8" x 12 11/16" (1816 x 600 x 321 mm)	120/208-240	4800	24.0	—	120	3 POS:2880	3 POS: 24.0	195 lbs. (89 kg)
						120/208-240	2 POS:1920	2 POS: 8.0	
DHWBI-6	85 1/2" x 23 5/8" x 12 11/16" (2172 x 600 x 321 mm)	120/208-240	5760	24.0	—	120	2 POS:2880	2 POS: 24.0	213 lbs. (97 kg)
						120/208-240	2 POS:2880	2 POS: 16.0	

*Not available for Canada

Let's Get Social



COMING SOON

FS3HAC-4226
in standard
Designer Black

Flav-R-Savor® Heated Air Curtain Cabinet

The newest model of our patented Flav-R-Savor® Heated Air Curtain Cabinets has no front doors, which allows your customers easy access to fresh hot products. Heated air at the front of the cabinet is forced downward, forming a “curtain” of heated air. The heated air is then drawn toward the rear of the cabinet, warming each shelf gently and evenly. Consistent even temperatures result in longer quality hold times compared to traditional merchandisers.

Features include:

- Adjustable slanted or horizontal shelves with removable sign holders on each
- Balanced LED lighting which showcases food product
- Two removable sliding rear doors
- Removable glass sides and a clean-out tray for easy upkeep
- Easy to use digital controls

Model	Dimensions (W x D x H)	Volts	Watts	Amps	Plugs
FS3HAC-4226	42" x 27 ¹ / ₄ " x 34" (1067 x 693 x 864 mm)	120/208-240	3430	14.3	NEMA L14-20P, NEMA 14-20P



Split Drawer Warmer with Touchscreen Control

Hatco's Split Drawer Warmer is now available with an optional touchscreen control panel. The new controller allows for precise individual temperature control for *each* drawer, plus adjustable timers *per* drawer with both audio and visual alert!

- Perfect for holding a variety of lower profile products
- Each drawer provides temperature, humidity and timer adjustability
- Find perfect settings and hold times for many of your food products

HDW-2R2
with optional touchscreen control and vents (above)
Right inset: New touchscreen control

Model	Dimensions W x D x H	Volts	Watts	Amps	Plug	Ship Weight
HDW-1R2	28 ⁷ / ₈ " x 16 ⁵ / ₈ " x 14 ⁷ / ₈ " (746 x 419 x 378 mm)	120	690	5.8	NEMA 5-15P	90 lbs. (41 kg)
HDW-2R2	28 ⁷ / ₈ " x 16 ⁵ / ₈ " x 24" (746 x 419 x 610 mm)	120	1290	10.8	NEMA 5-15P	135 lbs. (61 kg)

