



Flip the Switch on a

brighter future

Move Toward Sustainability

Making the shift from gas to electric cooking goes a long way to reduce your carbon emissions. Not to mention, innovations in electric are achieving superior energy-to-food transfer efficiency and reductions in food waste.

Improve Operating Conditions

Electric cooking makes your kitchen more comfortable and your A/C bill more manageable by eliminating the ambient heat that gas cooking creates—all while mitigating health & safety risks associated with open flames, carcinogens and the potential for gas leaks.

Get More Menu in Less Space

The ventless and plug-and-play advantages of electric—available in compact solutions from a leader in countertop equipment—expand your venue opportunities, make your appliances more mobile and maximize your productivity per square foot.

go **nemco**[®]**electric**





PaniniPro™ High-Speed Sandwich Press



Craft crispy, melty, high-margin magic in under 60 seconds!

- Two energy sources work simultaneously to save amazing time.
- Large surface fits four Texas-toast sized sandwiches.
- Custom, one-button preprogramming makes it possible—and easy—to serve *your* menu.
- Twin plates, available in any flat or grooved combination, are super-durable aluminum—not glass.
- Tough nonstick coating on food-contact surfaces makes cleanup a cinch.
- Footprint is only 14.5" x 26.5"—perfect for the countertop!

[MORE INFORMATION](#)



Induction Ranges



Keep all the performance advantages of gas, with 3x the energy efficiency!

- Magnetic energy transfers 90% of the heat into the pan—vs. only 30% for gas.
- Continuous-Field technology allows you to lift and 'float' the pan, 'dip' the edge, toss the ingredients—all the functions of gas cooking!
- Surface stays cool to the touch, even during cooking. No open flames and no charred food spills that are a pain to clean.
- Variable temperature control—multiple cook and hold settings.
- Tough impact-resistant glass.
- Available models include portable ranges (shown) and drop-in ranges and warmers, with separate mounted (shown) or integrated touch controls.

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Countertop Boiling Unit



Quick-cook all kinds of pasta, veggies, shellfish and more in one little corner of your counter!

- Stainless-steel built with powder-coat top and durable-alloy twin baskets.
- Cool-touch handles and simple digital controls for easy operation.
- Temperature control from 100° F to 212° F.
- Optional six-basket set for simultaneous prep of six individual orders.
- Front drain with turn knob makes cleanup fast.

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Countertop Steamers



Rethermalize and get creative with super-fast, super-hot push-button steam!

- Amazing reheat capabilities that can refresh day-old foods to extend shelf life and minimize food waste!
- Super-hot steam blast (hotter than 212° F) can speed cook veggies, seafood, specialty subs, Asian favorites and more!
- Aluminum and stainless-steel construction for lasting durability.
- Ridiculously easy controls and cleanup.

Fresh-O-Matic

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Super Shot

[MORE INFORMATION](#)



Manual Broiler Convection



Countertop Ovens



Explore a world of menu possibilities
in one compact footprint.

- Multiple cooking configuration options.
- Temperature ranges from 200° F to 500° F (pizza oven from 300° F to 700° F).
- All aluminum construction with stainless-steel cooking chambers maximize durability.

MORE INFORMATION



Manual Steam Convection



Digital Steam Convection



Manual Convection

Hot Hold[®] Dry/Moist Food Warmers



Serve the most amazing meal
orders in seconds!

- Holds low-moisture foods at their crispy best and high-moisture foods at their juicy peak. At the same time! For hours!
- Patented ThermalBreeze[™] technology makes it the most energy-efficient solution in its class.
- Simple, programmable user interface is easy to master.
- Stainless-steel construction is commercial-grade tough and easy to clean.
- Stackable design allows up to three units, of any configuration, to stack vertically for maximum versatility and space efficiency.

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