

# **Hot Holding Cabinet**

Satisfy even the heaviest customer rush with this simple, reliable and versatile solution that holds multiple hot food items at ready-to-serve temperatures!





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





Be certain you're always keeping your high-volume hot foods oven-fresh and ready to serve, deliver or pick up with the performance consistency of Nemco's Hot Holding Cabinets.

# Simpler. Smarter. More Reliable.

All your operators have to do is plug 'em in, turn 'em on and load 'em up. Your Nemco Hot Holding Cabinet will do all the rest—even self-monitoring!

- Temperature is factory preset in the optimum, oven-fresh holding range between 145° and 187°F, with no manual controls at risk of staff tinkering.
- If anything compromises the temperature hold—say, a door is left open or some other malfunction occurs—the cabinet's red service light lets you know.
- The self-sealing door automatically finishes the closing motion and sits firmly against the frame, locking in the heat.
- The unit turns on/off with a user-friendly rocker switch, while its digital temperature display is easy to read from a distance.
- The door is reversible so you can easily switch the opening direction to accommodate any location.

#### Versatile and Valiant

Designed to hold entire 18" takeout-pizzas—in the box!—the Hot Holding Cabinet can serve a wide range of other applications too, with a clean look and commercial-grade durability that can stand up beautifully in front of your customers.

- Wide adjustable racks—in a 5- or 8-count model—accommodate a broad range of products, including half sheet pans and hotel pans.
- Stainless-steel cabinet construction with heat-tolerant racks handles the toughest environments.
- High-quality, scratch-resistant tempered glass provides optimum visibility for years.



### **Suggested Uses:**

Designed for 18" boxed pizza, these cabinets are ideal for convenience stores, carry-out pizza kitchens and other similar operations, but they're truly perfect for holding any hot foods that don't require humidity assist. In fact, the cavity width accommodates most any foodservice dish or container, including hotel pans and half sheet pans, meaning these cabinets have a place in cafeterias, catering lines and virtually any high-volume, hot-food operation.

### **General Specifications**

Model	Description	# of Racks
6405	Countertop Cabinet	5
6410	Floor Cabinet	8

#### Dimensions

#### 6405, Countertop Hot Holding Cabinet

Equipment ( $w \times d \times h$ ) 22%"  $\times$  24%"  $\times$  22%"  $\times$  24%  $\times$  24"  $\times$  31½" Equipment Weight 75 lbs

Shipping Weight 115 lbs

# 6410, Hot Holding Cabinet

Equipment  $(w \times d \times h)$  22½"  $\times$  24½"  $\times$  33½" Shipping Carton  $(i \times d \times h)$  27½"  $\times$  24"  $\times$  41" Equipment Weight 105 lbs Shipping Weight 135 lbs

# **Electrical Specifications**

Model	Volts	Watts	Amps	Plug Configuration
6405	120	1230	10.3	NEMA 5-15P
6410	120	1230	10.3	NEMA 5-15P

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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