



Induction Solutions

Cafeterias • Buffets
Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars



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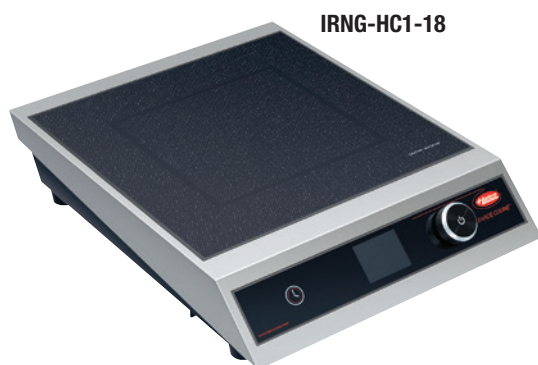


Rapide Cuisine® Countertop Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® Heavy-Duty Induction Range is designed for intense commercial foodservice applications. This model is simple to operate and has the Magnetic Power System (MPS), delivering the highest power in its class!

The unit features a large control knob, extra side impact protection and a scratch-hiding cooktop surface.

- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100) and time control (30 seconds to 10 hrs.)
- Large control knob is adaptive and adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Includes a grease filter and extra side impact protection
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Fully-sealed top with conformal-coated boards adds extra protection against grease or moisture
- Keeps its "cool" even in hot kitchen environments
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Safety and convenience features such as automatic shut-off to prevent overheating
- Low-profile, contemporary design and low noise cooling fan
- USB port for downloading updates
- 71" cord with plug



IRNG-HC1-18

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



COUNTERTOP HEAVY-DUTY INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Ship Weight†
IRNG-HC1-14	13" x 17" x 3 3/8"	120	1440	17 lbs.
IRNG-HC1-18§	13" x 17" x 3 3/8"	120	1800	17 lbs.

† Shipping weights are approximate.

§ Not available for Canada.

All Countertop Heavy-Duty Induction Range Models Feature:

Models Shipped with: A 71" cord & plug set.

Cord Location: Rear left bottom base corner.



Rapide Cuisine® Countertop Induction Ranges

Hatco's Rapide Cuisine® Professional 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!

- Tough enough for back-of-the-house cooking and prep areas but is still easily portable and adaptable for buffets and many other "front-of-the-house" applications



- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode where the operator can create preset programs for consistent cooking cycles

- Easy to use color-coded selectable functions
- Adaptive control knob adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Elegant, low-profile, contemporary design



- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is durable and easy to clean – fully-sealed top and conformal-coated boards add extra protection against grease or moisture
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures up to 124°F
- USB port for downloading updates or adding modes from our website
- 71" cord with plug



IRNG-PC1-18 shown with standard finishes



IRNG-PC1-18 shown with optional Bold Black top and bottom housing

COUNTERTOP INDUCTION RANGES

Model	Dimensions W x D x H	Top Housing	Bottom Housing	Voltage Single Phase	Watts	Ship Weight†
IRNG-PC1-14	13" x 17" x 3 3/8"	Stainless Steel (Standard)	Bold Black (Standard)	120	1440	17 lbs.
IRNG-PC1-18	13" x 17" x 3 3/8"	Stainless Steel (Standard)	Bold Black (Standard)	120	1800	17 lbs.
IRNG-PC1-18§	13" x 17" x 3 3/8"	Stainless Steel	Radiant Red	120	1800	17 lbs.
IRNG-PC1-18§	13" x 17" x 3 3/8"	Bold Black	Bold Black	120	1800	17 lbs.

† Shipping weights are approximate.

§ Not available for Canada.

All Countertop Induction Range Models Feature:

Models Shipped with: A 71" cord & plug set.

Cord Location: Rear left bottom base corner.

COLORS AND FINISHES – PAGE 7





Rapide Cuisine® Built-In Induction Ranges

Hatco's Rapide Cuisine® Built-In Professional 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!

This unit can be mounted flush or near flush with the optional trim ring. It has brains and beauty with a high resolution color display, timer, plus convenient power and temperature modes.

- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)



- Programmable mode where the operator can create preset programs for consistent cooking cycles and quality product
- Easy to use, color-coded selectable functions

- Adaptive control knob adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is both durable and easy to clean
- Fully-sealed top with conformal coated boards add extra protection against grease or moisture
- Safety and convenience features such as automatic shut-off to prevent overheating
- USB port for downloading updates or adding modes from our website
- Includes separate control panel which can mount in a convenient location
- 71" cord with plug



IRNG-PB1-18

BUILT-IN INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Ship Weight†
IRNG-PB1-14	13½" x 14½" x 3½"	120	1440	12 lbs.
IRNG-PB1-18§	13½" x 14½" x 3½"	120	1800	17 lbs.

† Shipping weights are approximate.

§ Not available for Canada.

All Built-In Induction Range Models Feature:

Control Panel: 12"W x 4½"H.

Models Shipped with: 51" cable from the base unit to the control panel and a 71" cord & plug set.

Cord Location: Rear left bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

TRIM-PB1-18 Stainless Steel Trim Ring (for IRNG-PB1-14, -18 models only)



Rapide Cuisine® Countertop High-Powered/Heavy-Duty Induction Range

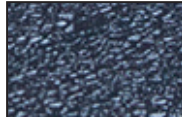
Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Range offers industry-leading features and true back of house power in a commercial kitchen proof package.

The unit features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Commercial kitchen ready. Heavy gauge stainless steel housing with side impact protection for the top
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes a grease filter and features conformal coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and makes scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures up to 124°F
- USB port for downloading updates or adding modes from our website
- 71" cord with plug



IRNG-PC1-36



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



Includes a food temperature probe which facilitates highly accurate cooking

COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION RANGE

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Ship Weight†
IRNG-PC1-36	13 7/8" x 18 5/8" x 4"	208-240	3120-3600	21 lbs.

† Shipping weights are approximate.

All Countertop High-Power/Heavy-Duty Induction Range Models Feature:

Models Shipped with: 71" cord with plug (includes temperature probe).

Cord Location: Rear left bottom base corner.





Rapide Cuisine® Built-In High- Powered/Heavy-Duty Induction Range

Hatco's Rapide Cuisine® Built-In High-Powered/Heavy-Duty Induction Range offers industry-leading features and true back-of-house power in a commercial kitchen proof package.

The unit can be mounted flush or near flush with the optional trim ring. It features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes a grease filter and conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use appear less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures (up to 124°F/51°C)
- USB port for downloading updates or adding Modes from our website
- Includes a remote control panel and cord
- 71" cord with plug



IRNG-PB1-36



Includes a food temperature probe which facilitates highly accurate cooking



Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use

HIGH-POWERED/HEAVY-DUTY BUILT-IN INDUCTION RANGE

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Ship Weight†
IRNG-PB1-36	13½" x 14½" x 3 5/8"	208-240	3120-3600	20 lbs.

† Shipping weights are approximate.

All Built-In High-Powered/Heavy-Duty Induction Range Models Feature:

Models Shipped with: 51" cable from the base unit to the control panel and 71" cord with plug (includes temperature probe).

Cord Location: Rear right bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

TRIM-PB1-36 Stainless Steel Trim Ring (for IRNG-PB1-36 models only)



IRNG-PC1-18 shown with standard finishes



Paint Chip Sample Colors

GLOSS FINISHES



**Bold
Black**



**Radiant
Red**

*Colors are a representation and may not exactly match our colors.
Consult factory for possible color matching options on these colors.
Non-standard colors are non-returnable.*

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit www.hatcocorp.com / Order Literature / Sales Literature / Sell Sheets.

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