



**NEMCO 2-SHELF MERCHANDISER
MODEL SERIES: 6480-18, 6480-24, 6480-30, 6480-36**

OPERATING INSTRUCTIONS

INTRODUCTION

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Nemco 2-Shelf Merchandiser is heavy duty and are designed for commercial use.
3. Only trained personnel should operate this equipment.
4. The Nemco 2-Shelf Merchandiser is designed to maintain the safe serving temperature of precooked pizzas and breadsticks. It is not designed for cooking.

SAFETY INSTRUCTIONS

1. IMPORTANT: Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
2. IMPORTANT: Incoming power MUST be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the side of the unit.
3. CAUTION: This unit's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. DO NOT cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
4. CAUTION: Always disconnect Power when not in use and before cleaning or servicing.
5. CAUTION: Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
6. CAUTION: Equipment surfaces are HOT during use and a short time after disconnecting the power. Allow to cool before moving or servicing.
7. WARNING: DO NOT immerse in water or other liquid. DO NOT clean with water jet. SEVERE personal injury or death can result.

ELECTRICAL REQUIREMENTS

1. The electrical ratings are listed on the equipment's Data Tag located on the side of this equipment.. Refer to model data chart
2. This equipment must be properly GROUNDED.

PREPARATION

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside packaging.
3. **Caution: Glass is packed separately in carton. Do Not Discard. Refer to Glass Installation Instructions.**
4. Set unit on a flat surface. REFER to SAFETY INSTRUCTIONS No. 1 above.
5. Position unit near the power outlet. Do not use extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
6. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
7. Unit must be operated with legs installed. Install legs by screwing into nuts located on bottom of unit.
8. **Install Glass panels. Place edge in top channel, swing into bottom channel and lower into place.**
9. Remove any plastic coating that may be affixed to exterior surfaces.
10. **Caution: Dividers and dividers rods packed separately in carton. Do Not Discard. Refer to Divider Installation Instructions.**
11. Install dividers and divider rods. Place divider on shelf by sliding onto divider posts. Install divider rods into slots located on dividers.
12. If unit fails to work properly when first operated, call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug the unit into the power supply.
2. Turn on/off switches to the on position.
3. Turn temperature controls to desired temperature. **Note:** Allow unit to preheat for 30 minutes before use.
 - Knob setting LOW: temperature is at 120°-140°F
 - Knob setting MED: temperature is at 140°-165°F
 - Knob setting HI: temperature is at 165°-185°F
4. Place food product on shelf, centered under the heating element.
5. To disconnect appliance, turn controls to off and remove plug from outlet.

***TEMPERATURES VARY WITH TYPES
OF FOOD PRODUCT**

WARNING: DURING NORMAL OPERATION, THE EXTERIOR OF THE UNIT IS HOT.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

1. Move the power switch on both shelves to the OFF position. Unplug the power cord.
2. Allow the unit to cool 30 minutes.
3. Wipe down the unit using a damp cloth or sponge and hot detergent water.
4. Rinse by wiping with a clean damp cloth.
5. Wipe dry.
6. Do not immerse in water or other liquid.

