NEMCO®
FOOD EQUIPMENT

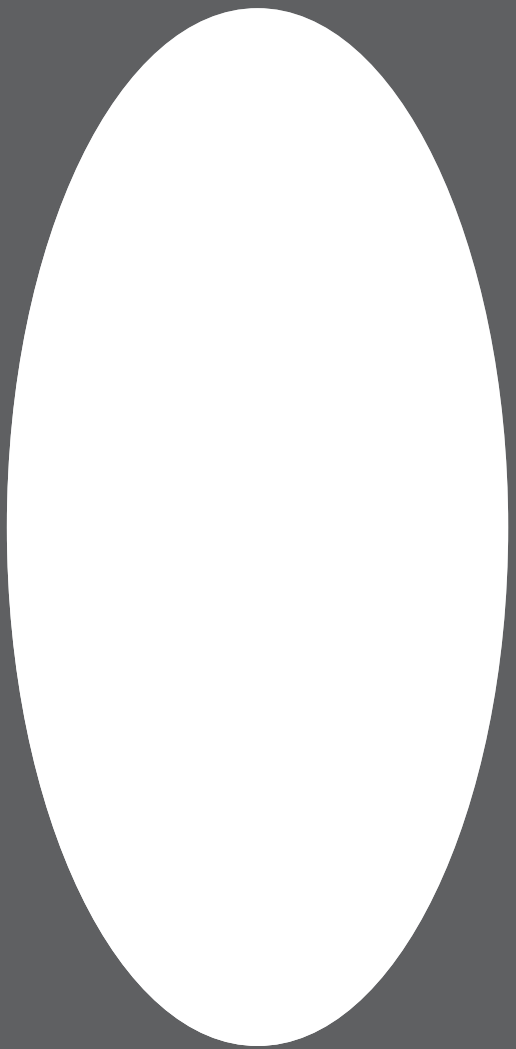
making your
countertop
more profitable

expand your menu widen your margins make more money

Nemco innovates countertop foodservice equipment solutions that bring your signature menu ideas to life, maximize your operation efficiency and boost your sales and profits!

You'll find more than 100 examples right here in this catalog. But if you're still looking for something else, call us. Our engineers thrive on new challenges.

800.782.6761
nemcofoodequip.com



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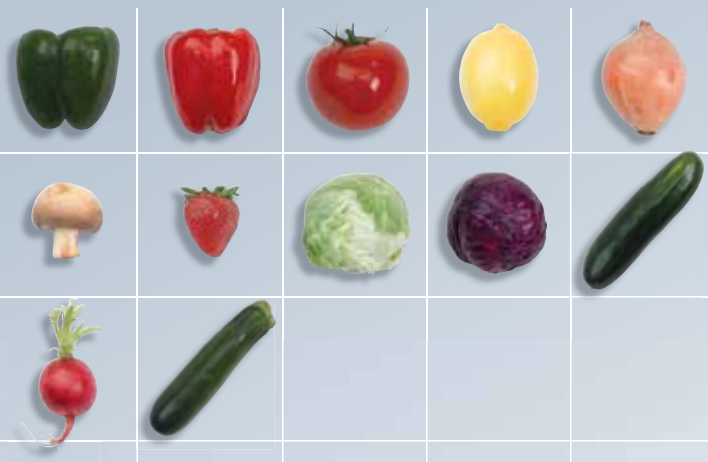
Where it all begins.
In your kitchen. In Nemco's timeline of innovation.

From the Spiral Fry™ in 1981, to the next original food favorite of tomorrow, Nemco is your leading source for fresh, countertop food-prep ideas that:

Save incredible amounts of labor / Virtually eliminate food waste / Achieve impeccable portion control / Yield with remarkable consistency.



easy slicer
vegetable slicer

Speed and Consistency . . . Unplugged

A true revolution in food prep, Nemco's Easy Slicer™ took the countertop stage as the first alternative to the electrical meat slicers so typically misused for cutting vegetables and fruit. After all, the only other option was a manual knife.

The electrical meat slicer was faster and automated, but expensive to maintain and off-limits to food-prep staff under 18. The knife was laborious and downright dangerous for the less experienced.

Quite simply, the Easy Slicer took the best of both worlds and made them better. Just as fast and even more precise and easier to clean than the meat slicer . . . safer and more consistent than a knife . . . the Easy Slicer still stands as Nemco's #1, most versatile and popular food-prep machine.

Easy Slicer™ Vegetable Slicer

Easy Slicer is the one slicer you need to make fast, easy work of most fruits and vegetables. Unique, adjustable, stainless steel blade provides a full range of slicing options, from 1/16-inch to 1/2-inch in thickness, for extra versatility and convenience. Simply turn the thumbscrew control to lock in your setting on the easy-to-read calibrated gauge. Use with Nemco mounting base (sold separately) for a secure workstation, plus easy removal for cleaning and storage. Fixed blade units also available. Optional shredding plates fit all units.

Model #	Description	Replacement Blades
55200AN	Adjustable Cut	55135 (set of 2)
55200AN-4	1/8" Fixed Cut	55135 (set of 2)
55200AN-6	3/16" Fixed Cut	55135 (set of 2)
55200AN-8	1/4" Fixed Cut	55135 (set of 2)
55200AN-1	3/16" Shredder	55178
55200AN-2	5/16" Shredder	55179

Optional Accessories

Model #	Description
55257	Sharpening Stone
55263-1	3/16" Shredder Plates
55263-2	5/16" Shredder Plates
55816	Portable Base

Loading the Easy Slicer is a cinch. Just place your produce in the trough behind the blade, close the cover plate and go.

The sharpness and ease of rotation of the blade makes slicing a breeze, for super-fast, precisely consistent yield.

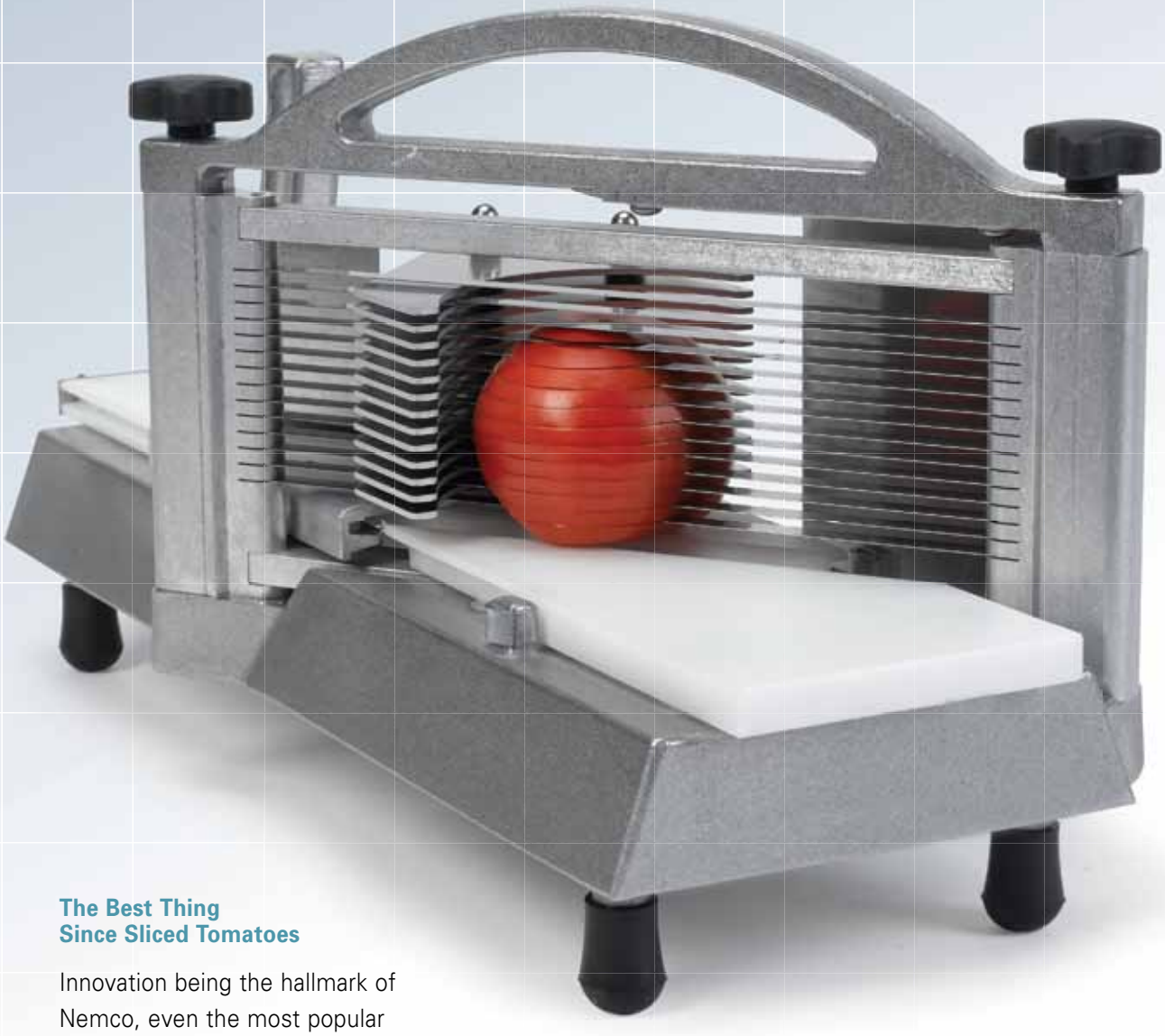
suggested uses

The perfect answer for uniform slicing of fresh vegetables and fruits for salad bars, sandwiches, pizza toppings and more.

Optional Shredding Plates *– Shredding plates attach to the Easy Slicer in seconds for quick, easy shredding of cabbage, cheese, carrots, potatoes and other fruits and vegetables. Or choose the Easy Shredder, our shredding-only model.*

Portable Cutting Board Base *– Maximize your counter space with Nemco's portable, food-prep base, equipped with a mounting bracket that fits the Easy Slicer and a number of other Nemco food-prep products. The suction-cup feet provide incredible stability without damaging your countertop, and the entire unit is dishwasher safe.*

easy tomato slicer II

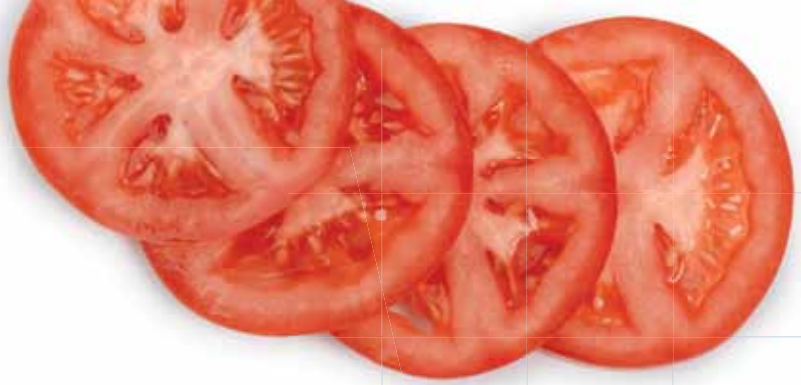


The Best Thing Since Sliced Tomatoes

Innovation being the hallmark of Nemco, even the most popular food equipment is never immune to design improvements. Nemco's Easy Tomato Slicer™ has been a breakthrough in fast, uniform tomato slicing, and has become a mainstay in commercial kitchens everywhere.

However, Nemco saw a need in the market for a simpler model that could deliver the same slicing precision, but with a faster, easier method for changing the blades—particularly in the hands of younger, less experienced employees.

The result? Nemco's next generation, Easy Tomato Slicer II™. And now, with a new, factory-pretensioned cartridge blade set, the II is winning over as many fans as its predecessor.



Easy Tomato Slicer II™

Compact, efficient, easy to use and even easier to maintain, the new Easy Tomato Slicer II with its pretensioned cartridge blade assembly is safer and more convenient than ever. The newly designed blade set stays properly aligned and tightened without the need to adjust it. The Easy Tomato Slicer II has an ergonomic handle, hand guards, self-lubricating track, rubber feet and a table stop like its predecessor, the Easy Tomato Slicer, a staple in foodservice kitchens. Accommodates a larger tomato than the original Easy Tomato Slicer™. Scalloped blade options available.

Model #	Description	Replacement Blades
56600-1	3/16" Slice	566-1 (set of 14)
56600-2	1/4" Slice	566-2 (set of 11)
56600-3	3/8" Slice	566-3 (set of 7)

Note: See price list for scalloped blade ordering information.

suggested uses

This is a must have if you like to keep fresh tomatoes on hand for your burgers, sandwiches, salads, salad bars and condiment trays. It's great for slicing strawberries and mushrooms too.

Blade Assemblies

Easy Tomato Slicer™

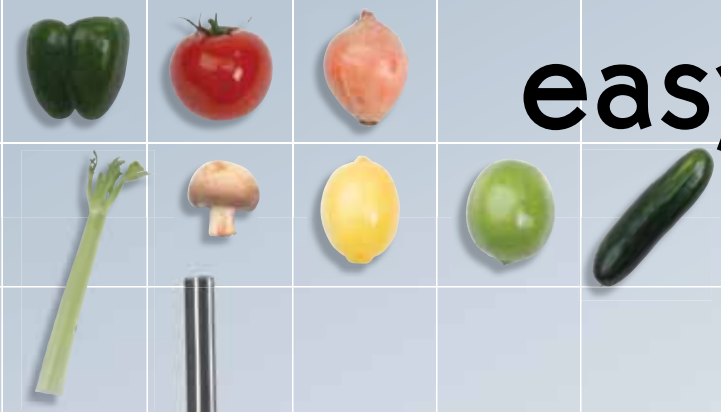
Save time, labor and valuable work space with the original Easy Tomato Slicer—still an immensely popular item for its incredibly compact design that is even shorter and narrower than the II model. Its unique self-lubricating track material alleviates misalignment problems that can cause nicks and broken blades. Vertical handle and protective guards improve user comfort and safety. Cleans up quickly and easily. Scalloped blade option available.

Model #	Description	Replacement Blades
55600-1	3/16" Slice	466-1 (set of 13)
55600-2	1/4" Slice	466-2 (set of 10)
55600-3	3/8" Slice	466-3 (set of 7)
55600-7	7/32" Slice	466-7 (set of 11)
55874-2	Easy Scooper™ Stem Remover, 2-pack	N/A
55875	Easy Scooper™ Stem Remover (144 each)	N/A

Note: See price list for scalloped blade ordering information.

Easy Scooper™ *– The essential tomato prep tool. Removes stems with just one motion!*

easy chopper II



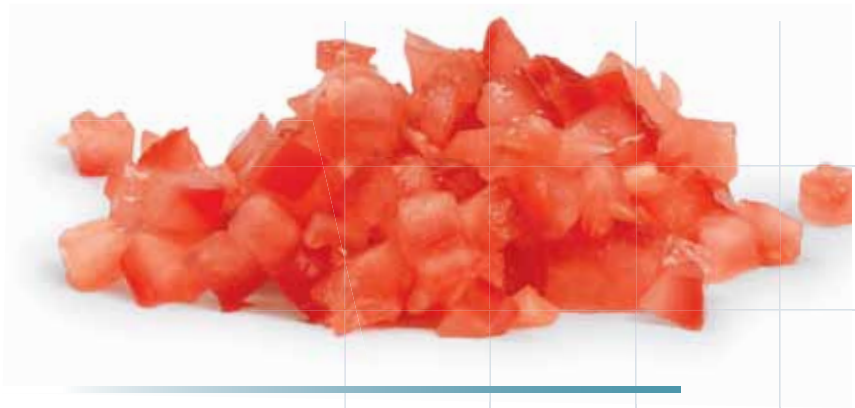
Because Big-time Chopping Is Not A Game

Foodservice operators have often tried to get more cutting versatility out of their choppers. But many devices have not been able to stand up to the commercial kitchen environment to begin with. So, as the industry began trending towards cutting even larger vegetables and fruits, the writing was on the wall.

Nemco stepped forward and beefed up its famous—and extremely durable—Easy Chopper™ into a heftier II model.

Then, Nemco designed it to also double as a slicer (and triple as a wedger), giving high-volume kitchens the cutting versatility they wanted, plus the size and strength to make short work of the colossal veggies and fruits, without the tedious two-step of precutting.

Oh, yeah. And Nemco also threw in a wider, taller, open-leg base that could accommodate a 2-quart container positioned directly underneath the blades . . . just to make the staff even more efficient.



