

Induction Equipment

Cafeterias • Buffets
Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars



IWELB-FUL -A with accessory food pans *pg. 210*



IRNG-BXC1-14 *pg. 211*



IRNG-HC1-14 *pg. 212*



IRNG-PC1-18 *pg. 213*



IRNG-PB1-18 *pg. 214*



IRNG-PC1-36 *pg. 215*



IWRM-CD1-03 *pg. 219*



IWRM-B1-1313-06 with white glass-ceramic top *pg. 220*



IWRM-UT-06 *pg. 221*

Drop-In Induction Dry Well

Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 2½" or 4" deep pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accommodate a 2½" or 4" deep pan
- Made for use with normal, full-size, ½-size, ⅓-size & ¼-size, stainless steel pans
- Contains two heat zones with two temperature sensors in each zone
- An easy-to-use, mountable control panel that can be adjusted by temperatures in Fahrenheit, Celsius or by preset temperature levels between 150° and 210°F
- Features a sensor that prohibits the unit to turn on unless a pan is present
- Includes a single stainless steel bezel
- Can be top or bottom mounted into a countertop



IWELB-FUL-A
with standard
full-size pan



IWELB-FUL-A
adjusted for a 2½" deep pan



IWELB-FUL-A
adjusted for a 4" deep pan

DROP-IN INDUCTION DRY WELL

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
IWELB-FUL-A	24" x 16" x 9⅓"	120	720	NEMA 5-15P	43 lbs.
IWELB-FUL-A	24" x 16" x 9⅓"	208-240	720	NEMA 6-15P	43 lbs

All Drop-In Induction Dry Well Models Feature:

Models Shipped with: A 78" cable from the base to the control and a 71" cord and plug.
Cord Location: Bottom right side.

ACCESSORIES (available for purchase at any time)

Pans –

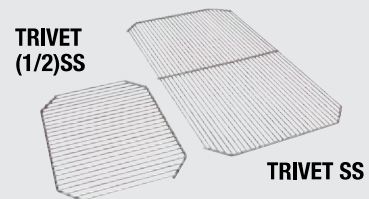
ST PAN 1/3	Third-Size Stainless Steel Pan
ST PAN 1/2	Half-Size Stainless Steel Pan
ST PAN 2	Full-Size Stainless Steel Pan, 2½" depth
ST PAN 4	Full-Size Stainless Steel Pan, 4" depth

Bezels –

IWELBEZEL-2	For use when ganging two units
IWELBEZEL-3	For use when ganging three units

Trivets –

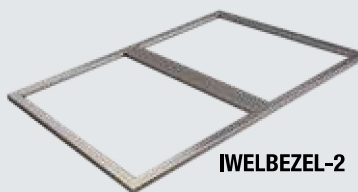
TRIVET (1/2) SS	Half-Size – 10⅞"W x 7⅞"D
TRIVET SS	Full-Size – 10⅞"W x 18"D



IWELBEZEL-3



IWELBEZEL-2





Boxer® Countertop Induction Ranges

Hatco's Boxer® Induction Range has all the same power as our Hatco line of induction ranges, but with no frills. This economy model is simple to operate and has the Magnetic Power System (MPS), delivering the highest power in its class!

This unit has all the basics for the rigors of commercial foodservice use, as well as a timer with convenient power and temperature modes.

- Heavy gauge stainless steel housing with side impact protection for the top
- 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)
- Display instantly advises the operator of precise power, temperature (°F or °C) and time control (30 seconds to 1 hour)
- Black, glass-ceramic top is durable and easy to clean – fully sealed top and conformal-coated boards add extra protection against grease or moisture
- Suitable for front of the house use with an ultra-quiet cooling fan
- Safety and convenience features, such as automatic shut-off, to prevent overheating

IRNG-BXC1-14



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



BOXER COUNTERTOP INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-BXC1-14	IRNGBXC114515	12 ⁷ / ₈ " x 17 ⁹ / ₈ " x 4"	120	1440	17 lbs.
IRNG-BXC1-18*	IRNGBXC118515	12 ⁷ / ₈ " x 17 ⁹ / ₈ " x 4"	120	1800	18 lbs.

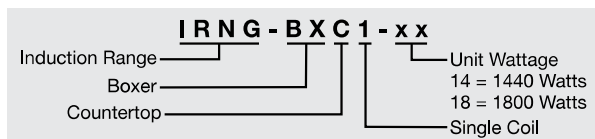
* Not available for Canada.

