

# Induction

# HIGHEST IN ITS CLASS

- Hatco builds induction ranges to suit operator needs and working environments and for the durability, rigors and performance of commercial foodservice use
- Ideal for buffets, cafeterias, catering, concessions, and restaurants & cafés
- Constructed of black glass-ceramic and stainless steel to handle the rigors of back-of-the-house cooking and prep areas, as well as buffet lines and other front-of-the-house display cooking applications
- Design is low-profile and contemporary
- Magnetic Power System (MPS) provides the highest power of any range available
- Available as countertop or built-in

## SAFETY AND CONVENIENCE

- An energy-saving automatic shut-off also prevents overheating
- Pan Sense Technology (PST) activates the range only when a suitable pan is placed on top
- On-demand cooling fan is nearly silent
- Fully sealed top with conformal-coated boards adds extra protection against grease or moisture
- Include a USB port for downloading system updates and, for IRNG-PB1 and IRNG-PC1 models, adding new programmable Modes

# PRECISE CONTROL

- Adaptive control knob adjusts to user input
- High resolution TFT display instantly advises of power, time and, for IRNG-PB1 and IRNG-PC1 models, temperature settings
- IRNG-PB1 and IRNG-PC1 models feature programmable modes to create six (6) preset programs for consistent cooking cycles and quality product

### HEAVY-DUTY

 IRNG-HC1 models feature extra side impact protection, a scratch-hiding cooktop surface and durable, patterned black ceramic glass withstand more demanding cooking environments

### HIGH POWER

- IRNG-PB1-3x and IRNG-PC1-3x models offer up to 3.6kW of induction cooking power – the equivalent of 31,000 BTUs
- A food temperature probe and four (4) surface temperature sensors guarantee more accurate cooking control
- IRNG-PC1-3x models feature heavy gauge stainless steel housing, side impact protection and an enhanced patterned top
- Withstand high ambient kitchen temperatures up to 124°F (51°C)





The #1 foodservice equipment supplier for dependability, quality and customer service. Visit www.hatcocorp.com or call (800) 558-0607, (414) 671-6350 or email support@hatcocorp.com.