Easy Chopper II™

Get the speed, efficiency and convenience of the Easy Chopper™ in a mightier model with a 4¼"-square cutting area, designed specifically for your BIG veggies! Now you can save labor by minimizing the need to precut foods into smaller portions. But don't let the name fool you. This versatile tool chops, slices AND wedges! And, like the original version, it still features the weighted ergonomic handle. Plus, the slicing blades are factory pretensioned to remain properly aligned and tightened with no need for adjustment.

Model #	Description	Blade/Holder Assembly	Replacement Blades
56500-1	¼"-Sq. Cut	56424-1	536-1 (set of 26)
56500-2	⅜"-Sq. Cut	56424-2	536-2 (set of 18)
56500-3	½"-Sq. Cut	56424-3	536-3 (set of 12)
56500-4	1"-Sq. Cut	56424-4	536-4 (set of 8)
56500-5	¼"-Thick Slice	56424-5	—
56500-6	⅜"-Thick Slice	56424-6	—
56500-7	½"-Thick Slice	56424-7	—

Optional Accessories

Model #	Description
56727-6W	6-Section Wedger Kit
56727-8W	8-Section Wedger Kit

suggested uses

For salsa, pizza toppings, drink garnishes and more. Chops, slices and dices onions, tomatoes, potatoes, celery, peppers and other firm veggies. Great for wedging citrus and other fruits too, when using the wedger kit.

Pretensioned Slicing Blade Assemblies

Chopping/Wedging Blade Assemblies

Easy Chopper™

Easy Chopper is the original, most effective answer for fast, easy, efficient chopping. Comfortable, weighted handle does most of the work for you to cut cleanly in one stroke. Super-sharp, stainless steel, interchangeable cutting grids let you perform six operations, including wedging. Plus, the compact 3½"-square cutting area maximizes counter space.

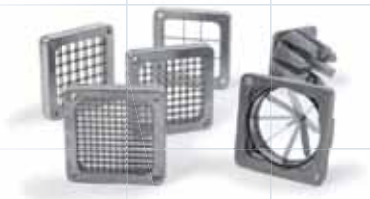
Model #	Description	Blade /Holder Assembly	Replacement Blades
55500-1	¼" Cut	55424-1	436-1 (set of 22)
55500-2	⅜" Cut	55424-2	436-2 (set of 16)
55500-3	½" Cut	55424-3	436-3 (set of 10)
55500-4	1" Cut	55424-4	436-4 (set of 4)

Optional Accessories

Model #	Description
55727-4	4-Section Wedger Kit
55727-6	6-Section Wedger Kit
55727-8	8-Section Wedger Kit

suggested uses

Use for fast, easy chopping, cutting and dicing of onions, tomatoes, potatoes, celery, peppers and other firm vegetables. Great for wedging citrus and other fruits, using the wedger kit.



Blade Assemblies

spiral fry potatokutter

The Very First Twist on Food Prep

In 1981, as a machine shop, Nemco took on the challenge of a local restaurant owner who had a tasty money-making idea.

Seeing how much his patrons enjoyed his unique, spiral-shaped French fries, the restaurateur knew he could generate a much bigger profit if he just had a lasting, commercial-grade tool that could take all the labor out of spiral cutting his potatoes.

Nemco responded with its very first food equipment product—the Spiral Fry™.

Today, foodservice equipment of all kinds is all Nemco makes, and operators everywhere are earning a huge gross margin on every delectably crispy serving of spiral fries.

NEW! Both the Spiral Fry and PowerKut produce all these varieties, including the newly popular Chip Twister!

Spiral Fry™ PotatoKutter

Easily turns potatoes into money! Simply load up to a 70-ct. potato, and turn the easy-action drive screw. No peeling is required, and it easily releases for fast reloading. Mounts securely on any flat surface for left- or right-handed operation. Removes easily for quick cleanup. Fine Cut Garnish Cutter makes attractive vegetable garnishes quickly and easily. The Ribbon Fry Cutter makes a great side for sandwiches.

Model #	Description	Replacement Blades
55050AN	Spiral Fry	55002 Separating Blade 55003 Shearing Blade
55017	Front Plate Assembly	
55050AN-R	Ribbon Fry	55492 Shearing Blade
55876	Front Plate Assembly	
55050AN-G	Fine Cut Garnish	55492 Shearing Blade 55702 Separating Blade
55711	Front Plate Assembly	
55050AN-WR	Wavy Ribbon Fry	55492-WR Shearing Blade
55876-WR	Front Plate Assembly	
55050AN-CT	Chip Twister Fry (Straight)	55492-CT Shearing Blade
55876-CT	Front Plate Assembly	
55050AN-WCT	Chip Twister Fry (Wavy)	55492-WCT Shearing Blade
55876-WCT	Front Plate Assembly	

suggested uses

Hot, crispy spiral, ribbon, wavy or chip twister fries make a savory, healthful, high-value presentation that customers love. Spiral Fry affords you the highest profit on every serving, and pays for itself in no time. It's perfect for creating signature-item appetizers, and is a great choice for the bar and lounge too.

Wavy Fry

Chip Twister Fry

Spiral Fry

PowerKut PotatoKutter

For mounds and mounds of today's most appetizing fries and garnishes, ask for the PowerKut Spiral Fry™, Ribbon Fry™, Wavy Fry™, Chip Twister Fry or Fine Cut Garnish Cutter. Each cuts with the innovation of the original Spiral Fry, but much faster and easier—going through an entire potato in as little as two seconds. Operation is simple—load, apply steady, even pressure and move the carriage forward. Wipes clean. Holds a 60-ct. potato.

Model #	Description	Replacement Blades
55150B-C	Spiral Fry Table Mount	55002 Separating Blade
55707-1-C	Spiral Fry Face Plate	
55150B-R	Ribbon Fry Table Mount	55492 Shearing Blade
55707-1-R	Ribbon Fry Face Plate	
55150B-G	Fine Cut Garnish Table Mount	55492 Shearing Blade
55707-1-G	Garnish Cut Face Plate	
55150B-WR	Wavy Ribbon Fry Table Mount	55492-WR Shearing Blade
55707-1-WR	Wavy Ribbon Fry Face Plate	
55150B-CT (Straight)	Chip Twister Fry Table Mount	55492-CT Shearing Blade
55707-1-CT (Straight)	Chip Twister Fry Face Plate	
55150B-WCT (Wavy)	Chip Twister Fry Table Mount	55492-WCT Shearing Blade
55707-1-WCT (Wavy)	Chip Twister Fry Face Plate	

Ribbon Fry

Garnish Cut

Note: Blade assemblies are interchangeable and available separately. See price list for model numbers. Replacement blades fit both models.

easy frykutter
vegetable cutter

Getting a Handle on the Hot Potato

The foodservice industry would be hard pressed to find a menu item more popular—or more stubborn to cut—than the French fry potato.

So, when Nemco looked into developing a fry cutter, the food prep challenge of actually muscling a blade through a potato weighed heavily in the process.

Out of this emerged the appropriately named Easy FryKutter™, built with a number of user-driven features, such as the industry's only ergonomically designed "D" handle that reduces fatigue and increases productivity.

Now, regardless of the potato or the customer rush, when the pressure is on, nothing performs as reliably as Nemco—the durable and lasting workhorse that operates with a stroke of finesse.

Easy FryKutter™

Easy FryKutter uses an exclusive short throw handle and superior engineering to improve leverage for smooth, easy cutting or wedging in just one stroke. Works with natural body motion to eliminate awkward stretching and reduce operator fatigue. Built to last under the toughest day-to-day conditions. Slide-in, slide-out wall bracket fits the same mounting holes as most other machines.

Model #	Description	Blade/Holder Assembly	Replacement Blades
55450-1	1/4" Cut	55424-1	436-1 (set of 22)
55450-2	3/8" Cut	55424-2	436-2 (set of 16)
55450-3	1/2" Cut	55424-3	436-3 (set of 10)
55450-4	4-Section Wedge	—	428-4
55450-6	6-Section Wedge	—	428-6
55450-8	8-Section Wedge	—	428-8

Optional Accessories

Model #	Description
55641	Wall Bracket
55727-4	4-Section Wedger Kit
55727-6	6-Section Wedger Kit
55727-8	8-Section Wedger Kit

Wall Bracket

suggested uses

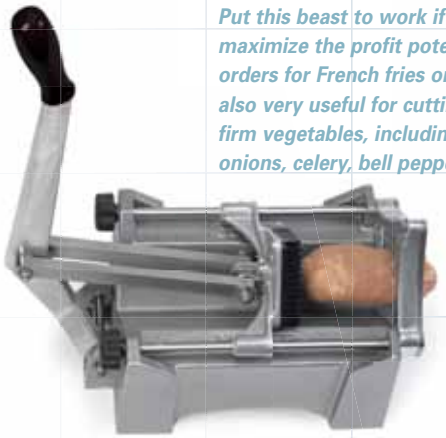
Cut potatoes for French fries and cut carrots and celery sticks. Chop onions, peppers, carrots and tomatoes. Wedge tomatoes for salads and potatoes for steak fries using the wedger kit. Great for wedging fruits too!

Blade Assemblies

Monster FryKutter™

Introducing the first potato cutting tool that just eats up the massive "monster" potatoes, delivering a big 1/4", 3/8" or 1/2" square cut. The special blade assembly does all the work to minimize operator fatigue and maximize productivity, so you can make more money on the big monster appetite of your customers.

Model #	Description	Blade/ Holder Assembly	Replacement Blades
56450-1	Stainless Blade Assembly Cuts 1/4" Sq. Cut	56424-1MK	536-1
56450-2	Stainless Blade Assembly Cuts 3/8" Sq. Cut	56424-2MK	536-2
56450-3	Stainless Blade Assembly Cuts 1/2" Sq. Cut	56424-3MK	536-3



suggested uses

Put this beast to work if you want to maximize the profit potential on your orders for French fries or steak fries. It's also very useful for cutting other large, firm vegetables, including colossal onions, celery, bell peppers and more.

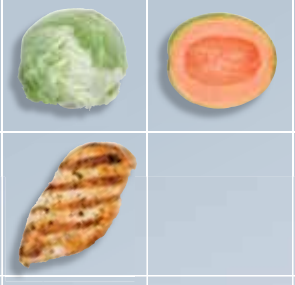
Monster Airmatic FryKutter™ NEW!

Never let a wave of hungry customers down. When the popularity of French fries meets your busiest rush times, get more orders out and make more money with Nemco's Monster Airmatic FryKutter. Comes in 1/4", 3/8" or 1/2" cut sizes. Slicing blade assemblies are also available in 1/4", 3/8" or 1/2"

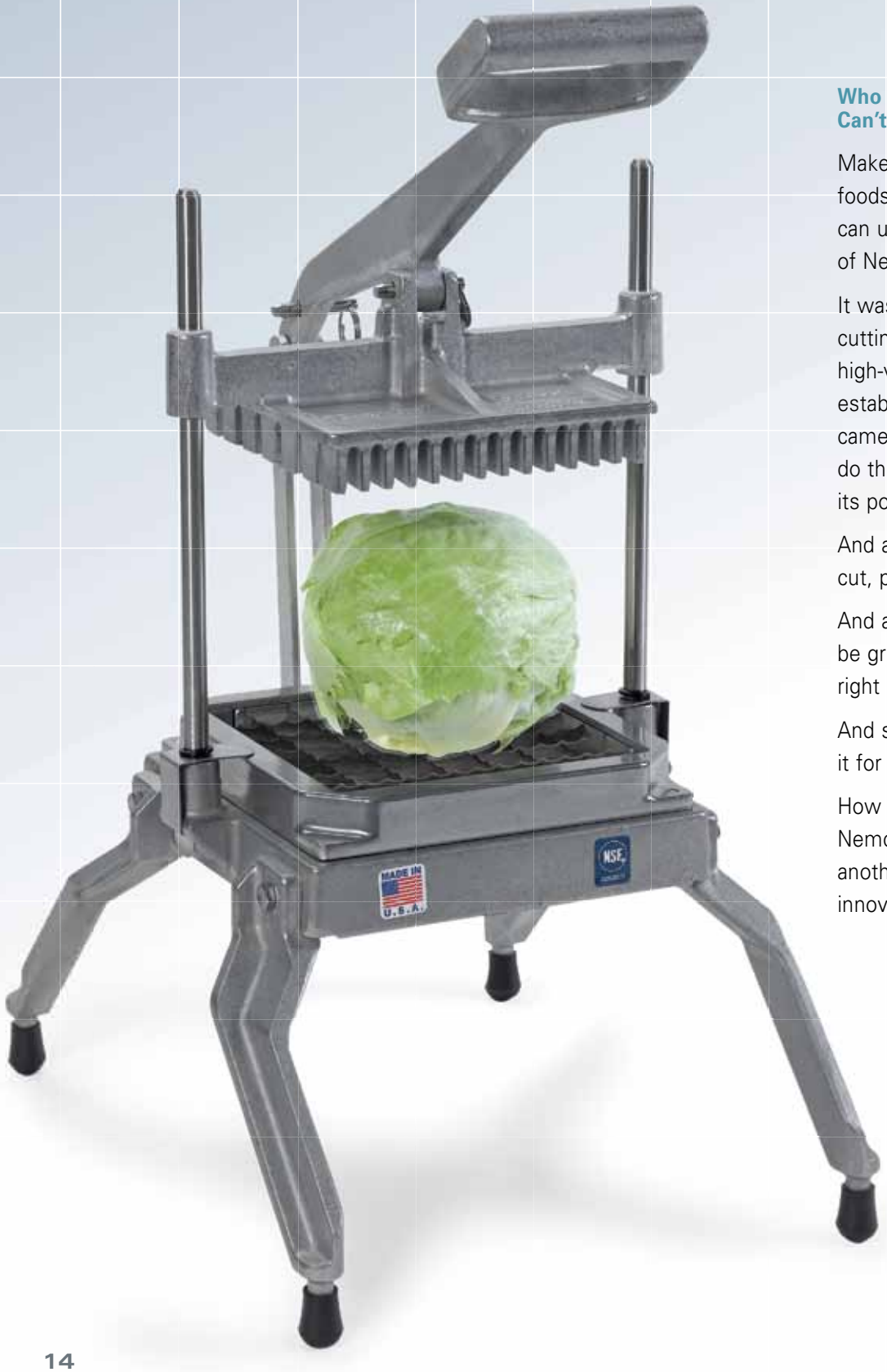
Model #	Description	Blade /Holder Assembly	Replacement Blades
56455-1	1/4" Sq. Cut	56424-1	536-1
56455-2	3/8" Sq. Cut	56424-2	536-2
56455-3	1/2" Sq. Cut	56424-3	536-3

suggested uses

It is a must have for very high-volume fast-food and grab-and-go-style restaurants. Use this workhorse for French fries and steak fries, as well as various cuts of other vegetables, including onions, celery, bell peppers, tomatoes and more.



easy lettucekutter



Who Says You Can't Be All Things . . . ?

Make no mistake, if you're in foodservice, your bottom line can use the cost-cutting efficiency of Nemco's Easy LettuceKutter™.

It was originally designed for cutting iceberg lettuce in a high-volume, quick-service-type establishment. But then along came a restaurant looking to do the same with romaine for its popular Caesar salads . . .

And another wanting a square cut, perfect for its chop salads . . .

And another thinking it would be great to cut grilled chicken, right after cutting its lettuce . . .

And still others that have used it for slicing melon . . .

How 'bout you? Have any ideas? Nemco's always up for designing another blade set, or some other innovation entirely.

Easy LettuceKutter™

Cut mounds of crisp, fresh lettuce in seconds—and keep it fresh for hours, with a cut so incredibly clean, it prevents browning at the leaf edges. Process a whole head of cored lettuce at a time. Scalloped blades and clean slicing action cut with no crushing and no bruising. Interlocked blades avoid flexing and require no tensioning. Plus, cleanup is easy.

Model #	Description	Blade Assembly	Replacement Blades
55650	1"x 1" Square	55485	55470
55650-1	1/2" Slices	55495	—
55650-2	For Romaine 1"x 2"	55485-2	55470-2
55650-3	1/2"x 1/2" Square	55924	55923
55650-CS	3/8" Slices	55882	—
55650-6	3/4"x 3/4" Square	55485-6	55470-6

Optional Accessories

Model #	Description
55491	Easy LettuceKutter Support Board w/Opening

suggested uses

Ideal for chopping iceberg and other lettuces, as well as slicing melons for fruit trays. Also slices lettuce for tacos and sandwiches. 55650-CS can be used to slice cooked chicken for wraps and salads.

