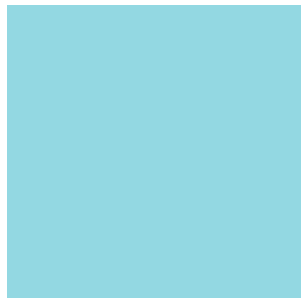
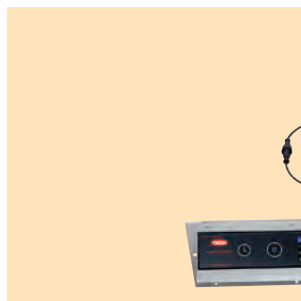
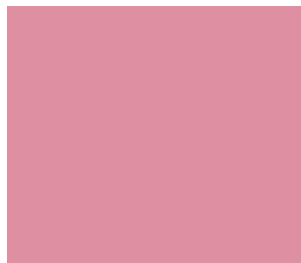


New Innovations by





Drop-In Modular/Ganged Dry Heated Wells

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 uniform low volume convected heat (or air) throughout the well(s), without all the hot spots and all the hassle of a fully plumbed unit (water, drain). This reduces the effect of hard water and the challenges associated with drains.

- 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 for our current wells



DHWBI-2
with accessory
food pans and
support bars



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	—	—	—	141 lbs. (64 kg)
		120/208-240		8.0	NEMA L14-20P	—	—	—	
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	—	—	—	159 lbs. (72 kg)
		120/208-240		16.0	NEMA L14-20P	—	—	—	
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: 16.0	
						120/208-240	2 POS: 1920	2 POS: 8.0	
						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	2 POS: 1924	2 POS: 16.0	195 lbs. (89 kg)
						120/208-240	3 POS: 2880	3 POS: 24.0	
						120/208-240	2 POS: 1920	2 POS: 8.0	
						120/208-240	3 POS: 2880	3 POS: 16.0	
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	
						120/208-240	2 POS: 2880	2 POS: 16.0	
						120/208-240	2 POS: 2880	2 POS: 16.0	

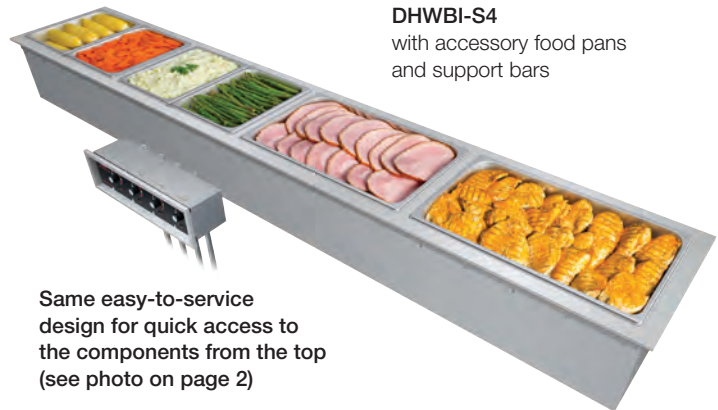
*Not available for Canada

Drop-In Modular/Ganged Dry Slim Heated Wells

The Hatco Modular/Ganged Slim Dry Heated Wells are full-size units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete heated food offering within easy reach, regardless of the sneeze guards. Unlike traditional steam tables, this unit provides uniform low volume convected heat (or air) throughout the well(s), without all the hot spots and all the hassle of a fully plumbed unit (water, drain). This reduces the effect of hard water and the challenges associated with drains.

