DOMESTIC
FOODSERVICE EQUIPMENT - SUPPLEMENTAL PRICE LIST

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

- 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



GRSSB-4818
with optional Soke surface by Dekton

HSBF-SS-4818
with optional Rem surface by Dekton



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.

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

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

Dekton surfaces that are available for these models:

Domoos	Rem	Soke
		

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 –

DOMOOS	Domoos	**$688**
REM	Rem	**688**
SOKE	Soke	**688**

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

DOMOOS	Domoos	**$992**
REM	Rem	**992**
SOKE	Soke	**992**

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

DOMOOS	Domoos	**$795**
REM	Rem	**795**
SOKE	Soke	**795**

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

DOMOOS	Domoos	**$1040**
REM	Rem	**1040**
SOKE	Soke	**1040**

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

DOMOOS	Domoos	**$1486**
REM	Rem	**1486**
SOKE	Soke	**1486**

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

DOMOOS	Domoos	**$1217**
REM	Rem	**1217**
SOKE	Soke	**1217**

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

DOMOOS	Domoos	**$1298**
REM	Rem	**1298**
SOKE	Soke	**1298**

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

DOMOOS	Domoos	**$1139**
REM	Rem	**1139**
SOKE	Soke	**1139**

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

DOMOOS	Domoos	**$1288**
REM	Rem	**1288**
SOKE	Soke	**1288**

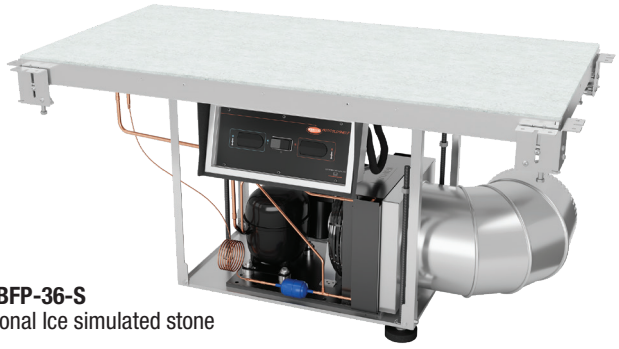
GRSSB-7218 – Glo-Ray Built-In Rectangular Heated Simulated Stone Shelf –

DOMOOS	Domoos	**$1789**
REM	Rem	**1789**
SOKE	Soke	**1789**

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 4' power cord between the control box and condensing unit, plus a 6' 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	27" x 18½"	24" X 15½"	120	345	355	60	1/5	118 lbs.	**$ 9828**
HCSSBFP-24-I	27" x 22½"	24" X 19½"	120	345	445	60	1/5	117 lbs.	**10399**
HCSSBFP-24-S	27" x 27"	24" X 24"	120	345	550	60	1/5	107 lbs.	**11428**
HCSSBFP-36-F	39" x 18½"	36" X 15½"	120	345	530	60	1/5	159 lbs.	**10819**
HCSSBFP-36-I	39" x 22½"	36" X 19½"	120	440	670	60	1/3	159 lbs.	**11778**
HCSSBFP-36-S	39" x 27"	36" X 24"	120	440	825	60	1/3	190 lbs.	**12786**
HCSSBFP-48-F	51" x 18½"	48" X 15½"	120	440	710	60	1/3	187 lbs.	**12566**
HCSSBFP-48-I	51" x 22½"	48" X 19½"	120	440	890	60	1/3	206 lbs.	**12815**
HCSSBFP-48-S	51" x 27"	48" X 24"	120	560	1100	60	1/2	218 lbs.	**14789**

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 colorst – Non-standard colors are non-returnable – Ash Gray standard –

SS-BIRCH	Birch	**No Charge**
SS-ICE	Ice	**No Charge**
EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase	**$200**

Condenser Unit Location Options – Left standard ⊘ –

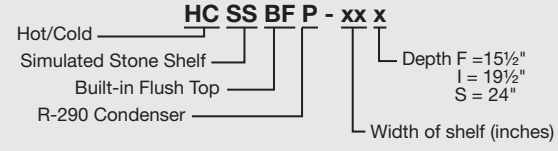
CENTER	Center-Aligned Condenser Location	**No Charge**

