



# Portable Range

model #: **9130A, 9130A-C, 9131A-1, 9132A-1**

## DIMENSIONS

Equipment (w x d x h) . . . . .	20½" x 12" x 4½"
Shipping Carton (l x d x h) . . . . .	25" x 16" x 9"
Equipment Weight . . . . .	16 lbs
Shipping Weight. . . . .	18 lbs

Take the show on the road. Nemco’s portable units are great for temporary cooking venues or operations with rush times that can stress kitchen space and capacity.

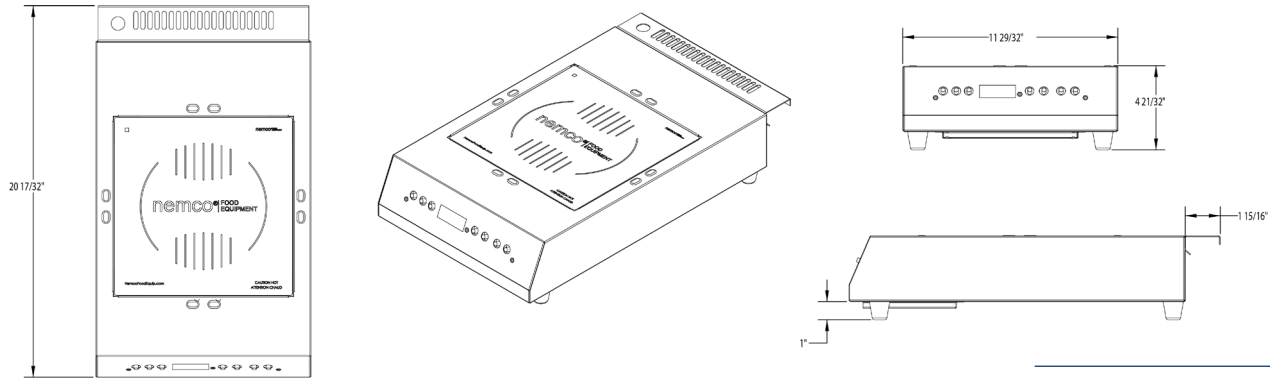
Nemco’s extraordinary induction ranges mimic the chef-level cooking performance of conventional gas ranges, but at a significantly higher energy efficiency that can put thousands of dollars to your bottom line every year.

## STANDARD FEATURES

- Exclusive “continuous field” technology—Nemco’s line is unlike conventional induction units that automatically shut off when lifting the pan breaks the magnetic field. Instead, Nemco’s “continuous field” maintains the energizing effect on the pan when lifted, allowing operators to ‘float’ the pan, ‘dip’ the edge, toss its ingredients and practice any other gas-range technique!
- Impact-resitant glass top
- Patented heat insulation system and sensors that automatically adjust power output to the ambient temperature
- H1–H7 warm/hold settings
- Temperature range of 100°–400°F



# Portable Range



Model	Description	Volts	Watts	Amps	Plug Configuration
9130A	Portable Range	120	1800	15.0	NEMA 5-15P
9130A-C*	Portable Range	120	1800	15.0	NEMA 5-20P
9131A-1	Portable Range	208/240	2600	12.5/10.8	NEMA 6-20P
9132A-1	Portable Range	208/240	3500	16.8/14.6	NEMA 6-20P

\*Canada.

## OTHER FEATURES

**Save More**—90¢ of every induction-energy dollar goes directly into your food, versus only 30¢ of every gas dollar, as most gas heat is lost up the hood or out into the kitchen, where it can further add to you're A/C costs.

**Worry Less**—Induction's magnetic energy alleviates all the potential issues associated with pilot lights, open flames or exposed hot-electric coils. Even during cooking, induction's glass surface remains relatively cool to the touch, minimizing the risk of burning employees, charring spilled foods that stain, or setting entire establishments on fire.

## INSTALLATION REQUIREMENTS:

- The range must be positioned on a levelled surface
- All surfaces must comply with the minimum distances from the range:  
**REAR PANEL:** 4.00" (100mm)