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NEMCO
FOOD EQUIPMENT

"Exceeding your expectations"

Fresh Ideas in Quality Food Equipment

- Food Preparation Equipment
- Food Warming Equipment
- Hot Dog Equipment
- Waffle & Cone Bakers
- Food Merchandising Equipment
- Countertop Ovens, Fryers & Boiling Units
- Food Waste Disposer Systems

We Go One Better . . . for You.

It's a fact. In foodservice, it doesn't take a whole lot to knock the wind out of your profits.

Time. Temperature. The talents of your workforce. They're all challenges—and they're all **opportunities** if you have the tools to make them work for you. Tools that **trim preparation time . . . retain** heat and fresh food **flavors . . . that tempt customers . . . set** new taste **trends . . .** and don't require special training and some license to use. Tools like that can make your profits . . . well . . . cook!

That's what you find at NEMCO. Tools that do the job right—the *real McCoy's*. No knockoffs or half-baked ideas. Just **hard-working, innovative foodservice products** that we design, engineer and manufacture to perform better for you.

Necessity. The Mother of Every NEMCO Invention.

We got into this business because people asked us to. They asked for a spiral fry cutter that absolutely, positively won't break down. They asked for more efficient and profitable ways to prepare new menu specialties, such as the Easy Flowering Onion™ Cutter.

They asked for dicers that make perfect 1/4-inch cubes *in one pass*. They asked for food warmers at prices that don't burn up the bottom line. In short, foodservice professionals continually turn to NEMCO for answers in **products that perform like no other.**

From fry cutters to food warming equipment to merchandisers that keep food hot, fresh and appealing to the toughest, longest-lasting food disposers in the business, NEMCO provides products that keep food quality and operator profits high. It's what our customers expect. And we deliver nothing less.

This catalog showcases our full product line. However, if it looks like we don't make what you need, let our engineers design it for you. New product concepts are a mainstay at NEMCO. Just **call us** to discuss your needs. **We're always ready to go one better for you.**

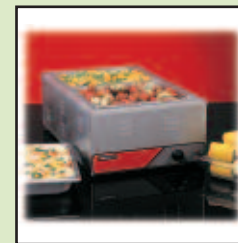


"Exceeding your expectations"

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How would you like a nickel for every one of your signature ideas? How about 45 nickels—on every serving? That's what operators can make on every serving of fresh fried potato spirals made with the Spiral Fry™ potato cutter. Turn to page 4 for the whole story.



One source. Multiple solutions. NEMCO food warming equipment fits your need for convenient, effective and attractive food warming stations ideally suited to both front-of-the-house and back-of-the-house locations. See pages 12–17.



Handling waste isn't a pretty job. But BusBoy® waste disposer systems do it beautifully, year after year after year. For more information on BusBoy, see page 32.



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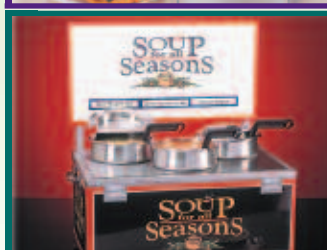
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Food Preparation Equipment

Built tough and engineered to perform better, NEMCO products afford fast and easy slicing, dicing, wedging, cubing, coring and chopping by even your least experienced employees. With NEMCO, you keep better control of the shape, size, freshness and appearance of every serving.

Consistent food quality.

No matter who's in your kitchen, every cut is the same—every time, everywhere—so your customers always get the great taste and quality they expect.

Greater portion control.

Consistently sized food product allows consistent, error-free portioning and measuring. If your recipe requires three

1/4-inch tomato slices, that is exactly what you'll get with NEMCO. No more. No less.

Reduced food waste.

NEMCO products use food efficiently. They cut the entire food item, from end to end. There's no incomplete processing—no "oversized" scraps. Less food gets thrown out, so your food costs can go down.

Improved operator comfort.

NEMCO products are carefully engineered and evaluated to make users more effective and efficient on the job. Every motion, every repetition is considered during product development to make food preparation as fast, easy and fatigue-free as possible. Special safety features are built in too.

Superior durability.

NEMCO products are designed and built to stand up to the most rigorous demands. Yet they are light enough for easy cleaning and compact enough to store. Superior engineering combined with durable cast aluminum, rust-proof stainless steel and engineered plastics afford long life and easy maintenance.



Model #NS5050AN

Spiral Fry™ Potato Cutter

Spiral Fry lets you turn potatoes into platesful of uniquely appetizing, fresh, thin spiral fries that serve up big profits for you. Simply load up to a 70-ct. potato, and turn the easy-action drive screw. No peeling required. Easily releases and retracts for fast reloading. Preset drive depth protects blades from contact with metal parts. Heavy-duty construction adds durability and long life. Mounts securely on any flat surface for left- or right-handed operation. Removes easily for quick cleanup—just loosen the mounting nut, slide out and rinse. 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
NS5050AN	Spiral Fry	55002 Separating Blade 55003 Shearing Blade
55017	Front Plate Assembly	
NS5050AN-R	Ribbon Fry	55492 Shearing Blade
55876	Front Plate Assembly	
NS5050AN-G	Fine Cut Garnish	55492 Shearing Blade 55702 Separating Blade
55711	Front Plate Assembly	

Suggested uses:

Fresh fried potato spirals make a savory, healthful, high-value presentation that customers love. Spiral Fry affords you the highest profit on every serving. For example, with a per serving food cost of only 30¢ and a \$2.00 selling price, your per serving profit of \$1.70 will make the Spiral Fry your biggest moneymaker ever. Perfect for creating signature-item appetizers, Spiral Fry is a great choice for the bar and lounge too.



Model #NS5150A-C

PowerKut Food Cutter

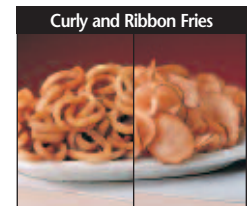
For mounds and mounds of today's most captivating fries and garnishes, you can't ask for more than PowerKut Spiral Fry™, Ribbon Fry™ and Fine Cut Garnish Cutters. It's easy to serve fresh, healthful, delicious fries using the *whole potato!* Operation is simple—load, apply steady, even pressure and move the carriage forward. Heavy duty stainless steel and engineered plastics stand up to tough commercial use. Wipes clean. Holds a 60-count potato.

Model #	Description	Replacement Blades
NS5150A-C	Spiral Fry Table Mount	55002 Separating Blade
NS5150A-E	Spiral Fry Sink Mount	55003 Shearing Blade
55707-C	Spiral Fry Face Plate	
NS5150A-R	Ribbon Fry Table Mount	55492 Shearing Blade
NS5150A-RS	Ribbon Fry Sink Mount	
55707-R	Ribbon Fry Face Plate	
NS5150A-G	Fine Cut Garnish Table Mount	55492 Shearing Blade
NS5150A-GS	Fine Cut Garnish Sink Mount	55702 Separating Blade
55707-G	Garnish Cut Face Plate	

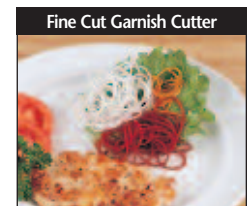
Note: Blade assemblies are interchangeable and available separately. See price list for model numbers. Replacement blades fit both models.

Suggested uses:

Serve curly or ribbon fries hot with vinegar, melted cheese or catsup.



Mounds of fine cut garnish improve the value and appearance of any entrée.



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.

Optional Cutting Grids

Interchangeable grids feature razor-sharp stainless steel blades.



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 3 1/2 inches in diameter.

Model #	Description	Blade Assembly
N55100E	1/4" x 1/4" x 1/4" cut	55022A
N55100E-1	1/2" x 1/2" x 1/4" cut	55125
N55100E-2	1/4" x 1/4" x 1/8" cut	55022A

Note: Blade assemblies are interchangeable and available separately.



