

# **Cold Condiment Chiller**

Expand your self-serve offering of condiments and other chilled foods with the industry's most compact, NSF unit.



The Coolest Solution for Your Unique Countertop

If you're looking for an energy-efficient way to open-display condiments and other chilled favorites in your self-serve food station, Nemco has an answer with the compact design to perfectly fit your space.\*

## A Smarter Kind of Cold

Nemco's Cold Condiment Chiller features thermoelectric technology that effectively lowers to 30° below room temperature.

- Operates with fewer components than compressor units, resulting in a slimmer design and a smaller footprint.
- Without the kick-on/kick-off roller-coaster chilling effect maintained by a thermostat, Nemco holds a more precise, consistent temperature.
- Eliminates the need for refrigerant—so, its more environmentally friendly and service doesn't require a licensed refrigerant technician.

## **Designed to Sell**

Real equipment "performance" goes beyond function. At the end of the day, it's about sales and profits—a fact never lost on Nemco engineers.

- Design of the Cold Condiment Chiller began with making the unit compact enough to adapt to virtually any counter space.
- · A simple, sleek look and feel makes it appealing in a high-visibility, self-serve application.
- For merchandising possibilities, ask your Nemco representative about custom graphics.

## **Built Commercial Tough**

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

- Fewer components, compared to alternative compressor models, reduces the potential for breakdowns.
- Cast aluminum and stainless steel construction is durable and easy to clean.
- Black thermoplastic top adds an attractive visual element.



#### **Suggested Uses**

Nemco's Cold Condiment Chiller is a must-have accessory on any convenience store self-serve island or stadium concessions counter. It keeps fresh all kinds of fruit garnishes, as well as "refrigerate-afteropening" items, such as relish, onions, pickles, salsa, jalapeños, sauerkraut, banana peppers and more.

#### **General Specifications**

Model	Description
9020	Chiller Only (no pans included)
9020-1	1-1/3 Stainless Steel Pan w/Clear Hinged Lid
9020-2	2-1/6 Stainless Steel Pans w/Clear Hinged Lids
9020-3	3-1/9 Stainless Steel Pans w/Clear Lids

#### Dimensions

15" x 91/4" x 113/4" Equipment (w x d x h) Shipping Carton (Ixwxh) 17" x 11" x 13"

**Equipment Weight** 21.5 lbs (without pans/lids)

Shipping Weight 27 lbs

### **Electrical Specifications**

**Power Supply** 120V 2A 60Hz Output 6.7A @ 12 Vdc

Replacement parts are available through Nemco's 24-hour Zip Program.

Nemco reserves the right to make design. specification or model changes without notice.

\*This product is not intended for use with foods that require a specific temperature to ensure food safty.













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