EXPORT US DOLLAR
FOODSERVICE EQUIPMENT - SUPPLEMENTAL PRICE LIST

Optional Dekton® Ultracompact Stone Surfaces for Hot/ Cold Built-In Simulated Stone Shelves

Hatco's Simulated Stone Shelves now include Dekton® stone as an optional surface. The optional Dekton surface comes in three stone colors: Domoos, Rem and Soke•.

Dekton is a sophisticated mixture of over twenty minerals extracted from nature, resistant to scratches and impact. Dekton stone can withstand abrasion better than granite or porcelain. The sintering and compression techniques used to manufacture Dekton make it completely non-porous and resistant to water and stains, which can be removed easily with standard cleaning products.

• Due to the natural texture, patterns will vary.

- A carbon neutral product
- Abrasion, impact, scratch and heat resistant
- Contains a non-porous surface, making it water and stain resistant
- Available in Rem, Soke and Domoos

DEKTON® designed by COSENTINO



HCSSBR-4818 with optional Domoos surface by Dekton®





GRSSB-3618 with optional Rem surface by Dekton®

HCSSBX-4818 with optional Rem surface by Dekton®





HSBF-SS-4818 with optional Soke surface by Dekton®

Dekton® surfaces that are available for these models:

Domoos	Rem	Soke
		

Dekton stone surfaces are now available for use on these models:

HCSSBR	HCSSBX	GRSSB	HSBF
· HCSSBR-2418 · HCSSBR-3618	· HCSSBX-2418 · HCSSBX-3618	· GRSSB-2418 · GRSSB-3618 · GRSSB-6018	· HSBF-SS-2418 · HSBF-SS-3618
· HCSSBR-3018 · HCSSBR-4818	· HCSSBX-3018 · HCSSBX-4818	· GRSSB-3018 · GRSSB-4818 · GRSSB-7218	· HSBF-SS-3018 · HSBF-SS-4818

OPTIONS *(available at time of purchase only)*

Dekton® Stone Colors – All Dekton surfaces are non-returnable –

HCSSBX-2418 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$812**
REM	Rem	**812**
SOKE	Soke	**812**

HCSSBX-3018 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$1140**
REM	Rem	**1140**
SOKE	Soke	**1140**

HCSSBX-3618 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$1314**
REM	Rem	**1314**
SOKE	Soke	**1314**

HCSSBX-4818 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$1373**
REM	Rem	**1373**
SOKE	Soke	**1373**

HCSSBR-2418 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$812**
REM	Rem	**812**
SOKE	Soke	**812**

HCSSBR-3018 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$1140**
REM	Rem	**1140**
SOKE	Soke	**1140**

HCSSBR-3618 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$1314**
REM	Rem	**1314**
SOKE	Soke	**1314**

HCSSBR-4818 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos	**$1373**
REM	Rem	**1373**
SOKE	Soke	**1373**

HSBF-SS-2418 – Built-In Flush Mount Simulated Stone Heated Shelf –

DOMOOS	Domoos	**$639**
REM	Rem	**639**
SOKE	Soke	**639**

HSBF-SS-3018 – Built-In Flush Mount Simulated Stone Heated Shelf –

DOMOOS	Domoos	**$923**
REM	Rem	**923**
SOKE	Soke	**923**

HSBF-SS-3618 – Built-In Flush Mount Simulated Stone Heated Shelf –

DOMOOS	Domoos	**$1132**
REM	Rem	**1132**
SOKE	Soke	**1132**

HSBF-SS-4818 – Built-In Flush Mount Simulated Stone Heated Shelf –

DOMOOS	Domoos	**$1207**
REM	Rem	**1207**
SOKE	Soke	**1207**

GRSSB-2418 – Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf –

DOMOOS	Domoos	**$740**
REM	Rem	**740**
SOKE	Soke	**740**

GRSSB-3018 – Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf –

DOMOOS	Domoos	**$967**
REM	Rem	**967**
SOKE	Soke	**967**

GRSSB-3618 – Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf –

DOMOOS	Domoos	**$1059**
REM	Rem	**1059**
SOKE	Soke	**1059**

GRSSB-4818 – Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf –

DOMOOS	Domoos	**$1198**
REM	Rem	**1198**
SOKE	Soke	**1198**

GRSSB-6018 – Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf –

DOMOOS	Domoos	**$740**
REM	Rem	**740**
SOKE	Soke	**740**

GRSSB-7218 – Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf –

DOMOOS	Domoos	**$740**
REM	Rem	**740**
SOKE	Soke	**740**

Optional Glass-Ceramic Top Surfaces for Hot/Cold Built-In Simulated Stone Shelves

Hatco's HCSSBR and HCSSBX Hot/Cold Built-In Simulated Stone Shelves not only easily transition between heated and cold shelves, but now they include an optional sleek black or white glass-ceramic top surface to elevate foodservice operations.

