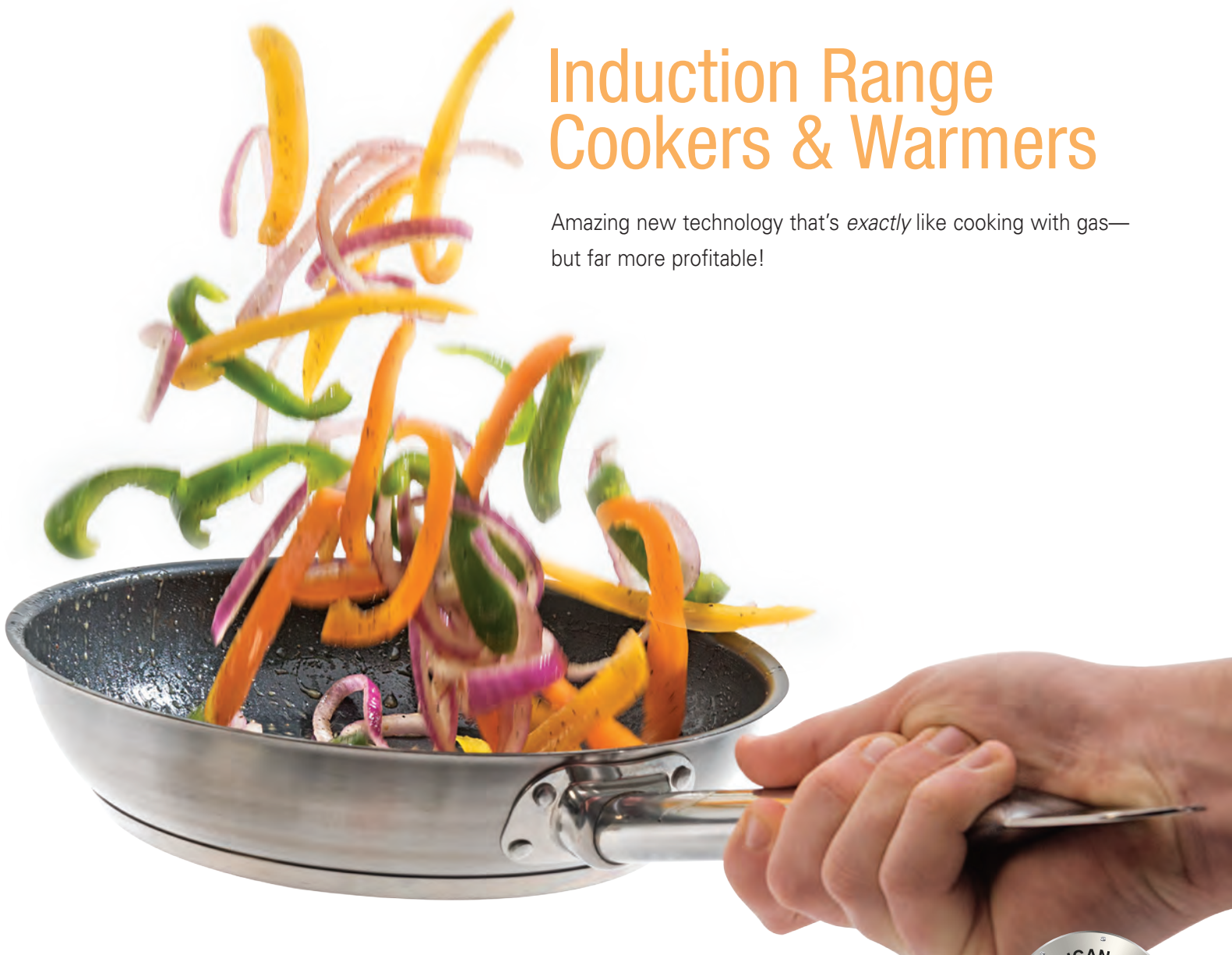


ONLY FROM

nemco[®] | FOOD
EQUIPMENT

Induction Range Cookers & Warmers

Amazing new technology that's *exactly* like cooking with gas—
but far more profitable!



Buy once. Buy the original.
Always look for this mark of quality





Game-Changing Chef-Worthy

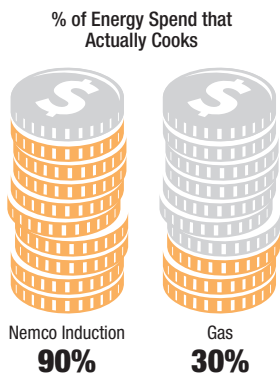
Nemco's extraordinary induction ranges mimic the chef-level cooking performance of conventional gas ranges, but at a significantly higher energy efficiency that can put thousands of dollars to your bottom line every year.