Blade Assemblies

Support Board w/Opening

NSF polyethylene board fits securely over 20- and 32-gallon lettuce keeper containers. Also holds other lettuce-cutting machines.

Easy Onion Slicer II™

Takes EASY to a whole new level . . . Because a NEW factory-pretensioned blade set NEVER, EVER, needs tightening! Even your most inexperienced employees can easily change the blades. Process up to a 4-inch diameter onion. But don't stop there. This remarkably versatile tool can make fast work of just about anything in the produce department!

Model #	Description	Blade Assembly
56750-1	3/16" Slicer	56539-1
56750-2	1/4" Slicer	56539-2
56750-3	3/8" Slicer	56539-3
56750-4	1/2" Slicer	56539-4

suggested uses

Ideal for onions, celery, potatoes, pickles, firm tomatoes, oranges, lemons and limes.

Blade Assemblies

easy wedger
& easy apple corer

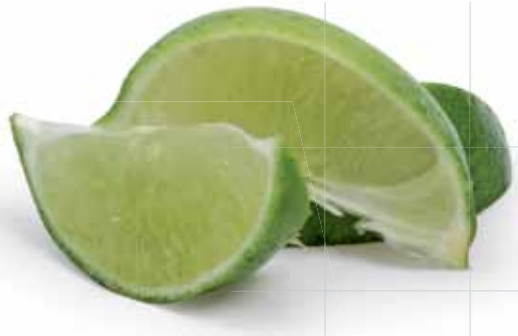
Foodservice's Equivalent to the Paper Clip

They call it a staple item. A must-have. A no-brainer. And if you're serving schools, using the corer version is probably the only way you can get the students to eat their apples.

No matter how you slice it, it's one of your most inexpensive solutions for making your food-prep work a whole lot easier.

Granted, Nemco didn't develop the first wedger, or even master the first manual wedging tool concept. But the way Nemco looks at it, if it's going to be a staple item, it should last a heck of a long time.

So, this one—simply called the Easy Wedger™—is built to operate more smoothly and more durably than any other.



Easy Wedger™ & Easy Apple Corer™

Save labor and cut perfect wedges every time. Easy Wedger cuts cleanly and precisely with stay-sharp stainless steel blades that minimize bruising. Works so fast, you can cut to order for the freshest selections possible. Built for years of reliable performance. Eight-section Easy Apple Corer looks and functions just like the Wedger, but it includes a pin in the middle of the pusher to simultaneously core while wedging.

Model #	Description	Blade Assembly
55550-4	4-Section Wedge	428-4
55550-6	6-Section Wedge	428-6
55550-8	8-Section Wedge	428-8
55550-10	10-Section Wedge	428-10
55550-8C	8-Section Corer	490-8

suggested uses

Easy Wedger is ideal for beverage operations. Use it for fresh lemon, lime and orange garnishes. Works great at the salad bar too. Try it with tomatoes, pickles, potatoes, cucumbers and zucchini.

Eight-Section Easy Apple Corer *– Cores and wedges at once—ideal for apples and pears.*

Easy Dicer Two-Way Vegetable Cutter

In seconds, Easy Dicer provides uniform, precision dicing in one quick, easy operation. Cuts onions five times faster than by hand, up to 100 pounds in only 45 minutes. Unique two-way cutting action dices and slices at once, to minimize handling and provide cleaner cuts, producing crisper, juicier shapes. Consistent output increases yield and reduces food waste. Constructed of rugged cast aluminum, stainless steel and engineered plastics for years of dependable service. Holds onions up to 3½ inches in diameter.

Model #	Description	Blade Assembly
55100E	¼" x ¼" x ¼" Cut	55022A
55100E-1	½" x ½" x ¼" Cut	55125
55100E-2	¼" x ¼" x ⅛" Cut	55022A

Note: Blade assemblies are interchangeable and available separately.

suggested uses

Ideal for dicing onions, potatoes, celery, green peppers and other toppings used for pizza, burgers, coney dogs, tacos, soups, stews, salads and more. For dicing firm tomatoes, use blade assembly 55125. Place cut side of tomato against blade.

Blade Assemblies

easy flowering
onion cutter

Crying All the Way to the Bank

Not long ago, a major national restaurant chain stumbled on an onion appetizer idea that was as grand in presentation as it was in flavor. But the prep work was a bit much, and the kitchen couldn't stay on top of the tidal wave of orders.

Enter Nemco.

Now, the Easy Flowering Onion™ Cutter takes virtually all the labor out with one motion, transforming this trademark menu favorite into a much more cost-effective production, and enabling the chain to turn a 700 percent profit.

Easy Flowering Onion™ Cutter

For the authentic cut that lets you serve today's most profitable, great-tasting appetizers—for a return of 700 percent or more! The Easy Flowering Onion Cutter produces these high profit specialties fast and oh, so easy. Just one stroke turns a colossal onion into a colossal, flowering favorite. Then batter, bread and deep fry. Adapter base lets you use smaller onions as well. Sturdy, all-metal construction for long life.

Model #	Description	Blade Assembly
55700	Onion Cutter	55511
55526	Small Onion Adapter	N/A
55513	Core Cutter, Large 2 3/4"	N/A
55527	Core Cutter, Small 1 3/4"	N/A

suggested uses

Create the perfect signature item onion appetizer. Or dip the ends of a flowered raw onion in food coloring to create magnificent onion garnish. Use with colossal and smaller sized onions.

Core Cutter *– Remove onion core with the Core Cutter, and you create space to add a ramekin filled with delicious dipping sauce.*

Green Onion Slicer Plus

For fast, fresh sliced garnishes, salad toppings, appetizers, soup starters and more, choose the Green Onion Slicer Plus. It makes mounds of perfect slices in just one labor-saving stroke. Faster than knives or scissors. Razor-sharp blades are individually replaceable. Wall-mount design saves valuable counter space.

Model #	Description	Replacement Blades
55250A	3/16" Cut	55225-6 (pack of 6)

suggested uses

Slices green onions, mushrooms, peeled cucumbers, olives, bananas, green peppers, strawberries and other fruits and vegetables into perfect 3/16" slices.

easy cheeser
cheese cutter

Cost Savings, Cubed

It might not be a complicated matter, but cutting a cheese block into smaller, bite-size pieces is an unavoidable, time-consuming chore nonetheless.

It only makes sense that Nemco would get involved.

Applying its engineering style for user-friendly operation and lasting durability, Nemco developed its Easy Cheeser™ to serve hotels, caterers, supermarket delis and other foodservice operations with a three-sided concept for cost-cutting:

Speed that saves valuable labor.

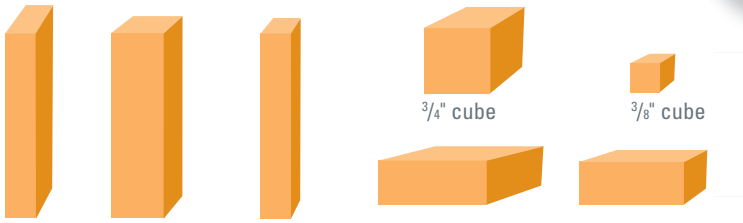
Cutting consistency for optimum portion control.

And construction strength that maximizes lifetime value.

Easy Cheeser™

Save time and labor with Easy Cheeser cheese cutters. These rugged, all metal units cut uniform cubes, sticks, squares and rectangles of everybody's favorite cheeses, including mozzarella, Monterey Jack, cheddar, Muenster, Swiss, American and more. Slicing arms are interchangeable and easy to switch. Stainless steel cutting wires are replaceable. Cubes a five-pound cheese loaf in only 75 seconds.

Model #	Description	Wire Kit
55300A	3/4" Slicing Arm	55288
55300A-1	3/8" Slicing Arm	55288
55300A-2	3/4" and 3/8" Arms	55288
55300A-516D	5/16" Slicing Arm	55288



suggested uses

The Easy Cheeser is perfect for salad bars, deli trays, party packs, in-store sampling, hors d'oeuvres and specialty trays. Great for butter too! Makes individual pats and serving-size squares.

Model 55300A

NEW! mozzarella specialty unit!

Model 55300A-516D

Will slice other cheeses, but frame is designed to cradle mozzarella and cutting wires are spaced specifically for 5/16" slices.

Easy Cheese Blocker™

Cut cheese blocks down to size in seconds for more manageable cubing, slicing and shredding. Sturdy, all stainless steel construction and rigid cutting bow ensure straight, even cuts plus long life. Calibrated, notched, 1/2-inch cutting guide helps to improve consistency and reduce waste. Stainless steel cutting wire is easily replaced. Process 40-pound cheese blocks, 35-pound cheese wheels or smaller.

Model #	Description	Wire Kit
55350A	Cheese Block Cutter	55359-P3

suggested uses

Use with the Nemco Easy Cheeser cutter for a total cheese prep center.

canpro
can opener

Winning Can-Do Attitude

At Nemco, sometimes the answer actually *is* to reinvent the wheel—or some other device nearly as old. No, not the 200-year-old tin can. But, rather, the 140-year-old can opener.

By cutting along the seam, on the outside of the rim, Nemco's new CanPRO® recently emerged as a completely revolutionary way to open cans more easily and safely.

Brilliantly conceptualized and carefully developed to include several new design improvements for durability, such as a gearless drive, the CanPRO is now saving time, and elbows, in thousands of commercial kitchens worldwide.

CanPRO® Compact

Nemco's unique mechanical design thinks outside the can! Instead of cutting down vertically into the lid, the CanPRO Compact cuts horizontally into the rim for improved food safety, as well as operator safety. Cutting from the outside, the blade assembly crimps as it cuts, eliminating the sharp edge that can slice a hand or damage a spatula. Plus, it leaves no metal slivers that can fall into the food contents. Running the circumference of a #10-sized can just takes a few quick and easy turns of the crank. It's adjustable to all common can sizes and features a permanent mount with an optional temporary clamp, allowing you to move the opener around the kitchen. Security model option available.

Model #	Description	Replacement Cutter
56050-1	CanPRO Compact, Permanent Mount	56029
56050-2	CanPRO Compact, Temporary Mount	56029
56050-3	CanPRO Compact, Security Model	56029
56022A	Cutter Housing Assembly	—

suggested uses

The CanPRO Compact from Nemco easily fits #2-, #5- and #10-sized cans.

Easy Chicken Slicer™

Cut your labor, not your hands, with the new Easy Chicken Slicer. The ingeniously simple design features a unique assembly of *unsharpened* blades that make quick work of breaded, cooked chicken breast. Compared to the conventional knife-in-hand alternative, the Easy Chicken Slicer performs with superior speed, consistency and, above all, safety—with virtually no training required! Cleanup is a breeze. Sharpened blades are also available for cutting other foods. All blades come as factory-pretensioned blade cartridges for super-fast and easy changeout.

Model #	Description	Blade Assembly
55975	1/2" Slice	55868
55975-SC	1/2" Slice (Scalloped)	55868-SC
55975-1	3/8" Slice	55868-1
55975-1SC	3/8" Slice (Scalloped)	55868-1SC
55975-2	1/4" Slice	55868-2
55975-2SC	1/4" Slice (Scalloped)	55868-2SC

suggested uses

If your operation is trying to maximize the exploding popularity of chicken salads and sandwich wraps, this is the tool you need. It quickly and easily cuts through chicken and turkey breasts.

Blade Assemblies

easy grill scraper

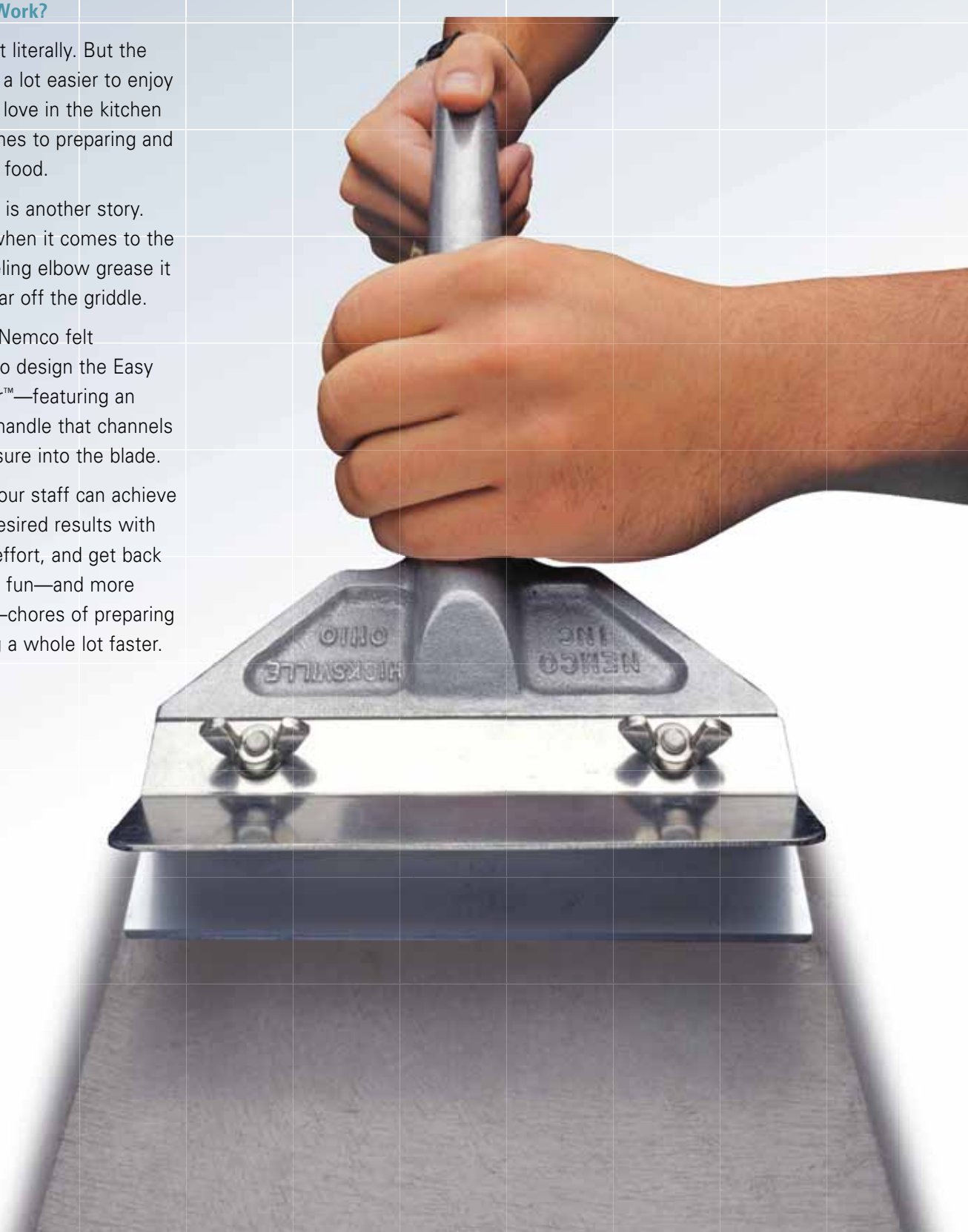
Do You Whistle While You Work?

Probably not literally. But the point is, it's a lot easier to enjoy the labor of love in the kitchen when it comes to preparing and cooking the food.

Cleaning up is another story. Especially when it comes to the kind of grueling elbow grease it takes to clear off the griddle.

That's why Nemco felt compelled to design the Easy Grill Scraper™—featuring an ergonomic handle that channels all the pressure into the blade.

That way, your staff can achieve the same desired results with much less effort, and get back to the more fun—and more productive—chores of preparing and cooking a whole lot faster.



Easy Grill Scraper™

Our unique scraper design has a special, ergonomic shape which puts more pressure on the blade for better results. Constructed of heavy-duty cast aluminum with a heat-treated spring steel blade. Replacement blades fit most other brands.

Model #	Description	Replacement Blades
55825	Grill Scraper	55607-6 (six pack)

ShrimpPro 2000® Power Shrimp Cutter & Deveiner™

Keep pace with the demand of your hungriest shrimp lovers! In just one hour, the ShrimpPro instantly and consistently deveins, cuts, butterflies or splits up to 6,000 shrimp! Operators can hand-feed or attach the feeder tray for higher volumes. Either way, the ShrimpPro does all the work with virtually no risk of injury. Compact, portable design saves space and makes for easy storage. ShrimpPrep is specially designed to operate with your existing Robot Coupe™ food processor.

