making your **countertop** more profitable

nemco® | FOOD EQUIPMENT

Feed Your **Menu Ambition**

No matter how small your kitchen or inexperienced your staff, **Nemco makes it easy** to expand your menu, with smart countertop equipment innovations that are incredibly versatile, user-friendly and built to last for maximum ROI.

It's no wonder Nemco has a relationship history with nearly every one of today's top 50 restaurant chains.

For more information on this catalog's 100+ equipment solutions, or a conversation about custom product development, call today and let's start making you more money.

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nemco® | FOOD EQUIPMENT

· OUR PURPOSE ·

MAKE *an* IMPACT

· OUR CAUSE ·

Have FUN

· OUR PASSION ·

EAT *Well*

• OUR CORE VALUES •

RESPECT OTHERS
Listen and Be Present. Be Kind. Show Empathy.

DO THE RIGHT THING
When No One Is Watching.
Even When It Is Not Popular. For The Common Good.

EMBRACE LEARNING
Ask Questions. Discover. Continuously Improve.

BE AGILE
Embrace Change. Prepare For Anything. Adapt Quickly.

WOW CUSTOMERS
Keep Your Word. Go Above & Beyond.
All The Time, Everywhere, Everyone.

CREATE AWESOME
Make Amazing. Pursue Excellence. Celebrate Community.

• OUR "3 UNIQUES" •

✓ **PEOPLE** *Can-do attitude!*

✓ **PRODUCTS** *Solution based products!*

✓ **PROVEN** *We deliver!*

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food

prep

easy slicer vegetable slicer

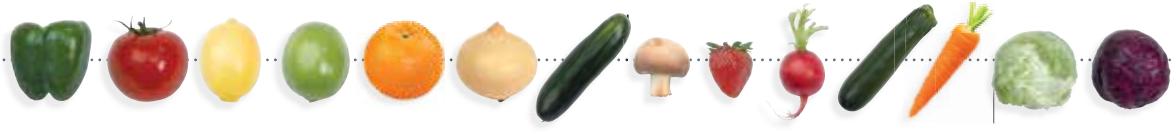
Speed and Consistency . . . Unplugged

A true revolution in food prep, Nemco's Easy Slicer™ took the countertop stage as the first alternative to the electrical meat slicers so typically misused for cutting vegetables and fruit. After all, the only other option was a manual knife.

The electrical meat slicer was faster and automated, but expensive to maintain and off-limits to food-prep staff under 18. The knife was laborious and downright dangerous for the less experienced.

Quite simply, the Easy Slicer took the best of both worlds and made them better. Just as fast and even more precise, plus easier to clean than the meat slicer . . . safer and more consistent than a knife . . . the Easy Slicer still stands as Nemco's #1, most versatile and popular food-prep machine.

works with:



Easy Slicer™ Vegetable Slicer

Easy Slicer is the one slicer you need to make fast, easy work of most fruits and vegetables. Its unique, adjustable, stainless-steel blade provides a full range of slicing options—from 1/16-inch to 1/2-inch in thickness—for extra versatility and convenience. Simply turn the thumbscrew control to lock in your setting on the easy-to-read calibrated gauge. Use with the Nemco mounting base (sold separately) for a secure workstation, plus easy removal for cleaning and storage. Fixed blade units also available. Optional shredding plates fit all units.

Model #	Description	Replacement Blades
55200AN	Adjustable Cut	55135 (set of 2)
55200AN-B	w/Portable Base	55135 (set of 2)
55200AN-4	1/8" Fixed Cut	55135 (set of 2)
55200AN-6	3/16" Fixed Cut	55135 (set of 2)
55200AN-8	1/4" Fixed Cut	55135 (set of 2)
55200AN-1	3/16" Shredder	55178
55200AN-2	5/16" Shredder	55179

Optional Accessories

Model #	Description
55257	Sharpening Stone
55263-1	3/16" Shredding Plates
55263-2	5/16" Shredding Plates
55816	Portable Base

NSF

Loading the Easy Slicer is a cinch. Just place your produce in the trough behind the blade, close the cover plate and go.

The sharpness and ease of rotation of the blade makes slicing a breeze, for super-fast, precisely consistent yield.

suggested uses

The perfect answer for uniform slicing of fresh vegetables and fruits for salad bars, sandwiches, pizza toppings and more.

***Optional Shredding Plates**—Shredding plates attach to the Easy Slicer in seconds for quick, easy shredding of cabbage, cheese, carrots, potatoes and other fruits and vegetables. Or choose the Easy Shredder, our shredding-only model.*

***Portable Cutting Board Base**—Maximize your counterspace with Nemco's portable, food-prep base, equipped with a mounting bracket that fits the Easy Slicer and a number of other Nemco food-prep products. The suction-cup feet provide incredible stability without damaging your countertop, and the entire unit is dishwasher safe.*

easy tomato slicer 2

The Best Thing Since Sliced Tomatoes

Innovation being the hallmark of Nemco, even the most popular food equipment is never immune to design improvements. Nemco's Easy Tomato Slicer™ has been a breakthrough in fast, uniform tomato slicing, and has become a mainstay in commercial kitchens everywhere.

However, Nemco saw a need in the market for a simpler model that could deliver the same slicing precision, but with a faster, easier method for changing the blades—particularly in the hands of younger, less experienced employees.

The result? Nemco's next generation, Easy Tomato Slicer 2™. And now, with a new, factory-pretensioned cartridge blade set, the 2 is winning over as many fans as its predecessor.

works with:

Easy Tomato Slicer 2™

Compact, efficient, easy to use and even easier to maintain, the new Easy Tomato Slicer 2 with its pretensioned cartridge blade assembly is more convenient than ever. The newly designed blade set stays properly aligned and tightened without the need to adjust it. The Easy Tomato Slicer 2 has an ergonomic handle, hand guards, self-lubricating track, rubber feet and a table stop like its predecessor, the Easy Tomato Slicer, a staple in foodservice kitchens. Accommodates a larger tomato than the original Easy Tomato Slicer. Scalloped blade options available.

Model #	Description	Replacement Blades
56600-1	3/16" Slice	566-1 (14 blades)
56600-2	1/4" Slice	566-2 (11 blades)
56600-3	3/8" Slice	566-3 (7 blades)

Note: Contact Customer Experience for scalloped blade ordering information.

NSF

suggested uses

This is a must-have if you like to keep fresh tomatoes on hand for your burgers, sandwiches, salads, salad bars and condiment trays. It's great for slicing strawberries and mushrooms too.

Blade Assemblies

Easy Scooper™*—The essential tomato-prep tool. Removes stems with just one motion! Great for strawberries too!*

Model #	Description
55874	Easy Scooper™ Stem Remover

Easy Tomato Slicer™

Save time, labor and valuable work space with the original Easy Tomato Slicer—still an immensely popular item for its incredibly compact design that is even shorter and narrower than the 2 model. Its unique self-lubricating track material alleviates misalignment problems that can cause nicks and broken blades. Vertical handle and protective guards improve user comfort and safety. Cleans up quickly and easily. Scalloped blade options available.

Model #	Description	Replacement Blades
55600-1	3/16" Slice	466-1 (13 blades)
55600-2	1/4" Slice	466-2 (10 blades)
55600-3	3/8" Slice	466-3 (7 blades)
55600-7	7/32" Slice	466-7 (11 blades)

Note: Contact Customer Experience for scalloped blade ordering information.

NSF

Roma Tomato Slicer

Need perfectly sliced Roma tomatoes super-fast? No problem. The Roma Tomato Slicer is designed to fit the unconventionally oblong roma tomato. It incorporates super-sharp, stainless-steel scalloped blades to pierce the tomato skin first, on the way to finishing a smooth, clean slice. The blades are pretensioned inside a cartridge blade assembly, to maintain precise spacing that ensures a consistently uniform slice and prolongs blade life. For cleaning or timely replacement, the blade assembly is easily removed with the simple pull of two pins.

Model #	Description	Replacement Blades
56610-1	3/16" Slice	567-1 (15 blades)
56610-2	1/4" Slice	567-2 (11 blades)

NSF

easy chopper 3

A Dream in Color

As if the Easy Chopper wasn't already saving kitchens time and money, along comes the 2, giving operators even more labor-cutting versatility (see page 13).

And, yet, in traditional Nemco style, the innovation just keeps coming.

Introducing—yes, that's right—the Easy Chopper 3, equipped with a spectrum of game-changing enhancements that further simplify the chopping chore.

Now, with color-coded blade assemblies and push blocks that make changeout super simple, a tougher nylon-resin push block that prolongs performance life and a revolutionary push-block gasket that takes all the tediousness out of cleaning, the Chopper 3 moves food prep from daunting to dreamy.

works with:

Easy Chopper 3™

Chopping just got faster and easier, yet again. And it all starts with the push block. In addition to being color-coded per the cut size of the corresponding blade-set—thus making destructive mismatches near impossible—each push block also features an intriguing 'gasket' innovation that makes cleaning as simple as pulling a tab. Like its Chopper 2 predecessor, the 3 includes a 4 1/4" cutting area for large vegetables, as well as a pretensioned slicing blade-cartridge design, aluminum and stainless-steel construction, and a sturdy, wide base, now high enough to sprawl a 1/6- or 1/3-size six-inch-deep food pan, or a two-quart round pan.

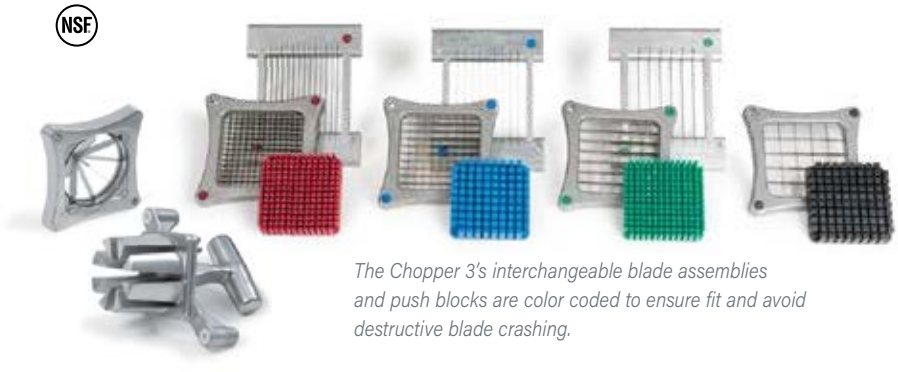
Model #	Description	Blade/Holder Assembly	Replacement Blades
57500-1	1/4"-Sq. Cut, Red	57424-1 (26 blades)	536-1 (26 blades, unassembled)
57500-2	3/8"-Sq. Cut, Blue	57424-2 (18 blades)	536-2 (18 blades, unassembled)
57500-3	1/2"-Sq. Cut, Green	57424-3 (12 blades)	536-3 (12 blades, unassembled)
57500-4	1"-Sq. Cut, Black	57424-4 (8 blades)	536-4 (8 blades, unassembled)
57500-5	1/4"-Thick Slice, Red	57424-5 (13 blades)	—
57500-6	3/8"-Thick Slice, Blue	57424-6 (9 blades)	—
57500-7	1/2"-Thick Slice, Green	57424-7 (6 blades)	—

Optional Accessories

Model #	Description
57417-1	Push Block, 1/4" Red
57418-2	Push Block, 3/8" Blue
57417-3	Push Block, 1/2" Green
57418-4	Push Block, 1" Black
56381-1	Cleaning Gasket, 1/4" Red
56382-2	Cleaning Gasket, 3/8" Blue
56381-3	Cleaning Gasket, 1/2" Green
56382-4	Cleaning Gasket, 1" Black
57727-4W	4-Section Wedger Kit
57727-6W	6-Section Wedger Kit
57727-8W	8-Section Wedger Kit
57424-1-PBG	1/4"-Cut Conversion Kit
57424-2-PBG	3/8"-Cut Conversion Kit
57424-3-PBG	1/2"-Cut Conversion Kit
57424-4-PBG	1"-Cut Conversion Kit
57424-5-PBG	1/4"-Slice Conversion Kit
57424-6-PBG	3/8"-Slice Conversion Kit
57424-7-PBG	1/2"-Slice Conversion Kit

Conversion Kit includes blade & holder assembly, push block and cleaning gasket.

NSF



The Chopper 3's interchangeable blade assemblies and push blocks are color coded to ensure fit and avoid destructive blade crashing.

suggested uses

The Easy Chopper 3 is the all-in-one heavy hitter for fast chopping, slicing and wedging of onions, tomatoes, potatoes, celery, peppers and other firm veggies. It's even the go-to for cutting fresh herbs, like cilantro, basil, parsley and more. It also cuts cooked chicken and ham! This reliable versatility, combined with its user-friendly fringe benefits, makes it the perfect tool for any high-speed kitchen.

Nemco's innovative push-block gaskets make cleaning a cinch. Just pull the gasket tabs to remove and clear away all the block's food debris in one simple motion.

Tall, sprawling base allows chopped produce to fall straight into a 1/6- or 1/3-size six-inch-deep food pan, or a two-quart round pan

easy chopper

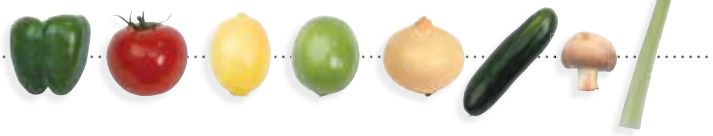
Chop Chop!

When high-volume foodservice establishments wrestling with high employee turnover needed a smarter, safer way to produce mounds of chopped produce in rapid-fire fashion, they naturally turned to Nemco.

Replace a knife with a blade grid and a gravity-driven pusher, and the resulting Easy Chopper has since become a staple item in kitchens all across the foodservice world.

In fact, it's been so effective, it remains a top seller in the entire Nemco lineup and a brilliant design-wise predecessor to the even more feature-evolved Easy Choppers 2 and 3.

works with:



Easy Chopper™

Easy Chopper is the original, most effective answer for fast, easy, efficient chopping. Comfortable, weighted handle does most of the work for you to cut cleanly in one stroke. Super-sharp, stainless-steel, interchangeable cutting grids let you perform six operations, including wedging. Plus, the compact 3 1/2"-square cutting area maximizes counterspace.

Model #	Description	Blade/Holder Assembly	Replacement Blades
55500-1	1/4" Cut	55424-1 (22 blades)	436-1 (22 blades, unassembled)
55500-2	3/8" Cut	55424-2 (16 blades)	436-2 (16 blades, unassembled)
55500-3	1/2" Cut	55424-3 (10 blades)	436-3 (10 blades, unassembled)
55500-4	1" Cut	55424-4 (4 blades)	436-4 (4 blades, unassembled)

Optional Accessories

Model #	Description
55417	Push Block, 1/4" & 1/2"
55418	Push Block, 3/8
55727-4	4-Section Wedger Kit
55727-6	6-Section Wedger Kit
55727-8	8-Section Wedger Kit

NSF

suggested uses

Use for fast, easy chopping, cutting and dicing of onions, tomatoes, potatoes, celery, peppers and other firm vegetables. Great for wedging citrus and other fruits, using the wedger kit.

Blade Assemblies

Easy Chopper 2™

Get the speed, efficiency and convenience of the Easy Chopper in a mightier model with a 4 1/4"-square cutting area, designed specifically for your BIG veggies! Now you can save labor by minimizing the need to precut foods into smaller portions. But don't let the name fool you. This versatile tool chops, slices AND wedges! And, like the original version, it still features the weighted ergonomic handle. Plus, the slicing blades are factory pretensioned to remain properly aligned and tightened with no need for adjustment.

Model #	Description	Blade/Holder Assembly	Replacement Blades
56500-1	1/4"-Sq. Cut	56424-1 (26 blades)	536-1 (26 blades, unassembled)
56500-2	3/8"-Sq. Cut	56424-2 (18 blades)	536-2 (18 blades, unassembled)
56500-3	1/2"-Sq. Cut	56424-3 (12 blades)	536-3 (12 blades, unassembled)
56500-4	1"-Sq. Cut	56424-4 (8 blades)	536-4 (8 blades, unassembled)
56500-5	1/4"-Thick Slice	56424-5 (13 blades)	—
56500-6	3/8"-Thick Slice	56424-6 (9 blades)	—
56500-7	1/2"-Thick Slice	56424-7 (6 blades)	—

Optional Accessories

Model #	Description
56417	Push Block, 1/4" & 1/2"
56418	Push Block, 3/8
56727-4W	4-Section Wedger Kit
56727-6W	6-Section Wedger Kit
56727-8W	8-Section Wedger Kit

NSF

suggested uses

For salsa, pizza toppings, drink garnishes and more. Chops, slices and dices onions, tomatoes, potatoes, celery, peppers and other firm veggies. Great for wedging citrus and other fruits too, when using the wedger kit.

Pretensioned Slicing Blade Assemblies

Chopping/Wedging Blade Assemblies

spiral fry potato cutter

The Very First Twist on Food Prep

In 1981, as a machine shop, Nemco took on the challenge of a local restaurant owner who had a tasty moneymaking idea.

Seeing how much his patrons enjoyed his unique, spiral-shaped French fries, the restaurateur knew he could generate a much bigger profit if he just had a lasting, commercial-grade tool that could take all the labor out of spiral-cutting his potatoes.

Nemco responded with its very first food equipment product—the Spiral Fry™.

Today, foodservice equipment of all kinds is all Nemco makes, and operators everywhere are earning a huge gross margin on every delectably crispy serving of spiral fries.

works with:

Spiral Fry™ Potato Cutter

Easily turns potatoes into money! Simply load up to a 70-ct. potato, and turn the easy-action drive screw. No peeling is required, and it easily releases for fast reloading. Mounts securely on any flat surface for left- or right-handed operation. Removes easily for quick cleanup. Fine Cut Garnish Cutter makes attractive vegetable garnishes quickly and easily. The Ribbon Fry Cutter makes a great side for sandwiches.

Model #	Description	Replacement Blades
55050AN 55017	Spiral Fry 1/4" x 1/4" Front Plate Assembly	55002 Separating Blade 55003 Shearing Blade
55050AN-R 55876	Ribbon Fry 1/16" Front Plate Assembly	55492 Shearing Blade —
55050AN-G 55711	Fine Cut Garnish 5/64" Front Plate Assembly	55492 Shearing Blade 55702 Separating Blade
55050AN-WR 55876-WR	Wavy Ribbon Fry 1/16" Front Plate Assembly	55492-WR Shearing Blade —
55050AN-CT 55876-CT	Chip Twister Fry 1/16" (Straight) Front Plate Assembly	55492-CT Shearing Blade —
55050AN-WCT 55876-WCT 55816	Chip Twister Fry 1/16" (Wavy) Front Plate Assembly Portable Base	55492-WR Shearing Blade — —

NSF

Model 55816

suggested uses

Hot and crispy spiral, ribbon, wavy or chip twister fries make a savory, healthful, high-value presentation that customers love. Spiral Fry affords you the highest profit on every serving and pays for itself in no time. It's perfect for creating signature-item appetizers and is a great choice for the bar and lounge too.

