



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.



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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, plus 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" Shredding Plates |
| 55263-2 | 5/16" Shredding 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.

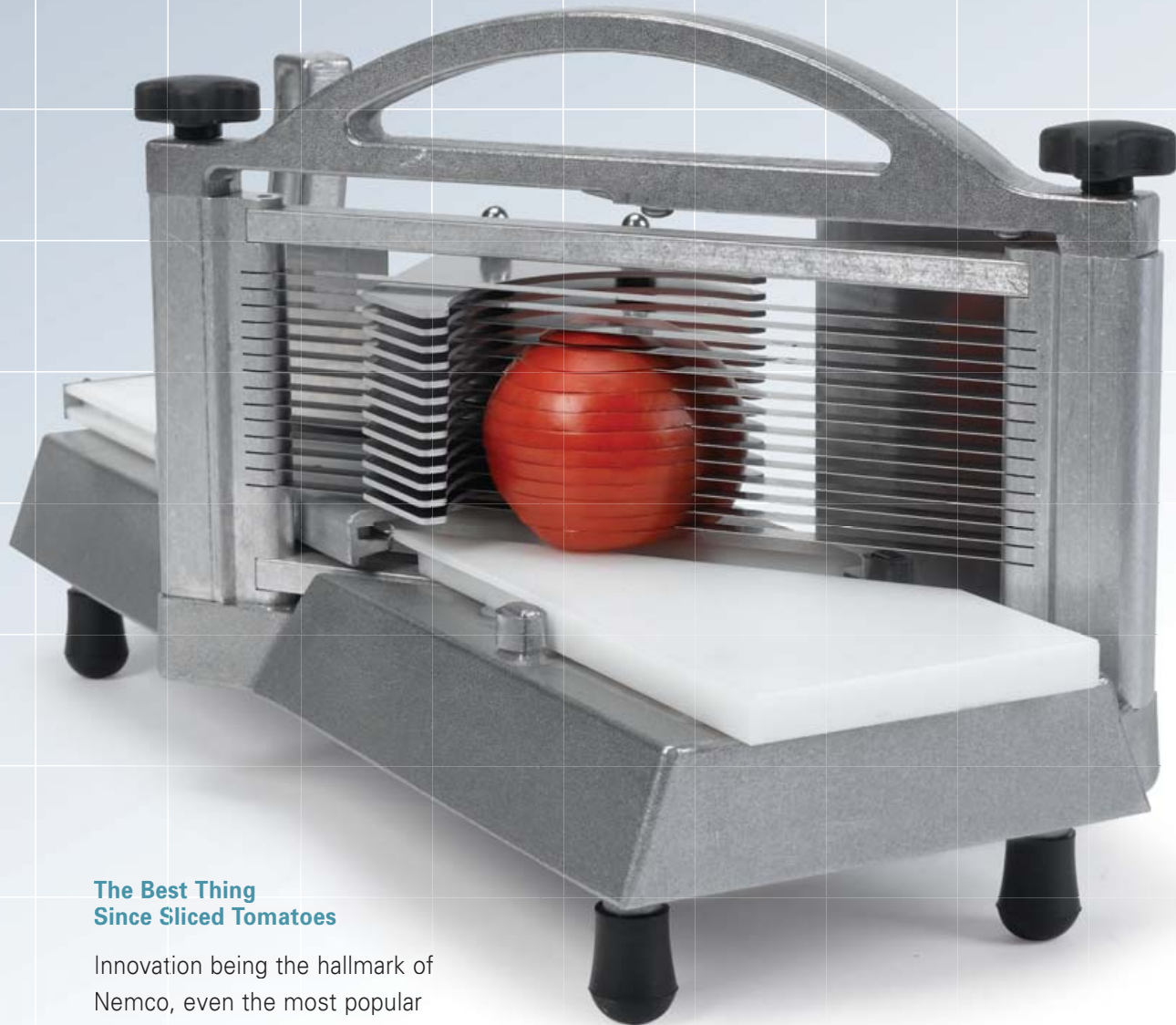


Portable Cutting Board Base—Maximize your counterspace with Nemco's portable, food-prep base, equipped with a mounting bracket that fits the Easy Slicer and a number of other Nemco food-prep products. The suction-cup feet provide incredible stability without damaging your countertop, and the entire unit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





easy tomato slicer 2



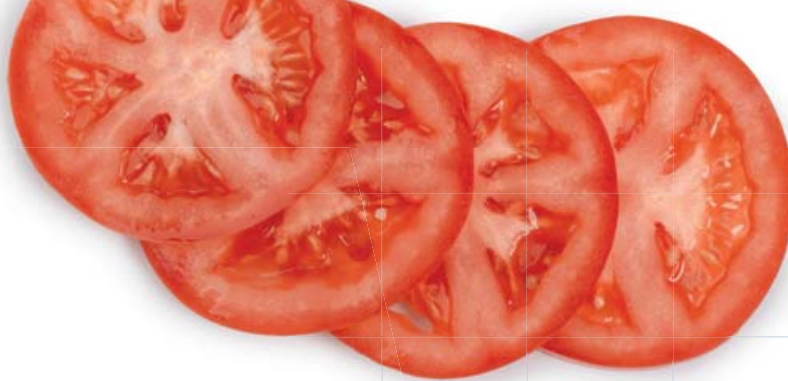
The Best Thing Since Sliced Tomatoes

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 2™. And now, with a new, factory-pretensioned cartridge blade set, the 2 is winning over as many fans as its predecessor.



Easy Tomato Slicer 2™

Compact, efficient, easy to use and even easier to maintain, the new Easy Tomato Slicer 2 with its pretensioned cartridge blade assembly is more convenient than ever. The newly designed blade set stays properly aligned and tightened without the need to adjust it. The Easy Tomato Slicer 2 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.

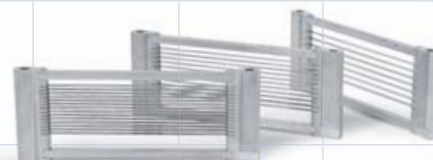
| Model # | Description | Replacement Blades |
|---------|-------------|--------------------|
| 56600-1 | 3/16" Slice | 566-1 (14 blades) |
| 56600-2 | 1/4" Slice | 566-2 (11 blades) |
| 56600-3 | 3/8" Slice | 566-3 (7 blades) |

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 Scooper™—The essential tomato-prep tool. Removes stems with just one motion!

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 2 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 options available.

| Model # | Description | Replacement Blades |
|---------|---|--------------------|
| 55600-1 | 3/16" Slice | 466-1 (13 blades) |
| 55600-2 | 1/4" Slice | 466-2 (10 blades) |
| 55600-3 | 3/8" Slice | 466-3 (7 blades) |
| 55600-7 | 7/32" Slice | 466-7 (11 blades) |
| 55874-2 | Easy Scooper™ Stem Remover, 2-pack — | |

Note: See price list for scalloped blade ordering information.



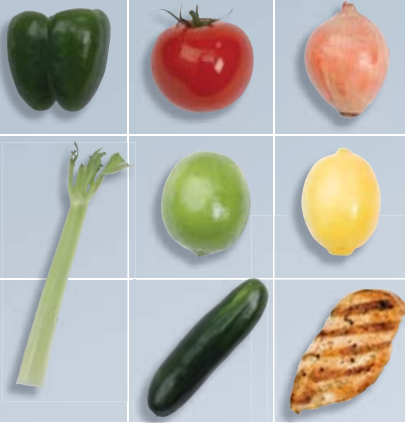
Roma Tomato Slicer

Need perfectly sliced Roma tomatoes super fast? No problem. The Roma Tomato slicer is designed to fit the unconventionally oblong roma tomato. It incorporates super-sharp, stainless-steel scalloped blades to pierce the tomato skin first, on the way to finishing a smooth, clean slice. The blades are pretensioned inside a cartridge-blade assembly, to maintain precise spacing that ensures a consistently uniform slice and prolongs blade life. For cleaning or timely replacement, the blade assembly is easily removed with the simple pull of two pins.

| Model # | Description | Replacement Blades |
|---------|-------------|--------------------|
| 56610-1 | 3/16" Slice | 567-1 (15 blades) |
| 56610-2 | 1/4" Slice | 567-2 (11 blades) |



easy chopper 3



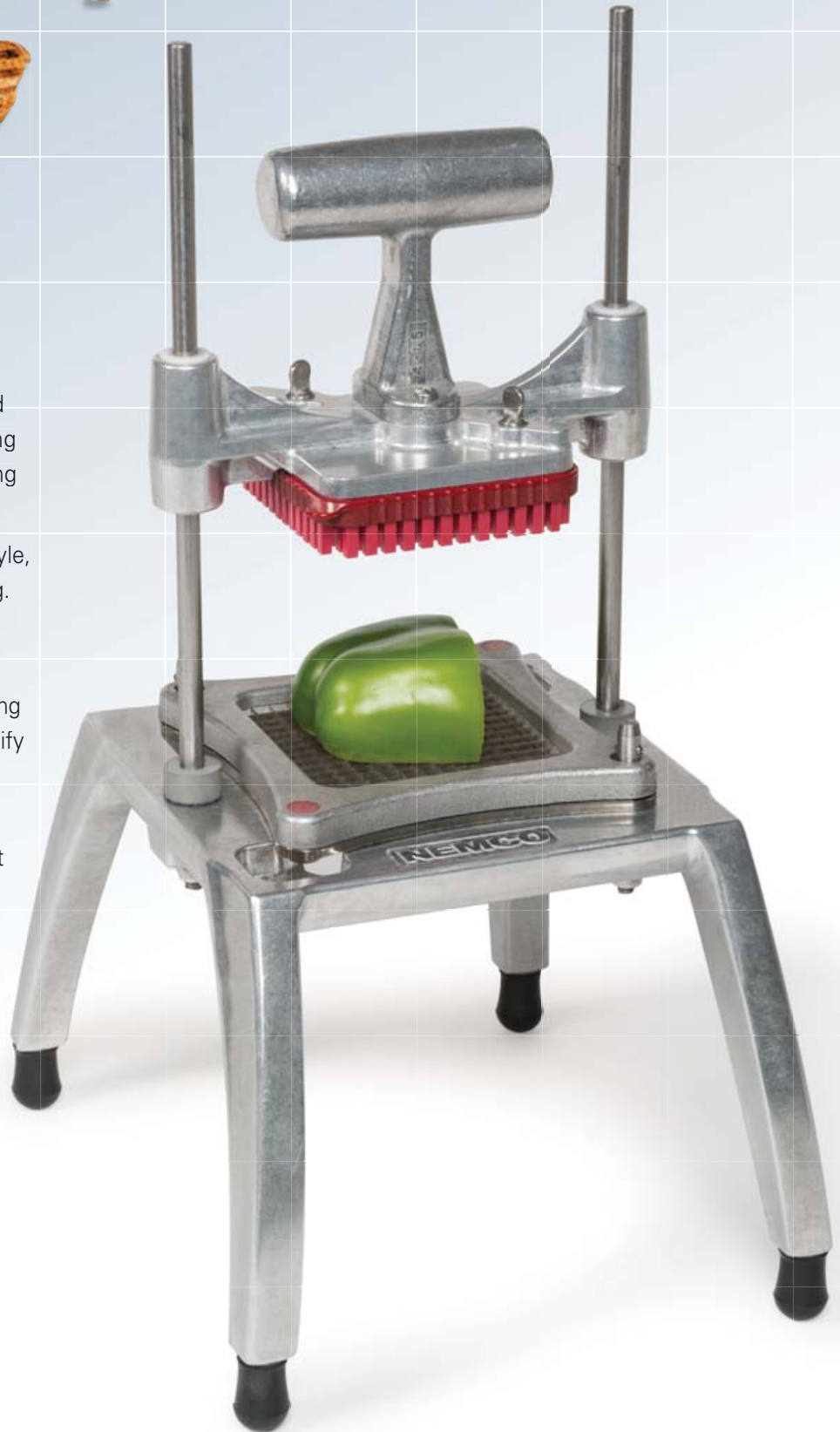
A Dream in Color

As if the Easy Chopper wasn't already saving kitchens time and money, along comes the 2, giving operators even more labor-cutting versatility (see page 11).

And, yet, in traditional Nemco style, the innovation just keeps coming.

