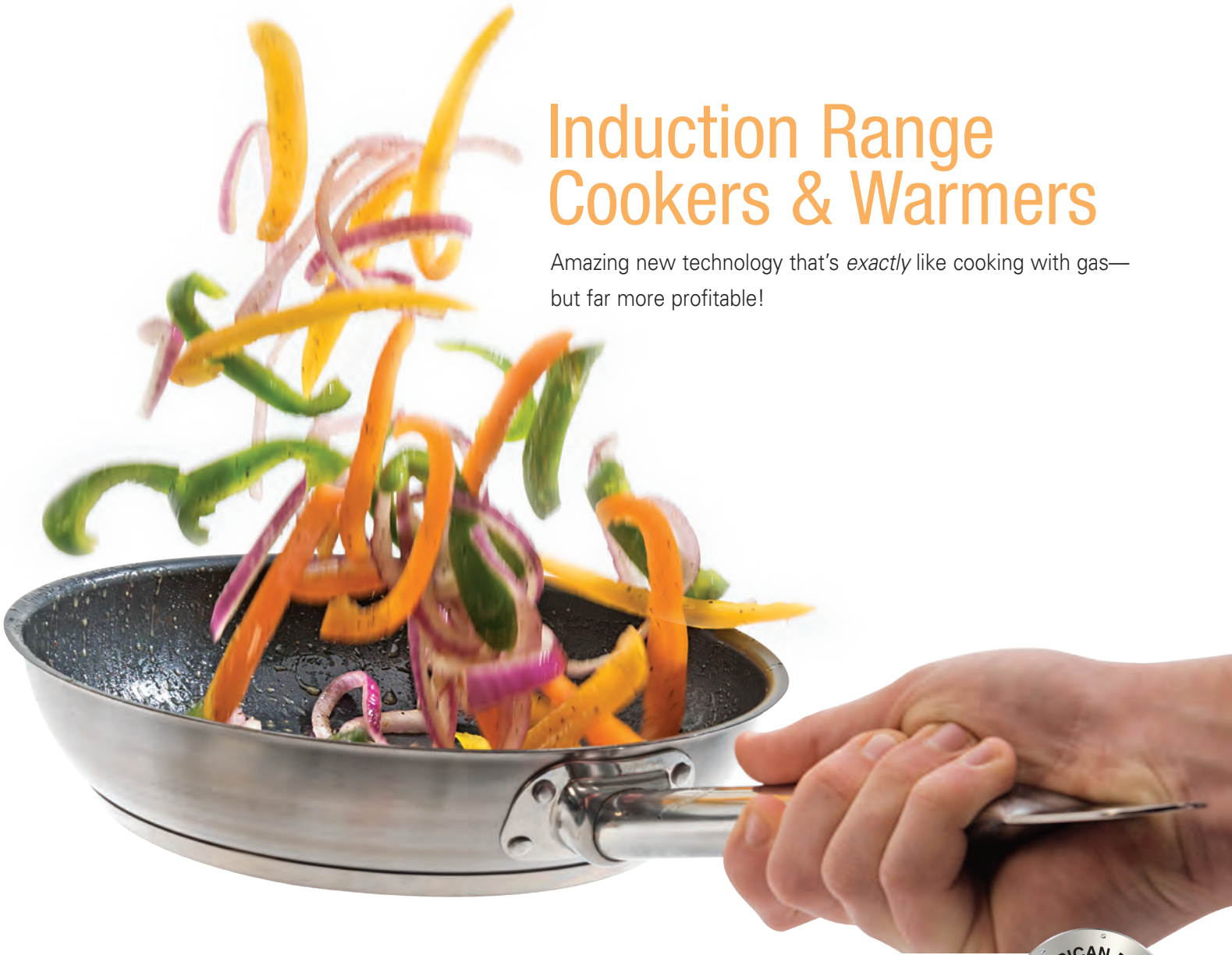


ONLY FROM

**nemco**<sup>®</sup> | 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**





## 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)	20½" x 12" x 4½"
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
9130A	120	1800	15.0	NEMA 5-15P
9130A-C*	120	1800	15.0	NEMA 5-20P
9131A-1	208/240	2600	12.5/10.8	NEMA 6-20P
9132A-1	208/240	3500	16.8/14.6	NEMA 6-20P

\*Canada





# Game-Changing Chef-Worthy

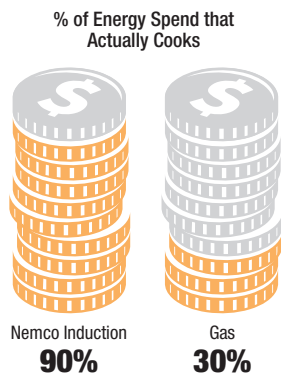
Nemco's extraordinary induction ranges mimic the chef-level cooking performance of conventional gas ranges, but at a significantly higher energy efficiency that can put thousands of dollars to your bottom line every year.



# 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!

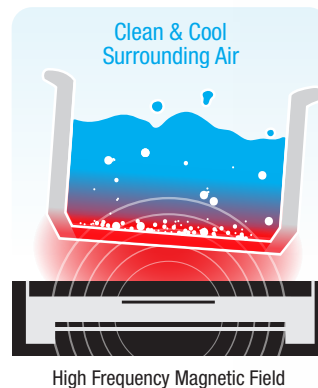


### Energy Savings Off the Chart

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 <sup>9</sup> / <sub>16</sub> " x 11 <sup>5</sup> / <sub>8</sub> " x 3 <sup>1</sup> / <sub>8</sub> "
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 <sup>9</sup> / <sub>16</sub> " x 11 <sup>5</sup> / <sub>8</sub> " x 3 <sup>1</sup> / <sub>8</sub> "
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
9100A*	120	350	3.0	NEMA 5-15P
9100A-1*	208/240	400	2.0	NEMA 6-20P
9101A	120	350	3.0	NEMA 5-15P
9101A-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 <sup>9</sup> / <sub>16</sub> " x 11 <sup>5</sup> / <sub>8</sub> " x 3 <sup>1</sup> / <sub>8</sub> "
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 <sup>9</sup> / <sub>16</sub> " x 11 <sup>5</sup> / <sub>8</sub> " x 3 <sup>1</sup> / <sub>8</sub> "
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
<b>Integrated Touch Controls</b>				
9110A	120	1800	15.0	NEMA 5-15P
9110A-C*	120	1800	15.0	NEMA 5-20P
9110A-1	208/240	1800	8.6/7.5	NEMA 6-20P
9111A-1	208/240	2600	12.5/10.8	NEMA 6-20P

#### Separately Mounted Controls

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

\*Canada.



## Features:

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



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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.