Model #	Description	Replacement Blades
55925	ShrimpPro® (2000)	55977
55925-230	ShrimpPro® (2000)-230 Volt, CE	55977
55950	ShrimpPrep® (RC-2001)	55977

Comes with feeder tray, S-M-L depth rollers, lubricant, and two 9 1/16" blade wrenches.

suggested uses

The ShrimpPro is the perfect answer for uniform deveining and butterflying shrimp for seafood bars and buffets, Asian stir-fry restaurants, caterers and other seafood specialty restaurants and retailers.

Low- to medium-volume seafood operators should opt for the ShrimpPrep.

Optional Accessories

Model #	Description
56004	ShrimpPro® Feeder Tray
55991	ShrimpPrep® Feeder Tray

Robot Coupe™ is a trademark of Robot Coupe USA.

ProShucker® Power Shell Separator™

The ProShucker quickly and cleanly opens up to a dozen oysters a minute with virtually 0% risk and 100% yield. A dull threaded bit gently pries open the shell. Works fast and evacuates all mud and shell fragments so you get maximum meat yield with minimum contamination. Best of all, the ProShucker is so easy to use, it requires almost no training!

Model #	Description	Replacement Bit
55900	ProShucker® (PSS-100)	55957 (3 pack)
55900-230	ProShucker® (PSS-100)-230 Volt	55957 (3 pack)

Comes with foot pedal, 3 bits/augers and 2 bit replacement wrenches. Available in 120v and 230v. All 230v units are shipped without plug on cords.

suggested uses

Perfect for restaurants with oyster bars and seafood buffets, as well as catering operations and supermarkets.

easy juicer
citrus juicer

The Need to Outlast a Thirsty Public

In a survival of the fittest environment like the foodservice industry, no one has the privilege of being able to afford downtime.

For a particular specialty food chain, famous for its lemonade, a steady and thirsty crowd was a nice problem to have. But being at the mercy of its feeble juicer was not. So, the chain execs turned to Nemco.

To solve the problem, Nemco focused on the bearing shaft of the juicer's handle and, presto! . . . the Easy Juicer™ was born—featuring a heat-treated stainless steel rack and pinion design that now puts the pressure on the fruit, not the franchise.

Easy Juicer™

Easy Juicer puts a 20:1 mechanical advantage in the palm of your hand. Specially designed ergonomic handle is easy to grip. Stainless steel rack and pinion is supported between two self-lubricating bronze bearings. High-strength steel post adds rigidity. Aluminum and stainless steel construction plus all stainless steel fasteners for rugged performance and durability. Strainer cone and cup are removable.

Model #	Description
55850	Citrus Juicer

suggested uses

Ideal for oranges, lemons and limes. Lets you quickly prepare the freshest possible lemonade, limeade, tropical drinks and other seasonal specialties.

Easy Pineapple Corer/Peeler

Take all the labor out of prepping a pineapple. Nemco's latest countertop innovation completely removes the core and peel with one simple pull of its easy-action, top-down lever. Saves time, effort and food waste. A locking mechanism keeps the handle/blade in the up position while loading a pineapple. Tough aluminum and stainless steel construction and easy disassembly for cleaning extend the life of the unit for great return on investment.

Model #	Description
55775	3.5" Pineapple Corer/Peeler
55775-1 NEW!	4" Pineapple Corer/Peeler

4" diameter Now Available

Easy Tuna Press™

Removes excess water from canned tuna quickly and easily for better food quality. Sandwiches and salads stay fresh longer, retain a more appetizing appearance because extra water that causes soggy bread and lettuce is completely removed. Holds one 64-ounce foodservice-sized can.

Model #	Description
55800	Tuna Press

Butter Spreader

This is the easiest and most efficient way to spread butter! Roller design promotes even, consistent application on all sorts of menu items, for economical portion control and best food flavor. Holds up to one pound of butter.

Model #	Description	Volts	Watts	Amps
8150-RS	Butter Spreader	—	—	—
8150-RS1	Butter Spreader, Heated	120	24	0.2
8150-RS1-220	Butter Spreader, Heated	220	24	0.1

When your goal is plain and simple—to make more money satisfying more hungry customers—you simply cannot go wrong with the original Nemco Roller Grill.

For exceptional cooking performance, a diehard, virtually maintenance-free attitude, and the added sales power of custom merchandising features . . .

No other name delivers a higher lifetime value.

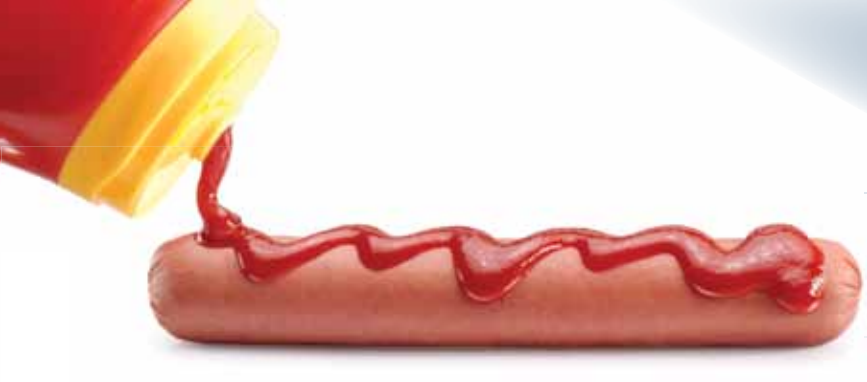
roller grills

Model 8027

Famous Old Dog.
Exciting New Tricks.

In the tradition of allowing the market to influence design, when Nemco acquired the very first roller grill, the next immediate move was to find out how it could serve foodservice operators like you even better.

Now, along with its steadfast appeal as the true original of its kind, the Nemco Roller Grill operates more quietly, sports a sharper front-of-the-house look, and features even heat distribution completely across every roller . . . oh, yeah, and it's built to last even longer than the decades-old original units still going strong today.



All Roller Grills available with NEW improved GripsIt™ rollers!

Model 8010

Roller Grill

Let profits roll! Grill hot dogs, egg rolls, tamales and more. The 360° roller rotation prevents residue buildup, while individual roller heating elements ensure heating consistency. Removable drip pan makes for easy cleaning. Inside, new grease seal feature prevents grease buildup inside the bearing. Electric power requires no ventilation system and infinite heat settings offer convenient temperature control. For optimum roller performance capability, look for GripsIt models that include SilverStone with grip- and abrasion-resistant additive.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 5" Franks Per Hour
8010	Roller Grill, 10 Hot Dogs	16" x 11" x 7 1/4"	120	330	2.8	6	1 / 5-15P	10–200
8010SX	Roller Grill, 10 Hot Dogs, Non Slip GripsIt*	16" x 11" x 7 1/4"	120	330	2.8	6	1 / 5-15P	10–200
8010V	Roller Grill, 10 Hot Dogs, Bun Warmer Guard Combination	16" x 11" x 22"	120	380	3.2	6	1 / 5-15P	10–200
8010VSX	Roller Grill, 10 Hot Dogs, Non Slip GripsIt,* Bun Warmer, Guard Combination	16" x 11" x 22"	120	380	3.2	6	1 / 5-15P	10–200
8018	Roller Grill, 18 Hot Dogs	18 1/2" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	18–360
8018SX	Roller Grill, 18 Hot Dogs, Non Slip GripsIt*	18 1/2" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	18–360
8027	Roller Grill, 27 Hot Dogs	22 1/4" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	27–540
8027SX	Roller Grill, 27 Hot Dogs, Non Slip GripsIt*	22 1/4" x 16 1/4" x 7"	120	950	7.9	10	1 / 5-15P	27–540
8036	Roller Grill, 36 Hot Dogs	29 1/2" x 16 1/4" x 7"	120	1500	12.5	10	1 / 5-15P	36–720
8036SX	Roller Grill, 36 Hot Dogs, Non Slip GripsIt*	29 1/2" x 16 1/4" x 7"	120	1500	12.5	10	1 / 5-15P	36–720
8045W	Roller Grill, Wide, 45 Hot Dogs	35 1/2" x 16 1/4" x 7"	120	1800	15.0	10	1 / 5-15P	45–900
8045SXW	Roller Grill, Wide, 45 Hot Dogs, Non Slip GripsIt*	35 1/2" x 16 1/4" x 7"	120	1800	15.0	10	1 / 5-15P	45–900
8045N	Roller Grill, Narrow, 45 Hot Dogs	22 1/4" x 25 3/4" x 7"	120	1520	12.7	16	1 / 5-15P	45–900
8045SXN	Roller Grill, Narrow, 45 Hot Dogs, Non Slip GripsIt*	22 1/4" x 25 3/4" x 7"	120	1520	12.7	16	1 / 5-15P	45–900
8075	Roller Grill, 75 Hot Dogs	35 1/2" x 25 3/4" x 7"	120	2880	24.0	16	2 / 5-15P	75–1500
8075SX	Roller Grill, 75 Hot Dogs, Non Slip GripsIt*	35 1/2" x 25 3/4" x 7"	120	2880	24.0	16	2 / 5-15P	75–1500

*220 Volt and 230 Volt CE models are also available. Call for details. *See description of GripsIt on pg. 33.*

Model 8010VSX

Model 8018 and 8018GD

Model 8027SX

Model 8036SX

Model 8045N and 8045NGD

slanted roller grills

Model 8045SXW-SLT

Seeing Is Believing

It wasn't long after entering the hot dog roller grill market that Nemco's instinct for engaging its customers led to new design ideas.

In this case, the partnership grew primarily with those in the convenience store segment, where operators were looking for food equipment that offered more than trouble-free, quality cooking performance. They needed equipment that could help them sell more food in a self-serve model.

Among other ideas, Nemco developed its slanted roller grill that offered a double-whammy of merchandising punch. First, the attractive aroma creates the interest. Then, the high visibility, courtesy of the stair-step rollers, closes the impulse sale.

Slanted Roller Grill

A special tiered roller design adds an effective merchandising edge because it brings the deliciously tempting grilled hot dogs into better view for your customers. For optimum roller performance capability, look for GripsIt models that include SilverStone with grip- and abrasion-resistant additive.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 5" Franks Per Hour
8027-SLT	Slanted Roller Grill 27 Hot Dogs	22 1/4" x 16 1/4" x 10 1/4"	120	950	7.9	10	1 / 5-15P	27-540
8027SX-SLT	Slanted Roller Grill 27 Hot Dogs, Non Slip GripsIt	22 1/4" x 16 1/4" x 10 1/4"	120	950	7.9	10	1 / 5-15P	27-540
8036-SLT	Slanted Roller Grill 36 Hot Dogs	29 1/2" x 16 1/4" x 10 1/4"	120	1500	12.5	10	1 / 5-15P	36-720
8036SX-SLT	Slanted Roller Grill 36 Hot Dogs, Non Slip GripsIt	29 1/2" x 16 1/4" x 10 1/4"	120	1500	12.5	10	1 / 5-15P	36-720
8045W-SLT	Slanted Roller Grill, Wide 45 Hot Dogs	35 1/2" x 16 1/4" x 10 1/4"	120	1800	15.0	10	1 / 5-15P	45-900
8045SXW-SLT	Slanted Roller Grill, Wide 45 Hot Dogs, Non Slip GripsIt	35 1/2" x 16 1/4" x 10 1/4"	120	1800	15.0	10	1 / 5-15P	45-900

220 Volt and 230 Volt CE models are also available. Call for details.

NEW Improved! GripsIt Rollers!

Only from Nemco: *Sell more taquitos, pancake rollups and other specialty roller-grilled foods with Nemco's proprietary GripsIt™ roller coating—available on all Roller Grill models. GripsIt combines a subtle friction characteristic with a smooth surface finish, optimizing cooking rotation without giving up the important food-safety cleanability of conventional chrome rollers.*

Hot Dog Steamer

You can't beat the moneymaking magic of a classic ballpark hot dog. Nemco's new countertop hot dog steamer cooks 'em up plump and juicy, and adds merchandising appeal to attract hungry customers. Smart design uses the steam to keep buns on the upper bun rack moist and fresh. Various user-friendly features minimize the need for operator attention. Best of all, to get the cash register ringing, hot dogs can be ready to serve in as few as 10 minutes!

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
8300	Hot Dog Steamer Capacity: 7 1/2 qt. Water Reservoir 150 Hot Dogs, 30 Buns, Low-Water-Level Indicator Light	13 1/2" x 15" x 18"	120	800	6.7
8300-220	Hot Dog Steamer Capacity: 7 1/2 qt. Water Reservoir 150 Hot Dogs, 30 Buns, Low-Water-Level Indicator Light	13 1/2" x 15" x 18"	220	800	3.6
8300-230	Hot Dog Steamer, CE Capacity: 7 1/2 qt. Water Reservoir 150 Hot Dogs, 30 Buns, Low-Water-Level Indicator Light	13 1/2" x 15" x 18"	230	750	3.3
8301	Hot Dog Steamer Capacity: 7 1/2 qt. Water Reservoir 150 Hot Dogs, 30 Buns, No Low-Water-Level Indicator Light	13 1/2" x 15" x 18"	120	800	6.7

suggested uses

Perfect for convenience stores and concession areas short on space. Also great for informal catering events, bars, pool halls, bowling alleys and all sorts of other public gathering places where it doesn't take much to work up an appetite.

Model 8300

Back view

digital roller grills

Model 8250SX-SLT
(shown with food dividers, which are available for all grills)

And the Convenience Hits Just Keep on Comin'

Word came down from several high-volume Nemco c-store customers. To make their lives easier and their businesses more efficient, they put a new challenge on the table:

"Our traffic is heavy and in a hurry, and our employees are super busy. Can you take the already easy to use Roller Grill and make it so it requires even *less* operator attention?"

It was your classic case of a nice problem to have. But that didn't stop Nemco from solving it by introducing new design ideas, such as programmable "set it and forget it" digital controls, and dividers that keep the food aligned on the rollers for better merchandising appeal.

Digital Roller Grill

Nemco's latest grill model is ideal for high-volume, self-serve establishments, where employees have little time to monitor the unit. New digital controls allow operators to place the food on the rollers, hit a button and walk away. The preprogramming then automatically sequences through the preheat, cook and hold settings to achieve a perfectly grilled product completely without supervision. For optimum roller performance capability, look for GripsIt models that include SilverStone with grip- and abrasion-resistant additive.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 6" Franks Per Hour
8230-SLT	Roller Grill, 30 Hot Dogs, Chrome	23 3/4" x 18 5/8" x 10 1/4"	120	1100	9.2	11	1/5-15P	30-600
8230SX-SLT	Roller Grill, 30 Hot Dogs, GripsIt	23 3/4" x 18 5/8" x 10 1/4"	120	1100	9.2	11	1/5-15P	30-600
8250-SLT	Roller Grill, 50 Hot Dogs, Chrome	35 3/4" x 18 5/8" x 10 1/4"	120	1430	11.9	11	1/5-15P	50-1,000
8250SX-SLT	Roller Grill, 50 Hot Dogs, GripsIt	35 3/4" x 18 5/8" x 10 1/4"	120	1430	11.9	11	1/5-15P	50-1,000

Roller Grill Divider Kits

Divider kits are available for most Nemco Roller Grills. 80440 kits include convenient self-serve tongs, tong holder and control cover. *(see photo on opposite page).*

Model #	Description
80435-27	Fits 8027 Series Roller Grills
80435-36	Fits 8036 Series Roller Grills
80435-45N	Fits 8045N Series Roller Grills
80435-45W	Fits 8045W Series Roller Grills
80435-75	Fits 8075 Series Roller Grills
80440-30	Fits 8230 Series Roller Grills
80440-50	Fits 8250 Series Roller Grills

Note: For divider kits that fit Slanted Roller Grills, specify the model number with an SLT suffix. Example: For Slanted Roller Grill model #8027-SLT, order divider kit #80435-27-SLT.

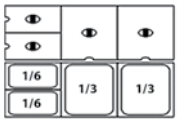
Mini Cart

Cash in on a real fan favorite with the fun and character of these mini hot-dog cart merchandisers that fit right on your countertop or bar. Available as shown, or with our popular black and white color scheme. Fully adjustable heating controls let you easily set and monitor temperatures. Inserts and accessories allow you to adapt to changing menu items. Standard models steam and hold as many hot dogs as a New York City street cart!

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6550-DW	Mini Cart, Blue	23 7/8" x 14 5/8" x 10 1/2"*	120	1500	12.5
6550-SF	Mini Cart, Black	23 7/8" x 14 5/8" x 10 1/2"*	120	1500	12.5

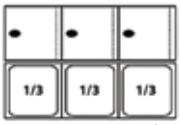
**Height with umbrella is 46 1/2".*

Please specify pan configuration when ordering. Additional pan configurations available. Call for details.



