Light Cooking Equipment

Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions



FWM-1B *pg. 223*



SNACK-2 with accessory Chelky plate *pg. 224*



RWM-2B *pg. 225*



SAL-1 with accessory food pan *pg. 226*

Flip Waffle Maker

Hatco/Suntec Flip Waffle Makers produce excellent, authentic 1¼" thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time can be made to suit any batter and the unit is memory retentive so you may only have to program it once.

- Commercial food service quality – designed for many hours of continuous use, every day
- Heavy duty stainless steel construction with Teflon® coated aluminum plates
- Simple push-button control panel features a stand-by on/off, timer/temperature toggle, higher/lower selection, and start
- Easy to see bright red LED display shows settings and countdown when cooking
- Timer starts automatically when waffle maker is closed and resets when opened, while a beeper signals the end of a cooking cycle
- Fast initial heat up time, excellent heat retention and recovery delivers high productivity
- Models shipped with NEMA 5-15P plug and cord (attached)

Standard Round Belgian Plate 7"



Mini Round Waffle Plate available as accessory Four 3⅝"



FWM-1B



FLIP WAFFLE MAKER

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
FWM-1B	FWM1B.515	Round	11⅝" x 22⅞" x 11⅝"	120	1350	11.3	NEMA5-15P	27 lbs.

All Hatco/Suntec Flip Waffle Maker Models Feature:

Models Shipped with: cord and plug.
Cord Location: Back of unit, lower left side.

ACCESSORIES (available for purchase at any time)

WM-BRUSH	Nylon Brush
WAF-FORK	Waffle Fork
MINI-WAFFLE	Mini Waffle Plate

F W M - xx

Flip Waffle Maker

1B = Single

Snack System

The Hatco/Suntec Snack System will help expand your menu and your sales. With a single or dual electric baker, you can easily switch the interchangeable plates to serve breakfast items, lunch foods and a variety of snacks in between. Freshly bake as many or few items as you need, resulting in no waste at the end of the day. Add more variety to your menu in small quantities and increase sales according to the season, time of day and location.

- Four programmable preset buttons for each cooking cycle. A cooking cycle consists of three different settings:
  - Temperature
  - Time
  - Top Cooking Plate Power
- Adjustable time/temperature controls enable operators to cook continuous, consistent quality products
- One-touch release with latch opener for easy plate replacement
- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product
- Removable plates are easily cleaned with warm, soapy water
- Compact design is suitable for any location
- Adjustable temperature allows for multiple menu options

NOTE: Comes with standard Round Belgian Waffle Plates and one additional set of plates of your choosing.



SNACK-1 with accessory Chelky plate



SNACK-2 with standard Belgian plate

SNACK SYSTEM

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
SNACK-1	SNACK1.515	Single	10⅜" x 17⅝" x 8⅛"	120	900	7.5	NEMA5-15P	23 lbs.
SNACK-2	SNACK2.515	Double	21⅛" x 17⅝" x 8⅛"	120	1800	15	NEMA5-15P♣	42 lbs.

♣ Canadian models use NEMA 6-20P. Item Number is SNACK2.520.

All Hatco/Suntec Snack System Models Feature:

Models Shipped with: a cleaning brush, tool for switching out plates, standard Round Belgian Waffle Plates and an additional set of plates of your choosing.
Cord Location: Back of unit, bottom left-hand side.

ACCESSORIES

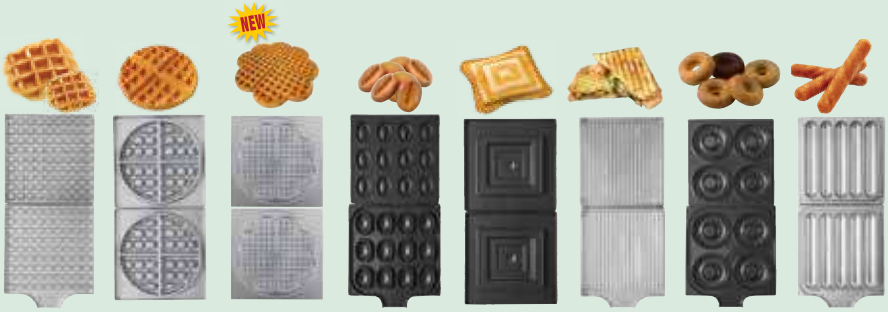
(available for purchase at any time)

Interchangeable Cooking Plates –	
FREESTYLE	Freestyle Plates
BELGIAN	Belgian Plates
HEART WAFFLE	Norwegian Waffle Plate
COFFEEBEAN	Coffee Bean Plates
SANDWICH	Sandwich Plates
PANINI	Panini Plates
DONUT	Donut Plates
CHELKY	Chelky Plates
WM-BRUSH	Nylon Brush

NEW



WM-BRUSH accessory



SNACK - x

Snack System

1 = Single Head
2 = Dual Head

Round Waffle Makers

Hatco®/Suntec Round Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens, display cooking locations, and buffets. The adjustable time and temperature controls enable operators to cook consistent quality waffles from a variety of different batters.

- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each waffle
- Stainless steel frame, cast aluminum cooking plates
- Belgian-style cooking plates produce 1" thick waffles
- LED display shows timer, temperature and status information
- Simple push button control panel featuring a stand-by On/Off, timer/temp toggle, higher/lower selection, and start/stop
- Fast initial heat-up time, excellent heat retention and recovery delivers high productivity and consistent results



RWM-2



RWM-1B

ROUND WAFFLE MAKERS

Model	Item Number	Description	Dimensions W x D x H	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
RWM-1	RWM1.515	Single, Round, Standard	9⅝" x 17¾" x 8⅛"	120	900	7.5	NEMA 5-15P	16 lbs.
RWM-1B	RWM1B.515	Single, Round, Belgian	9⅝" x 17¾" x 8⅛"	120	900	7.5	NEMA 5-15P	16 lbs.
RWM-2	RWM2.515	Double, Round, Standard	19⅝" x 17¾" x 8⅛"	120	1800	15	NEMA 5-15P ♣	33 lbs.
RWM-2B	RWM2B.515	Double, Round, Belgian	19⅝" x 17¾" x 8⅛"	120	1800	15	NEMA 5-15P ♣	33 lbs.

♣ Canadian model uses NEMA 5-20P with different Item Number.

All Hatco/Suntec Round Waffle Maker Models Feature:

Models Shipped with: Stainless Steel frame and aluminum cooking plates, On/Off power switch, multi-function control panel, removable drip tray, nylon brush and a 6' cord and plug.

Cord Location: Back of unit, lower left corner

ACCESSORY

(available for purchase at any time)

WM-BRUSH Nylon Brush



R W M - x x

- Round
- Waffle Maker
- Waffle Plate Style
  - No Character = Standard
  - B = Belgian
- 1 = Single Iron
- 2 = Dual Iron

Electric Salamander

Hatco's Electric Salamander gives you versatility in the kitchen with the capability to cook, grill, reheat and keep foods hot. The plate detection feature activates the instant-on heating elements automatically when a food plate comes into contact with the plate detection bar.

- Three independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 4½" of vertical movement for maximum versatility
- Features high-powered infrared ribbon heating elements
- Heating elements are on only when a cook or hold cycle has been activated, eliminating residual heat in the kitchen environment
- The HOLD function has eight programmable heat levels and is ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction



ELECTRIC SALAMANDER

Model	Dimensions W x D x H ↕	Cooking Area W x D	Voltage Single Phase	Watts	Amps	Plug	Approx. Ship Weight
SAL-1	22¾" x 21¾" x 23⅞"	21⅞" x 13¾"	208	4500	21.6	NEMA 6-30P	143 lbs.
SAL-1	22¾" x 21¾" x 23⅞"	21⅞" x 13¾"	240	4500	18.8	NEMA 6-30P	143 lbs.

↕ Height includes 4" legs. Add 2" to depth for wall mounted units.

All Electric Salamander Models Feature:
Models Shipped with: Cooking grate, drip pan, wall mounting hardware, 4" adjustable black plastic legs and cord & plug.
Power Inlet Location: Back of unit, lower right corner.

OPTIONS *(available at time of purchase only)*

SAL-HW Hardwiring (in lieu of standard 4' Cord and Plug)

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ecolization®

SAL - 1
Salamander — Capacity = Quantity of Full-Size Pans

**Saves Energy,
Saves Money,
Protects your Reputation!**

Do your bit for Global Warming with Hatco's SAL-1. The Hatco Electric Salamander's elements are ready for use in just eight seconds. How does that work? Mounted on the back wall of the Salamander is a "plate detection" switch that keeps the unit from turning on unless a plate or pan is put underneath, against this bar. That means the elements are only on when they need to be. Most kitchens have every piece of equipment on all day, firing out heat and constantly using energy. Even in power save mode, most equipment is never fully off. Not the Electric Salamander. It's 100% off when not in use, saving money, energy and the environment.