- Available with a black or white glass-ceramic top surface at no additional cost
- Glass-ceramic surfaces are made with approved foodsafe materials



HCSSBX-4818
with optional black glass-ceramic top surface





HCSSBR-4818
with optional white glass-ceramic top surface

Glass-ceramic top surfaces are now available in black or white on these models at no additional cost:

HCSSBR		HCSSBX	
· HCSSBR-2418	· HCSSBR-3618	· HCSSBX-2418	· HCSSBX-3618
· HCSSBR-3018	· HCSSBR-4818	· HCSSBX-3018	· HCSSBX-4818

OPTIONS ***(available at time of purchase only)***

Glass-Ceramic Colors –

BLACKGLASS	Black Glass-Ceramic Top	**No Charge**
WHITEGLASS	White Glass-Ceramic Top	**No Charge**

NOTE: The HCSSBR-4818 and HCSSBX-4818 models with the glass-ceramic top surface option will be made with two pieces of glass-ceramic, and will have a ⅛" seam in the middle where the sections of glass meet (shown in images above). All other sized units will have surfaces that consist of a single piece of glass-ceramic.

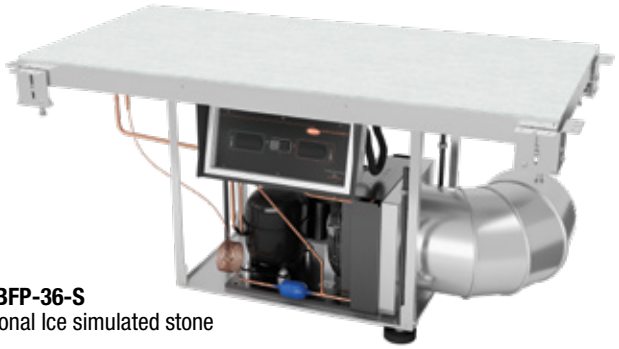
NOTICE: Effective January 1, 2025, the HCSSB Hot/Cold Built-In Simulated Stone Shelves are no longer available. For inquiries or to explore alternative equipment solutions, please contact our Customer Service Team at support@hatcocorp.com.

HCSSBR and HCSSBX models are still available.

R-290 Hot/Cold Built-In Flush Top Simulated Stone Shelves

Maximize merchandising flexibility and simplify daypart transitions with Hatco's R-290 Hot/Cold Built-In Flush Top Simulated Stone Shelves. Designed to serve both hot and chilled foods from a single footprint, these versatile shelves help operators create streamlined, cohesive food displays across a variety of serving applications.

- Shelves transition from hot mode to cold mode – or vice versa – in as little as 30 minutes for quick daypart and menu changes
- Condensing unit utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Remote-mountable control box includes a power On/Off switch and two digital temperature controllers
- Include a 1219 mm power cord between the control box and condensing unit, plus a 1829 mm power cord and plug to power the entire unit
- Models have a foodsafe simulated stone surface with insulated stainless steel and aluminized housing and are designed to be bottom mounted, flush to the countertop
- Models with simulated stone finishes are Swanstone®



HCSSBFP-36-S
in optional Ice simulated stone

R-290 HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp.Size HP	Approx. Ship Weight	List Price
HCSSBFP-24-F	686 x 470 mm	610 x 394 mm	220/230/240	333/364/396	325/355/387	60/50	1/3	49 kg	**$ 9445**
HCSSBFP-24-I	686 x 572 mm	610 x 495 mm	220/230/240	333/364/396	407/445/485	60/50	1/3	56 kg	**9976**
HCSSBFP-24-S	686 x 686 mm	610 x 610 mm	220/230/240	333/364/396	503/550/599	60/50	1/3	65 kg	**10933**
HCSSBFP-36-F	991 x 470 mm	914 x 394 mm	220/230/240	333/364/396	485/530/577	60/50	1/3	63 kg	**10367**
HCSSBFP-36-I	991 x 572 mm	914 x 495 mm	220/230/240	333/364/396	613/670/730	60/50	3/8 - 1/3	73 kg	**11258**
HCSSBFP-36-S	991 x 686 mm	914 x 610 mm	220/230/240	333/364/396	755/825/898	60/50	3/8 - 1/3	87 kg	**12196**
HCSSBFP-48-F	1295 x 470 mm	1219 x 394 mm	220/230/240	333/364/396	650/710/773	60/50	3/8 - 1/3	76 kg	**11992**
HCSSBFP-48-I	1295 x 572 mm	1219 x 495 mm	220/230/240	333/364/396	814/890/969	60/50	3/8 - 1/3	94 kg	**12223**
HCSSBFP-48-S	1295 x 686 mm	1219 x 610 mm	220/230/240	454/496/540	1006/1100/1198	60/50	1/2 - 5/8	97 kg	**14058**

All R-290 Hot/Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV.

