

ONLY FROM

nemco[®] | FOOD
EQUIPMENT

Cold Condiment Chiller

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



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



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.

Cast aluminum well

Thermoplastic top

Stainless-steel jacket

Digital thermometer and temperature setting with Celsius and Fahrenheit readings



9020 model available with pans and lids that allow for a 1, 2 or 3 condiment-option configuration



Model 9030

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-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
9030	1- 2 qt. Stainless Steel Vessel

Dimensions

9020 Chillers

Equipment (w x d x h)	14 ³ / ₄ " x 10 ¹ / ₄ " x 11 ⁵ / ₈ "
Shipping Carton (l x d x h)	17" x 11" x 13"
Equipment Weight	21.5 lbs (without pans/lids)
Shipping Weight	27 lbs

9030 Chiller

Equipment (w x d x h)	7 ¹ / ₄ " x 7 ⁵ / ₈ " x 10 ¹ / ₂ "
Shipping Carton (l x d x h)	10 ⁵ / ₁₆ " x 9 ¹¹ / ₁₆ " x 12 ³ / ₄ "
Equipment Weight	10 lbs
Shipping Weight	15 lbs

Electrical Specifications

Power Supply	120V 2A 60Hz
Output (9020 Models)	6.7A @ 12 Vdc
Output (9030 Model)	3.3A @ 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 safety.*



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Printed 2/22 Printed in the USA.