**Portable Ranges** 1800–3000 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): 20 1/2" x 12" x 41/2"
  - Shipping Carton (l x d x h): 25" x 16" x 9"
- **Equipment Weight**: 16 lbs
- **Shipping Weight**: 18 lbs

### Electrical Specification

<table>
<thead>
<tr>
<th>Model</th>
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<th>Amps</th>
<th>Configuration</th>
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*All models available with optional TempMaster™ temperature probe.

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<th>Power Settings</th>
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<td>95–195</td>
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</table>

*Available with optional TempMaster™ temperature probe.

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**Heavy-Duty Stockpot Ranges**

**90,000 watts**

For high-volume foods and ingredients, Nemco offers high-power induction technology in larger-size units capable of handling stockpot cookware.

### General Specifications

- **Dimensions**
  - Model 9130-1
    - Equipment (w x d x h): 18" x 24" x 17"
    - Shipping Carton (l x d x h): 28" x 22" x 17"
  - Equipment Weight: 53 lbs
  - Shipping Weight: 60 lbs
- **Model 9140-1**
  - Equipment (w x d x h): 20" x 28" x 16
  - Equipment Weight: 65 lbs
  - Shipping Weight: 75 lbs

### Electrical Specification

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<th>Configuration</th>
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*Available with optional TempMaster™ temperature probe.

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**Induction Range Cookers & Warmers**

Amazing new technology—something like cooking with gas—but far more profitable!

With Nemco's proprietary TempMaster™, optional external temperature probe, users can program portable and stockpot induction ranges to cook to and then hold foods at a precise temperature. That’s control you can’t even get with gas!

For use with portable & stockpot ranges.
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.

Wow Your Accountant . . .
Nemco’s space-age-like induction technology uses a magnetic field to energize cookware, then’s melting the pan into its 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!

Game-Changing Efficiency.
Chef-Worthy Performance.

Without Riling Your Chef
Nemco’s magnetic energy eliminates all the.IT!
conventional gas ranges. You don’t need to move your pans, flip the edge, toss the ingredients—just contact all the cooking techniques that, until now, were only possible on conventional gas ranges.

Energies Like Gas
Nemco’s “continuous field” technology maintains an energizing magnetic field whenever a pan is on the surface and breaks the magnetic field. But Nemco’s induction maintains the field on a third longer, providing the full scope of range-top cooking actions. Even chefs who traditionally cook with gas can’t tell the difference!

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’s features include touch controls, with the option to have the panel built into or mounted remotely away from the unit. Remote advantages include a theft-resistant, seven warm-hold settings on the range, and for front-of-the-house applications, the added power of mold-killing the controls are safely tucked away from potential customer tampering.

Energy Savings Off the Chart
90% of energy spent on induction cooking goes directly into your food, versus only 30% of every gas-cooking dollar spent on gas heat is lost to the food or out into the kitchen. Nemco’s extraordinary 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, breaking the magnetic field. But Nemco’s induction maintains the field on a third longer, providing the full scope of range-top cooking actions. Even chefs who traditionally cook with gas can’t tell the difference!

Gay Goodbye to an Old Flame
Induction’s magnetic energy eliminates all the potential leaves associated with pilot lights, open flames or exposed hot-electric coils. Thus, during cooking, induction’s glass surface remains relatively cool to the touch, minimizing the risk of burning employees, shunting spilled hot food, or setting entire establishments on fire.

Drop-In Warmers
350-400 watts

A look at simple, sophisticated and smooth. Nemco’s drop-in warmer models are perfect in virtually any application, especially high-end front-of-the-house settings.

Drop-In Ranges
3800-3900 watts

Achieve and easily maintain a high, clean look on your range top with Nemco’s drop-in models that at first blush may appear to be bare and thus nonfunctional. The glass features commercial-grade impact resistance and doesn’t burn applied food that otherwise would.
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.

