



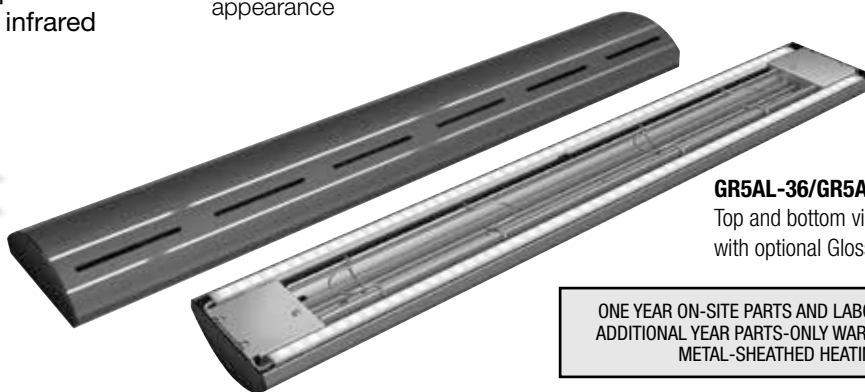
CANADIAN FOODSERVICE EQUIPMENT - SUPPLEMENTAL PRICE LIST

Glo-Ray® Curved Infrared Strip Heaters with LED Lights

This stylish patented design, based on our signature Glo-Ray® strip heaters, is the perfect solution for your front-of-the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below.

The entire holding surface is heated evenly with no "cold" spots thanks to Hatco's dependable infrared element technology.

- Narrow, curved design: 2"H by 6"D uses a very small footprint.
- Lengths available from 18"-72" in 6" increments
- Patented housing design has energy efficient dual LED lights across the entire strip heater which provides longer performance and energy savings (compared to standard incandescent bulbs - 3.5 to 15.2 watts based on length)
- LED lights are field replaceable
- 3050K LED light temperature provides more consistent warmth, improved light coverage and enhances food appearance
- Remote box with electronic infinite control and power on/off switch (controls lights and heat) included
- 100% linear infinite controls with adjustability from 0-100% allow for precise settings
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in standard or high watt
- Mounting Brackets are standard
- Hatco's wide array of colors help provide the right look for your venue



GR5AL-36/GR5AHL-36

Top and bottom view, shown
with optional Gloss Finish

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY, PLUS ONE
ADDITIONAL YEAR PARTS-ONLY WARRANTY ON ALL GLO-RAY®
METAL-SHEATHED HEATING ELEMENTS.

GLO-RAY® CURVED INFRARED STRIP HEATERS WITH LED LIGHTS

Model	Width	Voltage Single Phase	Watts	Ship Weight*	List Price
Standard Watt					
GR5AL-18	18"	120, 208 or 240	254	13 lbs.	\$ 2287
GR5AL-24	24"	120, 208 or 240	356	14 lbs.	2417
GR5AL-30	30"	120, 208 or 240	458	15 lbs.	2547
GR5AL-36	36"	120, 208 or 240	584	17 lbs.	2677
GR5AL-42	42"	120, 208 or 240	686	18 lbs.	2806
GR5AL-48	48"	120, 208 or 240	812	20 lbs.	2936
GR5AL-54	54"	120, 208 or 240	939	21 lbs.	3066
GR5AL-60	60"	120, 208 or 240	1066	22 lbs.	3196
GR5AL-66	66"	120, 208 or 240	1177	24 lbs.	3326
GR5AL-72	72"	120, 208 or 240	1294	25 lbs.	3456
High Watt					
GR5AHL-18	18"	120, 208 or 240	354	13 lbs.	\$ 2297
GR5AHL-24	24"	120, 208 or 240	506	14 lbs.	2427
GR5AHL-30	30"	120, 208 or 240	668	15 lbs.	2557
GR5AHL-36	36"	120, 208 or 240	809	17 lbs.	2687
GR5AHL-42	42"	120, 208 or 240	961	18 lbs.	2817
GR5AHL-48	48"	120, 208 or 240	1112	20 lbs.	2947
GR5AHL-54	54"	120, 208 or 240	1264	21 lbs.	3077
GR5AHL-60	60"	120, 208 or 240	1416	22 lbs.	3206
GR5AHL-66	66"	120, 208 or 240	1577	24 lbs.	3336
GR5AHL-72	72"	120, 208 or 240	1744	25 lbs.	3466

* Weights do not include shipping materials.

