



FOODSERVICE EQUIPMENT

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FOR IMMEDIATE RELEASE

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Hatco® Corporation Selected for NAFEM's WHAT'S HOT! WHAT'S COOL!® Gallery

Hatco is featured for its new Rapide Cuisine® Countertop Induction Range

Milwaukee, WI (Jan. 31, 2017) - Hatco® Corporation, a leader in creating innovative ideas for the foodservice industry, will be featured in the WHAT'S HOT! WHAT'S COOL!® product gallery at the 2017 NAFEM Show in Orlando.

The gallery is designed to display the newest and most innovative concepts in equipment that feature better technology, are designed with the consumer in mind, reduce labor costs and deliver significant energy savings.

Built for commercial foodservice use, the Rapide Cuisine® Countertop Induction Range takes induction cooking to a new level. The range uses a Magnetic Power System (MPS) that delivers the highest power in its class. Safety and convenience features are included for operators, such as an energy-saving automatic shut-off to prevent overheating and Pan Sense Technology (PST) to turn on the unit only when a compatible pan is detected on the ceramic glass top. The IRNG-PC1-18 model also features an advanced programmable mode, where users can create up to six preset cooking profiles for consistent cooking of popular menu items.

Business Development Manager, Edward Nunn, commented, "We are very excited and honored to receive this recognition. Hatco is a relatively new entrant to this product category and we chose to take a leadership role in terms of providing differentiated, hi-tech, modern features that are truly useful - not gimmicks - with unbeatable fundamental quality, and delivering it at the best value for money price point. Our assembled team combines many years induction experience, with fresh thinking based on customer perspectives. Featuring in this prestigious industry showcase validates our approach."

You can view the Rapide Cuisine® by visiting Hatco's booth (#1612) or by visiting the What's Hot! What's Cool!® gallery booth (#1840) any time during the 2017 NAFEM Show from February 9-11, 2017.

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From the corporate offices in Milwaukee to the state-of-the-art manufacturing facility in Sturgeon Bay, Wis., Hatco Corporation is a proud employee-owned company. Hatco has a history of over 65 years of excellence in the quality design, production and servicing of sanitizing, warming, toasting, holding, cooking and cooling equipment. Visit the Hatco website at <https://www.hatcocorp.com> to learn more.

Nothing less than the best.®