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 holds at required temperatures, without the drawbacks of conventional compressor units.

- 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.

NEMCO

• Black thermoplastic top adds an attractive visual element.

Suggested Uses

Nemco's Cold Condiment Chiller is a musthave accessory on any convenience store selfserve island or stadium concessions counter. It keeps fresh all kinds of fruit garnishes, as well as "refrigerate-after-opening" 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

Equipment (w x d x h)	15" x 9¼" x 11¾"
Equipment Weight	21.5 lbs. (without pans/lids)
Shipping Weight	25 lbs. (without pans/lids)

Electrical Requirements

Power supply	120V 2A 60Hz
Output	12 VDC 10A

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

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

Cast aluminum well

Thermoplastic top

Stainless-steel j<mark>acket</mark>



*This product is not intended for the holding of potentially hazardous foods.

Available with trays and lids that allow for a 1, 2 or 3 condiment-option configuration.





Making Your Countertop More Profitable

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temperature setting with Celsius and Fahrenheit readings

Digital thermometer and