

Nemco  
Heat Shelf Press Release  
Job #7071, BB, Final Copy  
May 4, 2011

[Dateline]

## FOR IMMEDIATE RELEASE

# New Nemco Heat Shelf Goes Anywhere

## Fits Kitchen, Pass-Thru, Front-of-the-House and C-Store Applications

HICKSVILLE, OHIO—Nemco Food Equipment's latest [food-warming innovation](#) offers a versatile solution for holding ready-to-serve plated foods, boxed to-go orders and other menu items at optimum temperatures—wherever it may best serve operator needs.

Sold as the [Nemco Heat Shelf](#), this new warmer is built on the success of the company's groundbreaking [Shelf Merchandiser](#) that achieved unprecedented holding times in an open shelf- or rack-style merchandising display unit.

Using the same unique heating-element design that can reach temperatures of 220° F and maintain heat uniformity across the surface without cold spots, the all stainless steel Heat Shelf also features powder-coated sides, rounded corners and other focused refinements that give it a sharp aesthetic appeal.

The result is a durable warmer that is tough enough for the kitchen, dynamic enough for pass-through areas or C-store counters and classy enough for serving lines and other front-of-the-house applications.

The electric Heat Shelf also features an ergonomic control dial with variable temperature-setting capabilities and a lighted on/off switch, making it extremely easy to use.

Nemco is a longstanding innovator in food equipment design/manufacturing, specializing in the development of countertop equipment solutions that actualize new food concepts or address specific kitchen needs.

For more information or to receive a FREE catalog, contact Nemco Food Equipment, Ltd., 301 Meuse Argonne, Hicksville, Ohio 43526, **(800) 782-6761**, or (419) 542-7751, fax (419) 542-6690, [www.nemcofoodequip.com/](http://www.nemcofoodequip.com/)

[PHOTO: HEAT SHELF: *The new Nemco Heat Shelf merges innovative heating technology and rock-solid construction with super-simple operation and pleasing design touches to make it a perfect food-warming solution in virtually any operation.*]

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