SERVICE INSTRUCTIONS 6480 TWO SHELF MERCHANDISERS

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

6480 SERIES-TWO SHELF MERCHANDISER SERVICE PARTS

MODEL SERIES: 6480-18, 6480-24, 6480-30, 6480-36

SERVICE PARTS

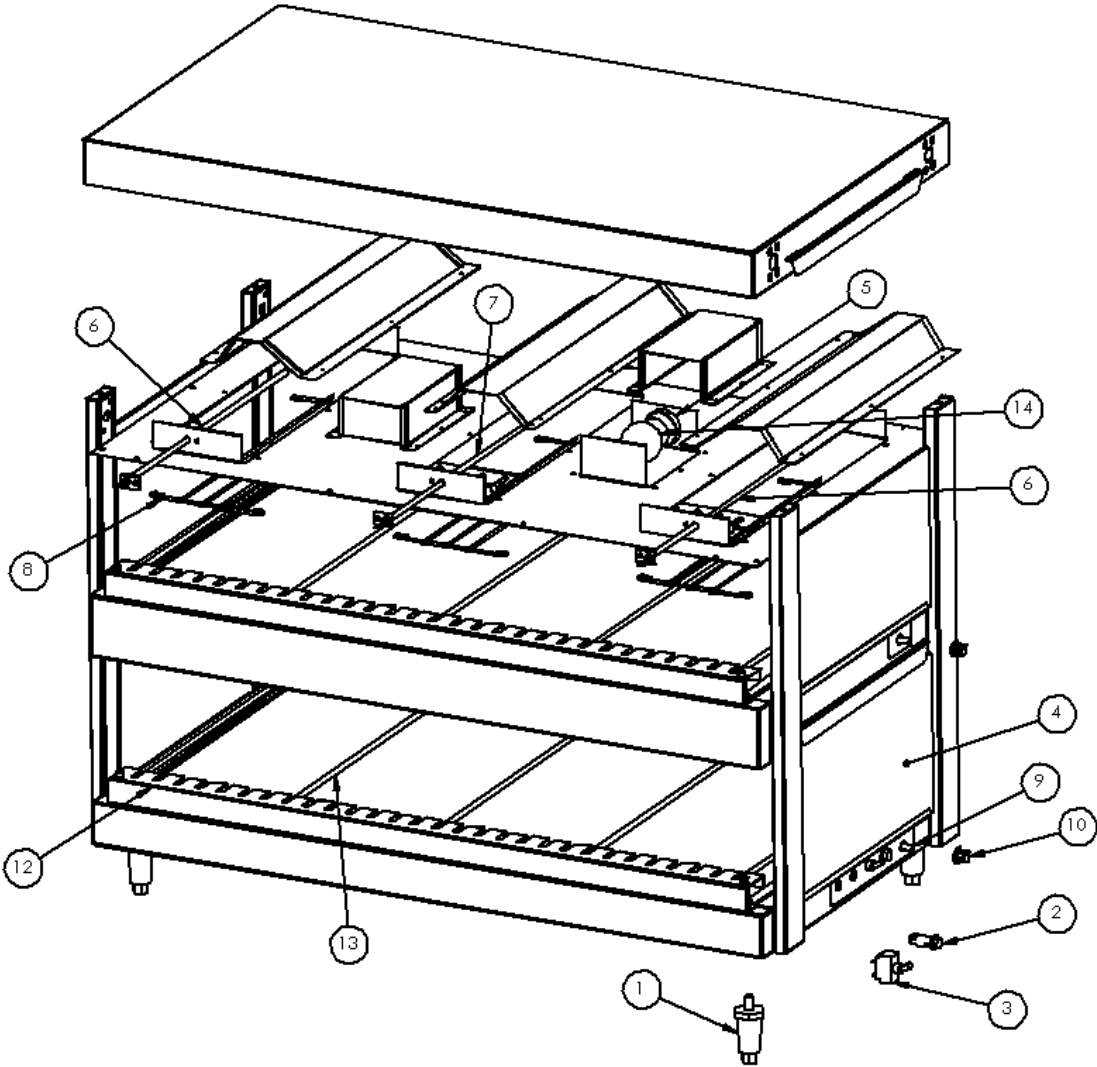
| NO. | PART NUMBER | DESCRIPTION | QUANTITY & DASH NO. | | | |
|-----|-------------|-----------------------------|---------------------|----------|----------|----------|
| | | | 6480-18S | 6480-24S | 6480-30S | 6480-36S |
| 1 | 46927 | ½" ADJUSTABLE LEG | 4 | -- | -- | -- |
| | 47128 | 2 ½" ADJUSTABLE LEG | -- | 4 | 4 | 4 |
| 2 | 45380-1 | PILOT LIGHT | 2 | 2 | 2 | 2 |
| 3 | 46377 | TOGGLE SWITCH, 2 POS | 2 | 2 | 2 | 2 |
| 4 | 47737 | SIDE GLASS, SLANTED | 4 | 4 | 4 | 4 |
| 5 | 47472 | SOCKET, LAMPHOLDER | 4 | 4 | 4 | 4 |
| 6 | 47678 | BAR HEATER ELEMENT, 200W | 2 | -- | 4 | 4 |
| 7 | 47678-1 | BAR HEATER ELEMENT, 175W | -- | 4 | -- | 2 |
| 8 | 47679 | WIRE ELEMENT GUARD | 2 | 4 | 4 | 6 |
| 9 | 45764 | THERMOSTAT | 2 | 2 | 2 | 2 |
| 10 | 48060 | KNOB, THERMOSTAT | 2 | 2 | 2 | 2 |
| 11 | 45374 | POWER CORD, 15A, NEMA 5-15P | 1 | 1 | 1 | -- |
| | 47885 | POWER CORD, 20A, NEMA 5-20P | -- | -- | -- | 1 |
| 12 | 68726-18 | DIVIDER, 18" | 4 | -- | -- | -- |
| | 68726-24 | DIVIDER, 24" | -- | 4 | -- | -- |
| | 68726 | DIVIDER | -- | -- | 4 | -- |
| | 68726-36 | DIVIDER, 36" | -- | -- | -- | 4 |
| 13 | 68727 | DIVIDER ROD | 4 | 6 | 8 | 10 |
| 14 | 46356 | BULB, 40W SHATTER PROOF | 4 | 4 | 4 | 4 |
| 15 | 47229 | STRAIN RELIEF, 14/3 | -- | -- | -- | 1 |
| | 45375 | STRAIN RELIEF, 16/3 | 1 | 1 | 1 | -- |
| 16 | 47677-18 | HEAT SHELF ELEMENT, 150W | 2 | -- | -- | -- |
| | 47677-24 | HEAT SHELF ELEMENT, 150W | -- | 2 | -- | -- |
| | 47677 | HEAT SHELF ELEMENT, 250W | -- | -- | 2 | -- |
| | 47677-36 | HEAT SHELF ELEMENT, 245W | -- | -- | -- | 2 |