Introducing—yes, that's right—the Easy Chopper 3, equipped with a spectrum of game-changing enhancements that further simplify the chopping chore.

Now, with color-coded blade assemblies and push blocks that make change-out super simple, a tougher nylon-resin push block that prolongs performance life, and a revolutionary push-block gasket that takes all the tediousness out of cleaning, the Chopper 3 moves food prep from daunting to dreamy.





Easy Chopper 3™ **NEW!**

Chopping just got faster and easier, yet again. And it all starts with the push block. In addition to being color-coded per the cut size of the corresponding blade-set—thus making destructive mismatches near impossible—each push block also features an intriguing ‘gasket’ innovation that makes cleaning as simple as pulling a tab. Like its Chopper 2 predecessor, the 3 includes a 4¼” cutting area for large vegetables, as well as a pretensioned slicing blade cartridge design, aluminum and stainless-steel construction, and a sturdy-wide base now high enough to sprawl a 1/6- or 1/3-size six-inch deep food pan, or a two-quart round pan.

| Model # | Description | Blade/Holder Assembly | Replacement Blades |
|---------|----------------|-----------------------|--------------------|
| 57500-1 | ¼”-Sq. Cut | 57424-1 (26 blades) | 536-1 |
| 57500-2 | ⅜”-Sq. Cut | 57424-2 (18 blades) | 536-2 |
| 57500-3 | ½”-Sq. Cut | 57424-3 (12 blades) | 536-3 |
| 57500-4 | 1”-Sq. Cut | 57424-4 (8 blades) | 536-4 |
| 57500-5 | ¼”-Thick Slice | 57424-5 (13 blades) | — |
| 57500-6 | ⅜”-Thick Slice | 57424-6 (9 blades) | — |
| 57500-7 | ½”-Thick Slice | 57424-7 (6 blades) | — |

Optional Accessories

| Model # | Description |
|----------|---------------------------------|
| 56275-1 | Cleaning Gasket, ¼” Red, 3-pk |
| 56275-2 | Cleaning Gasket, ⅜” Blue, 3-pk |
| 56275-3 | Cleaning Gasket, ½” Green, 3-pk |
| 56275-4 | Cleaning Gasket, 1” Black, 3-pk |
| 57727-6W | 6-Section Wedger Kit |
| 57727-8W | 8-Section Wedger Kit |



The Chopper 3’s interchangeable blade assemblies and push blocks are color coded to ensure fit, avoid destructive blade crashing.



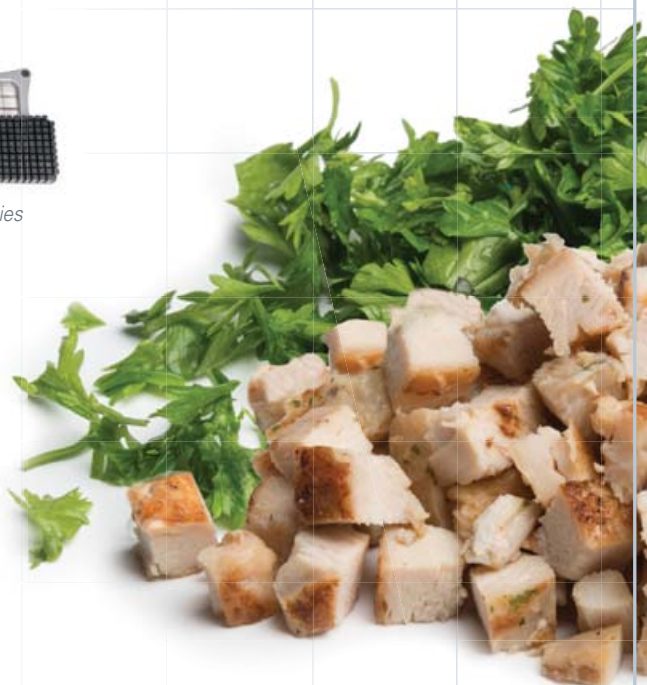
Tall, sprawling base allows chopped produce to fall straight into a 1/6- or 1/3-size six-inch deep food pan, or a two-quart round pan

suggested uses

The Easy Chopper 3 is the all-in-one heavy hitter for fast chopping, slicing and wedging of onions, tomatoes, potatoes, celery, peppers and other firm veggies. It’s even the go-to for cutting fresh herbs, like cilantro, basil, parsley and more. It even cuts cooked chicken and ham! This reliable versatility, combined with its user-friendly fringe benefits, makes it the perfect tool for any high-speed kitchen.



Nemco’s innovative push-block gaskets make cleaning a cinch. Just pull the gasket tabs to remove and clear away all the block’s food debris in one simple motion.



easy chopper 2



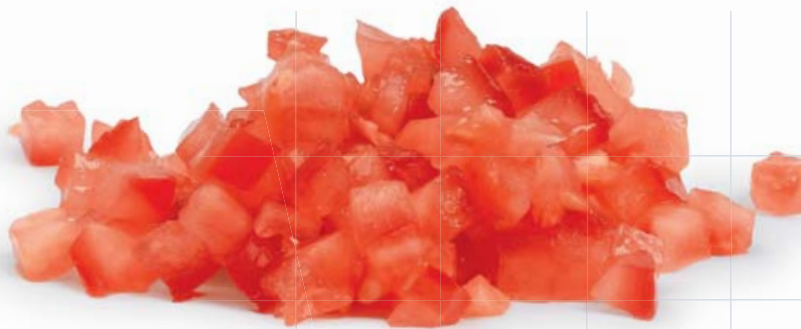
Because Big-Time Chopping Is Not a Game

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 toward 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 2 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 2™

Get the speed, efficiency and convenience of the Easy Chopper™ in a mightier model with a 4 1/4"-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 | 1/4"-Sq. Cut | 56424-1 (26 blades) | 536-1 (26 blades, unassembled) |
| 56500-2 | 3/8"-Sq. Cut | 56424-2 (18 blades) | 536-2 (18 blades, unassembled) |
| 56500-3 | 1/2"-Sq. Cut | 56424-3 (12 blades) | 536-3 (12 blades, unassembled) |
| 56500-4 | 1"-Sq. Cut | 56424-4 (8 blades) | 536-4 (8 blades, unassembled) |
| 56500-5 | 1/4"-Thick Slice | 56424-5 (13 blades) | — |
| 56500-6 | 3/8"-Thick Slice | 56424-6 (9 blades) | — |
| 56500-7 | 1/2"-Thick Slice | 56424-7 (6 blades) | — |

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 3 1/2"-square cutting area maximizes counterspace.

| Model # | Description | Blade /Holder Assembly | Replacement Blades |
|---------|-------------|------------------------|--------------------------------|
| 55500-1 | 1/4" Cut | 55424-1 (22 blades) | 436-1 (22 blades, unassembled) |
| 55500-2 | 3/8" Cut | 55424-2 (16 blades) | 436-2 (16 blades, unassembled) |
| 55500-3 | 1/2" Cut | 55424-3 (10 blades) | 436-3 (10 blades, unassembled) |
| 55500-4 | 1" Cut | 55424-4 (4 blades) | 436-4 (4 blades, unassembled) |

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 potato cutter

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 moneymaking 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™ Potato Cutter

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 55876 | Ribbon Fry Front Plate Assembly | 55492 Shearing Blade |
| 55050AN-G | Fine Cut Garnish | 55492 Shearing Blade 55702 Separating Blade |
| 55711 | Front Plate Assembly | |
| 55050AN-WR 55876-WR | Wavy Ribbon Fry Front Plate Assembly | 55492-WR Shearing Blade |
| 55050AN-CT 55876-CT | Chip Twister Fry (Straight) Front Plate Assembly | 55492-CT Shearing Blade |
| 55050AN-WCT 55876-WCT | Chip Twister Fry (Wavy) Front Plate Assembly | 55492-WCT Shearing Blade |



PowerKut Food Cutter

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 | 55003 Shearing Blade |
| 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 | 55702 Blade |
| 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 | |
| 55816-2 | Portable Base | |

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

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



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



Ribbon Fry



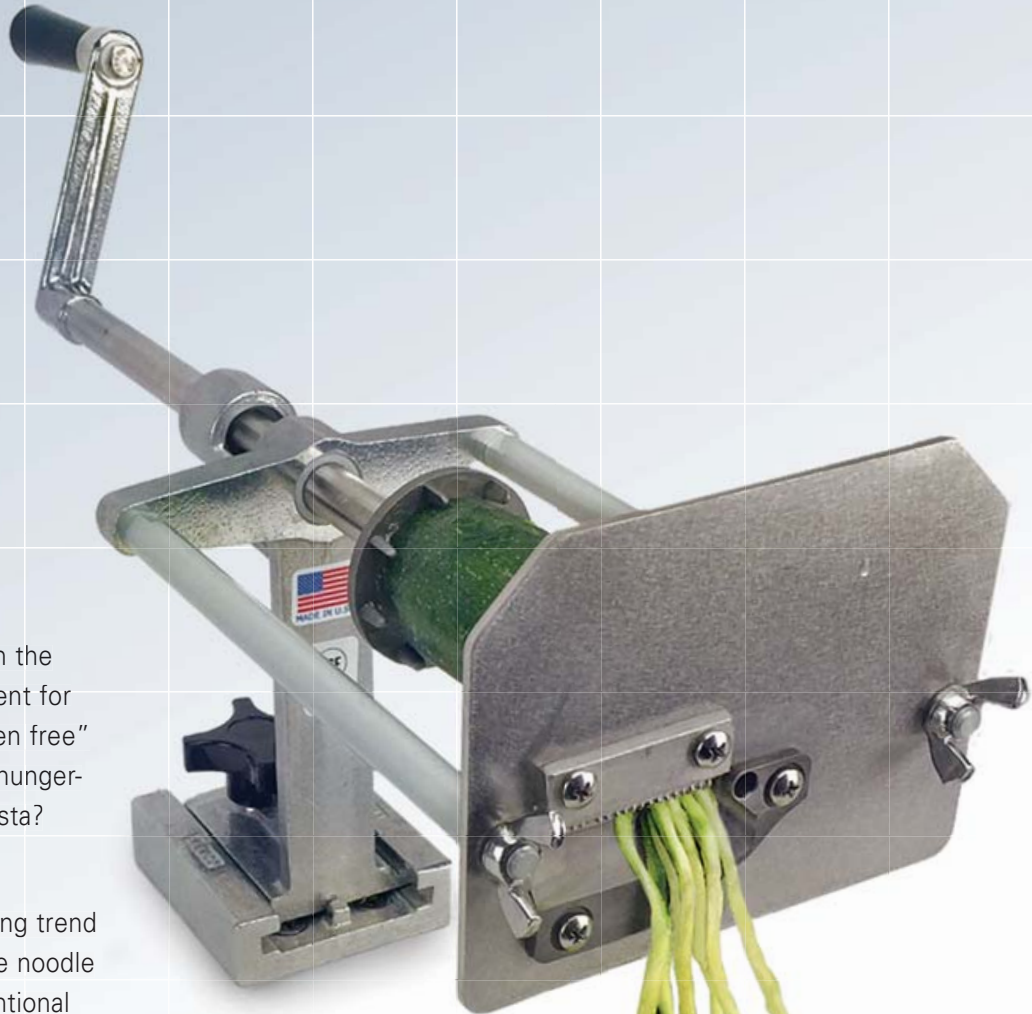
Garnish Cut



Model 55816-2



easy vegetable noodler



Noodle On This

What do you do when the health-driven movement for “low carb” and “gluten free” doesn’t jive with the hunger-driven demand for pasta?

Turn to Nemco.

Seeing the rapidly rising trend that has the vegetable noodle standing in for conventional spaghetti noodles in a multitude of menu alternatives, Nemco has introduced a smart, durable solution with the labor-efficient speed to satisfy customers more quickly and far more profitably.





