HATCO®

NEW EQUIPMENT SOLUTIONS













KITCHEN INNOVATIONS 2026 AWARD

NEW PROGRAMMABLE 6-BURNER COUNTERTOP INDUCTION RANGE

KITCHEN INNOVATIONS 2026 AWARD



IRNG-PHC6-24-3

The Hatco Programmable 6-Burner Countertop Induction Range is the only six-burner programmable induction range of its kind, providing multi-stage cooking control across a single countertop system. 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
- 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
- Optional temperature probe compatibility available on front burners for enhanced cooking control
- Precise power adjustment supports repeatable cooking performance across applications
- Digital display provides clear operational visibility during use
- Durable countertop surface designed for high-use environments and routine cleaning

COUNTERTOP INDUCTION WOK NEW

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. Max temp up to 600° F (315° C)
- Programmable menu function allows recipes with up to three timed steps, each at any power level
- Precise control with 1% power adjustments, plus digital timer for automated cooking cycles
- Temperature control holding mode [70-200° F (121-93° C)] maintains food at ideal serving temperatures, helping preserve quality and freshness without overcooking or drying out
- 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

IRNG-WOKC-36
with 14" (356 mm) carbon steel wok pan (included)



Built-in version coming soon!

NEW INDUCTION RICE COOKER



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

Hatco's Induction Rice Cooker is built for high-volume foodservice operations, delivering consistent, high-quality results with flexibility for small or large batches. Powered by induction technology, it features four independent cooking zones that allow operators to prepare multiple rice varieties simultaneously with precise, even heat control. As a fully electric solution, it delivers energy-efficient performance without compromising cooking speed.

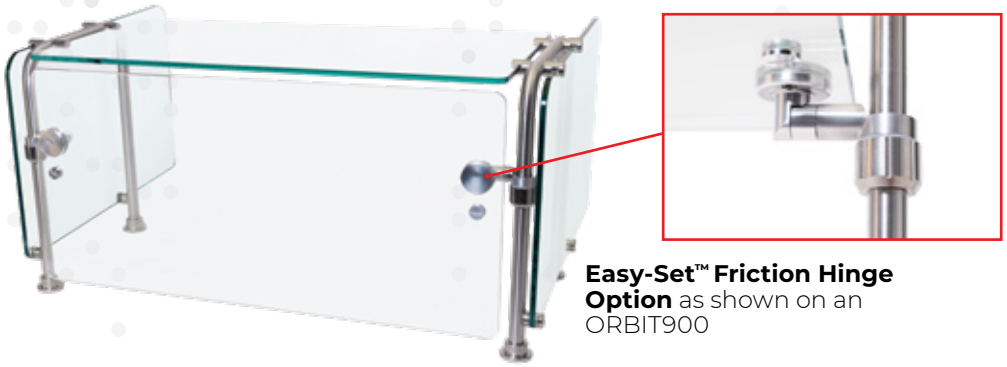
- Cook times are approximately 30 minutes long for efficient, high-throughput rice production for white rice
- Four individual cooking zones with separate controls for each
- Three programmable presets per cooking zone, each with a four-phase cooking cycle (Boil, High Simmer, Low Simmer, Rest) for consistent results
- Accommodates four (4) third-size 6" (152 mm) deep 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 pan locator 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

FLAV-R-SHIELD® SNEEZE GUARDS NEW

Hatco Flav-R-Shield® Sneeze Guards provide reliable food protection while maintaining clear visibility and efficient front-of-house service. The line continues to evolve to meet the changing needs of today's foodservice environments, expanding with new models and features that enhance both presentation and performance. The Omni series introduces a more refined, design-forward approach with Omni-Vue™ and Omni-Loc™ systems that move beyond traditional post-mounted designs, offering cleaner sight lines and a more modern aesthetic. Additional enhancements across the Flav-R-Shield lineup, including the patented Easy-Set™ Friction Hinge, improve day-to-day operations.

Easy-Set™ Friction Hinge

- Patented technology allows the front glass to adjust smoothly to any angle using one hand, with no tools required
- Makes it easy to transition from full-service to self-service configurations without disrupting operations
- Available as an option on the ORBIT900, ES90 and ES92



Easy-Set™ Friction Hinge Option as shown on an ORBIT900



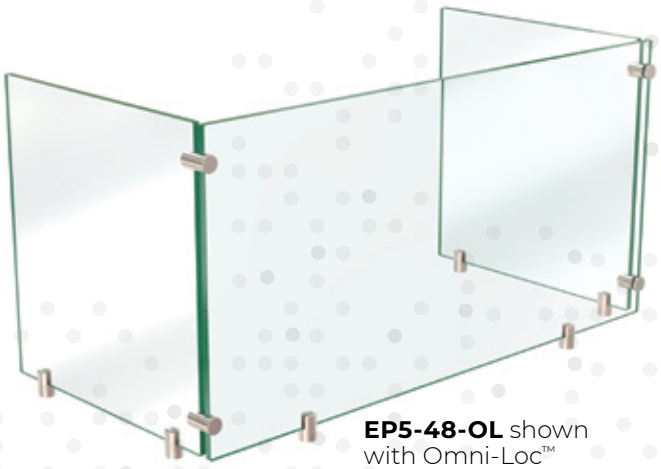
ED20-03612-OV shown with UV bonded glass