Wavy Fry

Chip Twister Fry *Spiral Fry*

Ribbon Fry

Garnish Cut

Model 55816-2

PowerKut Food Cutter

For mounds and mounds of today's most appetizing fries and garnishes, ask for the PowerKut Spiral Fry™, Ribbon Fry™, Wavy Fry™, Chip Twister Fry or Fine Cut Garnish Cutter. Each cuts with the innovation of the original Spiral Fry, but much faster and easier—going through an entire potato in as little as two seconds. Operation is simple—load, apply steady, even pressure and move the carriage forward. Wipes clean. Holds a 60-ct. potato.

Model #	Description	Replacement Blades
55150C-C 55707-1-C	Spiral Fry 1/4" x 1/4" Spiral Fry Face Plate	55002 Separating Blade 55003 Shearing Blade
55150C-R 55707-1-R	Ribbon Fry 1/16" Ribbon Fry Face Plate	55492 Shearing Blade —
55150C-G 55707-1-G	Fine Cut Garnish 5/64" Garnish Cut Face Plate	55492 Shearing Blade 55702 Blade
55150C-WR 55707-1-WR	Wavy Ribbon Fry 1/16" Wavy Ribbon Fry Face Plate	55492-WR Shearing Blade —
55150C-CT (Straight) 55707-1-CT (Straight)	Chip Twister Fry 1/16" Chip Twister Fry Face Plate	55492-CT Shearing Blade —
55150C-WCT (Wavy) 55707-1-WCT (Wavy) 55816-2	Chip Twister Fry 1/16" Chip Twister Fry Face Plate Portable Base	55492-WR Shearing Blade — —

220-Volt and 230-Volt CE models are also available. Call for details.

NSF c UL us

easy vegetable noodler

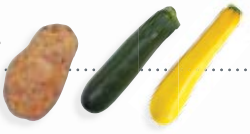
Noodle On This

What do you do when the health-driven movement for “low carb” and “gluten free” doesn’t jive with the hunger-driven demand for pasta?

Turn to Nemco.

Seeing the rapidly rising trend that has the vegetable noodle standing in for conventional spaghetti noodles in a multitude of menu alternatives, Nemco has introduced a smart, durable solution with the labor-efficient speed to satisfy customers more quickly and far more profitably.

works with:



Easy Vegetable Noodler

Easily turn zucchini, squash or a variety of other firm veggies into piles of amazingly delicious, low-carb "spaghetti" noodles. Just load your choice veggie on the drive plate, turn the handle and go! Durable aluminum construction, with minimalist engineering that virtually eliminates maintenance issues, ensures lasting performance and fast ROI. Mounts securely to your countertop, while a twist of a few wing nuts simplifies disassembly for thorough cleaning. The only NSF-approved, commercial-grade device of its kind!

Model #	Description	Replacement Blades
55050AN-P	Vegetable Noodler, Manual $^{9}/_{64}$"	55702-1 Separating Blade 55492 Shearing Blade
55711-1	Front Plate Assembly	—
55150C-P*	Vegetable Noodler, PowerKut $^{9}/_{64}$"	55702-1 Separating Blade 55492 Shearing Blade
55707-1-P	Vegetable Noodler Face Plate	—

Optional Accessories

Model #	Description
55816	Manual Portable Base
55816-2	PowerKut Portable Base

NSF * NSF c UL us

suggested uses

The Easy Vegetable Noodler is the must-have device for grocery deli counters, health-menu restaurants and other retail establishments looking to capitalize on the increasing demand for low-carb, gluten-free pasta alternatives. Makes spaghetti-like noodles out of zucchini, squash, potatoes, daikon, carrots and cucumbers.

Model 55150C-P

Even Easier!—*For faster, easier production of zucchini noodles, Nemco also offers the electrically powered PowerKut Vegetable Noodler.*

Green Onion Slicer Plus

For fast, fresh-sliced garnishes, salad toppings, appetizers, soup starters and more, choose the Green Onion Slicer Plus. It makes mounds of perfect slices in just one labor-saving stroke. Faster than knives or scissors. Razor-sharp blades are individually replaceable. Wall-mount design saves valuable counterspace.

Model #	Description	Replacement Blades
55250A	$^{3}/_{16}$" Cut	55225-6 (set of 6)

NSF

suggested uses

Cuts green onions, mushrooms, peeled cucumbers, olives, bananas, green peppers, strawberries and other fruits and vegetables into perfect 3/16" slices.

easy frykutter vegetable cutter

Getting a Handle on the Hot Potato

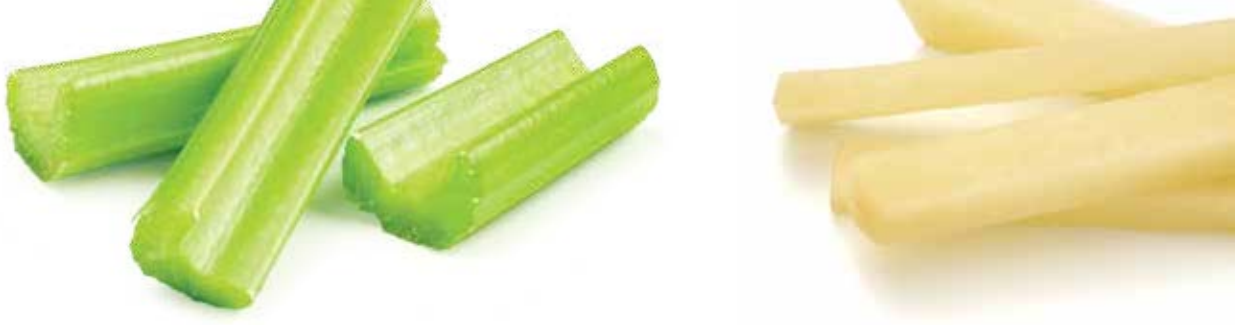
The foodservice industry would be hard pressed to find a menu item more popular—or more stubborn to cut—than the French fry potato.

So, when Nemco looked into developing a fry cutter, the food-prep challenge of actually muscling a blade through a potato weighed heavily in the process.

Out of this emerged the appropriately named Easy FryKutter™, built with a number of user-driven features, such as the industry's only ergonomically designed "D" handle that reduces fatigue and increases productivity.

Now, regardless of the potato or the customer rush, when the pressure is on, nothing performs as reliably as Nemco—the durable and lasting workhorse that operates with a stroke of finesse.

works with:



Easy FryKutter™

Easy FryKutter uses an exclusive short throw handle and superior engineering to improve leverage for smooth, easy cutting or wedging in just one stroke. Works with natural body motion to eliminate awkward stretching and reduce operator fatigue. Built to last under the toughest day-to-day conditions. Slide-in, slide-out wall bracket fits the same mounting holes as most other machines. The compact 3 1/2"-square cutting grid maximizes counterspace.

Model #	Description	Blade/Holder Assembly	Replacement Blades
55450-1	1/4" Cut	55424-1	436-1 (22 blades, unassembled)
55450-2	3/8" Cut	55424-2	436-2 (16 blades, unassembled)
55450-3	1/2" Cut	55424-3	436-3 (10 blades, unassembled)
55450-4	4-Section Wedge	—	428-4
55450-6	6-Section Wedge	—	428-6
55450-8	8-Section Wedge	—	428-8

Optional Accessories

Model #	Description
55641	Wall Bracket
55727-4	4-Section Wedger Kit
55727-6	6-Section Wedger Kit
55727-8	8-Section Wedger Kit

Wall Bracket

NSF

suggested uses

Cut potatoes for French fries and cut carrots and celery sticks. Chop onions, peppers, carrots and tomatoes. Wedge tomatoes for salads and potatoes for steak fries using the wedger kit. Great for wedging fruits too!

Blade Assemblies

Monster FryKutter™

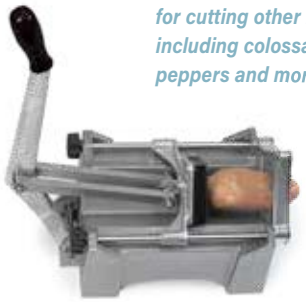
Introducing the first potato-cutting tool that just eats up the massive "monster" potatoes, delivering a big 1/4", 3/8" or 1/2" square cut. The 4 1/4" cutting grid houses a special blade assembly that does all the work to minimize operator fatigue and maximize productivity—so you can make more money on the big monster appetite of your customers.

Model #	Description	Blade/ Holder Assembly	Replacement Blades
56450A-1	1/4" Sq. Cut	56424A-1MK	536-1 (26 blades, unassembled)
56450A-1D	1/4" Sq. Cut, w/D-Handle	56424A-1MK	536-1 (26 blades, unassembled)
56450A-2	3/8" Sq. Cut	56424A-2MK	536-2 (18 blades, unassembled)
56450A-2D	3/8" Sq. Cut, w/D-Handle	56424A-2MK	536-2 (18 blades, unassembled)
56450A-3	1/2" Sq. Cut	56424A-3MK	536-3 (12 blades, unassembled)
56450A-3D	1/2" Sq. Cut, w/D-Handle	56424A-3MK	536-3 (12 blades, unassembled)

NSF

suggested uses

Put this beast to work if you want to maximize the profit potential on your orders for French fries. It's also very useful for cutting other large, firm vegetables, including colossal onions, celery, bell peppers and more.



Model 56450A-1

Model 56450A-1D

Monster Airmatic FryKutter™

Never let a wave of hungry customers down. When the popularity of French fries meets your busiest rush times, get more orders out and make more money with Nemco's Monster Airmatic FryKutter. Comes in 1/4", 3/8" or 1/2" square-cut sizes. Slicing blade assemblies are also available in 1/4", 3/8" or 1/2". The 4 1/4" cutting grid is designed specifically for your big veggies!

Model #	Description	Blade /Holder Assembly	Replacement Blades
56455-1	1/4" Sq. Cut	56424-1T	536-1T (26 blades, unassembled)
56455-2	3/8" Sq. Cut	56424-2	536-2 (18 blades, unassembled)
56455-3	1/2" Sq. Cut	56424-3	536-3 (12 blades, unassembled)

NSF

suggested uses

It is a must-have for very high-volume fast-food and grab-and-go-style restaurants. Use this workhorse for French fries, as well as various cuts of other vegetables, including onions, celery, bell peppers, tomatoes and more.

easy lettucekutter

Who Says You Can't Be All Things...?

Make no mistake. If you're in foodservice, your bottom line can use the cost-cutting efficiency of Nemco's Easy LettuceKutter™.

It was originally designed for cutting iceberg lettuce in a high-volume, quick-service-type establishment. But then along came a restaurant looking to do the same with romaine for its popular Caesar salads . . .

And another wanting a square cut, perfect for its chop salads . . .

And another thinking it would be great to cut grilled chicken, right after cutting its lettuce . . .

And still others that have used it for slicing melon . . .

How 'bout you? Have any ideas? Nemco's always up for designing another blade set—or some other innovation entirely.

works with:

Easy LettuceKutter™

Cut mounds of crisp, fresh lettuce in seconds—and keep it fresh for hours, with a cut so incredibly clean, it prevents browning at the leaf edges. Process a whole head of cored lettuce at a time. Scalloped blades and a clean, slicing-action cut with no crushing and no bruising. Interlocked blades avoid flexing and require no tensioning. Plus, cleanup is easy.

Model #	Description	Blade Assembly	Replacement Blades
55650	1" x 1" Square	55485 (12 blades)	55470 (12 blades, unassembled)
55650-1	1/2" Slices	55495 (13 blades)	55521 (13 blades, unassembled)
55650-2	For Romaine 1" x 2"	55485-2 (8 blades)	55470-2BR (8 blades, unassembled)
55650-3	1/2" x 1/2" Square	55924 (22 blades)	55923 (22 blades, unassembled)
55650-4	2" x 2" Square	55821 (6 blades)	55822 (6 blades, unassembled)
55650-5**	5/16" Slices	55495-5 (21 blades)	—
55650-6	3/4" x 3/4" Square	55485-6 (16 blades)	55470-6 (16 blades, unassembled)
55650-CS*	3/8" Slices	55882 (17 blades)	—

*For cooked chicken. **For eggplant.

Optional Accessories

Model #	Description
55490	Lettuce Corer
55491	Easy LettuceKutter Support Board w/Opening

Model 55490

NSF

suggested uses

Ideal for chopping iceberg and other lettuces, as well as slicing melons for fruit trays. Also slices lettuce for tacos and sandwiches. 55650-CS can be used to slice cooked chicken for wraps and salads.

Blade Assemblies

Support Board w/Opening

NSF polyethylene board fits securely over 20- and 32-gallon lettuce-keeper containers. Also holds other lettuce-cutting machines.

Strawberry Dicer NEW!

Say goodbye to the inconsistency and inherent safety hazard of slicing strawberries with a knife. Now, with this simple tool, even your most inexperienced employees can quickly pile up a supply of fresh, uniform strawberry quarters for amazing presentation and valuable labor savings. Easily clip the Strawberry Dicer over the top of a standard kitchen storage container and get to work. Prep the berry using the stem removal blade on the side. Then, place the berry, flat top down, on the cross-wire grid and push it through. It's that fast and effortless.

Model #	Description
55830-2	Strawberry Dicer

Storage container sold separately.

suggested uses

Perfect for any operation with menu items featuring fresh-cut produce. Ideal for gourmet salads, fruit cups, ice cream serves and more. Can also be used to quarter or downsize other soft, but firm, fruits and veggies like bananas and kiwi—even mushrooms.

easy wedger & easy apple corer

Foodservice's Equivalent to the Paper Clip

They call it a staple item. A must-have. A no-brainer. And if you're serving schools, using the corer version is probably the only way you can get the students to eat their apples.

No matter how you slice it, it's one of your most inexpensive solutions for making your food-prep work a whole lot easier.

Granted, Nemco didn't develop the first wedger, or even master the first manual wedging-tool concept. But the way Nemco looks at it, if it's going to be a staple item, it should last a heck of a long time.

So, this one—simply called the Easy Wedger™—is built to operate more smoothly and more durably than any other.

works with:

Easy Wedger™ & Easy Apple Corer™

Save labor, and cut perfect wedges every time. Easy Wedger cuts cleanly and precisely with stay-sharp stainless-steel blades that minimize bruising. Works so fast, you can cut to order for the freshest selections possible. Built for years of reliable performance. Eight-section Easy Apple Corer looks and functions just like the Wedger, but it includes a pin in the middle of the pusher to simultaneously core while wedging.

Model #	Description	Blade Assembly
55550-4	4-Section Wedge	428-4
55550-6	6-Section Wedge	428-6
55550-8	8-Section Wedge	428-8
55550-10	10-Section Wedge	428-10
55550-8C	8-Section Corer	490-8

NSF

suggested uses

Easy Wedger is ideal for beverage operations. Use it for fresh lemon, lime and orange garnishes. Works great at the salad bar too. Try it with tomatoes, pickles, potatoes, cucumbers and zucchini.

***Eight-section Easy Apple Corer**—Cores and wedges at once—ideal for apples and pears.*

Easy Pineapple Corer & Peeler

Take all the labor out of prepping a pineapple. Completely remove the core and peel with one simple pull of its easy-action, top-down lever. Saves time, effort and food waste. A locking mechanism keeps the handle and blade in the up position while loading a pineapple. Tough aluminum and stainless-steel construction and easy disassembly for cleaning extend the life of the unit for great return on investment.

Model #	Description	Blade Assembly
55775	Pineapple Corer & Peeler, 3½"	56511
55775-1	Pineapple Corer & Peeler, 4"	56511-1

NSF

suggested uses

Is the perfect tool for fast-paced, high-volume kitchens looking to capitalize on the popularity of this perfect fruit. Great for operations that use pineapple for sauces, baked goods, salad bars, hams, exotic pizza toppings, and more.

Easy Juicer™

Easy Juicer puts a 20:1 mechanical advantage in the palm of your hand. Specially designed ergonomic handle is easy to grip. Stainless-steel rack and pinion is supported between two self-lubricating bronze bearings. High-strength steel post adds rigidity. Aluminum and stainless-steel construction plus all stainless-steel fasteners for rugged performance and durability. Strainer cone and cup are removable.

Model #	Description
55850	Citrus Juicer

NSF

suggested uses

Ideal for oranges, lemons, limes and pomegranates. Lets you quickly prepare the freshest possible lemonade, limeade, tropical drinks and other seasonal specialties.

easy flowering onion cutter

Crying All the Way to the Bank

Not long ago, a major national restaurant chain stumbled on an onion-appetizer idea that was as grand in presentation as it was in flavor. But the prep work was a bit much, and the kitchen couldn't stay on top of the tidal wave of orders.

Enter Nemco.

Now, the Easy Flowering Onion™ Cutter takes virtually all the labor out with one motion, transforming this trademark menu favorite into a much more cost-effective production and enabling the chain to turn a 700% profit.

works with:

Easy Flowering Onion™ Cutter

Use for the authentic cut that lets you serve today's most profitable, great-tasting appetizers—for a return of 700% or more! The Easy Flowering Onion Cutter produces these high-profit specialties fast—and oh, so easy. Just one stroke turns a colossal onion into a colossal, flowering favorite. Then batter, bread and deep fry. Adapter base lets you use smaller onions as well. Sturdy, all-metal construction for long life.

Model #	Description	Blade Assembly
55700	Onion Cutter	55511
55526	Small Onion Adapter	Included with Model 55700
55513	Core Cutter, Large $2^{3}/_{4}$"	Included with Model 55700
55527	Core Cutter, Small $1^{3}/_{4}$"	Included with Model 55700

NSF

suggested uses

Create the perfect signature-item onion appetizer. Or dip the ends of a flowered raw onion in food coloring to create a magnificent onion garnish. Use with colossal and smaller-sized onions.

***Core Cutter**—Remove the onion core with the Core Cutter, and you create space to add a ramekin filled with delicious dipping sauce.*

Easy Onion Slicer 2™

Takes EASY to a whole new level... because a NEW factory-pretensioned blade set NEVER, EVER needs tightening! Even your most inexperienced employees can easily change the blades. Process up to a 4-inch diameter onion. But don't stop there. This remarkably versatile tool can make fast work of just about anything in the produce department!