Model #N55100E

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.



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
N55200AN	Adjustable Cut	55135 (set of 2)
N55200AN-4	1/8" Fixed Cut	55135 (set of 2)
N55200AN-6	3/16" Fixed Cut	55135 (set of 2)
N55200AN-8	1/4" Fixed Cut	55135 (set of 2)
N55200AN-1	3/16" Shredder	55178
N55200AN-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



Model #55816



Model #N55200AN shown with #55816 mounting base

Suggested uses:

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

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
N55250A	3/16" Cut	55225-6 (pack of 6)



Model #N55250A

Food Preparation Equipment

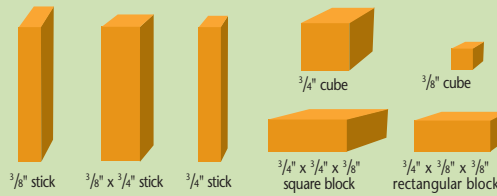


Model #N55300A

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
N55300A	3/4" Slicing Arm	55288
N55300A-1	3/8" Slicing Arm	55288
N55300A-2	3/4" and 3/8" Arms	55288



Suggested uses:

The versatile Easy Cheeser is the perfect tool for salad bars, deli trays, party packs, in-store sampling, hors d'oeuvres and specialty trays.

Ideal for butter too!
Makes individual pats and serving-size squares.



Model #N55350A

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
N55350A	Cheese Block Cutter	55359-P3

Suggested uses:

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



Model #N55450-1

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
N55450-1	1/4" Cut	55424-1	436-1 (set of 22)
N55450-2	3/8" Cut	55424-2	436-2 (set of 16)
N55450-3	1/2" Cut	55424-3	436-3 (set of 10)
N55450-4	4-Section Wedge	—	428-4
N55450-6	6-Section Wedge	—	428-6
N55450-8	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

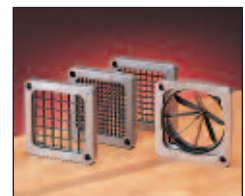
Suggested uses:

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!

Cutting Grids

Interchangeable grids allow six operations with one machine, including four-, six- and eight-section wedging.

55424-1 1/4" Grid
55424-2 3/8" Grid
55424-3 1/2" Grid



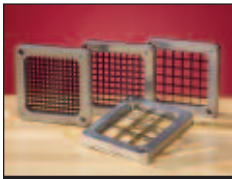
Suggested uses:

Use for fast, easy chopping, cutting and dicing of onions, tomatoes, potatoes, celery, peppers and other firm vegetables. Perfect for salsa and pizza toppings. Great for wedging citrus and other fruits, using the Wedger Kit.

Cutting Grids

Razor sharp stainless steel blades allow you to chop a variety of sizes.

- 55424-1 1/4" Grid
- 55424-2 3/8" Grid
- 55424-3 1/2" Grid
- 55424-4 1" Grid



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 with one machine, including four-, six- and eight-section wedging. Built for years of reliable performance.

Model #	Description	Blade /Holder Assembly	Replacement Blades
N55500-1	1/4" Cut	55424-1	436-1 (set of 22)
N55500-2	3/8" Cut	55424-2	436-2 (set of 16)
N55500-3	1/2" Cut	55424-3	436-3 (set of 10)
N55500-4	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



Model #55727-8

Model #N55500-2

Suggested uses:

The Easy Chopper II is THE tool for salsa, pizza toppings, drink garnishes and more. It's ideal for fast, easy chopping, slicing and dicing of onions, tomatoes, potatoes, celery, peppers and other firm veggies.

Easy Chopper II™

Get the speed, efficiency and convenience of the Easy Chopper in a mightier model specially designed for your BIG veggies! Its large 4 1/4"-square cutting area saves you labor by minimizing the need to precut foods into smaller portions. Best of all, the easily interchangeable blade assemblies allow you to chop, slice and dice in a variety of cut sizes with flawless consistency for beautiful presentation and economical portion control. Built to last in the toughest commercial environment.

Model #	Description	Blade/Holder Assembly	Replacement Blades
N56500-1	1/4"-sq. cut	56424-1	536-1 (set of 26)
N56500-2	3/8"-sq. cut	56424-2	536-2 (set of 18)
N56500-3	1/2"-sq. cut	56424-3	536-3 (set of 12)
N56500-5	1/4"-thick slice	56424-5	—
N56500-6	3/8"-thick slice	56424-6	—
N56500-7	1/2"-thick slice	56424-7	—

Optional Accessories

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



Model #N56500-2

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 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 cores and wedges at once.

Model #	Description	Blade Assembly
N55550-4	4-Section Wedge	428-4
N55550-6	6-Section Wedge	428-6
N55550-8	8-Section Wedge	428-8
N55550-10	10-Section Wedge	428-10
N55550-8C	8-Section Corer	490-8



Model #N55550-8



Model #55600-1

Easy Tomato Slicer™

Save time, labor and valuable work space with the Easy Tomato Slicer. A full-size machine, its highly efficient design takes 60 percent less counter space than other, bulkier units. Razor-sharp blades cut with trouble-free precision, thanks to a unique self-lubricating track material that resists misalignment problems that cause nicks and broken blades. Vertical handle and protective guards improve user comfort and safety. Cleans up quickly and easily. Scalloped blade option available on all models.

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	1/2" Slice	466-7 (set of 11)
55874-2	Easy Scooper™ Stem Remover, 2-pack	
55875	Easy Scooper™ Stem Remover (144 each)	N/A

Note: See price list for scalloped blade ordering information.

Suggested uses:

Ideal for slicing strawberries and mushrooms too. Perfect for keeping fresh tomatoes on hand for hamburgers, subs, salads and salad bars, sandwiches, prep tables and condiment trays.

Easy Scooper™

The essential tomato prep tool. Removes stems with just one motion!



Model #56600-1

Easy Tomato Slicer II **NEW!**

Compact, efficient, easy to use and even easier to maintain, the new Easy Tomato Slicer II with its **pre-tensioned 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, Microban slide board, 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™.

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)

Suggested uses:

Serve fresh tomatoes for sandwiches, salads, subs quickly and easily by slicing them on the Easy Tomato Slicer II. Cut strawberries and mushrooms too.



Model #N55650

Easy LettuceKutter™

Cut mounds of crisp, fresh lettuce in seconds. Process a whole head of cored lettuce at a time. Scalloped blades and clean slicing action cut one-inch squares with no crushing and no bruising. Interlocked blades avoid flexing. Replaceable blades for long life; no tensioning required. Cleanup is easy. Just pull one pin to remove pusher block. Clip-on blade assembly lifts out easily. Angled, cast aluminum legs with no-slip feet provide stable cutting platform. Manual locking pin keeps pusher block safely in place until operator releases for cutting. Slicing blade assembly also available. 55650-CS can be used to slice cooked chicken for wrap sandwiches and salads.

Model #	Description	Blade Assembly	Replacement Blades
N55650	1"x1" Square	55485	55470
N55650-1	1/2" Slices	55495	—
N55650-2	For Romaine 1"x2"	55485-2	55470-2
N55650-3	1/2" x 1/2" Square	55924	55923
N55650-CS	3/8" Slices	55882	—

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. Slicing blade assembly works well for slicing lettuce for tacos, subs and other sandwiches.

Easy LettuceKutter™ Support Board w/Opening

NSF polypropylene support board with opening fits securely over 20- and 32-gallon lettuce keeper containers. Also holds other lettuce-cutting machines.



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.



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
N55700	Onion™ Cutter	55511
55526	Small Onion Adapter	N/A
55513	Core Cutter, Large 2 3/4"	N/A
55527	Core Cutter, Small 1 1/4"	N/A



Model #N55700

Suggested uses:

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

Easy Onion Slicer™ II NEW!

