



TriMark®

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Hatco Induction 101



What is Induction Cooking?

This innovative type of cooking delivers magnetic currents directly and solely to the pan; offering even heating throughout and virtually eliminating hot spots.

- ◇ More than 50% faster than electric or gas cooktops
- ◇ Limits waste heat
- ◇ Allows for precise temperature control





Hatco Induction Ranges

Built to withstand the rigors of commercial foodservice use.

Design

- ◇ Constructed of black glass-ceramic & stainless steel
- ◇ Fully sealed top to guard against grease & moisture
- ◇ Low profile & contemporary design for an attractive presentation
- ◇ Elegant wedge style back for improved airflow, keeping product cool & functioning
- ◇ High resolution TFT display advising of power, time & temperature
- ◇ Adaptive, speed-responsive control knob

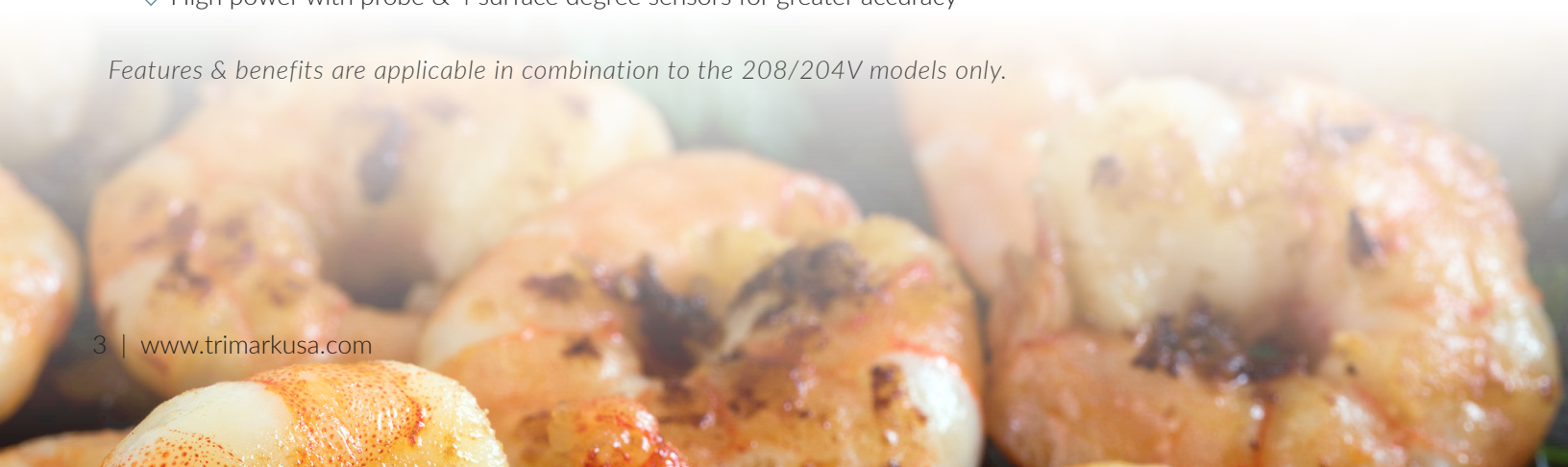
Features

- ◇ Hatco's proprietary 'Magnetic Power System' consistently delivers 10-11% more power to the pan than competing models of similar rating.
- ◇ Energy saving automatic shut-off that prevents overheating
- ◇ Pan Sense Technology activates unit only when pan is detected
- ◇ Cooling fan is nearly silent
- ◇ USB port to download updates

Specific Model Benefits

- ◇ 6 programmable presets for enhanced consistency
- ◇ Heavy-duty side impact protection and scratch-hiding cooktop
- ◇ High power with probe & 4 surface degree sensors for greater accuracy

Features & benefits are applicable in combination to the 208/204V models only.





Range Types



Countertop

- ◇ Small and light enough to be portable
- ◇ Ideal for buffets, catering, and food truck owners

Built-In

- ◇ A high performing stationary cooktop providing a more permanent solution
- ◇ Perfect for cafeterias, hotels, corporate dining, and back of house

