



INNOVATIONS

TQ3-400



ITQ-875-1C









HDW-2R2



FS3HAC-4226



RHW-2, RHW-1



Toast-Qwik® Conveyor Toasters

Hatco's industry-leading Toast-Qwik® Toasters are completely redesigned with an exciting new look, finishes to fit any décor, an easy to use digital touch screen controller and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

Features include:

- Our exclusive ColorGuard Sensing System monitors and adjusts conveyor speed ensuring consistent toast results - even at your busiest periods
- Dynamic new touch screen controller is easy to see, easier to use
- Up to 8 programmable settings for precise and instant product changes
- USB port allows easy uploading of new products, recipe changes and software updates
- Easy to clean extendable collector tray and removable crumb tray
- 2" (51 mm) opening is standard; 3" (76 mm) opening is available on the TQ-900H model to accommodate thicker bread products
- Available in Designer Black (standard), Designer Warm Red and Stainless Steel



TQ3-400 in optional *Designer* Warm Red (above) Left inset: New touch screen control

Model	Bread Product	Dimensions (W x D x H)	Volts	Watts	Amps	Capacity/min. (Varies by product)	Plugs	Opening
TQ3-400	All	14 ³ / ₄ " x 21" x 17 ¹ / ₈ " (374 x 534 x 435 mm)	120	1790	14.9	6 to 7	NEMA 5-15P (US) NEMA 5-20P (CAN)	2" (51 mm)
TQ3-400B	A Bagel/Buns	14 ³ / ₄ " x 21" x 17 ¹ / ₈ " (374 x 534 x 435 mm)	120	1785	14.9	6 to 7	NEMA 5-15P (US) NEMA 5-20P (CAN)	2" (51 mm)
TQ3-460	All	14 ³ / ₄ " x 21" x 17 ¹ / ₈ " (374 x 534 x 435 mm)	208 or 240	2235	10.7 or 9.3	7 to 8	NEMA6-15P NEMA 6-30P*	2" (51 mm)
TQ3-900	All	14 ³ / ₄ " x 21" x 17 ¹ / ₈ " (374 x 534 x 435 mm)	208 or 240	3035	14.6 or 12.6	15	NEMA6-15P NEMA 6-30P*	2" (51 mm)
TQ3-900B	A Bagel/Bun	14 ³ / ₄ " x 21" x 17 ¹ / ₈ " (374 x 534 x 435 mm)	208 or 240	3035	14.6 or 12.6	15	NEMA 6-15P NEMA 6-30P*	2" (51 mm)
TQ3-900H	All	14 ³ / ₄ " x 21" x 17 ¹ / ₈ " (374 x 534 x 435 mm)	208 or 240	3035	14.6 or 12.6	15	NEMA 6-15P NEMA 6-30P*	3" (76 mm)
*NEMA 6-30P	plug is an option							



Narrow Belt Intelligent Toast-Qwik®

Hatco's Intelligent Toast-Qwik® Narrow Conveyor Toaster permits toasting of multiple products at the touch of the button, changing easily from bagels to croissants to Texas toast to hash browns, as well as melting cheese and finishing smaller food products. The narrow 5 $^5/\!\!\mathrm{s}^*$ x 2 $^1/\!\!\mathrm{s}^*$ opening dimension allows for continuous single slice toasting. The unit can easily take the place of current toasting platforms to add versatility and future menu expansion. Along with the benefits of energy efficiency and cost savings, this toaster has a much smaller footprint, using minimal countertop space.

The USB port located on the front allows for easy transfer of information such as program changes and product usage data.

Self Cleaning Elements and permanently pre-lubricated/sealed motor and conveyor drive provide low maintenance performance.

Features include: LCD display and touch pad, filtered air inlet plus removable crumb tray and a collector ramp for easy cleaning.