Takes EASY to a whole new level...Because a factory-pretensioned blade set NEVER, EVER, needs tightening! Thanks to a NEW **Pretensioned blade cartridge**, even your most inexperienced employees can easily change the blades. No wrenches required. Plus, they'll save time and slice with impeccable consistency. Just like its predecessor, the Easy Onion Slicer II features stainless steel blades and commercial-grade aluminum construction for lasting durability. Process up to a 4-inch diameter onion.

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



Model #56750-1

Suggested uses:

Leaves tuna fresh and flaky. Great for canned spinach too.

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
N55800	Tuna Press



Model #N55800



Model #N55825

Easy Grill Scraper™

Make the job go faster and easier with NEMCO's unique scraper design for left- or right-handed use. Special, ergonomic shape puts more pressure on the blade for better results. Constructed of heavy-duty cast aluminum with long-lasting stainless steel blade. Replacement blades fit most other brands.

Model #	Description	Replacement Blades
N55825	Grill Scraper	55607-6 (six pack)

Suggested uses:

Makes the job of scraping baked-on carbon off grills easier and faster.



Model #N55850

Easy Juicer™

Easy Juicer puts a 20:1 mechanical advantage in the palm of your hand so you can get every last drop of freshness for more juice every time. Specially designed ergonomic handle is easy to grip. Increases leverage with minimal fatigue. 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. Removable strainer cone and cup make cleanup a snap.

Model #	Description
N55850	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.



Model #55900

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.

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.

The ShrimpPrep is ideal for low- to medium-volume seafood operators. The ShrimpPrep 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.

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, butterflyes 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 9/16" blade wrenches. Optional mobile workstation saves counter space.

Optional Accessories

Model #	Description
56004	ShrimpPro® Feeder Tray
56015	Work Station
55991	ShrimpPrep® Feeder Tray

Robot Coupe™ is a trademark of Robot Coupe USA.



Model #55925

Suggested uses:

If your operation is trying to maximize the exploding popularity of chicken salads, sandwich wraps and chicken strip meals, this is the tool you need. It quickly and easily cuts through chicken, turkey, roast beef and other tender cooked meats.

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! It's rugged, compact and portable with aluminum and stainless steel construction that lasts for years in the commercial kitchen. Cleanup is a breeze because, while disassembly is as easy as pulling a pin, the pusher block and the blades are also specially designed to minimize lodging of the chicken meat.

Model #	Description	Blade Assembly
N55975	1/2" slice	55868
55975-1	3/8" slice	55868-1
55975-SC	1/2" slice (Scalloped)	55868-SC
55975-1SC	3/8" slice (Scalloped)	55868-1SC



Model #N55975

Suggested uses:

The new CanPRO® Compact from NEMCO is adjustable to handle virtually any commercial-sized can.

CanPRO® Compact **NEW!**

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 can sizes and features a permanent mount with an optional temporary clamp, allowing you to move the opener around the kitchen. Security model option offers a locking capability.

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	—



Model #56050-2

Food Warming Equipment

NEMCO food warming equipment helps you keep food at optimal serving temperatures with a full line of bulb, bar and countertop warmers. Attractive and versatile, NEMCO warmers give you exceptional flexibility for meeting back-of-the-house and front-of-the-house requirements.

Smart design, classic styling. NEMCO warmers fit commercial space and style requirements. Sized for standard-size countertops and tables, NEMCO warmers fit easily and attractively into any foodservice setting. Classic lines, colors and materials complement every decorative style.

Versatile setups. Available in a full range of shapes and sizes as well as permanent and portable configurations, NEMCO warmers allow you complete flexibility for designing buffet lines, soup bars and serving stations. Stainless steel inserts and accessories let you quickly adapt well warmers to your needs.

Superior food quality. Fully adjustable heating controls let you select, monitor and easily modify temperatures to keep foods at proper serving temperatures. With NEMCO, you're equipped to prevent overheating so foods don't dry out or lose flavor.

Hardworking dependability. Heavy-duty NEMCO warmers stand up to constant use. Reliable electronics plus durable stainless steel and aluminum construction provide years of dependable service.



Model #6000A-2 w/66091 & 66089



Model #6004-4



Model #6008-4

Freestanding Infrared Bulb Warmers

NEMCO freestanding 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, classic reflector hood design blends easily with every interior style. Custom configurations available with colored reflector hoods. White, 250-watt infrared bulbs standard. Red, 250-watt infrared bulbs and white, shatter-resistant 250-watt bulbs also available.

Model #	Description	Volts	Watts
6000A-1	Single Bulb, Adjustable Height	120	250
6000A-1A	Single Bulb, Adjustable Height, Compact	120	250
6000A-2	Two Bulb, Adjustable Height	120	500
6000A-2B	Two Bulb, Adjustable Height, Black	120	500
6000A-2C	Two Bulb, Adjustable Height, Chrome	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	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	120	500
6009-3	Three Bulb Counter Unit	120	750
6009-4	Four Bulb Counter Unit	120	1000
6009-5	Five Bulb Counter Unit	120	1250
6009-6	Six Bulb Counter Unit	120	1500

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:

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

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.

Carving Station Bulb Warmers

Attractive carving station combines the heat of a 250-watt infrared bulb with a convenient, functional, USDA high density polyethylene cutting board, so you can keep all of your carvable meats at ready-to-eat temperatures. 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	120	250
6016	Single Bulb, Wood Base	120	250
6016-C	Single Bulb, Wood Base, Chrome	120	250



Model #6015

Suggested uses:

For permanent serving lines, such as those in cafeterias and institutional settings, suspended bulb warmers keep fresh baked goods, finger foods and plated foods warm and appetizing.

Suspended Infrared Bulb Warmers

NEMCO's Suspended Bulb Warmers let you incorporate convenience and style throughout your service area. Attractive, timeless reflector hood design fits every interior. Custom options include colored reflector hoods, available in white, black, brass, red or hunter green. White, 250-watt infrared bulbs standard. Red, 250-watt infrared bulbs and white, shatter-resistant 250-watt bulbs also available.

Ceiling Mount Models

Model #	Description	Volts	Watts
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



Model #6003

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.

Infrared Bar Heaters

Compact, versatile and economical, NEMCO infrared bar heaters hold food at serving temperature without drying out or overcooking to ensure better-tasting foods and better-looking presentations. Hanging, base-mounted and pass-through designs fit most locations, as well as permanent and temporary requirements. Durable aluminum shell for long life and easy cleanup. Comes with tubular heating element; available with infinite control for varying heat settings, including low, medium and high.

Model #	Description	Volts	Watts
6150-24	24" Bar Heater	120	500
6150-36	36" Bar Heater	120	850

Continued on next page



Model #6150-24

Food Warming Equipment



Model #6152-24 w/66089

Infrared Bar Heaters (cont.)

Model #	Description	Volts	Watts
6150-48	48" Bar Heater	120	1100
6150-60	60" Bar Heater	120	1400
6150-72	72" Bar Heater	120	1725
6152-24	24" Bar Heater on Base	120	500

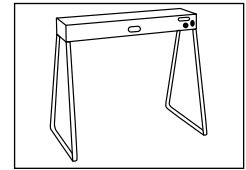
Infinite Control Models

6151-24	24" Bar Heater, Infinite Control	120	500
6151-36	36" Bar Heater, Infinite Control	120	850
6151-48	48" Bar Heater, Infinite Control	120	1100
6151-60	60" Bar Heater, Infinite Control	120	1400
6151-72	72" Bar Heater, Infinite Control	120	1725

Optional Accessories

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

Wire Leg Kit
#66099



Model #6150-24 w/66099



Model #6300-24A

Warming Shelf

Hold your food at the perfect serving temperature, eliminate the possibility of cold food complaints and keep your business in compliance with board of health time and temperature regulations with NEMCO warming shelf. This shelf features a heavy-duty aluminum plate for even heating and warp resistance. Fixed thermostat; factory preset at 200°F.