Model #	Description	Blade Assembly
56750-1	$^{3}/_{16}$" Slicer	56539-1 (17 blades)
56750-2	$^{1}/_{4}$" Slicer	56539-2 (13 blades)
56750-3	$^{3}/_{8}$" Slicer	56539-3 (9 blades)
56750-4	$^{1}/_{2}$" Slicer	56539-4 (7 blades)

NSF

suggested uses

Ideal for onions, celery, potatoes, pickles, firm tomatoes, oranges, lemons and limes.

Blade Assemblies

suggested uses

The Easy Cheeser is perfect for salad bars, deli trays, party packs, in-store sampling, hors d'oeuvres and specialty trays. Great for butter too! Makes individual pats and serving-size squares.

Model 55300A

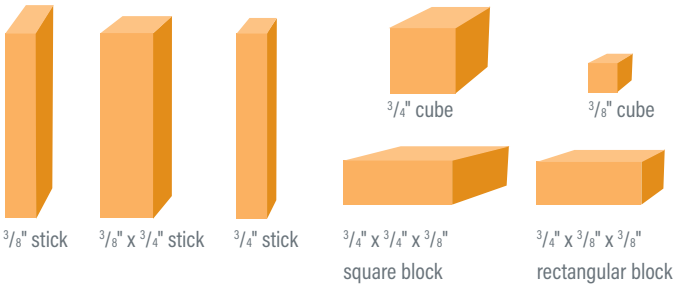
Model 55300A-516D

***Mozzarella Specialty Unit**—Will slice other cheeses, but frame is designed to cradle mozzarella, and cutting wires are spaced specifically for 5/16" slices.*

Easy Cheeser™

Save time and labor with Easy Cheeser cheese cutters. These rugged, aluminum and stainless steel units cut uniform cubes, sticks, squares and rectangles of everybody's favorite cheeses, including mozzarella, Monterey Jack, cheddar, Muenster, Swiss, American and more. Slicing arms are interchangeable and easy to switch. Stainless-steel cutting wires are replaceable. Cubes a five-pound cheese loaf in only 75 seconds.

Model #	Description	Wire Kit
55300A	3/4" Slicing Arm	55288
55300A-1	3/8" Slicing Arm	55288
55300A-2	3/4" and 3/8" Arms	55288
55300A-516D	5/16" Slicing Arm	55288



NSF

suggested uses

Use with the Nemco Easy Cheeser cutter for a total cheese-prep center.

Easy Cheese Blocker™

Cut cheese blocks down to size in seconds for more manageable cubing, slicing and shredding. Sturdy, all stainless-steel construction and rigid cutting bow ensure straight, even cuts plus long life. Calibrated, notched, 1/2-inch cutting guide helps to improve consistency and reduce waste. Stainless-steel cutting wire is easily replaced. Process 40-pound cheese blocks, 35-pound cheese wheels or smaller.

Model #	Description	Wire Kit
55350A	Cheese Block Cutter	55359-P3

NSF

CanPRO® Compact Can Opener

The CanPRO Compact from Nemco easily fits #2-, #5- and #10-sized cans.

Nemco's unique mechanical design thinks outside the can! Instead of cutting down vertically into the lid, the CanPRO Compact cuts horizontally into the rim for improved food safety, as well as operator safety. Cutting from the outside, the blade assembly crimps as it cuts, eliminating the sharp edge that can slice a hand or damage a spatula. Plus, it leaves no metal slivers that can fall into the food contents. Running the circumference of a #10-sized can just takes a few quick and easy turns of the crank. It's adjustable to all common can sizes and features a permanent mount with an optional temporary clamp, allowing you to move the opener around the kitchen. Security model option available.

Model #	Description	Replacement Cutter
56050-1	CanPRO Compact, Permanent Mount	56029
56050-2	CanPRO Compact, Clamp Mount	56029
56050-3	CanPRO Compact, Security Model	56029
56022A	Cutter Housing Assembly	—

NSF

suggested uses

If your operation is trying to maximize the exploding popularity of chicken salads and sandwich wraps, this is the tool you need. It quickly and easily cuts through chicken and turkey breasts.

Easy Chicken Slicer™

Cut your labor, not your hands, with the new Easy Chicken Slicer. The ingeniously simple design features a unique assembly of *unsharpened* blades that make quick work of breaded, cooked chicken breast. Compared to the conventional knife-in-hand alternative, the Easy Chicken Slicer performs with superior speed, consistency and, above all, safety—with virtually no training required! Cleanup is a breeze. Sharpened blades are also available for cutting other foods. All blades come as factory-pretensioned blade cartridges for super-fast and easy changeout.

Model #	Description	Blade Assembly
55975	1/2" Slice	55868
55975-SC	1/2" Slice (Scalloped)	55868-SC
55975-1	3/8" Slice	55868-1
55975-1SC	3/8" Slice (Scalloped)	55868-1SC
* 55975-1SC-CHT	3/8" Slice (Scalloped)	55868-1SC
55975-2	1/4" Slice	55868-2
55975-2SC	1/4" Slice (Scalloped)	55868-2SC

*Standard leg height is 2 3/8". *Legs are taller at 4".*

NSF

Model 55975

Model 55975-1SC-CHT

Blade Assemblies

suggested uses

The ShrimpPro is the perfect answer for uniform deveining and butterflying shrimp for seafood bars and buffets, Asian stir-fry restaurants, caterers and other seafood specialty restaurants and retailers.

ShrimpPro 2000® Power Shrimp Cutter & Deveiner™

Keep pace with the demand of your hungriest shrimp lovers! In just one hour, the ShrimpPro instantly and consistently deveins, cuts, butterflies or splits up to 6,000 shrimp! Operators can hand-feed or attach the feeder tray for higher volumes. Either way, the ShrimpPro does all the work with virtually no risk of injury. Compact, portable design saves space and makes for easy storage.

Model #	Description	Replacement Blades
55925	ShrimpPro® (2000)	55977

Comes with feeder tray, S-M-L depth rollers, lubricant, and two 9 1/16" blade wrenches.

Optional Accessories

Model #	Description
56004	ShrimpPro® Feeder Tray

suggested uses

When salads, sandwiches and other chunk-tuna favorites are on the menu - and soggy bread and lettuce are not - this is the labor-saving tool to have on hand.

Easy Tuna Press™

Removes excess water from canned tuna quickly and easily for better food quality. Sandwiches and salads stay fresh longer and retain a more appetizing appearance because extra water that causes soggy bread and lettuce is completely removed. Holds one 64-ounce foodservice-sized can.

Model #	Description
55800	Tuna Press

food

cooking

PaniniPro
high-speed sandwich press

Model 6900A-208-FF

Place an Order for "Wow"

Given the high demand—and subsequent high margin—associated with paninis, wraps and all sorts of other grilled-style sandwiches, foodservice operators look at the relatively tedious task of preparing these hot sellers and say, “It’s worth it.” But what if. . . ?

What if tedious wasn’t part of the equation? How much more money is there to be made?

When seeing how the PaniniPro™ simultaneously heats the protein and toasts the bread in a hot minute—on a durable aluminum surface with a tough nonstick coating—these same operators are turning “what if” into a big “wow.”

PaniniPro™ High-Speed Sandwich Press

Doing the conventional panini press one better, the PaniniPro high-speed sandwich press gives super-busy and space-restrictive foodservice operations exactly what they need to break into the hot-sandwich market. With simultaneous conduction and microwave heating, sandwiches can be ready in under a minute. Programmable, push-button electronic controls ensure heating consistency from sandwich to sandwich, employee to employee, while a built-in USB port makes reprogramming for a menu change a simple process.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6900A-208-GF	Grooved Top, Flat Bottom	14½" x 26½" x 23½"	208	5824	28.0
6900A-208-GG	Grooved Top, Grooved Bottom	14½" x 26½" x 23½"	208	5824	28.0
6900A-208-FF	Flat Top, Flat Bottom	14½" x 26½" x 23½"	208	5824	28.0
6900A-240-GF	Grooved Top, Flat Bottom	14½" x 26½" x 23½"	240	5760	24.0
6900A-240-GG	Grooved Top, Grooved Bottom	14½" x 26½" x 23½"	240	5760	24.0
6900A-240-FF	Flat Top, Flat Bottom	14½" x 26½" x 23½"	240	5760	24.0

Height when open: 28½".

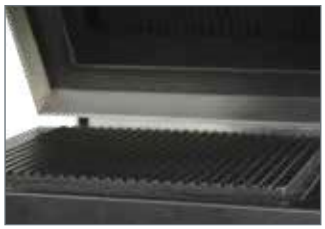
NSF c UL us

suggested uses

This compact workhorse brings a whole new dynamic to sandwich shops, coffee shops, c-stores, fast-casual chains and other retail food operations looking to capitalize on the hot-sandwich trend. It takes little time and space to expand your menu and serve toasty paninis, ciabatta-bread sandwiches, flatbread sandwiches, quesadillas, burritos, breakfast sandwiches, Cuban wraps and more.

Redesigned microwave system—

Improves energy distribution for a 20% reduction in already super-fast cook times!



***Features**—The top and bottom plates are available with grooved or flat surfaces in your choice of pairings. A spring-loaded upper plate moves to ensure uniform plate-to-food contact with sandwiches of variable thickness. All food-contact surfaces have an engineered nonstick coating.*

Arriving preprogrammed with four standard heating cycles, the PaniniPro high-speed sandwich press also includes a flash drive with a user-friendly software capability that makes it easy to change the heating cycles in tandem with your sandwich menu.

Every PaniniPro comes with a spatula (model 48826) that's both flexible and durable, yet won't harm the integrity of the plates' nonstick coating.

8 push-button electronic controls and digital display make operation extremely simple.

Nemco Food Equipment's 6900A-model family has been evaluated and found to comply with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL197, 8th Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Appliances.

PaniniPro : features

Ventless Certified
NO HOOD REQUIRED!

Redesigned microwave system—*Improves energy distribution for a 20% reduction in already super-fast cook times*

Stainless-steel construction is commercial tough and super easy to keep clean

Top and bottom plates are available with either grooved or flat-surfaces. Specify the configuration you prefer (unit shown with flat top and flat bottom)

Both the upper and lower plates can be independently set to temperatures of up to 500° F

Easy maintenance reminder—*Clearly communicates to staff the daily filter-cleaning process necessary for optimizing performance life*

Engineered nonstick coating, applied to all food-contact surfaces, makes sandwich flipping & handling easy and simplifies cleanup

Double-panel service access—*Technicians can now reach internal components from both sides, shortening downtime in a rare service event*

A spring-loaded upper plate moves to ensure uniform plate-to-food contact with sandwiches of variable thickness

Auto-lock lid uses magnetics to finish closure of the lid and securely latch it shut, with minimal user effort

To maximize your productivity, the 110 square-inch (10.5" x 10.5") heating surface accommodates four standard-sized Texas toast sandwiches

8 push-button electronic controls and digital display, make operation extremely simple

Heavy-duty stainless-steel legs provide 4 inches of counter clearance for easy cleaning

Slip-resistant rubber feet—*Grip the counter surface to prevent the unit from sliding during use*

Turkey Panini on Marble Rye

Sausage & Egg Muffin

Chicken Fajita Wrap

suggested uses

Great for convenience stores, coffee shops, snack bars and QSRs that have very little floor space for an oven. Concessions operations and off-site catering operations can also find these extremely useful. They're easy to install and may hold anything from small cookie trays up to several half-size sheet pans.

Model 6245

Model 6220-17

Convection Ovens

Kitchens looking to bake in small batches will find the perfect solution in these versatile models. All of them feature convection technology that heats food quickly and evenly, plus a variety of options to meet uncommon application needs. Units are available with an added broiler function or steam capabilities. Also available with digital temperature controls that simplify operation for more inexperienced staff.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6220-17	Manual, 1/2 Size, 3-Shelf	23 5/8" x 28" x 21"	120	1700	14.2
6220-28	Manual, 1/2 Size, 3-Shelf	23 5/8" x 28" x 21"	208/240	2800	13.5/11.7
6225-17	Manual, 1/2 Size, 4-Shelf	23 5/8" x 28" x 21"	120	1700	14.2
6225-28	Manual, 1/2 Size, 4-Shelf	23 5/8" x 28" x 21"	208/240	2800	13.5/11.7
6230	Manual, w/Broiler 1/2 Size, 3-Shelf	23 5/8" x 28" x 21"	208/240	2900	13.9/12.1
6235	Manual, w/Steam 1/2 Size, 4-Shelf	23 5/8" x 28" x 21"	208/240	2900	13.9/12.1
6240	Manual, 1/4 Size, 4-Shelf	18" x 20 1/4" x 19"	120	1700	14.5
6245	Digital, w/Steam 1/2 Size, 4-Shelf	23 5/8" x 28" x 21"	208/240	2900	13.9/12.1

induction range cookers & warmers

Model 9130A

Game-Changing Efficiency. Chef-Worthy Performance.

Nemco's extraordinary induction ranges mimic the chef-level cooking performance of conventional gas ranges, but at a significantly higher energy efficiency that can put thousands of dollars to your bottom line every year.

Innovative induction technology—only from Nemco—cooks just like gas, but uses far less energy!

Induction activates a magnetic field to energize cookware in a way that literally turns the pan into its own heating element, transferring 90% of the energy directly into heating the food, while keeping the "burner" surface relatively cool to the touch. Unlike other induction brands, however, only Nemco features a "continuous field" that maintains the energizing effect, even when the pan is lifted to perform all sorts of cooking techniques.

Drop-In Warmers

A look so simple, sophisticated and smooth, Nemco's drop-in induction warmer models are perfect in virtually any application, especially high-end front-of-the-house settings.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
9100A	Drop-In Warmer Integrated Touch Controls	11 5/8" x 14 9/16" x 3 1/8"	120	400	3.3
9100A-1	Drop-In Warmer Integrated Touch Controls	11 5/8" x 14 9/16" x 3 1/8"	208/240	400	1.9/1.7
9101A	Drop-In Warmer Separate Mounted Controls	11 5/8" x 14 9/16" x 3 1/8"	120	400	3.3
9101A-1	Drop-In Warmer Separate Mounted Controls	11 5/8" x 14 9/16" x 3 1/8"	208/240	400	1.9/1.7

Model 9100A

Drop-In Ranges

Achieve and easily maintain a sleek, clean look on your range top with Nemco's drop-in models that sit flush with the counter surface and boast exceptional durability.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
9110A	Drop-In Range Integrated Touch Controls	11 5/8" x 14 9/16" x 3 1/8"	120	1800	15.0
9110A-C*	Drop-In Range Integrated Touch Controls	11 5/8" x 14 9/16" x 3 1/8"	120	1800	15.0
9110A-1	Drop-In Range Integrated Touch Controls	11 5/8" x 14 9/16" x 3 1/8"	208/240	1800	8.7/7.5
9111A-1	Drop-In Range Integrated Touch Controls	11 5/8" x 14 9/16" x 3 1/8"	208/240	2600	12.5/10.8
9120A	Drop-In Range Separate Mounted Controls	11 5/8" x 14 9/16" x 3 1/8"	120	1800	15.0
9120A-C*	Drop-In Range Separate Mounted Controls	11 5/8" x 14 9/16" x 3 1/8"	120	1800	15.0
9121A-1	Drop-In Range Separate Mounted Controls	11 5/8" x 14 9/16" x 3 1/8"	208/240	2600	12.5/10.8
9122A-1	Drop-In Range Separate Mounted Controls	11 5/8" x 14 9/16" x 3 1/8"	208/240	3500	16.8/14.6

*Canada.

Model 9101A

Nemco induction range surfaces stay looking pristine, because they feature a commercial-grade, impact-resistant glass, and they don't burn spilled foods that can result in stains.

Portable Ranges

Take the show on the road. Nemco's portable units are great for temporary cooking venues or operations with rush times that can stress kitchen space and capacity.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
9130A	Portable Range	12" x 20 1/2" x 4 1/2"	120	1800	15.0
9130A-C*	Portable Range	12" x 20 1/2" x 4 1/2"	120	1800	15.0
9131A-1	Portable Range	12" x 20 1/2" x 4 1/2"	208/240	2600	12.5/10.8
9132A-1	Portable Range	12" x 20 1/2" x 4 1/2"	208/240	3500	16.8/14.6

*Canada

Model 9130A

waffle bakers

Model 7000A-2 & 7000A-S

Waffle Bakers

Nemco Waffle Bakers are so easy to use, they're perfect for self-serve buffet lines. Simply fill and close the grid, then push the timer. Top-mounted digital controls maintain ideal baking temperature. Sensors ensure uniform baking on both sides. LED readout counts down baking time (typically only 3 1/2 minutes!), and the bell signals when done. Floating hinges allow top grid to rise as waffle bakes to perfection. Interlocking grids reduce batter overflow. Coiled, spring-type handles never get hot. Bake up to 20 seven-inch-diameter waffles per hour, per grid. Easy-to-clean SilverStone® grids available.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
7000A	Single	10" x 18 3/8" x 8 1/8"	120	890	7.4
7000A-S	Single w/SS*	10" x 18 3/8" x 8 1/8"	120	890	7.4
7000A-240	Single	10" x 18 3/8" x 8 1/8"	240	890	3.7
7000A-S240	Single w/SS*	10" x 18 3/8" x 8 1/8"	240	890	3.7
7000A-2	Dual	19 1/2" x 18 3/8" x 8 1/8"	120	1780	14.8
7000A-2S	Dual w/SS*	19 1/2" x 18 3/8" x 8 1/8"	120	1780	14.8
7000A-2240	Dual	19 1/2" x 18 3/8" x 8 1/8"	240	1780	7.4
7000A-2S240	Dual w/SS*	19 1/2" x 18 3/8" x 8 1/8"	240	1780	7.4

Height with handle up 17 1/8"

**SS = SilverStone*

suggested uses

Designed to fit flush against the wall, Nemco Waffle Bakers are great for front-of-the-house setups. Popular for breakfast, brunch, lunch and all times in between, waffles are ideal for creating new signature items. Top with fruit, dairy specialties, dessert sauces and more.

