nemco® | FOOD EQUIPMENT

Hot Holding Cabinet

Satisfy even the heaviest customer rush with this simple, reliable and versatile solution that holds multiple hot food items at ready-to-serve temperatures!

NEW
Stacking Kits Available!

Model 6405

Model 6410

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

AN AMERICAN-MADE · NEMCO ORIGINAL

Bringing the Heat, Every Time

Be certain you're always keeping your high-volume hot foods oven-fresh and ready to serve, deliver or pick up with the performance consistency of Nemco's Hot Holding Cabinets.

Simpler. Smarter. More Reliable.

All your operators have to do is plug 'em in, turn 'em on and load 'em up. Your Nemco Hot Holding Cabinet will do all the rest—even self-monitoring!

- Temperature is factory preset in the optimum, oven-fresh holding range between 145° and 187°F, with no manual controls at risk of staff tinkering.
- If anything compromises the temperature hold—say, a door is left open or some other malfunction occurs—the cabinet's red service light lets you know.
- The self-sealing door automatically finishes the closing motion and sits firmly against the frame, locking in the heat.
- The unit turns on/off with a user-friendly rocker switch, while its digital temperature display is easy to read from a distance.
- The door is reversible so you can easily switch the opening direction to accommodate any location.

Versatile and Valiant

Designed to hold 18" square pizza boxes!—the Hot Holding Cabinet can serve a wide range of other applications too, with a clean look and commercial-grade durability that can stand up beautifully in front of your customers.

- Wide adjustable racks—in a 5- or 8-count model—accommodate a broad range of products, including half sheet pans and hotel pans.
- Stainless-steel cabinet construction with heat-tolerant racks handles the toughest environments.
- High-quality, scratch-resistant tempered glass provides optimum visibility for years.

Rocker switch turns unit on/off; heats cabinet to factory preset 145°–187°F in as little as 20 minutes
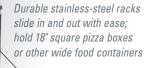
Service light signals when the cabinet has lost its temperature hold and an operator needs to investigate

Accessory stacking kit doubles capacity, but not the footprint

Stainless-steel body stands up to the rigors of foodservice

Door features crystal-clear, scratch-resistant tempered glass and self-drawing closure for a tight seal

Durable stainless-steel racks slide in and out with ease; hold 18" pizza boxes or other wide food containers

Digital display makes it easy to keep an eye on the temperature, even from across the room

Unit plugs into standard 120V outlet

Suggested Uses:

These cabinets are ideal for all sorts of takeout-and-delivery kitchens or simply for holding any hot foods that don't require humidity assist. While the cavity width is designed for 18" square pizza boxes, it accommodates most any foodservice dish or container, including hotel pans and half sheet pans. So, these cabinets also have a place in cafeterias, catering lines and virtually any high-volume, hot-food operation.

General Specifications

Model	Description	# of Racks
6405	Countertop Cabinet	5
6405S	Stacking Kit for 6405	—
6410	Floor Cabinet	8
6410S	Stacking Kit for 6410	—

Dimensions

6405, Countertop Hot Holding Cabinet
Equipment (w x d x h)	22⅛" x 24⅞" x 22⅞"
Shipping Carton (l x d x h)	27½" x 24" x 31½"
Equipment Weight	75 lbs
Shipping Weight	115 lbs

6405S, Stacking Kit for 6405 Cabinet
Equipment (w x d x h)	22⅛" x 4⅛" x 3⅛"
Shipping Carton (l x d x h)	25" x 28⅞" x 9⅞"
Equipment Weight	23 lbs
Shipping Weight	26 lbs

6410, Hot Holding Cabinet
Equipment (w x d x h)	22⅛" x 24⅞" x 33⅛"
Shipping Carton (l x d x h)	27½" x 24" x 41"
Equipment Weight	105 lbs
Shipping Weight	135 lbs

6410S, Stacking Kit for 6410 Cabinet
Equipment (w x d x h)	22⅛" x 4⅛" x 3⅛"
Shipping Carton (l x d x h)	25" x 28⅞" x 9⅞"
Equipment Weight	16 lbs
Shipping Weight	19 lbs

Electrical Specifications

Model	Volts	Watts	Amps	Plug Configuration
6405	120	1230	10.3	NEMA 5-15P
6410	120	1230	10.3	NEMA 5-15P

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MANUFACTURED IN THE USA