

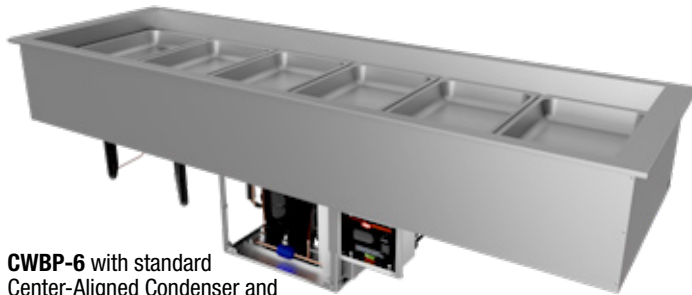


UNITED KINGDOM FOODSERVICE EQUIPMENT - SUPPLEMENTAL PRICE LIST

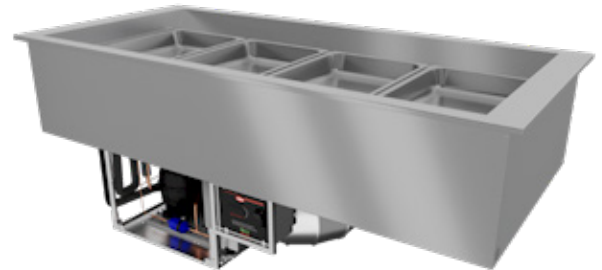
R-290 Refrigerated Drop-In Wells

Hatco's R-290 Refrigerated Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet from the unit (cannot be mounted over the condensing unit)
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally friendly insulation used throughout
- 1" brass drain simplifies cleaning



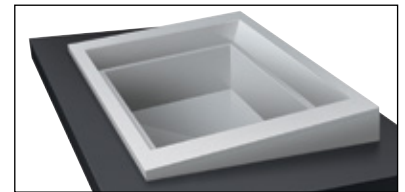
CWBP-6 with standard Center-Aligned Condenser and accessory food pans and pan support bars



CWBP-4 with optional Left-Aligned Condenser and accessory food pans and pan support bars

R-290 REFRIGERATED DROP-IN WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 60 Hz			Approx. Ship Weight	List Price
			HP	Watts	Plug		
CWBP-1	483 x 686 x 684 mm	120	1/5	345	NEMA 5-15P	58 kg	£6950
CWBP-2	813 x 686 x 648 mm	120	1/5	345	NEMA 5-15P	68 kg	7332
CWBP-3	1143 x 686 x 648 mm	120	1/5	345	NEMA 5-15P	78 kg	7791
CWBP-4	1473 x 686 x 648 mm	120	1/3	440	NEMA 5-15P	96 kg	8453
CWBP-5	1803 x 686 x 648 mm	120	1/2	560	NEMA 5-15P	111 kg	8921
CWBP-6	2134 x 686 x 648 mm	120	1/2	560	NEMA 5-15P	132 kg	9706



CWBP-2 with slant option **CWBP-2SLANT**

All Refrigerated Drop-In Well Models Feature:

Voltage: Single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost and filter-drier. Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, 90° elbow and duct collar, will be shipped separately.

OPTIONS (available at time of purchase only)

Condenser Unit Location Options – Center standard –

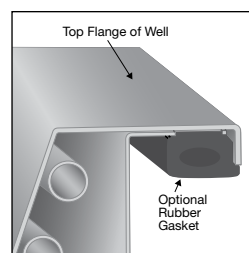
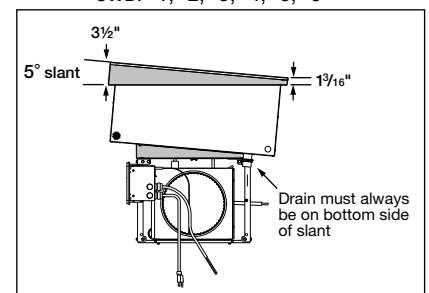
LEFT	Left-Aligned Condenser Location (Only available for CWBP-4, -5 & -6)	No Charge
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Slant Options –

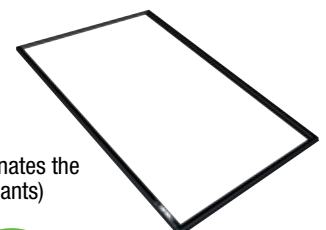
CWBP-1SLANT	Slant Option for CWBP-1	£214
CWBP-2SLANT	Slant Option for CWBP-2	232
CWBP-3SLANT	Slant Option for CWBP-3	249
CWBP-4SLANT	Slant Option for CWBP-4	267
CWBP-5SLANT	Slant Option for CWBP-5	283
CWBP-6SLANT	Slant Option for CWBP-6	301