Efficiency. Performance.

Wow Your Accountant . . .

Nemco's space-age-like induction technology uses a magnetic field to energize cookware, literally making the pan its own heating element. Thus, nearly every cent of every dollar spent on induction cooking goes directly into your food. By contrast, most of your gas-cooking dollar is wasted, as the heat radiates into your kitchen—an effect that also unnecessarily increases your air-conditioning expense!

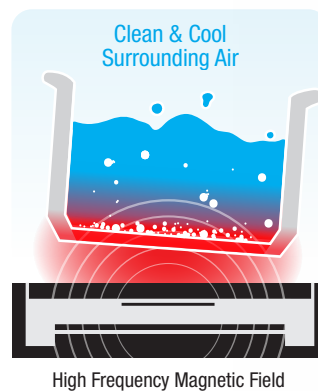


Energy Savings Off the Chart

90¢ of every induction-energy dollar goes directly into your food, versus only 30¢ of every gas dollar, as most gas heat is lost up the hood or out into the kitchen.

. . . Without Riling Your Chef

Equipped with an exclusive “continuous field” feature, Nemco's induction ranges are unlike any alternatives on the market. ...That's right. Other induction units are notorious for automatically shutting off when lifting a pan from the surface breaks the magnetic field. But Nemco's induction maintains the field on a lifted pan, allowing for the full scope of range-top cooking actions. ***Even chefs who traditionally cook with gas can't tell the difference!***



Cooks Exactly Like Gas

Nemco's “continuous field” technology maintains an energizing effect on the pan even when lifted, giving you the flexibility to ‘float’ the pan, ‘dip’ the edge, toss its ingredients—essentially conduct all the cooking techniques that, until now, were only possible on conventional gas ranges.

Get Maximum Lifetime ROI

In trademark Nemco style, these induction ranges are built to last, with glass that has the highest available impact resistance compared to other units and a series of innovations designed to protect the electronics inside—including a patented heat insulation system and sensors that automatically adjust power output to the ambient temperature.

Control Is All Yours

Nemco features simple touch controls, with the option to have the panel built into or mounted remotely away from the unit. Remote advantages include a timer function, seven warm-hold settings on the ranges and, for front-of-the-house applications, the added peace of mind knowing the controls are safely tucked away from potential customer tampering.

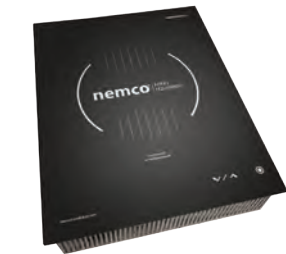


Say Goodbye to an Old Flame

Induction's magnetic energy alleviates all the potential issues associated with pilot lights, open flames or exposed hot-electric coils. Even during cooking, induction's glass surface remains relatively cool to the touch, minimizing the risk of burning employees, charring spilled foods that stain, or setting entire establishments on fire.

Drop-In Warmers 350–400 watts

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.



Simple Touch Control

General Specifications

Dimensions

Integrated Touch Controls

Equipment (w x d x h)	14 ⁹ / ₁₆ " x 11 ⁵ / ₈ " x 3 ¹ / ₈ "
Shipping Carton (l x d x h)	18" x 15" x 7"
Equipment Weight	14 lbs
Shipping Weight	16 lbs

Separately Mounted Controls

Equipment (w x d x h)	14 ⁹ / ₁₆ " x 11 ⁵ / ₈ " x 3 ¹ / ₈ "
Shipping Carton (l x d x h)	21" x 15" x 7"
Equipment Weight	15 lbs
Shipping Weight	17 lbs

Electrical Specification

Model	Volts	Watts	Amps	Plug Configuration
9100*	120	350	3.0	NEMA 5-15P
9100-1*	208/240	400	2.0	NEMA 6-20P
9101	120	350	3.0	NEMA 5-15P
9101-1	208/240	400	2.0	NEMA 6-20P

*Integrated touch controls included.

Drop-In Ranges 1800–3500 watts

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. The glass features commercial-grade impact-resistance and doesn't burn spilled foods that otherwise stain.



