

ONLY FROM

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EQUIPMENT

Cold Condiment Station

Display for your customers the widest variety of condiments and other chilled foods with the one countertop solution that gives you unprecedented versatility and temperature control!



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



Hold the Mayo!



No, really. Hold the mayo, the coleslaw, the potato salad or virtually any chilled customer favorite in a self-serve or other open-display application with Nemco's latest countertop equipment innovation!

Keeps Everything Under Control

Nemco's Cold Condiment Station has all the features you need to consistently hold chilled, even potentially hazardous, foods at safe temperatures.

- Seamlessly integrated into the Station's serving unit is a 1/8 horsepower refrigeration-condensing unit with the capacity to maintain food-safe temperatures (32°–41°F) or colder, regardless of ambient temperature.
- Unlike any other countertop chilling option, Nemco's Cold Condiment Station features electronic thermostat control with a digital display that allows for quick, easy and accurate temperature adjustment—No turning screws on mechanical thermostats, and no guesswork.
- Nemco's Cold Condiment Station is UL Sanitation, complying to NSF Standard 7.

Designed to Sell More

Subtle, but impactful, versatility and merchandising features appeal to a wider range of tastes. So, you can appeal to more customers.

- Two individual, six-inch-deep, 1/3 wells accommodate multiple-pan configurations for outstanding food-choice flexibility.
- The incredibly compact body will fit your tightest counterspace for true self-serve convenience.
- An angled top effectively stair-steps the pans for better visibility that improves merchandising appeal.
- For more merchandising, ask your Nemco representative about custom graphics.

Built Commercial Tough

The Cold Condiment Station stands up to the unforgiving use of customer self-serve—even in the busiest C-stores, serving lines and other operations.

- Features a 430 stainless-steel exterior and cast-aluminum wells that are made to last.
- Deep-draw, stainless-steel pans with curved corners are as easy to clean as they are durable.
- The black powder-coated top adds an attractive, yet scratch-and chip-resistant, visual element.

Smaller, more efficient 1/8 hp condenser uses less refrigerant and less energy than conventional units



Digital thermostat control and display (with C° and F°) easily enables employees to monitor and adjust the temperature—located in the back of the unit to keep control out of customer sight to avoid tampering



Suggested Uses

A must-have accessory on any C-store self-serve island for its NSF-approved ability to keep mayo, relish, onions, salsa and other "refrigerate-after-opening" items fresh. Ideal for buffet lines, salad bars and other applications where potato and pasta salads, puddings and other refrigerated foods remain out on display. It's also great for applications that include ice cream, yogurt and fresh berries and fruit.

General Specifications

Model	Description
9010	Station, 4-1/6 Plastic Pans w/Clear Hinged Lids, Horizontal Wells
9015	Station, 4-1/6 Plastic Pans w/Clear Hinged Lids, Vertical Wells

Dimensions

Equipment-Model 9010 (w x d x h)	17 ⁷ / ₈ " x 28" x 11 ¹ / ₄ "
Equipment-Model 9015 (w x d x h)	20 ¹ / ₁₆ " x 28 ³ / ₁₆ " x 11 ³ / ₄ "
Shipping Carton (l x w x h)	33" x 20" x 14"
Actual Weight	60 lbs
Shipping Weight	68 lbs

Electrical Specifications

Volts	Watts	Amps	Plug
120	255	2.1	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.

Model 9015 also available with two vertical wells that hold four 1/6-size plastic pans



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