

ONLY FROM

nemco[®] | FOOD
EQUIPMENT

Hot Hold[®] Dry/Moist Food Warmers

Keep your cooked foods in perfect serving condition and optimize your order-fulfillment speed without sacrificing food quality.



Model 6070-TT



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



That Just-Out-the-Oven Taste, All the Time

Ready when you are! Nemco's Hot Hold® Warmers speed up your plate-prepping capabilities without compromising on taste or texture.

Dry Heat Or Moist—Your Choice

Unlike other food warmers that degrade food quality by drying out your moist foods or turning your crispy foods soggy, the Hot Hold's dry/humid settings keep your cooked foods at their ideal temperature AND moisture level for an optimal food experience.

- Simple inserts can be quickly configured to switch between dry/crispy and moist/humid food-warming conditions.
- Patented ThermalBreeze™ Technology achieves high energy efficiency with a thermal air curtain and hot convection air re-circulation.
- Each Hot Hold® Warmer can warm up to four different foods at once, with ability to split 50/50 between moist/dry foods or keep all at same humidity-level.

Easy, Breezy Operation

Hot Hold® Warmers feature a simple interface that can be learned in minutes and design that makes for low-effort maintenance.

- Comes with preprogrammed settings for many menu items.
- Food timers visually and audibly indicate remaining window of time for optimal food quality.
- Pans remove for easy cleaning of themselves and warmer's interior.

Your Meal-Order MVP

Go from *Order's up!* to *Order's ready!* faster and to greater customer satisfaction by equipping your back-of-house with one or more Hot Hold® Warmers.

- Stackable design allows up to three Hot Hold® Warmers to stack vertically, saving you precious counterspace.
- Energy harvesting from the warm air stream allows Hot Hold® units to operate with low-energy consumption.
- Stainless steel construction ensures long lifetime of use.



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



Suggested Uses:

Nemco's Hot Hold® Warmers are ideal for busy kitchens looking to take some of the time crunch out of their meal-order prep. Keep moist cooked foods, like steak, hamburger and chicken breast, deliciously moist and keep dry cooked foods like bacon, hash browns and chicken tenders, perfectly crispy with Hot Hold's patented ThermalBreeze™ technology.

General Specifications

Model	Description (<i>pans sold separate</i>)
6070-TT	Warmer accommodates 4- 2½" deep, translucent amber ⅓ single handle pans
6070-TF	Warmer accommodates 2- 2½" deep and 2- 4" deep, translucent amber ⅓ single handle pans

Dimensions

6070-TT	
Equipment (w x d x h)	19 ½" x 13 ⅛" x 11 ⅞"
Shipping Carton (l x d x h)	12 ⅞" x 23 ½" x 17 ⅞"
Equipment Weight	62 lbs
Shipping Weight	68 lbs

6070-TF

Equipment (w x d x h)	19 ½" x 13 ⅛" x 12 ⅝"
Shipping Carton (l x d x h)	15 ⅜" x 24 ⅜" x 17 ⅝"
Equipment Weight	65 lbs
Shipping Weight	71 lbs

Electrical Specifications

Power Supply
900W, 7.5 Amps, 120V, 60Hz, 1Ø, NEMA 5-15P

Operates with 120V/15Amp Generic Electric Outlet and NEMA 5-15P Receptacle, 6 ft. Power Cord



NEMA 5-15 Plug & Receptacle
120 volt, 15 amp



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