



FOR IMMEDIATE RELEASE

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The Most Flexible Piece of Equipment You Will Never Notice

Milwaukee, WI – March 10, 2021 – When high ambiance matters and you need a beautiful, flexible and simple solution for hot food holding, you need Hatco® Corporation's new Maskerade™ Undercounter Induction Warmer.



Hatco® Maskerade™ Undercounter
Induction Warmer

Model **IWRM-UT-06**

The Maskerade can be mounted under various countertop materials, including engineered and natural stone, so that it is completely concealed and “invisible,” creating an appealing display and allowing for added countertop space for multi-purpose convenience.

The warmer includes a black flexible, highly slip-resistant trivet. The trivet is the key to the system, locating the chafing dish and protecting the stone from the heat of the pan. No open flames and an automatic shut-off to prevent overheating enhance both operator and public safety.

The IWRM-UT model has five precise, memory-retentive low- to high-power warming levels that suit a wide variety of food types to be held safely and at optimum quality. It also features a control panel with a standby key, temperature control arrow keys, a lock key and temperature setting indicators.

For additional information on the Hatco Maskerade Undercounter Induction Warmer and other equipment, contact your Hatco sales representative or visit the Hatco website at <https://www.hatcocorp.com>.

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About Hatco Corporation

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. Since 1950, Hatco has a history of excellence in the quality design, production, and servicing of warming, toasting, holding, cooking, sanitizing, and cooling equipment.