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch	**No Charge**
SS-ICE	Ice	**No Charge**

Condenser Unit Location Options – Left standard ⊘ –

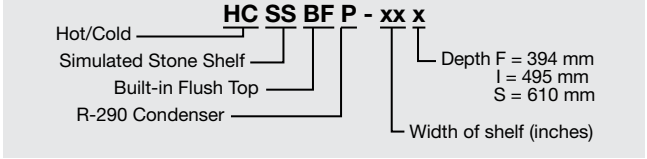
CENTER	Center-Aligned Condenser Location	**No Charge**

⊘ Left-Aligned Condenser Location is not available for HCSSBFP-24F, -24-I, -24-S

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
HCSSBFP-24-F	619 mm	403 mm
HCSSBFP-24-I	619 mm	505 mm
HCSSBFP-24-S	619 mm	619 mm
HCSSBFP-36-F	924 mm	403 mm
HCSSBFP-36-I	924 mm	505 mm
HCSSBFP-36-S	924 mm	619 mm
HCSSBFP-48-F	1229 mm	403 mm
HCSSBFP-48-I	1229 mm	505 mm
HCSSBFP-48-S	1229 mm	619 mm
Model	**Width**	**Height**
Control Box	333 mm	143 mm

NOTE: Install Remote Box outside Heat Zone or damage will occur.



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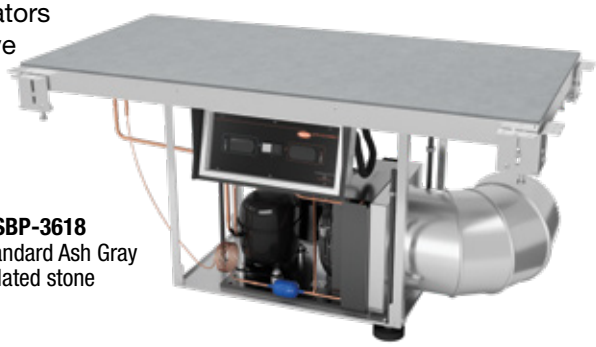
R-290 Hot/Cold Built-In Simulated Stone Shelves

Maximize merchandising flexibility and simplify daypart transitions with Hatco's R-290 Hot/Cold Built-In Simulated Stone Shelves. Designed to serve both hot and chilled foods from a single footprint, these versatile shelves help operators create streamlined, cohesive food displays across a variety of serving applications.

- Shelves transition from hot mode to cold mode – or vice versa – in as little as 30 minutes for quick daypart and menu changes
- Condensing unit utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Remote-mountable control box includes a power On/Off switch and two digital temperature controllers
- Include a 1219 mm power cord between the control box and condensing unit, plus a 1829 mm power cord and plug to power the entire unit
- Models have a foodsafe simulated stone surface with insulated stainless steel and aluminized housing and are designed to be bottom mounted, flush to the countertop
- Models with simulated stone finishes are Swanstone® and Dekton®



HCSSBP-3618
in standard Ash Gray simulated stone

R-290 HOT/COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop)

Model	Overall Shelf Dimensions (includes brackets)W x D	Shelf Space W x D	Volts Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp.Size HP	Approx. Ship Weight	List Price
HCSSBP-2418	686 x 533 mm	610 x 457 mm	220/230/240	333/364/441	371/405/387	50/60	1/3	51 kg	**$ 9996**
HCSSBP-3018	838 x 533 mm	762 x 457 mm	220/230/240	333/364/396	467/510/555	50/60	1/3	65 kg	**10192**
HCSSBP-3618	991 x 533 mm	914 x 457 mm	220/230/240	333/364/396	558/610/664	50/60	1/3	74 kg	**10809**
HCSSBP-4818	1295 x 533 mm	1219 x 457 mm	220/230/240	333/364/396	746/815/887	50/60	3/8 - 1/3	85 kg	**12397**

All R-290 Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV.