Remote Control

General Specifications

Dimensions

Integrated Touch Controls

Equipment (w x d x h)	14 ⁹ / ₁₆ " x 11 ⁵ / ₈ " x 3 ¹ / ₈ "
Shipping Carton (l x d x h)	18" x 15" x 7"
Equipment Weight	14 lbs
Shipping Weight	16 lbs

Separately Mounted Controls

Equipment (w x d x h)	14 ⁹ / ₁₆ " x 11 ⁵ / ₈ " x 3 ¹ / ₈ "
Shipping Carton (l x d x h)	21" x 15" x 7"
Equipment Weight	15 lbs
Shipping Weight	17 lbs

Electrical Specification

Model	Volts	Watts	Amps	Plug Configuration
Integrated Touch Controls				
9110	120	1800	15.0	NEMA 5-15P
9110-C*	120	1800	15.0	NEMA 5-20P
9110-1	208/240	1800	8.6/7.5	NEMA 6-20P
9111-1	208/240	2600	12.5/10.8	NEMA 6-20P

Separately Mounted Controls

9120	120	1800	15.0	NEMA 5-15P
9120-C*	120	1800	15.0	NEMA 5-20P
9121-1	208/240	2600	12.5/10.8	NEMA 6-20P
9122-1	208/240	3500	16.8/14.6	NEMA 6-20P

*Canada.

Portable Ranges 1800–3500 watts

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.



General Specifications

Dimensions

Equipment (w x d x h)	20 1/2" x 12" x 4 1/2"
Shipping Carton (l x d x h)	25" x 16" x 9"
Equipment Weight	16 lbs
Shipping Weight	18 lbs

Electrical Specification

Model	Volts	Watts	Amps	Plug Configuration
9130	120	1800	15.0	NEMA 5-15P
9130-C*	120	1800	15.0	NEMA 5-20P
9131-1	208/240	2600	12.5/10.8	NEMA 6-20P
9132-1	208/240	3500	16.8/14.6	NEMA 6-20P

All models available with optional TempMaster™ temperature probe.
*Canada



Even Better Than Cooking With Gas?

With Nemco's proprietary TempMaster™, optional external temperature probe, users can program portable and stockpot induction ranges to cook to and then hold foods at a precise temperature.

That's control you can't even get with gas!

For use with portable & stockpot ranges

Heavy-Duty Stockpot Ranges 10,000 watts

For high-volume foods and ingredients, Nemco offers high-power induction technology in larger-size units capable of handling stockpot cookware.



General Specifications

Dimensions

Model 9140-1

Equipment (w x d x h)	18" x 24" x 17"
Shipping Carton (l x d x h)	28" x 22" x 17"
Equipment Weight	53 lbs
Shipping Weight	60 lbs

Model 9141-1

Equipment (w x d x h)	18" x 24" x 21 5/8"
Shipping Carton (l x d x h)	22" x 28" x 16"
Equipment Weight	55 lbs
Shipping Weight	65 lbs

Electrical Specification

Model	Volts	Watts	Amps	Plug Configuration
9140-1	208/240, 3ph	10,000	28.0/24.0	4 Wire Cord
9141-1	208/240, 3ph	10,000	28.0/24.0	4 Wire Cord

All models available with optional TempMaster™ temperature probe.



Features:

Model	Watts	Warm/Hold Settings	Power Settings	Opt Temp Probe	Timer	Approx. Temp Range °F	Approx Time to Boil 4 Qts Water
9100	350	1-7	-	-	-	95-195	-
9100-1	400	1-7	-	-	-	95-195	-
9101	350	1-7	-	-	-	95-195	-
9101-1	400	1-7	-	-	-	95-195	-
9130	1800	H1-H7	1-10	✓	✓	100-400*	13 min.
9131-1	2600	H1-H7	1-10	✓	✓	100-400*	9 min.
9132-1	3500	H1-H7	1-10	✓	✓	100-400*	6 min.
9110	1800	1-2	3-9	-	-	-	13 min.
9110-1	1800	1-2	3-8	-	-	-	13 min.
9111-1	2600	1-2	3-9	-	-	-	9 min.
9120	1800	H1-H7	1-10	-	✓	-	13 min.
9121-1	2600	H1-H7	1-10	-	✓	-	9 min.
9122-1	3500	H1-H7	1-10	-	✓	-	6 min.
9140-1	10,000	H1-H7	1-10	✓	✓	100-400*	2 min.
9141-1	10,000	H1-H7	1-10	✓	✓	100-400*	2 min.

*Available with optional TempMaster™ temperature probe.



nemco® | FOOD EQUIPMENT

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Replacement parts are available through Nemco's 24-hour Zip Program.
 Nemco reserves the right to make design, specification or model changes without notice.

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