

ONLY FROM

**nemco**<sup>®</sup> | FOOD  
EQUIPMENT

# Hot Hold<sup>®</sup> Dry/Moist Food Warmers

***Now Available in Pass-through Models!***

Keep your cooked foods in perfect serving condition and optimize your order-fulfillment speed without sacrificing food quality.



Model 6070-TT  
(stacked)



# That Just-Out-the-Oven Taste, All the Time



## Suggested Uses:

Nemco's Hot Hold Warmers are ideal for busy kitchens looking to take some of the time crunch out of their meal-order prep. Keep moist cooked foods, like steak, hamburger and chicken breast, deliciously moist and keep dry cooked foods like bacon, hash browns and chicken tenders, perfectly crispy with Hot Hold's patented ThermalBreeze™ technology.

## General Specifications

Model	Description (pans sold separate)
6070-TT	Warmer accommodates 4- 2½" deep, translucent amber ½ single handle pans
6070-TF	Warmer accommodates 2- 2½" deep and 2- 4" deep, translucent amber ½ single handle pans
<b>NEW!</b> 6070P-TT	Pass-thru warmer accommodates 4- 2½" deep, translucent amber ½ double handle pans
<b>NEW!</b> 6070P-TF	Pass-thru warmer accommodates 2- 2½" deep and 2- 4" deep, translucent amber ½ double handle pans

## Dimensions

### 6070-TT and 6070P-TT

Equipment (w x d x h)	19 ½" x 13 ½" x 11 ½"
Shipping Carton (l x d x h)	12 ¾" x 23 ½" x 17 ¾"
Equipment Weight	62 lbs
Shipping Weight	68 lbs

### 6070-TF and 6070P-TF

Equipment (w x d x h)	19 ½" x 13 ½" x 12 ½"
Shipping Carton (l x d x h)	15 ¾" x 24 ¾" x 17 ¾"
Equipment Weight	65 lbs
Shipping Weight	71 lbs

## Electrical Specifications

Power Supply  
900W, 75 Amps, 120V, 60Hz, 1Ø, NEMA 5-15P



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Ready when you are! Nemco's Hot Hold® Dry/Moist Food Warmers speed up your meal-order prep without compromising taste or texture.

## Dry Heat Or Moist—Your Choice

Unlike other food warmers that degrade food quality by drying out your moist foods or turning your crispy foods soggy, the Hot Hold's dry/humid settings keep your cooked foods at their ideal temperature *AND* moisture level for an optimal food experience.

- Can hold up to four different foods at once, all at the same humidity level. Or, thanks to its two-tiered design, can split the humidity setting to hold dry, crispy foods on one tier and moist juicy foods on the other—at the same time!
- Simple inserts can be quickly configured to switch between dry/crispy and moist/humid food-warming conditions.
- Patented ThermalBreeze™ Technology achieves high energy efficiency with a thermal air curtain and hot convection air re-circulation.

## Easy, Breezy Operation

The Hot Hold features an easy-to-learn program interface and a design that is low-maintenance.

- Comes with preprogrammed settings for multiple menu items.
- Food timers visually and audibly indicate remaining window of time for optimal food quality.
- Cleanup is easy—just remove and wash the pans and wipe down the interior cavity.

## The Most Efficient Machine in Its Class

Industry-leading performance isn't all you get. You'll also save money and counterspace.

- The patented ThermalBreeze uses an energy harvesting technique that maximizes the warm air stream to minimize energy usage.
- Stackable design allows up to three Hot Hold Warmers of any configuration to stack vertically, saving you precious counterspace while providing maximum versatility.
- Stainless steel construction ensures long lifetime of use.



**Now available in  
Pass-through models  
for even more kitchen  
convenience!**