Model #	Description	Size (WxDxH)	Volts	Watts
6300-24A	Warming Shelf	24" x 18 ³ / ₈ " x 3 ³ / ₄ "	120	300

Suggested uses:

Standard equipment for fast food and fine dining operations, NEMCO warming shelves are also ideal for server stations, pass-through service and buffets.

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.

Countertop Warmers

Add side dishes and entrées to existing buffet lines or create entirely new temporary buffet lines quickly and easily with NEMCO 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 (WxDxH)	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)



Model #6055A



Model #6055A-43

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.

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 resists caustic detergents, hard water and corrosion. See price list for export voltages. Models also available with inset, ladle and cover included.

Round Warmers Improved

Model #	Description	Size (WxDxH)	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



Model #6100A



Model #6120A

Food Warming Equipment



Model #6060A



Model #6062A

Mini Steamtables

NEMCO Mini Steamtables with mix and match adapter plates provide more than 12 combinations to provide flexible serving for almost any need. Extra deep wells hold the largest pots and pans available. 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. Drain located on front for easy water disposal.

Model #	Size (WxDxH)	Volts	Watts	Amps
6060A	27½" x 24½" x 12½"	120	1800	15.0
6062A	30½" x 24½" x 12½"	120	1800	15.0

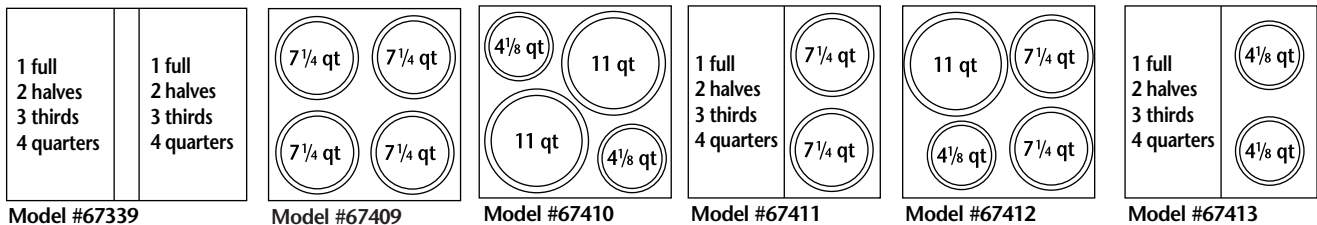
Adapter Plates and Optional Accessories

Model #	Description
67339	Holds Two 12" x 20" Steam Table Pans
67409	Holds Four 7¼ Quart Round Inset Pans
67410	Holds Two 11 Quart and Two 4⅞ Quart Round Inset Pans
67411	Holds One 12" x 20" Steam Table Pan and Two 7¼ Quart Round Inset Pans
67412	Holds One 11 Quart Round Inset Pan, Two 7¼ Quart Round Inset Pans and One 4⅞ Quart Round Inset Pan
67413	Holds One 12" x 20" Steam Table Pan and Two 4⅞ Quart Round Inset Pans
66804	Holds Two 12" x 20" Steam Table Pans
66805	Holds Four 7¼ Quart and Two 4⅞ Quart Round Inset Pans
66806	Holds Two 11 Quart Round Inset Pans, One 7¼ Quart Round Inset Pan and Two 4⅞ Quart Round Inset Pans
66807	Holds Five 7¼ Quart Round Inset Pans
66808	Holds One 12" x 20" Steam Table Pan and Three 4⅞ Quart Round Inset Pans
66809	Holds One 12" x 20" Steam Table Pan, One 11 Quart and One 4⅞ Quart Round Inset Pan
66785	Set of Four Stainless Steel Legs

Suggested uses:

Use one NEMCO Mini Steamtable in place of several individual units to keep soups, sauces, gravies, stews and other foods at the perfect mouth-watering temperature. You'll have fewer cords to handle and fewer units to adjust. Adapter plates provide maximum versatility on serving lines, allowing complete meal presentations, such as ribs with dipping sauce, mashed potatoes and gravy, plus other side dishes.

Adapter Plates for Model 6060A



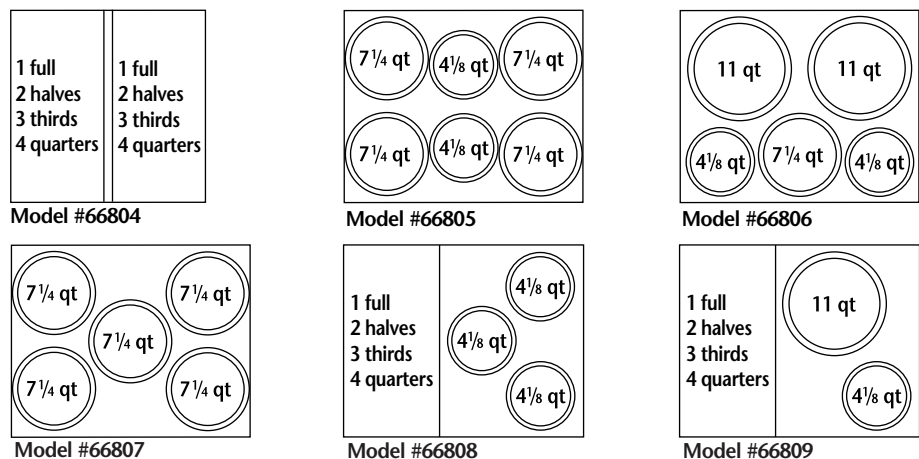
Adapter Plates for Model 6062A

Adapter Plate Dimensions

4⅞ quart = 6⅞" diameter

7¼ quart = 8½" diameter

11 quart = 10½" diameter



Suggested uses:

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

Hot Plates

Powerful, oversized NEMCO burners make an attractive choice for demonstration cooking. 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. Durable, stainless steel construction makes cleanup quick and easy. All models equipped with adjustable feet for added convenience.

Single Burners

Model #	Description	Size (WxDxH)	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 1/8" 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	



Model #6310-1-240

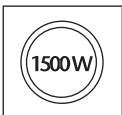


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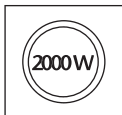


Model #6310-3-240

Single Burners

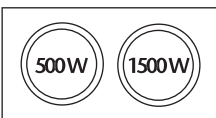


Model #6310-1

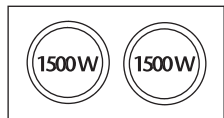


Model #6310-1-240

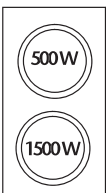
Double Burners



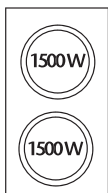
Model #6310-2



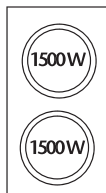
Model #6310-2-240



Model #6310-3

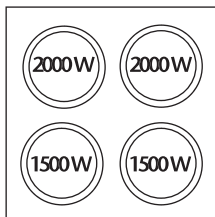


Model #6310-3-240



Model #6311-1-240
Has 4' legs

Four Burners



Model #6311-2-240
Has 4' legs



Model #6311-1-240



Model #6311-2-240

Hot Dog Equipment

When it comes to making money, you can't go wrong with the Nemco Roll-A-Grill, it has always been famous for its superior

diehard cooking performance.

Never Quits. This time-tested, maintenance-free design will serve you for years, forever satisfying your customers with the tastiest, juiciest hot dogs and paying you

dividends with the lowest life-cycle cost in the industry.

Never a Hassle. Operation is super easy, and the durability is second-to-none. No matter how

experienced your employees are, your hot dog station will just keep on rolling to cook up tremendous profits for you.



Model #8010



Model #8018 and 8018GD



Model #8027



Model #8036S



Model #8045W and 8045WGD

Roller Grills

Let profits roll! Everybody loves a Nemco Roll-A-Grill hot dog. Plus, these surprisingly versatile machines are also great for such ethnic favorites as egg rolls and tamales. The 360° roller rotation prevents residue buildup, while individual roller heating elements ensure heating consistency. Removable drip pan makes for easy cleaning. Electric power requires no ventilation system. Seven heat settings offer convenient temperature control. Rollers come in Chrome, Silverstone and NEW *Gripslt*.