Easy Vegetable Noodler **NEW!**

Easily turn zucchini, squash or a variety of other firm veggies into piles of amazingly delicious, low-carb “spaghetti” noodles. Just load your choice veggie on the drive plate, turn the handle and start cooking. Durable sand-cast aluminum construction, with minimalist engineering that virtually eliminates maintenance issues, ensures lasting performance and fast ROI. Mounts securely to your countertop, while a twist of a few wing nuts simplifies disassembly for thorough cleaning. The only NSF-approved, commercial-grade device of its kind!

| Model # | Description | Replacement Blades |
|-----------|-------------------|--|
| 55050AN-P | Vegetable Noodler | 55002 Separating Blade 55003 Shearing Blade |

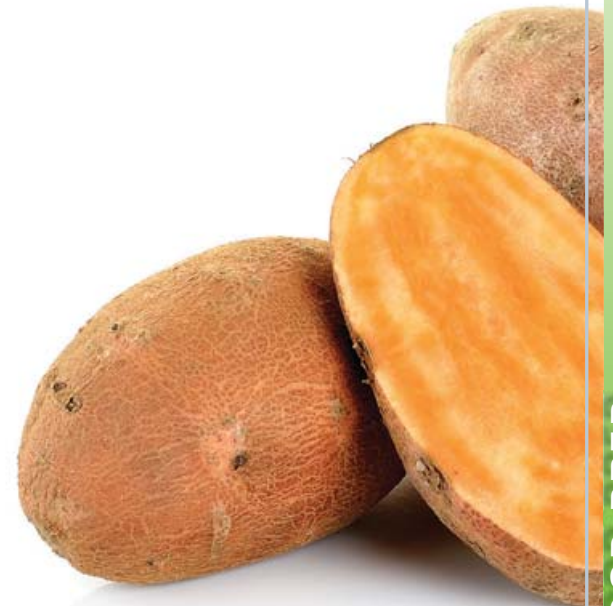
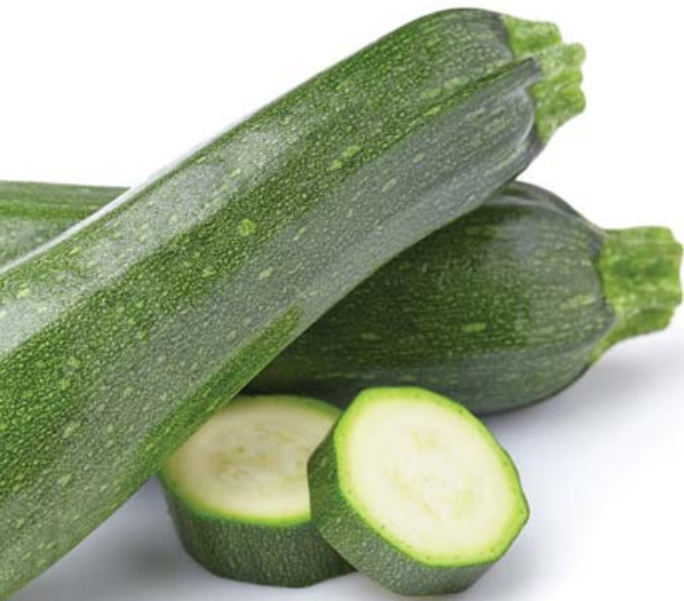


suggested uses

The Easy Vegetable Noodler is the must-have device for grocery deli counters, health-menu restaurants and other retail establishments looking to capitalize on the increasing demand for low-carb, gluten-free pasta alternatives. Makes spaghetti-like noodles out of zucchini, squash, potatoes, sweet potatoes, daikon, carrots and cucumbers.



Even Easier!—For faster, easier production of zucchini noodles, Nemco also offers an electrically powered Vegetable Noodler.





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 |
| 55450-8C | 8-Section Corer | — | 490-8 |

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 |
|----------|--|------------------------|--------------------|
| 56450A-1 | Stainless Blade Assembly Cuts 1/4" Sq. Cut | 56424A-1MK | 536-1 |
| 56450A-2 | Stainless Blade Assembly Cuts 3/8" Sq. Cut | 56424A-2MK | 536-2 |
| 56450A-3 | Stainless Blade Assembly Cuts 1/2" Sq. Cut | 56424A-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™

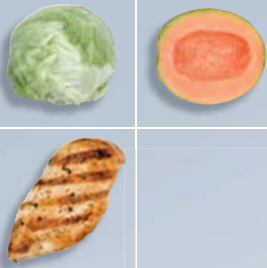
Never let a wave of hungry customers down. When the popularity of French fries meets your busiest rush times, get more orders out and make more money with Nemco's Monster Airmatic FryKutter. Comes in 1/4", 3/8" or 1/2" cut sizes. Slicing blade assemblies are also available in 1/4", 3/8" or 1/2"

| Model # | Description | Blade /Holder Assembly | Replacement Blades |
|---------|--------------|------------------------|--------------------|
| 56455-1 | 1/4" Sq. Cut | 56424-1T | 536-1T |
| 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 a 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 (12 blades) | 55470 (12 blades, unassembled) |
| 55650-1 | 1/2" Slices | 55495 (13 blades) | — |
| 55650-2 | For Romaine 1" x 2" | 55485-2 (8 blades) | 55470-2BR (8 blades, unassembled) |
| 55650-3 | 1/2" x 1/2" Square | 55924 (22 blades) | 55923 (22 blades, unassembled) |
| 55650-CS | 3/8" Slices | 55882 (17 blades) | — |
| 55650-6 | 3/4" x 3/4" Square | 55485-6 (16 blades) | 55470-6 (16 blades, unassembled) |

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 2™

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 (17 blades) |
| 56750-2 | 1/4" Slicer | 56539-2 (13 blades) |
| 56750-3 | 3/8" Slicer | 56539-3 (9 blades) |
| 56750-4 | 1/2" Slicer | 56539-4 (7 blades) |



suggested uses

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



Blade Assemblies





easy wedger & easy apple corer



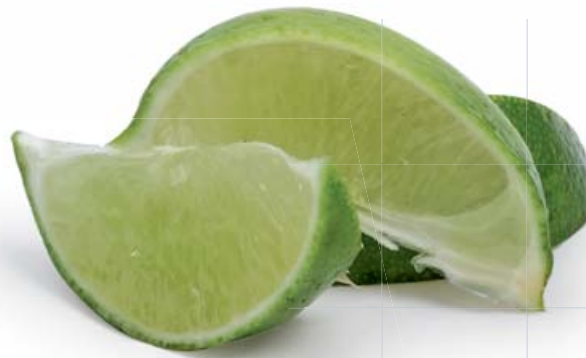
Foodservice's Equivalent to the Paper Clip

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 |

Additional Blade Assembly Options

| Model # | Description |
|---------|--|
| 55125 | ½" Grid Assembly Cuts ½" x ½" x ¼" Cut |
| 55065A | ⅛" Rotary Cutter Assembly Cuts ¼" x ¼" x ⅛" Cut |

Note: To change cut size from base model 55100E, purchase additional blade assemblies from above.



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 | Included with Model 55700 |
| 55513 | Core Cutter, Large 2 ³ / ₄ " | Included with Model 55700 |
| 55527 | Core Cutter, Small 1 ³ / ₄ " | Included with Model 55700 |



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 counterspace.

| Model # | Description | Replacement Blades |
|---------|-------------|--------------------|
| 55250A | 3/16" Cut | 55225-6 (set 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 |



Model 55300A



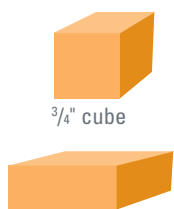
3/8" stick



3/8" x 3/4" stick



3/4" stick



3/4" cube



3/8" cube



3/4" x 3/4" x 3/8"
square block



3/4" x 3/8" x 3/8"
rectangular block

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.



**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 Can Opener

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.

suggested uses

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

| 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 | — |



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.

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.

| 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 |



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 that 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 (set of 6) |



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 |
| 55950 | ShrimpPrep® (RC-2001) | 55977 |

Comes with feeder tray, S-M-L depth rollers, lubricant, and two 9 1/16" blade wrenches. Available also in 230 Volt CE model. Call for details.

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 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 (set of 3) |

Comes with foot pedal, 3 bits/augers and 2 bit replacement wrenches. Available also in 230 Volt model. Call for details. 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 and 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 | Blade Assembly |
|---------|-------------------------------|----------------|
| 55775 | 3.5" Pineapple Corer & Peeler | 56511 |
| 55775-1 | 4" Pineapple Corer & Peeler | 56511-1 |



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 |

220 Volt model also available. Call for details.



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 |





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 die-hard, virtually maintenance-free attitude, and the added sales power of custom merchandising features . . .

No other name delivers a higher lifetime value.

roller grills

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.



Model 8027

All Roller Grills available
with NEW improved
Gripslt™ rollers!



Roller Grills

Let profits roll! Grill hot dogs, egg rolls, taquitos 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 Gripslt models that include nonstick properties 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 | Holds 10 Hot Dogs, Chrome | 16" x 11" x 7 ¹ / ₄ " | 120 | 330 | 2.8 | 6 | 1 / 5-15P | 10-200 |
| 8010SX | Holds 10 Hot Dogs, w/Gripslt * | 16" x 11" x 7 ¹ / ₄ " | 120 | 330 | 2.8 | 6 | 1 / 5-15P | 10-200 |
| 8018 | Holds 18 Hot Dogs, Chrome | 18 ¹ / ₂ " x 16 ¹ / ₄ " x 7" | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 18-360 |
| 8018SX | Holds 18 Hot Dogs, w/Gripslt * | 18 ¹ / ₂ " x 16 ¹ / ₄ " x 7" | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 18-360 |
| 8027 | Holds 27 Hot Dogs, Chrome | 22 ¹ / ₄ " x 16 ¹ / ₄ " x 7" | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 27-540 |
| 8027SX | Holds 27 Hot Dogs, w/Gripslt * | 22 ¹ / ₄ " x 16 ¹ / ₄ " x 7" | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 27-540 |
| 8036 | Holds 36 Hot Dogs, Chrome | 29 ¹ / ₂ " x 16 ¹ / ₄ " x 7" | 120 | 1500 | 12.5 | 10 | 1 / 5-15P | 36-720 |
| 8036SX | Holds 36 Hot Dogs, w/Gripslt * | 29 ¹ / ₂ " x 16 ¹ / ₄ " x 7" | 120 | 1500 | 12.5 | 10 | 1 / 5-15P | 36-720 |
| 8045W | Wide, Holds 45 Hot Dogs, Chrome | 35 ¹ / ₂ " x 16 ¹ / ₄ " x 7" | 120 | 1800 | 15.0 | 10 | 1 / 5-15P | 45-900 |
| 8045SXW | Wide, Holds 45 Hot Dogs, w/Gripslt * | 35 ¹ / ₂ " x 16 ¹ / ₄ " x 7" | 120 | 1800 | 15.0 | 10 | 1 / 5-15P | 45-900 |
| 8045N | Narrow, Holds 45 Hot Dogs, Chrome | 22 ¹ / ₄ " x 25 ³ / ₄ " x 7" | 120 | 1520 | 12.7 | 16 | 1 / 5-15P | 45-900 |
| 8045SXN | Narrow, Holds 45 Hot Dogs, w/Gripslt * | 22 ¹ / ₄ " x 25 ³ / ₄ " x 7" | 120 | 1520 | 12.7 | 16 | 1 / 5-15P | 45-900 |
| 8075 | Holds 75 Hot Dogs, Chrome | 35 ¹ / ₂ " x 25 ³ / ₄ " x 7" | 120 | 2880 | 24.0 | 16 | 2 / 5-15P | 75-1500 |
| 8075SX | Holds 75 Hot Dogs, w/Gripslt * | 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 Gripslt on pg. 33.



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 pg. 34.)

| 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 kit's model number above with an SLT suffix. Example: For Slanted Roller Grill model #8027-SLT, order divider kit #80435-27-SLT.



