



Updated Pricing Effective February 1, 2017



DOMESTIC FOODSERVICE EQUIPMENT - SUPPLEMENTAL PRICE LIST

Glo-Ray® Curved Infrared Strip Heaters

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
- Available in standard or high watt
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Angle Brackets (Black only) for mounting are standard
- Hatco's wide array of colors help provide the right look for your venue



GR5A-36/GR5AH-36
in optional *Designer Navy Blue*
with standard Angle Brackets

GR5A-36/GR5AH-36
in optional *Designer Navy Blue*
and optional 16" Non-adjustable
Tubular Stands (legs) in
standard Clear Anodized

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

Model	Width	Voltage Single Phase	Watts	Ship Weight*	List Price*
Standard Watt					
GR5A-18	18"	120, 208 or 240	250	16 lbs.	\$ 528
GR5A-24	24"	120, 208 or 240	350	17 lbs.	566
GR5A-30	30"	120, 208 or 240	450	19 lbs.	604
GR5A-36	36"	120, 208 or 240	575	21 lbs.	642
GR5A-42	42"	120, 208 or 240	675	22 lbs.	680
GR5A-48	48"	120, 208 or 240	800	24 lbs.	718
GR5A-54	54"	120, 208 or 240	925	26 lbs.	756
GR5A-60	60"	120, 208 or 240	1050	28 lbs.	794
GR5A-66	66"	120, 208 or 240	1160	32 lbs.	832
GR5A-72	72"	120, 208 or 240	1275	33 lbs.	870
High Watt					
GR5AH-18	18"	120, 208 or 240	350	16 lbs.	\$ 536
GR5AH-24	24"	120, 208 or 240	500	17 lbs.	574
GR5AH-30	30"	120, 208 or 240	660	19 lbs.	612
GR5AH-36	36"	120, 208 or 240	800	21 lbs.	650
GR5AH-42	42"	120, 208 or 240	950	22 lbs.	688
GR5AH-48	48"	120, 208 or 240	1100	24 lbs.	726
GR5AH-54	54"	120, 208 or 240	1250	26 lbs.	764
GR5AH-60	60"	120, 208 or 240	1400	28 lbs.	802
GR5AH-66	66"	120, 208 or 240	1560	32 lbs.	840
GR5AH-72	72"	120, 208 or 240	1725	33 lbs.	878

• Weights are approximate.

* Does not include controls.

All Models Feature:

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

Leads: 3' Conduit, 5' Power Leads.

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

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

OPTIONS (available at time of purchase only)

Designer colors – Clear Anodized standard –

Non-standard colors are non-returnable –

per foot \$22

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

Gloss Finishes –

Non-standard colors are non-returnable –

per foot \$31

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

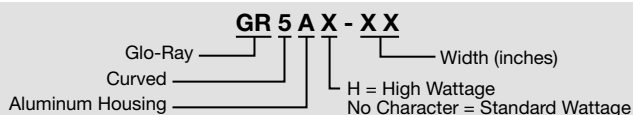
Non-Adjustable Tubular Stands – Clear Anodized standard –

NLT5-10, -12	Specify 10" or 12" clearance	1 pair	\$ 120
NLT5-14, -16	Specify 14" or 16" clearance	1 pair	150

NLT-PAINT Designer color or Gloss Finish for Non-Adjustable Tubular Stands – Non-standard colors are non- returnable –

1 pair \$33

REM INF	Remote Infinite Switches in lieu of Toggle (max. 12.2 amps)	each	33
REM TOG	Remote Toggle Switches (max. 15 amps)	No Charge	
RMB	Remote Box, available in <i>Designer</i> colors or Gloss Finishes – Non-standard colors are non-returnable –	See pages 76 & 77 in Price List	





Glo-Ray® Curved Infrared Strip Heaters with LED Lights

Hatco's Glo-Ray® Curved Infrared Strip Heaters with LED Lights feature a patented housing design that is low-profile, elliptical-shaped and stylish, the ideal solution for front-of-the-house applications where heat and/or lights are needed.

It can operate with just the dual LED lights on for cold/room temperature applications; or the dual LED lights can be used simultaneously with the infrared emitter to provide the perfect balance of light and heat.