***NEW!!! Non Slip *Gripslt* coating, available - this coating makes clean up easy for those sugary coated products and breakfast items.

Model #	Description	Size (WxDxH)	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
8010S	Roller Grill, 10 Hot Dogs, SilverStone	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 <i>Gripslt</i>	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
8010VS	Roller Grill, 10 Hot Dogs, SilverStone, 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 <i>Gripslt</i> , 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
8018S	Roller Grill, 18 Hot Dogs, SilverStone	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 <i>Gripslt</i>	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
8027S	Roller Grill, 27 Hot Dogs, SilverStone	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 <i>Gripslt</i>	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
8036S	Roller Grill, 36 Hot Dogs, SilverStone	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 <i>Gripslt</i>	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
8045SW	Roller Grill, Wide, 45 Hot Dogs, SilverStone	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 <i>Gripslt</i>	35 1/2" x 16 1/4" x 7"	120	1800	15.0	10	1 / 5-15P	45-900

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

Roller Grills (cont.)

Model #	Description	Size (WxDxH)	Volts	Watts	Amps	No. of Rollers	No. of Cords	No. of 5" Franks Per Hour
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
8045SN	Roller Grill, Narrow, 45 Hot Dogs, SilverStone	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 Gripslt	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
8075S	Roller Grill, 75 Hot Dogs, SilverStone	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 Gripslt	35 ¹ / ₂ " x 25 ³ / ₄ " x 7"	120	2880	24.0	16	2 / 5-15P	75-1500

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

Slanted Roller Grills

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.

****NEW!!! Non Slip Gripslt coating, available - this coating makes clean up easy for those sugary coated products and breakfast items.

Model #	Description	Size (WxDxH)	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
8027S-SLT	Slanted Roller Grill 27 Hot Dogs, SilverStone	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 Gripslt	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
8036S-SLT	Slanted Roller Grill 36 Hot Dogs, SilverStone	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 Gripslt	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
8045SW-SLT	Slanted Roller Grill, Wide 45 Hot Dogs, SilverStone	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 Gripslt	35 ¹ / ₂ " x 16 ¹ / ₄ " x 10 ¹ / ₄ "	120	1800	15.0	10	1 / 5-15P	45-900

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



Model #8045SN



Model #8075 and 8075GD



Model #8027-SLT



Model #8027-BW



Model #8048-BW



Model #8045W-SBB

Moist Heat Bun/Food Warmers

Moist heat keeps buns, condiments 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 (WxDxH)	Volts	Watts	Amps	Bun Capacity
8018-BW	Bun & Food Warmer	18 ¹ / ₂ " x 17 ¹ / ₂ " x 10 ³ / ₈ "	120	400	3.3	24
8027-BW	Bun & Food Warmer	23" x 17 ¹ / ₂ " x 10 ³ / ₈ "	120	450	3.8	32
8036-BW	Bun & Food Warmer	30" x 17 ¹ / ₂ " x 10 ³ / ₈ "	120	550	4.6	48
8045N-BW	Bun & Food Warmer	23" x 26 ³ / ₄ " x 10 ³ / ₈ "	120	450	3.8	32
8045W-BW	Bun & Food Warmer	35 ¹ / ₂ " x 17 ¹ / ₂ " x 10 ³ / ₈ "	120	650	5.4	64
8075-BW	Bun & Food Warmer	35 ¹ / ₂ " x 25" x 10 ³ / ₈ "	120	650	5.4	64

220 Volt models are also available. Call for details.

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

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, condiments 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 up door.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps	Bun Capacity
8024-BW	Bun & Food Warmer No Moist Heat	15 ³ / ₄ " x 11" x 5"	120	50	0.4	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.

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 (WxDxH)	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

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 (WxDxH)	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



Model #8036GD

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.

Contemporary and stylish merchandiser signage increases traffic and impulse sales!



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 include a low-water-level indicator and lighted, on/off rocker switch that minimize the need for operator attention. A drain cap in the bottom, plus a tempered glass, stainless steel construction and removable doors and racks all help make cleanup a cinch. 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 (WxDxH)	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



(Back of steamer)

Model #8300

Hot Dog Equipment

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	Bun Boxes (Stainless Steel)	Self-Serve Guards	Stand
8010	8024-BW	8018-SBB	8010-SSG-DT*	—
8018	8048-BW	8018-SBB	8018GD	—
8027	8027-BW	8027-SBB	8027GD	88300-1
8036	8036-BW	8036-SBB	8036GD	88300-2
8045N	8045N-BW	8045N-SBB	8045NGD	88300-2
8045W	8045W-BW	8045W-SBB	8045WGD	88300-2
8075	8075-BW	8075-SBB	8075GD	88300-2
Extra-Wide —Extra-wide roller design lets you grill plump 6" hot dogs, smoked sausage, bratwurst, Italian sausage and Polish kielbasa.				
8027EW	8036-BW	8036-SBB	—	—
8045EW	8075-BW	8075-SBB	—	—

* SSG-DT (dome top)

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 and styrene 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		Capacity/Type	Pump Pan Capacity/Type
			Pans			
88100-CB-1	Condiment Bar w/2 pumps	25 ³ / ₄ "x8"x12"	1		6.1 qts. Each/Stainless steel	3 qts. Each/Stainless steel
88100-CB-2	Condiment Bar w/2 pumps	25 ³ / ₄ "x8"x12"	3		1.1 qts. Each/Stainless steel	3 qts. Each/Stainless steel
88100-CB-3	Condiment Bar w/2 pumps	25 ³ / ₄ "x8"x12"	3		0.6 qts. Each/Stainless steel	3 qts. Each/Stainless steel
88101-CB-1	Condiment Bar w/2 pumps	24"x7 ¹ / ₂ "x9 ¹ / ₂ "	3		1.1 qts. Each/Stainless steel	1.5 qts. Each/Plastic
88101-CB-2	Condiment Bar w/2 pumps	24"x7 ¹ / ₂ "x9 ¹ / ₂ "	3		0.6 qts. Each/Stainless steel	1.5 qts. Each/Plastic
*88101-CB-2P	Condiment Bar w/2 pumps	24"x7 ¹ / ₂ "x9 ¹ / ₂ "	3		0.6 qts. Each/Stainless steel	1.5 qts. Each/Plastic
88100-CS	Condiment Station w/2 pumps	15"x22"x15"	3		1.1 qts. Each/Stainless steel	2.5 qts. Each/Plastic

88250-CB Ice Pack, One Each

*Includes two ice packs



Model #88100-CB-2

Butter Spreader

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

Model #	Description	Size (W x D x H)	Volts	Watts	Amps	Capacity
8150-RS	Butter Spreader	5 ³ / ₄ "x8"x3 ¹ / ₄ "	—	—	—	1 lb. Butter
8150-RS1	Butter Spreader, Heated	5 ³ / ₄ "x8"x3 ¹ / ₄ "	120	24	0.2	1 lb. Butter
8150-RS1-220	Butter Spreader, Heated	5 ³ / ₄ "x8"x3 ¹ / ₄ "	220	24	0.1	1 lb. Butter



Model #8150-RS1

Mobile Stands

Take your hot dogs to the people! These durable, user-friendly mobile stands are specially built for Nemco Roll-A-Grill models. Just roll up, set up, plug in and start cookin'. All stainless steel design includes a shelf so you can keep all your hot dog essentials on hand, right underneath the grill. Four 5-inch ball-bearing swivel casters make for easy mobility. Two casters are equipped with brakes so you can lock down right where the action is.