Model 8010



Model 8018 and 8018GD



Model 8027SX



Model 8036SX



Model 8045N and 8045NGD

slanted roller grills

Seeing Is Believing

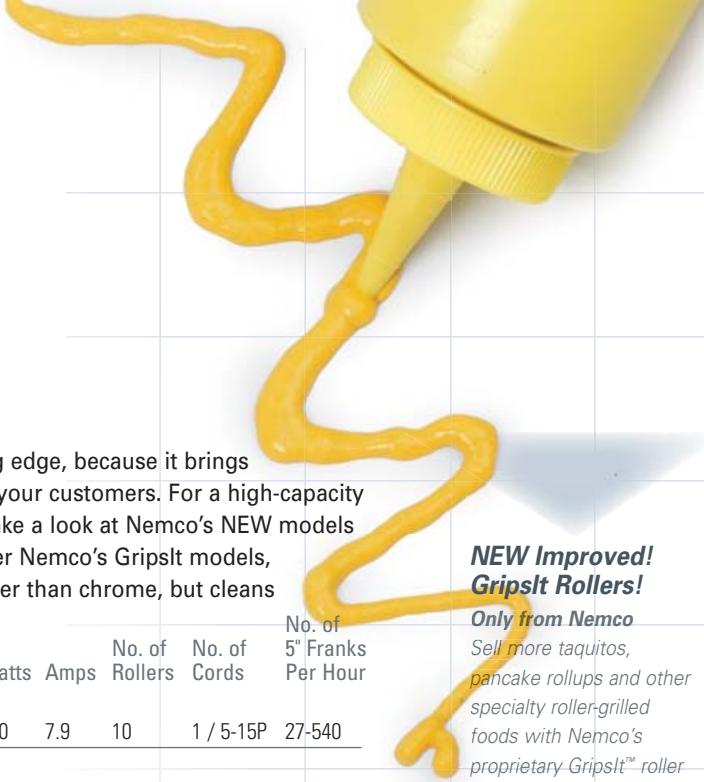
It wasn't long after entering the hot dog roller-grill market that Nemco's instinct for engaging its customers led to new design ideas.

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.



*Model 8045SXW-SLT.
Tongs and tong holder sold separately.*



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. For a high-capacity slanted grill option—without a major investment upgrade—take a look at Nemco’s NEW models 8033 and 8055. And, for optimum roller performance, consider Nemco’s Gripslt models, featuring a proprietary roller coating that grips and turns better than chrome, but cleans up just as easily!

| 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, Holds 27 Hot Dogs, Chrome | 22 ¹ / ₄ " x 16 ¹ / ₄ " x 10 ¹ / ₄ " | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 27-540 |
| 8027SX-SLT | Slanted, Holds 27 Hot Dogs, w/Gripslt | 22 ¹ / ₄ " x 16 ¹ / ₄ " x 10 ¹ / ₄ " | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 27-540 |
| 8033SX-SLT | Slanted, Holds 33 Hot Dogs, w/Gripslt | 23 ³ / ₄ " x 20 ¹ / ₈ " x 10 ³ / ₈ " | 120 | 1200 | 10.0 | 12 | 1 / 5-15P | 33-660 |
| 8036-SLT | Slanted, Holds 36 Hot Dogs, Chrome | 29 ¹ / ₂ " x 16 ¹ / ₄ " x 10 ¹ / ₄ " | 120 | 1500 | 12.5 | 10 | 1 / 5-15P | 36-720 |
| 8036SX-SLT | Slanted, Holds 36 Hot Dogs, w/Gripslt | 29 ¹ / ₂ " x 16 ¹ / ₄ " x 10 ¹ / ₄ " | 120 | 1500 | 12.5 | 10 | 1 / 5-15P | 36-720 |
| 8045W-SLT | Wide, Slanted, Holds 45 Hot Dogs, Chrome | 35 ¹ / ₂ " x 16 ¹ / ₄ " x 10 ¹ / ₄ " | 120 | 1800 | 15.0 | 10 | 1 / 5-15P | 45-900 |
| 8045SXW-SLT | Wide, Slanted, Holds 45 Hot Dogs, w/Gripslt | 35 ¹ / ₂ " x 16 ¹ / ₄ " x 10 ¹ / ₄ " | 120 | 1800 | 15.0 | 10 | 1 / 5-15P | 45-900 |
| 8055SX-SLT | Slanted, Holds 55 Hot Dogs, w/Gripslt | 35 ³ / ₄ " x 20 ¹ / ₈ " x 10 ³ / ₈ " | 120 | 1560 | 13.0 | 12 | 1 / 5-15P | 55-1100 |

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



NEW Improved! Gripslt Rollers!

Only from Nemco

Sell more taquitos, pancake rollups and other specialty roller-grilled foods with Nemco’s proprietary Gripslt™ roller coating—available on all Roller Grill models. Gripslt 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.

Tongs With Holder

Like losing the remote for the TV, no one likes it when the roller-grill tongs go missing. Consider the problem solved with this convenient add-on tong-holder combo. Fits any grill model and features a super-elastic cord that allows for easy use without risk that the tongs walk away.

| Model # | Description |
|---------|---------------------|
| 80650 | Tong Holder w/Tongs |



Hot Dog Steamers

You can’t beat the moneymaking magic of a classic ballpark hot dog. Nemco’s countertop hot dog steamer cooks ‘em up plump and juicy, and adds merchandising appeal to attract hungry customers. Smart design uses steam to keep buns on the upper bun rack moist and fresh. User-friendly features minimize the need for operator attention. Best of all, 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 |
| 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 |

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



suggested uses

Perfect for convenience stores and concession areas short on space. Also great for informal catering events, bars, pool halls, bowling alleys and other public gathering places.



Back view

Model 8300

digital roller 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.



*Model 8250SX-SLT
(shown with food dividers, which are
available for all grills—see pg. 31)*



Digital Roller Grills

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 Gripslt models that include nonstick properties with grip- and abrasion-resistant additive.

| Model # | Description | Size (WxDxH) | 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, Gripslt | 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, Gripslt | 35 ³ / ₄ " x 18 ⁵ / ₈ " x 10 ¹ / ₄ " | 120 | 1430 | 11.9 | 11 | 1/5-15P | 50-1,000 |



Model 8050SX-RC

Roller Grills with Digital Temperature Readout

A new twist on Nemco's original roller grill—A digital temperature readout with a mechanical temperature control. For optimum roller performance capability, look for Gripslt models that include nonstick properties with grip- and abrasion-resistant additive.

| Model # | Description | Size (WxDxH) | Volts | Watts | Amps | No. of Rollers | No. of Cords | No. of 6" Franks Per Hour |
|----------------|--|---|-------|-------|------|----------------|--------------|---------------------------|
| 8050SX-RC | Roller Grill, 50 Hot Dogs, Gripslt | 35 ³ / ₄ " x 18 ⁹ / ₁₆ " x 12 ¹ / ₄ " | 120 | 1430 | 12.0 | 11 | 1/5-15P | 50-1000 |
| 8050SX-SLT-RC | Roller Grill, Slanted 50 Hot Dogs, Gripslt | 35 ³ / ₄ " x 18 ⁹ / ₁₆ " x 13 ³ / ₄ " | 120 | 1430 | 12.0 | 11 | 1/5-15P | 50-1,000 |
| 8075SXW-RC | Roller Grill, 75 Hot Dogs, Gripslt | 35 ³ / ₄ " x 26 ³ / ₁₆ " x 12 ¹ / ₄ " | 120 | 1920 | 16.0 | 16 | 1/5-20P | 75-1500 |
| 8075SXW-SLT-RC | Roller Grill, Slanted 75 Hot Dogs, Gripslt | 35 ³ / ₄ " x 26 ³ / ₁₆ " x 13 ³ / ₄ " | 120 | 1920 | 16.0 | 16 | 1/5-20P | 75-1500 |



bun warmers & bun boxes

A Hot Dog With Your Name on It

Right along with the c-stores, operations like the concessionaires 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.



Model 8075 and
8075-BW



Moist Heat Bun & Food Warmers

Keeps buns and other foods warm, fresh and ready to serve. Stainless-steel construction adds durability and makes cleaning easy. Stackable design saves space.

| Model # | Description | Size (WxDxH) | 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 |
| 8033-BW | Bun & Food Warmer | 23 ⁷ / ₈ " x 22 ³ / ₁₆ " 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 |
| 8055-BW | Bun & Food Warmer | 35 ¹ / ₂ " x 22 ³ / ₁₆ " 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

These durable, stainless-steel, single-drawer warmers 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 (WxDxH) | 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 (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 |
| 8033-SBB | Bun Box, Stainless Steel w/Door, Fits 8033 Series | 24 ¹ / ₄ " x 22 ¹ / ₄ " x 6 ¹ / ₂ " | 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 |
| 8055-SBB | Bun Box, Stainless Steel w/Door, Fits 8055 Series | 36" x 22 ¹ / ₄ " x 6 ¹ / ₂ " | 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 (WxDxH) | Fits Roller Grill |
|---------|----------------------------|---|-------------------|
| 8010GD | Self-Serve Guard | 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 |
| 8033GD | Self-Serve Guard With Door | 24 ³ / ₈ " x 20 ¹ / ₈ " x 8 ³ / ₈ " | 8033 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 |
| 8055GD | Self-Serve Guard With Door | 36 ³ / ₈ " x 20 ¹ / ₈ " x 8 ³ / ₈ " | 8055 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

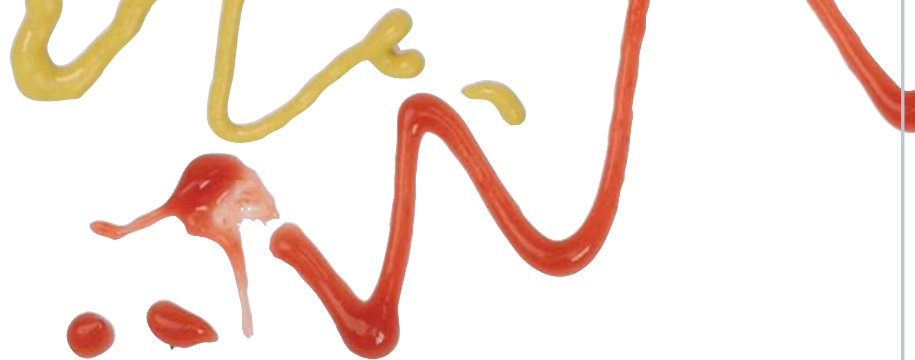
Keep your Roller Grill covered with the added convenience of these pass-through canopy guards. The open design, with no doors, makes it easy to load the grill from the operator side, while still allowing access to the food from the customer side.

| Model # | Description | Size (WxDxH) | 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 | 8010GD | — |
| 8018 | 8018-BW | — | 8018-SBB | 8018GD | 8018-CGD |
| 8027 | 8027-BW, 8048-BW | 80435-27 | 8027-SBB | 8027GD | 8027-CGD |
| 8033 | 8033-BW | — | 8033-SBB | 8033GD | — |
| 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 |
| 8055 | 8055-BW | — | 8055-SBB | 8055GD | — |
| 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 |

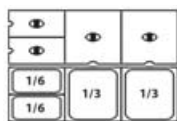


Mini Cart

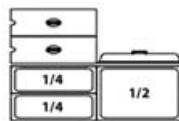
Cash in on a real fan favorite with the fun and character of these mini hot-dog cart merchandisers that fit right on your countertop or bar. Fully adjustable heating controls let you easily set and monitor temperatures. Inserts and accessories allow you to adapt to changing menu items. Standard models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

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

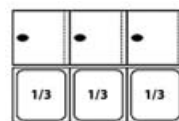
*Height with umbrella is 46¹/₂". Please specify pan configuration option number below when ordering. Additional pan configurations available. Call for details.



Pan configuration—option 1



Pan configuration—option 2



Pan configuration—option 3



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 88100-CB-2

| No. of Model # | Description | Size (WxDxH) | 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





Somewhere along the path of consumer evolution, the trend line took a turn toward more hot, crispy, grill-style sandwiches.

What hasn't changed a bit is the consumer's glorious concept of immediate gratification.

So, when awesome isn't good enough until it's also fast, look no further than the company with a knack for flipping the status quo like a hot sandwich.

paniniPro

high-speed sandwich press

Place an Order for "Wow"

Given the high demand, and subsequent high margin, associated with paninis, wraps and all sorts of other grilled-style sandwiches, foodservice operators look at the relatively tedious task of preparing these hot sellers and say, "It's worth it."

But what if . . . ?

What if tedious wasn't part of the equation?

How much more money is there to be had?

When seeing how the PaniniPro simultaneously heats the protein and toasts the bread in a hot minute—on a durable aluminum surface with a tough nonstick coating—these same operators are turning "what if" into a big "wow."



Model 6900-208-GF



PaniniPro™ High-Speed Sandwich Press

NEW!