OPTIONS
(available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Ash Gray standard –		
SS-BIRCH	Birch	**No Charge**
SS-ICE	Ice	**No Charge**
Dekton® Stone Colors – All Dekton surfaces are non-returnable –		
HCSSBP-2418 – R-290 Hot/Cold Built-In Simulated Stone Shelf –		
DOMOOS	Domoos	**$677**
REM	Rem	**677**
SOKE	Soke	**677**
HCSSBP-3018 – R-290 Hot/Cold Built-In Simulated Stone Shelf –		
DOMOOS	Domoos	**$940**
REM	Rem	**940**
SOKE	Soke	**940**
HCSSBP-3618 – R-290 Hot/Cold Built-In Simulated Stone Shelf –		
DOMOOS	Domoos	**$1088**
REM	Rem	**1088**
SOKE	Soke	**1088**
HCSSBP-4818 – R-290 Hot/Cold Built-In Simulated Stone Shelf –		
DOMOOS	Domoos	**$1151**
REM	Rem	**1151**
SOKE	Soke	**1151**
Glass Ceramic colors – All Glass Ceramic colors are non-returnable		
BLACKGLASS	Black Glass-Ceramic Top	**No Charge**
WHITEGLASS	White Glass-Ceramic Top	**No Charge**
Condenser Unit Location Options – Left standard ⊘ –		
CENTER	Center-Aligned Condenser Location	**No Charge**

⊘ Left-Aligned Condenser Location is not available for HCSSBP-2418 and -3018

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 10 mm radii	Height with 10 mm radii
HCSSBP-2418	619 mm	467 mm
HCSSBP-3018	772 mm	467 mm
HCSSBP-3618	924 mm	467 mm
HCSSBP-4818	1229 mm	467 mm
Model	**Width**	**Height**
Control Box	333 mm	143 mm

Dekton stone surfaces that are available for these models:

Domoos **Rem** **Soke**



Note: Due to the natural texture, patterns may vary.

NOTE: Install Remote Box outside Heat Zone or damage will occur.

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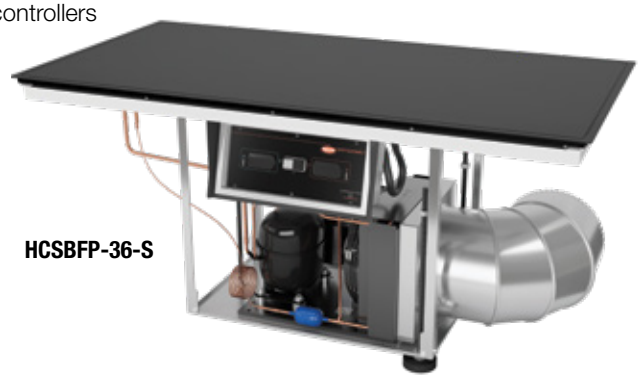
HC SS B P - xx xx
- HC: Hot/Cold
- SS: Simulated Stone Shelf
- B: Built-in
- P: R-290 Condenser
- xx: Width of shelf (inches)
- xx: Depth of shelf (inches)

R-290 Hot/Cold Built-In Flush Top Shelves

Maximize merchandising flexibility and simplify daypart transitions with Hatco's R-290 Hot/Cold Built-In Flush Top Shelves. Designed to serve both hot and chilled foods from a single footprint, these versatile shelves help operators create streamlined, cohesive food displays across a variety of serving applications.

- Shelves transition from hot mode to cold mode – or vice versa – in as little as 30 minutes
- Condensing unit utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Remote-mountable control box includes a power On/Off switch and two digital temperature controllers
- Include a 1219 mm power cord between the control box and condensing unit, plus a 1829 mm power cord and plug to power the entire unit
- Models have a foodsafe hardcoat aluminum surface with insulated stainless steel and aluminized housing and are designed to be top mounted



HCSBFP-36-S

R-290 HOT/COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Voltage Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp. Size HP	Approx. Ship Weight	List Price
HCSBFP-24-F	648 x 432 mm	610 x 394 mm	220/230/240	333/364/396	325/355/387	50/60	1/3	50 kg	**$ 9350**
HCSBFP-24-I	648 x 533 mm	610 x 495 mm	220/230/240	333/364/396	407/445/485	50/60	1/3	57 kg	**9785**
HCSBFP-24-S	648 x 648 mm	610 x 610 mm	220/230/240	333/364/396	503/550/599	50/60	1/3	64 kg	**10159**
HCSBFP-36-F	953 x 432 mm	914 x 394 mm	220/230/240	333/364/396	485/530/577	50/60	1/3	63 kg	**10141**
HCSBFP-36-I	953 x 533 mm	914 x 495 mm	220/230/240	333/364/396	613/670/730	50/60	3/8 - 1/3	71 kg	**10667**
HCSBFP-36-S	953 x 648 mm	914 x 610 mm	220/230/240	333/364/396	755/825/898	50/60	3/8 - 1/3	84 kg	**11258**
HCSBFP-48-F	1257 x 432 mm	1219 x 394 mm	220/230/240	333/364/396	650/710/773	50/60	3/8 - 1/3	75 kg	**11019**
HCSBFP-48-I	1257 x 533 mm	1219 x 495 mm	220/230/240	333/364/396	814/890/969	50/60	3/8 - 1/3	90 kg	**11446**
HCSBFP-48-S	1257 x 648 mm	1219 x 610 mm	220/230/240	454/496/540	1006/1100/1198	50/60	1/2 - 5/8	93 kg	**12391**

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV.

