



Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

**Model No.**

6150-24, 6150-36,  
6150-48, 6150-60, 6150-72,  
6151-24, 6151-36, 6151-48,  
6151-60, 6151-72, 6152-24

## INFRARED BAR HEATERS



6150-36



6152-24 w/66089

NEMCO Bar Heaters are designed to fit your needs. Compact, versatile and economical, NEMCO infrared bar heaters hold food at serving temperature without drying out or overcooking to ensure better-tasting foods and better-looking presentations. They will easily fit into your food warming plans. Hanging, base-mounted and pass-through designs fit most locations, as well as permanent and temporary requirements.

**Standard Features:**

- Heavy duty aluminum shell
- Tubular heating element
- Indicator light indicates unit is operating
- 6150 series has an on/off toggle switch
- 6151 series has an infinite control
- 6152 is adjustable from 15 1/2" to 23 1/2"
- All models have UL, CUL, NSF listing

**Accessories:**

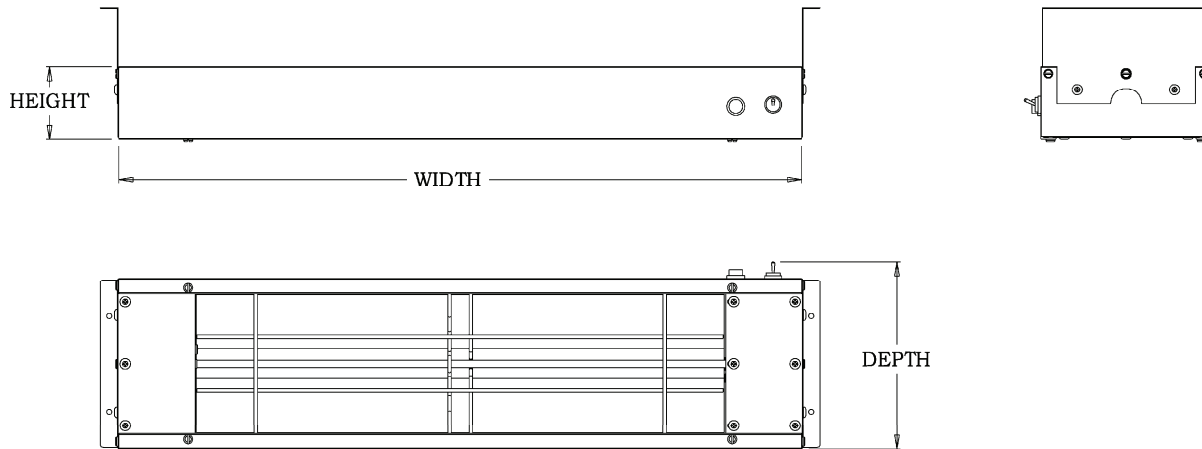
- Pan and screen set 12" x 20"
- Tray for 6152-24
- Wire Leg Kit



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# Infrared Bar Heater

Model No. 6150-24, 6150-36, 6150-48, 6150-60, 6150-72,  
6151-24, 6151-36, 6151-48, 6151-60, 6151-72, 6152-24



## Specifications

Model No.	Width Inches/(cm)	Depth Inches/(cm)	Height Inches/(cm)	Volts	Rated Wattage	Nominal Amps	Unit Weight lbs./ (Kg)	Shipping Weight lbs./ (Kg)
6150-24	24 1/4 (61.6)	6 3/4 (17.4)	2 3/4 (7.0)	120	500	4.2	5.5 (2.5)	8 (3.6)
6150-36	36 1/4 (92.1)	6 3/4 (17.4)	2 3/4 (7.0)		850	7.1	8 (3.6)	11 (5.0)
6150-48	48 1/4 (122.6)	6 3/4 (17.4)	2 3/4 (7.0)		1100	9.2	11 (5.0)	14 (6.4)
6150-60	60 1/4 (153.1)	6 3/4 (17.4)	2 3/4 (7.0)		1400	11.7	12 1/2 (5.7)	17 (7.8)
6150-72	72 1/4 (183.6)	6 3/4 (17.4)	2 3/4 (7.0)		1725	14.4	16 (7.3)	20 (9.1)
6151-24	24 1/4 (61.6)	6 3/4 (17.4)	2 3/4 (7.0)	120	500	4.2	5.5 (2.5)	8 (3.6)
6151-36	36 1/4 (92.1)	6 3/4 (17.4)	2 3/4 (7.0)		850	7.1	8 (3.6)	11 (5.0)
6151-48	48 1/4 (122.6)	6 3/4 (17.4)	2 3/4 (7.0)		1100	9.2	11 (5.0)	14 (6.4)
6151-60	60 1/4 (153.1)	6 3/4 (17.4)	2 3/4 (7.0)		1400	11.7	12 1/2 (5.7)	17 (7.8)
6151-72	72 1/4 (183.6)	6 3/4 (17.4)	2 3/4 (7.0)		1725	14.4	16 (7.3)	20 (9.1)
6152-24	25 1/4 (64.2)	14 (35.6)	15 1/2 to 23 1/2 (39.4 to 59.7)	120	500	4.2	20 (9.1)	25 (11.4)

## SPECIAL FEATURES

### SUSPENDED MOUNT BAR HEATERS: all 6150 and 6151 models:

Each unit arrives with mounting brackets that should be attached to the bar heater's case and then to the supporting surface. If a chain is used, it should be attached directly to the mounting brackets. \*For safety reasons, install with the following clearances: 9" minimum between end of unit and any wall, 12" minimum between side of unit and any wall, 16" minimum between bottom of unit and counter, and 1 7/8" minimum between top of the unit and overhead surface. An accessory wire leg kit easily attaches to the warmers for a fixed height warming unit.

\* UL listed requirement

### Model 6152-24:

This unit is a 24" infinite control unit that is attached to an adjustable height base. The legs will allow a full size serving pan to be placed under the warming unit. Height is adjustable from 15 1/2" to 23 1/2".

## TYPICAL SPECIFICATIONS

NEMCO bar heaters are constructed with aluminum cases and tubular heating elements. All machines shall be United States and Canadian Underwriter's Laboratory certified and National Sanitation Foundation listed.



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