- 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
- Angle Brackets (Black only) for mounting are standard
- Available as lights only, see HL5 Display Lights on next page



GR5AL-36/GR5AHL-36

Top and bottom view, shown in optional Radiant Red Gloss Finish (standard mounting brackets not shown)

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.	\$1761
GR5AL-24	24"	120, 208 or 240	356	14 lbs.	1861
GR5AL-30	30"	120, 208 or 240	458	15 lbs.	1961
GR5AL-36	36"	120, 208 or 240	584	17 lbs.	2061
GR5AL-42	42"	120, 208 or 240	686	18 lbs.	2161
GR5AL-48	48"	120, 208 or 240	812	20 lbs.	2261
GR5AL-54	54"	120, 208 or 240	939	21 lbs.	2361
GR5AL-60	60"	120, 208 or 240	1066	22 lbs.	2461
GR5AL-66	66"	120, 208 or 240	1177	24 lbs.	2561
GR5AL-72	72"	120, 208 or 240	1294	25 lbs.	2661
High Watt					
GR5AHL-18	18"	120, 208 or 240	354	13 lbs.	\$1769
GR5AHL-24	24"	120, 208 or 240	506	14 lbs.	1869
GR5AHL-30	30"	120, 208 or 240	668	15 lbs.	1969
GR5AHL-36	36"	120, 208 or 240	809	17 lbs.	2069
GR5AHL-42	42"	120, 208 or 240	961	18 lbs.	2169
GR5AHL-48	48"	120, 208 or 240	1112	20 lbs.	2269
GR5AHL-54	54"	120, 208 or 240	1264	21 lbs.	2369
GR5AHL-60	60"	120, 208 or 240	1416	22 lbs.	2469
GR5AHL-66	66"	120, 208 or 240	1577	24 lbs.	2569
GR5AHL-72	72"	120, 208 or 240	1744	25 lbs.	2669

* Weights are approximate.

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 1½' longer than power lead length.

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

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

Control Box Dimensions: 10⅞"W x 6¼"D x 4¾"H

OPTIONS (available at time of purchase only)

Designer colors – Clear Anodized standard –

Non-standard colors are non-returnable – per foot \$22

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

Gloss Finishes –

Non-standard colors are non-returnable – per foot \$31

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

Non-Adjustable Tubular Stands – Clear Anodized standard –

Available in Designer color or Gloss Finish –

Non-standard colors are non-returnable –

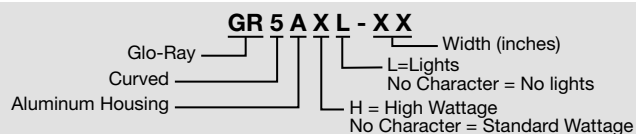
NTL5-10, -12	Specify 10" or 12" clearance	1 pair	\$ 120
NTL5-14, -16	Specify 14" or 16" clearance	1 pair	150

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, GRAL, GRAHL models only)

GR5AL-LEAD6	6' total power lead length	\$ 6
GR5AL-LEAD7	7' total power lead length	12
GR5AL-LEAD8	8' total power lead length	18
GR5AL-LEAD9	9' total power lead length	24
GR5AL-LEAD10	10' total power lead length	30



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 / ₈ "	804	NEMA 5-15P	133 lbs.	\$4875
CWB-S2	¼	48 ¹ / ₈ " x 19" x 25 ⁷ / ₁₆ "	804	NEMA 5-15P	180 lbs.	5344
CWB-S3	½	69 ³ / ₁₆ " x 19" x 25 ⁷ / ₁₆ "	1044	NEMA 5-15P	235 lbs.	6162
CWB-S4	½	90 ³ / ₄ " x 19" x 25 ⁷ / ₁₆ "	1380	NEMA 5-15P	290 lbs.	7413

† 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	\$200
CWB-S1SLANT	Slant Option for CWB-S1	207
CWB-S2SLANT	Slant Option for CWB-S2	223
CWB-S3SLANT	Slant Option for CWB-S3	239
CWB-S4SLANT	Slant Option for CWB-S4	255

ACCESSORIES (available for purchase at any time)