OPTIONS (available at time of purchase only)

Condenser Unit Location Options – Left standard ⊘ –

CENTER	Center-Aligned Condenser Location	**No Charge**

⊘ Left-Aligned Condenser Location is not available for HCSBFP-24F, -24-I, -24-S

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Min	Width Max	Height Min	Height Max
HCSBFP-24-F	625 mm	635 mm	409 mm	419 mm
HCSBFP-24-I	625 mm	635 mm	511 mm	521 mm
HCSBFP-24-S	625 mm	635 mm	625 mm	635 mm
HCSBFP-36-F	930 mm	940 mm	409 mm	419 mm
HCSBFP-36-I	930 mm	940 mm	511 mm	521 mm
HCSBFP-36-S	930 mm	940 mm	625 mm	635 mm
HCSBFP-48-F	1234 mm	1245 mm	409 mm	419 mm
HCSBFP-48-I	1234 mm	1245 mm	511 mm	521 mm
HCSBFP-48-S	1234 mm	1245 mm	625 mm	635 mm

Model	Width	Height
Control Box	333 mm	143 mm

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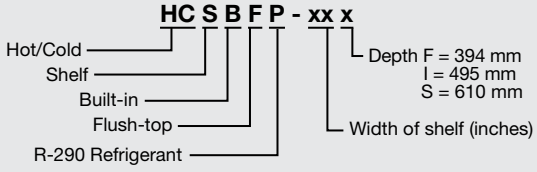
NOTE: Install Remote Box outside Heat Zone or damage will occur.



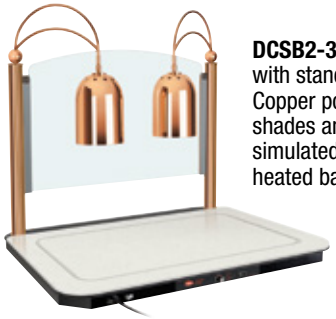
DCSB2 Decorative Carving Stations

An eye-catching solution for carving and serving, the Hatco Decorative Carving Station features a stylish Decorative Lamp and is available in multiple configurations, with an integrated heated simulated stone base. Designed to deliver both visual appeal and reliable performance, these stations are ideal for chefserved presentations in restaurants, hotels, country clubs, casinos, and catered events.

- Available as a freestanding unit with a rounded or rectangular heated simulated stone base
- Patented telescoping heated Decorative Lamp has a 30° shade pivot
- Includes a thermostatically controlled heated base and matching cutting board, both made of foodsafe materials
- Features posts that fold down for convenient transportation and compact storage of units and a removable sneeze guard
- Models with simulated stone are Swanstone®

DCSB2-R24-1 with standard Plated finish Bright Nickel post & shade and standard Ash Gray simulated stone heated base





DCSB2-3624-2 with standard Bright Copper posts & shades and Birch simulated stone heated base

DECORATIVE CARVING STATIONS

Model	No. of Lamps	Width	Heated Base Surface Area	Voltage Single Phase	Watts	Approx. Ship Weight	List Price
DCSB2-R24-1	1	660 mm	610 mm diameter	120	600	34 kg	**$4769**
DCSB2-2420-1	1	610 mm	610 W x 508 D mm	120	750	37 kg	**5668**
DCSB2-3624-2	2	914 mm	914 W x 610 D mm	120	1300	58 kg	**7456**

All Decorative Carving Station Models Feature:

Models Ship with: DCSB2-R24-1, -2420-1: One clear coated bulb, base heat, glass sneeze guard and cutting board.
DCSB2-3624-2: Two clear coated bulbs, base heat, glass sneeze guard and cutting board.
Telescoping Clearance: DCSB2-R24-1, -2420-1, -3624-2: (bottom of shade to top of cutting board) 356 - 660 mm.
Cord Location: DCSB2-R24-1, -2420-1, -3624-2: Base of unit, server side on left.