All Models Feature:

Voltage: 120, 208 or 240, single phase only.

Switch location: Remote box with electronic infinite control and power on/off switch (controls lights and heat) included.

Leads: 3' Conduit, 5' Power Leads. Standard LED lead length is 1.5' longer than power lead length.

Angle Brackets: Provides 1½" clearance between strip heater and overself.

Dimensions: 18"-72"W x 6"D x 2"H

Control Box Dimensions: 10.125"W x 6.25"D x 4.75"H

OPTIONS (available at time of purchase only)

Designer colors – Clear Anodized standard –

Non-standard colors are non-returnable – per foot \$29

RED	Warm Red	BLACK	Black
GRAY	Gray Granite	WHITE	White Granite
BBLUE	Navy Blue	GREEN	Hunter Green
COPPER	Antique Copper		

Gloss Finishes –

Non-standard colors are non-returnable – per foot \$40

GGOLD	Gleaming Gold	RRED	Radiant Red
GGRAY	Glossy Gray	BBLUE	Brilliant Blue
BBLACK	Bold Black		

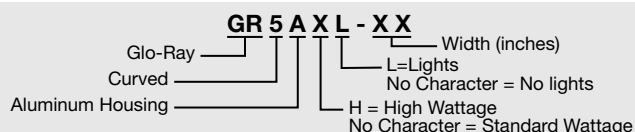
Power Wire Leads

Extended beyond the standard 5' power leads–

Must specify total lead length required.

(standard LED lead length is 1½' longer than power lead length)

GR5AL-LEAD6	6' total power lead length	\$ 8
GR5AL-LEAD7	7' total power lead length	16
GR5AL-LEAD8	8' total power lead length	24
GR5AL-LEAD9	9' total power lead length	32
GR5AL-LEAD10	10' total power lead length	40



Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach, regardless of the sneeze guards.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 approved cold wall construction utilizes R-404A refrigerant keeping food product cold without drying it out
- Adjustable condensing unit can rotate 180° on all models for easy venting adjustments and flexibility at installation
- Mobile condensing unit can be moved in 4.9" increments from left end to center on the two-, three- and four-pan units. (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pullout condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT drain simplifies cleaning

REFRIGERATED SLIM DROP-IN WELLS

Model	HP	Dimensions W x D x H	Watts	Plug	Ship Weight [†]	List Price
CWB-S1	¼	27 ¹ / ₁₆ " x 19" x 32 ⁵ / ₁₆ "	804	NEMA 5-15P	133 lbs.	\$6331
CWB-S2	¼	48 ¹ / ₈ " x 19" x 25 ⁷ / ₁₆ "	804	NEMA 5-15P	180 lbs.	6940
CWB-S3	⅓	69 ³ / ₁₆ " x 19" x 25 ⁷ / ₁₆ "	1044	NEMA 5-15P	235 lbs.	8003
CWB-S4	½	90 ¹ / ₄ " x 19" x 25 ⁷ / ₁₆ "	1380	NEMA 5-15P	290 lbs.	9627

[†]Shipping weights are approximate.

All Refrigerated Slim Drop-In Wells Feature:

Voltage: 120V, single phase only.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180°), auto-defrost, sight glass, service valves and dryer.

ONE YEAR, ON-SITE PARTS AND LABOR WARRANTY. AN ADDITIONAL FOUR YEAR PARTS ONLY WARRANTY ON THE COMPRESSOR IS AVAILABLE AT THE TIME OF UNIT PURCHASE.

OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase	\$260
CWB-S1SLANT	Slant Option for CWB-S1	269
CWB-S2SLANT	Slant Option for CWB-S2	290
CWB-S3SLANT	Slant Option for CWB-S3	310
CWB-S4SLANT	Slant Option for CWB-S4	331

ACCESSORIES (available for purchase at any time)

Support Bars –		
CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells	\$16
False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –		
1FBS8	For CWB-S1 (1-Part Accessory)	\$ 88
2FBS8	For CWB-S2 (1-Part Accessory)	166
3FBS8	For CWB-S3 (2-Part Accessory)	244
4FBS8	For CWB-S4 (2-Part Accessory)	322
Pans –		
ST PAN 1/3	Third-Size Stainless Steel Pan – 12 ³ / ₄ "W x 6 ⁷ / ₈ "D x 2 ¹ / ₂ "H	\$ 60
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 ³ / ₄ "W x 10 ³ / ₈ "D x 2 ¹ / ₂ "H	68
ST PAN 2	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 2 ¹ / ₂ "H	82
ST PAN 4	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 4"H	103
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 6"H	117
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size – 10 ³ / ₈ "W x 7 ⁷ / ₈ "D	\$118
TRIVET SS	Full-Size – 10 ³ / ₈ "W x 18"D	147

REFRIGERATED SLIM DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWB-S1	25 ¹ / ₄ "	26 ¹ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
CWB-S2	46 ¹ / ₄ "	47 ¹ / ₈ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
CWB-S3	67 ¹ / ₁₆ "	68 ³ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
CWB-S4	88 ³ / ₈ "	89 ¹ / ₄ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "

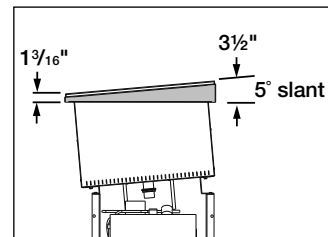


CWB-S4
with optional slant kit,
accessory (hotel) food
pans and additional pan
support bars

CWB-S2
with accessory
(hotel) food pans
and additional pan
support bars

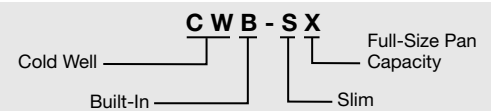
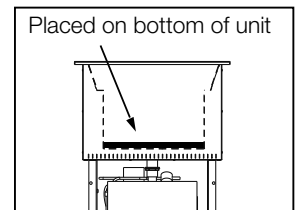


Slant Option for CWB-S1, S2, S3, S4



False Bottom Accessories

1-part or 2-part(s) depending on pan size



Drop-In Slim Ice Wells

Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim line configuration providing customers with a complete well within easy reach, regardless of the sneeze guards.

Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Slim Ice Wells hold 1 to 4 full-size pan configurations but placed lengthwise
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining



IWB-S4
with optional Slant Kit



DROP-IN INSULATED SLIM ICE WELLS

Model	Dimensions W x D x H	Ship Weight [†]	List Price
IWB-S1	27 ¹ / ₁₆ " x 19" x 12"	48 lbs.	\$1725
IWB-S2	48 ¹ / ₈ " x 19" x 12"	69 lbs.	1984
IWB-S3	69 ³ / ₁₆ " x 19" x 12"	89 lbs.	2296
IWB-S4	90 ¹ / ₄ " x 19" x 12"	107 lbs.	2660

[†]Shipping weights are approximate.

ONE YEAR, ON-SITE PARTS AND LABOR WARRANTY.

OPTIONS (available at time of purchase only)

IWB-S1SLANT	Slant Option for IWB-S1	\$178
IWB-S2SLANT	Slant Option for IWB-S2	199
IWB-S3SLANT	Slant Option for IWB-S3	219
IWB-S4SLANT	Slant Option for IWB-S4	240

ACCESSORIES (available for purchase at any time)

Support Bars –

CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Well	\$16
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False Bottoms (allows for 3¹/₂" of ice and sits on ledge of well) –

1FBS3.5	For IWB-S1 Models (includes one 1-pan insert)	\$ 88
2FBS3.5	For IWB-S2 Models (includes one 2-pan insert)	166
3FBS3.5	For IWB-S3 Models (includes one 1-pan insert and one 2-pan insert)	244
4FBS3.5	For IWB-S4 Models (includes two 2-pan inserts)	322