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

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 3/8" radii	Height with 3/8" radii
HCSSBFP-24-F	24 3/8"	15 7/8"
HCSSBFP-24-I	24 3/8"	19 7/8"
HCSSBFP-24-S	24 3/8"	24 3/8"
HCSSBFP-36-F	36¼"	15 7/8"
HCSSBFP-36-I	36¼"	19 7/8"
HCSSBFP-36-S	36¼"	24 3/8"
HCSSBFP-48-F	48¼"	15 7/8"
HCSSBFP-48-I	48¼"	19 7/8"
HCSSBFP-48-S	48¼"	24 3/8"
Model	**Width**	**Height**
Control Box	14 5/8"	7¾"

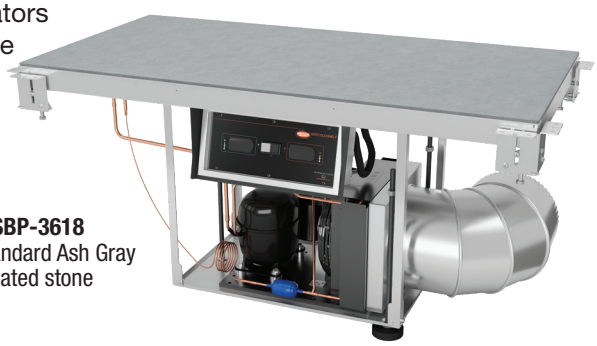
NOTE: Install Remote Box outside Heat Zone or damage will occur.



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 4' power cord between the control box and condensing unit, plus a 6' 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	27" x 21"	24" x 18"	120	345	405	60	1/5	115 lbs.	**$ 10420**
HCSSBP-3018	33" x 21"	30" x 18"	120	345	510	60	1/5	151 lbs.	**10632**
HCSSBP-3618	39" x 21"	36" x 18"	120	345	610	60	1/5	162 lbs.	**11294**
HCSSBP-4818	51" x 21"	48" x 18"	120	440	815	60	1/3	187 lbs.	**13003**

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)

EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase	**$200**
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	**$727**
REM	Rem	**727**
SOKE	Soke	**727**
HCSSBP-3018 – R-290 Hot/Cold Built-In Simulated Stone Shelf –		
DOMOOS	Domoos	**$1010**
REM	Rem	**1010**
SOKE	Soke	**1010**
HCSSBP-3618 – R-290 Hot/Cold Built-In Simulated Stone Shelf –		
DOMOOS	Domoos	**$1169**
REM	Rem	**1169**
SOKE	Soke	**1169**
HCSSBP-4818 – R-290 Hot/Cold Built-In Simulated Stone Shelf –		
DOMOOS	Domoos	**$1236**
REM	Rem	**1236**
SOKE	Soke	**1236**
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 3/8" radii	Height with 3/8" radii
HCSSBP-2418	24 3/8"	18 3/8"
HCSSBP-3018	30 3/8"	18 3/8"
HCSSBP-3618	36 3/8"	18 3/8"
HCSSBP-4818	48 3/8"	18 3/8"
Model	**Width**	**Height**
Control Box	14 5/8"	7 3/4"

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.