- Full-size, insulated dry wells available in 2- to 4-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

- Easy-to-service design for quick replacement or service of elements
- 3/4" NPT brass drain provides easy cleanup should any food spills occur
- 6' (1829 mm) conduit is standard for convenient placement of controls



DHWBI-S4
with accessory food pans
and support bars

Same easy-to-service
design for quick access to
the components from the top
(see photo on page 2)



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-S2	45½" x 15⅝" x 12⅞" (1156 x 397 x 321 mm)	120 120/208-240	1920	16.0 8.0	NEMA 5-20P NEMA L14-20P	—	—	—	141 lbs. (64 kg)
DHWBI-S3	67½" x 15⅝" x 12⅞" (1715 x 397 x 321 mm)	120 120/208-240	2880	24.0 16.0	NEMA 5-30P NEMA L14-20P	—	—	—	159 lbs. (72 kg)
DHWBI-S4	89½" x 15⅝" x 12⅞" (2273 x 397 x 321 mm)	— 120/208-240	3840	— 16.0	— NEMA L14-20P	120	2 POS: 1920	2 POS: 16.0	177 lbs. (80 kg)
							2 POS: 1920	2 POS: 16.0	
							2 POS: 1920	2 POS: 8.0	
						120/208-240	2 POS: 1920	2 POS: 8.0	

*Not available for Canada

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 (standard) or a neutral (cool) white light.

- The patented sleek, curved design matches Hatco's line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look for your business
- The LED lighting delivers longer performance and significant savings with lower energy consumption (compared to standard incandescent bulbs) and greater reliability
- Field replaceable dual LED lights
- Angle brackets and end panels match housing color or finish
- 6" (152 mm) power leads are standard
- Optional non-adjustable tubular stands available in lieu of angle brackets

Model	Dimensions (W x D x H) (Add 1" [25 mm] to height for brackets)	Volts (single phase)	Watts	Ship Weight
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)

HL5-36

in optional Gleaming Gold Gloss finish
shown in top and underside views



Annual Lighting Energy Costs Only
\$7.29 vs **\$138.89**
 HL5-72 (18.9 Watt) HL-72 (360 Watt)
*Based on 3,650 hours per year at .14¢ per kilowatt-hour (kWh).

DESIGNER COLORS



GLOSS FINISHES



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 patented housing is available with energy efficient dual LED lights that provide longer life and energy efficient cost savings (when compared to standard incandescent bulbs). The LED lights are field replaceable and come in warm white (standard), neutral (cool) white or dual color with warm white/neutral (cool) white.

- All sizes are available in standard or high watt, with or without lights
- Angle brackets 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)

DUAL COLORED LED LIGHTING!
Toggle between warm white/neutral (cool) white depending on your food display (dual color not retrofittable)



DESIGNER COLORS



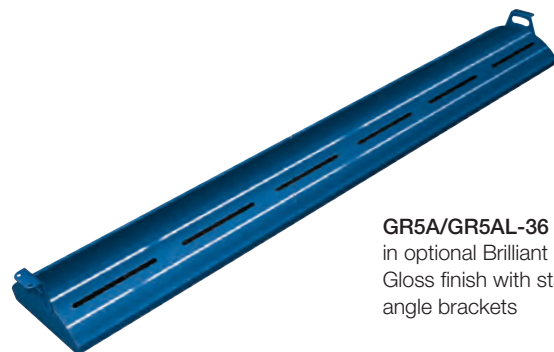
GLOSS FINISHES



Amps					Amps					Dimensions (both models)		Ship Weight
Model	Watts	120V	208V	240V	Model	Watts	120V	208V	240V	W x D x H (Add 1" [25 mm] for bracket)		
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)		13 lbs. (6 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)		14 lbs. (7 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)		15 lbs. (7 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)		17 lbs. (8 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)		18 lbs. (8 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)		20 lbs. (9 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)		21 lbs. (10 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)		22 lbs. (10 kg)
GR5A-66	1160	9.7	5.6	4.8	GR5AH-66	1560	13.0	7.5	6.2	66" x 6" x 2" (1675 x 150 x 51 mm)		24 lbs. (11 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)		25 lbs. (12 kg)
Glo-Ray® Curved Infrared Strip Heaters with LED Lights and Control Box												Weight includes Control Box
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)		18 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)		19 lbs. (9 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)		20 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)		22 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)		23 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)		25 lbs. (12 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)		27 lbs. (12 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)		29 lbs. (13 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)		30 lbs. (14 kg)