Model 7020A

Belgian Waffle Bakers

Choose a model with a removable grid for super-easy cleaning or stay with the more economical fixed grid.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
7020A	Removable	10" x 18 3/4" x 10 5/8"	120	980	8.2
7020A-1	Fixed	10" x 18 3/4" x 10 5/8"	120	980	8.2
7020A-S	Removable w/SS*	10" x 18 3/4" x 10 5/8"	120	980	8.2
7020A-1S	Fixed w/SS*	10" x 18 3/4" x 10 5/8"	120	980	8.2
7020A-208	Removable	10" x 18 3/4" x 10 5/8"	208	980	4.7
7020A-S208	Removable w/SS*	10" x 18 3/4" x 10 5/8"	208	980	4.7
7020A-1208	Fixed	10" x 18 3/4" x 10 5/8"	208	980	4.7
7020A-1S208	Fixed w/SS*	10" x 18 3/4" x 10 5/8"	208	980	4.7
7020A-240	Removable	10" x 18 3/4" x 10 5/8"	240	980	4.1
7020A-S240	Removable w/SS*	10" x 18 3/4" x 10 5/8"	240	980	4.1

Height with handle up 21"

**SS = SilverStone*

Optional Accessories

Model #	Description
77241	Drip Tray, Stainless Steel

Model 7030A-2 and 7030A

Cone Bakers

For fast, convenient, precision baking of waffle cones. Preheats in just 12 minutes and produces up to 60 cones per hour, per grid. Heavy-duty, lockdown, fixed, seven-inch aluminum grids provide uniform thickness, while flat-ring heating elements bake to a taste-tempting, overall golden brown. Easy-to-read LED display counts down baking time. Audible alarm signals the minute baking is complete. Coiled, spring-type handle remains cool for fast, easy handling.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
7030A	Single	10" x 19 3/4" x 8 1/8"	120	890	7.4
7030A-240	Single	10" x 19 3/4" x 8 1/8"	240	890	3.7
7030A-2	Dual	19 1/2" x 19 3/4" x 8 1/8"	120	1780	14.8
7030A-2240	Dual	19 1/2" x 19 3/4" x 8 1/8"	240	1780	7.4

Height with handle up 17½"

Optional Accessories

Model #	Description
77005	Cone Form Roller (makes 7" finished cones)
77006	Walking Sundae Mold

suggested uses

Use for all types of pasta, vegetables, dumplings, shellfish and more. Also great for reconstituting food and reheating frozen items.

Model 6760-240

Countertop Boiling Unit

Built for speed and built to last, this boiler preheats in 12 minutes and recovers extremely quickly. Stainless-steel construction with a powder-coat top and durable-alloy twin baskets with insulated grips enhance performance life. Smaller accessory baskets give you the quick-serve ability to cook and drain up to six individual orders at once. A digital thermostat—with a temperature range of 100° F to 212° F—and programmable timing provide versatile cooking control. A turn-knob drain mechanism makes cleaning easy.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6760-240	Single Tank, 2 Twin Baskets. 2.5 Gallon Capacity	12" x 24" x 16"	240	5750	24.0

Optional Accessories

Model #	Description
48605	4" Nickel Plated, Adjustable Leg
69582	Set of Six 4" x 4" x 4" Baskets
69599	Stainless Steel Basket, Twin (1), for 6760-240

Optional Baskets

Accessory basket set lets you cook and drain 6 individual servings separately.

suggested uses

Works in tough back-of-the-house applications, but has the finesse to hold its appeal in self-serve lines too. Great for toasting bread, bagels, English muffins, premade waffles and other items commonly dropped in a toaster at home.

Model 6800

Conveyor Toasters

Nothing promises better toasting perfection, with less maintenance hassle, than the Nemco Conveyor Toaster—featuring a smart, simple design that delivers outstanding performance, with no wasted energy. Nemco's proprietary element pattern provides consistent toasting, left to right, across the entire conveyor, while the four-position rotary switch—with optional one- or two-side toasting—includes a 'stand-by' mode that conserves energy by running the topside element at a low temperature when the unit sits idle. A black powder-coat top and stainless-steel body, with heat-releasing louvers that keep it cool to the touch, make it a great model for front-of-the-house operations with self-serve lines. For 300-piece/hour capacity, choose model 6800. Or, for a higher volume, such as 1,000 pieces/hour, go with model 6805.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6800	2-Slice Toaster	14" x 18" x 15"	120	1660	13.8
6805	3-Slice Toaster	19" x 18" x 15"	240	3600	15.0

food

warming

hot hold®
dry/moist food warmer

Model 6070-TT

Even a Magician Would Be Amazed

Thanks to creative and resourceful brands like yours, hungry audience expectations just keep going higher. And becoming more challenging.

These days, they want it all. Speed. Variety. And, of course, they'll never waver from expecting the highest food quality.

Just as their expectations have begun to sound like a recipe for the impossible, Nemco's pulled back the curtain on the new Hot Hold.

This undeniable work of wizardry keeps low-moisture foods at their crispy best and high-moisture foods at their juicy peak, at the same time, for hours—turning even the most inexperienced, quick-serve staff into super-fast, meal-order masters!

So, all those high-expectation audiences? Get ready to win 'em over. Then, remember the number one rule in show business. Always keep them wanting more.

With the absolutely astounding foods you can pull from the Hot Hold, like a rabbit from a hat, that won't be a problem.

Hot Hold® Dry/Moist Food Warmer

No other food holding alternative on the market is more essential to a high-speed kitchen operation that can't afford to sacrifice food quality. The Hot Hold's patented ThermalBreeze™ technology keeps cooked foods at their ideal temperature—AND moisture level—for hours, so you can assemble the perfectly prepared meal order in seconds. Each Hot Hold unit features a simple, programmable user interface that's easy to master, an equally simple design for easy maintenance, and stainless-steel construction for lasting durability.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6070-TT	Warmer accommodates 4- 2½" deep, translucent amber 1/3 single handle pans	19½" x 13⅛" x 11⅛"	120	900	7.5
6070-TF	Warmer accommodates 2- 2½" and 2- 4" deep, translucent amber 1/3 single handle pans	19½" x 13⅛" x 12⅝"	120	900	7.5

Pans sold separately.

suggested uses

Ideal for busy, quick-serve and fast-casual kitchens that want to optimize meal-order assembly speed without sacrificing food quality. These units can keep steak, hamburger, chicken breast and other moist cooked foods deliciously juicy, while keeping bacon, hash browns, chicken tenders and other dry cooked foods perfectly crispy.

Stackable design allows up to three Hot Hold Warmers of any configuration to stack vertically, saving precious counterspace while providing maximum versatility.

Unlike any comparable unit on the market, the Hot Hold is superior for its user-friendliness, thanks to its control panel simplicity, and the energy efficiency of its patented ThermalBreeze™ technology, with its hot convection air recirculation and heat harvesting.

bulb warmers

Model 6000A-1A

Model 6000A-2
w/ 66091, 66089

Model 6000A-2B
w/ 66091, 66089

Model 6008-4

Freestanding Infrared Bulb Warmers

Hold baked, fried, steamed or broiled foods at ready-to-eat temperatures and still keep the food's appetizing appearance over time. Attractive, timeless reflector-hood design fits every interior. Custom configurations available with different bulbs *(see optional accessories below)* and colored reflector hoods *(see color swatches on opposite page)*.

Model #	Description	Volts	Watts	Amps
6000A-1*	Single Bulb, Adjustable Height	120	250	2.1
6000A-1A*	Single Bulb, Adjustable Height, Compact	120	250	2.1
6000A-2*	Two Bulb, Adjustable Height, Grey	120	500	4.2
6000A-2B*	Two Bulb, Adjustable Height, Black	120	500	4.2
6000A-2TP*	Two Bulb Heat Lamp w/Pan & Screen Set	120	500	4.2
6000A-3*	Three Bulb, Adjustable Height	120	750	6.3

220-Volt models also available. Call for details.

Clamp-On Units

6004-1	Single Bulb, Portable Clamp	120	250	2.1
6004-2	Two Bulb, Portable Clamp	120	500	4.2
6004-4	Single Bulb, Adjustable Gooseneck	120	250	2.1

Counter Units

6008-2	Two Bulb, Counter Unit	120	500	4.2
6008-3	Three Bulb, Counter Unit	120	750	6.3
6008-4	Four Bulb, Counter Unit	120	1000	8.3
6008-5	Five Bulb, Counter Unit	120	1250	10.4
6008-6	Six Bulb, Counter Unit	120	1500	12.5
6008-7	Seven Bulb, Counter Unit	120	1750	14.6
6008-8	Eight Bulb, Counter Unit	120	2000	16.7
6009-2*	Two Bulb, Counter Unit, w/Tray	120	500	4.2
6009-3*	Three Bulb, Counter Unit, w/Tray	120	750	6.3
6009-4*	Four Bulb, Counter Unit, w/Tray	120	1000	8.3
6009-5*	Five Bulb, Counter Unit, w/Tray	120	1250	10.4
6009-6*	Six Bulb, Counter Unit, w/Tray	120	1500	12.5

Optional Accessories

Model #	Description
66089	Pan and Screen Set, 12"x 20"
66091	Tray for 6000A-1 & 2

* NSF

suggested uses

Keep plated foods at proper serving temperatures, including pies, breads, and other baked goods. Also great for hot appetizers and side dishes, such as chicken fingers, French fries, poppers and fried shrimp.

Model 6004-4

suggested uses

For permanent serving lines in cafeterias and other institutional settings.

Also available in black.

Model 6002

Suspended Infrared Bulb Warmers

Ceiling-Mount Models

Model #	Description	Volts	Watts	Amps
6002	Single Bulb, 6' Cord	120	250	2.1
6003	Single Bulb, 4' Tube	120	250	2.1

Suspension Bar, Chain-Hung Models

6006-2	Two Bulb, Single Row	120	500	4.2
6006-3	Three Bulb, Single Row	120	750	6.3
6006-4	Four Bulb, Single Row	120	1000	8.3
6006-5	Five Bulb, Single Row	120	1250	10.4
6006-6	Six Bulb, Single Row	120	1500	12.5
6006-7	Seven Bulb, Single Row	120	1750	14.6
6006-8	Eight Bulb, Single Row	120	2000	16.7

NSF

suggested uses

The perfect choice for serving moist, juicy slices of roast beef, prime rib, turkey, ham, leg of lamb and other large cuts at buffets and server stations.

Model 6016

Carving Station Bulb Warmers

Combines a 250-watt infrared bulb with a convenient, NSF high-density polyethylene cutting board. Adjustable, 30-inch-high, flexible gooseneck. Cutting board detaches for easy cleanup.

Model #	Description	Volts	Watts	Amps
6015	Single Bulb, Polyethylene Base, Grey	120	250	2.1
6016	Single Bulb, Wood Base, Grey	120	250	2.1

Optional Accessories

Model #	Description
45376	250-Watt Bulb (Clear)
45770	250-Watt Bulb (Red)
45767	250-Watt Bulb (White, Shatter-Resistant)

NSF

infrared strip heaters

On-Off Switch

The Nemco line is as expansive as any other line on the market!—boasting more model and feature options than ever, including units with single- or dual-bulb warming, complementary incandescent showcase lighting, remote-control, cord-and-plug power and more. All hold foods at optimum serving temperature without drying or overcooking to ensure better-tasting foods and better-looking presentations. Hanging, base-mounted and pass-through designs fit most locations, as well as permanent and temporary requirements. Durable aluminum shell for easy cleanup. Available with infinite temperature control for varying low-, medium- and high-heat settings.

Single Element

Model #	Description	Volts	Watts	Amps
6150-24	**24" Single**	**120**	**500**	**4.2**
6150-24-208	24" Single	208	500	2.4
6150-24-240	24" Single	240	500	2.1
6150-30	**30" Single**	**120**	**675**	**5.6**
6150-30-208	30" Single	208	675	3.2
6150-30-240	30" Single	240	675	2.8
6150-36	**36" Single**	**120**	**850**	**7.1**
6150-36-208	36" Single	208	850	4.1
6150-36-240	36" Single	240	850	3.5
6150-42	**42" Single**	**120**	**975**	**8.1**
6150-42-208	42" Single	208	975	4.7
6150-42-240	42" Single	240	975	4.1
6150-48	**48" Single**	**120**	**1100**	**9.2**
6150-48-208	48" Single	208	1100	5.3
6150-48-240	48" Single	240	1100	4.6
6150-54	**54" Single**	**120**	**1250**	**10.4**
6150-54-208	54" Single	208	1250	6.0
6150-54-240	54" Single	240	1250	5.2
6150-60	**60" Single**	**120**	**1400**	**11.7**
6150-60-208	60" Single	208	1400	6.7
6150-60-240	60" Single	240	1400	5.8
6150-72	**72" Single**	**120**	**1725**	**14.4**
6150-72-208	72" Single	208	1725	8.3
6150-72-240	72" Single	240	1725	7.2

Single Element with Lights

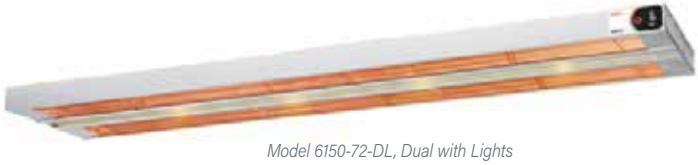
6150-24-SL	**24" Single, w/Lights**	**120**	**580**	**4.8**
6150-24-SL-208	24" Single, w/Lights	208	580	2.8
6150-24-SL-240	24" Single, w/Lights	240	580	2.4
6150-36-SL	**36" Single, w/Lights**	**120**	**970**	**8.1**
6150-36-SL-208	36" Single, w/Lights	208	970	4.7
6150-36-SL-240	36" Single, w/Lights	240	970	4.0
6150-48-SL	**48" Single, w/Lights**	**120**	**1220**	**10.2**
6150-48-SL-208	48" Single, w/Lights	208	1220	5.9
6150-48-SL-240	48" Single, w/Lights	240	1220	5.1
6150-60-SL	**60" Single, w/Lights**	**120**	**1560**	**13.0**
6150-60-SL-208	60" Single, w/Lights	208	1560	7.5
6150-60-SL-240	60" Single, w/Lights	240	1560	6.5
6150-72-SL	**72" Single, w/Lights**	**120**	**1885**	**15.7**
6150-72-SL-208	72" Single, w/Lights	208	1885	9.1
6150-72-SL-240	72" Single, w/Lights	240	1885	7.9

Dual Element

Model #	Description	Volts	Watts	Amps
6150-24-D	**24" Dual**	**120**	**1000**	**8.3**
6150-24-D-208	24" Dual	208	1000	4.8
6150-24-D-240	24" Dual	240	1000	4.2
6150-36-D	**36" Dual**	**120**	**1700**	**14.2**
6150-36-D-208	36" Dual	208	1700	8.2
6150-36-D-240	36" Dual	240	1700	7.1
6150-48-D-208	48" Dual	208	2200	10.6
6150-48-D-240	48" Dual	240	2200	9.2
6150-60-D-208	60" Dual	208	2800	13.5
6150-60-D-240	60" Dual	240	2800	11.7
6150-72-D-208	72" Dual	208	3450	16.6
6150-72-D-240	72" Dual	240	3450	14.4

Dual Element with Lights

6150-24-DL	**24" Dual, w/Lights**	**120**	**1080**	**9.0**
6150-24-DL-208	24" Dual, w/Lights	208	1080	5.2
6150-24-DL-240	24" Dual, w/Lights	240	1080	4.5
6150-36-DL	**36" Dual, w/Lights**	**120**	**1780**	**14.8**
6150-36-DL-208	36" Dual, w/Lights	208	1780	8.6
6150-36-DL-240	36" Dual, w/Lights	240	1780	7.4
6150-48-DL-208	48" Dual, w/Lights	208	2320	11.2
6150-48-DL-240	48" Dual, w/Lights	240	2320	9.7
6150-60-DL-208	60" Dual, w/Lights	208	2960	14.2
6150-60-DL-240	60" Dual, w/Lights	240	2960	12.3
6150-72-DL-208	72" Dual, w/Lights	208	3610	17.4
6150-72-DL-240	72" Dual, w/Lights	240	3610	15.0



Model 6150-72-DL, Dual with Lights

Infinite Control

Single Element, Infinite Control

Model #	Description	Volts	Watts	Amps
6151-24	**24" Infinite Control, Single**	**120**	**500**	**4.2**
6151-24-208	24" Infinite Control, Single	208	500	2.4
6151-24-240	24" Infinite Control, Single	240	500	2.1
6151-30	**30" Infinite Control, Single**	**120**	**675**	**5.6**
6151-30-208	30" Infinite Control, Single	208	675	3.2
6151-30-240	30" Infinite Control, Single	240	675	2.8
6151-36	**36" Infinite Control, Single**	**120**	**850**	**7.1**
6151-36-208	36" Infinite Control, Single	208	850	4.1
6151-36-240	36" Infinite Control, Single	240	850	3.5
6151-42	**42" Infinite Control, Single**	**120**	**975**	**8.1**
6151-42-208	42" Infinite Control, Single	208	975	4.7
6151-42-240	42" Infinite Control, Single	240	975	4.1
6151-48	**48" Infinite Control, Single**	**120**	**1100**	**9.2**
6151-48-208	48" Infinite Control, Single	208	1100	5.3
6151-48-240	48" Infinite Control, Single	240	1100	4.6
6151-54	**54" Infinite Control, Single**	**120**	**1250**	**10.4**
6151-54-208	54" Infinite Control, Single	208	1250	6.0
6151-54-240	54" Infinite Control, Single	240	1250	5.2
6151-60	**60" Infinite Control, Single**	**120**	**1400**	**11.7**
6151-60-208	60" Infinite Control, Single	208	1400	6.7
6151-60-240	60" Infinite Control, Single	240	1400	5.8
6151-72	**72" Infinite Control, Single**	**120**	**1440**	**12.0**
6151-72-208	72" Infinite Control, Single	208	1440	6.9
6151-72-240	72" Infinite Control, Single	240	1440	6.0

Dual Element, Infinite Control

Model #	Description	Volts	Watts	Amps
6151-24-D	**24" Infinite Control, Dual**	**120**	**1000**	**8.3**
6151-24-D-208	24" Infinite Control, Dual	208	1000	4.8
6151-24-D-240	24" Infinite Control, Dual	240	1000	4.2
6151-36-D	**36" Infinite Control, Dual**	**120**	**1700**	**14.2**
6151-36-D-208	36" Infinite Control, Dual	208	1700	8.2
6151-36-D-240	36" Infinite Control, Dual	240	1700	7.1
6151-48-D-208	48" Infinite Control, Dual	208	2200	10.6
6151-48-D-240	48" Infinite Control, Dual	240	2200	9.2
6151-60-D-208	60" Infinite Control, Dual	208	2800	13.5
6151-60-D-240	60" Infinite Control, Dual	240	2800	11.7

Cord & Plug Included

Single Element, On-Off Switch

Model #	Description	Volts	Watts	Amps
6150-24-CP	24" w/Cord & Plug	120	500	4.2
6150-30-CP	30" w/Cord & Plug	120	675	5.6
6150-36-CP	36" w/Cord & Plug	120	850	7.1
6150-42-CP	42" w/Cord & Plug	120	975	8.1
6150-48-CP	48" w/Cord & Plug	120	1100	9.2
6150-54-CP	54" w/Cord & Plug	120	1250	10.4
6150-60-CP	60" w/Cord & Plug	120	1400	11.7
6150-72-CP	72" w/Cord & Plug	120	1725	14.4