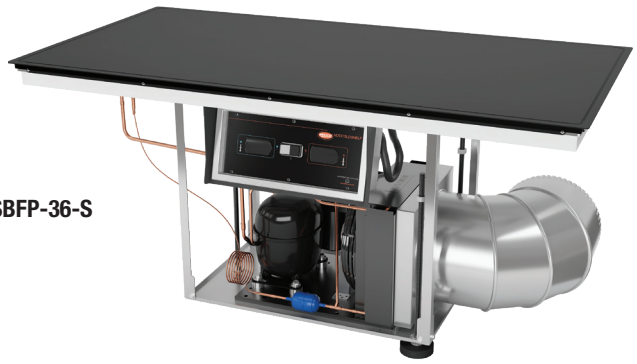
ecoization®

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 4' power cord between the control box and condensing unit, plus a 6' 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	25½" x 17"	24" x 15½"	120	345	355	60	1/5	110 lbs.	**$ 9726**
HCSBFP-24-I	25½" x 21"	24" x 19½"	120	345	455	60	1/5	126 lbs.	**10194**
HCSBFP-24-S	25½" x 25½"	24" x 24"	120	345	550	60	1/5	142 lbs.	**10596**
HCSBFP-36-F	37½" x 17"	36" x 15½"	120	440	530	60	1/5	138 lbs.	**10576**
HCSBFP-36-I	37½" x 21"	36" x 19½"	120	440	670	60	1/3	157 lbs.	**11142**
HCSBFP-36-S	37½" x 25½"	36" x 24"	120	440	825	60	1/3	186 lbs.	**11777**
HCSBFP-48-F	49½" x 17"	48" x 15½"	120	440	710	60	1/3	165 lbs.	**11520**
HCSBFP-48-I	49½" x 21"	48" x 19½"	120	440	890	60	1/3	198 lbs.	**11980**
HCSBFP-48-S	49½" x 25½"	48" x 24"	120	560	1100	60	5/8	204 lbs.	**12996**

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)

EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase	**$200**
Condenser Unit Location Options – Left standard ⊘ –		
CENTER	Center-Aligned Condenser Location	**No Charge**

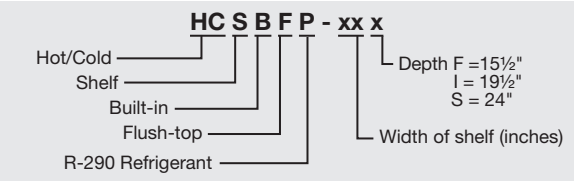
⊘ Left-Aligned Condenser Location is not available for HCSBFP-24F, -24-I, -24-S

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Min	Width Max	Height Min	Height Max
HCSBFP-24-F	24⅝"	25"	16⅛"	16½"
HCSBFP-24-I	24⅝"	25"	20⅛"	20½"
HCSBFP-24-S	24⅝"	25"	24¾"	25"
HCSBFP-36-F	36⅝"	37"	16⅛"	16½"
HCSBFP-36-I	36⅝"	37"	20⅛"	20½"
HCSBFP-36-S	36⅝"	37"	24¾"	25"
HCSBFP-48-F	48⅝"	49"	16⅛"	16½"
HCSBFP-48-I	48⅝"	49"	20⅛"	20½"
HCSBFP-48-S	48⅝"	49"	24¾"	25"
Model	**Width**		**Height**	
Control Box	14⅝"		7¾"	

ECOIZATION

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



Flav-R Savor® Heated Air Curtain Merchandisers

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
- Patented air curtain technology provides even air distribution to gently warm 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 (Optional bracket required – Available at time of order ONLY) (Excluding FS4HAC-2426 units)



FS4HAC-3626 with accessory digital monitor



FS4HAC-3626

FLAV-R-SAVOR HEATED AIR CURTAIN MERCHANDISERS

Model	Unit Dimensions (W x D x H) height includes 4" legs	Shelf Dimensions (W x D)	Product Stops, Dividers	Voltage	Watts	Amps	List Price
FS4HAC-2426	24 8/10" x 25 57/100" x 38 1/2"	22" x 17"	6, 6	120	1915	16.0	**$12804**
FS4HAC-3026	30 8/10" x 25 57/100" x 38 1/2"	26" x 17"	6, 9	120/208-240	3340	13.8	**13945**
FS4HAC-3626	36 8/10" x 26 97/100" x 38 1/2"	32" x 17"	6, 15	120/208-240	3340	13.8	**15018**
FS4HAC-4226	42 8/10" x 27 12/25" x 38 1/2"	38" x 17"	6, 15	120/208-240	3430	14.3	**16094**

All Flav-R-Savor Heated Air Curtain Merchandiser Models Feature:
Models Shipped with: Removable crumb tray, removable wire shelves, removable sign holders, 6' cord and plug.
Cord Location: Operator side, bottom left corner.