**Wow Your Accountant . . .**

Nemco’s space-age-like induction technology uses a magnetic field and energy coil. It’s exciting the pan itself, 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 expenses!

**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 top cooking actions. . . . That’s right. Other induction units are notorious for automatically shutting off when lifting a pan from the surface . . . 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!

**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.

**Gay Goodbye to an Old Flame**

Induction’s magnetic energy alleviates the potential threat associated with pilot lights, open flames or exposed electric coils. During cooking, induction’s glass surface remains relatively cool to the touch, halting the risk of burning employees, shorting electrical food related malfunctions, or setting entire establishments on fire.

**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!

**Game-Changing Efficiency. Chef-Worthy Performance.**
Nemco’s extraordinary induction ranges mimic the chef-level cooking performance of conventional gas ranges, but at a significantly higher overall energy efficiency that can put thousands of dollars to your bottom line every year.

**Wow Your Accountant...**

Nemco’s space-age-induction technology uses a magnetic field to energize cookware. It’s 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!

**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 temperatures.

**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 because the magnetic field is broken. But Nemco’s induction maintains the field on a lifted pan, allowing for the full scope of top-quality 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 it the ability to maintain the field on the pan, ‘dip’ the edge, toss its ingredients—resistively contact all the cooking techniques that, until now, were only possible on conventional gas ranges.

**Gay Goodbye to an Old Flame**

Induction’s magnetic energy whatever the potential leave associated with pilot lights, open flames or exposed hot electric coils. During cooking, induction’s glass surface remains relatively cool to the touch, alleviating all the potential issues with spills, burnt foods that stain, or setting blazes or entire establishments on fire.

**Energy Savings Off the Chart**

90%-30% of Energy Spend that necessarily increases your air-conditioning expense! 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!
Heavy-Duty Stockpot Ranges

For high-volume foods and ingredients, Nemco offers high-power induction technology in larger-size units capable of handling stockpot cookware.

**Induction Range Cookers & Warmers**

Amazing new technology that's exactly like cooking with gas—but far more profitable!

*Induction Range Cookers & Warmers are not available in the Nemco 24-hour Zip Program.*

Even Better Than Cooking With Gas?

With Nemco's proprietary TempMaster™ optional external temperature probe, users can program portable and stockpot induction ranges to cook to and then hold foods at a precise temperature. That's control you can't even get with gas!

**Portable Ranges**

For temporary cooking venues or operational with flush times that can stress kitchen space and capacity.

**General Specifications**

| Dimensions | Equipment (w x d x h) | 20 1/2” x 12” x 4 1/2” |
| Shipping Carton (l x d x h) | 26 x 18 x 8” |
| Equipment Weight | 16 lbs |
| Shipping Weight | 18 lbs |

**Electrical Specification**

<table>
<thead>
<tr>
<th>Model</th>
<th>Watts</th>
<th>Volts</th>
<th>Configuration</th>
</tr>
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All models available with optional TempMaster™ temperature probe. *Canada

**Features:**

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<th>Volts</th>
<th>Setting</th>
<th>Power Setting</th>
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<th>Timer</th>
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<td>9130-C*</td>
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<td>1-7</td>
<td>-</td>
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<td>95-195</td>
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<td>-</td>
</tr>
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<td>9131-1</td>
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<td>208/240</td>
<td>H1-H7</td>
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<td>9 min.</td>
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<td>H1-H7</td>
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<td>-</td>
<td>-</td>
<td>100-400*</td>
<td>6 min.</td>
<td>6 min.</td>
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</table>

*Available with optional TempMaster™ temperature probe.

**Portable Ranges**

1800-3500 watts

*Take the show on the road! Nemco's portable units are great for temporary cooking venues or operations with flush times that can stress kitchen space and capacity.*

**General Specifications**

| Dimensions | Equipment (w x d x h) | 18” x 24” x 17” |
| Shipping Carton (l x d x h) | 28” x 22” x 17” |
| Equipment Weight | 53 lbs |
| Shipping Weight | 60 lbs |

**Electrical Specification**

<table>
<thead>
<tr>
<th>Model</th>
<th>Watts</th>
<th>Volts</th>
<th>Configuration</th>
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<td>208/240, 3ph</td>
<td>4 Wire Cord</td>
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</table>

All models available with optional TempMaster™ temperature probe.