Single Element, Infinite Control

Model #	Description	Volts	Watts	Amps
6151-24-CP	24" Infinite Control, w/Cord & Plug	120	500	4.2
6151-30-CP	30" Infinite Control, w/Cord & Plug	120	675	5.6
6151-36-CP	36" Infinite Control, w/Cord & Plug	120	850	7.1
6151-42-CP	42" Infinite Control, w/Cord & Plug	120	975	8.1
6151-48-CP	48" Infinite Control, w/Cord & Plug	120	1100	9.2
6151-54-CP	54" Infinite Control, w/Cord & Plug	120	1250	10.4
6151-60-CP	60" Infinite Control, w/Cord & Plug	120	1400	11.7
6151-72-CP	72" Infinite Control, w/Cord & Plug	120	1440	12.0

infrared strip heaters

Remote Control

Single Element, Remote Control

Model #	Description	Volts	Watts	Amps
6155-24	**24" Remote, Single**	**120**	**500**	**4.2**
6155-24-208	24" Remote, Single	208	500	2.4
6155-24-240	24" Remote, Single	240	500	2.1
6155-36	**36" Remote, Single**	**120**	**850**	**7.1**
6155-36-208	36" Remote, Single	208	850	4.1
6155-36-240	36" Remote, Single	240	850	3.5
6155-48	**48" Remote, Single**	**120**	**1100**	**9.2**
6155-48-208	48" Remote, Single	208	1100	5.3
6155-48-240	48" Remote, Single	240	1100	4.6
6155-60	**60" Remote, Single**	**120**	**1400**	**11.7**
6155-60-208	60" Remote, Single	208	1400	6.7
6155-60-240	60" Remote, Single	240	1400	5.8
6155-72	**72" Remote, Single**	**120**	**1725**	**14.4**
6155-72-208	72" Remote, Single	208	1725	8.3
6155-72-240	72" Remote, Single	240	1725	7.2

Single Element, Remote Control with Lights

6155-24-SL	**24" Remote, Single, w/Lights**	**120**	**580**	**4.8**
6155-24-SL-208	24" Remote, Single, w/Lights	208	580	2.8
6155-24-SL-240	24" Remote, Single, w/Lights	240	580	2.4
6155-36-SL	**36" Remote, Single, w/Lights**	**120**	**970**	**8.1**
6155-36-SL-208	36" Remote, Single, w/Lights	208	970	4.7
6155-36-SL-240	36" Remote, Single, w/Lights	240	970	4.0
6155-48-SL	**48" Remote, Single, w/Lights**	**120**	**1220**	**10.2**
6155-48-SL-208	48" Remote, Single, w/Lights	208	1220	5.9
6155-48-SL-240	48" Remote, Single, w/Lights	240	1220	5.1
6155-60-SL	**60" Remote, Single, w/Lights**	**120**	**1560**	**13.0**
6155-60-SL-208	60" Remote, Single, w/Lights	208	1560	7.5
6155-60-SL-240	60" Remote, Single, w/Lights	240	1560	6.5
6155-72-SL	**72" Remote, Single, w/Lights**	**120**	**1885**	**15.7**
6155-72-SL-208	72" Remote, Single, w/Lights	208	1885	9.1
6155-72-SL-240	72" Remote, Single, w/Lights	240	1885	7.9

Dual Element, Remote Control

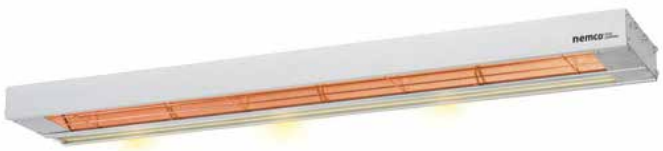
Model #	Description	Volts	Watts	Amps
6155-24-D	**24" Remote, Dual**	**120**	**1000**	**8.3**
6155-24-D-208	24" Remote, Dual	208	1000	4.8
6155-24-D-240	24" Remote, Dual	240	1000	4.2
6155-36-D	**36" Remote, Dual**	**120**	**1700**	**14.2**
6155-36-D-208	36" Remote, Dual	208	1700	8.2
6155-36-D-240	36" Remote, Dual	240	1700	7.1
6155-48-D-208	48" Remote, Dual	208	2200	10.6
6155-48-D-240	48" Remote, Dual	240	2200	9.2
6155-60-D-208	60" Remote, Dual	208	2800	13.5
6155-60-D-240	60" Remote, Dual	240	2800	11.7
6155-72-D-208	72" Remote, Dual	208	3450	16.6
6155-72-D-240	72" Remote, Dual	240	3450	14.4

Dual Element, Remote Control with Lights

6155-24-DL	**24" Remote, Dual, w/Lights**	**120**	**1080**	**9.0**
6155-24-DL-208	24" Remote, Dual, w/Lights	208	1080	5.2
6155-24-DL-240	24" Remote, Dual, w/Lights	240	1080	4.5
6155-36-DL	**36" Remote, Dual, w/Lights**	**120**	**1780**	**14.8**
6155-36-DL-208	36" Remote, Dual, w/Lights	208	1780	8.6
6155-36-DL-240	36" Remote, Dual, w/Lights	240	1780	7.4
6155-48-DL-208	48" Remote, Dual, w/Lights	208	2320	11.2
6155-48-DL-240	48" Remote, Dual, w/Lights	240	2320	9.7
6155-60-DL-208	60" Remote, Dual, w/Lights	208	2960	14.2
6155-60-DL-240	60" Remote, Dual, w/Lights	240	2960	12.3
6155-72-DL-208	72" Remote, Dual, w/Lights	208	3610	17.4
6155-72-DL-240	72" Remote, Dual, w/Lights	240	3610	15.0

suggested uses

Hold foods at proper temperatures until you are ready to serve. A favorite for French fries, rice dishes, baked potatoes, fried chicken, pizza and large pans of food. Also works well as a plate or cup warmer.



Model 6155-48-SL, Features Lights

Model 6152-24
w/ 66089

Heater with Base Model

Model #	Description	Volts	Watts	Amps
6152-24	24" Steel Heater on Base	120	500	4.2

Optional Accessories

Model #	Description
66089	Pan and Screen Set, 12" x 20"
66091	Tray for 6152-24
66099	Wire Leg Kit–Height 16"

Model 69008

Model 69008-2

Model 69007

Model 69007-2

Remote-Control Boxes

Remotes available for single and dual units, and your choice of an on-off toggle switch or infinite temperature control.

Model #	Description	Volts
69007	1- On-Off Power Switch, 1- Pilot Light (indicates element on)	120
69008	1- On-Off Power Switch, 1- Pilot Light (indicates element on), 1- Infinite Control (adjustable temperature)	120
69007-2	2- On-Off Power Switches (elements), 1- On-Off Power Switch (lights), 2- Pilot Lights (indicates elements on)	120
69008-2	1- On-Off Power Switch, 2- Pilot Lights (indicates elements on), 2- Infinite Control (adjustable temperature)	120

208/240-Volt models are also available. Add -240 to model number when ordering.

Mounting Options

Model 6150-24
w/ 66099

Model 6150-24, with hanging brackets
(hanging brackets are included in all models)

warmers
countertop cookers & warmers

suggested uses

Ideal for serving vegetables, stir-fry, casseroles, lasagna and other items in buffet lines and catering applications. Accepts a 12" x 20" full-size pan or fractional-size pans.

Model 6055A

Model 6055A-43

Countertop Warmers

Add side dishes and entrées to existing buffet lines or create entirely new temporary buffet lines quickly and easily with Nemco's full-size countertop warmers. You'll enjoy greater menu flexibility and the ability to respond efficiently to changing menu requirements. Plus the reliable adjustable thermostat helps ensure that food held in serving lines is always within your food-safety temperature guidelines. Unique heating-element design provides even heat distribution to prevent "hot spots." Heavy-duty stainless-steel well.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6055A	Full-Size Warmer	$14\frac{5}{8}$" x $23\frac{1}{2}$" x 9"	120	1200	10.0
6055A-CW	Full-Size Cooker & Warmer	$14\frac{5}{8}$" x $23\frac{1}{2}$" x $10\frac{1}{2}$"	120	1500	12.5
6055A-43	$\frac{4}{3}$ Size Warmer	$14\frac{5}{8}$" x $30\frac{5}{8}$" x $10\frac{1}{2}$"	120	1500	12.5

Optional Accessories

Model#	Description
66092	Two-Hole Adapter Plate for One 7 Quart & One 11 Quart Inset (Fits 6055A)
66093	Two-Hole Adapter Plate for Two 7 Quart Insets (Fits 6055A)
66095	20" Adapter Bar
66096	12" Adapter Bar
66097	6" Adapter Bar
67763	Two-Hole Adapter Plate for Two 11 Quart Insets (Fits 6055A-43)
67860	Three-Hole Adapter Plate for Three 4 Quart Insets (Fits 6055A)
68591	Three-Hole Adapter Plate for Three 7 Quart Insets (Fits 6055A-43)
68592	Four-Hole Adapter Plate for Four 4 Quart Insets (Fits 6055A-43)

All Nemco cooker/warmers are listed NSF/ANSI Standard 4, making them certified "rethermalization equipment." 230-Volt CE models are also available. Call for details.

suggested uses

Holds all kinds of sauces, toppings and soups, for dipping, dressing and more. The compact size makes it ideal for food trucks and other mobile kitchens, as well as ghost kitchens outfitted to serve multiple virtual restaurants. It can even find a place in especially crowded or busy serving windows.

Model 6145

Model 6140

Fractional Warmers

Even the smallest kitchens can dabble in everything from artistic finishing touches to completely new menu concepts! Wells accept a 1/3-size or two 1/6-size pans and are independently thermostatically controlled. Heating design ensures a uniform temperature zone. Cast-aluminum and stainless-steel construction is durable and easy to clean.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6140	Dual 1/3 Fractional Warmer	17" x $14\frac{7}{16}$" x $10\frac{1}{2}$"	120	1100	9.2
6145	Single 1/3 Fractional Warmer	$8\frac{1}{4}$" x $14\frac{3}{16}$" x $10\frac{1}{2}$"	120	550	14.6

suggested uses

Attractive enough for serving lines. Round warmers keep soups, gravies, BBQ sauce, hot dressings and dessert toppings warm and appetizing.

No drip rim.

Model 6100A-ICL

Model 6110A-ICL

Model 6120A-ICL

Countertop Cookers & Warmers

Unique heating-element design provides even distribution to prevent "hot spots." Twin warmers have separate thermostats and balanced heat systems for maximum control and convenience. Stainless-steel construction ensures durability, prevents pitting and staining, and stands up to detergents, hard water and corrosion.

Round Warmers

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6100A	7 Quart	10" x - x 9 5/8"	120	550	4.6
6100A-ICL	7 Quart w/Inset, Cover, Ladle	10" x - x 13 1/2"	120	550	4.6
6101A	11 Quart	12 1/2" x - x 9 5/8"	120	750	6.3
6101A-ICL	11 Quart w/Inset, Cover, Ladle	12 1/2" x - x 13 1/2"	120	750	6.3

Round Cooker Warmers

6102A	7 Quart	10" x - x 9 5/8"	120	1050	8.8
6102A-ICL	7 Quart w/Inset, Cover, Ladle	10" x - x 13 1/2"	120	1050	8.8
6103A	11 Quart	12 1/2" x - x 9 5/8"	120	1250	10.4
6103A-ICL	11 Quart w/Inset, Cover, Ladle	12 1/2" x - x 13 1/2"	120	1250	10.4

Countertop Warmers

6110A	4 Quart, Single Well	8 7/8" x 9 3/4" x 9 7/8"	120	350	2.9
6110A-ICL	4 Quart w/Inset, Cover, Ladle	8 7/8" x 9 3/4" x 13 1/2"	120	350	2.9
6120A	4 Quart, Twin Well	18 1/2" x 10" x 9 7/8"	120	700	5.8
6120A-ICL	4 Quart w/Inset, Cover, Ladle	18 1/2" x 10" x 13 1/2"	120	700	5.8
6120A-CW	4 Quart Cooker/ Warmer, Twin Well	18 1/2" x 10" x 9 7/8"	120	1000	8.3
6120A-CW-ICL	4 Quart Cooker/ Warmer, Twin Well w/Inset, Cover, Ladle	18 1/2" x 10" x 13 1/2"	120	1000	8.3

Optional Accessories

Model #	Description	Fits Models
66088-2	Inset, Cover and Ladle Set (4 quart)	6110A & 6120A
66088-8	Inset, Cover and Ladle Set (7 quart)	6100A & 6102A
66088-10	Inset, Cover and Ladle Set (11 quart)	6101A & 6103A

All Nemco cooker/warmers are listed NSF/ANSI Standard 4, making them certified "rethermalization equipment." 230-Volt CE models are also available. Call for details.

suggested uses

Heat, refresh and serve hundreds of hot foods, from blueberry muffins, to beef stew, to Mexican burritos, to lobster dinners. You name it. If it's leftover or frozen, it can taste like it's freshly cooked once again.

Fresh-O-Matic by Nemco

Instantly thermalize your precooked and frozen baked goods, meats, seafood, veggies, pasta and more with the reliable, easy-to-use Fresh-O-Matic by Nemco. When it comes to food quality, you can't beat fresh-made. But with the Fresh-O-Matic, you can match it—uses super-hot steam to instantly return moist heat to cold, precooked foods!

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6625B	Fresh-O-Matic by Nemco	16 1/2" x 12" x 11 5/8"	120	1500	12.5

suggested uses

Primed for virtually any cold foods you want to zap into a hot, fresh, plate-ready state—instantly! Ideal for buns, rolls, breads and other baked goods, and just perfect for tortillas. Great for melting cheese or reheating precooked seafood, meats, pasta, fruits, veggies and more!

Super Shot Countertop Steamer

This powerful little appliance could wind up being one of the most versatile tools in your entire kitchen. The Super Shot reheats foods and restores their fresh-made flavor in seconds! Make day-old breads, buns and baked goods taste like they just came from the oven. It's ridiculously easy to operate. Simply plug it into a standard outlet, fill the reservoir with tap water, then use the push-button to deliver a pulse of amazing steam. Made of commercial-grade stainless steel and cast aluminum.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6600	Super Shot Steamer	16 1/2" x 17 1/4" x 8 1/4"	120	1800	15.0

230-Volt CE model is also available. Call for details.

Mini Steam Table

Mix-and-match adapter plates allow for more than six configurations to meet almost any serving need. Extra deep wells hold the largest pots and pans. Temperature range of 100°F to 200°F. Stainless-steel construction ensures durability and resists pitting and staining. Features "power on" indicator lights and back-mounted, 6-foot cord.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6060A	Holds Standard Insets and Pans	27½" x 24½" x 12½"	120	1800	15.0

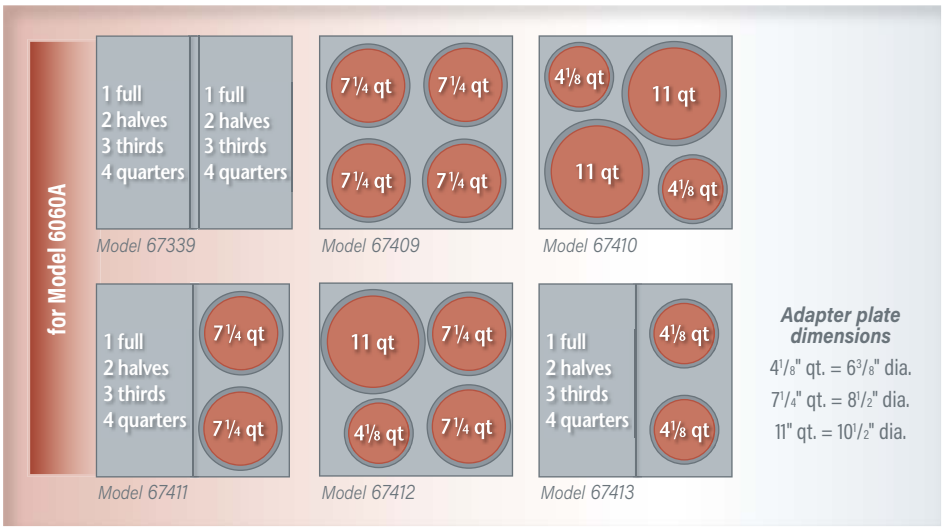
Adapter Plates and Optional Accessories

Model #	Description
67339	Holds Two 12" x 20" Steam Table Pans
67409	Holds Four 7¼ Quart Round Inset Pans
67410	Holds Two 11 Quart and Two 4⅛ Quart Round Inset Pans
67411	Holds One 12" x 20" Steam Table Pan and Two 7¼ Quart Round Inset Pans
67412	Holds One 11 Quart Round Inset Pan, Two 7¼ Quart Round Inset Pans and One 4⅛ Quart Round Inset Pan
67413	Holds One 12" x 20" Steam Table Pan and Two 4⅛ Quart Round Inset Pans
48605	4" Nickel Plated, Adjustable Leg

suggested uses

Use one Nemco Mini Steam Table in place of several individual units to keep soups, sauces, gravies, stews and other like foods at the perfect temperature. Adapter plates provide maximum versatility on serving lines, allowing complete meal presentations, such as ribs with dipping sauce, mashed potatoes and gravy, plus many other side dishes.

Adapter Plates



hot plates

Model 6310-1

Model 6310-2

Model 6310-3-240

Model 6311-4-240

Model 6311-1-240

Hot Plates

Solid-top, cast-iron French burners heat up quickly and evenly, with six heat settings that can take you from a simmer to a boil in minutes. Horizontal and vertical configurations with one-, two- and four-burner setups fit most spaces. Multiple burners offer heating versatility. Right burner on the horizontal is a 1500-watt cooker, while the 500-watt left burner is perfect for warming. Vertical units have the cooker in the front. All models equipped with adjustable feet for added convenience.