OPTIONS (available at time of purchase only)

FS4HAC-SS	Stainless Steel Exterior (Black Powdercoat Standard)	**$237**
FS4HAC-SIGN24	FS4HAC-2426 Magnetic Sign Holder	**136**
FS4HAC-SIGN30	FS4HAC-3026 Magnetic Sign Holder	**160**
FS4HAC-SIGN36	FS4HAC-3626 Magnetic Sign Holder	**177**
FS4HAC-SIGN42	FS4HAC-4226 Magnetic Sign Holder	**181**
FS4HAC-WW	Warm White LED Lights – in lieu of Neutral White	**No Charge**
Digital Monitor Brackets		
FS4HAC-BRKT	With Brackets only (For use with your own digital monitor)	**127**
Rear Doors		
FS4HAC-RIGHT	Self-Closing Right Hinge Door – in lieu of left hinged access door (FS4HAC-2426, FS4HAC-3026 units only)	**No Charge**
FS4HAC-FRNCHDOORS	Self-Closing Rear French Doors – in lieu of Sliding Doors (FS4HAC-3626, FS4HAC-4226 units only)	**377**

ACCESSORIES (available for purchase at any time)

FS4HAC-MONITOR	Digital Monitor (Optional Bracket required – available at time of order ONLY) (Excluding FS4HAC-2426)	**$2000**

FS 4 HAC - xx xx
Flav-R-Savor
Style
Heated Air Curtain
Depth (inches)
Width (inches)

Flav-R Savor® Heated Display Merchandiser

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 (approximately 2-4 hours, depending on product)
- Upper metal-sheathed heating element ensures uniform top-shelf temperature, while removable wire racks on each shelf promote airflow for even heat distribution
- Single digital temperature control for all shelves [preset at 175°F, adjustable from 60°–195°F simplifies operation and ensures consistent holding temperatures
- Glass front panels act as heat shields to help maintain cabinet temperature
- Doorless front design allows for quick, convenient customer access, while rear glass French doors allow for efficient restocking
- All-glass design and LED lighting enhance product presentation and offer a clean, modern look
- 4" locking swivel casters provide stability and easy mobility
- Flip-up door over control panel comes standard on unit to provide security from possible tampering



FSDMH-48
shown with
standard base skirt

FLAV-R-SAVOR HEATED DISPLAY MERCHANDISER

Model	Dimensions (W x D x H)	Voltage	Watts	Amps	Phase	Approx. Ship Weight*	List Price
FSDMH-48	48" x 29 1/5" x 76"	208	6740	32.4 20.2	1 3	790 lbs.	**$36350**

* Shipping weight includes packaging

All Flav-R-Savor Heated Display Merchandiser Models Feature:
Models Shipped with: Removable wire racks, base skirt, 78" cord and plug.
Cord Location: Operator side (back of unit), bottom right corner.

OPTIONS (available at time of purchase only)

Control Panel Location – Customer side (front of unit) standard –		
BACK-CON	Back of Unit	**No Charge**
Cord Location – Operator side (back of unit), bottom left corner standard –		
BACK-CORD	Operator side (back of unit), bottom right corner	**No Charge**

FS D M H - xx
Flav-R-Savor
Display
Merchandiser
Horizontal Shelves
Width of Base (inches)

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" 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	32 11/25" x 24 9/25" x 12 9/20"	208/240	7000	30.1-34.7	135 lbs.	**$13288**

* Shipping weight includes packaging

All Induction Rice Cooker 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	**$161**
Legs –		
OV-LEGS	4" Plastic Legs	**$97**

I RC - X
Induction
Rice Cooker
Number of Pans

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



✔ *Quick-Ship Model*

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**	IWRMBUT5515	15¼" x 15" x 3⅝"	120	500	17 lbs.	**$2065**