Support Bars –		
CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells	\$12
False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –		
1FBS8	For CWB-S1 (1-Part Accessory)	\$ 68
2FBS8	For CWB-S2 (1-Part Accessory)	128
3FBS8	For CWB-S3 (2-Part Accessory)	188
4FBS8	For CWB-S4 (2-Part Accessory)	248
Pans –		
ST PAN 1/3	Third-Size Stainless Steel Pan – 12 ³ / ₄ "W x 6 ⁷ / ₈ "D x 2 ¹ / ₂ "H	\$46
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 ³ / ₄ "W x 10 ³ / ₈ "D x 2 ¹ / ₂ "H	52
ST PAN 2	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 2 ¹ / ₂ "H	63
ST PAN 4	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 4"H	79
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 6"H	90
Wire Trivets Stainless –		
TRIVET (1/2)SS	Half-Size – 10 ¹ / ₁₆ "W x 7 ⁵ / ₈ "D	\$ 91
TRIVET SS	Full-Size – 10 ¹ / ₈ "W x 18"D	113

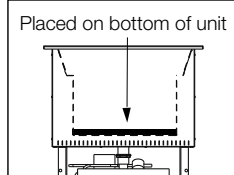
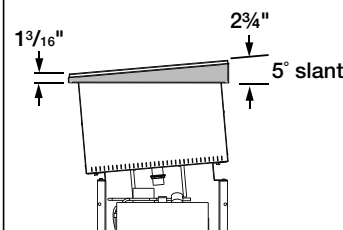


CWB-S4
with optional slant kit,
accessory (hotel) food
pans and additional pan
support bars

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



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



(1, 2, 3, or 4FBS8)
for the CWB-S series

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 ⁵ / ₁₆ "	68 ³ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
CWB-S4	88 ³ / ₈ "	89 ¹ / ₄ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "





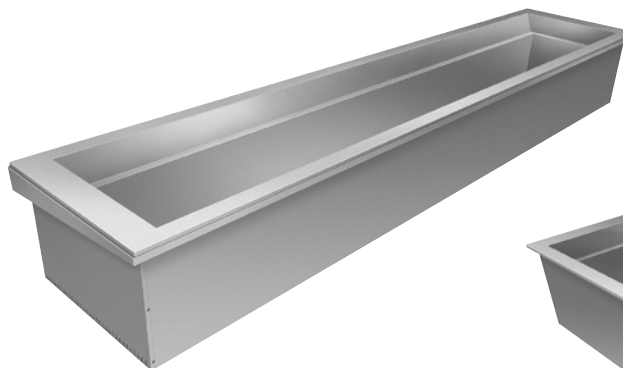
Drop-In Slim Ice Wells

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



IWB-S2

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.	\$1328
IWB-S2	48 ¹ / ₈ " x 19" x 12"	69 lbs.	1528
IWB-S3	69 ³ / ₁₆ " x 19" x 12"	89 lbs.	1768
IWB-S4	90 ¹ / ₄ " x 19" x 12"	107 lbs.	2048

† 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	\$137
IWB-S2SLANT	Slant Option for IWB-S2	153
IWB-S3SLANT	Slant Option for IWB-S3	169
IWB-S4SLANT	Slant Option for IWB-S4	185

ACCESSORIES (available for purchase at any time)

Support Bars –

CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Well	\$12
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False Bottoms (allows for 3½" of ice and sits on ledge of well)

1FBS3.5	For IWB-S1 Models (includes one 1-pan insert)	\$ 68
2FBS3.5	For IWB-S2 Models (includes one 2-pan insert)	128
3FBS3.5	For IWB-S3 Models (includes one 1-pan insert and one 2-pan insert)	188
4FBS3.5	For IWB-S4 Models (includes two 2-pan inserts)	248

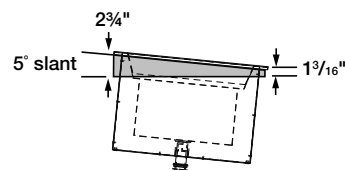
False Bottoms (allows for 8" of ice and sits on bottom of well)