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



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

Split Drawer Warmers 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
- Find perfect settings and hold times for many of your food products
- Each drawer has a recessed individual thermostatic control, temperature monitor, and On/Off switch with optional touchscreen display control (TTC)
- Heavy-duty drawer slides with nylon rollers
- Completely insulated individual cavities provide maximum energy efficiency
- Standard 20³/₄" x 12³/₄" x 2¹/₂" (527 x 324 x 64 mm) pan supplied with each drawer

HDW-2R2
with optional
touchscreen control
and adjustable vents



Touchscreen Control Operations



Drawer
Temperature



Temperature
Adjustment



Drawer
Timer

**COMING
SOON**



HDW-1.5R2
with optional touchscreen
control and adjustable vents

Model	Dimensions* W x D* x H	Volts (single phase)	Watts	Amps	Plug	Ship Weight
HDW-1R2	28 ⁷ / ₈ " x 16 ¹ / ₂ " x 14 ⁷ / ₈ " (733 x 419 x 378 mm)	120	690	5.8	NEMA 5-15P	90 lbs. (41 kg)
HDW-1.5R2	28 ⁷ / ₈ " x 16 ¹ / ₂ " x 19 ¹ / ₂ " (733 x 419 x 494 mm)	120	990	8.3	NEMA 5-15P	113 lbs. (51 kg)
HDW-2R2	28 ⁷ / ₈ " x 16 ¹ / ₂ " x 24" (733 x 419 x 610 mm)	120	1290	10.8	NEMA 5-15P	135 lbs. (61 kg)

*Add 1¹/₄" to depth for drawer handle. Height includes legs.

**Coming
Soon!**

Create impulse sales
using accessory
sign holders on
the pizza arms to
communicate daily
specials to your
customers



IHDC-45
in optional *Designer*
Black with four adjustable
arms, accessory sign holders
and two risers

Intelligent Heated Merchandising Cabinet with Humidity

**COMING
SOON**

Hatco's Intelligent Heated Display Cabinet with Humidity is the perfect way to showcase your pizzas and more. 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.

- The air flow pattern is designed to maintain consistent cabinet temperature without drying out food
- The air flow rate enables the cabinet to recover temperature rapidly after opening and closing a door
- USB port in back of unit makes it easy to establish standard, pre-programmed settings for consistency and reliability
- Comes standard in Stainless Steel with energy efficient LED lighting to illuminate your food display
- LCD touchscreen display on back of unit controls temperature, humidity and up to eight timers for each food location

Model	Dimensions (W x D x H)	Volts	Watts	Amps	Hz	Plugs	Ship Weight
IHDC-45	45" x 28 ¹¹ / ₁₆ " x 31 ³ / ₁₆ " (1143 x 728 x 791 mm)	208 240	3090	14.9 12.9	50/60	NEMA 6-20P	270 lbs. (123 kg)

**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 consistent toasting (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 an H have 3" (76 mm) opening for thicker bread products
- *Designer Black* (standard), *Designer Warm Red* and *Stainless Steel* (optional)



Model	Bread Product	Dimensions (W x D x H)	Volts	Watts	Amps	Plugs	Opening	Ship Weight
TQ3-10	All	14 ¹ / ₂ " x 21 ³ / ₁₆ " x 16 ³ / ₁₆ " (368 x 538 x 411 mm)	120 208 or 240	1780	14.8 8.6 or 7.4	NEMA 5-15P (US) NEMA 5-20P (CAN) NEMA 6-15P	2" (51 mm)	54 lbs. (25 kg)

Model	Bread Product	Dimensions (W x D x H)	Volts	Watts	Amps	Plugs	Opening	Ship Weight
TQ3-400	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (373 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 " (373 x 524 x 435 mm)	208 or 240	2220	10.7 or 9.3	NEMA 6-15P NEMA 6-30P*	2" (51 mm)	54 lbs. (25 kg)
TQ3-500H	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (373 x 524 x 435 mm)	208 or 240	2220	10.7 or 9.2	NEMA 6-15P NEMA 6-30P*	3" (76 mm)	54 lbs. (25 kg)
TQ3-900	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (373 x 524 x 435 mm)	208 or 240	3020	14.5 or 12.6	NEMA 6-20P NEMA 6-30P*	2" (51 mm)	54 lbs. (25 kg)
TQ3-900H	All	14 ³ / ₄ " x 20 ⁵ / ₈ " x 17 ¹ / ₈ " (373 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