Doing the conventional panini press one better, the PaniniPro high-speed sandwich press gives super-busy and space-restrictive foodservice operations exactly what they need to break into the hot-sandwich market. With simultaneous conduction and microwave heating, sandwiches are ready in about 60 seconds. Programmable, push-button electronic controls ensure heating consistency from sandwich to sandwich, employee to employee, while a built-in USB port makes reprogramming for a menu change a simple process.

| Model # | Description | Size (W x D x H) | Volts | Watts | Amps |
|-------------|--------------------------------|------------------|-------|-------|------|
| 6900-208-GF | Grooved Top, Flat Bottom | 14½" x 31" x 29" | 208 | 2,000 | 28.0 |
| 6900-208-GG | Grooved Top, Grooved Bottom | 14½" x 31" x 29" | 208 | 2,000 | 28.0 |
| 6900-208-FF | Flat Top, Flat Bottom | 14½" x 31" x 29" | 208 | 2,000 | 28.0 |
| 6900-240-GF | Grooved Top, Flat Bottom | 14½" x 31" x 29" | 240 | 2,000 | 24.0 |
| 6900-240-GG | Grooved Top, Grooved Bottom | 14½" x 31" x 29" | 240 | 2,000 | 24.0 |
| 6900-240-FF | Flat Top, Flat Bottom | 14½" x 31" x 29" | 240 | 2,000 | 24.0 |



Arriving preprogrammed with four standard heating cycles, the PaniniPro high-speed sandwich press also includes a flash drive with a user-friendly software capability that makes it easy to change the heating cycles in tandem with your sandwich menu.



Every PaniniPro comes with a spatula that's both flexible and durable, yet won't harm the integrity of the plates' nonstick coating.

suggested uses

This compact workhorse brings a whole new dynamic to sandwich shops, coffee shops, c-stores, fast-casual chains and other retail food operations looking to capitalize on the hot-sandwich trend. It takes little time and space to expand your menu and serve toasty paninis, ciabatta-bread sandwiches, flatbread sandwiches, quesadillas, burritos, breakfast sandwiches, Cuban wraps and more.

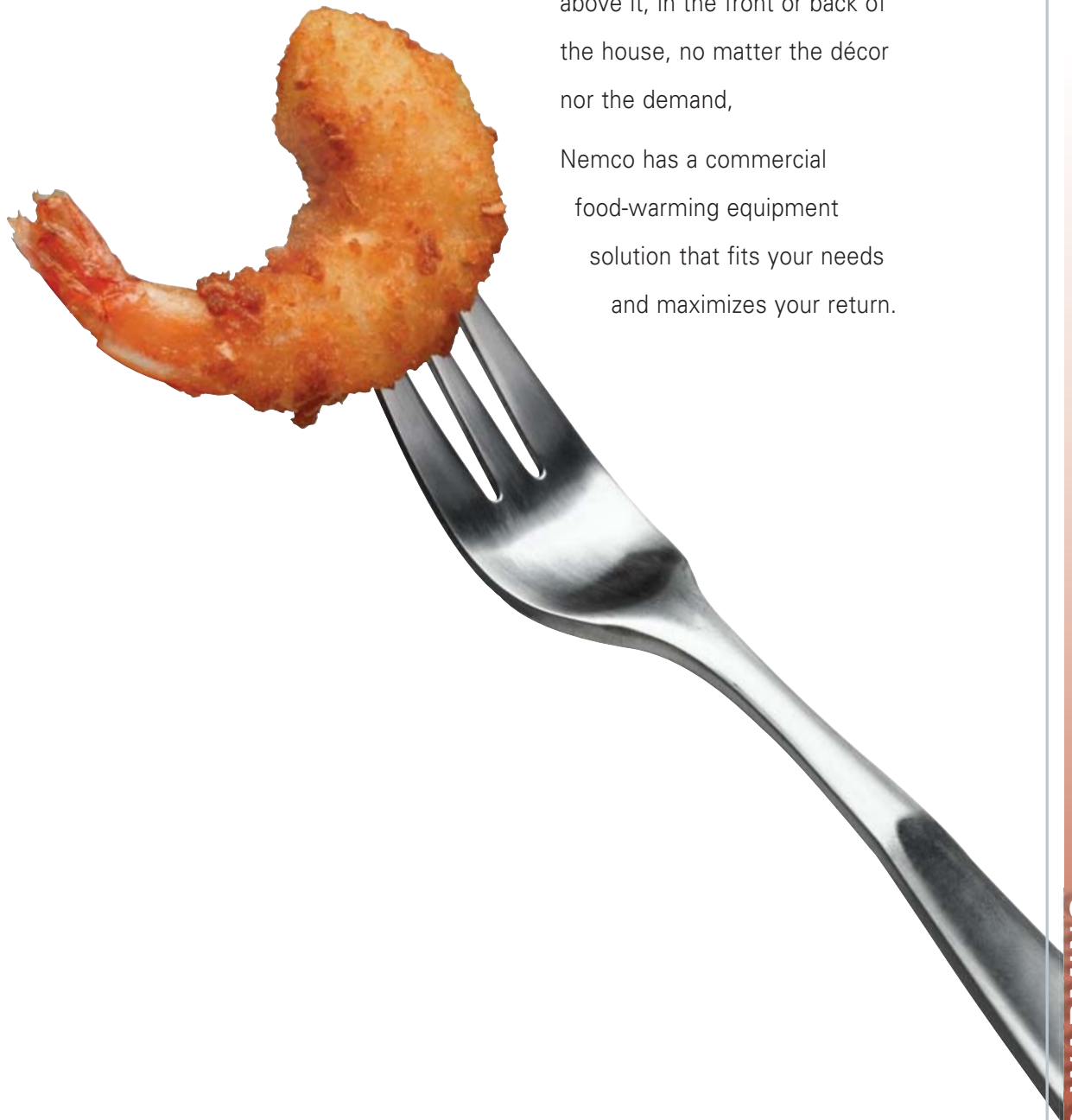


Features—The top and bottom plates are available with grooved or flat surfaces in your choice of pairings. A spring-loaded upper plate moves to ensure uniform plate-to-food contact with sandwiches of variable thickness. There is an engineered nonstick coating applied to all food-contact surfaces.



8 push-button electronic controls and digital display make operation extremely simple.





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



Model 6000A-1A



Model 6000A-2
w/ 66091, 66089

Model 6000A-2B
w/ 66091, 66089



Model 6004-4

Freestanding & 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 below*) 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-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 |

220 Volt models also available. Call for details.

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 |



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.





For permanent serving lines in cafeterias and other institutional settings.

Model 6008-4



Model 6002



black



chrome

Freestanding & Suspended Infrared Bulb Warmers

| Model # | Description | Volts | Watts |
|---------|-------------|-------|-------|
|---------|-------------|-------|-------|

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, 12"x 20" |
| 66091 | Tray for 6000A-1 & 2 |
| 66103 | Case of 12, 250-Watt Bulbs (Clear) |
| 66104 | Case of 12, 250-Watt Bulbs (Red) |
| 66118 | Case of 12, 250-Watt Bulbs (Clear, Shatter-Resistant) |



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 6015-DP



Model 6016-C

| Model # | Description | Volts | Watts |
|---------|--|-------|-------|
| 6015 | Single Bulb, Polyethylene Base, Grey | 120 | 250 |
| 6015-DP | Single Bulb, Polyethylene Base w/Deeper Groove on Base, Heat Lamp Centered | 120 | 250 |
| 6016 | Single Bulb, Wood Base, Grey | 120 | 250 |
| 6016-C | Single Bulb, Wood Base, Chrome | 120 | 250 |



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.

warmers

strip heaters

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. And, now, the Nemco line is as expansive as any other too!—boasting more model and feature options than ever, including units with single- or dual-bulb warming, complementary incandescent showcase lighting, remote-control, cord-and-plug power and more. All hold foods at optimum serving temperature without drying 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, Single | 120 | 500 |
| 6150-24-208 | 24" Strip Heater, Single | 208 | 500 |
| 6150-24-240 | 24" Strip Heater, Single | 240 | 500 |
| 6150-36 | 36" Strip Heater, Single | 120 | 850 |
| 6150-36-208 | 36" Strip Heater, Single | 208 | 850 |
| 6150-36-240 | 36" Strip Heater, Single | 240 | 850 |
| 6150-48 | 48" Strip Heater, Single | 120 | 1100 |
| 6150-48-208 | 48" Strip Heater, Single | 208 | 1100 |
| 6150-48-240 | 48" Strip Heater, Single | 240 | 1100 |
| 6150-60 | 60" Strip Heater, Single | 120 | 1400 |
| 6150-60-208 | 60" Strip Heater, Single | 208 | 1400 |
| 6150-60-240 | 60" Strip Heater, Single | 240 | 1400 |
| 6150-72 | 72" Strip Heater, Single | 120 | 1725 |
| 6150-72-208 | 72" Strip Heater, Single | 208 | 1725 |
| 6150-72-240 | 72" Strip Heater, Single | 240 | 1725 |



| Model # | Description | Volts | Watts |
|---------------------------------------|---------------------------------|-------|-------|
| Single, Cord & Plug Models | | | |
| 6150-24-CP | 24" Strip Heater, w/Cord & Plug | 120 | 500 |
| 6150-36-CP | 36" Strip Heater, w/Cord & Plug | 120 | 850 |
| 6150-48-CP | 48" Strip Heater, w/Cord & Plug | 120 | 1100 |
| 6150-60-CP | 60" Strip Heater, w/Cord & Plug | 120 | 1400 |
| 6150-72-CP | 72" Strip Heater, w/Cord & Plug | 120 | 1725 |

| Model # | Description | Volts | Watts |
|--------------------|------------------------|-------|-------|
| Dual Models | | | |
| 6150-24-D | 24" Strip Heater, Dual | 120 | 1000 |
| 6150-24-D-208 | 24" Strip Heater, Dual | 208 | 1000 |
| 6150-24-D-240 | 24" Strip Heater, Dual | 240 | 1000 |
| 6150-36-D | 36" Strip Heater, Dual | 120 | 1700 |
| 6150-36-D-208 | 36" Strip Heater, Dual | 208 | 1700 |
| 6150-36-D-240 | 36" Strip Heater, Dual | 240 | 1700 |
| 6150-48-D-208 | 48" Strip Heater, Dual | 208 | 2200 |
| 6150-48-D-240 | 48" Strip Heater, Dual | 240 | 2200 |
| 6150-60-D-208 | 60" Strip Heater, Dual | 208 | 2800 |
| 6150-60-D-240 | 60" Strip Heater, Dual | 240 | 2800 |
| 6150-72-D-208 | 72" Strip Heater, Dual | 208 | 3450 |
| 6150-72-D-240 | 72" Strip Heater, Dual | 240 | 3450 |



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.