ELECTRICAL DATA CHART

| Model | Voltage | Wattage | Amperage | Plug |
|---------|---------|---------|----------|------------|
| 6480-18 | 120V | 860 | 7.2 | NEMA 5-15p |
| 6480-24 | 120V | 1160 | 9.7 | NEMA 5-15p |
| 6480-30 | 120V | 1460 | 12.2 | NEMA 5-15P |
| 6480-36 | 120V | 1800 | 15 | NEMA 5-20P |

Note: Model numbers may have additional suffixes to denote color options; -B for Black Texture, -R for Red Texture, or -G for Green Texture.

6480 EXPLODED PARTS DIAGRAM





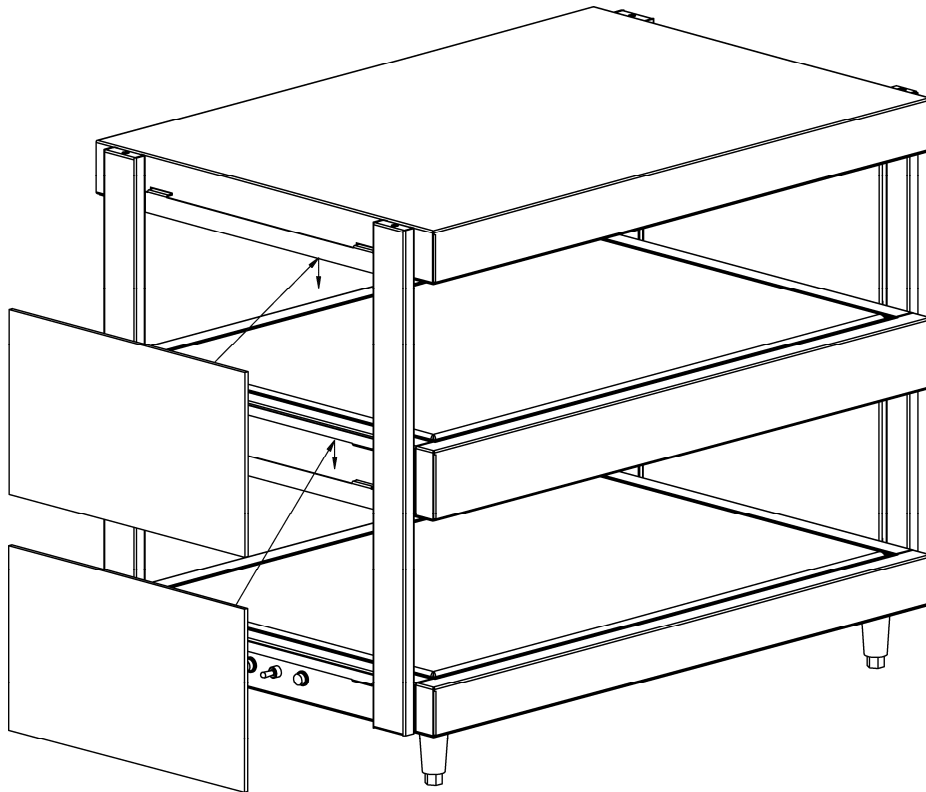
FOOD EQUIPMENT

NEMCO 2-SHELF MERCHANDISER

Glass Installation Instructions

INSTALLATION

- 1. Caution: Glass packed separately in carton. Do Not Discard.**
- 2. Install Glass by grasping with two hands and insert into top channel.**
- 3. Swing bottom glass edge in and over bottom channel.**
- 4. Lower glass into bottom channel**
- 5. Glass is now installed**
- 6. Repeat for other (3) locations – (4) total.**