All Boxer Countertop Induction Range Models Feature:

Models Shipped with: A 71" cord and plug.

Cord Location: Rear right bottom base corner.

Induction Equipment





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.

- 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)
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use appear less noticeable
- Includes a grease filter and extra side impact protection
- 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.)
- 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 and low noise cooling fan
- USB port for downloading updates

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



IRNG-HC1-14

COUNTERTOP HEAVY-DUTY INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-HC1-14	IRNGHC114SB515	13" x 17" x 3 3/8"	120	1440	17 lbs.
IRNG-HC1-18*	IRNGHC118SB515	13" x 17" x 3 3/8"	120	1800	17 lbs.

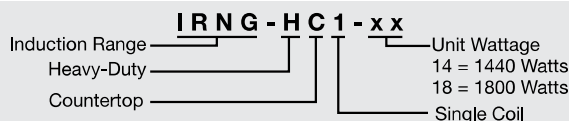
* Not available for Canada.

All Countertop Heavy-Duty Induction Range Models Feature:

Models Shipped with: A 71" cord and plug.

Cord Location: Rear left bottom base corner.

Induction Equipment



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!

- Programmable mode where the operator can create preset programs for consistent cooking cycles
- High resolution TFT (thin film transistor) displays 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)



- 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

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



Includes a food temperature probe which facilitates highly accurate cooking

- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic 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 up to 124°F
- USB port for downloading updates

IRNG-PC1-14
shown in the standard finishes

COUNTERTOP INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Top Housing	Bottom Housing	Voltage		Approx. Ship Weight
					Single Phase	Watts	
IRNG-PC1-14	IRNGPC114SB515	13" x 17" x 3 3/8"	Stainless Steel (Standard)	Bold Black (Standard)	120	1440	17 lbs.
IRNG-PC1-18*	IRNGPC118SB515	13" x 17" x 3 3/8"	Stainless Steel (Standard)	Bold Black (Standard)	120	1800	17 lbs.
IRNG-PC1-18*	IRNGPC118BB515	13" x 17" x 3 3/8"	Bold Black	Bold Black	120	1800	17 lbs.

* Not available for Canada.

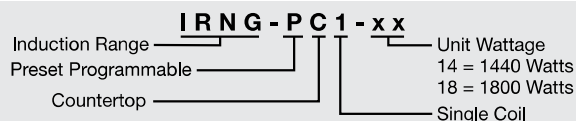
All Countertop Induction Range Models Feature:

Models Shipped with: A 71" cord and plug and a food temperature probe.
Cord Location: Rear left bottom base corner.

COLORS AND FINISHES – INSIDE BACK COVER



IRNG-PC1-18
shown in the Bold Black top and bottom housing



Rapide Cuisine® Drop-In Induction Ranges

Hatco's Rapide Cuisine® Drop-In 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!

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.

- Programmable mode where the operator can create preset programs for consistent cooking cycles and quality product
- 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)



- 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 glass-ceramic top is both durable and easy to clean
- Fully-sealed top with conformal coated boards add extra protection against grease or moisture
- Safety and convenience features such as automatic shut-off to safely prevent overheating
- USB port for downloading updates



Includes a food temperature probe which facilitates highly accurate cooking

DROP-IN INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PB1-14	IRNGPB114515	13½" x 14½" x 3½"	120	1440	17 lbs.
IRNG-PB1-18*	IRNGPB118515	13½" x 14½" x 3½"	120	1800	17 lbs.

* Canadian model (Item No. IRNGPB118520).

All Drop-In Induction Range Models Feature:

Control Panel: 12"W x 4½"H.

Models Shipped with: A 51" cable from the base unit to the control panel, a 71" cord and plug, and a food temperature probe.

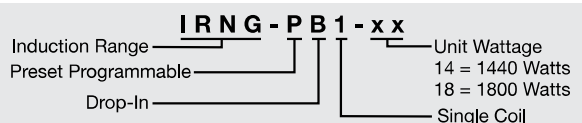
Cord Location: Rear left bottom base corner.

