

ITEM #:

QTY:

PROJECT:

AIA FILE NO



Countertop Hot Plates model #: 6310-1, 6310-1-240, 6310-2, 6310-2-240, 6310-3, 6310-3-240, 6311-1-240, 6311-4-240



DIMENSIONS

6310-1 (shown), 6310-1-240

Equipment (w x d x h)	.12" x 13½" x 5½"
Shipping Carton (I x d x h)	.16½" x 16½" x 7¾"
Equipment Weight	.12 lbs
Shipping Weight	.15 lbs

6310-2 (shown), 6310-2-240

Equipment (w x d x h)	2" x 5½'
Shipping Carton (I x d x h)	x 6"
Equipment Weight	
Shipping Weight	lbs

6310-3, 6310-3-240

Equipment (w x d x h)	121/8" x 251/2" x 51/8"
Shipping Carton (I x d x h)	17½" x 29" x 6"
Equipment Weight	22.5 lbs
Shipping Weight	26, Dim. 29 lbs

6311-1-240

Equipment (w x d x h)	1 ³ /8" x 24 ¹ /8" x 14 ¹ /2"
Shipping Carton (I x d x h)	4½" x 29" x 17½"
Equipment Weight	8 lbs
Shipping Weight	4, Dim. 49 lbs

6311-4-240 (shown)

Equipment (w x d x h)	.24" x 24 ¹ /8" x 14 ¹ /2'
Shipping Carton (I x d x h)	.29" x 27" x 18"
Equipment Weight	.58 lbs
Shipping Weight	.70, Dim. 85 lbs

Powerful units that offer oversized burners, Nemco's Countertop Hot Plates are built for heavy-duty cooking. All models are equipped with spill-proof, solid-top French burners that provide an even-heat distribution and quick heat-up time. These hot plates 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 conveniently portable countertop models—in a variety of sizes to meet your specific space requirements. Each element has a built-in thermo-protection device to prevent overheating.

STANDARD FEATURES

- Brushed stainless steel construction
- Solid, 8" cast-iron alloy burners
- Six-position temperature controls that range from simmering to boiling
- Heating elements with built-in thermo-protection
- Adjustable feet
- 6' cord-and-plug
- Single-phase
- 1-Year parts and labor warranty

NEMCO[®] FOOD EQUIPMENT

model #: 6310-1, 6310-1-240, 6310-2, 6310-2-240, 6310-3, 6310-3-240, 6311-1-240, 6311-4-240

Countertop Hot Plates \square 88 88 2222 \equiv ٥0 ٥0 0. • ₿ ٥. 8. \equiv Model #6311-1-240 Model #6311-4-240 Ô \square $\widehat{}$ O Model #6310-2 Model #6310-3 Size Plug Model # Description (WxDxH) Amps Configuration Volts Watts Hz 6310-1 Single Cast-Iron Alloy Burner, 1.5 kw Element 12"x 13¹/2"x 5¹/8" 120 1500 12.5 60 NEMA 5-15P **INSTALLATION REQUIREMENTS:** 6310-1-240 Single Cast-Iron Alloy Burner, 2.0 kw Element 12"x 13¹/2"x 5¹/8" 240 2000 8.3 50/60 NEMA 6-15P · The hot plate must be positioned on 6310-2 Horizontal Cast-Iron Alloy Burner,

120

240

120

240

240

240

2000

3000

2000

3000

3000

5700

16.7

12.5

16.7

12.5

12.5

23.8

60

50/60

60

50/60

50/60

50/60

NEMA 5-20P

NEMA 6-15P

NEMA 5-20P

NEMA 6-15P

NEMA 6-15P

NEMA 6-30P

- a levelled surface
- · All surfaces must comply with the minimum distances from the hot plate: REAR PANEL: 18" (458mm)

Model #6310-1

6310-2-240

6310-3-240

6311-1-240

*6311-4-240

6310-3

* Model 6311-4-240 has multiple burners to offer heating versatility: Two rocker switches operate
the right and left FRONT fixed-temperature burners while two rotary switches operate the right
and left BACK burners.

241/8"x 131/2"x 51/8"

241/8"x 131/2"x 51/8"

12¹/8"x 25¹/2"x 5¹/8"

12¹/8"x 25¹/2"x 5¹/8"

11³/8"x 24¹/8"x 14¹/2"

24"x 241/8"x 141/2"

OTHER FEATURES

.5 kw/1.5 kw Elements

Two- 1.5 kw Elements

Horizontal Cast-Iron Alloy Burner,

Vertical Cast-Iron Alloy Burner, 1.5 kw/.5 kw Elements

Vertical Cast-Iron Alloy Burner, Two- 1.5 kw Elements

Two Cast-Iron Alloy Burner, Two- 1.5 kw Elements

Four Cast-Iron Alloy Burner, Two- .85 kw, Two- 2.0 kw Elements

All electric hot plates have a stainless steel body, solid-cast iron alloy burners and are equipped with a thermostatic control and metal sheath heating elements. The thermostat has adjustable heat settings. A 6' cord-and-plug is included for easy installation. All hot plates are approved through ETL testing laboratories and are NSF listed.

*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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