OPTIONS (available at time of purchase only)

Shade and post(s) in Plated Finish, no additional charge – Non-Standard colors are non-returnable – Bright Nickel Standard –

BBRASS	Bright Brass	**No Charge**
BCOPPER	Bright Copper	**No Charge**
ABRASS	Antique Brass	**No Charge**
ABRONZE	Antique Bronze	**No Charge**

Base and Cutting Board in simulated stone, no additional charge – Non-Standard colors are non-returnable – Ash Gray Standard –

BIRCH	Birch	**No Charge**
ICE	Ice	**No Charge**

Trim Ring in simulated stone, no additional charge – Non-Standard colors are non-returnable – Ash Gray Standard –

BIRCH	Birch	**No Charge**
ICE	Ice	**No Charge**

D C S B 2 - x x x x - x C M

- Decorative Carving Station
- B2 = Heated Base; No Character = No Base Heat
- Width of Heated Base (inches) (R = Round Heated Base)
- Depth of Heated Base (inches) (Diameter for Round Headed Base)
- Quantity Overhead Heat Lamps
- No Character = Freestanding; CM = Countertop Mount

Panini Grills

The Hatco Panini Grill is designed to help you expand your menu and boost your sales. It features grooved or flat surfaces to accommodate all your grilling needs, making it perfect for preparing a variety of dishes, from sandwiches and quesadillas to chicken and steak. With this versatile grill, you can easily cook a wide range of items right on your countertop, eliminating the need for a dedicated grill space. The digital controls for time and temperature make it simple to use, making it a fantastic addition to any kitchen setup.

- Adjustable time/temperature controls allow the operator to set the precise temperature for the right amount of time
- Exclusive heating elements provide exceptional heat distribution throughout the entire grill plate (top and bottom), ensuring even cooking
- Compact design is suitable for any location, and the easy-to-clean stainless steel frame and aluminum grill plates provide durability
- Self-adjusting top grill plate has the ability to grill food products of different thickness and size. Maximum product thickness is 75 mm
- Maximum temperature of 260°C
- Comes with a scraper and removable grease trough for easy clean up between uses



PG14G-1
Grooved plates



PG14F-1
Flat plates



PG14FG-1
Grooved top plate,
Flat bottom plate

PANINI GRILL

Model	Plate Description: Bottom Plate	Plate Description: Top Plate	Dimensions (W x D x H)	Voltage	Watts	Amps	List Price
PG14G-1	Grooved	Grooved	427 x 440 x 217 mm	220-240	1610-1920	7.3-8	**$1846**
PG14F-1	Flat	Flat	427 x 440 x 217 mm	220-240	1610-1920	7.3-8	**1846**
PG14FG-1	Flat	Grooved	427 x 440 x 217 mm	220-240	1610-1920	7.3-8	**1846**

ACCESSORIES *(available for purchase at any time)*

PG SCRAPER	**$7**

PG 14 G- 1

- PG — Panini Grill
- 14 — Cooking Width (inches)
- G — Grill Plate Style: G = Grooved; F = Flat; FG = Grooved Top Plate, Flat Bottom Plate
- 1 — Single Grill

Induction Woks

Hatco's Induction Wok delivers powerful and precise cooking with unmatched efficiency. The induction coil wraps around the sides of the wok pan, ensuring fast and even heat distribution for various cooking methods including stir-frying and sautéing. Operators can easily fine-tune cooking temperatures with single-degree or single-percent adjustments. Additionally, the built-in timer and programmable menu functions offer flexibility for multi-stage recipes, including a warming stage to keep food ready for service.

- High-performance design with a durable glass-ceramic bowl built to withstand continuous, heavy-duty use
- One (1) induction-ready, carbon steel wok pan included
- Induction coil wraps the sides of the wok for rapid, even heating
- Precise control with 1° or 1% power adjustments, plus digital timer for automated cooking cycles
- Programmable menu function allows recipes with up to three timed steps, each at any temperature or power level
- Pan Sense Technology (PST) activates the unit only when a compatible pan is detected
- Withstands high ambient kitchen temperatures and has an energy-saving automatic shut-off to prevent overheating
- Built-in USB port allows operators to download recipes and easily upload them to other units, ensuring consistent cooking performance across multiple woks and operations
- Equipped with a 1800 mm cord with plug



IRNG-WOKC-30
with carbon steel wok pan (included)



IRNG-WOKB-30
with carbon steel wok pan (included)

COUNTERTOP INDUCTION WOKS

Model	Item #	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight	List Price
IRNG-WOKC-30	IRNGWOKC30BS	374 x 478 x 178 mm	220-240	3000	15	15 kg	**$2897**
IRNG-WOKC-36	IRNGWOKC36CEE	374 x 478 x 178 mm	220-240	3600	15	15 kg	**2897**

All Countertop Induction Wok Models Feature:
Models Shipped with: One carbon steel wok pan, 1800 mm cord and plug.
Cord Location: Rear Center.