Model #	Description	Size (W x D x H)	No. of Shelves	Size of Shelves W x D	Fits Roller Grill Models
88300-1	Mobile Stand	24" x 26" x 19 ¹ / ₂ "	1	24" x 25 ¹ / ₂ "	8027
88300-2	Mobile Stand	35 ¹ / ₂ " x 23 ¹ / ₂ " x 17"	1	35 ³ / ₈ " x 23 ³ / ₈ "	8036, 8045N, 8045W, 8075



88300-2 Mobile Stand

8075 Roller Grill; 8075GD Self-Serve Guard; 8075-BW Bun Warmer; 88300-2 Mobile Stand

Waffle & Cone Bakers

Expand your breakfast and dessert menus with these compact and reliable countertop units that serve up hot, crisp, delicious waffles and waffle cones in just minutes!

Easy to Use!

With programmable digital controls and precise temperature sensors that include a countdown time with an audible alarm, every baking unit is designed to make operation

simple and error-free—so simple, they're perfect for front-of-the-house breakfast and ice cream bars where patrons can use the equipment themselves!

Virtually Problem-Free.

These space-saving wonders will fit in even your smallest snack shacks and food court stations. Plus, simple design, dependable components and

heavy-duty stainless steel construction mean super-low maintenance.



Model #7000-2 and 7000-5

Waffle Bakers

Digitally controlled, single- and dual-grid NEMCO Waffle Bakers let you serve crisp, golden brown waffles with convenience and ease. Simply fill, then push the timer. Precise temperature sensors ensure uniform baking on both sides. LED readout counts down baking time. Bell signals the minute baking is complete. Exclusive floating hinges allow top grid to rise as waffle bakes, producing a perfect waffle. Interlocking grids reduce batter overflow. Coiled, spring-type handles never get hot. Seven-inch aluminum grids make up to twenty 7-inch-diameter waffles per hour, per grid. Easy-to-clean SilverStone® grids available as noted.

Model #	Description	Size (Wx Dx H)	Volts	Watts	Amps
7000	Single	10" x 18 ¹ / ₈ " x 8 ¹ / ₈ "	120	890	7.4
7000-S	Single w/SS*	10" x 18 ¹ / ₈ " x 8 ¹ / ₈ "	120	890	7.4
7000-240	Single	10" x 18 ¹ / ₈ " x 8 ¹ / ₈ "	240	890	3.7
7000-S240	Single w/SS*	10" x 18 ¹ / 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 17¹/₄"

*SS = SilverStone

Suggested uses:

Not just for breakfast anymore! Hot, fresh waffles add taste-tempting flair to every meal and snack—morning, noon and night. Heap with fresh fruit and yogurt for healthful freshness. Substitute for bread on deli sandwiches. Top chocolate waffles with ice cream. Create a complete waffle bar for a hearty, festive brunch. Attractive, stainless steel design fits countertops, bars and buffets. Preheats in just 12 minutes!



Model #7020-1

Belgian Waffle Bakers

NEMCO Belgian Waffle Bakers combine digitally controlled precision cooking with heavy-duty cast aluminum construction to let you easily serve consistently great-tasting, highly profitable Belgian waffles. Top-mounted digital controls maintain ideal baking temperature. Flat, ring-type heating elements behind both aluminum grids provide uniform crispness and appetizing color. LED readout counts down baking time. Audible alarm signals the minute baking is complete. Coiled, spring-type handle remains cool for fast, easy handling. Average bake time is just 3¹/₂ minutes—makes up to twenty, thick, mouth-watering waffles per hour!

Model #	Description	Size (Wx Dx H)	Volts	Watts	Amps
7020	Removable	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	120	980	8.2
7020-1	Fixed	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	120	980	8.2
7020-S	Removable w/SS*	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	120	980	8.2
7020-1S	Fixed w/SS*	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	120	980	8.2
7020-208	Removable	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	208	980	4.7
7020-S208	Removable w/SS*	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	208	980	4.7
7020-1208	Fixed	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	208	980	4.7
7020-1S208	Fixed w/SS*	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	208	980	4.7
7020-240	Removable	10" x 18 ³ / ₄ " x 10 ³ / ₈ "	240	980	4.1
7020-S240	Removable w/SS*	10" x 18 ³ / ₄ " x 10 ³ / 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 Belgian Waffle Bakers are enticing additions to buffet lines and other front-of-the-house setups. Popular for breakfast, brunch, lunch and all times in between, Belgian waffles are ideal for creating new signature items. Top with fruit, dairy specialties, dessert sauces and more.

Suggested uses:

For ice cream cones to waffle cookies NEMCO Cone Bakers help you prepare fresh, hot signature items with a festive appeal. Fill with frozen yogurt, fresh fruit or all the ingredients for a king-size sundae.

Cone Bakers

NEMCO Cone Bakers feature digital controls for fast, convenient, precision baking of versatile waffle cones. 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. Preheats to ideal temperature in just 12 minutes and provides up to 60 cones per hour, per grid. 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 (WxDxH)	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 Cone
77006	Walking Sundae Mold



Model #7030-2 and 7030

Suggested uses:

NEMCO's new Spade Well belongs in any popular ice cream shop, kiosk or concession stand—especially those that see heavy traffic. It also has a place in busy cafeteria, deli or food court operations that use scoops to serve potato, macaroni and other cold salads and slaws.

Ice Cream Spade Well

Ice cream just got better. NEMCO's new 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. 300-series stainless steel construction, versatile mounting capabilities and optional left- or right-side spigot orientation adapt to any commercial kitchen. For added convenience, each unit is easy to turn off, drain and disassemble for cleaning.

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



Model #77316-19



Food Merchandising Equipment

Who can resist the sight and smell of fresh, hot, ready-to-serve food? NEMCO merchandising equipment puts your great-tasting temptations front and center for attractive presentations that also preserve freshness and flavor.

Improves visibility. Brightly lit interiors plus attractive, large, glass fronts and sides draw attention and fully showcase food selections.

Adjustable controls. Thermostatic controls and humidity pans on several models let you manage freshness and overall food quality.

Versatile display options. Adjustable shelving plus accessory racks and other options let you customize your merchandiser for a wide variety of food items. Promotional signs available for most models.

Long-lasting durability. Brushed stainless steel and tempered glass require little maintenance, and are easy to clean. Durable, hard-working construction lasts and lasts.



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 functional and inviting soup warmer merchandisers, each adorned with a classic-looking "Soup for all Seasons" graphic theme. Stainless steel construction upholds an attractive appearance and ensures durability, while the 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 an assortment of interchangeable tab cards bearing the names of almost 100 popular soups.

Model #	Description	Size (Wx Dx H)	Volts	Watts
6510A-2D4	4 Quart, Twin Well Double Thermostat w/header	20 ¹ / ₂ "x10 ¹ / ₂ "x20 ¹ / ₂ "	120	1000
6510A-2D4P	4 Quart, Twin Well Double Thermostat, no header	18 ⁷ / ₈ "x10 ³ / ₈ "x9 ⁷ / ₈ "	120	1000
6510A-2D7	7 Quart, Twin Well Double Thermostat w/header	24 ¹ / ₂ "x12"x12 ¹ / ₄ "	120	1100
6510A-2D7P	7 Quart, Twin Well Double Thermostat, no header	24 ¹ / ₂ "x13 ³ / ₈ "x22 ⁵ / ₈ "	120	1100
6510A-S7	7 Quart, Single Well Single Thermostat w/header	13"x12 ⁷ / ₈ "x22 ⁷ / ₈ "	120	550
6510A-S7P	7 Quart, Single Well Single Thermostat, no header	11 ⁷ / ₈ "x12 ³ / ₈ "x12 ⁵ / ₈ "	120	550
6510-T4	4 Quart Triple Well Single Thermostat w/header and adaptor plate	25 ¹ / ₈ "x16"x20 ¹ / ₄ "	120	1200
6510-T4P	4 Quart Triple Well Single Thermostat, no header, w/adaptor plate	25 ¹ / ₈ "x14 ⁵ / ₈ "x11"	120	1200
6510-D7	7 Quart Twin Well Single Thermostat w/header and adaptor plate	25 ¹ / ₈ "x16"x20 ¹ / ₄ "	120	1200
6510-D7P	7 Quart Twin Well Single Thermostat, no header, w/adaptor plates	25 ¹ / ₈ "x14 ⁵ / ₈ "x11"	120	1200

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.