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	**$130**

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

ecoization®

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 71" cord with plug



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



IRNG-WOKB-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*	List Price
✔	**IRNG-WOKC-18**	IRNGWOKC18515P	$14\frac{19}{26}$" x $18\frac{41}{50}$" x $7\frac{1}{50}$"	120	1800	15	32 lbs.	**$5100**
✔	**IRNG-WOKC-18**	IRNGWOKC18520P	$14\frac{19}{26}$" x $18\frac{41}{50}$" x $7\frac{1}{50}$"	120	1800	15	32 lbs.	**5100**
✔	**IRNG-WOKC-30**	IRNGWOKC30620P	$14\frac{19}{26}$" x $18\frac{41}{50}$" x $7\frac{1}{50}$"	208/240	3000	12.5-14.4	32 lbs.	**5100**

* 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.

✔ *Quick-Ship Model*

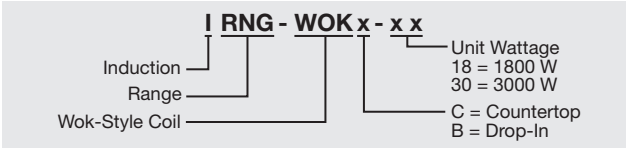
DROP-IN INDUCTION WOKS

	Model	Item #	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight*	List Price
✔	**IRNG-WOKB-18**	IRNGWOKB18515P	$16\frac{3}{5}$" x $16\frac{3}{5}$" x $6\frac{7}{10}$"	120	1800	15	32 lbs.	**$3634**
✔	**IRNG-WOKB-18**	IRNGWOKB18520P	$16\frac{3}{5}$" x $16\frac{3}{5}$" x $6\frac{7}{10}$"	120	1800	15	32 lbs.	**3634**
✔	**IRNG-WOKB-30**	IRNGWOKB30620P	$16\frac{3}{5}$" x $16\frac{3}{5}$" x $6\frac{7}{10}$"	208/240	3000	12.5-14.4	32 lbs.	**3634**

All Drop-In Induction Wok Models Feature:
Models Shipped with: One carbon steel wok pan, 71" cord and plug.
Cord Location: Bottom Left Front Corner.

ACCESSORIES *(available for purchase at any time)*

WOK-14PAN-CS	14" Carbon Steel Wok Pan	**$232**
WOK-14PAN-SS	14" Stainless Steel Wok Pan	**232**



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 6" 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	Voltage Three Phase	Watts Per Coil	Approx. Ship Weight	List Price
IRNG-PHC4-24-3	24" x 33 2/25" x 16 1/5"	208-240	9600	200 lbs.	**$18129**
IRNG-PHC4-29-3	24" x 33 2/25" x 16 1/5"	208-240	11514	200 lbs.	**18129**
IRNG-PHC6-24-3	36" x 35 9/10" x 16 1/5"	208-240	14400	203 lbs.	**25945**
IRNG-PHC6-29-3	36" x 35 9/10" x 16 1/5"	208-240	17272	203 lbs.	**25945**

All Programmable Multi-Burner Countertop Induction Range Models Feature:
Models Shipped with: A 71" 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	**$2881**
IRNG-PHC6-STND	For IRNG-PHC6 Models	**3180**

Stainless Steel Equipment Stands with Casters – For IRNG-PHCx models with 4" legs –

STAND-2424	For IRNG-PHC4 Models	**$2233**
STAND-2436	For IRNG-PHC6 Models	**2486**

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

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

ENERGY STAR

ecolization

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 3½" diameter round buns
- Adjustable time/temperature controls 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	9 5/8" x 17 9/16" x 8"	120	900	7.5	NEMA 5-15P	16 lbs.	**$1881**
UFO-2	19 5/8" x 17 9/16" x 8"	120	1800	15.0	NEMA 5-15P♣	33 lbs.	**3047**

♣Canadian models use NEMA 5-20P

All UFO Snack System Models Feature:
Models Shipped with: One 72" cord and plug.
Cord Location: Back of unit bottom left-hand side.

ACCESSORIES (available for purchase at any time)

WM-BRUSH	Nylon Brush	**$24**



WM-BRUSH
accessory

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