Model 6150-24
w/ 66099 (see pg. 51)



Model 6150-24, with hanging brackets



Infrared Strip Heaters . . . continued

| Model # | Description | Volts | Watts | Model # | Description | Volts | Watts |
|----------------------------------|------------------------------------|-------|-------|--|------------------------------|-------|-------|
| Single Models with Lights | | | | Single, Infinite-Control Models | | | |
| 6150-24-SL | 24" Strip Heater, Single, w/Lights | 120 | 580 | 6151-24 | 24" Infinite Control, Single | 120 | 500 |
| 6150-24-SL-208 | 24" Strip Heater, Single, w/Lights | 208 | 580 | 6151-24-208 | 24" Infinite Control, Single | 208 | 500 |
| 6150-24-SL-240 | 24" Strip Heater, Single, w/Lights | 240 | 580 | 6151-24-240 | 24" Infinite Control, Single | 240 | 500 |
| 6150-36-SL | 36" Strip Heater, Single, w/Lights | 120 | 930 | 6151-36 | 36" Infinite Control, Single | 120 | 850 |
| 6150-36-SL-208 | 36" Strip Heater, Single, w/Lights | 208 | 930 | 6151-36-208 | 36" Infinite Control, Single | 208 | 850 |
| 6150-36-SL-240 | 36" Strip Heater, Single, w/Lights | 240 | 930 | 6151-36-240 | 36" Infinite Control, Single | 240 | 850 |
| 6150-48-SL | 48" Strip Heater, Single, w/Lights | 120 | 1220 | 6151-48 | 48" Infinite Control, Single | 120 | 1100 |
| 6150-48-SL-208 | 48" Strip Heater, Single, w/Lights | 208 | 1220 | 6151-48-208 | 48" Infinite Control, Single | 208 | 1100 |
| 6150-48-SL-240 | 48" Strip Heater, Single, w/Lights | 240 | 1220 | 6151-48-240 | 48" Infinite Control, Single | 240 | 1100 |
| 6150-60-SL | 60" Strip Heater, Single, w/Lights | 120 | 1560 | 6151-60 | 60" Infinite Control, Single | 120 | 1400 |
| 6150-60-SL-208 | 60" Strip Heater, Single, w/Lights | 208 | 1560 | 6151-60-208 | 60" Infinite Control, Single | 208 | 1400 |
| 6150-60-SL-240 | 60" Strip Heater, Single, w/Lights | 240 | 1560 | 6151-60-240 | 60" Infinite Control, Single | 240 | 1400 |
| 6150-72-SL | 72" Strip Heater, Single, w/Lights | 120 | 1885 | 6151-72 | 72" Infinite Control, Single | 120 | 1725 |
| 6150-72-SL-208 | 72" Strip Heater, Single, w/Lights | 208 | 1885 | 6151-72-208 | 72" Infinite Control, Single | 208 | 1725 |
| 6150-72-SL-240 | 72" Strip Heater, Single, w/Lights | 240 | 1885 | 6151-72-240 | 72" Infinite Control, Single | 240 | 1725 |

Dual Models with Lights

| | | | |
|----------------|----------------------------------|-----|------|
| 6150-24-DL | 24" Strip Heater, Dual, w/Lights | 120 | 1080 |
| 6150-24-DL-208 | 24" Strip Heater, Dual, w/Lights | 208 | 1080 |
| 6150-24-DL-240 | 24" Strip Heater, Dual, w/Lights | 240 | 1080 |
| 6150-36-DL | 36" Strip Heater, Dual, w/Lights | 120 | 1780 |
| 6150-36-DL-208 | 36" Strip Heater, Dual, w/Lights | 208 | 1780 |
| 6150-36-DL-240 | 36" Strip Heater, Dual, w/Lights | 240 | 1780 |
| 6150-48-DL-208 | 48" Strip Heater, Dual, w/Lights | 208 | 2320 |
| 6150-48-DL-240 | 48" Strip Heater, Dual, w/Lights | 240 | 2320 |
| 6150-60-DL-208 | 60" Strip Heater, Dual, w/Lights | 208 | 2960 |
| 6150-60-DL-240 | 60" Strip Heater, Dual, w/Lights | 240 | 2960 |
| 6150-72-DL-208 | 72" Strip Heater, Dual, w/Lights | 208 | 3610 |
| 6150-72-DL-240 | 72" Strip Heater, Dual, w/Lights | 240 | 3610 |

Single, Infinite-Control, Cord & Plug Models

| | | | |
|------------|-------------------------------------|-----|------|
| 6151-24-CP | 24" Infinite Control, w/Cord & Plug | 120 | 500 |
| 6151-36-CP | 36" Infinite Control, w/Cord & Plug | 120 | 850 |
| 6151-48-CP | 48" Infinite Control, w/Cord & Plug | 120 | 1100 |
| 6151-60-CP | 60" Infinite Control, w/Cord & Plug | 120 | 1400 |
| 6151-72-CP | 72" Infinite Control, w/Cord & Plug | 120 | 1725 |



Model 6150-72-DL



warmers

strip heaters

Infrared Strip Heaters . . . continued

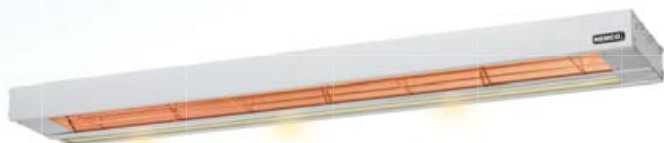
| Model # | Description | Volts | Watts | Model # | Description | Volts | Watts |
|--------------------------------------|----------------------------|-------|-------|------------------------------------|------------------|-------|-------|
| Dual, Infinite-Control Models | | | | Dual, Remote-Control Models | | | |
| 6151-24-D | 24" Infinite Control, Dual | 120 | 1000 | 6155-24-D | 24" Remote, Dual | 120 | 1000 |
| 6151-24-D-208 | 24" Infinite Control, Dual | 208 | 1000 | 6155-24-D-208 | 24" Remote, Dual | 208 | 1000 |
| 6151-24-D-240 | 24" Infinite Control, Dual | 240 | 1000 | 6155-24-D-240 | 24" Remote, Dual | 240 | 1000 |
| 6151-36-D | 36" Infinite Control, Dual | 120 | 1700 | 6155-36-D | 36" Remote, Dual | 120 | 1700 |
| 6151-36-D-208 | 36" Infinite Control, Dual | 208 | 1700 | 6155-36-D-208 | 36" Remote, Dual | 208 | 1700 |
| 6151-36-D-240 | 36" Infinite Control, Dual | 240 | 1700 | 6155-36-D-240 | 36" Remote, Dual | 240 | 1700 |
| 6151-48-D-208 | 48" Infinite Control, Dual | 208 | 2200 | 6155-48-D-208 | 48" Remote, Dual | 208 | 2200 |
| 6151-48-D-240 | 48" Infinite Control, Dual | 240 | 2200 | 6155-48-D-240 | 48" Remote, Dual | 240 | 2200 |
| 6151-60-D-208 | 60" Infinite Control, Dual | 208 | 2800 | 6155-60-D-208 | 60" Remote, Dual | 208 | 2800 |
| 6151-60-D-240 | 60" Infinite Control, Dual | 240 | 2800 | 6155-60-D-240 | 60" Remote, Dual | 240 | 2800 |
| 6151-72-D-208 | 72" Infinite Control, Dual | 208 | 3450 | 6155-72-D-208 | 72" Remote, Dual | 208 | 3450 |
| 6151-72-D-240 | 72" Infinite Control, Dual | 240 | 3450 | 6155-72-D-240 | 72" Remote, Dual | 240 | 3450 |

Single, Remote-Control Models

| | | | |
|-------------|--------------------|-----|------|
| 6155-24 | 24" Remote, Single | 120 | 500 |
| 6155-24-208 | 24" Remote, Single | 208 | 500 |
| 6155-24-240 | 24" Remote, Single | 240 | 500 |
| 6155-36 | 36" Remote, Single | 120 | 850 |
| 6155-36-208 | 36" Remote, Single | 208 | 850 |
| 6155-36-240 | 36" Remote, Single | 240 | 850 |
| 6155-48 | 48" Remote, Single | 120 | 1100 |
| 6155-48-208 | 48" Remote, Single | 208 | 1100 |
| 6155-48-240 | 48" Remote, Single | 240 | 1100 |
| 6155-60 | 60" Remote, Single | 120 | 1400 |
| 6155-60-208 | 60" Remote, Single | 208 | 1400 |
| 6155-60-240 | 60" Remote, Single | 240 | 1400 |
| 6155-72 | 72" Remote, Single | 120 | 1725 |
| 6155-72-208 | 72" Remote, Single | 208 | 1725 |
| 6155-72-240 | 72" Remote, Single | 240 | 1725 |

Single, Remote-Control Models with Lights

| | | | |
|----------------|------------------------------|-----|------|
| 6155-24-SL | 24" Remote, Single, w/Lights | 120 | 580 |
| 6155-24-SL-208 | 24" Remote, Single, w/Lights | 208 | 580 |
| 6155-24-SL-240 | 24" Remote, Single, w/Lights | 240 | 580 |
| 6155-36-SL | 36" Remote, Single, w/Lights | 120 | 930 |
| 6155-36-SL-208 | 36" Remote, Single, w/Lights | 208 | 930 |
| 6155-36-SL-240 | 36" Remote, Single, w/Lights | 240 | 930 |
| 6155-48-SL | 48" Remote, Single, w/Lights | 120 | 1220 |
| 6155-48-SL-208 | 48" Remote, Single, w/Lights | 208 | 1220 |
| 6155-48-SL-240 | 48" Remote, Single, w/Lights | 240 | 1220 |
| 6155-60-SL | 60" Remote, Single, w/Lights | 120 | 1560 |
| 6155-60-SL-208 | 60" Remote, Single, w/Lights | 208 | 1560 |
| 6155-60-SL-240 | 60" Remote, Single, w/Lights | 240 | 1560 |
| 6155-72-SL | 72" Remote, Single, w/Lights | 120 | 1885 |
| 6155-72-SL-208 | 72" Remote, Single, w/Lights | 208 | 1885 |
| 6155-72-SL-240 | 72" Remote, Single, w/Lights | 240 | 1885 |



Model 6155-48-SL

Dual, Remote-Control Models with Lights

| | | | |
|----------------|----------------------------|-----|------|
| 6155-24-DL | 24" Remote, Dual, w/Lights | 120 | 1080 |
| 6155-24-DL-208 | 24" Remote, Dual, w/Lights | 208 | 1080 |
| 6155-24-DL-240 | 24" Remote, Dual, w/Lights | 240 | 1080 |
| 6155-36-DL | 36" Remote, Dual, w/Lights | 120 | 1780 |
| 6155-36-DL-208 | 36" Remote, Dual, w/Lights | 208 | 1780 |
| 6155-36-DL-240 | 36" Remote, Dual, w/Lights | 240 | 1780 |
| 6155-48-DL-208 | 48" Remote, Dual, w/Lights | 208 | 2320 |
| 6155-48-DL-240 | 48" Remote, Dual, w/Lights | 240 | 2320 |
| 6155-60-DL-208 | 60" Remote, Dual, w/Lights | 208 | 2960 |
| 6155-60-DL-240 | 60" Remote, Dual, w/Lights | 240 | 2960 |
| 6155-72-DL-208 | 72" Remote, Dual, w/Lights | 208 | 3610 |
| 6155-72-DL-240 | 72" Remote, Dual, w/Lights | 240 | 3610 |





Model 6152-24
w/ 66089

Infrared Strip Heaters . . . continued

| Model # | Description | Volts | Watts |
|-------------------------------|--------------------------|-------|-------|
| Heater with Base Model | | | |
| 6152-24 | 24" Steel Heater on Base | 120 | 500 |

Optional Accessories

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



Model 69008

Model 69008-2

Model 69007

Model 69007-2

Remote Control Boxes

Remotes available for single and dual units, and your choice of an on-off toggle switch or infinite temperature control.

| Model # | Description | Volts |
|---------|---|-------|
| 69007 | 1- On-Off Power Switch, 1- Pilot Light (indicates element on) | 120 |
| 69008 | 1- On-Off Power Switch, 1- Pilot Light (indicates element on) 1- Infinite Control (adjustable temperature) | 120 |
| 69007-2 | 2- On-Off Power Switches (elements), 1- On-Off Power Switch (lights), 2- Pilot Lights (indicates elements on) | 120 |
| 69008-2 | 1- On-Off Power Switch, 2- Pilot Lights (indicates elements on), 2- Infinite Control (adjustable temperature) | 120 |

208/240 Volt models are also available. Add -240 to model number when ordering.



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

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

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 ¹ / ₂ " x 9" | 120 | 1200 |
| 6055A-CW | Full Size Cooker & Warmer | 14 ⁵ / ₈ " x 23 ¹ / ₂ " x 10 ¹ / ₂ " | 120 | 1500 |
| 6055A-43 | 1/3 Size Warmer | 14 ⁵ / ₈ " x 30 ⁵ / ₈ " 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." 230 Volt CE models are also available. Call for details.



Super Shot Countertop Steamer

This powerful little appliance could wind up being one of the most versatile tools in your entire kitchen. 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 |

230 Volt models are also available. Call for details.





NEW! No drip rim.



Model 6100A-ICL

suggested uses

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



Model 6120A-ICL



suggested uses

Heat, refresh and serve hundreds of 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.



Countertop Cookers & Warmers

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 ensures durability, prevents pitting and staining, and stands up to detergents, hard water and corrosion.