Model	Bread Product	Dimensions (W x D x H)	Volts	Watts	Amps	Plugs	Opening	Ship Weight
TQ3-2000	All	18 ³ / ₄ " x 23 ⁵ / ₈ " x 17 ¹ / ₈ " (475 x 598 x 435 mm)	208 or 240	4020	19.3 or 16.8	NEMA 6-30P	2" (51 mm)	81 lbs. (37 kg)
TQ3-2000H	All	18 ³ / ₄ " x 23 ⁵ / ₈ " x 17 ¹ / ₈ " (475 x 598 x 435 mm)	208 or 240	4020	19.3 or 16.8	NEMA 6-30P	3" (76 mm)	81 lbs. (37 kg)

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 patented ColorGuard Sensing System monitors and adjusts conveyor speed ensuring consistent toast results - even at your busiest periods
- 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, a collector ramp for easy cleaning and USB port for easy transfer of information



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 NEMA L6-20P*	86 lbs. (39 kg)

*NEMA 6-30P plug is an option

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.

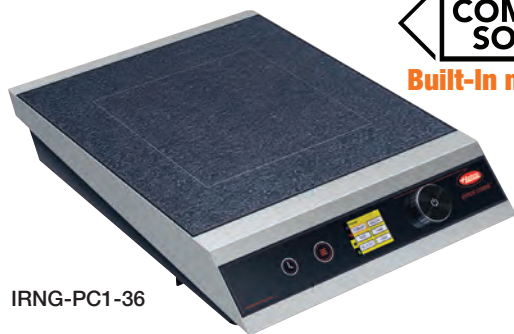
- Five power levels offers a range to suit different food types and volumes
- Induction is energy efficient, which lowers utility bills
- No open flames (canned heat) enhances operator and public safety



**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
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 AS-3112
Built-In Warmer						
IWRM-B1-06	12" x 12" x 4 1/4" (305 x 305 x 106 mm)	120	Single	600	5.0	NEMA 5-15P
IWRM-B1-06	12" x 12" x 4 1/4" (305 x 305 x 106 mm)	220/230/240	Single	600	2.7/2.6/2.5	Schuko or BS1363 or AS-3112



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 432 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 432 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 3 3/4" (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 5/8" (343 x 368 x 91 mm)	220/230/240	Single	3300-3600	15.0	Schuko or AS-3112	21 lbs. (10 kg)
IRNG-PB1-30		220/230/240	Single	2860-3120	13.0	BS 1363	21 lbs. (10 kg)

*Not available for Canada

Coming
Soon!



Who We Are

Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improve 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 Employee Ownership

The company was started by Gordon and LaReine Hatch in 1950 and was led 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
Built-In Shelves
Built-In Warmers
Carving Stations
Cold Shelves
Cold Wells
Commercial Toasters
Decorative Lamps
Display Lights
Drawer Warmers
Frost Tops

Fry Stations
Heated Shelves
Heated Wells
Holding & Display Cabinets
Hot/Cold Shelves
Hot/Cold Wells
Hot Food Merchandisers
Hot Water Dispensers
Ice Wells
Induction
Light Cooking Equipment

Nacho Chip Warmers
Pizza Warmers
Portable Food Warmers
Refrigerated Wells
Rethernalizers
Rice Drawer Warmers
Salamanders
Sanitizing Sink Heaters
Soup Stations
Strip Heaters

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

Inquiries and requests to:
support@hatcocorp.com

Hatco Corporation, P.O. Box 340500
Milwaukee, WI 53234-0500

Telephone:
(800) 558-0607 or (414) 671-6350

Locations

Sturgeon Bay

Milwaukee

Suzhou, China

Let's Get Social