Single Burners

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6310-1	Single Burner	12" x 13 1/2" x 5 1/8"	120	1500	12.5
6310-1-240	Single Burner	12" x 13 1/2" x 5 1/8"	240	2000	8.3

Double Burners

6310-2	Horizontal Double Burner	24 1/8" x 13 1/2" x 5 1/8"	120	2000	16.7
6310-2-240	Horizontal Double Burner	24 1/8" x 13 1/2" x 5 1/8"	240	3000	12.5
6310-3	Vertical Double Burner	12 1/8" x 25 1/2" x 5 1/8"	120	2000	16.7
6310-3-240	Vertical Double Burner	12 1/8" x 25 1/2" x 5 1/8"	240	3000	12.5
6311-1-240	Raised Vertical Double Burner	11 3/8" x 24 1/8" x 14 1/2"	240	3000	12.5

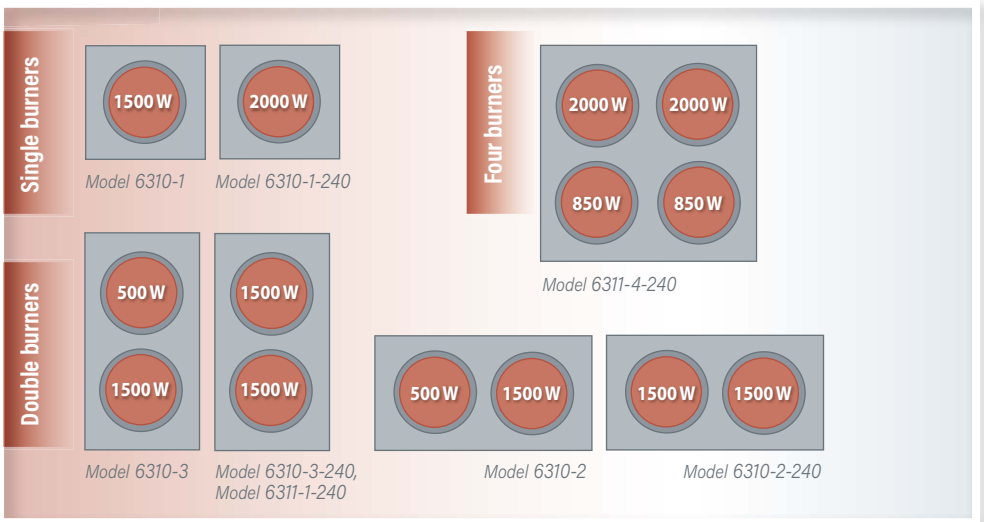
Four Burners

6311-4-240	Raised Four Burner	24" x 24 1/8" x 14 1/2"	240	5700	23.8

2 Front Burners (Fixed Temperature) 85kw
2 Back Burners 2.0kw

suggested uses

A popular, versatile choice for serving lines and tableside and demonstration cooking. Perfect for sautéed and pan-fried foods, such as omelets, crepes and stir-fry. Also ideal for cooking and holding soups, stews and sauces.



food

merchandising

open-view merchandisers

Model 6421

A Window Into Higher Food Sales

For all that operators love about the hallmark functionality, durability and investment return of Nemco equipment, when it comes to retail food sales, the bottom line begins and ends with the food—not the equipment.

Understanding this—and continuously engineering to it—is what makes Nemco different.

Out of this philosophy was born the Open-View Merchandiser, in which the design was less about what we can add and more about what we can take away.

So, the question is, will removing the corner posts, hiding the control panel, making a slimmer steel frame and creating sharper, brighter graphics boost sales and profits?

Well, seeing is believing.

Open-View Merchandisers

Nemco's Open-View Merchandiser series is specially designed for a clean, sleek look that places every point of emphasis on the one feature that does all the selling—the sizzling product inside. Less is more with a design that includes high-quality tempered glass, "invisible" front corner posts, stylish backlit graphic headers on all three sides, and strategically placed interior lighting. The Open-View Merchandiser comes standard with chunkier brushed stainless-steel legs that make it a real class act in retail food sales.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6420	Pizza Display Case Rotating, 3-Tier, w/12" Rack	17 7/8" x 18 1/4" x 31 5/8"	120	1550	12.9
6421	Pizza Display Case Rotating, 3-Tier, w/18" Rack	22" x 22" x 31 5/8"	120	1550	12.9
6422	Pizza Display Case Rotating, 4-Tier, w/18" Rack	22" x 22" x 31 5/8"	120	1550	12.9
6423	Pretzel Display Case Revolving, 2-Tier, 8-Prong Rack	22" x 22" x 31 5/8"	120	1550	12.9
6424	Hot Foods Display Case, Angled, 3-Tier, 15" Sq. Shelves	17 7/8" x 18 1/4" x 31 5/8"	120	1550	12.9
6425	Hot Foods Display Case, Angled, 3-Tier, 19" Sq. Shelves	22" x 22" x 31 5/8"	120	1550	12.9

suggested uses

Nemco's countertop Open-View Merchandiser is a hot sales solution for convenient stores, concession stands, kiosks, clubhouses, snack shops and other high-traffic retail operations. Great for holding and showcasing prebaked pizza and pretzels, as well as pies and other baked goods.

Every nuance of the Open-View Merchandiser is designed to maintain a clean visual appeal, including the control panel, which nests inside a recessed compartment in the back and disappears behind a closable door panel.

Model 6425

Model 6423

pizza merchandisers

Model 6451

It's All About Your Food. Period.

Sure, a lot of thinking is behind Nemco's full line of countertop food-merchandising equipment. But when staring at the drawing board, all the design team ever sees is food.

The result has been units that are never overengineered. Rather, you get simple solutions that feature the most user-friendly controls, the highest degree of visibility, the easiest to clean interiors and exteriors, and the longest-lasting performance.

No wonder so many consider Nemco "the best value in merchandising."

Pizza Merchandisers

Three- and four-tiered units are ideal for displaying multiple products at once, while holding them at controlled temperatures for better flavor and appearance. Contemporary signage and lighted interior enhance presentation. Stainless-steel, tempered-glass construction. Water reservoir keeps foods moist. Other rack styles available.

suggested uses

Small enough for most operations. Use for whole pizza, individual slices and boxed slices for fast, easy sales.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6450	Rotating, 3-Tier Case w/12" Racks	18 1/2" x 18 1/2" x 33 7/8"	120	1480	12.3
6450-4	Rotating, 4-Tier Case w/12" Racks	18 1/2" x 18 1/2" x 33 7/8"	120	1480	12.3
6451	Rotating, 3-Tier Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480	12.3
6451-2	Rotating, 3-Tier, Self-Serve Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480	12.3
6452	Rotating, 4-Tier Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480	12.3
6452-2	Rotating, 4-Tier, Self-Serve Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480	12.3

Optional Accessories

Model #	Description
48605	4" Nickel Plated, Adjustable Leg

Pretzel Merchandisers

Two-tiered racks hold dozens of fresh, toasty pretzels that look absolutely tempting under the overhead lights (model 6453). Contemporary and stylish merchandiser signage increases traffic and impulse sales! Brushed stainless steel and tempered glass add durability and make cleaning easy.

suggested uses

Compact enough for theaters, convenience stores, concession stands and other high-traffic retail centers. Also great for bagels!

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6403	Revolving Pretzel Warmer	15 1/8" x 18 1/8" x 27 1/4"	120	290	2.4
6453	Revolving Pretzel Warmer	22 1/4" x 22 1/4" x 33 7/8"	120	1480	12.3

Optional Accessories

Model #	Description
48605	4" Nickel Plated, Adjustable Leg *(for model 6453 only)*

Model 6403 includes a shield over the light bulbs to protect them, while loading and unloading pretzels. The removable door easily lifts off for cleaning.

Model 6453 offers thermostatic control up to 200°F and incorporates a water reservoir to maintain humidity.

suggested uses

Extremely versatile holding capability—perfect for nearly any hot-selling foods you need to merchandise for extended periods of time. This design fits perfectly in all sorts of high-volume venues, from commissaries and c-stores, to chains and even upscale caterers.

Model 6480-36S

Model 6480-18S-B

Heated Shelf Merchandisers

Finally! A food-merchandising solution that can really showcase hot foods by holding them at optimum temperatures for hours. Each shelf has its own top and bottom heating with independent thermostats to accommodate variable temperature settings. Features also include a lighted merchandising area, glass sides, adjustable divider rods for easy organization of food product, and an overall stainless-steel construction as part of Nemco's trademark commercial-grade durability design. Powder coating and custom graphic signage available.

Horizontal, Dual Shelves

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6480-18	18" Stainless	18" x 19 3/4" x 21 7/8"	120	860	7.2
6480-18-B	18" Black	18" x 19 3/4" x 21 7/8"	120	860	7.2
6480-24	24" Stainless	24" x 19 3/4" x 24"	120	1160	9.7
6480-24-B	24" Black	24" x 19 3/4" x 24"	120	1160	9.7
6480-30	30" Stainless	30" x 19 3/4" x 24"	120	1460	12.2
6480-30-B	30" Black	30" x 19 3/4" x 24"	120	1460	12.2
6480-36	36" Stainless	36" x 19 3/4" x 24"	120	1800	15.0
6480-36-B	36" Black	36" x 19 3/4" x 24"	120	1800	15.0

Slanted, Dual Shelves

6480-18S	18" Stainless	18" x 19 3/4" x 25 3/8"	120	860	7.2
6480-18S-B	18" Black	18" x 19 3/4" x 25 3/8"	120	860	7.2
6480-24S	24" Stainless	24" x 19 3/4" x 27 1/2"	120	1160	9.7
6480-24S-B	24" Black	24" x 19 3/4" x 27 1/2"	120	1160	9.7
6480-30S	30" Stainless	30" x 19 3/4" x 27 1/2"	120	1460	12.2
6480-30S-B	30" Black	30" x 19 3/4" x 27 1/2"	120	1460	12.2
6480-36S	36" Stainless	36" x 19 3/4" x 27 1/2"	120	1800	15.0
6480-36S-B	36" Black	36" x 19 3/4" x 27 1/2"	120	1800	15.0

Looking for other sizes, configurations or colors? Call Nemco for details.

suggested uses

Perfect for video and convenience stores, groceries, delis and cafeteria-style lines where presentation provides added value.

Model 6454

Heated Display Cases

Three-tiered, stainless-steel units are ideal for displaying multiple products at once. Thermostat control up to 200°F. Includes two 40-watt bulbs for product illumination and a water reservoir for humidity control.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6454	Heated Case w/3- 15" Square Angled Shelves	18 1/2" x 18 1/2" x 33 7/8"	120	1480	12.3
6454-2	Heated Self-Serve Case w/3- 15" Square Angled Shelves	18 1/2" x 18 1/2" x 33 7/8"	120	1480	12.3
6455	Heated Case w/3- 19" Square Angled Shelves	22 1/4" x 22 1/4" x 33 7/8"	120	1480	12.3
6455-2	Heated Self-Serve Case w/3- 19" Square Angled Shelves	22 1/4" x 22 1/4" x 33 7/8"	120	1480	12.3

Optional Accessories

Model #	Description
48605	4" Nickel Plated, Adjustable Leg

suggested uses

This is a must have for any operation trying to optimize the off-premises market—especially if preparing to-go foods that require slightly higher warming temperatures or longer hold times. It's ideal for contactless order pickup, but also great for kitchen wait stations, pass-through areas, serving lines, buffets, and more.

Model 6302-5

To-Go Shelves

Ride the skyrocketing off-premises market like never before! Nemco's Heated To-Go Shelves distribute conduction-heat holding power across as many as 4,000+ square inches of surface area. So, you can keep your carryout meals plate-ready perfect and your carryout customers coming back for more. Proprietary heating element design dissipates a uniform heat across the entire surface area, with no cold spots. Each shelf is independently temperature controlled up to 220°F. All stainless-steel construction is durable and easy to clean. Available in units of two to five shelves, with or without heat.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6302-2	2-Shelf, Heated	41 5/8" x 20 1/8" x 20 1/16"	120	700	5.8
6302-3	3-Shelf, Heated	41 5/8" x 20 1/8" x 34 5/8"	120	1050	8.8
6302-4	4-Shelf, Heated	41 5/8" x 20 1/8" x 50 3/16"	120	1400	11.7
6302-5	5-Shelf, Heated	41 5/8" x 20 1/8" x 65 3/4"	120	1750	14.6
6303-2	2-Shelf, Unheated	41 5/8" x 20 1/8" x 20 1/16"	—	—	—
6303-3	3-Shelf, Unheated	41 5/8" x 20 1/8" x 34 5/8"	—	—	—
6303-4	4-Shelf, Unheated	41 5/8" x 20 1/8" x 50 3/16"	—	—	—
6303-5	5-Shelf, Unheated	41 5/8" x 20 1/8" x 65 3/4"	—	—	—

** Note: 2- and 3-shelf models come with 4" legs; 4- and 5-shelf models come with 6" legs.*

suggested uses

The versatility of Nemco's heat shelf makes it useful for all sorts of applications, including kitchen wait stations, pass-through areas, serving lines, buffets and more. It is especially useful where overhead radiant warmers are not available. Use the heat shelf to hold plated foods or boxed to-go orders. Or hold a serving pan on its stainless-steel surface and maximize the power of conduction heat.

Model 6301-24-SS

Heat Shelves

Operators now have a smart, extremely versatile solution for keeping ready-to-serve foods at their warm, appetizing best. Nemco's electric heat shelf is perfect for the kitchen, the pass-through station or, with its special design features, the front of the house too. The unique heating elements minimize temperature drops across the surface, resulting in reliable, uniform holding and the capability to heat up to 220°F. Includes all stainless-steel construction, an ergonomic control dial and rounded corners for a contemporary look.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6301-18-SS	18" Stainless	18" x 20" x 3"	120	250	2.1
6301-24-SS	24" Stainless	24" x 20" x 3"	120	350	2.9
6301-30-SS	30" Stainless	30" x 20" x 3"	120	425	3.5
6301-36-SS	36" Stainless	36" x 20" x 3"	120	500	4.2
6301-48-SS	48" Stainless	48" x 20" x 7"	120	700	5.8
6301-60-SS	60" Stainless	60" x 20" x 7"	120	850	7.1
6301-72-SS	72" Stainless	72" x 20" x 7"	120	1000	8.3

** Note: 18" through 36" models will be supplied with 1/2" feet; 48" through 72" models will be supplied with 4" legs to meet NSF Standard 4.*

suggested uses

Perfect for holding any hot foods that don't require humidity assist. Ideal for convenience stores, carry-out pizza kitchens and other similar operations. The cavity width accommodates most any foodservice dish or container, which makes it great for cafeterias, catering lines and virtually any high-volume, hot-food operation.

Model 6405

Model 6410

Hot Holding Cabinets

Whether you're trying to stay ahead of high-volume rush times or extend the oven-fresh quality of your hot takeout orders, Nemco's Hot Holding Cabinets offer the perfect solution. Each unit comes factory preset to the ideal holding range between 100° and 187° F, with no manual controls for staff to mess with. The width of the body and the easy interchangeability of the racks accommodate anything from 18" pizza boxes to half sheet pans and a range of other wide items. The door features scratch-resistant tempered glass and a self-drawing, self- sealing closure. Also features stainless-steel construction throughout and a self-monitoring function that alerts staff if the holding temperature has been compromised.

Model#	Description	Size (W x D x H)	Volts	Watts	Amps
6405	Countertop Cabinet	22 1/8" x 24 7/8" x 22 7/8"	120	1230	10.3
6405S	Stacking Kit for 6405	22 1/8" x 4 1/8" x 3 1/8"	—	—	—
6410	Floor Cabinet	22 1/8" x 24 7/8" x 33 7/8"	120	1230	10.3
6410S	Stacking Kit for 6410	22 1/8" x 4 1/8" x 3 1/8"	—	—	—

Stacking kits available!

Model 6410S

Double your holding capacity without losing an inch of floor space! These accessories enable you to securely set one unit on top of another.

soup station merchandisers

Model 6510A-2D4

Model 6510A-2D7

Model 6510A-S7

Model 6510-T4

Soup Merchandisers

Turn your customers on to the idea of a hearty bowl of soup with these inviting soup-warmer merchandisers, each adorned with an inviting 'comfort food' soup graphic. A unique heating-element design maintains an even holding temperature and prevents hot spots. Twin warmers have separate thermostats for better temperature control. Plus, the header comes with interchangeable tab cards bearing the names of nearly 50 popular soups.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6510A-2D4	4 Quart, Twin Well Double Thermostat w/Header	$20^{1}/_{2}$" x $10^{1}/_{2}$" x $20^{1}/_{2}$"	120	1000	8.3
6510A-2D4P	4 Quart, Twin Well Double Thermostat, No Header	$18^{5}/_{8}$" x $10^{3}/_{8}$" x $9^{7}/_{8}$"	120	1000	8.3
6510A-2D7	7 Quart, Twin Well Double Thermostat w/Header	$24^{1}/_{2}$" x $13^{3}/_{8}$" x $21^{5}/_{8}$"	120	1100	9.2
6510A-2D7P	7 Quart, Twin Well Double Thermostat, No Header	$24^{1}/_{2}$" x 12" x $11^{3}/_{4}$"	120	1100	9.2
6510A-S7	7 Quart, Single Well Single Thermostat w/Header	13" x $12^{3}/_{8}$" x $21^{5}/_{8}$"	120	550	4.6
6510A-S7P	7 Quart, Single Well Single Thermostat, No Header	$11^{7}/_{8}$" x $12^{3}/_{8}$" x $11^{5}/_{8}$"	120	550	4.6
6510-T4	4 Quart, Triple Well Single Thermostat w/Header and Adaptor Plate	$25^{1}/_{8}$" x 16" x $20^{1}/_{4}$"	120	1500	12.5
6510-T4P	4 Quart, Triple Well Single Thermostat, No Header, w/Adapter Plate	$25^{1}/_{8}$" x $14^{5}/_{8}$" x 11"	120	1500	12.5
6510-D7	7 Quart, Twin Well Single Thermostat w/Header and Adapter Plate	$25^{1}/_{8}$" x 16" x $20^{1}/_{4}$"	120	1500	12.5
6510-D7P	7 Quart, Twin Well Single Thermostat, No Header, w/Adapter Plates	$25^{1}/_{8}$" x $14^{5}/_{8}$" x 11"	120	1500	12.5

Optional Accessories

Model #	Description	Fits Models
68393-4	4 Quart Inset, Hinged Cover and Ladle	6510A-2D4, 6510A-2D4P, 6510-T4, 6510-T4P
68393-7	7 Quart Inset, Hinged Cover and Ladle	6510A-2D7, 6510A-2D7P, 6510A-S7, 6510A-S7P, 6510-D7, 6510-D7P

Custom graphics are available. Call the Nemco factory for information.

All Nemco cooker & warmers are listed NSF/ANSI Standard 4, making them certified "rethermalization equipment."

food

concession

roller grills

Model 8027

Famous Old Dog. Exciting New Tricks.

In the tradition of allowing the market to influence design, when Nemco acquired the very first roller grill, the next immediate move was to find out how it could serve foodservice operators like you even better.