ACCESSORY (available at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible (stainless steel or any similar material), but a flush mount look is desired) –

Trim Ring in Stainless Steel for IRNG-PB1-14 or -18 (holds unit nearly flush

on a stainless steel or any similar material countertop)



Rapide Cuisine® Countertop High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Ranges offer industry leading features and true back-of-house power in a commercial kitchen-proof package.

The unit features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Commercial kitchen ready. Heavy gauge stainless steel housing with side impact protection for the top
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes a grease filter and conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for 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
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top, stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures (up to 124°F)
- USB port for downloading updates



IRNG-PC1-36

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

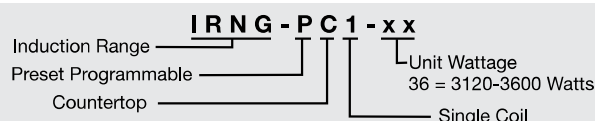


Includes a food temperature probe which facilitates highly accurate cooking

COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PC1-36	IRNGPC136SB620	13 7/8" x 18 5/8" x 3 3/4"	208-240	3120-3600	22 lbs.

All Countertop High-Powered/Heavy-Duty Induction Range Models Feature:
Models Shipped with: A 71" cord and plug and a food temperature probe.
Cord Location: Rear left bottom base corner.



Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen-proof package.

The unit can be mounted flush or near flush with the optional trim ring. It features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- 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 so the operator can create preset programs for consistent cooking cycles
- Includes conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for 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
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to safely prevent overheating
- Withstands high ambient kitchen temperatures (up to 124°F)
- USB port for downloading updates



Includes a food temperature probe which facilitates highly accurate cooking

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



Control Panel

IRNG-PB1-36

DROP-IN HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PB1-36	IRNGPB136SB620	13½" x 14½" x 3 5/8"	208-240	3120-3600	20 lbs.

All Drop-In High-Powered/Heavy-Duty Induction Range Models Feature:

Models Shipped with: A 51" cable from the base unit to the control panel, a 71" cord and plug, and a food temperature probe.
Cord Location: Rear right bottom base corner.

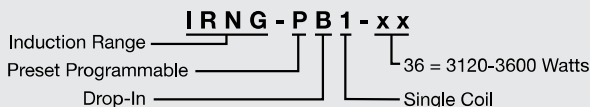
ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

Trim Ring in Stainless Steel (holds unit nearly

flush on a stainless steel or any similar material countertop)

TRIM-PB1-36



Rapide Cuisine® Countertop High-Powered/Heavy-Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved -- great for repeat menu items. You can also choose a power level and doneness temperature target when using the temperature food probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)

- High resolution color displays
- Power (0-100) or temperature (°F or °C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 124°F - it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amperage circuits
- USB ports for downloading updates

IRNG-PC2F-36
Front-to-back
configuration shown



IRNG-PC2S-36
Side-to-side configuration shown

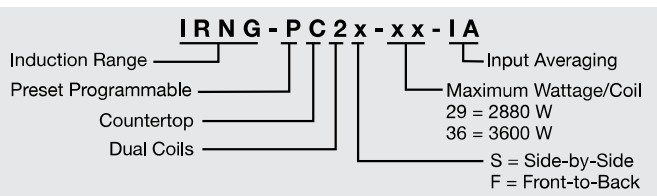
COUNTERTOP HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

Model	Item No.	Configuration	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight
Front to Back Ranges							
IRNG-PC2F-29	IRNGPC2F29630	Front to Back	14" x 29 11/16" x 5 1/4"	208-240	2496-2880	4992-5760	41 lbs.
IRNG-PC2F-36	IRNGPC2F36650	Front to Back	14" x 29 11/16" x 5 1/4"	208-240	3120-3600	6240-7200	41 lbs.
Front to Back – Input Averaging Ranges							
IRNG-PC2F-24-IA	IRNGPC2F24IA620	Front to Back	14" x 29 11/16" x 5 1/4"	208-240	1803-2400	3606-4800	41 lbs.
IRNG-PC2F-36-IA	IRNGPC2F36IA630	Front to Back	14" x 29 11/16" x 5 1/4"	208-240	3120-3600	6240-7200	41 lbs.
Side to Side Ranges							
IRNG-PC2S-29	IRNGPC2S29630	Side to Side	24 7/8" x 19" x 4 1/2"	208-240	2496-2880	4992-5760	40 lbs.
IRNG-PC2S-36	IRNGPC2S36650	Side to Side	24 7/8" x 19" x 4 1/2"	208-240	3120-3600	6240-7200	40 lbs.
Side to Side Ranges – Input Averaging Range							
IRNG-PC2S-24-IA	IRNGPC2S24IA620	Side to Side	24 7/8" x 19" x 4 1/2"	208-240	1803-2400	3606-4800	40 lbs.
IRNG-PC2S-36-IA	IRNGPC2S36IA630	Side to Side	24 7/8" x 19" x 4 1/2"	208-240	3120-3600	6240-7200	40 lbs.