Round Warmers

| Model # | Description | Size (W x D x H) | Volts | Watts |
|-----------|--------------------------------|---|-------|-------|
| 6100A | 7 Quart | 10" x - x 9 ⁵ / ₈ " | 120 | 550 |
| 6100A-ICL | 7 Quart w/Inset, Cover, Ladle | 10" x - x 13 ¹ / ₂ " | 120 | 550 |
| 6101A | 11 Quart | 12 ¹ / ₂ " x - x 9 ⁵ / ₈ " | 120 | 750 |
| 6101A-ICL | 11 Quart w/Inset, Cover, Ladle | 12 ¹ / ₂ " x - x 13 ¹ / ₂ " | 120 | 750 |

Round Cooker Warmers

| | | | | |
|-----------|--------------------------------|---|-----|------|
| 6102A | 7 Quart | 10" x - x 9 ⁵ / ₈ " | 120 | 1050 |
| 6102A-ICL | 7 Quart w/Inset, Cover, Ladle | 10" x - x 13 ¹ / ₂ " | 120 | 1050 |
| 6103A | 11 Quart | 12 ¹ / ₂ " x - x 9 ⁵ / ₈ " | 120 | 1250 |
| 6103A-ICL | 11 Quart w/Inset, Cover, Ladle | 12 ¹ / ₂ " x - x 13 ¹ / ₂ " | 120 | 1250 |

Countertop Warmers

| | | | | |
|--------------|--|--|-----|------|
| 6110A | 4 Quart, Single Well | 8 ⁷ / ₈ " x 9 ³ / ₄ " x 9 ⁷ / ₈ " | 120 | 350 |
| 6110A-ICL | 4 Quart w/Inset, Cover, Ladle | 8 ⁷ / ₈ " x 9 ³ / ₄ " x 13 ¹ / ₂ " | 120 | 350 |
| 6120A | 4 Quart, Twin Well | 18 ¹ / ₂ " x 10" x 9 ⁷ / ₈ " | 120 | 700 |
| 6120A-ICL | 4 Quart w/Inset, Cover, Ladle | 18 ¹ / ₂ " x 10" x 13 ¹ / ₂ " | 120 | 700 |
| 6120A-CW | 4 Quart Cooker/Warmer, Twin Well | 18 ¹ / ₂ " x 10" x 9 ⁷ / ₈ " | 120 | 1000 |
| 6120A-CW-ICL | 4 Quart Cooker/Warmer, Twin Well w/Inset, Cover, Ladle | 18 ¹ / ₂ " x 10" x 13 ¹ / ₂ " | 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." 230 Volt CE models are also available. Call for details.



Fresh-O-Matic by Nemco

Instantly thermalize your precooked and frozen baked goods, meats, seafood, veggies, pasta and more with the reliable, 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—uses super-hot steam to instantly return moist heat to cold, precooked foods!

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



warmers

mini steam table & hot plates



Model 6060A

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.

Mini Steam Table

Mix-and-match adapter plates allow for more than six 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 resists 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 |

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 |
| 66785 | Set of Four Stainless Steel, Adjustable Legs |



Adapter Plates

for Model 6060A

| | |
|------------|------------|
| 1 full | 1 full |
| 2 halves | 2 halves |
| 3 thirds | 3 thirds |
| 4 quarters | 4 quarters |

Model 67339

| | |
|----------|----------|
| 7 1/4 qt | 7 1/4 qt |
| 7 1/4 qt | 7 1/4 qt |

Model 67409

| | |
|----------|----------|
| 4 1/8 qt | 11 qt |
| 11 qt | 4 1/8 qt |

Model 67410

| | |
|------------|----------|
| 1 full | 7 1/4 qt |
| 2 halves | 7 1/4 qt |
| 3 thirds | 7 1/4 qt |
| 4 quarters | 7 1/4 qt |

Model 67411

| | |
|----------|----------|
| 11 qt | 7 1/4 qt |
| 4 1/8 qt | 7 1/4 qt |

Model 67412

| | |
|------------|----------|
| 1 full | 4 1/8 qt |
| 2 halves | 4 1/8 qt |
| 3 thirds | 4 1/8 qt |
| 4 quarters | 4 1/8 qt |

Model 67413

Adapter plate dimensions

4 1/8" qt. = 6 3/8" dia.

7 1/4" qt. = 8 1/2" dia.

11" qt. = 10 1/2" dia.





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 | 12 ¹ / ₈ " x 25 ¹ / ₂ " x 5 ¹ / ₈ " | 120 | 2000 | 16.7 |
| 6310-3-240 | Vertical Double Burner | 12 ¹ / ₈ " x 25 ¹ / ₂ " 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 |

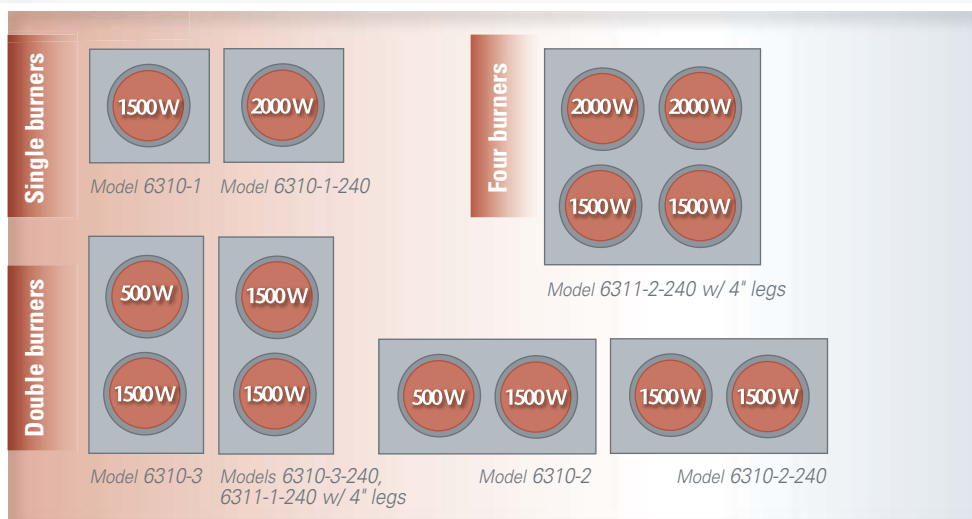
Four Burners

| | | | | | |
|------------|--------------------|---|-----|-------|------|
| 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.

open-view merchandisers



Model 6421

A Window Into Higher Food Sales

For all that operators love about the hallmark functionality, durability and investment return of Nemco equipment, when it comes to retail food sales, the bottom line begins and ends with the food—not the equipment.

Understanding this—and continuously engineering to it—is what makes Nemco different.

Out of this philosophy was born the Open-View Merchandiser, in which the design was less about what we can add and more about what we can take away.

So, the question is—Will missing front corner posts, a hidden control panel, a slimmer steel frame and sharper, brighter graphics boost sales and profits?

Well, seeing is believing.



Open-View Merchandisers

Nemco's Open-View Merchandiser series is specially designed for a clean, sleek look that places every point of emphasis on the one feature that does all the selling—the sizzling product inside. Less is more with a design that includes high-quality tempered glass, “invisible” front corner posts, stylish backlit graphic headers on all three sides, and strategically placed interior lighting. The Open-View Merchandiser comes standard with both photographic and illustrative-style headers and other features, such as the chunkier brushed stainless-steel legs, that make it a real class act in retail food sales.

| Model # | Description | Size (WxDxH) | Volts | Watts |
|---------|---|--|-------|-------|
| 6420 | Pizza Display Case Rotating, 3-Tier, w/12" Rack | 17 ⁷ / ₈ " x 18 ¹ / ₄ " x 32 ⁵ / ₈ " | 120 | 1550 |
| 6421 | Pizza Display Case Rotating, 3-Tier, w/18" Rack | 22" x 22" x 32 ⁵ / ₈ " | 120 | 1550 |
| 6422 | Pizza Display Case Rotating, 4-Tier, w/18" Rack | 22" x 22" x 32 ⁵ / ₈ " | 120 | 1550 |
| 6423 | Pretzel Display Case Revolving, 2-Tier, 8-Prong Rack | 22" x 22" x 32 ⁵ / ₈ " | 120 | 1550 |
| 6424 | Hot Foods Display Case, Angled, 3-Tier, 15" Sq. Shelves | 17 ⁷ / ₈ " x 18 ¹ / ₄ " x 32 ⁵ / ₈ " | 120 | 1550 |
| 6425 | Hot Foods Display Case, Angled, 3-Tier, 19" Sq. Shelves | 22" x 22" x 32 ⁵ / ₈ " | 120 | 1550 |



suggested uses

Nemco's countertop Open-View Merchandiser is a hot sales solution for convenient stores, concession stands, kiosks, clubhouses, snack shops and other high-traffic retail operations. Great for holding and showcasing prebaked pizza and pretzels, as well as pies and other baked goods.



Every nuance of the Open-View Merchandiser is designed to maintain a clean visual appeal, including the control panel, which nests inside a recessed compartment in the back and disappears behind a closeable door panel.



Model 6423



Model 6425



pizza merchandisers



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 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.

| 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 |

Optional Accessories

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



suggested uses

Small enough for most operations. Use for whole pizza, individual slices and boxed slices for fast, easy sales.



Pretzel Merchandisers

Two-tiered racks hold dozens of fresh, toasty pretzels that look absolutely tempting under the overhead lights (model 6453). 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 |

Optional Accessories

| Model # | Description |
|---------|---|
| 66785 | Set of Four 4" Stainless Steel, Adjustable Legs (for model 6453 only) |



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



suggested uses

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



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



compact merchandisers



Equal-Opportunity Profit Machine

Just because you're short on 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 the vertically gifted Grab 'n Go merchandiser, designed with a narrow face and deep profile that fits perfectly alongside the cash register on even the most crowded POS countertops.



Grab'n Go Merchandiser

"Compact" doesn't begin to describe the Grab 'n Go. This one-of-a-kind merchandiser is specially designed with a narrow, vertical frame that, just like a book on a bookshelf, slides right into place on even the most congested checkout counters. Clear paneling, interior lighting and heated, angled shelves with interchangeable magnetic graphics showcase the food beautifully. Polycarbonate materials, stainless-steel construction and a powder-coat finish add durability.

| Model # | Description | Size (W x D x H) | Volts | Watts |
|---------|-------------|--|-------|-------|
| 6655 | Heated Case | 10 ¹ / ₈ " x 16 ³ / ₄ " x 24 ³ / ₈ " | 120 | 345 |



suggested uses

Heated shelves make this a versatile little showcase unit, perfect for sandwiches, cookies, donuts, warm baked goods and all sorts of other "on the go" favorites.

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.



Countertop Humidified Merchandiser

Never let your profit potential dry up. Nemco's humidified merchandiser combines a high-visibility showcase solution—complete with clear, tempered-glass panels, interior lighting, angled shelves and graphics—with a water reservoir that keeps baked goods and other warm foods moist and fresh for extended periods of time. Stainless-steel construction with powder-coating adds durability, while manual temperature and humidity controls add versatility.

| Model # | Description | Size (W x D x H) | Volts | Watts |
|---------|-------------|------------------|-------|-------|
| 6475 | Heated Case | 20" x 17" x 26" | 120 | 826 |



suggested uses

This compact unit is perfect for c-stores, snack shops and a host of other retail applications. Keeps fresh a wide range of baked items, including croissants, muffins, bagels, cookies and more.



shelf merchandisers



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 design. Powder coating is also available. Plus, ask about custom graphic signage too!

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 # | Description | Size (WxDxH) | Volts | Watts | Amps |
|---------|-------------|--------------|-------|-------|------|
|---------|-------------|--------------|-------|-------|------|

Horizontal, Dual Shelves

| | | | | | |
|-----------|---------------|---|-----|------|------|
| 6480-18 | 18" Stainless | 18" x 19 ³ / ₄ " x 21 ⁷ / ₈ " | 120 | 860 | 7.2 |
| 6480-18-B | 18" Black | 18" x 19 ³ / ₄ " x 21 ⁷ / ₈ " | 120 | 860 | 7.2 |
| 6480-24 | 24" Stainless | 24" x 19 ³ / ₄ " x 24" | 120 | 1160 | 9.7 |
| 6480-24-B | 24" Black | 24" x 19 ³ / ₄ " x 24" | 120 | 1160 | 9.7 |
| 6480-30 | 30" Stainless | 30" x 19 ³ / ₄ " x 24" | 120 | 1460 | 12.2 |
| 6480-30-B | 30" Black | 30" x 19 ³ / ₄ " x 24" | 120 | 1460 | 12.2 |
| 6480-36 | 36" Stainless | 36" x 19 ³ / ₄ " x 24" | 120 | 1800 | 15.0 |
| 6480-36-B | 36" Black | 36" x 19 ³ / ₄ " 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 |



Model 6480-18S-B

Looking for other sizes, configurations or colors? Call Nemco for details.