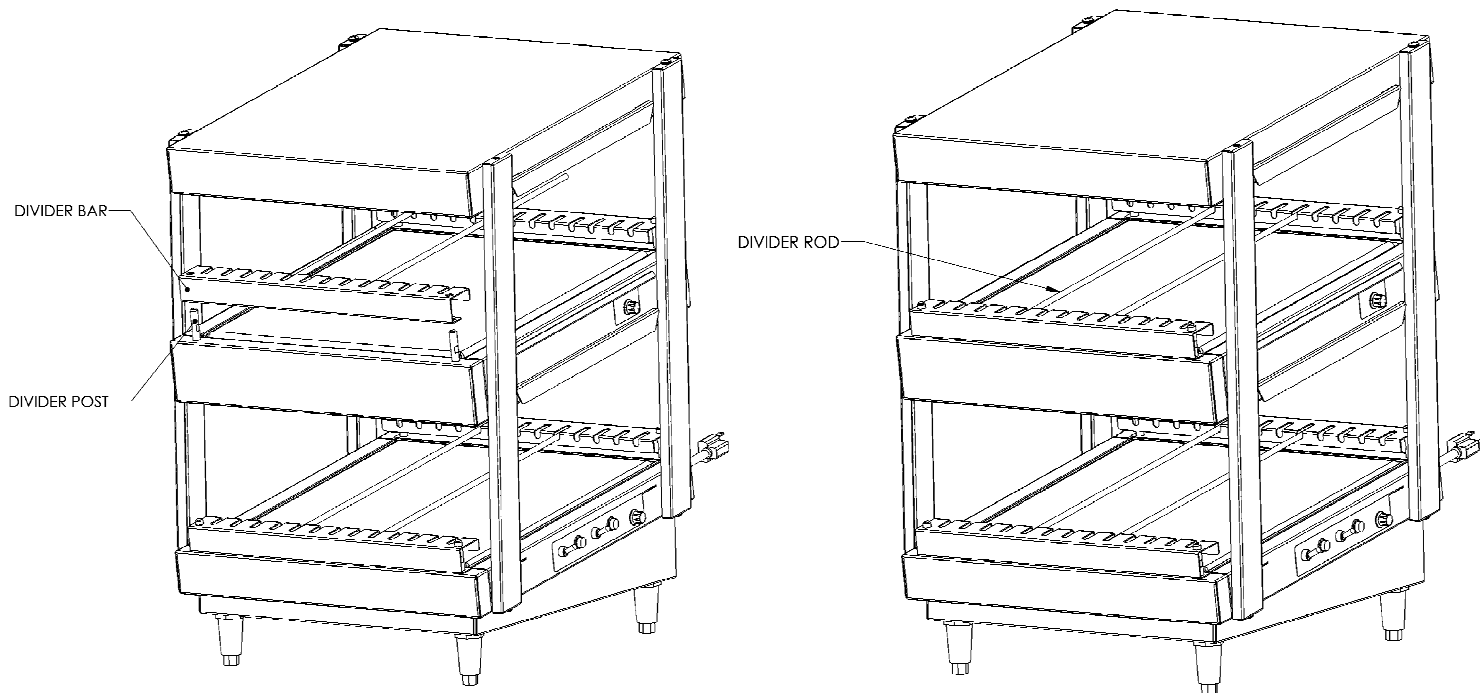


NEMCO 2-SHELF MERCHANDISER

Divider Installation Instructions

INSTALLATION

- 1. Caution: Dividers and Divider Rods packed separately in carton. Do Not Discard.**
- 2. Install Dividers by grasping with two hands and positioning over divider pins.**
- 3. Lower dividers onto shelf with divider posts pins in holes on divider**
- 4. Repeat for the remaining dividers**
- 5. Place divider rods into slots on dividers to separate food products.**



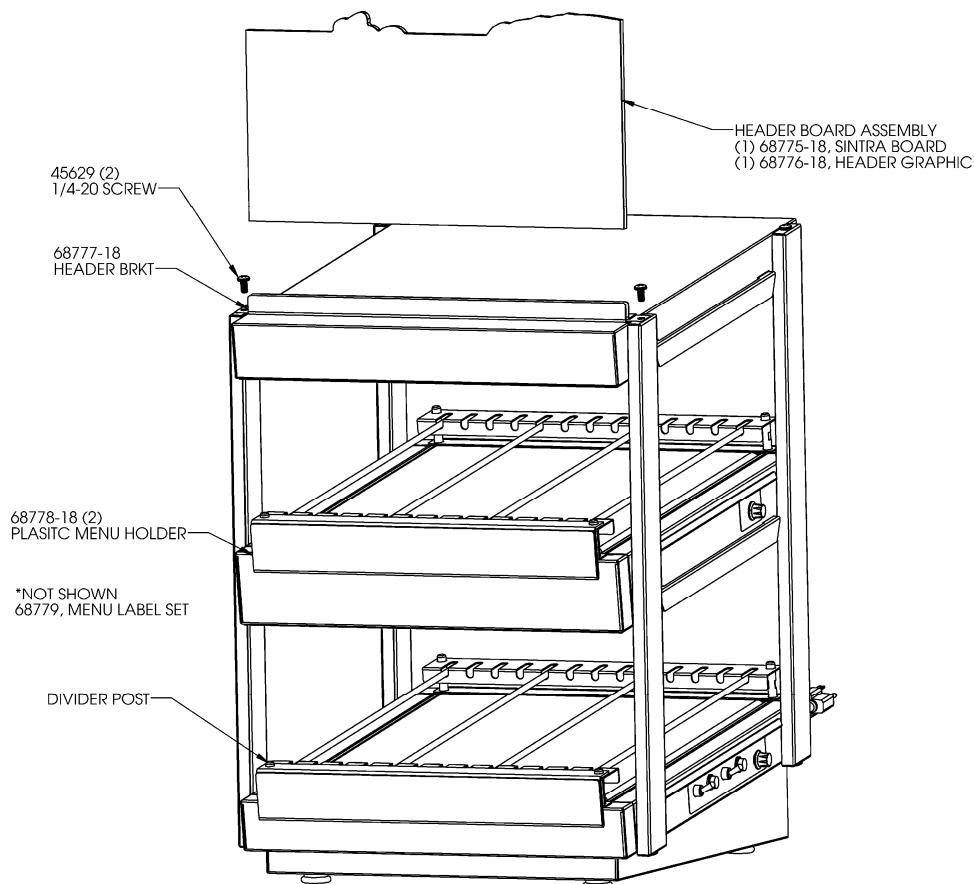


NEMCO 2-SHELF MERCHANDISER

Sign Kit Installation Instructions (If Equipped)

INSTALLATION

- 1. Caution: Sign kit parts packed separately in carton. Do Not Discard.**
- 2. Remove (2) 45629 screws as shown in picture.**
- 3. Install 68777-18 metal header bracket on top of merchandiser and secure into place with the (2) 45629 screw removed in step 2.**
- 4. Install header board into channel on header bracket.**
- 5. Place 68778-18 menu holders on divider post. The plastic portion for the menu tag should be facing down.**
- 6. Insert menu tags into menu holders in desired locations.**



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