	Dimensions				Capacity/minute		Ship
Model	WxDxH	Volts	Watts	Amps	(May vary by product)	Plugs	Weight
ITQ-875-1C	14 ⁵ / ₈ " x 28 ⁵ / ₈ " x 16 ¹ / ₂ " (370 x 728 x 420 mm)	208 240	2700	13.0 11.3	15	NEMA 6-20P or NEMA L6-20P	86 lbs. (39 kg)







Hatco's Rapide Cuisine™ induction unit 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!

Rapide Cuisine™ "P" models offer User Programmable Presets (UPP).



^{*}Not available for Canada





with optional touch screen control and vents (above) Right inset: New touch screen control

Split Drawer Warmer with Touch Screen Control

IRNG-PB1-18

Hatco's Split Drawer Warmer is now available with an optional Touch Screen Control panel. The new controller allows for precise individual temperature control for *each* drawer, plus adjustable timers *per* drawer with both audio and visual alert!

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IRNG-PC1-18

- Perfect for holding a variety of lower profile products
- Each drawer provides temperature, humidity and timer adjustability
- Find perfect settings and hold times for many of your food products

Model	Dimensions W x D x H	Volts	Watts	Amps	Plug	Ship Weight
HDW-1R2	28 ⁷ / ₈ " x 16 ¹ / ₂ "x 14 ⁷ / ₈ " (746 x 419 x 378 mm)	120	690	5.8	NEMA 5-15P	90 lbs. (41 kg)
HDW-2R2	28 1/8 "x 161/2" x 24" (746 x 419 x 610 mm)	120	1290	10.8	NEMA 5-15P	135 lbs. (61 kg)

Glo-Ray® Curved Infrared Strip Heaters

The sleek housing of this Glo-Ray® has a high end, unobtrusive design: 2" height, 6" depth (51 x 150 mm). The patented housing design is available with energy efficient dual LED lights that provide long life plus energy efficient cost savings (when compared to standard incandescent bulbs). The LED lights are field replaceable and have a 3050K color temperature for a more consistent warm light along the entire length of the unit. Features include:

- All sizes are available in standard or high watt, with or without lights
- Angle brackets (Black only) and Clear Anodized housing are standard; optional non-adjustable tubular stands available
- Available in optional Designer colors and Gloss finishes
- GR5AL and GR5AHL models shipped with GR5 remote box with electronic infinite control, power On/Off switch (lights and heat), LED driver, wire leads and angle brackets

GR5AL-24 in optional Gleaming Gold Gloss finish (standard angle brackets not shown)