1FBS8	For IWB-S1 Models (includes one 1-pan insert)	\$ 68
2FBS8	For IWB-S2 Models (includes one 2-pan insert)	128
3FBS8	For IWB-S3 Models (includes one 1-pan insert and one 2-pan insert)	188
4FBS8	For IWB-S4 Models (includes two 2-pan inserts)	248

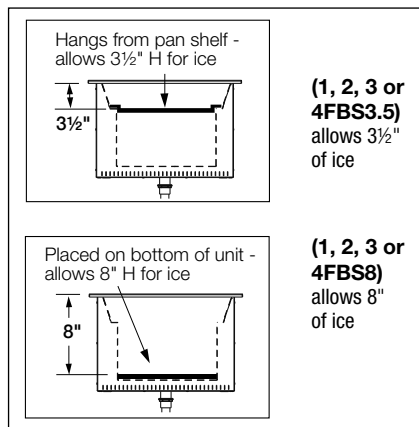
Pans –

ST PAN 1/3	Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H	\$46
ST PAN 1/2	Half-Size Stainless Steel Pan – 12¾"W x 10⅞"D x 2½"H	52
ST PAN 2	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H	63
ST PAN 4	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H	79
HDW 6" PAN	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 6"H	90

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



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



DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	25¼"	26⅞"	17⅞"	17⅞"
IWB-S2	46¼"	47⅞"	17⅞"	17⅞"
IWB-S3	67⅞"	68⅞"	17⅞"	17⅞"
IWB-S4	88⅞"	89¼"	17⅞"	17⅞"



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 minute 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 with a choice of two color combinations to match your décor



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

IRNG-PC1-18
shown in the standard finishes

COUNTERTOP INDUCTION RANGES

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.	\$1129
IRNG-PC1-18	13" x 17" x 3 3/8"	120	1800	NEMA 5-15P▲	17 lbs.	1129

† Shipping weights are approximate.

▲ Canadian models use NEMA 5-20P.

* Color combinations available, consult factory.

Magnetic Pan Size: Maximum pan size 13", minimum pan size 4".

Models Shipped with: 71" cord and plug.

Cord Location: Rear left bottom base corner.

TWO YEAR REPLACEMENT WARRANTY
CONTACT HATCO SERVICE TEAM FOR DETAILS.

IRNG - PC1 - XX			
Induction	Range	Preset Programmable	
			14=1440 watts Hob/Coil 18=1800 watts Countertop





Rapide Cuisine® Built-In Induction Ranges

Hatco's Rapide Cuisine® Professional Built-In 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 ceramic glass top is both durable and easy to clean
- Fully sealed top with conformal coated boards adds extra protection against grease or moisture
- Safety features and convenience features such as automatic shut off to prevent overheating
- USB port for downloading updates or adding modes from our web site
- Includes remote control panel and cord
- 71" cord with plug



IRNG-PB1-18

BUILT-IN INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase Only	Watts	Plug	Ship Weight†	List Price
IRNG-PB1-14	13½" x 14½" x 3½"	120	1440	NEMA 5-15P	17 lbs.	\$1228
IRNG-PB1-18	13½" x 14½" x 3½"	120	1800	NEMA 5-15P▲	17 lbs.	1228

† Shipping weights are approximate.

▲ Canadian models use NEMA 5-20P.

Magnetic Pan Size: Maximum pan size 13", minimum pan size 4".

Models Shipped with: 71" cord and plug.

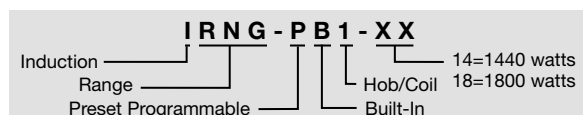
Cord Location: Rear left bottom base corner.

TWO YEAR REPLACEMENT WARRANTY
CONTACT HATCO SERVICE TEAM FOR DETAILS.

ACCESSORY (available at any time)

TRIM-PB1-18 Trim ring holds unit nearly flush on a stainless steel counter (for use where chair-step routing of the countertop material is not possible, but a flush mounted look is desired). Fits both models IRNG-PB1-14, -18).

\$50





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!

