



FOR IMMEDIATE RELEASE

## Hatco® Introduces the Countertop Induction Griddle for Maximum Cooking Power

*Versatile, Energy-Efficient, and Built for Today's Foodservice Demands*



*IGRID-2418-FS Countertop Induction Griddle*

**MILWAUKEE – August 2025** – Hatco® is expanding its lineup of innovative cooking equipment with the launch of the Countertop Induction Griddle – a versatile solution that brings speed, consistency, and precision to commercial kitchens.

Featuring powerful induction technology and a heavy-duty cooking surface, the griddle delivers exceptional results across menus, from breakfast favorites to lunch and dinner entrées. It is

designed to keep operations running smoothly by supporting high-volume production, streamlining kitchen workflows, and simplifying maintenance to ensure dependable performance.

### Key Features:

- **Fast Heat-Up:** Cooktop reaches 350°F (177°C) in 12 minutes.
- **No Pan Required:** Unlike traditional induction units that require a pan, the cooktop is the pan, enabling direct-contact cooking without additional cookware.
- **Dual-Zone Precision:** Two independently controlled heat zones – each with four temperature sensors, a digital readout, and a control knob – provide accurate, responsive temperature management.
- **Even Heat Distribution:** 12 induction coils ensure consistent heat across the entire surface for perfect results every time.
- **High-Temperature Capability:** A maximum temperature of 550°F (288°C) delivers the high heat needed for versatile cooking.
- **Spacious Cooktop Surface:** 24" W x 18" D (610 x 457 mm) polished steel surface built for heavy-duty, high-volume use.

The induction griddle is designed to meet the diverse needs of various foodservice operations, including catering, colleges and universities, concessions, delis, food trucks, full service restaurants, ghost kitchens, hospitality venues, and quick service restaurants. Models are available in 208 or 240V.

For more details on how you can maximize cooking efficiency with the Countertop Induction Griddle, contact your Hatco sales representative, download the equipment [spec sheet](#), or visit [www.hatcocorp.com](http://www.hatcocorp.com).

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### **About Hatco**

Since 1950, Hatco, a leading manufacturer of commercial foodservice equipment, has been dedicated to supporting the foodservice industry worldwide with its innovative products. With locations in Milwaukee and Sturgeon Bay, Wisconsin, Hatco is committed to exceptional customer service and designs durable sanitizing, warming, holding, merchandising, cooking, and cooling solutions tailored to meet the needs of foodservice operations. A proud employee-owned company and brand of Hatco Corporation, Hatco continues to set the standard for reliability, performance, and excellence in the foodservice industry.

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