DESIGNER COLORS



























			Amps					Amps		Dimensions (both models)	Ship
Model	Watts	120V	208V	240V	Model	Watts	120V	208V	240V	W x D x H (Add 1" (25 mm) for bracket)	Weight
Standard Wa	att				High Watt						
GR5A-18	250	2.1	1.2	1.0	GR5AH-18	350	2.9	1.7	1.5	18" x 6" x 2" (457 x 150 x 51 mm)	13 lbs. (6 kg)
GR5A-24	350	2.9	1.7	1.4	GR5AH-24	500	4.2	2.4	2.1	24" x 6" x 2" (610 x 150 x 51 mm)	14 lbs. (7 kg)
GR5A-30	450	3.8	2.2	1.9	GR5AH-30	660	5.5	3.2	2.8	30" x 6" x 2" (762 x 150 x 51 mm)	15 lbs. (7 kg)
GR5A-36	575	4.8	2.8	2.4	GR5AH-36	800	6.7	3.8	3.3	36" x 6" x 2" (919 x 150 x 51 mm)	17 lbs. (8 kg)
GR5A-42	675	5.6	3.2	2.8	GR5AH-42	950	7.9	4.6	4.0	42" x 6" x 2" (1067 x 150 x 51 mm)	18 lbs. (9 kg)
GR5A-48	800	6.7	3.8	3.3	GR5AH-48	1100	9.2	5.3	4.6	48" x 6" x 2" (1219 x 150 x 51 mm)	20 lbs. (9 kg)
GR5A-54	925	7.7	4.4	3.9	GR5AH-54	1250	10.4	6.0	5.2	54" x 6" x 2" (1372 x 150 x 51 mm)	21 lbs. (10 kg)
GR5A-60	1050	8.8	5.0	4.4	GR5AH-60	1400	11.7	6.7	5.8	60" x 6" x 2" (1524 x 150 x 51 mm)	22 lbs. (10 kg)
GR5A-66	1160	9.7	5.6	4.8	GR5AH-66	1560	13.0	7.5	6.5	66" x 6" x 2" (1675 x 150 x 51 mm)	24 lbs. (11 kg)
GR5A-72	1275	10.6	6.1	5.3	GR5AH-72	1725	14.4	8.3	7.2	72" x 6" x 2" (1829 x 150 x 51 mm)	25 lbs. (12 kg)
Standard Wa	att				High Watt						
GR5AL-18	254	2.2	1.2	1.1	GR5AHL-18	354	3.0	1.7	1.5	18" x 6" x 2" (457 x 150 x 51 mm)	13 lbs. (6 kg)
GR5AL-24	356	3.0	1.7	1.5	GR5AHL-24	506	4.3	2.5	2.1	24" x 6" x 2" (610 x 150 x 51 mm)	14 lbs. (7 kg)
GR5AL-30	458	3.9	2.2	1.9	GR5AHL-30	668	5.6	3.2	2.8	30" x 6" x 2" (762 x 150 x 51 mm)	15 lbs. (7 kg)
GR5AL-36	584	4.9	2.9	2.5	GR5AHL-36	809	6.8	3.9	3.4	36" x 6" x 2" (919 x 150 x 51 mm)	17 lbs. (8 kg)
GR5AL-42	686	5.8	3.3	2.9	GR5AHL-42	961	8.1	4.7	4.0	42" x 6" x 2" (1067 x 150 x 51 mm)	18 lbs. (9 kg)
GR5AL48	812	6.9	4.0	3.4	GR5AHL-48	1112	9.4	5.4	4.7	48" x 6" x 2" (1219 x 150 x 51 mm)	20 lbs. (9 kg)
GR5AL-54	939	7.9	4.6	4.0	GR5AHL-54	1264	10.7	6.1	5.3	54" x 6" x 2" (1372 x 150 x 51 mm)	21 lbs. (10 kg)
GR5AL-60	1066	9.0	5.2	4.5	GR5AHL-60	1416	11.9	6.9	6.0	60" x 6" x 2" (1524 x 150 x 51 mm)	22 lbs. (10 kg)
GR5AL-66	1177	10.0	5.7	5.0	GR5AHL-66	1577	13.3	7.7	6.6	66" x 6" x 2" (1675 x 150 x 51 mm)	24 lbs. (11 kg)
GR5AL-72	1294	10.9	6.3	5.5	GR5AHL-72	1744	14.7	8.5	7.3	72" x 6" x 2" (1829 x 150 x 51 mm)	25 lbs. (12 kg)



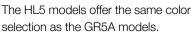
Glo-Rite® Curved Display Lights

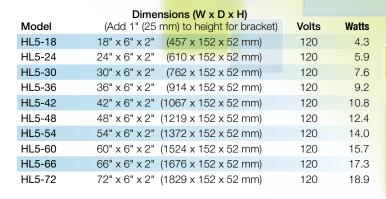
A stylish choice for illuminating your serving area. The HL5 LED Display Light offers the highest light output that is ideal for illuminating food products with either a warm white light (3050K) or a cool or neutral white light (4100K).

The patented sleek, curved design matches Hatco's line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look. The LED lighting delivers longer performance and significant savings with lower energy consumption (compared to standard incandescent bulbs) and greater reliability.

The dual LED lights are conveniently field replaceable.

Angle brackets (Black only), 6" (152 mm) power leads and Clear Anodized color are standard; optional non-adjustable tubular stands available.