Omni-Vue™ UV Bonded Glass

- Completely unobstructed sight lines with no visible hardware offer a clean, modern look
- Seamless UV bonded glass delivers a refined aesthetic for front-of-house appeal
- One-piece design arrives fully assembled, ready for installation, for a polished appearance
- Maximizes product visibility in customer-facing applications, where food presentation is the primary focus

Omni-Loc™ Sneeze Guards

- Clear sight lines are maintained while providing added structural confidence
- Discreet mounting clips balance a clean, open visual profile with a robust design for long-term durability
- Modular construction supports easier maintenance and streamlined part replacement
- Design-friendly appearance balances clarity, durability, and performance



EP5-48-OL shown with Omni-Loc™ mounting clips

NEW FLAV-R-SAVOR® HEATED DISPLAY MERCHANDISER



FSDMH-48
with standard
base skirt

The Hatco Flav-R-Savor® Heated Display Merchandiser is designed to showcase and hold packaged foods at safe, consistent temperatures while maximizing product visibility and accessibility. Featuring patented Heat Dome technology, the unit circulates hot air evenly inside each shelf cavity, while a heating element above the top shelf ensures uniform top-shelf temperatures. The result is extended holding times, improved product quality, and an attractive, all-glass presentation that encourages impulse sales in high-traffic environments.

- Patented Heat Dome technology uses convected air for even heating, delivering the holding power of a cabinet with the functionality of a merchandiser
- Provide extended hold times for packaged food products
- Upper metal-sheathed heating element ensures uniform top-shelf temperature, while removable wire racks on each shelf promote airflow for even heat distribution
- Flip-up door over control panel comes standard on unit to provide security from possible tampering
- Single digital temperature control for all shelves [preset at 175°F (79°C), adjustable from 60°–195°F (15°–90°C)] simplifies operation and ensures consistent holding temperatures
- Doorless front design allows for quick, convenient customer access, while rear glass French doors allow for efficient restocking
- All-glass design and dual LED lighting enhance product presentation and offer a clean, modern look
- 4" (102 mm) locking swivel casters provide stability and easy mobility

2-TIER HOT/COLD SHELVES NEW

Hatco's 2-Tier Hot/Cold Shelf brings hot and cold merchandising together in a single, front-of-house display. Two independently controlled shelves allow for multiple hot and cold items to be showcased simultaneously, expanding menu options without adding equipment or occupying extra counter space. Glass side panels and a top enclosure, along with bright LED lighting, enhance product visibility and maintain a clean presentation. The result is a compact merchandising solution designed for high visibility and impulse sales.

- Two-tier design with independent hot or cold control on each shelf for flexible merchandising options
- Single control operation manages both shelves for simplified temperature adjustment
- Integrated LED lighting on each tier highlights products for improved visibility without adding excess heat
- Uses R-290 refrigerant for reliable cooling, improved energy efficiency, and lower environmental impact
- Stainless steel exterior provides long-lasting durability for busy foodservice environments
- 13" (330 mm) shelf spacing accommodates a range of food pans and packaged items
- 2-tier hot-only and cold-only models also available
- Designed to mount directly into virtually any countertop for a clean, built-in look



TSS-2HC-3919
with accessory sheet pans

FLAV-R-SAVOR® HEATED AIR CURTAIN MERCHANDISERS NEW

Hatco's Flav-R-Savor® Heated Air Curtain Merchandiser is designed for grab-and-go applications where speed, visibility, and consistent holding matter. This open-front unit uses patented air curtain technology to maintain ideal serving temperatures without the need for doors, keeping hot food accessible during service. With bright LED lighting and full glass sides, it showcases products clearly while supporting reliable holding performance – perfect for driving impulse sales in busy foodservice environments.

- New, improved design features full glass sides and larger cutouts that enhance aesthetics and provide maximum product visibility
- Doorless design allows for immediate access to products and delivers the holding power of a cabinet with the functionality of a merchandiser
- Even air distribution gently warms each shelf for consistent holding
- Bright LED lighting creates balanced illumination to showcase products
- Shelf spacing allows easy access to a variety of packaged food items
- Removable crumb tray design simplifies cleaning and maintenance
- Accessory digital display monitor is available for showcasing menus, promotions, or product information



FS4HAC-3626
with accessory digital monitor

NEW FLAV-R-SAVOR® HUMIDIFIED HOLDING & DISPLAY CABINETS



FSD2T

The Flav-R-Savor® Humidified Holding and Display Cabinet builds on Hatco's proven approach to hot food holding, using a precise balance of heat and humidity to maintain product quality and extend hold times. This next-generation cabinet is designed to enhance performance and presentation, keep foods hot, fresh, and ready to serve, and improve visibility and day-to-day operations. With a modern design and intuitive operation, it supports consistent results in a wide range of foodservice environments.

- Balanced heat and humidity maintain product quality and extend hold times
- High-impact LED lighting and an unobstructed design showcase food for maximum visibility
- Targeted water-heating system generates humidity efficiently while reducing energy use
- Feature simple controls with temperature and humidity settings and a large electronic display
- Low-water alert helps maintain proper operation and protects the unit
- Large water tank with improved fill and drain access simplifies daily use