



NORTH AMERICA FOODSERVICE EQUIPMENT - SUPPLEMENTAL CATALOG

Countertop Induction Woks

Built for the rigorous demands of commercial foodservice kitchens, Hatco's Countertop 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 71" (1800 mm) cord with plug



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

Quick-Ship Model

COUNTERTOP INDUCTION WOKS

Model	Item #	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight*
✓ IRNG-WOKC-18	IRNGWOKC18515P	14 ^{19/26} " x 18 ^{41/50} " x 7 ^{1/50} "	120	1800	15	32 lbs.
✓ IRNG-WOKC-18	IRNGWOKC18520P	14 ^{19/26} " x 18 ^{41/50} " x 7 ^{1/50} "	120	1800	15	32 lbs.
✓ IRNG-WOKC-30	IRNGWOKC30620P	14 ^{19/26} " x 18 ^{41/50} " x 7 ^{1/50} "	208/240	3000	12.5-14.4	32 lbs.

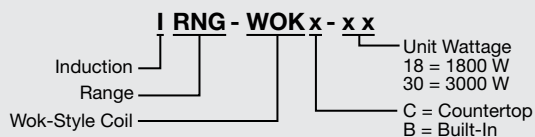
* Shipping weight includes packaging

All Countertop Induction Wok Models Feature:

Models Shipped with: One carbon steel wok pan, 71" cord and plug.
Cord Location: Rear Center.

ACCESSORIES (available for purchase at any time)

WOK-14PAN-CS	Carbon Steel Wok Pan
WOK-14PAN-SS	Stainless Steel Wok Pan





Optional Dekton® Ultracompact Stone Surfaces for HSBF-SS Built-In Flush Mount Simulated Stone Heated Shelves and GRSSB Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves

Hatco's HSBF-SS Built-In Flush Mount Simulated Stone Heated Shelves and GRSSB Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves not only include Swanstone® simulated stone surfaces, but 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



GRSSB-4818 with optional Soke surface by Dekton

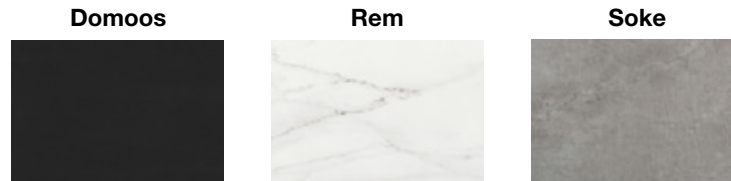
HSBF-SS-4818 with optional Rem surface by Dekton



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

Table with 2 columns: GRSSB and HSBF. Lists model numbers: GRSSB-2418, GRSSB-3618, GRSSB-3018, GRSSB-4818, HSBF-SS-2418, HSBF-SS-3618, HSBF-SS-3018, HSBF-SS-4818.

Dekton surfaces that are available for these models:



OPTIONS (available at time of purchase only)

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

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).

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

Table with 2 columns: Option name and color. Rows: DOMOOS (Domoos), REM (Rem), SOKE (Soke).



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 6" (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)

COUNTERTOP INDUCTION WOKS

Model	Item #	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight*
IRC-4		32 11/25" x 24 9/25" x 12 9/20"	208/240	7000	30.1-34.7	135 lbs.

* Shipping weight includes packaging

All Countertop Induction Wok Models Feature:

Models Shipped with: Four Stainless Steel False Bottom Trivets, 72" cord and plug.

Cord Location: Left-side rear.

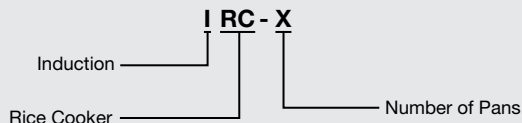
ACCESSORIES (available for purchase at any time)

False Bottom Trivets –

IRC-FB1 Stainless Steel False Bottom Trivet

Legs –

OV-LEGS 4" Plastic Legs





Maskerade® Undercounter Induction Warmers

Hatco's Maskerade® Undercounter Induction Warmers offer 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



Quick-Ship Program Information *Inside Back Cover*

UNDERCOUNTER INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Approx. Ship Weight
✓ IWRM-UT-05	IWRMBUT5515	15¼" x 15" x 3⅝"	120	500	17 lbs.
✓ IWRM-UT-05	IWRMBUT5615	15¼" x 15" x 3⅝"	208-240	500	17 lbs.

All Undercounter Induction Warmer Models Feature: .
Models Shipped with: A 71" cord and plug, a 79" 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)

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