Flav-R-Savor® Heated Air Curtain Cabinet

The newest model of our patented Flav-R-Savor® Heated Air Curtain Cabinets has no front doors, which allows your customers easy access to fresh hot products. Heated air at the front of the cabinet is forced downward, forming a "curtain" of heated air. The heated air is then drawn toward the rear of the cabinet, warming each shelf gently and evenly. Consistent even temperatures result in longer quality hold times compared to traditional merchandisers.

Features include:

- Adjustable slanted or horizontal shelves with removable sign holders on each
- Balanced LED lighting which showcases food product
- Two removable sliding rear doors
- Removable glass sides and a clean-out tray for easy upkeep
- Easy to use digital controls

Model	Dimensions (W x D x H)	Volts	Watts	Amps	Plug
FS3HAC-4226	42" x 27 1/4" x 34" (1067 x 692 x 864 mm)	120/208, 120/240	3500	14.6	NEMA L14-20P

Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Wells accommodate 1-4 full size food pans in a slim, narrow grouping. Pans are placed lengthwise to provide customers with an easy reach despite sneeze guard challenges.

The condensing unit in multi-pan models rotates 180° for mounting during installation and can be moved in 5" (125 mm) increments from center to left (away from drain). The 1-pan unit is rotatable only.

Coming Soon! (Export voltages) CWB-S4

Features include:

- Electronic control can be remotely mounted up to 4' (1219 mm) away
- Auto defrost is activated at the customer location
- NSF 7 approved cold wall construction utilizes R-404A refrigerant which keeps food product cold without drying it out
- The 1" NPT drain simplifies cleaning

- Optional Slant Kit offers customer convenience and better display of food product
- Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product

Model	Dimensions W x D x H	Pans	Compressor Size	Volts	Watts	Amps	Plug	Ship Weight
CWB-S1	27½6" x 19" x 32½" (687 x 481 x 829 mm)	1	1/4	120	804	6.7	NEMA 5-15P	133 lbs. (60 kg)
CWB-S2	481/8" x 19" x 25 1/16" (1222 x 481 x 637 mm)	2	1/4	120	804	6.7	NEMA 5-15P	180 lbs. (82 kg)
CWB-S3	693/16" x 19" x 251/16" (1757 481 x 637 mm)	3	1/3	120	1044	8.7	NEMA 5-15P	235 lbs. (107 kg)
CWB-S4	90½" x 19" x 25½" (2292 x 481 x 637 mm)	4	1/2	120	1380	11.5	NEMA 5-15P	290 lbs. (132 kg)



Round Heated Wells

The multi-purpose, dry Round Heated Well offers the flexibility of a heated well, soup warmer, Bain-Marie heater, steamer and pasta cooker all in one! It can boil pasta and soup noodles, steam dim sum plus warm and hold soups, curry, gravies and toppings at safeserving temperatures in any one of our three temperature setpoints.

The single built-in model offers a one 11-quart (10-liter) round pan. The freestanding units consist of a single model, one 11-quart (10-liter) round pan and a dual mode, with two 11-quart (10-liter) round pans which are individually controlled.

Model	Dimensions (W x D x H)	Volts	Watts	Amps	Plugs	Cord Location	Ship Weight
Freestand	ding						
RHW-1	141/8" x 13" x 14" (359 x 330 x 344 mm)	120	1250	10.4	NEMA 5-15P	Lower back of unit	21 lbs. (10 kg)
RHW-2	24 ⁷ / ₈ " x 13" x 14" (632 x 330 x 344 mm)	208 240	2045 2725	9.8 11.3	NEMA 6-15P	Lower back of unit	36 lbs. (16 kg)
Built-In							
RHW-1B	14 ³ / ₁₆ " x 13" x 13 ⁷ / ₈ " (359 x 330 x 353 mm)	120	1250	10.4	NEMA 5-15P	56" (1422 mm) cable from well to control box & 6'(1829 mm) cord & plug at back of the control box	21 lbs. (10 kg)



Form No. New Product Brochure January 2017