



6055A



6055A-43

Item No. _____

Quantity _____

Model No.
6055A, 6055A-CW,
6055A-220, 6055A-43
NEMCO Counter Top
Warmers

Add side dishes and entrees to existing 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 to ensure that food held in serving lines is always within your food safety temperature guidelines. Unique heating system design provides even heat distribution to prevent "hot spots". Heavy-duty stainless steel well.

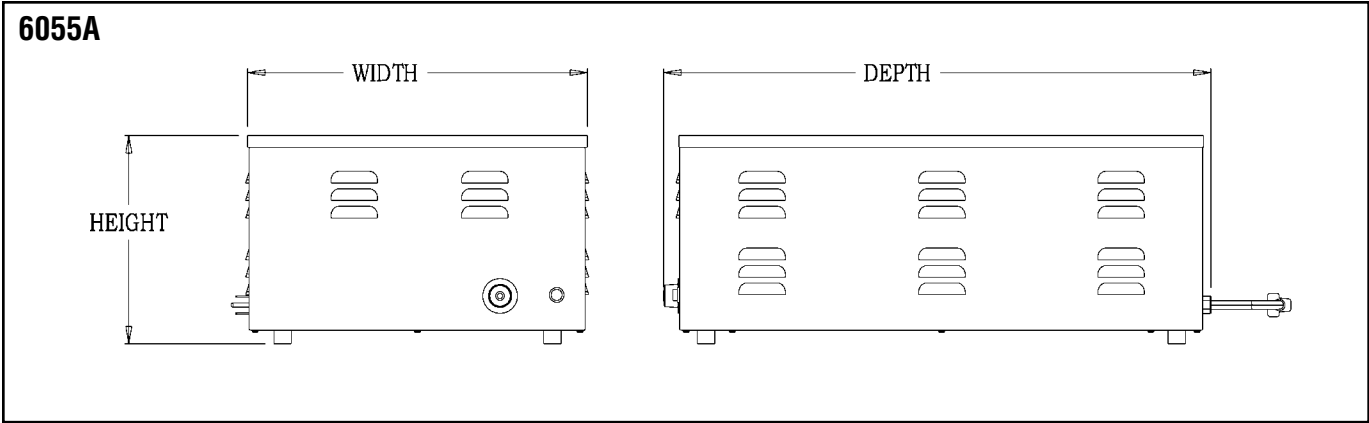
Standard Features:

- Heavy duty stainless steel construction
- Adjustable thermostat 120°F to 212°F
- Tubular heating element attached to aluminum dissipater plate
- Holds full size inset pan or with adapter, several smaller inset pans
- Cycling indicator pilot light
- Temperature indicator settings: High, Medium, Low
- UL, cUL, and NSF listing
- CE listing on model 6055A-220



NEMCO Food Equipment, LTD.
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Model No. 6055A, 6055A-CW, 6055A-43, 6055A-220



Specifications:

Model No.	Pre-heat time to 180° F	Width Inches/(cm)	Depth Inches/(cm)	Height Inches/(cm)	Voltage	Rated Wattage	Nominal Amps	Plug Configuration	Unit Weight lbs./(Kg)	Shipping Weight lbs./(Kg)
6055A	12 min.	14 5/8 (37.1)	23 7/8 (60.7)	9 (22.9)	120	1200	10	NEMA 5-15P	19 1/2 (8.9)	24 (11)
6055A-CW	15 min.	14 5/8 (37.1)	23 7/8 (60.7)	10.5 (26.7)	120	1500	12.5	NEMA 5-15P	23 (10.5)	27 (12.3)
6055A-220	12 min.	14 5/8 (37.1)	23 7/8 (60.7)	9 (22.9)	220	1200	5.5	CEE-7-7	19 1/2 (8.9)	24 (11)
6055-43		14 5/8 (37.1)	31 (78.8)	10.5 (26.7)	120	1500	12.5	NEMA 5-15P	28 (12.7)	34 (15.4)

Accessories for 6055A	Description
☐ 66092	Two-hole adaptor plates for one 7qt. & one 11qt. inset
☐ 66093	Two-hole adaptor plate for two 7qt. insets
☐ 66095	20" adaptor bar
☐ 66096	12" adaptor bar
☐ 66097	6" adaptor bar
☐ 66860	Three-hole adaptor plate for three 4qt. insets
Accessories for 6055A-43	
☐ 67763	Two-hole adaptor plates for two 11qt. insets
☐ 68591	Three-hole adaptor plate for three 7qt. insets
☐ 68592	Four-hole adaptor plate for four 4qt. insets

Typical Specifications

NEMCO countertop warmers shall be constructed with 300 series stainless steel wells and 400 series stainless steel cabinets. They shall have tubular heating elements attached to an aluminum heat dissipating plate. All models shall have an adjustable (up to 212° F) conduction thermostat and a pilot light that cycles with the operation of the heating element. 120V models shall have a cord and NEMA 5-15P plug while the 220V model shall have a cord and CEE 7-7 plug. Models 6055A, 6055A-CW, and 6055A-43 shall be UL and cUL and NSF listed. Model 6055A-220 shall be CE and NSF listed.