Pan configuration–option 1

Pan configuration–option 2



Pan configuration–option 3

bun warmers & bun boxes

A Hot Dog With Your Name On It

Right along with the c-stores, operations like the concessionaries also survive on merchandising—not to mention the fact that, as in the major sports venues or retailers, they're often part of the sale of a bigger product. A brand.

As a result, Nemco's full line of Roller Grills includes accessories and complete hot dog stations, all available with an endless number of custom merchandising graphics options.

Moist Heat Bun/Food Warmers

Moist heat keeps buns and other foods warm, fresh and ready to serve. Stainless steel construction adds durability and makes cleaning easy. Stackable design saves space. A variety of sizes ensures you'll find one to perfectly fit your operation.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	Bun Capacity
8018-BW	Bun & Food Warmer	18 1/2" x 17 1/2" x 10 5/8"	120	400	3.3	24
8027-BW	Bun & Food Warmer	23" x 17 1/2" x 10 5/8"	120	450	3.8	32
8036-BW	Bun & Food Warmer	30" x 17 1/2" x 10 5/8"	120	550	4.6	48
8045N-BW	Bun & Food Warmer	23" x 26 3/4" x 10 5/8"	120	450	3.8	32
8045W-BW	Bun & Food Warmer	35 1/2" x 17 1/2" x 10 5/8"	120	650	5.4	64
8075-BW	Bun & Food Warmer	35 1/2" x 25" x 10 5/8"	120	650	5.4	64

220 Volt and 230 Volt CE models are also available. Call for details.

Model 8027-BW

Bun/Food Warmers

Whether you need capacity for two- or four-dozen buns, these durable, stainless steel, single-drawer warmers without a water reservoir will keep the buns and other foods fresh and ready to serve. Their space-saving, stackable design makes for an easy fit most anywhere. 8024-BW has a stainless steel flip-down door.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	Bun Capacity
8024-BW	Bun & Food Warmer No Moist Heat	15 3/4" x 11" x 5"	120	20	0.17	24
8048-BW	Bun & Food Warmer No Moist Heat	22" x 15 1/4" x 7 1/2"	120	108	0.9	48

220 Volt models are also available. Call for details.

Model 8024-BW

Model 8048-BW

Stainless Steel Bun Boxes

Each of these commercial-grade boxes provides a durable, stackable storage unit that keeps your hot dog buns fresh. Available in a variety of sizes.

Model #	Description	Size (W x D x H)	Bun Capacity
8018-SBB	Bun Box, Stainless Steel w/Door, Fits 8018 Series	18 3/4"x 19"x 6 1/4"	36
8027-SBB	Bun Box, Stainless Steel w/Door, Fits 8027 Series	22 1/4"x 19"x 6 1/4"	36
8036-SBB	Bun Box, Stainless Steel w/Door, Fits 8036 Series	29 5/8"x 19"x 6 1/4"	48
8045N-SBB	Bun Box, Stainless Steel w/Door, Fits 8045N Series	22 1/4"x 28 1/4"x 6 1/4"	64
8045W-SBB	Bun Box, Stainless Steel w/Door, Fits 8045W Series	35 1/2"x 19"x 6 1/4"	60
8075-SBB	Bun Box, Stainless Steel w/Door, Fits 8075 Series	35 1/2"x 28 1/4"x 6 1/4"	96
8230-SBB	Bun Box, Stainless Steel w/Door, Fits 8230 Series	23 3/4"x 21 1/4"x 6 1/4"	36
8250-SBB	Bun Box, Stainless Steel w/Door, Fits 8250 Series	35 3/4"x 21 1/4"x 6 1/4"	60

Model 8045W-SBB

roller grill accessories

Model 8036GD

Self-Serve Guards

Polycarbonate guards (available for every grill model except the 8010 Series) offer all the advantages of the standard guards, but with a higher impact resistance and heat resistance for exceptional durability in the busiest environments. For added convenience, operators can temporarily rest buns and such on the flat top. The guard sits firmly on top of the grill, yet is easily removed for cleaning.

Model #	Description	Size (W x D x H)	Fits Roller Grill
8010-SSG-DT	Self-Serve Acrylic Guard, Dome Top	16 3/8"x 10 1/4"x 7"	8010 Series
8018GD	Self-Serve Guard With Door	19"x 17 1/4"x 9"	8018 Series
8027GD	Self-Serve Guard With Door	22 3/4"x 17 1/4"x 9"	8027 Series
8036GD	Self-Serve Guard With Door	30"x 17 1/4"x 9"	8036 Series
8045NGD	Self-Serve Guard With Door	22 3/4"x 26 3/4"x 9"	8045N Series
8045WGD	Self-Serve Guard With Door	36"x 17 1/4"x 9"	8045W Series
8075GD	Self-Serve Guard With Door	36"x 26 3/4"x 9"	8075 Series
8230GD	Self-Serve Guard With Door	24 3/16"x 19 3/4"x 9"	8230 Series
8250GD	Self-Serve Guard With Door	36 3/16"x 19 3/4"x 9"	8250 Series
8230DGD	Guard Pass Through	24 3/16"x 19 3/4"x 9"	8230 Series
8250DGD	Guard Pass Through	36 3/16"x 19 3/4"x 9"	8250 Series

Model 8250-CGD

Canopy Sneeze Guards

Keep your Roller Grill covered with the added convenience of these pass-through canopy guards. The open design, with no doors, makes it easy to load the grill from the operator side, while still allowing access to the food from the customer side.

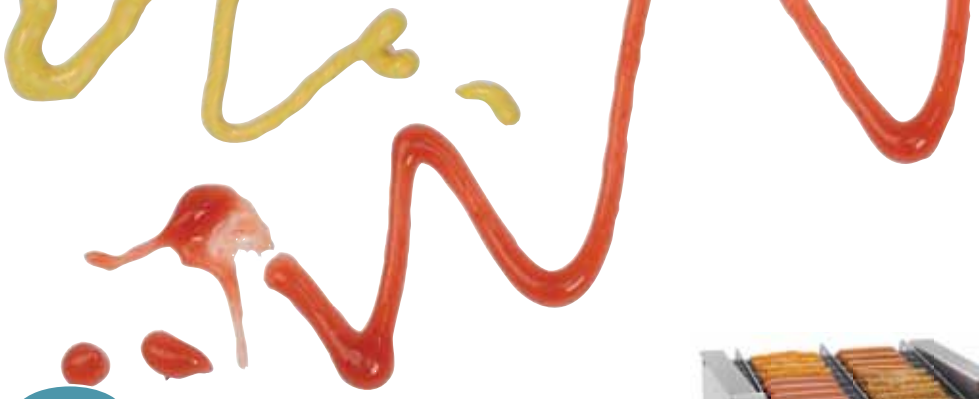
Model #	Description	Size (W x D x H)	Fits Roller Grill
8018-CGD	Canopy Sneeze Guard	19 x 17 1/2"x 8 3/4"	8018 Series
8027-CGD	Canopy Sneeze Guard	22 3/4"x 17 1/2"x 8 3/4"	8027 Series
8036-CGD	Canopy Sneeze Guard	30 x 17 1/2"x 8 3/4"	8036 Series
8045N-CGD	Canopy Sneeze Guard	22 3/4"x 27 x 8 3/4"	8045N Series
8045W-CGD	Canopy Sneeze Guard	36 x 17 1/2"x 8 3/4"	8045W Series
8075-CGD	Canopy Sneeze Guard	36 x 27 x 8 3/4"	8075 Series
8230-CGD	Canopy Sneeze Guard	24 1/4"x 19 7/8"x 8 3/4"	8230 Series
8250-CGD	Canopy Sneeze Guard	36 1/4"x 19 7/8"x 8 3/4"	8250 Series

Roller Grill Accessories

Read across from the model number of the grill you choose to identify the model numbers of its accessories.

Grill Series #	Bun Warmers (Stainless Steel)	Divider Kits	Bun Boxes	Self-Serve Guards	Canopy Guards
8010	8024-BW	—	8018-SBB	8010-SSG-DT*	—
8018	8018-BW	—	8018-SBB	8018GD	8018-CGD
8027	8027-BW, 8048-BW	80435-27	8027-SBB	8027GD	8027-CGD
8036	8036-BW	80435-36	8036-SBB	8036GD	8036-CGD
8045N	8045N-BW	80435-45N	8045N-SBB	8045NGD	8045N-CGD
8045W	8045W-BW	80435-45W	8045W-SBB	8045WGD	8045W-CGD
8075	8075-BW	80435-75	8075-SBB	8075GD	8075-CGD
8230	—	80440-30	8230-SBB	8230GD, 8230DGD	8230-CGD
8250	—	80440-50	8250-SBB	8250GD, 8250DGD	8250-CGD

**SSG-DT (dome top).*



Rethermalization Drawer NEW!

Keep up with demand in those pressure-cooker, high-volume traffic situations that send your Roller Grill into hyperdrive. Place this smart, compact retherm drawer right under your grill, so you can heat your roller grill items for immediate sale and take away the "grill in process" tags. Two adjustable bimetallic thermostats and a 0–60 minute timer work together to create an automatic cook-and-hold cycle. Stainless steel construction and easy-cleaning features promote service life. Roller Grill must have 4" legs for the retherm drawer to fit under grill. Stands are available for Roller Grills without 4" legs. Consult factory for leg and stand part numbers.

** Drawer alone does not fully cook hot dogs. For precook only, prior to grilling.*

Model#	Description	Size (W x D x H)	Volts	Watts	Amps	Fits Roller Grill Series
8430	Retherm. Drawer	17 1/2" x 18" x 4 1/2"	120	225	1.9	8027 & 8230
8436	Retherm. Drawer	24 3/4" x 18" x 4 1/2"	120	370	3.1	8036
8450	Retherm. Drawer	30 3/4" x 18" x 4 1/2"	120	490	4.1	8045W & 8250
8475	Retherm. Drawer	30 3/4" x 21 3/4" x 4 1/2"	120	650	5.4	8075

Model 8430
(shown with 8027SX-SLT)

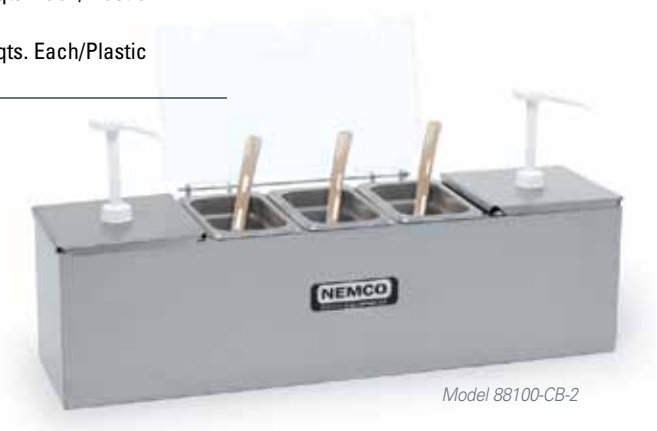
Model 8430

Condiment Bars & Stations

Give 'em the works without making more work for yourself. Cap off your hot dog serving area with one of these neat, efficient, no-waste condiment stations. Stainless steel construction effectively retains the temperature of the ice pack. Pumps provide dispensing with minimal effort.

Model #	Description	Size (W x D x H)	No. of Pans	Capacity/Type
88100-CB-1	Condiment Bar w/2- 3 Qt. Stainless Steel Pans w/Pumps	25 3/4"x 8"x 12"	1	6.1 qts. Each/Stainless Steel
88100-CB-2	Condiment Bar w/2- 3 Qt. Stainless Steel Pans w/Pumps	25 3/4"x 8"x 12"	3	1.1 qts. Each/Stainless Steel
88100-CB-3	Condiment Bar w/2- 3 Qt. Stainless Steel Pans w/Pumps	25 3/4"x 8"x 12"	3	0.6 qts. Each/Stainless Steel
88101-CB-1	Condiment Bar w/2- 1.5 Qt. Plastic Pans w/Pumps	24"x 7 1/2"x 9 1/2"	3	1.1 qts. Each/Plastic
88101-CB-2	Condiment Bar w/2- 1.5 Qt. Plastic Pans w/Pumps	24"x 7 1/2"x 9 1/2"	3	0.6 qts. Each/Plastic
88101-CB-2P*	Condiment Bar w/2- 1.5 Qt. Plastic Pans w/Pumps	24"x 7 1/2"x 9 1/2"	3	0.6 qts. Each/Plastic
88250-CB	Ice Pack, One Each			

**Includes two ice packs*

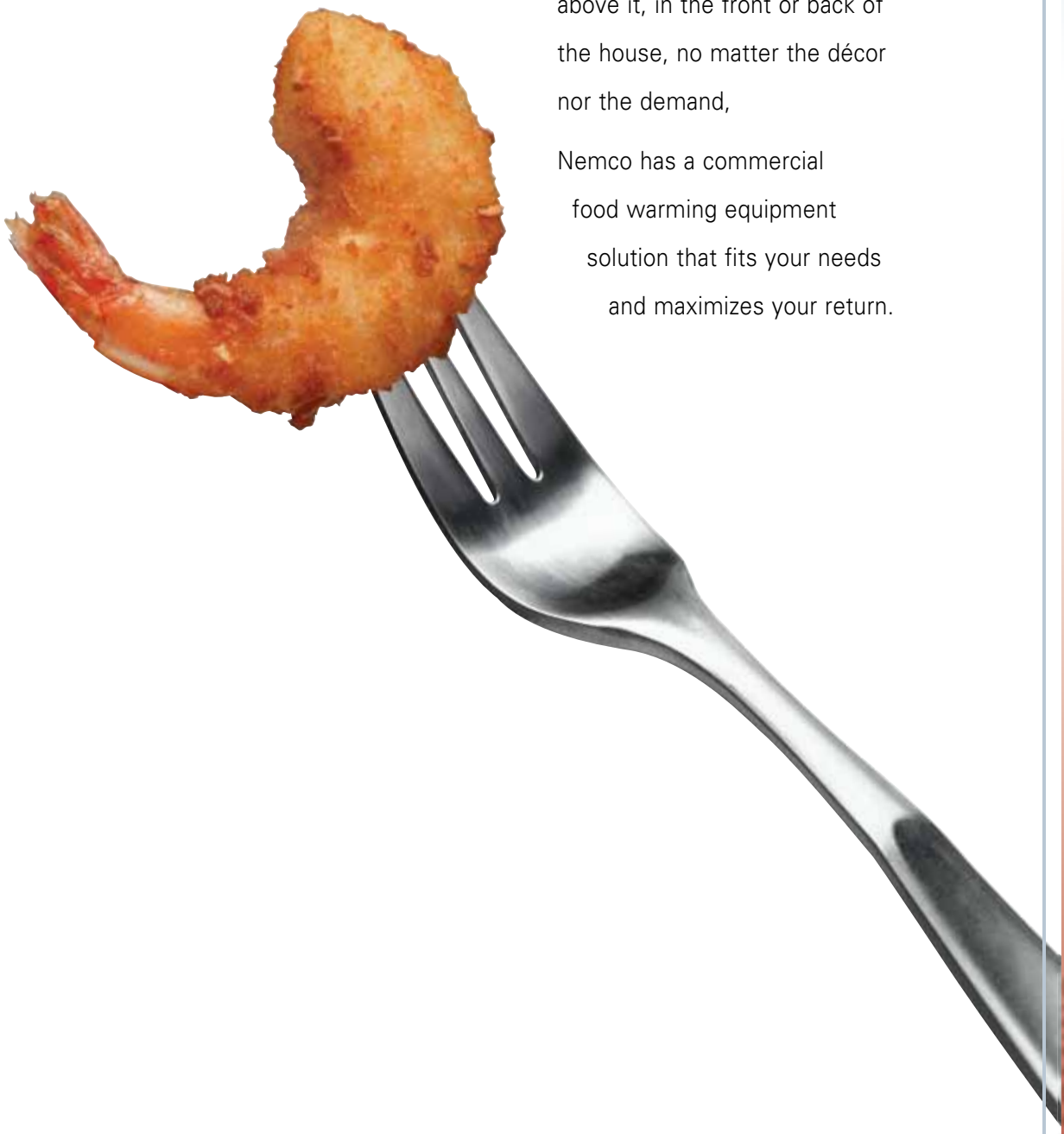


Model 88100-CB-2

You've already prepared some fantastic, totally crave-able food. Don't sell yourself short letting it get cold on the bench. Leverage the style, flexibility, temperature control and dependability of Nemco.