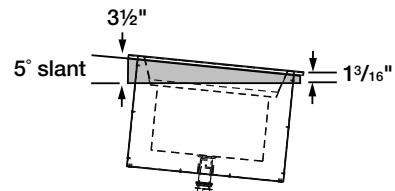
False Bottoms (allows for 8" of ice and sits on bottom of well) –

1FBS8	For IWB-S1 Models (includes one 1-pan insert)	\$ 88
2FBS8	For IWB-S2 Models (includes one 2-pan insert)	166
3FBS8	For IWB-S3 Models (includes one 1-pan insert and one 2-pan insert)	244
4FBS8	For IWB-S4 Models (includes two 2-pan inserts)	322

Pans –

ST PAN 1/3	Third-Size Stainless Steel Pan – 12 ³ / ₄ "W x 6 ⁷ / ₈ "D x 2 ¹ / ₂ "H	\$ 60
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 ³ / ₄ "W x 10 ³ / ₈ "D x 2 ¹ / ₂ "H	68
ST PAN 2	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 2 ¹ / ₂ "H	82
ST PAN 4	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 4"H	103
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 6"H	117

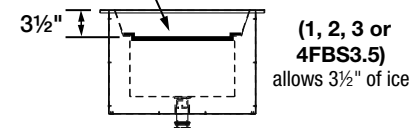
Slant Option for: IWB-S1, -S2, -S3, -S4



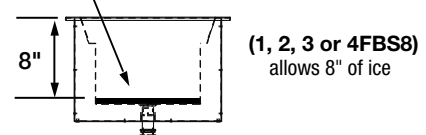
False Bottom Accessories

1-part or 2-part(s) depending on pan size

Hangs from pan shelf -
3¹/₂" H for ice

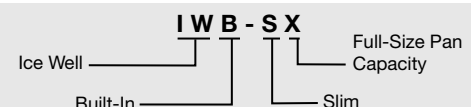


Placed on bottom of unit -
8" H for ice



DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	25 ¹ / ₄ "	26 ¹ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S2	46 ¹ / ₄ "	47 ¹ / ₈ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S3	67 ⁵ / ₁₆ "	68 ³ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S4	88 ³ / ₈ "	89 ¹ / ₄ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "

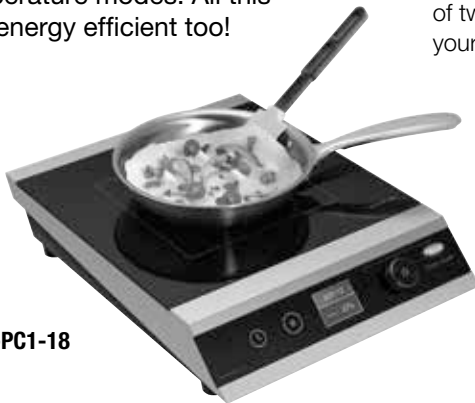




Rapide Cuisine™ Induction Range

Hatco's Rapide Cuisine™ 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!



IRNG-PC1-18

- Designed and built for durability and performance in commercial foodservice use
- A professional induction range that handles the rigors of back-of-the-house cooking and prep areas but still easily portable and adaptable for buffets and many other "front-of-the-house" applications



- Elegant, low-profile design with a choice of two color combinations to match your décor

- High resolution TFT display instantly advises the operator of precise power, and time monitoring



- Easy to use, color-coded selectable modes
- Safety features and convenience features such as automatic shut off to prevent overheating and compatible pan detection
- Black glass composite top is durable and easy to clean
- 71" cord with plug

INDUCTION RANGE

Model	Dimensions W x D x H	Voltage Single Phase Only	Watts	Plug	Ship Weight [†]	List Price
IRNG-PC1-14	13" x 17" x 3 3/8"	120	1440	NEMA 5-15P	17 lbs.	\$1466

[†]Shipping weights are approximate.

OPTIONS (available at time of purchase only, custom colors available subject to minimum volumes)

Top Housing Designer Colors – Non-standard colors are non-returnable –

SS	Stainless Steel (standard)	No Charge
BBLACK	Bold Black	\$97

TWO YEAR REPLACEMENT WARRANTY
CONTACT HATCO SERVICE TEAM FOR DETAILS.

