



Project _____
Item # _____
Quantity _____

Drop-in Induction Woks

Models: IRNG-WOKB-18, -30, -36

Built for the rigorous demands of commercial foodservice kitchens, Hatco's Drop-in 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.

Standard features:

- 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. Max temp up to 600° F (315° C)
- Precise control with 1% power adjustments, plus digital timer for automated cooking cycles
- Temperature control holding mode [70-200° F (121-93° C)] maintains food at ideal serving temperatures, helping preserve quality and freshness without overcooking or drying out
- Programmable menu function allows recipes with up to three timed steps, each at any 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 71" (1800 mm) cord with plug

IRNG-WOKB-36
with carbon steel wok pan
(included)



Accessories

- ☐ 14" (356 mm) Carbon Steel Wok Pan
- ☐ 14" (356 mm) Stainless Steel Wok Pan



For operation, location and safety information, please refer to the Installation and Operating Manual.



FRITERMIA S.A.
C/ Quito 3 - Naves 8, 9 y 10
Pol.Ind.Camporroso 28806
Alcalá de Henares Madrid (Spain)

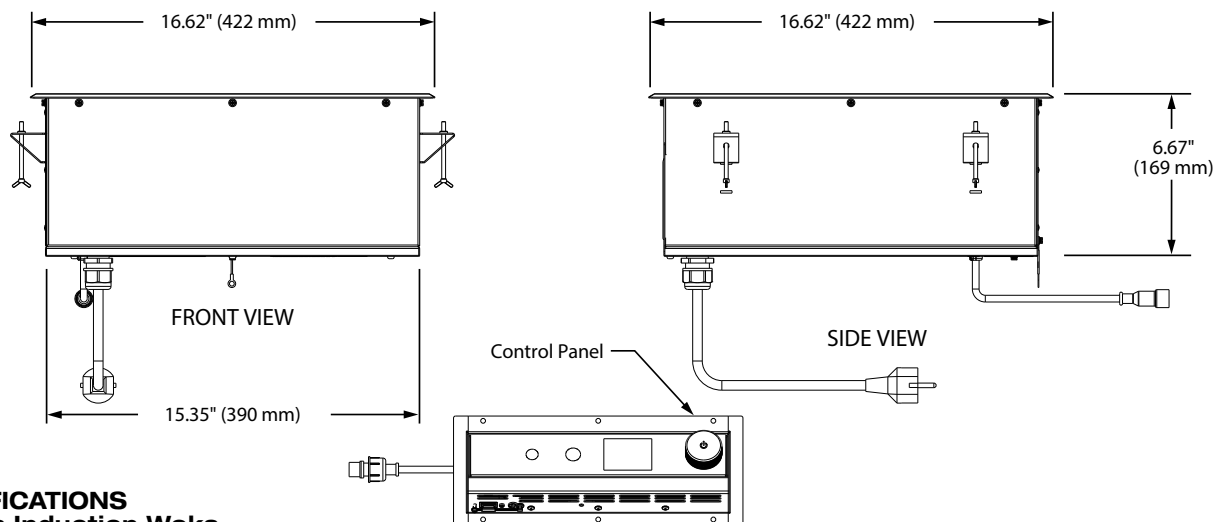
fritermia@fritermia.com
+34 91 802 37 93
www.fritermia.com



Drop-in Induction Woks

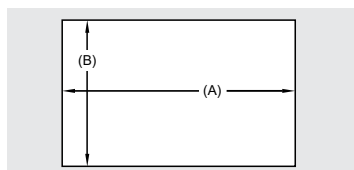
Models: IRNG-WOKB-18, -30, -36

IRNG-WOKB-XX Model



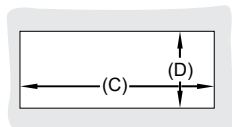
SPECIFICATIONS Drop-in Induction Woks

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Hz	Amps	Plug	Cord Location	Approx. Ship Weight
IRNG-WOKB-18	16.62" x 16.62" x 6.67" (422 x 422 x 169 mm)	120	Single	1800	50-60	15	NEMA 5-15P, NEMA 5-20P	Bottom Left Front Corner	32 lbs (15 kg)
IRNG-WOKB-30		208		3000		14.4	NEMA 6-20P		
		240		3000		12.5			
		220/60		2860	60	BS-1363			
		220		2860	13				
		230		2990			50-60		
		240		3120					
IRNG-WOKB-36		220		3300	50-60	15			
		230		3450					
		240		3600					



Countertop Cutout Dimensions

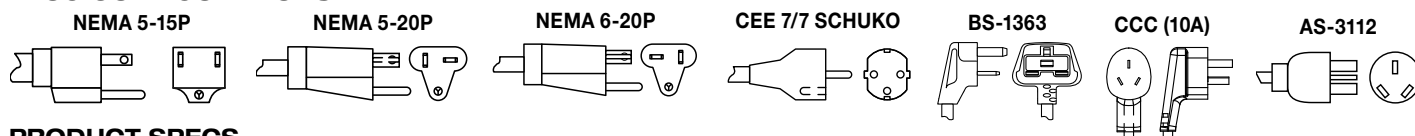
Model	Width (A)	Height (B)
IRNG-WOKB-18	15.75" (400 mm)	15.75" (400 mm)
IRNG-WOKB-30		
IRNG-WOKB-36		



Cutout Dimensions for Control Panel

Model	Width (C)	Height (D)
IRNG-WOKB-18	10.83" (275 mm)	3.5" (89 mm)
IRNG-WOKB-30		
IRNG-WOKB-36		

PLUG CONFIGURATIONS



PRODUCT SPECS Drop-in Induction Woks

The Drop-in Induction Woks shall be manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Drop-in Induction Wok shall be rated at ... watts, ... volts (single phase) and be ... inches (millimeters) in overall width. It shall consist of a stainless steel housing with a ceramic-glass bowl imbedded in the top surface and include an electronic rotary/push

control, a high-resolution TFT display, a programmable menu function, a Drop-in USB port, one carbon steel wok pan, and a 71" (1800 mm) cord with plug.

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



FRITERMIA S.A.
C/ Quito 3 - Naves 8, 9 y 10
Pol.Ind.Camporrosso 28806
Alcalá de Henares Madrid (Spain)

fritermia@fritermia.com
+34 91 802 37 93
www.fritermia.com