DROP-IN INDUCTION WOKS

Model	Item #	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight	List Price
IRNG-WOKB-30	IRNGWOKB30BS	422 x 422 x 169 mm	220-240	2860-3120	13	15 kg	**$2366**
IRNG-WOKB-36	IRNGWOKB36CEE	422 x 422 x 169 mm	220-240	3300-3600	15	15 kg	**2366**

All Drop-In Induction Wok Models Feature:
Models Shipped with: One carbon steel wok pan, 1800 mm cord and plug.
Cord Location: Bottom Left Front Corner.

ACCESSORIES *(available for purchase at any time)*

WOK-14PAN-CS	356 mm Carbon Steel Wok Pan	**$145**
WOK-14PAN-SS	356 mm Stainless Steel Wok Pan	**145**

I RNG - WOK x - x x
- I — Induction
- RNG — Range
- WOK — Wok-Style Coil
- x — C = Countertop, B = Drop-In
- x x — Unit Wattage: 30 = 3000 W, 36 = 3600 W

Induction Rice Cooker

Built for high-volume foodservice operations, Hatco's Induction Rice Cooker delivers consistent, high-quality results. It features four independent cooking zones that allow operators to prepare multiple rice varieties simultaneously with precise and even heat control. As a fully electric solution, it delivers energy-efficient performance without compromising cooking speed.

- Cook times are approximately 30 minutes long for efficient, high-throughput rice production
- Four individual cooking zones with separate controls for each
- Three programmable presets per cooking zone, each with a four-phase cooking cycle (Boil, High Simmer, Low Simmer, Rest) for consistent results
- Accommodates four (4) third-size 152 mm deep, 22-gauge, stainless steel pans (not included)
- Includes four (4) perforated third-size pan false bottoms for improved water circulation when cooking
- Includes a full-unit removable bezel with cutouts for each pan
- Designed to cook up to 8 cups of dry rice per pan, and up to 20 cups of cooked rice per pan
- Fully sealed construction simplifies cleaning and maintenance
- Improved rice consistency and quality compared to gas alternatives
- Does not require a vent hood in most cases (check local codes)
- Induction heats the pan without dangerously hot heating elements for safer operation, with no burning or food spills



IRC-4
with standard removable bezel and stainless steel pans (not included)

INDUCTION RICE COOKER

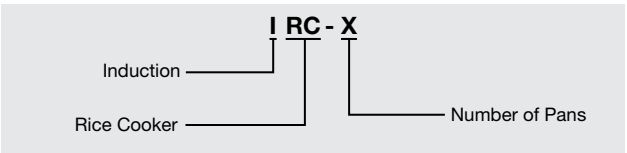
Model	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight	List Price
IRC-4	824 x 619 x 316 mm	220-240	7000	30.1-34.7	61 kg	**$13288**

* Shipping weight includes packaging

All Induction Rice Cooker Models Feature:
Models Shipped with: Four Stainless Steel False Bottom Trivets, 1829 mm cord and plug.
Cord Location: Left-side rear.

ACCESSORIES (available for purchase at any time)

False Bottom Trivets –		
IRC-FB1	Stainless Steel False Bottom Trivet	**$161**
Legs –		
OV-LEGS	102 mm Plastic Legs	**$97**



Programmable Multi-Burner Countertop Induction Ranges

The Hatco Programmable Multi-Burner Countertop Induction Range is the only multi-burner programmable induction range of its kind, providing multi-stage cooking control across a single countertop system. Four or six independently controlled burners execute programmed recipes using time, power level, or temperature setpoints, helping maintain consistent results during service. The system stores up to eight recipes that can be accessed across all burners, allowing operators to standardize execution and repeat results in busy kitchen environments where precision and consistency matter most.

- Advanced programmability allows storage of up to eight recipes, each with up to six cooking stages based on time, power level, or temperature setpoints
- Powerful cooking performance with either 2400 or 2900 watts per burner rating
- Intuitive LCD control displays step-by-step instructions, alerts, and prompts to simplify operation
- Independent burner performance provides flexible control and consistent output across every cooking zone
- Precise power adjustment supports repeatable cooking performance across applications
- Digital display provides clear operational visibility during use
- Durable Schott Ceran glass top designed for high-use environments and routine cleaning
- Accessory Stainless Steel Equipment Stand – equipped with 152 mm locking casters and a lower storage shelf – provides a sturdy, mobile platform for transporting the range to wherever it's needed

KITCHEN INNOVATIONS 2026 AWARD

IRNG-PHC4-24-3





IRNG-PHC6-24-3

PROGRAMMABLE MULTI-BURNER COUNTERTOP INDUCTION RANGES

Model	Dimensions W x D x H	Watts (per coil) 230/400V	Watts (per coil) 220/380V	Approx. Ship Weight	List Price
IRNG-PHC4-24-3	610 x 840 x 412 mm	9600	9600	91 kg	**$16497**
IRNG-PHC4-29-3	610 x 840 x 412 mm	11514	11514	91 kg	**16497**
IRNG-PHC6-24-3	914 x 912 x 412 mm	14400	14400	92 kg	**23610**
IRNG-PHC6-29-3	914 x 912 x 412 mm	17272	17272	92 kg	**23610**

All Programmable Multi-Burner Countertop Induction Range Models Feature:
Models Shipped with: A 1800 mm cord and plug.
Cord Location: Rear left bottom base corner.