Gasket Options –

BEZELGASKET-1	Factory installed for CWBP-1	£73
BEZELGASKET-2	Factory installed for CWBP-2	73
BEZELGASKET-3	Factory installed for CWBP-3	94
BEZELGASKET-4	Factory installed for CWBP-4	94
BEZELGASKET-5	Factory installed for CWBP-5	98
BEZELGASKET-6	Factory installed for CWBP-6	98



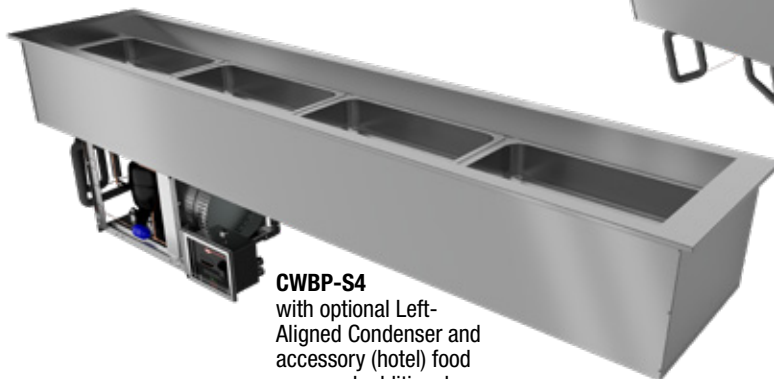
BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)



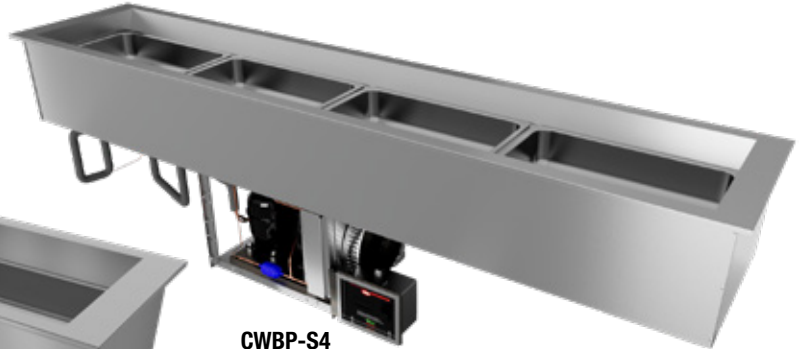
R-290 Refrigerated Slim Drop-In Wells

Hatco's R-290 Refrigerated Slim Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" brass drain simplifies cleaning



CWBP-S4
with optional Left-Aligned Condenser and accessory (hotel) food pans and additional pan support bars



CWBP-S4
with standard Center-Aligned Condenser and accessory (hotel) food pans and additional pan support bars

R-290 REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 60 Hz			Approx. Ship Weight	List Price
		HP	Watts	Plug		
CWBP-S1	687 x 483 x 661 mm	1/8	345	NEMA 5-15P	60 kg	£6818
CWBP-S2	1222 x 483 x 661 mm	1/8	345	NEMA 5-15P	77 kg	7616
CWBP-S3	1757 x 483 x 661 mm	1/8	440	NEMA 5-15P	100 kg	8643
CWBP-S4	2292 x 483 x 661 mm	1/2	560	NEMA 5-15P	128 kg	9302

All Refrigerated Slim Drop-In Well Models Feature:

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost, sight glass, and filter-drier. Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, 90° elbow and duct collar, will be shipped separately.

OPTIONS (available at time of purchase only)

Condenser Unit Location Options – Center standard –

LEFT	Left-Aligned Condenser Location (Only available for CWBP-S2, -S3 & -S4)	No Charge
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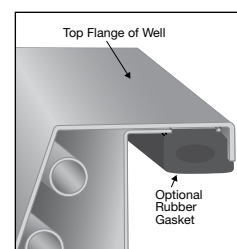
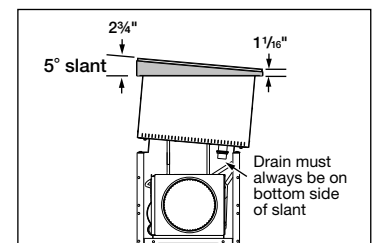
Slant Options –

CWBP-S1SLANT	Slant Option for CWBP-S1	£246
CWBP-S2SLANT	Slant Option for CWBP-S2	262
CWBP-S3SLANT	Slant Option for CWBP-S3	282
CWBP-S4SLANT	Slant Option for CWBP-S4	301

Gasket Options –

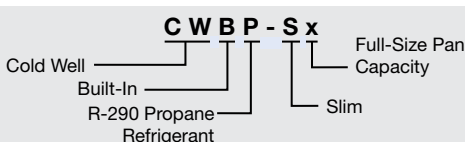
BEZELGASKET-S1	Factory installed for CWBP-S1	£73
BEZELGASKET-S2	Factory installed for CWBP-S2	73
BEZELGASKET-S3	Factory installed for CWBP-S3	94
BEZELGASKET-S4	Factory installed for CWBP-S4	94

Slant Option for: CWBP-S1, -S2, -S3, -S4



BEZELGASKET-S2

Factory installed option (eliminates the need for silicone or other sealants)



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

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.