On the countertop or suspended above it, in the front or back of the house, no matter the décor nor the demand,

Nemco has a commercial food warming equipment solution that fits your needs and maximizes your return.



warmers

bulb warmers and strip heaters

Model 6000A-1A

Model 6000A-2
w/ 66091, 66089

bulb warmer suggested uses

Keep plated foods at proper serving temperatures, including pies, breads, and other baked goods. Also great for hot appetizers and side dishes, such as chicken fingers, French fries, poppers and fried shrimp.

Model 6004-4

Model 6008-4

For permanent serving lines in cafeterias and other institutional settings.

Model 6002

black

chrome

Freestanding and Suspended Infrared Bulb Warmers

Hold baked, fried, steamed or broiled foods at ready-to-eat temperatures and still keep the food's appetizing appearance over time. Attractive, timeless reflector hood design fits every interior. Custom configurations available with different bulbs (see optional accessories) and colored reflector hoods (see color swatches in the margin).

Model #	Description	Volts	Watts
6000A-1	Single Bulb, Adjustable Height	120	250
6000A-1A	Single Bulb, Adjustable Height, Compact	120	250
6000A-1APS	Single Bulb, Heat Lamp, Compact, w/Pan & Screen	120	250
6000A-2	Two Bulb, Adjustable Height, Grey	120	500
6000A-2B	Two Bulb, Adjustable Height, Black	120	500
6000A-2C	Two Bulb, Adjustable Height, Chrome	120	500
6000A-2TP	Two Bulb Heat Lamp w/Pan & Screen Set	120	500
6000A-3	Three Bulb, Adjustable Height	120	750
Clamp-On Units			
6004-1	Single Bulb, Clamp	120	250
6004-2	Two Bulb, Clamp	120	500
6004-4	Single Bulb, Adjustable Gooseneck, Grey	120	250
6004-4C	Single Bulb, Adjust Gooseneck, Chrome	120	250
Counter Units			
6008-2	Two Bulb Counter Unit	120	500
6008-3	Three Bulb Counter Unit	120	750
6008-4	Four Bulb Counter Unit	120	1000
6008-5	Five Bulb Counter Unit	120	1250
6008-6	Six Bulb Counter Unit	120	1500
6008-7	Seven Bulb Counter Unit	120	1750
6008-8	Eight Bulb Counter Unit	120	2000
6009-2	Two Bulb Counter Unit, w/Tray	120	500
6009-3	Three Bulb Counter Unit, w/Tray	120	750
6009-4	Four Bulb Counter Unit, w/Tray	120	1000
6009-5	Five Bulb Counter Unit, w/Tray	120	1250
6009-6	Six Bulb Counter Unit, w/Tray	120	1500
Ceiling Mount Models			
6002	Single Bulb, Six-Foot Cord	120	250
6003	Single Bulb, Four-Foot Tube	120	250
Suspension Bar, Chain Hung Models			
6006-2	Two Bulb, Single Row	120	500
6006-3	Three Bulb, Single Row	120	750
6006-4	Four Bulb, Single Row	120	1000
6006-5	Five Bulb, Single Row	120	1250
6006-6	Six Bulb, Single Row	120	1500
6006-7	Seven Bulb, Single Row	120	1750
6006-8	Eight Bulb, Single Row	120	2000

Bulb Warmer Optional Accessories

Model #	Description
66089	Pan and Screen Set
66091	Tray for 6000A-1 & 2
66103	Case of 12, 250-Watt Bulbs (White)
66104	Case of 12, 250-Watt Bulbs (Red)
66118	Case of 12, 250-Watt Bulbs (White, Shatter-Resistant)
66195	Tray for 6000A-3

suggested uses

The perfect choice for serving moist, juicy slices of roast beef, prime rib, turkey, ham, leg of lamb and other large cuts at buffets and server stations.

Model 6015

Carving Station Bulb Warmers

Combines a 250-watt infrared bulb with a convenient, NSF high-density polyethylene cutting board. Wooden carving board also available. Adjustable, 30-inch-high, flexible gooseneck. Cutting board detaches for easy cleanup.

Model #	Description	Volts	Watts
6015	Single Bulb, Polyethylene Base, Grey	120	250
6016	Single Bulb, Wood Base, Grey	120	250
6016-C	Single Bulb, Wood Base, Chrome	120	250

Model 6150-24, with hanging brackets

Infrared Strip Heaters

As more operators continue to buy Nemco strip heaters, word is getting out that they perform as well as, if not better than, anything else on the market. Hold food at serving temperature without drying out or overcooking to ensure better-tasting foods and better-looking presentations. Hanging, base-mounted and pass-through designs fit most locations, as well as permanent and temporary requirements. Durable aluminum shell for easy cleanup. Available with infinite temperature control for varying low, medium and high heat settings.

Model #	Description	Volts	Watts
6150-24	24" Strip Heater	120	500
6150-36	36" Strip Heater	120	850
6150-48	48" Strip Heater	120	1100
6150-60	60" Strip Heater	120	1400
6150-72	72" Strip Heater	120	1725
6152-24	24" Strip Heater on Base	120	500
Infinite Control Models			
6151-24	24" Strip Heater, Infinite Control	120	500
6151-36	36" Strip Heater, Infinite Control	120	850
6151-48	48" Strip Heater, Infinite Control	120	1100
6151-60	60" Strip Heater, Infinite Control	120	1400
6151-72	72" Strip Heater, Infinite Control	120	1725

Model 6152-24 w/ 66089

Model 6150-24 w/ 66099

Optional Accessories

Model #	Description
66091	Tray for 6152-24
66089	Pan and Screen Set, 12" x 20"
66099	Wire Leg Kit–Height 16"

suggested uses

Hold foods at proper temperatures until you are ready to serve. A favorite for French fries, rice dishes, baked potatoes, fried chicken, pizza and large pans of food. Also works well as a plate or cup warmer.

warmers

countertop cookers & warmers

suggested uses

Ideal for serving vegetables, stir-fry, casseroles, lasagna and other items in buffet lines and catering applications. Accepts a 12" x 20" full-size pan or fractional-size pans.

Model 6055A

Model 6055A-43

Countertop Warmers

Add side dishes and entrées to existing buffet lines or create entirely new temporary buffet lines quickly and easily with Nemco's full-size countertop warmers. You'll enjoy greater menu flexibility and the ability to respond efficiently to changing menu requirements. Plus the reliable adjustable thermostat helps ensure that food held in serving lines is always within your food safety temperature guidelines. Unique heating element design provides even heat distribution to prevent "hot spots." Heavy-duty stainless steel well.

Model #	Description	Size (W x D x H)	Volts	Watts
6055A	Full Size Warmer	14 5/8" x 23 7/8" x 9"	120	1200
6055A-CW	Full Size Cooker/Warmer	14 5/8" x 23 7/8" x 10 1/2"	120	1500
6055A-220	Full Size Warmer, Export	14 5/8" x 23 7/8" x 9"	220	1200
6055A-43	4/3 Size Warmer	14 5/8" x 31" x 10 1/2"	120	1500

Optional Accessories

Model#	Description
66092	Two-Hole Adapter Plates for One 7 Quart & One 11 Quart Inset (Fits 6055A)
66093	Two-Hole Adapter Plates for Two 7 Quart Insets
66095	20" Adapter Bar
66096	12" Adapter Bar
66097	6" Adapter Bar
67763	Two-Hole Adapter Plates for Two 11 Quart Insets (Fits 6055A-43)
67860	Three-Hole Adapter Plates for Three 4 Quart Insets (Fits 6055A)
68591	Three-Hole Adapter Plates for Three 7 Quart Insets (Fits 6055A-43)
68592	Four-Hole Adapter Plates for Four 4 Quart Insets (Fits 6055A-43)

All Nemco cooker/warmers are listed NSF/ANSI Standard 4, making them certified "rethermalization equipment."

suggested uses

Primed for virtually any cold foods you want to zap into a hot, fresh, plate-ready state—instantly! Ideal for buns, rolls, breads and other baked goods, and just perfect for tortillas. Great for melting cheese or reheating precooked seafood, meats, pasta, fruits, veggies and more!

Model 6600

Super Shot Countertop Steamer

This powerful little appliance could wind up being one of the most versatile tools in your entire kitchen. Using super-hot steam—hotter than 212°F—the Super Shot reheats foods and restores their fresh-made flavor in seconds! Make day-old breads, buns and baked goods taste like they just came from the oven. It's ridiculously easy to operate. Simply plug it into a standard outlet, fill the reservoir with tap water, then use the push button to deliver a pulse of amazing steam. Made of commercial-grade stainless steel and cast aluminum.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6600	Super Shot Steamer	16 1/2" x 17 1/4" x 8 1/4"	120	1800	15.0

NEW! No drip rim.

Model 6100A

suggested uses

Attractive enough for serving lines, round warmers keep soups, gravies, BBQ sauce, hot dressings and dessert toppings warm and appetizing. Great for the back bar too.

Model 6120A

Countertop Cookers & Warmers

Designed for versatility in a wide range of sizes, Nemco countertop cookers and warmers add flexibility while helping you keep food within cooking and serving best practices. Unique heating element design provides even distribution to prevent "hot spots." Twin warmers have separate thermostats and balanced heat systems for maximum control and convenience. Stainless steel construction—including new stainless steel wells—ensures durability, prevents pitting and staining, and stands up to detergents, hard water and corrosion. See price list for export voltages. Models also available with inset, ladle and cover included.

Round Warmers

Model #	Description	Size (W x D x H)	Volts	Watts
6100A	7 Quart	11 7/8" x - x 9 3/4"	120	550
6101A	11 Quart	13 3/4" x - x 9 3/4"	120	750

Round Cooker Warmers

6102A	7 Quart	11 7/8" x - x 9 3/4"	120	1050
6103A	11 Quart	13 3/4" x - x 9 3/4"	120	1250

Countertop Warmers

6110A	4 Quart, Single Well	8 7/8" x 8 1/4" x 9 7/8"	120	350
6120A	4 Quart, Twin Well	18 5/8" x 10 3/8" x 9 7/8"	120	700
6120A-CW	4 Quart Cooker/ Warmer, Twin Well	18 5/8" x 10 3/8" x 9 7/8"	120	1000

Optional Accessories

Model #	Description	Fits Models
66088-2	Inset, Cover and Ladle Set (4 quart)	6110A & 6120A
66088-8	Inset, Cover and Ladle Set (7 quart)	6100A & 6102A
66088-10	Inset, Cover and Ladle Set (11 quart)	6101A & 6103A

All Nemco cooker/warmers are listed NSF/ANSI Standard 4, making them certified "rethermalization equipment."

Model 6625

NEW!

Fresh-O-Matic by Nemco

Instantly thermalize your precooked and frozen baked goods, meats, seafood, veggies, pasta and more with the reliable and super easy-to-use Fresh-O-Matic by Nemco. When it comes to food quality, you can't beat fresh-made. But with the Fresh-O-Matic, you can match it. That's because the Fresh-O-Matic uses super-hot steam—hotter than 212°F—to instantly return moist heat to cold, precooked foods!

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6625	Fresh-O-Matic by Nemco	16 1/2" x 12" x 11 5/8"	120	1500	12.5

suggested uses

The Fresh-O-Matic by Nemco can heat, refresh and serve hundreds of piping hot foods, from blueberry muffins, to beef stew, to Mexican burritos, to lobster dinners. You name it. If it's leftover or frozen, it can taste like it's freshly cooked once again.

warmers

mini steam tables & hot plates

Model 6060A

Mini Steam Tables

Mix-and-match adapter plates allow for more than 12 configurations to meet almost any serving need. Extra deep wells hold the largest pots and pans. Temperature range of 100°F to 200°F. Stainless steel construction ensures durability and prevents pitting and staining. Features "power on" indicator lights and back-mounted, 6-foot cord.

Model #	Size (W x D x H)	Volts	Watts	Amps
6060A	27 1/2" x 24 1/2" x 12 1/2"	120	1800	15.0
6062A	30 3/16" x 24 1/2" x 12 1/2"	120	1800	15.0

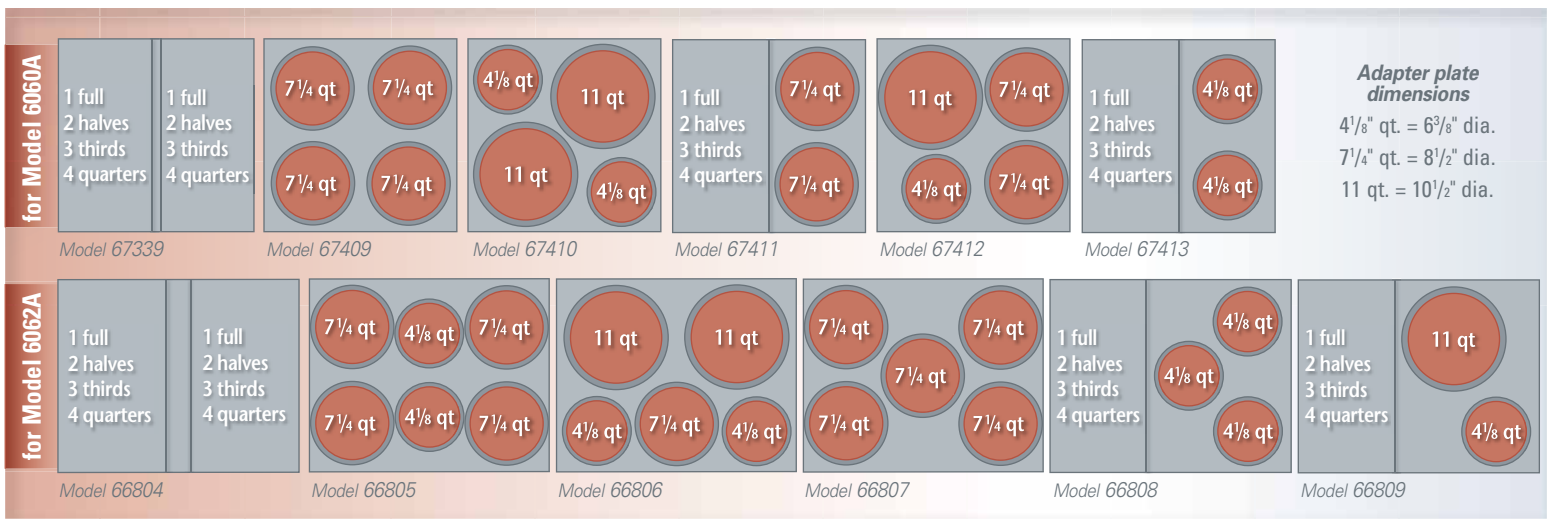
Adapter Plates and Optional Accessories

Model #	Description
67339	Holds Two 12" x 20" Steam Table Pans
67409	Holds Four 7 1/4 Quart Round Inset Pans
67410	Holds Two 11 Quart and Two 4 1/8 Quart Round Inset Pans
67411	Holds One 12" x 20" Steam Table Pan and Two 7 1/4 Quart Round Inset Pans
67412	Holds One 11 Quart Round Inset Pan, Two 7 1/4 Quart Round Inset Pans and One 4 1/8 Quart Round Inset Pan
67413	Holds One 12" x 20" Steam Table Pan and Two 4 1/8 Quart Round Inset Pans
66804	Holds Two 12" x 20" Steam Table Pans
66805	Holds Four 7 1/4 Quart and Two 4 1/8 Quart Round Inset Pans
66806	Holds Two 11 Quart Round Inset Pans, One 7 1/4 Quart Round Inset Pan and Two 4 1/8 Quart Round Inset Pans
66807	Holds Five 7 1/4 Quart Round Inset Pans
66808	Holds One 12" x 20" Steam Table Pan and Three 4 1/8 Quart Round Inset Pans
66809	Holds One 12" x 20" Steam Table Pan, One 11 Quart and One 4 1/8 Quart Round Inset Pan
66785	Set of Four Stainless Steel Legs

suggested uses

Use one Nemco Mini Steam Table in place of several individual units to keep soups, sauces, gravies, stews and other like foods at the perfect temperature. Adapter plates provide maximum versatility on serving lines, allowing complete meal presentations, such as ribs with dipping sauce, mashed potatoes and gravy, plus many other side dishes.