All Countertop High-Powered/Heavy-Duty Dual Induction Range Models Feature: .
Models Shipped with: A 71" cord and plug and two food temperature probes.
Cord Location: Rear left bottom base corner.



Includes dual food temperature probes which facilitate fast and highly accurate cooking



Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Drop-In Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable

Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved - great for repeat menu items. You can also choose a power level and doneness temperature target when using the temperature food probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (°F or °C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 124 °F (51°C)- it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amperage circuits
- USB ports for downloading updates



Includes food temperature probes which facilitate fast and highly accurate cooking

DROP-IN HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

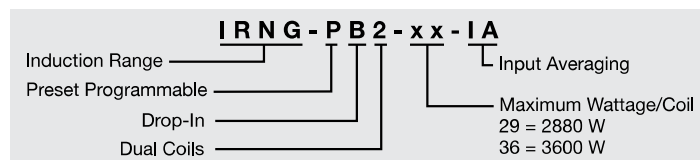
Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight
IRNG-PB2-29	IRNGPB229630	13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ "	208/240	2496/2880	4992/5760	42 lbs.
IRNG-PB2-36	IRNGPB236650	13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ "	208/240	3120/3600	6240/7200	42 lbs.
IA Models						
IRNG-PB2-24-IA	IRNGPB224IA620	13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ "	208/240	1803/2400	3606/4800	42 lbs.
IRNG-PB2-36-IA	IRNGPB236IA630	13 ¹³ / ₁₆ " x 27 ⁹ / ₁₆ " x 6 ¹ / ₄ "	208/240	3120/3600	6240/7200	42 lbs.

All Drop-In High-Powered/Heavy-Duty Dual Induction Range Models Feature:

Models Shipped with: Two 27½" cables from the base to the control, a 71" cord and plug, and two food temperature probes.
Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

TRIM-PB2-SS Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)



Palletti® Countertop Induction Warmers

Hatco's Palletti® Countertop Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit has a low-profile and ultra-thin design in all black so the focus remains on the food rather than the equipment.

Choose either the stand-alone countertop which offers the greater 600 watts of power for large volumes or the lower watt daisy chain countertop unit where multiple units can be interconnected.

- Adaptable for buffets and many other front-of-the-house applications to give the most attractive and visible food presentations
- Energy efficient, quiet and safe operation with no open flames as with traditional warming presentations

- Elegant, contemporary, low-profile design with a bold black housing and black glass-ceramic top
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is durable and easy to clean
- Automatic shut-off to safely prevent overheating



IWRM-C1-1317-06

COUNTERTOP INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IWRM-C1-1317-06	IWRMC113176B515	13" x 17¾" x 2¼"	120	600	12 lbs.

All Countertop Induction Warmer Models Feature:
 Models Shipped with: A 71" cord and plug.
 Cord Location: Rear right bottom base corner.

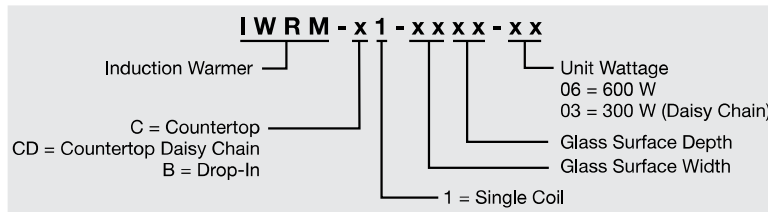


IWRM-CD1-03
 (Shown with three Daisy Chain Countertop Induction Warmers interconnected to one power cord)

DAISY CHAIN COUNTERTOP INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IWRM-CD1-03	IWRMCD13B515	13" x 17¾" x 2¼"	120	360	12 lbs.