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Item No. _____

Quantity _____

Model No.
6060A, 6062A
Mini Steam
Table

**6060A****6062A**

Nemco Mini Steam Tables allow you to expand your serving possibilities. These steam tables with mix and match adapter plates provide more than 12 combinations to provide flexible serving for almost any need. Extra deep wells hold the largest pots and pans available. They hold food at the perfect temperature range. Stainless steel construction ensures durability and prevents pitting and staining. Features a “power on” indicator light and back-mounted six foot power cord. A drain is located on the front for easy water disposal.

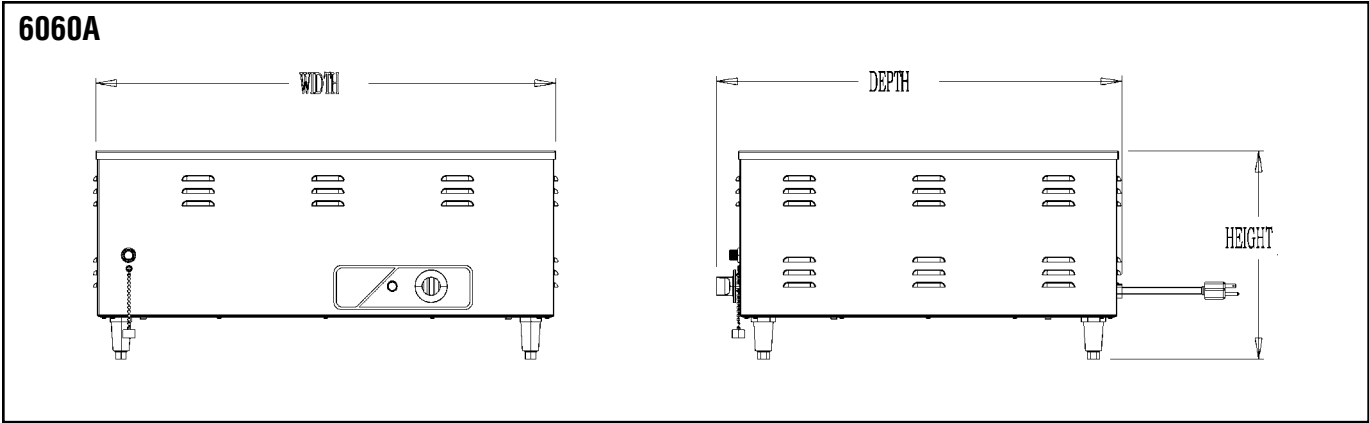
Standard Features:

- Stainless steel construction
- Bulb and Capillary fully adjustable thermostat (100°F to 212°F)
- Tubular heating element
- Front mount drain
- Mix and match adapter plates available
- Operates on 120 Volts
- ETL and NSF listing



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Model No. 6060A, 6062A



Specifications:

Model No.	Pre-heat time to 180° F	Width Inches/(cm)	Depth Inches/(cm)	Height Inches/(cm)	Voltage	Rated Wattage	Nominal Amps	NEMA Configuration	Unit Weight lbs./(Kg)	Shipping Weight lbs./(Kg)
6060A	37 min.	27.5 (69.9)	24.5 (62.2)	12.5 (31.8)	120	1800	15	5-15P plug	43 (19.6)	54 (24.6)
6062A	37 min.	30 3/16 (78.1)	24.5 (62.2)	12.5 (31.8)	120	1800	15	5-15P plug	45.5 (20.6)	56 (25.4)

Accessories for 6060A	Description
☐ 67339	Holds two 12" X 20" steam table pans
☐ 67409	Holds four 7 1/4 quart round inset pans
☐ 67410	Holds two 11 quart and two 4 1/8 quart round inset pans
☐ 67411	Holds one 12" X 20" steam table pan, two 7 1/4 quart and one 4 1/8 round inset pan
☐ 67412	Holds one 11 quart, two 7 1/4 quart and one 4 1/8 quart round inset pans
☐ 67413	Holds one 12" X 20" steam table pan, two 4 1/8 quart round inset pans
Accessories for 6062A	
☐ 66804	Holds two 12" X 20" steam table pans
☐ 66805	Holds four 7 1/4 quart round inset pans and two 4 1/8 round inset pans
☐ 66806	Holds two 11 quart, one 7 1/4 quart, and two 4 1/8 quart round inset pans
☐ 66807	Holds five 7 1/4 quart round inset pans
☐ 66808	Holds one 12" X 20" steam table pan, three 4 1/8 quart round inset pans
☐ 66809	Holds one 12" X 20" steam table pan, one 11 quart and one 4 1/8 round inset pan
☐ 66785	Set of four stainless steel legs (available for both models)

Typical Specifications

Mini Steam tables shall have the exterior case constructed from brushed 400 series stainless steel and the wells made from series 300 stainless steel. Both models shall have a bulb and capillary adjustable thermostat from 100-212°F. Tubular heating elements shall be used in these units. They come with a 6' cord and NEMA 5-15P plug and shall operate on 120 volts. The Mini Steam Tables shall carry the approval of ETL Testing Laboratories and shall be listed with the National Sanitation Foundation.



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