Adapter Plates



Model 6310-1

Model 6310-2

Model 6310-3-240

Model 6311-2-240

Model 6311-1-240

Hot Plates

Solid-top, cast-iron French burners heat up quickly and evenly, with six heat settings that can take you from a simmer to a boil in minutes. Horizontal and vertical configurations with one-, two- and four-burner setups fit most spaces. Multiple burners offer heating versatility. Right burner on the horizontal is a 1500-watt cooker, while the 500-watt left burner is perfect for warming. Vertical units have the cooker in the front. All models equipped with adjustable feet for added convenience.

Single Burners

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6310-1	Single Burner	12" x 13 1/2" x 5 1/8"	120	1500	12.5
6310-1-240	Single Burner	12" x 13 1/2" x 5 1/8"	240	2000	8.3

Double Burners

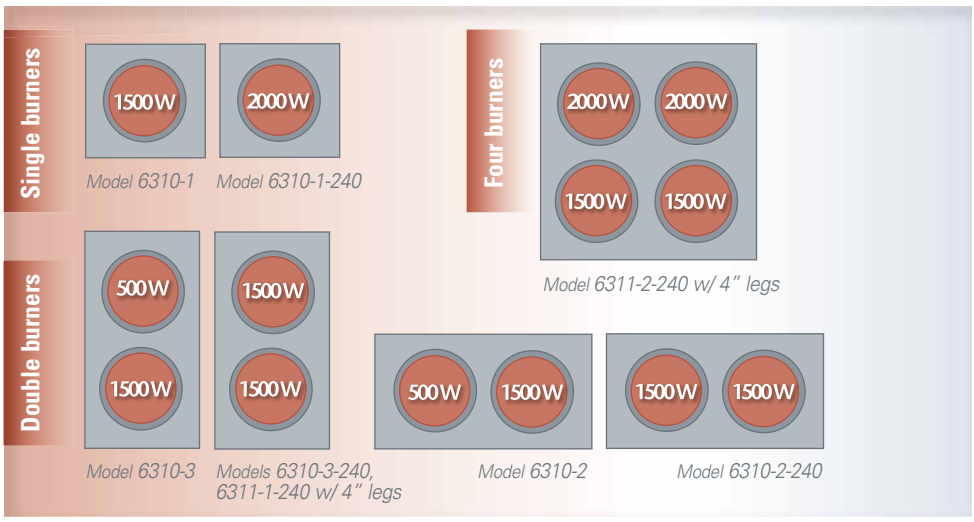
6310-2	Horizontal Double Burner	24 1/8" x 13 1/2" x 5 1/8"	120	2000	16.7
6310-2-240	Horizontal Double Burner	24 1/8" x 13 1/2" x 5 1/8"	240	3000	12.5
6310-3	Vertical Double Burner	25 1/2" x 12 1/8" x 5 1/8"	120	2000	16.7
6310-3-240	Vertical Double Burner	25 1/2" x 12 1/8" x 5 1/8"	240	3000	12.5
6311-1-240	Raised Vertical Double Burner	11 3/8" x 24 1/8" x 14 1/2"	240	3000	12.5

Four Burners

6311-2-240	Raised Four Burner	24" x 24 1/8" x 14 1/2"	240	7000	29.1
	2 Front Burners				1.5kw
	2 Back Burners				2.0kw

suggested uses

A popular, versatile choice for serving lines, and tableside and demonstration cooking. Perfect for sautéed and pan-fried foods, such as omelets, crepes and stir fry. Also ideal for cooking and holding soups, stews and sauces.



Sometimes we don't know we're hungry until the aroma, the sizzle, the glorious sight takes hold of our senses.

Such is the beauty of food sales. The profit power is built right in.

Nemco just plays matchmaker—with smart countertop food merchandising equipment that preserves flavor and freshness, appeals to all those influential senses, and adds a point-of-sale graphic kick that gets your customers wanting to buy and your cash register ringing.

pizza merchandiser

Model 6451

It's All About Your Food. Period.

Sure, a lot of thinking is behind Nemco's full line of countertop food merchandising equipment. But when staring at the drawing board, all the design team ever sees is food.

The result has been units that are never over-engineered. Rather, you get simple solutions that feature the most user-friendly controls, the highest degree of visibility, the easiest to clean interiors and exteriors, and the longest lasting performance.

No wonder so many consider Nemco "the best value in merchandising."

Pizza & Hot Food Merchandisers

Three- and four-tiered units are ideal for displaying multiple products at once, while holding them at controlled temperatures for better flavor and appearance. Contemporary signage and lighted interior enhance presentation. Stainless steel, tempered glass construction. Water reservoir keeps foods moist. Other rack styles available.

suggested uses

Small enough for most operations. Use for whole pizza, individual slices and boxed slices for fast, easy sales. Showcases pies, focaccia, cake, fresh bread, cookies and other baked goods.

Contemporary and stylish merchandiser signage increases traffic and impulse sales!

Pizza Merchandisers—*New! Only from Nemco:*

"Break-away" clutch motor allows user to reach in and turn the racks in either direction—without motor damage—for quicker, easier food access.

Model #	Description	Size (W x D x H)	Volts	Watts
6450	Rotating, 3-Tier Case w/12" Racks	18 1/2" x 18 1/2" x 33 7/8"	120	1480
6450-4	Rotating, 4-Tier Case w/12" Racks	18 1/2" x 18 1/2" x 33 7/8"	120	1480
6451	Rotating, 3-Tier Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480
6451-2	Rotating, 3-Tier, Self-Serve Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480
6452	Rotating, 4-Tier Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480
6452-2	Rotating, 4-Tier, Self-Serve Case w/18" Racks	22 1/4" x 22 1/4" x 33 7/8"	120	1480
Hot Food Merchandisers				
6454	Heated Case w/ Three 15" Square Angled Shelves	18 1/2" x 18 1/2" x 33 7/8"	120	1480
6454-2	Heated Self-Serve Case w/Three 15" Square Angled Shelves	18 1/2" x 18 1/2" x 33 7/8"	120	1480
6455	Heated Case w/ Three 19" Square Angled Shelves	22 1/4" x 22 1/4" x 33 7/8"	120	1480
6455-2	Heated Self-Serve Case w/Three 19" Square Angled Shelves	22 1/4" x 22 1/4" x 33 7/8"	120	1480

Model 6454

Optional Accessories

Model #	Description
66785	Set of Four 4" Stainless Steel, Adjustable Legs

heated snack merchandiser

Equal-Opportunity Profit Machine

Just because you're short on counter space, doesn't mean you shouldn't be allowed to make more money.

While no one would argue that food merchandising is a great asset for increasing sales, they might say it's not possible to do it very effectively in the smaller foodservice establishments.

Well, Nemco says that's bunk, and developed its extremely compact heated snack merchandiser built to be a pint-sized sales powerhouse in any crowded and busy environment.

Heated Snack Merchandiser

Incredibly space-efficient, the Heated Snack Merchandiser has a compact footprint that will fit virtually anywhere on your counter. Features a stainless steel frame and tempered glass, an impact-resistant polycarbonate door, and heating elements made of Incoloy® nickel-based metal for high temperature corrosion resistance. Temperature control heats up to 190°F.

Model #	Description	Size (W x D x H)	Volts	Watts
6457	Heated Case w/Two Movable Square Shelves, 13"x 10 1/4"	14"x 14"x 22"	120	390

suggested uses

Ideal for all kinds of sandwiches, donuts, baked goods, concession-type snack items and other warm fresh-made foods.

Pretzel Merchandisers

Two-tiered racks hold dozens of fresh, toasty pretzels that look absolutely tempting under the overhead lights. Contemporary and stylish merchandiser signage increases traffic and impulse sales! Brushed stainless steel and tempered glass add durability and make cleaning easy.

Model #	Description	Size (W x D x H)	Volts	Watts
6403	Revolving Pretzel Warmer	15 1/8"x 18 1/8"x 27 1/4"	120	290
6453	Revolving Pretzel Warmer	22 1/4"x 22 1/4"x 33 7/8"	120	1480

suggested uses

Compact enough for theaters, convenience stores, concession stands and other high-traffic retail centers. Also great for bagels!

Optional Accessories

Model #	Description
66785	Set of Four 4" Stainless Steel Legs *(for model 6453 only)*

Model 6403 includes a shield over the light bulbs to protect them while loading and unloading pretzels. The removeable door easily lifts off for cleaning.

Model 6453 offers thermostatic control up to 200°F and incorporates a water reservoir to maintain humidity.

Popcorn Popper

The innovative heated deck keeps popcorn irresistibly warm and crisp. The stainless steel kettle features an underside aluminum dissipater plate that distributes heat for even popping. Plus, the kettle removes in a snap for easy cleaning of both the kettle and the cabinet interior.

Model	Description	Size (W x D x H)	Volts	Watts	Amps
6440	8 oz. Popper	19 1/2"x 14 1/2"x 30 1/2"	120	1190	9.9
6445	14 oz. Popper	17 1/2"x 24"x 35 1/2"	120	1680	14.0

suggested uses

Tasty, tempting popcorn adds excitement wherever people shop. Perfect for video stores, convenience stores, groceries and concession stands.

Contemporary and stylish merchandiser signage increases traffic and impulse sales!

shelf merchandiser

Model 6480-36S

Just When the Market Was Ready to Give Up . . .

When it came to merchandising hot foods, two axioms were clear.

One: Many foodservice operators would like to display and hold their sale items at optimum temperature for longer than 30 minutes.

Two: Those same operators had resigned themselves to the fact that it couldn't be done.

After all, given the challenge, some of the leading names in food warming equipment just couldn't pull off the design solution.

Then along came Nemco, developing a genuinely new achievement in extended food warming, while also providing a clean and simply attractive design worthy of every kind of application from c-stores to high-end caterers.

Shelf Merchandisers

Finally! A food merchandising solution that can really showcase hot foods by holding them at optimum temperatures for hours. Each shelf has its own top and bottom heating with independent thermostats to accommodate variable temperature settings. Features also include a lighted merchandising area, glass sides, adjustable divider rods for easy organization of food product, and an overall stainless-steel construction as part of Nemco's trademark commercial-grade durability designstyle. Powder coating is also available. Plus, ask about custom graphic signage too!

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
Horizontal, Dual Shelves					
6480-18	18" Stainless	18"x 19 1/2"x 21 7/8"	120	860	7.2
6480-18-B	18" Black	18"x 19 1/2"x 21 7/8"	120	860	7.2
6480-24	24" Stainless	24"x 19 1/2"x 24"	120	1160	9.7
6480-24-B	24" Black	24"x 19 1/2"x 24"	120	1160	9.7
6480-30	30" Stainless	30"x 19 1/2"x 24"	120	1460	12.2
6480-30-B	30" Black	30"x 19 1/2"x 24"	120	1460	12.2
6480-36	36" Stainless	36"x 19 1/2"x 24"	120	1800	15.0
6480-36-B	36" Black	36"x 19 1/2"x 24"	120	1800	15.0
Slanted, Dual Shelves					
6480-18S	18" Stainless	18"x 19 3/4"x 25 3/8"	120	860	7.2
6480-18S-B	18" Black	18"x 19 3/4"x 25 3/8"	120	860	7.2
6480-24S	24" Stainless	24"x 19 3/4"x 27 1/2"	120	1160	9.7
6480-24S-B	24" Black	24"x 19 3/4"x 27 1/2"	120	1160	9.7
6480-30S	30" Stainless	30"x 19 3/4"x 27 1/2"	120	1460	12.2
6480-30S-B	30" Black	30"x 19 3/4"x 27 1/2"	120	1460	12.2
6480-36S	36" Stainless	36"x 19 3/4"x 27 1/2"	120	1800	15.0
6480-36S-B	36" Black	36"x 19 3/4"x 27 1/2"	120	1800	15.0
Horizontal, Single Shelves					
6480-181	18" Stainless	18"x 19 1/2"x 12 3/4"	120	430	3.6
6480-181-B	18" Black	18"x 19 1/2"x 12 3/4"	120	430	3.6
6480-241	24" Stainless	24"x 19 1/2"x 14 3/8"	120	580	4.8
6480-241-B	24" Black	24"x 19 1/2"x 14 3/8"	120	580	4.8
6480-301	30" Stainless	30"x 19 1/2"x 14 3/8"	120	730	6.1
6480-301-B	30" Black	30"x 19 1/2"x 14 3/8"	120	730	6.1
6480-361	36" Stainless	36"x 19 1/2"x 14 3/8"	120	900	7.5
6480-361-B	36" Black	36"x 19 1/2"x 14 3/8"	120	900	7.5
Slanted, Single Shelves					
6480-18S1	18" Stainless	18"x 19 3/4"x 16	120	430	3.6
6480-18S1-B	18" Black	18"x 19 3/4"x 16	120	430	3.6
6480-24S1	24" Stainless	24"x 19 3/4"x 18	120	580	4.8
6480-24S1-B	24" Black	24"x 19 3/4"x 18	120	580	4.8
6480-30S1	30" Stainless	30"x 19 3/4"x 18	120	730	6.1
6480-30S1-B	30" Black	30"x 19 3/4"x 18	120	730	6.1
6480-36S1	36" Stainless	36"x 19 3/4"x 18	120	900	7.5
6480-36S1-B	36" Black	36"x 19 3/4"x 18	120	900	7.5

Available in red or green upon request.

Sign Kits—includes header, header bracket, menu cards and menu holder for each shelf.

68773-18	Dual Shelf Merchandiser Sign Kit– 18"
68773-24	Dual Shelf Merchandiser Sign Kit– 24"
68773-30	Dual Shelf Merchandiser Sign Kit– 30"
68773-36	Dual Shelf Merchandiser Sign Kit– 36"
68774-18	Single Shelf Merchandiser Sign Kit– 18"
68774-24	Single Shelf Merchandiser Sign Kit– 24"
68774-30	Single Shelf Merchandiser Sign Kit– 30"
68774-36	Single Shelf Merchandiser Sign Kit– 36"

suggested uses

Extremely versatile, the holding capability is perfect for virtually any hot-selling foods you need to merchandise for extended periods of time, while the design fits perfectly in all sorts of high-volume venues, from commissaries and C-stores, to chains and even upscale caterers.

Model 6480-18S-B

heat shelf

Model 6301-24

Anything But "Off the Shelf"

Fresh off the success of developing a better way to hold foods for an unprecedented length of time on a shelf merchandiser, Nemco immediately recognized another related market need, and an opportunity to apply the same heating technology with astounding results.

"What if we applied a little merchandising magic to a shelf warmer and made it versatile enough for the front of the house?"

Well . . .

Introducing a solution with a rightful place in nearly every kind of foodservice operation. Introducing a shelf unit robust enough for the kitchen, dynamic enough for pass-through applications and, now, with a few subtle refinements—including rounded corners, variable temperature settings and powder-coated sides, standard—attractive enough for the front of the house too.

Heat Shelf NEW!

Operators now have a smart, extremely versatile solution for keeping ready-to-serve foods at their warm, appetizing best. Nemco's electric heat shelf is perfect for the kitchen, the pass-through station or, with its special design features, the front of the house too. The unique heating elements minimize temperature drops across the surface, for reliable, uniform holding, and the capability to heat up to 220°F. Includes all stainless steel construction, an ergonomic control dial and rounded corners for a contemporary look. Plus, it's available with black powder-coated sides—standard!

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6301-18	18" black	18"x 20"x 2¼"	120V/240V	250	2.1/1.0
6301-18-SS	18" stainless	18"x 20"x 2¼"	120V/240V	250	2.1/1.0
6301-24	24" black	24"x 20"x 2¼"	120V/240V	350	2.9/1.5
6301-24-SS	24" stainless	24"x 20"x 2¼"	120V/240V	350	2.9/1.5
6301-30	30" black	30"x 20"x 2¼"	120V/240V	425	3.5/1.8
6301-30-SS	30" stainless	30"x 20"x 2¼"	120V/240V	425	3.5/1.8
6301-36	36" black	36"x 20"x 2¼"	120V/240V	500	4.2/2.1
6301-36-SS	36" stainless	36"x 20"x 2¼"	120V/240V	500	4.2/2.1
6301-48	48" black	48"x 20"x 2¼"	120V/240V	700	5.8/2.9
6301-48-SS	48" stainless	48"x 20"x 2¼"	120V/240V	700	5.8/2.9
6301-60	60" black	60"x 20"x 2¼"	120V/240V	850	7.1/3.5
6301-60-SS	60" stainless	60"x 20"x 2¼"	120V/240V	850	7.1/3.5
6301-72	72" black	72"x 20"x 2¼"	120V/240V	1,000	8.3/4.2
6301-72-SS	72" stainless	72"x 20"x 2¼"	120V/240V	1,000	8.3/4.2

** Note: 18" through 36" models will be supplied with ½" feet; 48" through 72" models will be supplied with 4" legs to meet NSF Standard 4.*

suggested uses

The versatility of Nemco's heat shelf makes it useful for all sorts of applications, including kitchen wait stations, pass-through areas, serving lines, buffets and more. It can find a place in the back or front of the house and is especially useful where overhead radiant warmers are not available or not quite enough to achieve those slightly higher temperatures or longer hold times. Use the heat shelf to hold plated foods or boxed to-go orders. Or hold a serving pan on its stainless steel surface and maximize the power of conduction heat.