All Daisy Chain Countertop Induction Warmer Models Feature:
 Maximum number of interconnected units: 5 units for US and 4 units for Canada
 Models Shipped with: A 71" cord and plug and a 17" interconnecting cord.
 Cord Location: Rear right bottom base corner.
 Interconnecting Cord Location: Rear left and right bottom base corner.

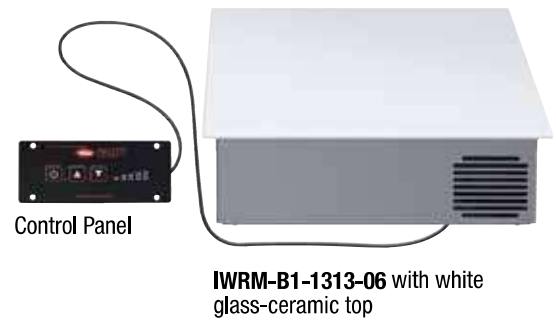
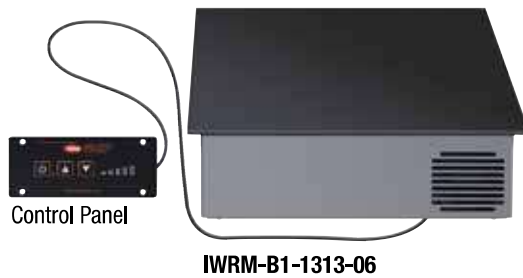


Palletti® Drop-In Induction Warmers

Hatco's Palletti® Drop-In Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit can be mounted flush or near flush with the optional trim ring.

- Adaptable for buffets and many other front-of-the-house applications to give the most attractive and visible food presentations
- Pan sense technology (PST) activates the unit only when a suitable pan is placed on top
- Once installed the glass-ceramic top never needs to be removed. For service or replacement, the lower housing can be removed separately.
- Features a control panel with a standby key, temperature control arrow keys and temperature setting indicators
- Energy efficient, quiet and safe operation
- Choose black or white glass-ceramic top, both are durable and easy to clean
- Features for both safety and convenience, such as the automatic shut-off to prevent overheating
- Includes remote control panel and cord



DROP-IN INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Glass-Ceramic Top.	Voltage Single Phase	Watts	Approx. Ship Weight
IWRM-B1-1313-06	IWRMB113136B515	13" x 13" x 4¼"	Black	120	600	13 lbs.
IWRM-B1-1313-06	IWRMB113136W515	13" x 13" x 4¼"	White	120	600	13 lbs.

All Drop-In Induction Warmer Models Feature:

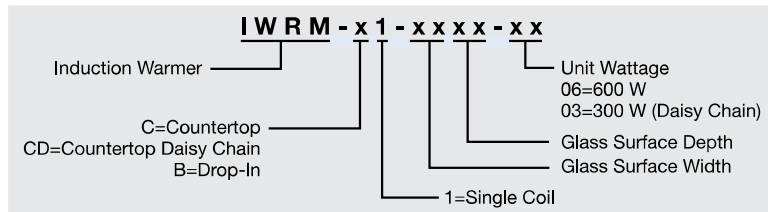
Models Shipped with: A 39" cable from the base to the control and a 71" cord and plug.
Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

TRIM-IWRM-1B	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)
IWRM-FLUSHBKT	Flush Mount Bracket (Undermount leveling brackets, used with solid material or stainless steel countertop)

NOTE: Three installation options for a flush or near-flush look: see manual for details.

Induction Equipment



Maskerade® Undercounter Induction Warmers

Hatco's patent-pending Maskerade® Undercounter Induction Warmers offer a simple and affordable solution for "invisible" hot food holding under a variety of countertop materials including engineered and natural stone. Perfect for serving applications such as buffet lines and hospitality suites as it eliminates the institutional look of traditional foodwarming equipment yet yields unlimited flexibility.

The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

- Can be mounted under a wide variety of countertop materials including engineered and natural stone giving an "invisible" countertop appearance
- Includes one 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
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on the trivet
- Energy efficient, quiet and safe operation
- Features for both safety and convenience, such as the automatic shut-off to prevent overheating
- For easy service, the lower housing can be removed separately

IWRM-UT-06



UNDERCOUNTER INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Approx. Ship Weight
IWRM-UT-06	IWRMBUT6515	15¼" x 15" x 3⅝"	120	600	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)

