

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 (l 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)	24½" x 13½" x 5½"
Shipping Carton (l x d x h)	29" x 17½" x 6"
Equipment Weight	22.5 lbs
Shipping Weight.	26, Dim. 28 lbs

6310-3, 6310-3-240

Equipment (w x d x h)	12½" x 25½" x 5½"
Shipping Carton (l 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)	11¾" x 24½" x 14½"
Shipping Carton (l x d x h)	14½" x 29" x 17½"
Equipment Weight	28 lbs
Shipping Weight.	34, Dim. 49 lbs

6311-4-240 (shown)

Equipment (w x d x h)	24" x 24½" x 14½"
Shipping Carton (l 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.

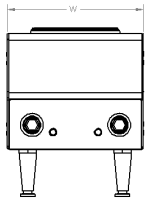
Choose from three conveniently portable countertop models—in a variety of sizes to meet your specific space requirements. Each element has a built-in thermo-protection device to prevent overheating.

STANDARD FEATURES

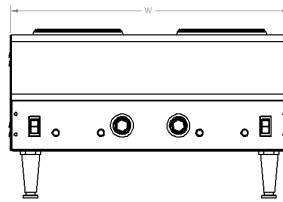
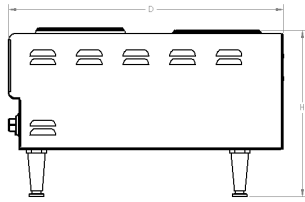
- Brushed stainless steel construction
- Solid, 8" cast-iron alloy burners
- Six-position temperature controls that range from simmering to boiling
- Heating elements with built-in thermo-protection
- Adjustable feet
- 6' cord-and-plug
- Single-phase
- 1-Year parts and labor warranty



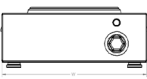
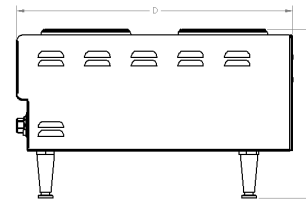
Countertop Hot Plates



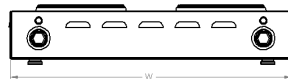
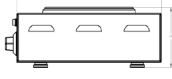
Model #6311-1-240



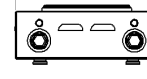
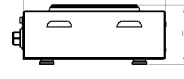
Model #6311-4-240



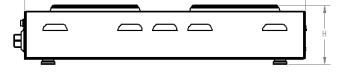
Model #6310-1



Model #6310-2



Model #6310-3



Model #	Description	Size (WxDxH)	Volts	Watts	Amps	Hz	Plug Configuration
6310-1	Single Cast-Iron Alloy Burner, 1.5 kw Element	12"x 13 1/2"x 5 1/8"	120	1500	12.5	60	NEMA 5-15P
6310-1-240	Single Cast-Iron Alloy Burner, 2.0 kw Element	12"x 13 1/2"x 5 1/8"	240	2000	8.3	50/60	NEMA 6-15P
6310-2	Horizontal Cast-Iron Alloy Burner, .5 kw/1.5 kw Elements	24 1/8"x 13 1/2"x 5 1/8"	120	2000	16.7	60	NEMA 5-20P
6310-2-240	Horizontal Cast-Iron Alloy Burner, Two- 1.5 kw Elements	24 1/8"x 13 1/2"x 5 1/8"	240	3000	12.5	50/60	NEMA 6-15P
6310-3	Vertical Cast-Iron Alloy Burner, 1.5 kw/.5 kw Elements	12 1/8"x 25 1/2"x 5 1/8"	120	2000	16.7	60	NEMA 5-20P
6310-3-240	Vertical Cast-Iron Alloy Burner, Two- 1.5 kw Elements	12 1/8"x 25 1/2"x 5 1/8"	240	3000	12.5	50/60	NEMA 6-15P
6311-1-240	Two Cast-Iron Alloy Burner, Two- 1.5 kw Elements	11 3/8"x 24 1/8"x 14 1/2"	240	3000	12.5	50/60	NEMA 6-15P
*6311-4-240	Four Cast-Iron Alloy Burner, Two- .85 kw, Two- 2.0 kw Elements	24"x 24 1/8"x 14 1/2"	240	5700	23.8	50/60	NEMA 6-30P

* 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.

OTHER FEATURES

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.

INSTALLATION REQUIREMENTS:

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