Now, along with its steadfast appeal as the true original of its kind, the Nemco Roller Grill operates more quietly, sports a sharper front-of-the-house look, and features even heat distribution completely across every roller. . . . Oh, yeah, and it's built to last even longer than the decades-old original units still going strong today.

Roller Grills

Let profits roll! Grill hot dogs, egg rolls, taquitos and more. The 360° roller rotation prevents residue buildup, while individual roller heating elements ensure heating consistency. Removable drip pan makes for easy cleaning. Inside, new grease seal feature prevents grease buildup inside the bearing. Electric power requires no ventilation system, and infinite heat settings offer convenient temperature control. For optimum roller performance and cooking versatility, look for models with Nemco's proprietary GripsIt™ coating. It has the tackiness to "grip" and turn all sorts of foods, but cleans up just like chrome!

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 5" Franks Per Hour
8010	10 Hot Dogs, Chrome	16" x 11" x 7 1/4"	120	330	2.8	6	1 / 5-15P	10–200
8010SX	10 Hot Dogs, w/GripsIt*	16" x 11" x 7 1/4"	120	330	2.8	6	1 / 5-15P	10–200
8018	18 Hot Dogs, Chrome	18 1/2" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	18–360
8018SX	18 Hot Dogs, w/GripsIt*	18 1/2" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	18–360
8027	27 Hot Dogs, Chrome	22 1/4" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	27–540
8027SX	27 Hot Dogs, w/GripsIt*	22 1/4" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	27–540
8036	36 Hot Dogs, Chrome	29 1/2" x 16 1/4" x 7"	120	1500	12.5	10	1 / 5-15P	36–720
8036SX	36 Hot Dogs, w/GripsIt*	29 1/2" x 16 1/4" x 7"	120	1500	12.5	10	1 / 5-15P	36–720
8045W	Wide, 45 Hot Dogs, Chrome	35 1/2" x 16 1/4" x 7"	120	1800	15.0	10	1 / 5-15P	45–900
8045SXW	Wide, 45 Hot Dogs, w/GripsIt*	35 1/2" x 16 1/4" x 7"	120	1800	15.0	10	1 / 5-15P	45–900
8045N	Narrow, 45 Hot Dogs, Chrome	22 1/4" x 25 3/4" x 7"	120	1520	12.7	16	1 / 5-15P	45–900
8045SXN	Narrow, 45 Hot Dogs, w/GripsIt*	22 1/4" x 25 3/4" x 7"	120	1520	12.7	16	1 / 5-15P	45–900
8075	75 Hot Dogs, Chrome	35 1/2" x 25 3/4" x 7"	120	2880	24.0	16	2 / 5-15P	75–1500
8075SX	75 Hot Dogs, w/GripsIt*	35 1/2" x 25 3/4" x 7"	120	2880	24.0	16	2 / 5-15P	75–1500

*220-Volt and 230-Volt CE models are also available. Call for details. *See description of GripsIt on pg. 68.*

Model 8010

Model 8018 and 8018GD

Model 8027SX

Model 8036SX

Roller Grill Divider Kits

Divider kits are available for most Nemco Roller Grills. 80440 kits include convenient self-serve tongs, tong holder and control cover. *(See photo on pg. 71)*

Model #	Description
80435-27	Fits 8027 Series Roller Grills
80435-36	Fits 8036 Series Roller Grills
80435-45N	Fits 8045N Series Roller Grills
80435-45W	Fits 8045W Series Roller Grills
80435-75	Fits 8075 Series Roller Grills
80440-30	Fits 8230 Series Roller Grills
80440-50	Fits 8250 Series Roller Grills

Note: For divider kits that fit Slanted Roller Grills, specify the kit's model number above with an SLT suffix. Example: For Slanted Roller Grill model #8027-SLT, order divider kit #80435-27-SLT.

Model 8045N and 8045NGD

Slanted Roller Grills

A special tiered roller design adds an effective merchandising edge, because it brings the deliciously tempting grilled hot dogs into better view for your customers. Nemco's larger slanted grill options accommodate high-capacity operations—without a major investment upgrade. And, for optimum roller performance, consider Nemco's GripsIt models, featuring a proprietary roller coating that grips and turns better than chrome, but cleans up just as easily!

Model 8045SXW-SLT

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 5" Franks Per Hour
8027-SLT	Slanted, 27 Hot Dogs, Chrome	22 1/4" x 16 1/4" x 10 1/4"	120	950	7.9	10	1 / 5-15P	27-540
8027SX-SLT	Slanted, 27 Hot Dogs, w/GripsIt	22 1/4" x 16 1/4" x 10 1/4"	120	950	7.9	10	1 / 5-15P	27-540
8033SX-SLT	Slanted, 33 Hot Dogs, w/GripsIt	23 3/4" x 20 1/8" x 10 3/8"	120	1200	10.0	12	1 / 5-15P	33-660
8036-SLT	Slanted, 36 Hot Dogs, Chrome	29 1/2" x 16 1/4" x 10 1/4"	120	1500	12.5	10	1 / 5-15P	36-720
8036SX-SLT	Slanted, 36 Hot Dogs, w/GripsIt	29 1/2" x 16 1/4" x 10 1/4"	120	1500	12.5	10	1 / 5-15P	36-720
8045W-SLT	Wide, Slanted, 45 Hot Dogs, Chrome	35 1/2" x 16 1/4" x 10 1/4"	120	1800	15.0	10	1 / 5-15P	45-900
8045SXW-SLT	Wide, Slanted, 45 Hot Dogs, w/GripsIt	35 1/2" x 16 1/4" x 10 1/4"	120	1800	15.0	10	1 / 5-15P	45-900
8055SX-SLT	Slanted, 55 Hot Dogs, w/GripsIt	35 3/4" x 20 1/8" x 10 3/8"	120	1560	13.0	12	1 / 5-15P	55-1100

220-Volt and 230-Volt CE models are also available. Call for details.

GripsIt Rollers!

Only from Nemco

Sell more taquitos, pancake rollups and other specialty roller-grilled foods with Nemco's proprietary GripsIt™ roller coating—available on all Roller Grill models. GripsIt combines a subtle friction characteristic with a smooth surface finish, optimizing cooking rotation without giving up the important food-safety cleanability of conventional chrome rollers.

Roller Grills with Digital Temperature Readout

A new twist on Nemco's original roller grill—a digital temperature readout with a mechanical temperature control. For optimum roller performance and cooking versatility, look for models with Nemco's proprietary GripsIt™ coating.

Model 8050SX-RC

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 6" Franks Per Hour
8050SX-RC	Roller Grill, 50 Hot Dogs, GripsIt	35 3/4" x 18 9/16" x 12 1/4"	120	1430	11.9	11	1/5-15P	50-1000
8050SX-SLT-RC	Roller Grill, Slanted 50 Hot Dogs, GripsIt	35 3/4" x 18 9/16" x 13 3/4"	120	1430	11.9	11	1/5-15P	50-1000
8075SXW-RC	Roller Grill, 75 Hot Dogs, GripsIt	35 3/4" x 26 3/8" x 12 1/4"	120	1920	16.0	16	1/5-20P	75-1500
8075SXW-SLT-RC	Roller Grill, Slanted 75 Hot Dogs, GripsIt	35 3/4" x 26 3/8" x 13 3/4"	120	1920	16.0	16	1/5-20P	75-1500

Digital Roller Grills

Nemco's latest grill model is ideal for high-volume, self-serve establishments, where employees have little time to monitor the unit. New digital controls allow operators to place the food on the rollers, hit a button and walk away. The preprogramming then automatically sequences through the preheat, cook and hold settings to achieve a perfectly grilled product completely without supervision. For optimum roller performance and cooking versatility, look for models with Nemco's proprietary GripsIt™ coating. It has the tackiness to "grip" and turn all sorts of foods, but cleans up just like chrome!

Model 8250SX-SLT
(shown with divider kit, which is available for all grills–see pg. 67)

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 6" Franks Per Hour
8230-SLT	Roller Grill, 30 Hot Dogs, Chrome	23 3/4" x 18 5/8" x 10 1/4"	120	1100	9.2	11	1/5-15P	30-600
8230SX-SLT	Roller Grill, 30 Hot Dogs, GripsIt	23 3/4" x 18 5/8" x 10 1/4"	120	1100	9.2	11	1/5-15P	30-600
8250-SLT	Roller Grill, 50 Hot Dogs, Chrome	35 3/4" x 18 5/8" x 10 1/4"	120	1430	11.9	11	1/5-15P	50-1000
8250SX-SLT	Roller Grill, 50 Hot Dogs, GripsIt	35 3/4" x 18 5/8" x 10 1/4"	120	1430	11.9	11	1/5-15P	50-1000

Roller Grill with Integrated Bun Drawer

New all-in-one unit is designed for optimum space savings, while providing ultimate user convenience. Stays compact, and is easily portable without the need to move and set up multiple components again. Same uniform, lasting cooking performance and easy cleanup—*All models come with GripsIt for optimum roller performance.*

Model 8650SX-SLT-BW
NOTE: Image shown may vary from actual unit.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 6" Franks Per Hour
8527SX-BW	Flat, 27 Hot Dogs, 32 Buns	22 1/4" x 16 1/4" x 12"	120	950	7.9	10	1 / 5-15P	27-540
8536SX-BW	Flat, 36 Hot Dogs, 48 Buns	29 1/2" x 16 1/4" x 12"	120	1500	12.5	10	1 / 5-15P	36-720
8545SXW-BW	Flat, 45 Hot Dogs, 64 Buns	35 1/2" x 16 1/4" x 12"	120	1800	15.0	10	1 / 5-15P	45-900
8575SX-BW	Flat, 75 Hot Dogs, 64 Buns	35 1/2" x 25 3/4" x 12"	120	2880	24.0	16	2 / 5-15P	75-1500
8527SX-SLT-BW	Slanted, 27 Hot Dogs, 32 Buns	22 1/4" x 16 1/4" x 12"	120	950	7.9	10	1 / 5-15P	27-540
8536SX-SLT-BW	Slanted, 36 Hot Dogs, 48 Buns	29 1/2" x 16 1/4" x 12"	120	1500	12.5	10	1 / 5-15P	36-720
8545SXW-SLT-BW	Slanted, 45 Hot Dogs, 64 Buns	35 1/2" x 16 1/4" x 12"	120	1800	15.0	10	1 / 5-15P	45-900
8630SX-BW	Digital, Flat, 30 Hot Dogs, 32 Buns	23 3/4" x 18 5/8" x 12"	120	1100	9.2	11	1 / 5-15P	30-600
8650SX-BW	Digital, Flat, 50 Hot Dogs, 64 Buns	35 3/4" x 18 5/8" x 12"	120	1430	11.9	11	1 / 5-15P	50-1000
8630SX-SLT-BW	Digital, Slanted, 30 Hot Dogs, 32 Buns	23 3/4" x 18 5/8" x 12"	120	1100	9.2	11	1 / 5-15P	30-600
8650SX-SLT-BW	Digital, Slanted, 50 Hot Dogs, 64 Buns	35 3/4" x 18 5/8" x 12"	120	1430	11.9	11	1 / 5-15P	50-1000

Stainless Steel Bun Boxes

Each of these commercial-grade boxes provides a durable, stackable storage unit that keeps your hot-dog buns fresh. Available in a variety of sizes.

Model 8045W-SBB

Model #	Description	Size (W x D x H)	Bun Capacity
8018-SBB	Bun Box, Stainless Steel w/Door, Fits 8018 Series	18 3/4" x 19" x 6 1/4"	36
8027-SBB	Bun Box, Stainless Steel w/Door, Fits 8027 Series	22 3/4" x 19" x 6 1/4"	36
8033-SBB	Bun Box, Stainless Steel w/Door, Fits 8033 Series	24 1/4" x 22 1/4" x 6 1/2"	36
8036-SBB	Bun Box, Stainless Steel w/Door, Fits 8036 Series	29 5/8" x 19" x 6 1/4"	48
8045N-SBB	Bun Box, Stainless Steel w/Door, Fits 8045N Series	22 1/4" x 28 1/4" x 6 1/4"	64
8045W-SBB	Bun Box, Stainless Steel w/Door, Fits 8045W Series	35 1/2" x 19" x 6 1/4"	60
8055-SBB	Bun Box, Stainless Steel w/Door, Fits 8055 Series	36" x 22 1/4" x 6 1/2"	60
8075-SBB	Bun Box, Stainless Steel w/Door, Fits 8075 Series	35 1/2" x 28 1/4" x 6 1/4"	96
8230-SBB	Bun Box, Stainless Steel w/Door, Fits 8230 Series	23 3/4" x 21 1/4" x 6 1/4"	36
8250-SBB	Bun Box, Stainless Steel w/Door, Fits 8250 Series	35 3/4" x 21 1/4" x 6 1/4"	60

NSF

Moist Heat Bun & Food Warmers

Keeps buns and other foods warm, fresh and ready to serve. Stainless-steel construction adds durability and makes cleaning easy. Stackable design saves space.

Model 8075-BW
(shown 8075 grill, and 8075GD)

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	Bun Capacity
8018-BW	Bun & Food Warmer	18 1/2" x 17 3/4" x 10 5/8"	120	400	3.3	24
8027-BW	Bun & Food Warmer	23 3/4" x 17 3/4" x 10 5/8"	120	450	3.8	32
8033-BW	Bun & Food Warmer	23 7/8" x 22 3/16" x 10 5/8"	120	450	3.8	32
8036-BW	Bun & Food Warmer	30" x 19 1/2" x 10 5/8"	120	550	4.6	48
8045N-BW	Bun & Food Warmer	23 7/8" x 27 1/4" x 10 5/8"	120	450	3.8	32
8045W-BW	Bun & Food Warmer	35 1/2" x 18" x 10 5/8"	120	650	5.4	64
8055-BW	Bun & Food Warmer	35 1/2" x 22 3/16" x 10 5/8"	120	650	5.4	64
8075-BW	Bun & Food Warmer	35 1/2" x 25" x 10 5/8"	120	650	5.4	64

220-Volt and 230-Volt CE models are also available. Call for details.

NSF ETL

accessories for roller grills

Model 8036GD

Self-Serve Guards

Polycarbonate guards offer all the advantages of the standard guards, but with a higher-impact resistance and heat resistance for exceptional durability in the busiest environments. For added convenience, operators can temporarily rest buns and such on the flat top. The guard sits firmly on top of the roller grill, yet is easily removed for cleaning.

Model #	Description	Size (WxDxH)	Fits Roller Grill
8010GD	Self-Serve Guard	16 3/8" x 10 1/4" x 7"	8010 Series
8018GD	Self-Serve Guard w/Door	19" x 17 1/4" x 9"	8018 Series
8027GD	Self-Serve Guard w/Door	22 3/4" x 17 1/4" x 9"	8027 Series
8033GD	Self-Serve Guard w/Door	24 3/8" x 20 1/8" x 8 3/8"	8033 Series
8036GD	Self-Serve Guard w/Door	30" x 17 1/4" x 9"	8036 Series
8045NGD	Self-Serve Guard w/Door	22 3/4" x 26 3/4" x 9"	8045N Series
8045WGD	Self-Serve Guard w/Door	36" x 17 1/4" x 9"	8045W Series
8055GD	Self-Serve Guard w/Door	36 3/8" x 20 1/8" x 8 3/8"	8055 Series
8075GD*	Self-Serve Guard w/Door	36" x 26 3/4" x 9"	8075 Series
8230GD	Self-Serve Guard w/Door	24 3/16" x 19" x 9"	8230 Series
8250GD	Self-Serve Guard w/Door	36 3/16" x 19" x 9"	8250 Series
8230DGD	Self-Serve Guard w/Pass-Thru	24 3/16" x 19 3/4" x 9"	8230 Series
8250DGD	Self-Serve Guard w/Pass-Thru	36 3/16" x 19 1/4" x 9"	8250 Series

NSF

Model 8250-CGD

Canopy Sneeze Guards

Keep your Roller Grill covered with the added convenience of these pass-through canopy guards. The open design, with no doors, makes it easy to load the grill from the operator side, while still allowing access to the food from the customer side.

Model #	Description	Size (WxDxH)	Fits Roller Grill
8018-CGD	Canopy Sneeze Guard	19" x 17 1/2" x 8 3/4"	8018 Series
8027-CGD	Canopy Sneeze Guard	22 3/4"x 17 1/2" x 8 3/4"	8027 Series
8036-CGD	Canopy Sneeze Guard	30" x 17 1/2" x 8 3/4"	8036 Series
8045N-CGD	Canopy Sneeze Guard	22 3/4" x 27" x 8 3/4"	8045N Series
8045W-CGD	Canopy Sneeze Guard	36" x 17 1/2" x 8 3/4"	8045W Series
8075-CGD*	Canopy Sneeze Guard	36" x 27" x 8 3/4"	8075 Series
8230-CGD	Canopy Sneeze Guard	24 1/4" x 19 7/8" x 8 3/4"	8230 Series
8250-CGD	Canopy Sneeze Guard	36 1/4" x 19 7/8" x 8 3/4"	8250 Series

**Not for use with 8075SXW-RC or 8075SXW-SLT-RC.*

Tongs With Holder

Like losing the remote for the TV, no one likes it when the roller-grill tongs go missing. Consider the problem solved with this convenient add-on tong-holder combo. Fits any grill model and features a super-elastic cord that allows for easy use without risk that the tongs walk away.

Model #	Description
80650	Tong Holder w/Tongs

Back view

Hot Dog Steamer

You can't beat the moneymaking magic of a classic ballpark hot dog. Nemco's countertop hot dog steamer cooks 'em up plump and juicy, and adds merchandising appeal to attract hungry customers. Smart design uses steam to keep buns on the upper bun rack moist and fresh. User-friendly features minimize the need for operator attention. Best of all, hot dogs can be ready to serve in as few as 10 minutes!

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
8300	Hot Dog Steamer, 7 1/2 qt. Water Reservoir 150 Hot Dogs, 30 Buns, Low-Water-Level Indicator Light	13 1/2" x 15" x 18"	120	800	6.7

220-Volt and 230-Volt CE models are also available. Call for details.

suggested uses

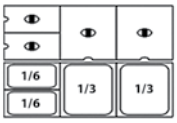
Perfect for convenience stores and concession areas short on space. Also great for informal catering events, bars, pool halls, bowling alleys and other public-gathering places.

Mini Cart

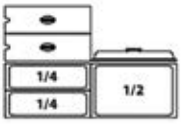
Cash in on a real fan favorite with the fun and character of these mini hot-dog cart merchandisers that fit right on your countertop or bar. Fully adjustable heating controls let you easily set and monitor temperatures. Inserts and accessories allow you to adapt to changing menu items. Standard models steam and hold as many hot dogs as a New York City street cart!

