

ONLY FROM

**nemco**<sup>®</sup> | FOOD EQUIPMENT

# Fractional Warmers

Let your menu imagination expand—even when your kitchen can't!



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



# Small & Saucy



Now, even mobile, ghost and other space-limited kitchens can dabble in everything from artistic finishing touches to completely new menu concepts, with Nemco's compact and resourceful fractional warmers!

## Quite a Performer

- Perfectly holds all kinds of sauces, toppings, and even soups, in a footprint as little as 133 in<sup>2</sup> (single well) or 276 in<sup>2</sup> (dual-well).
- Effectively rethermalizes to bring cold product to desired safe temperature in just minutes.
- Heating design ensures a uniform temperature zone for consistent food quality from the first ladle dip to the last.
- Wells accept a 1/3-size or two 1/6-size pans and are independently thermostatically controlled for incredible range and versatility.

## Built for the User, and the Long Haul

- Easy to prep with a water-fill line stamped into each well and extremely simple dial controls.
- Durable—manufactured of stainless steel and cast aluminum.
- Insulated exterior keeps the heat on the food and away from potential operator contact.

Each well accepts a standard 6-quart-capacity, 1/3-size, 6" deep pan or two 3-quart, 1/6-size pans



Durable stainless steel body

Compact size—dual-unit footprint is only 276 in<sup>2</sup>, the single unit only 133 in<sup>2</sup>

Each well has independent thermostat controls

## Suggested Uses

Holds all kinds of sauces, toppings and soups, for dipping, dressing or brilliantly finishing a table-ready plate. The compact size makes it ideal for food trucks and other mobile kitchens, as well as ghost kitchens outfitted to serve multiple virtual restaurants. It can even find a place in especially crowded or busy serving windows.

## General Specifications

Model	Description
6140	Dual 1/3 Fractional Warmer
6145	Single 1/3 Fractional Warmer

### Dimensions

#### 6140, Dual 1/3 Fractional Warmer

Equipment (w x d x h)	17" x 16 <sup>3</sup> / <sub>16</sub> " x 10 <sup>1</sup> / <sub>2</sub> "
Shipping Carton (l x d x h)	18 <sup>3</sup> / <sub>4</sub> " x 18 <sup>3</sup> / <sub>8</sub> " x 19"
Equipment Weight	18 lbs
Shipping Weight	24 lbs

#### 6145, Single 1/3 Fractional Warmer

Equipment (w x d x h)	14" x 9 <sup>1</sup> / <sub>2</sub> " x 10 <sup>1</sup> / <sub>2</sub> "
Shipping Carton (l x d x h)	16" x 12 <sup>1</sup> / <sub>8</sub> " x 19"
Equipment Weight	8 lbs
Shipping Weight	14 lbs

## Electrical Specifications

Model	Volts	Watts	Amps	Plug Configuration
6140	120	1100	9.2	NEMA 5-15P
6145	120	550	14.6	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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\*NOTE: Pans and lids not included.  
High-heat pans are recommended for use in unit.