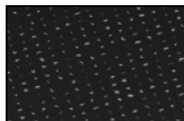
The unit features a large control knob, extra side impact protection and a scratch hiding cooktop surface.

- 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, ceramic glass top that is durable, easy to clean and allows scratches from heavy use to 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
- USB port for downloading updates
- 71" cord with plug



IRNG-HC1-18

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



COUNTERTOP HEAVY-DUTY INDUCTION RANGES

Model	Dimensions W x D x H	Voltage Single Phase Only	Watts	Plug	Ship Weight [†]	List Price
IRNG-HC1-14	13" x 17" x 3 3/8"	120	1440	NEMA 5-15P	17 lbs.	\$1228
IRNG-HC1-18	13" x 17" x 3 3/8"	120	1800	NEMA 5-15P [§]	17 lbs.	1228

[†] Shipping weights are approximate.

[§] Not available for Canada.

Magnetic Pan Size: Maximum pan size 13", minimum pan size 4".

Models Shipped with: 71" cord and plug.

Cord Location: Rear left bottom base corner.

TWO YEAR REPLACEMENT WARRANTY
CONTACT HATCO SERVICE TEAM FOR DETAILS.





Split Drawer Warmer with new Touch Screen Control

Hatco's Split Drawer Warmer is now available with an optional Touch Screen Control panel. The new controller allows for precise individual temperature control for each drawer, plus adjustable timers per drawer with both audio and visual alert!

Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Perfect for holding a variety of lower profile products
- Each drawer provides temperature, humidity and timer adjustability
- Find perfect settings and hold times for many of your food products
- 2- or 4-drawer freestanding models
- One food pan per drawer is standard
- Stainless steel construction throughout
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Standard width Drawer Warmer pans lift straight out of drawer



HDW-2R2 with new optional touch screen control and optional drawer vents
RIGHT: New touch screen control

SPLIT DRAWER WARMERS

Model	Dimensions	Voltage	Watts	Ship Weight	List Price
	W x D x H (height includes legs)				
HDW-1R2	28 $\frac{7}{8}$ " x 16 $\frac{5}{8}$ " x 14 $\frac{7}{8}$ "	Single Phase 120	690	90 lbs.	\$3056
HDW-2R2	28 $\frac{7}{8}$ " x 16 $\frac{5}{8}$ " x 24"	120	1290	135 lbs.	4762

* Add 1 $\frac{1}{4}$ " to depth for drawer handle.

All Split Drawer Warmers Feature:

Plug: NEMA 5-15P.

HDW-1R2 shipped with: Two 2 $\frac{1}{2}$ " deep food pans, 4" legs, 6' cord and plug.

HDW-2R2 shipped with: Four 2 $\frac{1}{2}$ " deep food pans, 4" legs, 6' cord and plug.

Pan Capacity: 20 $\frac{3}{4}$ "W x 12 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H.

Cord location: Back of unit, lower left corner.

HDW-1R2 AND HDW-2R2 BLANKET HEATING ELEMENTS ARE WARRANTED AGAINST BURNOUT OR BREAKAGE FOR ONE YEAR.
ALL DRAWER SLIDES AND ROLLERS ARE WARRANTED AGAINST BREAKAGE FOR TWO YEARS.

OPTIONS (available at time of purchase only)

**Designer Drawer front colors per drawer –
Non-standard colors are non-returnable –
Stainless Steel Standard**

RED	Warm Red	\$55
BLACK	Black	55
GRAY	Gray Granite	55
WHITE	White Granite	55
NAVY	Navy Blue	55
GREEN	Hunter Green	55
COPPER	Antique Copper	55
TTC - 1R2	Temperature Control Timer – 6 channel control touch screen display for HDW-1R2 120V only	\$ 893
TTC - 2R2	Temperature Control Timer – 6 channel control touch screen display for HDW-2R2 only, 120V only	1052

ACCESSORIES (available for purchase at any time)

HDW-TRIVET	Custom trivet raises food product $\frac{1}{2}$ " off bottom of full size pan 17 $\frac{1}{2}$ " x 9 $\frac{1}{2}$ " x $\frac{1}{2}$ "	\$ 40
HDW 6" LEG	6" Adjustable Stainless Steel Legs	152