IRNG-PHC4-STND shown with **IRNG-PHC4-24-3**



ACCESSORIES (available for purchase at any time)

Stainless Steel Equipment Stands with Casters – For IRNG-PHCx models that bolt directly to the top of the Stand (Must be ordered with IRNG-PHCx model configured with Stand Option) –

IRNG-PHC4-STND	For IRNG-PHC4 Models	**$2622**
IRNG-PHC6-STND	For IRNG-PHC6 Models	**2894**

Stainless Steel Equipment Stands with Casters – For IRNG-PHCx models with 102 mm legs –

STAND-2424	For IRNG-PHC4 Models	**$2032**
STAND-2436	For IRNG-PHC6 Models	**2262**

I R N G - P H C x - x x - x

- Induction
- Range
- Programmable
- Heavy Duty
- Countertop
- Wattage/Coil: 24 = 2400 W, 29 = 2900 W
- Number of Coils
- 3 = Three-Phase

ENERGY STAR

ecoization

Maskerade® Undercounter Induction Warmer

Hatco's Maskerade® Undercounter Induction Warmer offers a beautiful, flexible and simple solution for “invisible” hot food holding, with five precise low- to high-power warming levels that suit a wide variety of food types to be held safely and at optimum quality.

- Can be mounted under a wide variety of countertop materials, including engineered and natural stone, giving an "invisible" countertop appearance
- Includes a black flexible, highly slip-resistant trivet, which locates the chafing dish and protects the stone from the heat of the pan
- Features a control panel with a standby key, temperature control arrow keys, a lock key and temperature setting indicators
- The power levels are memory retentive, so the last setting will resume when the unit is powered back on
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on the trivet
- Energy efficient, quiet and safe operation features an automatic shut-off, which prevents overheating.
- For easy service, the lower housing can be removed separately

IWRM-UT-05



UNDERCOUNTER INDUCTION WARMER

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Approx. Ship Weight	List Price
IWRM-UT-05	IWRMBUT5BS	385 x 381 x 77 mm	220-240	500	8 kg	**$1950**

All Undercounter Induction Warmer Models Feature: .
Models Shipped with: A 1800 mm cord and plug, a 2000 mm control cable, and a trivet.
Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

IWRM-TRIVET	Black, Flexible Slip-Resistant Trivet (locates the chafing dish and protects the stone from heat of pan	**$118**

Scan the QR code for a list of chafing dishes compatible with the Undercounter Induction Warmer

I W R M - U T - x x

- Induction
- Warmer
- Undercounter Mount
- Unit Wattage

UFO Snack System

Hatco's UFO Snack System transforms the way operators serve burgers and specialty food products. It presses buns into a sealed edge, creating filled sandwiches in the form of a "UFO." Designed for speed and consistency, this unit keeps fillings and flavors contained, delivering an eye-catching, crave-worthy product.

- Cooking plates press 89 mm diameter round buns
- Adjustable time/temperature ontrols enable operators to cook continuous, consistent quality products
- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product
- Compact design is suitable for any location and stainless steel frame provides durability and easy cleaning
- Four programmable preset buttons for each cooking cycle. A cooking cycle consists of three different settings:
  - Temperature
  - Time
  - Top Cooking Plate Power
- One-touch release with latch opener for easy plate removal
- Removable plates are easily cleaned with warm, soapy water



UFO-1



UFO-2

UFO SNACK SYSTEM

Model	Dimensions (W x D x H)	Voltage	Watts	Amps	Plug	Ship Weight	List Price
UFO-1	244 x 446 x 203 mm	220-240	823-980	3.7-4.0	BS-1363, Schuko 7/7, AS-3112, CH1-10P	7 kg	**$1712**
UFO-2	498 x 446 x 203 mm	220-240	1647-1960	7.5-8.2	BS-1363, Schuko 7/7, AS-3112, CH1-10P	15 kg	**2773**

All UFO Snack System Models Feature:
Models Shipped with: One 1829 mm cord and plug.
Cord Location: Back of unit bottom left-hand side.

ACCESSORIES (available for purchase at any time)

WM-BRUSH Nylon Brush **$22**



WM-BRUSH
Accessory

UFO-x

- UFO Snack System
- 1 = Single Head
- 2 = Dual Head