*Available with optional TempMaster™ temperature probe.

**Heavy-Duty Stockpot Ranges**

70,000 watts

For high-volume foods and ingredients, Nemco offers high-power induction technology in larger-size units capable of handling stockpot cookware.

**General Specifications**

| Dimensions | Equipment (w x d x h) | 18” x 24” x 17 5/8” |
| Shipping Carton (l x d x h) | 22” x 28” x 17 5/8” |
| Equipment Weight | 55 lbs |
| Shipping Weight | 65 lbs |

**Electrical Specification**

<table>
<thead>
<tr>
<th>Model</th>
<th>Watts</th>
<th>Volts</th>
<th>Configuration</th>
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<td>4 Wire Cord</td>
</tr>
</tbody>
</table>

All models available with optional TempMaster™ temperature probe.

*Available with optional TempMaster™ temperature probe.

**Induction Range Cookers & Warmers**

Amazing new technology that's exactly like cooking with gas—but far more profitable!
**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): 20” 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
<table>
<thead>
<tr>
<th>Model</th>
<th>Watts</th>
<th>Approx. Time to Approx. Range °F</th>
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<td>9132-1</td>
<td>3500</td>
<td>6 min. 100–400*</td>
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*Available with optional TempMaster™ temperature probe.

### Features:
- **Approx. Time to Approx. Range °F**
- **Model**
- **Watts**
- **Power Settings**
- **Opt Temp Probe**
- **Timer**

### Heavy-Duty Stockpot Ranges

For high-volume foods and ingredients, Nemco offers high-power induction technology in larger-size units capable of handling stockpot cookware.

### General Specifications
- **Dimensions:**
  - Model 9140-1: Equipment (w x d x h): 18” x 24” x 17”
  - Shipping Carton (l x d x h): 28” x 22” x 17”
  - Equipment Weight: 53 lbs
  - Shipping Weight: 60 lbs
- Model 9141-1: Equipment (w x d x h): 18” x 24” x 21 5/8”
  - Shipping Carton (l x d x h): 22” x 28” x 16
  - Equipment Weight: 55 lbs
  - Shipping Weight: 65 lbs

### Electrical Specification
<table>
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<tr>
<th>Model</th>
<th>Watts</th>
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</tbody>
</table>

*Available with optional TempMaster™ temperature probe.

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**Induction Range Cookers & Warmers**

Amazing new technology that’s exactly like cooking with gas—but far more profitable!

Even Better Than Cooking With Gas?

With Nemco’s proprietary TempMaster™ optional external temperature probe, users can program portable and stockpot induction ranges to cook to and then hold foods at a precise temperature. That control you can’t even get with gas! For use with portable & stockpot ranges

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**Heavy-Duty Stockpot Ranges**

For high-volume foods and ingredients, Nemco offers high-power induction technology in larger-size units capable of handling stockpot cookware.

### General Specifications
- **Dimensions:**
  - Model 9110-1: Equipment (w x d x h): 18” x 24” x 17”
  - Shipping Carton (l x d x h): 28” x 22” x 17”
  - Equipment Weight: 53 lbs
  - Shipping Weight: 60 lbs
- Model 9111-1: Equipment (w x d x h): 18” x 24” x 21 5/8”
  - Shipping Carton (l x d x h): 22” x 28” x 16
  - Equipment Weight: 55 lbs
  - Shipping Weight: 65 lbs

### Electrical Specification
<table>
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<tr>
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*Available with optional TempMaster™ temperature probe.

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**Replacement parts are available through Nemco’s Zip 24-Hour Program. Nemco reserves the right to make design, specification or model changes without notice.**