Suggested uses:

Perfect for soups of all flavors and textures. Specially designed for front-of-the-house applications.

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.

Pizza & Hot Food Merchandisers

Let NEMCO Hot Food Merchandisers stimulate added sales of your fresh pizza and other hot foods. Tiered units are ideal for holding and displaying up to 3 products at once, holding them at controlled temperatures for better flavor and appearance. For added appeal, merchandisers feature contemporary signage to enhance presentation. Stainless steel, tempered glass construction. Lighted interior and attractive signage give added impact. Water reservoir keeps foods moist. Other rack styles available.

Pizza Merchandisers

Model #	Description	Size (WxDxH)	Volts	Watts
6450	Rotating, 3-Tier Case w/12" Racks	18 $\frac{1}{2}$ "x18 $\frac{1}{2}$ "x33 $\frac{1}{8}$ "	120	1480
6450-4	Rotating, 4-Tier Case w/12" Racks	18 $\frac{1}{2}$ "x18 $\frac{1}{2}$ "x33 $\frac{1}{8}$ "	120	1480
6451	Rotating, 3-Tier Case w/18" Racks	22 $\frac{1}{4}$ "x22 $\frac{1}{4}$ "x33 $\frac{1}{8}$ "	120	1480
6451-2	Rotating, 3-Tier, Self-Serve Case w/18" Racks	22 $\frac{1}{4}$ "x22 $\frac{1}{4}$ "x33 $\frac{1}{8}$ "	120	1480
6452	Rotating, 4-Tier Case w/18" Racks	22 $\frac{1}{4}$ "x22 $\frac{1}{4}$ "x33 $\frac{1}{8}$ "	120	1480
6452-2	Rotating, 4-Tier, Self-Serve Case w/18" Racks	22 $\frac{1}{4}$ "x22 $\frac{1}{4}$ "x33 $\frac{1}{8}$ "	120	1480

Hot Food Merchandisers

6454	Heated Case w/ Three 15" Square Angled Shelves	18 $\frac{1}{2}$ "x18 $\frac{1}{2}$ "x33 $\frac{1}{8}$ "	120	1480
6454-2	Heated Self-Serve Case w/Three 15" Square Angled Shelves	18 $\frac{1}{2}$ "x18 $\frac{1}{2}$ "x33 $\frac{1}{8}$ "	120	1480
6455	Heated Case w/ Three 19" Square Angled Shelves	22 $\frac{1}{4}$ "x22 $\frac{1}{4}$ "x33 $\frac{1}{8}$ "	120	1480
6455-2	Heated Self-Serve Case w/Three 19" Square Angled Shelves	22 $\frac{1}{4}$ "x22 $\frac{1}{4}$ "x33 $\frac{1}{8}$ "	120	1480

Optional Accessories

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



Model #6450



Model #6455

Contemporary and stylish merchandiser signage increases traffic and impulse sales!



Suggested uses:

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

Heated Snack Merchandiser

NEW!

Nothing generates more profitable add-on impulse sales than warm, fresh food that smells irresistible, looks superb and catches the eye. The new NEMCO Heated Snack Merchandiser delivers on all three counts. Incredibly space-efficient, the Heated Snack Merchandiser has a compact footprint that will fit virtually anywhere on your counter, so it can be in the right place at the right time. Plus, for lasting performance, its construction 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.

Heated Snack Merchandiser

Model #	Description	Size (WxDxH)	Volts	Watts
6457	Heated Case w/ Two Movable Square Shelves 13"x10 $\frac{1}{4}$ "	14"x14"x22"	120	390



Model #6457

Food Merchandising Equipment



Model #6403



Model #6453

Pretzel Merchandisers

Your pretzels are a real hot item with these attractive merchandisers. Two- or three-tiered racks hold dozens of fresh, toasty pretzels that look absolutely tempting under the infrared overhead lights. For added appeal, merchandisers feature contemporary signage to enhance presentation. Cabinets are constructed of brushed stainless steel (except model #6403) and tempered glass for added durability and easy cleaning. Advanced models offer thermostatic control up to 200°F and incorporate a water reservoir to maintain humidity. Every unit has operating instructions clearly printed on the control panel.

Model #	Description	Size (WxDxH)	Volts	Watts
6403	Revolving Pretzel Warmer	15 ¹ / ₈ "x18 ¹ / ₈ "x27 ¹ / ₄ "	120	290
6453	Revolving Pretzel Warmer	22 ¹ / ₄ "x22 ¹ / ₄ "x33 ³ / ₈ "	120	1480

Optional Accessories

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

Suggested uses:

Compact enough for theaters, video and convenience stores, concession stands and other high-traffic retail centers.

These merchandisers are great for bagels too!

Contemporary and stylish merchandiser signage increases traffic and impulse sales!



Model #6440

Popcorn Popper

NEMCO countertop popcorn poppers combine merchandising punch with ease and durability for guaranteed high-profit sales. Simply plug into a standard outlet, and you're ready to sell! The innovative heated deck keeps popcorn irresistibly warm and crisp. The stainless steel kettle features an underside aluminum disc that distributes heat for even popping, and it closes automatically—there's no need to touch hot surfaces! Plus, it removes in a snap for easy cleaning of both the kettle and the cabinet interior. Thermostat is easy to adjust. Four-inch high legs, durable stainless steel and tempered glass construction make cleanup in and around the popper quick and easy. Stays attractive through years of dependable service.

Model	Description	Size (WxDxH)	Volts	Watts	Amps
6440	6-8 oz. Popper	19 ¹ / ₂ "x14 ¹ / ₂ "x30 ¹ / ₂ "	120	1190	9.9

Suggested uses:

Tasty, tempting popcorn adds excitement wherever people shop. Perfect for video stores, convenience stores, groceries and concession stands. Makes up to 160 1-oz. servings per hour for exceptional profitability—up to \$0.88 per bag or more!

Contemporary and stylish merchandiser signage increases traffic and impulse sales!



Suggested uses:

Add elegance to your merchandising program, and generate impulse sales. Ideal for bakeries, delis and groceries. Use for baked goods, bagels, hot salads, sandwiches, roasted chicken, pizza-by-the-slice and other on-the-run food products.

Contemporary and stylish merchandiser signage increases traffic and impulse sales!

HOT, FRESH & TASTY

European Display Cases

More than just a heated merchandiser, each of these models features a French curved glass case that enhances presentation and creates impulse sales. Glass conveniently tilts forward for easy cleaning. Rear sliding glass doors can be quickly removed for cleanup as well. Brushed stainless steel and tempered glass construction combine quality appearance with durability. Extra-large water reservoir controls humidity, while thermostatic controls hold a temperature range of 100°F–220°F. Metal sheath elements are located in the base unit, and a convection fan distributes heat evenly. Adjustable 4-inch legs and adapter bar let you customize your presentation. Ideal for food courts, kiosks, coffee shops, supermarkets and convenience stores.

Model #	Description	Size (WxDxH)	Volts	Watts
6430	Countertop Heated Case. Holds Two 12" x 20" Pans, 2 1/2" deep	29 1/2" x 29 5/8" x 23 1/8"	120	1775
6431	Countertop Heated Case. Holds Three 12" x 20" Pans, 2 1/2" deep	41 3/8" x 29 5/8" x 23 1/8"	120	2275
6431-240	Countertop Heated Case. Holds Three 12" x 20" Pans, 2 1/2" deep	41 3/8" x 29 5/8" x 23 1/8"	240	2775

Optional Accessories

Model #	Description	Size (WxDxH)
66810	Wire Rack, Top Shelf for 6430	5" x 27 1/2" x 10 1/4"
66811	Wire Rack, Top Shelf for 6431	5" x 40" x 17 3/4"

Note: All shelves and racks will hold half-size sheet pans or various sized pizza pans.



