

# Rapide Cuisine<sup>®</sup> Countertop High-Powered/Heavy-Duty Dual Induction Ranges

Models: IRNG-PC2S-16, -18, -29, -36, -24-IA, -36-IA IRNG-PC2F-16, -1, -29, -36, -24-IA, -36-IA

Hatco's Rapide Cuisine<sup>®</sup> High-Powered/Heavy-Duty Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved -- great for repeat menu items. Or choose a power level and a doneness temperature target when using either of both of the probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

# Standard features:

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (°F or °C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 124°F (51°C)- it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amerage circuits
- USB ports for downloading updates

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

Project	
Item #	
Quantity	
	- Free
	G-PC2F-36
(Fro.	nt-to-back)
	IRNG-PC2S-36 (Side-to-side)
	T
	Close up of patterned black glass-ceramic top – helps prevent
Includes food temperature probes which facilitates highly accurate cooking	noticeable scratches due to heavy use



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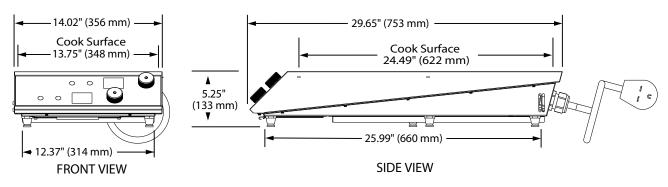


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# 

### IRNG-PC2F-xx Models (Front-to-Back Configuration)



#### SPECIFICATIONS High-Powered/Heavy-Duty Countertop Dual Induction Ranges — Front to Back Range

The shaded areas contain electrical information for International models

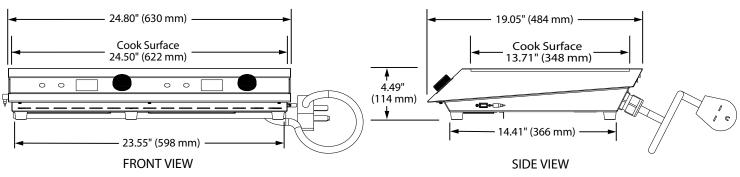
<b>Model</b> (Front-to-back)	Dimensions (W x D x H)	Volts	Watts (Per Hob)	Amps	Total Power (Watts)	wPlug	Cord Location	Ship Weight*
IRNG-PC2F-24-IA	14.02" × 29.65" × 5.25" (356 × 753 × 133 mm)	208	1803	00	3606	NEMA 6-20P	Rear left bottom base corner	41 lbs. (19 kg)
		240	2400	20	4800			
IRNG-PC2F-36-IA		208	3120	30	6240	NEMA 6-30P		
		240	3600	30	7200			
IRNG-PC2F-29		208	2496	24	4992	NEMA 6-30P		
		240	2880	24	5760			
IRNG-PC2F-36		208	3120	30	6240	NEMA 6-50P		
		240	3600	30	7200			
		220/230/240 (CE)	3300/3450/3600	30	6600/6900/7200	IEC-309		
		220/60	3300	30	6600			
IRNG-PC2F-16		220/230/240 (CE)	1430/1495/1560	13	2860/ 2990/3120	- BS-1363		
		220/60	1430		2860			
IRNG-PC2F-18		220/230/240 (CE)	1650/1725/1800 15   16 16	15	3300/3450/3600	AS-3112		
		220/230/240 (GE)		16		CEE 7/7 SCHUKO		
		220/50 (CE)	1650	15	3300	CEE		

\* Shipping weight includes packaging and is approximate.

#### PAN SIZE

Maximum Pan Size: 14" diameter (356 mm), Minimum Pan Size: 4" diameter (102 mm).

### IRNG-PC2S-xx Model (Side to Side Configuration)



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#### SPECIFICATIONS High-Powered/Heavy-Duty Countertop Dual Induction Ranges — Side to Side Range

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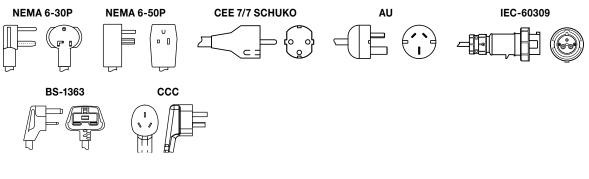
<b>Model</b> (Side-to-Side)	Dimensions (W x D x H)	Volts	Watts (Per Hob)	Amps	Total Power (Watts)	Plug	Cord Location	Ship Weight*
IRNG-PC2S-24-IA	24.80" x 19.05" x 4.49" (630 x 484 x 114 mm)	208	1803	20	3606	NEMA 6-20P	Rear left bottom base corner	40 lbs. (18 kg)
		240	2400		4800			
IRNG-PC2S-36-IA		208	3120	30	6240	NEMA 6-30P		
		240	3600		7200			
IRNG-PC2S-29		208	2496	24	4992	NEMA 6-30P		
		240	2880		5760			
IRNG-PC2S-36		208	3120	30	6240	NEMA 6-50P		
		240	3600		7200			
		220/230/240 (CE)	3300/3450/3600	- 30	6600/6900/7200	IEC-309		
		220/60	3300		6600			
IRNG-PC2S-16		220/230/240 (CE)	1430/1495/1560	13	2860/ 2990/3120	BS-1363		
		220/60	1430		2860			
IRNG-PC2S-18		220/230/240 (CE) 1	1650/1725/1800	15	3300/3450/3600	AS-3112		
				16	3300/3430/3000	CEE 7/7 SCHUKO		
		220/50 (CE)	1650	15	3300	000		

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### PAN SIZE

Maximum Pan Size: 14" diameter (356 mm), Minimum Pan Size: 4" diameter (102 mm).

## **PLUG CONFIGURATIONS**



#### PRODUCT SPECS Rapide Cuisine® Countertop High-Powered/ Heavy-Duty Dual Induction Ranges

The High-Powered/Heavy-Duty Countertop Dual 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 Dual Induction Range shall consist of a stainless steel housing with an aluminum base with a glass-ceramic top with two induction generators, and two power coils. It includes a tempered glass control panel with individual controls for each induction element, with touch buttons, 0-100% power

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levels and temperature control in F° or C° plus color-coordinated TFT color display and controls. The range will be controlled via an electronic rotary/push control and features 3-stage programming, cook to time with power ot temperature control, a cook to temp feature and a USB ports for updates and future access to additional operating modes. Food temperature probes and 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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