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6550-DW	Mini Cart, Blue	23 7/8" x 14 5/8" x 10 1/2"*	120	1500	12.5

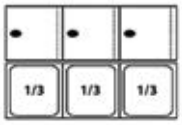
**Height with umbrella is 46 1/2". Please specify pan configuration option number below when ordering. Additional pan configurations available. Call for details.*



Pan configuration–option 1



Pan configuration–option 2



Pan configuration–option 3

To identify the model numbers of the appropriate accessories for your grill, read across from the model number of the grill you choose.

Grill Series #	Bun Warmers (Stainless Steel)	Divider Kits	Bun Boxes	Self-Serve Guards	Canopy Guards
8010	–	–	8018-SBB	8010GD	–
8018	8018-BW	–	8018-SBB	8018GD	8018-CGD
8027	8027-BW	80435-27	8027-SBB	8027GD	8027-CGD
8033	8033-BW	–	8033-SBB	8033GD	–
8036	8036-BW	80435-36	8036-SBB	8036GD	8036-CGD
8045N	8045N-BW	80435-45N	8045N-SBB	8045NGD	8045N-CGD
8045W	8045W-BW	80435-45W	8045W-SBB	8045WGD	8045W-CGD
8055	8055-BW	–	8055-SBB	8055GD	–
8075	8075-BW	80435-75	8075-SBB	8075GD	8075-CGD
8230	8033-BW	80440-30	8230-SBB	8230GD, 8230DGD	8230-CGD
8250	8045W-BW	80440-50	8250-SBB	8250GD, 8250DGD	8250-CGD

food

cooling

cold condiment stations

Model 9010

Hold The Mayo

No, really. Hold the mayo, the coleslaw, the potato salad or virtually any chilled customer favorite in a self-serve or other open-display application with Nemco's latest countertop equipment innovation!

Display for your customers the widest variety of condiments and other chilled foods with the one countertop solution that gives you unprecedented versatility and temperature control!

Nemco's Cold Condiment Station has all the features you need to consistently hold chilled, even potentially hazardous, foods at safe temperatures.

Cold Condiment Station

Display your self-serve, chilled customer favorites with Nemco's latest compact countertop-equipment innovation. Our Cold Condiment Station has all the features you need to consistently hold chilled, even potentially hazardous, foods at safe temperatures. Featuring an electronic thermostat control with a digital display and an integrated 1/8 horsepower refrigeration-condensing unit, Nemco's Cold Condiment Station has the capacity to maintain food-safe temperatures (32°–41°F) or colder, regardless of ambient temperature. Durable stainless-steel exterior with multiple-pan configurations for food-choice flexibility.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
9010	Station w/4-1/6 Plastic Pans w/Clear Hinged Lids, Horizontal Wells	17 7/8" x 28" x 11 3/4"	120	255	2.1
9015	Station w/4-1/6 Plastic Pans w/Clear Hinged Lids, Vertical Wells	20 1/16" x 28 3/16" x 11 3/4"	120	255	2.1

suggested uses

Nemco's Cold Condiment Station is a must-have accessory on any C-store self-serve island for its ability to keep all your "refrigerate-after-opening" items fresh. It's also ideal for buffet lines, salad bars and other applications where potato, pasta and bean salads, puddings and other refrigerated foods and desserts remain out on display.

suggested uses

Nemco's Cold Condiment Chiller is a must-have accessory on any convenience store self-serve island or stadium concessions counter. It keeps fresh all kinds of fruit garnishes for smoothies, as well as "refrigerate-after-opening" items, such as relish, onions, pickles, salsa, jalapeños, sauerkraut, banana peppers and more.

Cold Condiment Chiller

Expand your self-serve offering of condiments and other chilled foods with the industry's most compact NSF unit. The Cold Condiment Chiller's innovative thermoelectric technology can attain a temperature 30 degrees below room temperature to create a cold holding effect without the noise, maintenance and space-hogging drawbacks of conventional compressor units. A simple, sleek look & feel makes it appealing in a high visibility self-serve application.

Model #	Description	Size (WxDxH)	Volts	Rating
9020	Chillller Only (no pans included)	$14^{3}/_{4}$" x $10^{1}/_{4}$" x $11^{5}/_{8}$"	120	6.7A @ 12Vdc
9020-1	$1\text{-}^{1}/_{3}$ Stainless Steel Pan w/Clear Hinged Lid	$14^{3}/_{4}$" x $10^{1}/_{4}$" x $11^{5}/_{8}$"	120	6.7A @ 12Vdc
9020-2	$2\text{-}^{1}/_{6}$ Stainless Steel Pans w/Clear Hinged Lids	$14^{3}/_{4}$" x $10^{1}/_{4}$" x $11^{5}/_{8}$"	120	6.7A @ 12Vdc
9020-3	$3\text{-}^{1}/_{9}$ Stainless Steel Pans w/Clear Lids	$14^{3}/_{4}$" x $10^{1}/_{4}$" x $11^{5}/_{8}$"	120	6.7A @ 12Vdc
9030	Chiller, 1/6 Size	$7^{1}/_{4}$" x $7^{7}/_{8}$" x $10^{1}/_{2}$"	120	3.3A @ 12Vdc

NOTE: This product is not intended for use with foods that require a specific temperature to ensure food safety.

NSF

Model 9020-3

Model 9030

Now available in a new 1/6-size "fractional" unit that can be ultra-handy in the most confined kitchen spaces!

food

dispensing

food dispensing equipment

Practical Made Perfect

Consumers are at it again, demanding more menu options, including the ability to 'customize' their orders with the likes of both classic and unusually original condiments and sauces.

So, what does Nemco do?—Step forward with the latest in food dispensing systems that are just as innovative as the operators who are filling them.

The result is a perfectly practical line that combines the very best in function and style to minimize waste, eliminate mess and complement the look & feel of even the most brand-conscious foodservice business owners.

nemco® powered by ASEPT

Model 10962

Stainless-Steel Countertop and Drop-In Dispensers

Take your self-serve station to another level with Nemco's stainless-steel dispensers. They offer all the portion-control, accuracy and user-friendly features of the plastic dispensers, but with a different look to match the aesthetic and appearance of a unique dining area. Available in models that can stand freely on the counter or, if a lower profile is desired, models that can be dropped into a countertop cut-out.

Model #	Description	Size (W x D x H)
10961	Single Dispenser (SS6L-1)[1]	$6\frac{1}{2}$" x $13\frac{1}{4}$" x $18\frac{3}{4}$"
10962	Double Dispenser (SS6L-2)[1]	$10\frac{7}{8}$" x $13\frac{1}{4}$" x $18\frac{3}{4}$"
10963	Triple Dispenser (SS6L-3)[1]	$16\frac{3}{8}$" x $13\frac{1}{4}$" x $18\frac{3}{4}$"
10964	Quadruple Dispenser (SS6L-4)[1]	$21\frac{7}{8}$" x $13\frac{1}{4}$" x $18\frac{3}{4}$"
10965	Quintuple Dispenser (SS6L-5)[1]	$27\frac{3}{8}$" x $13\frac{1}{4}$" x $18\frac{3}{4}$"
10966	Single Drop-In Dispenser (SS6L-1DI)[1]	$7\frac{5}{8}$" x 14" x 12" *
10967	Double Drop-In Dispenser (SS6L-2DI)[1]	12" x 14" x 12" *
10968	Triple Drop-In Dispenser (SS6L-3DI)[1]	$17\frac{1}{2}$" x 14" x 12" *
10969	Quadruple Drop-In Dispenser (SS6L-4DI)[1]	23" x 14" x 12" *
10970	Quintuple Drop-In Dispenser (SS6L-5DI)[1]	$28\frac{1}{2}$" x 14" x 12" *
10971	Single Dispenser for 1 gal. Jar	$6\frac{3}{4}$" x $13\frac{1}{4}$" x 20"
10972	Single Dispenser for 3 gal. Bag	$10\frac{7}{8}$" x $13\frac{1}{4}$" x $18\frac{3}{4}$"

** Above the counter dimensions.*

NSF

suggested uses

A great self-service solution for dining areas where a stainless steel exterior blends with the aesthetic of the room or matches the appearance of other equipment and counters. Available in single through quintuple models, countertop or drop-in.

Model 10968

Model 10961

suggested uses

The Portion Pump's convenience, ease-of-use and no-mess function make it a great solution for self-serve operations that want to expand their condiment options.

Portion Pump

Simplify dispensing for your staff or self-serve customers with Nemco's easy-to-use Portion Pumps that apply a uniform, no-mess dose of condiments with one simple squeeze of the handle. The pump's sealed system maximizes shelf life, achieves a high product yield and ensures consistent portion control. Everything is made of BPA-free food-grade material and the dishwasher-safe components are easy to disassemble for cleaning and refills.

Model #	Description	Size (WxDxH)
10978**	Portion Pump (CG02)[1]	4" x 6 3/4"
10981	Portion Pump Dispenser Stand, Single	5" x 5" x 3 3/4"
10982	Portion Pump Dispenser Stand, Double	9" x 5" x 3 3/4"
10983	Portion Pump Dispenser Stand, Triple	13" x 5" x 3 3/4"
10960-1*	Portion Pump Kit, Single	5" dia x 15 1/2"
10960-2*	Portion Pump Kit, Double	9" x 5" x 15 1/2"
10960-3*	Portion Pump Kit, Triple	13" x 5" x 15 1/2"

**All kits include: Portion Pump, Stand, and FIFO BOTTLE™.*
FIFO BOTTLE™ is a trademark of FIFO Innovations.

** NSF

Models 10960-2, 10960-1, and 10960-3

These optional accessory storage stands keep your counter or condiment station neat and orderly, while making each Portion Pump easier to pick up and use.

suggested uses

Operations that fill large amounts of squeeze bottles and ramekins should have a Nemco Press-O-Matic in the kitchen.

High-Volume Press-O-Matic

Maximize efficiency and minimize the mess of your daily condiment prep with Nemco's Press-O-Matic powered by Asept. Users can fill a squeeze bottle or ramekin with a quick pull of the lever and make fast changes from one product pouch to another, without risk of leakage or loss of freshness.

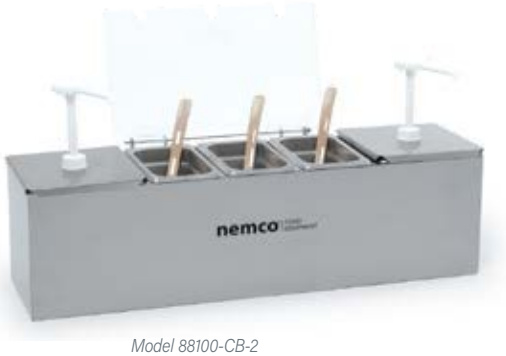
Model #	Description	Size (WxDxH)
10975	For 1.5 gallon pouch (AG12)[1]	18" x 10" x 17"

NSF

1) Designations indicate the NSF models listed for each product by the manufacturer, Asept International AB Traktorvägen 17, SE-226 60, Lund, Sweden.

Condiment Bars

Give 'em the works without making more work for yourself. Cap off your hot-dog serving area with one of these neat, efficient, no-waste condiment bars. Stainless-steel construction effectively retains the temperature of the ice pack. Pumps provide dispensing with minimal effort.



Model 88100-CB-2

Model #	Description	Size (W x D x H)	No. of Pans	Capacity
88100-CB-1	Condiment Bar w/2- 3 Qt. Stainless Steel Pans w/Pumps	25 3/4" x 8" x 12"	1	6.1 qts. each
88100-CB-2	Condiment Bar w/2- 3 Qt. Stainless Steel Pans w/Pumps	25 3/4" x 8" x 12"	3	1.1 qts. each
88100-CB-3	Condiment Bar w/2- 3 Qt. Stainless Steel Pans w/Pumps	25 3/4" x 8" x 12"	3	0.6 qts. each

Batter Dispenser

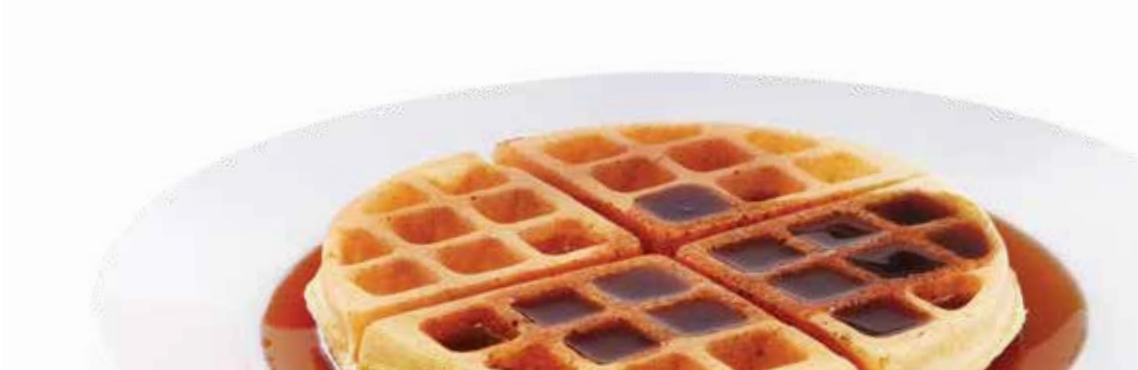
Take your breakfast buffet line to another level with Nemco's super easy-to-use, 8-quart capacity batter dispenser that simplifies self-serve waffle making. A soda-machine-style valve dispenser features a smooth flow for convenience and a reliable seal to minimize mess. The stainless-steel construction adds durability, while the faceplate graphics apply an attractive visual accent.

Model #	Description	Size (W x D x H)
7050	Batter Dispenser	12" x 12" x 18 1/4"

NSF

Self-Serve Made Super-Easy!

Less labor for you means more money for you. Pair up the Batter Dispenser with one of Nemco's Waffle Bakers and let your customers enjoy preparing their own fresh-baked waffles!



kitchen

essentials

kitchen essentials

suggested uses

Great for ice cream shops, kiosks, delis or concession stands—especially those that see heavy traffic. Also great for food-court operations that use scoops to serve potato, macaroni and other cold salads and slaws.

Model 77316-7A and 77316-19

Spade Well

Features a continuous flow of water to maintain optimum cleanliness of your ice cream spades and scoops for better food quality. No more flavor transfer and no more cross-contamination that increases your food-safety risks. Wells are available in a variety of sizes—each one designed with wide compartments that allow for easy access to and removal of the spades during rush times. Versatile mounting capabilities and optional left- or right-side spigot orientation adapt to your kitchen. Units are easy to turn off, drain and disassemble for cleaning, and they all meet NSF approval.

Model #	Description	Size (W x D x H)
77316-7A	Spade Well, 7"	7" x 6 1/4" x 5 7/8"
77316-10A	Spade Well, 10"	10 3/8" x 6 1/2" x 5 7/8"
77316-13A	Spade Well, 13"	12 3/4" x 6 3/4" x 5 7/8"
77316-19	Spade Well, 19"	20 5/8" x 6 1/8" x 7 7/8"

Optional Accessories

Model#	Description
77350	Spade Well, 10" Divider
77353	Spade Well, 13" Divider
77324	Spade Well, 19" Divider
77358-19	Installation Kit

NSF

suggested uses

A must for kitchens that produce signature salads and other menu items that include hardboiled eggs and a reverence for presentation. Also a great tool for slicing strawberries and other similar-sized, softer foods.

Egg Slicer

Quickly and easily produce hardboiled-egg slices that are beautifully intact and precisely uniform in thickness. Engineered ABS plastic with stainless-steel wires and a special curved cradling feature all amount to a design that stands up to commercial kitchen rigors, yet gently and securely holds the egg for a clean cut, every time.

Model #	Description
55400	Egg Slicer

NSF

suggested uses

Great for fast, evenly distributed buttering of bread slices, burger and hotdog buns or even tortillas, this is a handy sidekick that belongs right next to your grill, griddle, toaster or other cooking device for high-volume, assembly-line productivity.

Butter Spreader

This is the easiest and most efficient way to spread butter! Roller design promotes even, consistent application on all sorts of menu items, for economical portion control and best food flavor. Holds up to one pound of butter.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
8150-RS	Butter Spreader	5 3/4" x 8" x 3 3/4"	—	—	—
8150-RS1*	Butter Spreader, Heated	5 3/4" x 8" x 3 3/4"	120	24	0.2

220-Volt model also available. Call for details.

* NSF

suggested uses

This simple, but can't-do-without tool is the perfect companion for your countertop ovens, especially in quick-serve kitchens. Works great for sandwiches, personal-size pizzas, rolls, muffins or any kind of toasted, baked or rapid-reheat oven favorite you can imagine.

Sandwich/Pizza Paddle

Don't find yourself up the quick-serve river without this paddle. The broad surface area can scoop under and support even the biggest oven-baked orders, including multiple toasted sandwiches or a generous personal pizza. The handle is long enough to keep user hands away from hot oven compartments, but short enough to maintain handling stability. Aluminum construction adds durability. Includes a preplaced hole in the paddle face, so kitchens can hang it near the oven for convenient storage and accessibility.

Model #	Description	Size (W x D)
55855	Sandwich Paddle	12 1/4" x 13 1/2"

6" Handle.

NSF

kitchen essentials

suggested uses

Designed to quickly and effectively remove grease and baked-on carbon from griddle surfaces.

Easy Grill Scraper™

Our unique scraper design has a special, ergonomic shape that puts more pressure on the blade for better results. Constructed of heavy-duty cast aluminum with a heat-treated spring steel blade. Replacement blades fit most other brands.

Model #	Description	Replacement Blades
55825	Grill Scraper	55607-6 (set of 6)

NSF

Model 56075

Available as a low-viscosity oil in a spray can or a high-viscosity grease in a tube.

Pro-Food Equipment Lubricant

Improve the performance and longevity of your food equipment with Nemco's Pro-Food oil and grease products—specially formulated and USDA H1-rated for surfaces that have direct food contact. Completely sanitary, nontoxic, odorless and tasteless, Pro-Food effectively and precisely lubricates equipment slides, shafts, bearings and other moving mechanical parts to smooth out noise and friction during operation. Plus, Pro-Food also protects surfaces by acting as a rust-inhibitive coating on non-stainless metals and a nonstick coating on protein-cutting surfaces that can otherwise be difficult to clean.

Model #	Description
47709	Pro-Food Equipment Grease Gel, 1oz
56075	Pro-Food Equipment Oil Spray, 16oz

Model 47709

NSF Nonfood Compounds H1 Certified

USDA Rated H1 for food contact

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model numbers

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