Model #6431

Heated Display Cases

Show off your pastries, baked goods and fried foods! Choose from six models to meet your needs, including a pass-through model for self-serve access. Stainless steel construction and sliding tempered glass doors provide both neat appearance and long life. Three removable shelves enhance presentation, and the pull-out crumb tray makes cleanup a snap. Thermostat control up to 200°F. Also available with two 40-watt bulbs for product illumination and a water reservoir for humidity control.

Model #	Description	Size (WxDxH)	Volts	Watts
6460	Heated Display Case With Light, Water Reservoir and 3 Removable Shelves	28 3/4" x 13 5/8" x 24"	120	780
6460-2	Heated Display Case With Pass-Thru for Self-Serve, Light, Water Reservoir and 3 Removable Shelves	28 3/4" x 13 5/8" x 24"	120	780
6461	Heated Display Case With 3 Removable Shelves	28 3/4" x 13 5/8" x 24"	120	700
6461-2	Heated Display Case With Pass-Thru for Self-Serve and 3 Removable Shelves	28 3/4" x 13 5/8" x 24"	120	700
6462	Extra-Large Heated Display Case With Light, Water Reservoir and 3 Removable Shelves	40" x 20 1/4" x 26 1/4"	120	1417
6462-2	Extra-Large Heated Display Case With Pass-Thru for Self-Serve, Light, Water Reservoir and 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



Model #6460



Model #6462-2

Countertop Ovens, Fryers & Boiling Units

Maximize your menu versatility and your floor space! With Nemco's ingenious countertop cooking equipment, you'll never see such a small footprint deliver such a kick to your kitchen offering!

Built for Speed. Nemco's ovens, fryers and boiling units are engineered to heat up in minutes and recover super-fast. Plus, the even heat distribution delivers a superior cooking performance your customers will crave.

Built for Convenience. Prepare for the rush times by cooking and cooling portions in advance. Nemco's countertop ovens and pasta cookers are perfect for reheating and reconstituting all sorts of foods.

Built to Last. If it's Nemco, you know it's dependable. Every countertop oven, fryer and boiling unit is designed for easy operation and easy cleaning, with stainless steel construction and

performance-tested components that deliver a tremendous return on investment.



Model #6200

Countertop Warming & Baking Oven

Add more baking capacity to your operation instantly with the NEMCO Countertop Warming and Baking Oven. Just plug into a standard outlet. Durable stainless steel unit 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 15½-inch by 14¼-inch shelves; holds up to four.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6200	Warming and Baking Oven	19½" x 22" x 23¾"	120	1500	12.5

Suggested uses:

Perfect for heating pizza, cookies, pastries, rolls and fresh breads, pies, toasted sandwiches and other precooked items.



Model #6205

Countertop Pizza Ovens

This powerful countertop pizza oven bakes in minutes and recovers almost instantly, even after opening and closing the door. Two removable 19-inch stone decks and heavy-duty metal sheath elements distribute heat evenly for consistent and thorough cooking and browning of foods. The reflective stainless steel surface ensures even baking under the top deck. Temperature range of 300°-700°F. Sixty-minute bell timer. Space-saving design fits narrow countertops. Attractive, heavy-duty brushed stainless steel construction. Six-foot cord comes from the right bottom rear. (Must use a pan or screen with frozen foods.)

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6205	Square Deck	25¼" x 26" x 22"	120	1800	15.0
6205-240	Square Deck	25¼" x 26" x 22"	240	5400	22.5

Optional Accessories

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

Suggested uses:

Perfect for pizza, NEMCO's Pizza Oven also cooks a variety of frozen foods, including pretzels, cookies, biscuits, pies, hors d'oeuvres, focaccia and breadsticks.



Model #6215

Countertop Ovens

For fast, convenient heating, NEMCO Countertop Ovens are the best answer for versatility and economy. Choose from two stainless steel models with 14-inch 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 (WxDxH)	Volts	Watts	Amps
6210	All-Purpose Oven	21¼" x 21½" x 8⅞"	120	1500	12.5
6215	Pizza Oven	19⅞" x 20½" x 7⅞"	120	1450	12.1

Suggested uses:

Ideal for reheating and rethermalizing foods in snack bars, taverns and concession stands.

Suggested uses:

Compact and durable, NEMCO Countertop Fryers are just right for caterers and small operations that need maximum performance in minimal space. Use for french fries, onion rings, hors d'oeuvres, egg rolls, batter-dipped shrimp and other fried foods.

Countertop Fryers

Four efficient models feature fast, 9-minute preheating and quick recovery plus other popular features you'd expect on a larger unit. Tough stainless steel construction plus unique 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 #	Description	Size (WxDxH)	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 18 ⁷ / ₈ "	240	6000	25.0
6704-240	Single Tank, Twin Baskets Without Timer, 15-lb. Fat Capacity	12" x 24" x 18 ⁷ / ₈ "	240	6000	25.0

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)



Model #6700



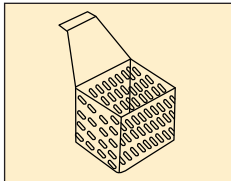
Model #6703-240

Suggested uses:

Cooks all types of pasta, vegetables, dumplings, shellfish and boiled side dishes quickly and easily. Great for reconstituting food and reheating frozen items too. Twin baskets designed to hold angel hair pasta as well as lasagna noodles.

Optional Baskets

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



Countertop Boiling Unit

Compact, powerful NEMCO cookers heat up in less than 9 minutes and recover almost immediately! Heavy-duty baskets with coated handles and stainless steel construction stand up to tough, commercial use. Individual baskets available as accessories. Convenient front draining system with safety lock. Minimal controls and removable panel assembly provide a sleek appearance and make cleanup easy too.

Model #	Description	Size (WxDxH)	Volts	Watts	Amps
6750-240	Single Tank, 2 Twin Baskets, 2.5 Gallon Capacity	12" x 24" x 16"	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
67016	Twin Stainless Steel Basket (for 6750-240)



Model #6750-240

The Difference Is in the Design

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. And that means fewer headaches for you.

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.

A full complement of controls, spray reels and accessories are also available for your BusBoy® commercial food waste disposer system.

When it comes to handling a full house of cleanups—fast—don't depend on a pretty boy . . . trust a commercial-tough BusBoy® for hard-working performance that lasts and lasts.

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66097	15		67860	15		N55200AN-1	5	NSF	N56500-2	7	NSF
66099	14		68393-4	26		N55200AN-2	5	NSF	N56500-3	7	NSF
66103	12		68393-7	26		N55200AN-4	5	NSF	N56500-5	7	NSF
66104	12		68591	15		N55200AN-6	5	NSF	N56500-6	7	NSF
66118	12		68592	15		N55200AN-8	5	NSF	N56500-7	7	NSF
66195	12		77005	25		N55250A	5	NSF	N56500-4	7	NSF
66785	16, 27, 28, 29, 30, 31		77006	25		N55300A	6	NSF			
66786	31		77241	24		N55300A-1	6	NSF			
66787	31		77316-7	25	NSF	N55300A-2	6	NSF			
66788	31		77316-10	25	NSF	N55350A	6	NSF			
66795	30		77316-13	25	NSF	N55450-1	6	NSF			
66804	16		77316-19	25	NSF	N55450-2	6	NSF			
66805	16		88100-CB-1	23		N55450-3	6	NSF			
66806	16		88100-CB-2	23		N55450-4	6	NSF			



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