- 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

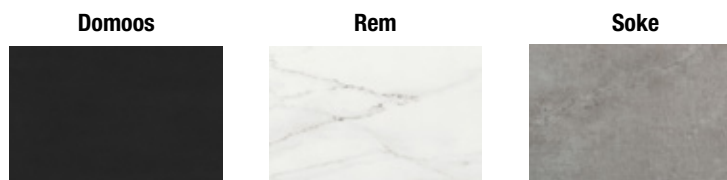
HSBF-SS-4818
with optional Rem
surface by Dekton



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:



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	£563
REM	Rem	563
SOKE	Soke	563

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

DOMOOS	Domoos	£812
REM	Rem	812
SOKE	Soke	812

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

DOMOOS	Domoos	£651
REM	Rem	651
SOKE	Soke	651

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

DOMOOS	Domoos	£851
REM	Rem	851
SOKE	Soke	851

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

DOMOOS	Domoos	£1216
REM	Rem	1216
SOKE	Soke	1216

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

DOMOOS	Domoos	£996
REM	Rem	996
SOKE	Soke	996

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

DOMOOS	Domoos	£1062
REM	Rem	1062
SOKE	Soke	1062

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

DOMOOS	Domoos	£932
REM	Rem	932
SOKE	Soke	932

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

DOMOOS	Domoos	£1054
REM	Rem	1054
SOKE	Soke	1054

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

DOMOOS	Domoos	£1464
REM	Rem	1464
SOKE	Soke	1464

Countertop Induction Woks

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
- 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 1800 mm cord with plug



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



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

COUNTERTOP INDUCTION WOKS

Model	Item #	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight*	List Price
IRNG-WOKC-30	IRNGWOKC30BS	374 x 478 x 178 mm	220-240	3000	15	15 kg	£2549

All Countertop Induction Wok Models Feature:

Models Shipped with: One carbon steel wok pan, 1800 mm cord and plug.

Cord Location: Rear Center.

DROP-IN INDUCTION WOKS

Model	Item #	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight*	List Price
IRNG-WOKB-30	IRNGWOKB30BS	422 x 422 x 169 mm	220-240	2860-3120	13	15 kg	£2082

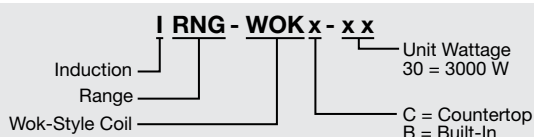
All Drop-In Induction Wok Models Feature:

Models Shipped with: One carbon steel wok pan, 1800 mm cord and plug.

Cord Location: Bottom Left Front Corner.

ACCESSORIES (available for purchase at any time)

WOK-14PAN-CS	Carbon Steel Wok Pan	£128
WOK-14PAN-SS	Stainless Steel Wok Pan	128



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 152 mm 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 COOKERS

Model	Dimensions (W x D x H)	Voltage	Watts	Amps	Ship Weight*	List Price
IRC-4	824 x 619 x 316 mm	220-240	7000	32	61.24 kg	£11693

* Shipping weight includes packaging

All Induction Rice Cooker Models Feature:

Models Shipped with: Four Stainless Steel False Bottom Trivets, 1829 mm cord and plug.

Cord Location: Left-side rear.

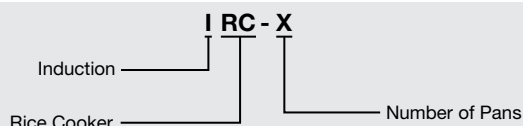
ACCESSORIES (available for purchase at any time)

False Bottom Trivets –

IRC-FB1	Stainless Steel False Bottom Trivet	£142
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Legs –

OV-LEGS	102 mm Plastic Legs	£85
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Maskerade® Undercounter Induction Warmers

Hatco's Maskerade® Undercounter Induction Warmers offer 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



UNDERCOUNTER INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Approx. Ship Weight	List Price
IWRM-UT-05	IWRMBUT5BSUK	385 x 381 x 77 mm	220-240	500	7.71 kg	£1716

All Undercounter Induction Warmer Models Feature:

Models Shipped with: A 1800 mm cord and plug, a 2000 mm 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)	£104
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Scan the QC code for a list of chafing dishes compatible with the Undercounter Induction Warmer