Model 6301-24

merchandisers
display cases & soup stations

Model 6460

Model 6462-2

Heated Display Cases

Stainless steel construction and sliding tempered glass doors provide a neat appearance and long life. Three removable shelves enhance presentation. Pull-out crumb tray makes cleanup a snap. Thermostat control up to 200°F. Available options: pass-through model for self-serve; two 40-watt bulbs for product illumination; and a water reservoir for humidity control.

Model #	Description	Size (W x D x H)	Volts	Watts
6460	Heated Display Case w/Light, Water Reservoir, 3 Removable Shelves	28 1/4"x 13 1/8"x 24"	120	780
6461	Heated Display Case w/ 3 Removable Shelves	28 1/4"x 13 1/8"x 24"	120	700
6462	Extra-Large Heated Display Case w/Light, Water Reservoir, 3 Removable Shelves	40"x 20 1/4"x 26 1/4"	120	1417

Optional Accessories

Model #	Description
66785	Set of Four 4" Stainless Steel Legs

suggested uses

Perfect for video and convenience stores, groceries, delis and cafeteria-style lines where presentation provides added value.

Model 6510A-2D4

Model 6510A-2D7

Model 6510A-S7

Model 6510-T4

Soup Merchandisers

Turn your customers on to the idea of a hearty bowl of soup with these inviting soup warmer merchandisers, each adorned with a classic-looking "Soup for all Seasons" graphic. A unique heating element design maintains an even holding temperature and prevents hot spots. Twin warmers have separate thermostats for better temperature control. Plus, the header comes with interchangeable tab cards bearing the names of nearly 50 popular soups.

Model #	Description	Size (W x D x H)	Volts	Watts
6510A-2D4	4 Quart, Twin Well Double Thermostat w/Header	$20\frac{3}{8}$"x $10\frac{1}{8}$"x $22\frac{7}{8}$"	120	1000
6510A-2D4P	4 Quart, Twin Well Double Thermostat, No Header	$20\frac{3}{8}$"x $9\frac{1}{8}$"x $9\frac{7}{8}$"	120	1000
6510A-2D7	7 Quart, Twin Well Double Thermostat w/Header	$24\frac{1}{2}$"x $12\frac{1}{2}$"x 27"	120	1100
6510A-2D7P	7 Quart, Twin Well Double Thermostat, No Header	$24\frac{1}{2}$"x $11\frac{1}{2}$"x $11\frac{1}{4}$"	120	1100
6510A-S7	7 Quart, Single Well Single Thermostat w/Header	$11\frac{1}{2}$"x $12\frac{1}{2}$"x 27"	120	550
6510A-S7P	7 Quart, Single Well Single Thermostat, No Header	$11\frac{1}{2}$"x $11\frac{1}{2}$"x $11\frac{1}{4}$"	120	550
6510-T4	4 Quart, Triple Well Single Thermostat w/Header and Adaptor Plate	$23\frac{5}{8}$"x $15\frac{5}{8}$"x 24"	120	1500
6510-T4P	4 Quart, Triple Well Single Thermostat, No Header, w/Adaptor Plate	$23\frac{5}{8}$"x $14\frac{5}{8}$"x $10\frac{13}{16}$"	120	1500
6510-D7	7 Quart, Twin Well Single Thermostat w/Header and Adaptor Plate	$23\frac{5}{8}$"x $15\frac{5}{8}$"x 24"	120	1500
6510-D7P	7 Quart, Twin Well Single Thermostat, No Header, w/Adaptor Plates	$23\frac{5}{8}$"x $14\frac{5}{8}$"x $10\frac{13}{16}$"	120	1500

Optional Accessories

Model #	Description	Fits Models
68393-4	4 Quart Inset, Hinged Cover and Ladle	6510A-2D4, 6510A-2D4P, 6510-T4, 6510-T4P
68393-7	7 Quart Inset, Hinged Cover and Ladle	6510A-2D7, 6510A-2D7P, 6510A-S7, 6510A-S7P, 6510-D7, 6510-D7P

Custom graphics are available. Call the Nemco factory for information.

All Nemco cooker/warmers are listed NSF/ANSI Standard 4, making them certified "rethermalization equipment."

For breakfast and dessert menu items that always sell big with a sweet-tooth public, Nemco offers a line of clever food equipment solutions perfect for the front of the house.

How clever?

They're so easy to use, so compact on the counter, and so simple and rugged in their design, you make the money while you let your customers make the food themselves!

bakers
waffles & cones

Waffle Bakers

Nemco Waffle Bakers are so easy to use, they're perfect for self-serve buffet lines. Simply fill and close the grid, then push the timer. Top-mounted digital controls maintain ideal baking temperature. Sensors ensure uniform baking on both sides. LED readout counts down baking time (typically only 3½ minutes!) and bell signals when done. Floating hinges allow top grid to rise as waffle bakes to perfection. Interlocking grids reduce batter overflow. Coiled, spring-type handles never get hot. Bake up to 20 seven-inch-diameter waffles per hour, per grid. Easy-to-clean SilverStone® grids available.

Model 7000-2 & 7000-S

Standard Waffle Bakers

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
7000	Single	10" x 18 3/8" x 8 1/8"	120	890	7.4
7000-S	Single w/SS*	10" x 18 3/8" x 8 1/8"	120	890	7.4
7000-240	Single	10" x 18 3/8" x 8 1/8"	240	890	3.7
7000-S240	Single w/SS*	10" x 18 3/8" x 8 1/8"	240	890	3.7
7000-2	Dual	19 1/2" x 18 3/8" x 8 1/8"	120	1780	14.8
7000-2S	Dual w/SS*	19 1/2" x 18 3/8" x 8 1/8"	120	1780	14.8
7000-2240	Dual	19 1/2" x 18 3/8" x 8 1/8"	240	1780	7.4
7000-2S240	Dual w/SS*	19 1/2" x 18 3/8" x 8 1/8"	240	1780	7.4

Height with handle up 17 1/8"

**SS = SilverStone*

Model 7020

Belgian Waffle Bakers

Choose a model with a removable grid for super-easy cleaning or stay with the more economical fixed grid.

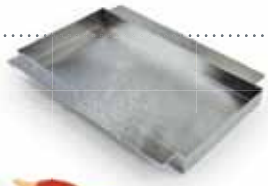
Model #	Description	Size (W x D x H)	Volts	Watts	Amps
7020	Removable	10" x 18 3/4"x 10 5/8"	120	980	8.2
7020-1	Fixed	10" x 18 3/4"x 10 5/8"	120	980	8.2
7020-S	Removable w/SS*	10" x 18 3/4"x 10 5/8"	120	980	8.2
7020-1S	Fixed w/SS*	10" x 18 3/4"x 10 5/8"	120	980	8.2
7020-208	Removable	10" x 18 3/4"x 10 5/8"	208	980	4.7
7020-S208	Removable w/SS*	10" x 18 3/4"x 10 5/8"	208	980	4.7
7020-1208	Fixed	10" x 18 3/4"x 10 5/8"	208	980	4.7
7020-1S208	Fixed w/SS*	10" x 18 3/4"x 10 5/8"	208	980	4.7
7020-240	Removable	10" x 18 3/4"x 10 5/8"	240	980	4.1
7020-S240	Removable w/SS*	10" x 18 3/4"x 10 5/8"	240	980	4.1

Height with handle up 21"

**SS = SilverStone*

Optional Accessories

Model #	Description
77241	Drip Tray



suggested uses

Designed to fit flush against the wall, Nemco Waffle Bakers are great for front-of-the-house setups. Popular for breakfast, brunch, lunch and all times in between, waffles are ideal for creating new signature items. Top with fruit, dairy specialties, dessert sauces and more.

Model 7030-2 & 7030

Cone Bakers

For fast, convenient, precision baking of waffle cones. Preheats in just 12 minutes and produces up to 60 cones per hour, per grid. Heavy-duty, lock-down, fixed, seven-inch aluminum grids provide uniform thickness, while flat-ring heating elements bake to a taste-tempting, overall golden brown. Easy-to-read LED display counts down baking time. Audible alarm signals the minute baking is complete. Coiled, spring-type handle remains cool for fast, easy handling.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
7030	Single	10" x 19 3/4" x 8 1/8"	120	890	7.4
7030-240	Single	10" x 19 3/4" x 8 1/8"	240	890	3.7
7030-2	Dual	19 1/2" x 19 3/4" x 8 1/8"	120	1780	14.8
7030-2240	Dual	19 1/2" x 19 3/4" x 8 1/8"	240	1780	7.4

Height with handle up 17 1/2"

Optional Accessories

Model #	Description
77005	Cone Form Roller. Makes 7" Finished Cones
77006	Walking Sundae Mold

Model 77316-19 and 77316-7

Ice Cream Spade Well

Features a continuous flow of water to maintain optimum cleanliness of your ice cream spades and scoops for better food quality. No more flavor transfer and no more cross-contamination that increases your food safety risks. Wells are available in a variety of sizes—each one designed with wide compartments that allow for easy access to and removal of the spades during rush times. Versatile mounting capabilities and optional left- or right-side spigot orientation adapt to your kitchen. Units are easy to turn off, drain and disassemble for cleaning, and they all meet NSF approval.

Model #	Description	Size (W x D x H)
77316-7	Spade Well	7"x 6 1/4" x 5 7/8"
77316-10	Spade Well	10 3/8" x 6 1/2" x 5 7/8"
77316-13	Spade Well	12 3/4" x 6 3/4" x 5 7/8"
77316-19	Spade Well	20 5/8" x 6 1/8" x 7 7/8"
77350	Spade Well,10" Divider	
77353	Spade Well, 13" Divider	
77324	Spade Well, 19" Divider	
77358	Spade Well, Installation Kit	

suggested uses

Great for ice cream shops, kiosks, delis or concession stands—especially those that see heavy traffic. Also great for food court operations that use scoops to serve potato, macaroni and other cold salads and slaws.

The floor is yours.

Because your next great investment in the profitable world of food sales will fit right on your countertop.

You name it— pizza, pasta, shrimp, and more, baked, boiled, fried or just perfectly rethermalized. Only Nemco could give even the smallest kitchen the power to offer a full menu . . . along with the equipment speed, convenience and long-term lifetime dependability that translates into incredible value.

countertop
ovens, fryers & boiling units

Model 6200

Countertop Warming & Baking Ovens

Now you can have a fully functional, multipurpose oven, right on your countertop to bring more, big-menu variety to even the smallest kitchen. Just plug into a standard outlet and add more baking capacity to your operation instantly. Takes minimal counter space with no ventilation required. Thermostat control to 700°F with independent on/off switches for upper and lower heating elements. Sixty-minute timer. Comes with two 15 1/8-inch by 14 1/4-inch wire shelves; holds up to four.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6200	Warming and Baking Oven	19 1/2" x 22" x 23 3/4"	120	1500	12.5

Model 6215

Countertop Ovens

Smaller, lower-volume foodservice operations, such as kiosks, bowling alleys and taverns, can bake up virtually anything in this compact, low-profile single-rack countertop oven. Choose from two stainless steel models with 13 1/2-inch by 13 5/8-inch wire racks, 15-minute timer, and upper and lower heating elements. Model 6210 features independent on/off switches for upper and lower heating elements, thermostatic control to 700°F and a 60-minute bell timer. Model 6215 features a 450°F preset thermostat and 15-minute timer switch. Both have a crumb tray for easy cleaning.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6210	All-Purpose Oven	21 1/4" x 21 1/2" x 8 7/8"	120	1500	12.5
6215	Pizza Oven	19 1/8" x 20 1/2" x 7 7/8"	120	1450	12.1

Model 6205

Countertop Pizza Ovens

Get the incredible bake of an authentic deck-oven pizza in this unique countertop model. Each is equipped with a genuine baking-stone for that killer pizza taste. Model 6205-240 bakes fast and recovers quickly. Two removable 19-inch stone decks and heavy-duty metal sheath elements distribute heat evenly. The reflective stainless steel surface ensures even baking under the top deck. Temperature range of 300°–700°F. Six-foot cord comes from the right bottom rear.
(Must use a pan or screen with frozen foods.)

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6205	Square Deck	25 1/4" x 26" x 22"	120	1800	15.0
6205-240	Square Deck	25 1/4" x 26" x 22"	240	5400	22.5

Optional Accessories

Model #	Description
66785	Set of 4 Stainless Steel Legs
66795	Baking Stone

suggested uses

Nemco countertop baking and pizza ovens are great for rethermalizing and baking foods in snack bars, taverns and concession stands.

Countertop Fryers

Preheat in nine minutes and recover fast. Features stainless steel construction and heavy-duty baskets with insulated handles. Removable control panel assembly for easy cleaning.
Capacity: Models 6700 and 6701 cook up to 10 pounds of fries per hour. Models 6703-240 and 6704-240 handle up to 30 pounds per hour.

Model 6700

suggested uses

Perfect for caterers and small operations that need maximum performance in minimal space. Great for French fries, onion rings and other batter-dipped foods.

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6700	Single Tank, One Bulk Basket. 10-lb. Fat Capacity	10 7/8"x 16 7/8"x 13 1/4"	120	1800	15.0
6701	Single Tank, One Bulk Basket. with Timer. 10-lb. Fat Capacity	10 7/8"x 16 7/8"x 13 1/4"	120	1800	15.0
6703-240	Single Tank, Twin Baskets with Timer. 15-lb. Fat Capacity	12"x 24"x 14 7/8"	240	6000	25.0
6704-240	Single Tank, Twin Baskets No Timer. 15-lb. Fat Capacity	12"x 24"x 14 7/8"	240	6000	25.0

Model 6703-240

Optional Accessories

Model #	Description
66786	Stainless Steel Bulk Basket
66788	Set of Twin 8"x 4"x 4" Baskets
67012	Twin Basket (for 6703-240, 6704-240)
67247	Stainless Steel Bulk Basket (for 6700, 6701)

Countertop Boiling Unit

Preheat in twelve minutes and recover fast. Features stainless steel construction and heavy-duty baskets with insulated handles. Twin baskets designed to hold everything from spaghetti noodles to lasagna noodles. Removable control panel assembly for easy cleaning. Convenient front draining system with safety lock.

Model 6750-240

Model #	Description	Size (W x D x H)	Volts	Watts	Amps
6750-240	Single Tank, 2 Twin Baskets. 2.5 Gallon Capacity	12"x 24"x 20"	240	6000	25.0

Optional Accessories

Model #	Description
66785	Set of 4 Stainless Steel, Adjustable Legs
66787	Set of Six 4"x 4"x 4" Baskets

Optional Baskets
Accessory basket set lets you cook and drain 6 individual servings separately.

suggested uses

Use for all types of pasta, vegetables, dumplings, shellfish and more. Also great for reconstituting food and reheating frozen items.

BusBoy by Nemco®

Commercial Food Waste Disposer Systems

Works as Tough as It Looks

BusBoy food waste disposers are built tough to work hard and work long in the toughest foodservice environments. That means dependability.

BusBoy horsepower has proven its strength in commercial kitchens around the world. Sealed shafts prevent motor damage, and noncorrosive parts virtually eliminate the chance of a sudden breakdown. Oversized grinding tables improve speed and reduce motor strain for faster, more efficient grinding. Cast chrome alloys provide maximum grinding performance.

A Wide Range of Models Handles Every Food Waste Need

- Medium-to-large operations with heavy food waste requirements
- Small operations or single-use kitchen stations
- Supermarkets or other sites with large, bulky waste
- Pot and pan sinks, salad and vegetable preparation tables
- Dishwashing stations

For your convenience, Nemco offers a full line of adapter kits and mounting assemblies to help you convert any competitive commercial disposer into a dependable BusBoy quickly and easily.

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301 Meuse Argonne
Hicksville, Ohio 43526

800.782.6761 Toll-free
419.542.7751 Telephone
419.542.6690 Fax
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