

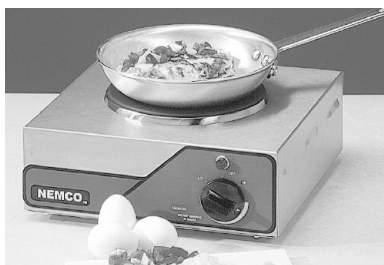


Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

**Model No.**

- |                   |                    |
|-------------------|--------------------|
| <b>6310-1</b>     | <b>6310-3-240</b>  |
| <b>6310-1-240</b> | <b>6311-1-240</b>  |
| <b>6310-2</b>     | <b>6311-2-240</b>  |
| <b>6310-2-240</b> | <b>Counter Top</b> |
| <b>6310-3</b>     | <b>Hot Plates</b>  |



**6310-1**

**6311-1**

**6311-2**



**6310-2**



**6310-3**

Nemco's Hot Plates are powerful units that offer oversized burners built for heavy duty cooking. These units are ideal for cooking or holding soups, sauces, or stews in large stock pots, as well as fulfilling pan frying and sautéing needs. Choose from three convenient, portable, counter top models that are available in a variety of shapes and sizes to meet specific space requirements. All models are equipped with spill-proof, solid top, French burners. These durable burners measure 8" in diameter providing even heat distribution and quick heat-up time. Temperature controls offer six heat settings that range from simmering to boiling. Each element has a built in thermo-protection device to prevent overheating.

**Standard Features:**

- Brushed stainless steel construction
- Solid cast iron alloy burners
- Six position temperature control
- Heating elements with built-in thermo-protection
- Equipped with adjustable feet
- Six foot cord and plug provided
- Single phase
- One year parts and labor warranty

\*Please Note 120v models are not designed for saucepots over 4 qts. They are designed for pan frying, sautéing, or simmering.



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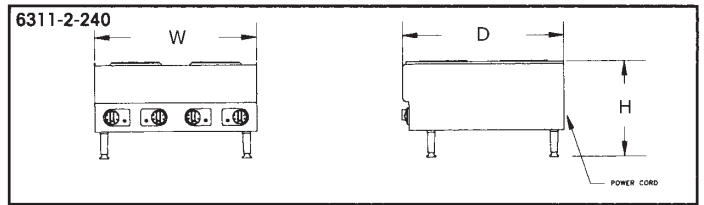
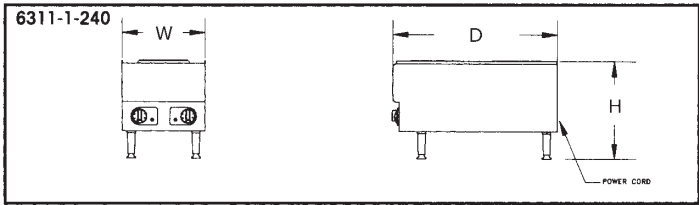
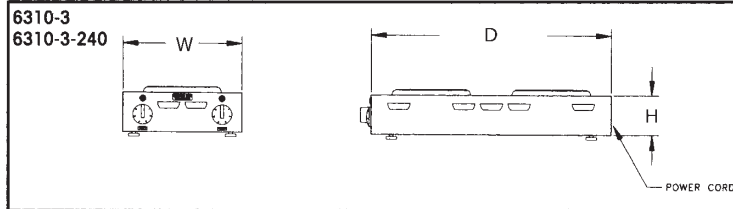
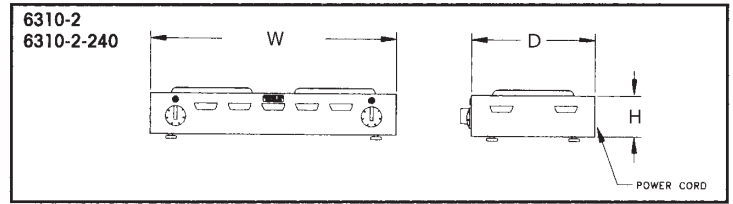
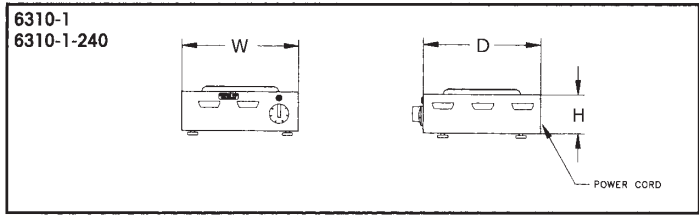
# Model No.

**6310-1**  
**6310-1-240**  
**6310-2**

**6310-2-240**  
**6310-3**  
**6310-3-240**

**6311-1-240**  
**6311-2-240**

AIA File No.



Model No.	Width Inches/(cm)	Depth Inches/(cm)	Height Inches/(cm)	Volts	Rated Wattage	Nominal Amps	NEMA Plug	Elements	Actual Weight lbs./ (Kg)	Shipping Weight
6310-1 6310-1-240	12 (30.5) 12 (30.5)	13 1/2 (34.3) 13 1/2 (34.3)	5 1/8 (13.0) 5 1/8 (13.0)	120 240	1500 2000	12.5 8.3	5-15P 6-15P	1.5 kw 2.0 kw	12 (5.4) 12 (5.4)	15 (6.8) 15 (6.8)
6310-2 6310-2-240	24 1/8 (61.3) 24 1/8 (61.3)	13 1/2 (34.3) 13 1/2 (34.3)	5 1/8 (13.0) 5 1/8 (13.0)	120 240	2000 3000	16.7 12.5	5-20P 6-15P	.5 kw (left) 1.5 kw (right) 2 x 1.5 kw	22 1/2 (10.2) 22 1/2 (10.2)	26 (11.8) 26 (11.8)
6310-3 6310-3-240	25 1/2 (64.8) 25 1/2 (64.8)	12 1/8 (30.8) 12 1/8 (30.8)	5 1/8 (13.0) 5 1/8 (13.0)	120 240	2000 3000	16.7 12.5	5-20P 6-15P	.5 kw (rear) 1.5 kw (front) 2 x 1.5 kw	21 1/2 (9.8) 21 1/2 (9.8)	26 (11.8) 26 (11.8)
6311-1-240	11 3/8 (28.9)	24 1/8 (61.3)	14 1/2 (36.8)	240	3000	12.5	6-15P	2 x 1.5 kw	28 (12.7)	34 (15.4)
6311-2-240	24 (61.0)	24 1/8 (61.3)	14 1/2 (36.8)	240	7000	12.5	6-15P	2 x 2 kw (back) 2 x 1.5 kw (front)	34 (15.4)	70 (31.8)

### Typical Specifications

Electric Hot Plates shall have stainless steel body, solid cast iron alloy burners and be equipped with a thermostatic control and metal sheath heating elements. The thermostat shall have an adjustable heat setting. The single burner unit shall operate on 120 or 240 volts and have a wattage of 1500 on 120 volts and 2000 on 240 volts. The 6310 Series double burner units shall operate on 120 or 240 volts and have a wattage of 1000 on 120 volts and 3000 on 240 volts. The 6311-1-240 double burner unit shall operate on 240 volts and have a wattage of 3000. The 6311-2-240 double burner unit shall operate on 240 volts and have a wattage of 7000. A 6' cord and plug shall be furnished for easy installation. Hot plate shall carry the approval of ETL testing laboratories and shall be listed with the National Sanitation Foundation.



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A City Discount Food Equipment