



Project \_\_\_\_\_  
 Item # \_\_\_\_\_  
 Quantity \_\_\_\_\_

# Rapide Cuisine® Countertop Induction Ranges

Models: IRNG-PC1-14, -18

Hatco's Rapide Cuisine® Countertop Professional Induction Range 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!

## Standard features:

- Tough enough for back-of-the-house cooking and prep areas but is still easily portable and adaptable for buffets and many other "front-of-the-house" applications
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (F° or C° in one degree increments) and time control (30 seconds to 10 hours)



- Programmable mode where the operator can create preset programs for consistent cooking cycles
- Easy to use, color-coded selectable functions
- Adaptive control knob adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Elegant, contemporary, low-profile design with a choice of color combinations to match your décor
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black ceramic glass top is durable and easy to clean – fully sealed top and conformal coated boards adds extra protection against grease or moisture
- Automatic shut off to prevent overheating
- Withstands high ambient kitchen temperatures
- USB port for downloading updates or adding modes from our website
- 71" (1800 mm) cord with plug



IRNG-PC1-18  
shown in standard finishes

## Options (available at time of purchase only)

- Housing Color for Countertop Range  
 Top housing: Stainless Steel (standard)  
 Bottom housing: Gloss Finish Bold Black (standard)
- For IRNG-PC1-18 (NEMA 5-15P plug only):
- Top housing: Gloss Finish Bold Black  
Bottom housing: Gloss Finish Bold Black
  - Top housing: Stainless Steel  
Bottom housing: Gloss Finish Radiant Red



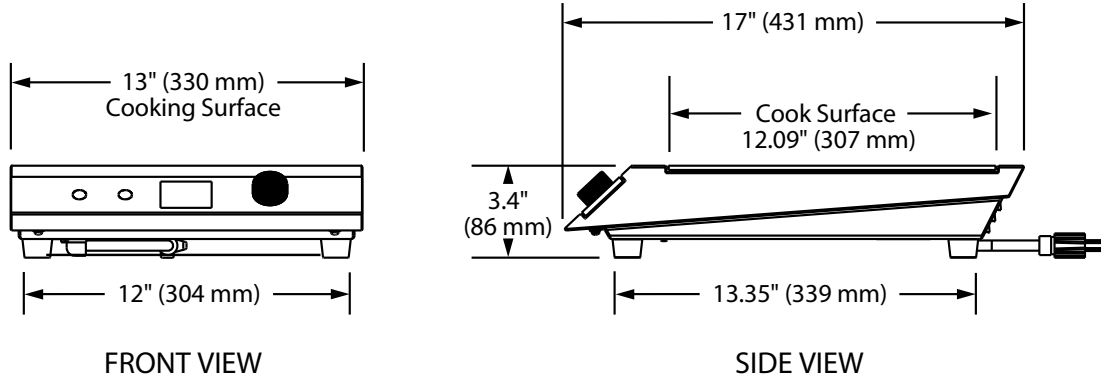
**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



# Rapide Cuisine® Countertop Induction Ranges

Models: IRNG-PC1-14, -18

## IRNG-PC1 Model



## SPECIFICATIONS Countertop Induction Ranges

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Cord Location	Ship Weight*
IRNG-PC1-14	13" x 17" x 3.375" (330 x 431 x 86 mm)	120	Single	1440	12.0	NEMA 5-15P	Rear left bottom base corner	17 lbs. (8 kg)
IRNG-PC1-18	13" x 17" x 3.375" (330 x 431 x 86 mm)	120	Single	1800	15.0	NEMA 5-15P	Rear left bottom base corner	17 lbs. (8 kg)
						NEMA 5-20P ▲		

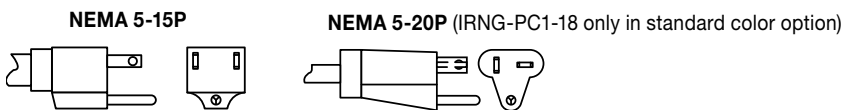
\* Shipping weight includes packaging and is approximate.

▲ Canadian models use NEMA 5-20P.

## PAN SIZE

Maximum Pan Size: 13" diameter (330 mm), Minimum Pan Size: 4" diameter (102 mm)

## PLUG CONFIGURATIONS



## PRODUCT SPECS Rapide Cuisine® Countertop Induction Ranges

The Countertop Induction Range shall be a Rapide Cuisine® model, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Induction Range shall be rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width. The Countertop Induction Range shall consist of a stainless steel housing with an aluminum base with a single generator coil and a glass ceramic top surface. It includes a tempered glass control panel, 0-100% power levels

and temperature control in F° or C°, plus color coordinated display and controls. The range will be controlled via an infinite control and feature a USB port for updates and future access to additional operating modes. A 71" (1800 mm) cord and plug is included.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

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