Optional Accessories

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

| Model # | Description |
|----------|---------------------------------------|
| 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" |



heat shelves



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 Shelves

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 3" | 120 | 250 | 2.1 |
| 6301-18-SS | 18" Stainless | 18" x 20" x 3" | 120 | 250 | 2.1 |
| 6301-24 | 24" Black | 24" x 20" x 3" | 120 | 350 | 2.9 |
| 6301-24-SS | 24" Stainless | 24" x 20" x 3" | 120 | 350 | 2.9 |
| 6301-30 | 30" Black | 30" x 20" x 3" | 120 | 425 | 3.5 |
| 6301-30-SS | 30" Stainless | 30" x 20" x 3" | 120 | 425 | 3.5 |
| 6301-36 | 36" Black | 36" x 20" x 3" | 120 | 500 | 4.2 |
| 6301-36-SS | 36" Stainless | 36" x 20" x 3" | 120 | 500 | 4.2 |
| 6301-48 | 48" Black | 48" x 20" x 7" | 120 | 700 | 5.8 |
| 6301-48-SS | 48" Stainless | 48" x 20" x 7" | 120 | 700 | 5.8 |
| 6301-60 | 60" Black | 60" x 20" x 7" | 120 | 850 | 7.1 |
| 6301-60-SS | 60" Stainless | 60" x 20" x 7" | 120 | 850 | 7.1 |
| 6301-72 | 72" Black | 72" x 20" x 7" | 120 | 1,000 | 8.3 |
| 6301-72-SS | 72" Stainless | 72" x 20" x 7" | 120 | 1,000 | 8.3 |

* Note: 18" through 36" models will be supplied with 1/2" 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

Popcorn Poppers

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 (WxDxH) | Volts | Watts | Amps |
|--------|---------------|-----------------------------|-------|-------|------|
| 6440 | 8 oz. Popper | 19 1/2" x 14 1/2" x 30 1/2" | 120 | 1190 | 9.9 |
| 6445 | 12 oz. Popper | 24" x 17 1/2" x 35 1/2" | 120 | 1680 | 14.0 |



suggested uses

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



Model 6440

Contemporary and stylish merchandiser signage increases traffic and impulse sales!



merchandisers

display cases & soup stations



Model 6460



Model 6454

suggested uses

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

Heated Display Cases

Stainless-steel construction and sliding tempered-glass doors provide a neat appearance and long life. Three removable shelves enhance presentation. Pullout crumb tray makes cleanup a snap. Thermostat control up to 200°F. Available options: 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 |
| 6454 | Heated Case w/3- 15" Square Angled Shelves | 18 ¹ / ₂ " x 18 ¹ / ₂ " x 33 ⁷ / ₈ " | 120 | 1480 |
| 6454-2 | Heated Self-Serve Case w/3- 15" Square Angled Shelves | 18 ¹ / ₂ " x 18 ¹ / ₂ " x 33 ⁷ / ₈ " | 120 | 1480 |
| 6455 | Heated Case w/3- 19" Square Angled Shelves | 22 ¹ / ₄ " x 22 ¹ / ₄ " x 33 ⁷ / ₈ " | 120 | 1480 |
| 6455-2 | Heated Self-Serve Case w/3- 19" Square Angled Shelves | 22 ¹ / ₄ " x 22 ¹ / ₄ " x 33 ⁷ / ₈ " | 120 | 1480 |

Optional Accessories

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



Hot Holding Cabinets **NEW!**

Whether you're trying to stay ahead of high-volume rush times or extend the oven-fresh quality of your hot takeout orders, Nemco's Hot Holding Cabinets offer the perfect solution. Each unit comes factory preset to the perfect holding range between 145° and 187° F, with no manual controls for staff to mess with. The width of the body and the easy interchangeability of the racks accommodate anything from 18" boxed pizza to half sheet pans and a range of other wide items. The door features scratch-resistant tempered glass and a self-drawing, self-sealing closure. Also features stainless-steel construction throughout and a self-monitoring function that alerts staff if the holding temperature has been compromised.



Model 6410

suggested uses

Perfect for holding any hot foods that don't require humidity assist. Ideal for convenience stores, carry-out pizza kitchens and other similar operations. The cavity width accommodates most any foodservice dish or container, which makes it great for cafeterias, catering lines and virtually any high-volume, hot-food operation.

| Model# | Description | Size (W x D x H) | Volts | Watts | Amps |
|--------|--------------------|--|-------|-------|------|
| 6405 | Countertop Cabinet | 22 ¹ / ₈ " x 24 ⁷ / ₈ " x 22 ⁷ / ₈ " | 120 | 1230 | 10.3 |
| 6410 | Floor Cabinet | 22 ¹ / ₈ " x 24 ⁷ / ₈ " x 33 ⁷ / ₈ " | 120 | 1230 | 10.3 |





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 ¹ / ₂ " x 10 ¹ / ₂ " x 20 ¹ / ₂ " | 120 | 1000 |
| 6510A-2D4P | 4 Quart, Twin Well Double Thermostat, No Header | 18 ⁵ / ₈ " x 10 ³ / ₈ " x 9 ⁷ / ₈ " | 120 | 1000 |
| 6510A-2D7 | 7 Quart, Twin Well Double Thermostat w/Header | 24 ¹ / ₂ " x 13 ³ / ₈ " x 21 ⁵ / ₈ " | 120 | 1100 |
| 6510A-2D7P | 7 Quart, Twin Well Double Thermostat, No Header | 24 ¹ / ₂ " x 12" x 11 ³ / ₄ " | 120 | 1100 |
| 6510A-S7 | 7 Quart, Single Well Single Thermostat w/Header | 13" x 12 ³ / ₈ " x 21 ⁵ / ₈ " | 120 | 550 |
| 6510A-S7P | 7 Quart, Single Well Single Thermostat, No Header | 11 ⁷ / ₈ " x 12 ³ / ₈ " x 11 ⁵ / ₈ " | 120 | 550 |
| 6510-T4 | 4 Quart, Triple Well Single Thermostat w/Header and Adaptor Plate | 25 ¹ / ₈ " x 16" x 20 ¹ / ₄ " | 120 | 1500 |
| 6510-T4P | 4 Quart, Triple Well Single Thermostat, No Header, w/Adaptor Plate | 25 ¹ / ₈ " x 14 ⁵ / ₈ " x 11" | 120 | 1500 |
| 6510-D7 | 7 Quart, Twin Well Single Thermostat w/Header and Adaptor Plate | 25 ¹ / ₈ " x 16" x 20 ¹ / ₄ " | 120 | 1500 |
| 6510-D7P | 7 Quart, Twin Well Single Thermostat, No Header, w/Adaptor Plates | 25 ¹ / ₈ " x 14 ⁵ / ₈ " x 11" | 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.

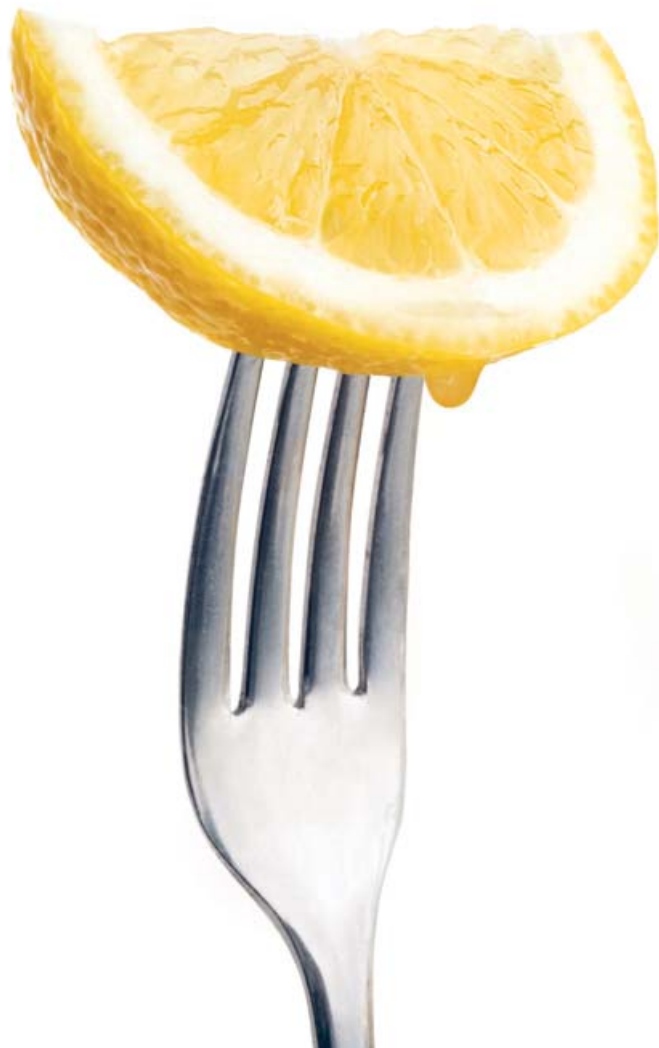
All Nemco cooker & warmers are listed NSF/ANSI Standard 4, making them certified "rethermalization equipment."



The coolest foods shouldn't sit in the dark.

They should be out where everyone can see them, especially when appetites—and the dollars they generate—are so often inspired by visual appeal.

Thus, it's time for Nemco's brand of innovation that can take this truth to new corners of the countertop—even those where cool has never gone before.



cold condiment products



Model 9020-3

Just Chill

With the rise of high-margin self-serve stations that demand a versatile condiment display for maximum moneymaking potential, more foodservice operators are under pressure to innovate anywhere they can.

The problem with “anywhere”? . . . It’s often short on space.

Enter the Nemco Cold Condiment Chiller that makes holding all kinds of garnishes and “refrigerate after opening” favorites possible without the bulk of conventional compressor units.

Now, everyone is taking it easy with what some would argue is Nemco’s coolest innovation yet.



Cold Condiment Chiller

Expand your self-serve offering of condiments and other chilled foods with the industry's most compact NSF unit. The Cold Condiment Chiller features thermoelectric technology that effectively holds at required temperatures without the noise, maintenance and space-hogging drawbacks of conventional compressor units. A simple sleek look and feel makes it appealing in a high visibility self-serve application.

| Model # | Description | Size (WxDxH) | Rating | Hz |
|---------|--|--|--------------|----|
| 9020 | Chiller Only (no pans included) | 15" x 9 ¹ / ₄ " x 11 ³ / ₄ " | 6.7A @ 12Vdc | 60 |
| 9020-1 | 1- ¹ / ₃ Stainless Steel Pan w/Clear Hinged Lid | 15" x 9 ¹ / ₄ " x 11 ³ / ₄ " | 6.7A @ 12Vdc | 60 |
| 9020-2 | 2- ¹ / ₆ Stainless Steel Pans w/Clear Hinged Lids | 15" x 9 ¹ / ₄ " x 11 ³ / ₄ " | 6.7A @ 12Vdc | 60 |
| 9020-3 | 3- ¹ / ₉ Stainless Steel Pans w/Clear Lids | 15" x 9 ¹ / ₄ " x 11 ³ / ₄ " | 6.7A @ 12Vdc | 60 |



suggested uses

Nemco's Cold Condiment Chiller is a must-have accessory on any convenience store self-serve island or stadium concessions counter. It keeps fresh all kinds of fruit garnishes for smoothies, as well as "refrigerate-after-opening" items, such as relish, onions, pickles, salsa, jalapeños, sauerkraut, banana peppers and more.



Available with trays and lids that allow for a 1, 2 or 3 condiment-option configuration.

Cold Condiment Station

NEW!

Display your self-serve, chilled customer favorites with Nemco's latest compact countertop equipment innovation. Our Cold Condiment Station has all the features you need to consistently hold chilled, even potentially hazardous, foods at safe temperatures. Featuring an electronic thermostat control with a digital display and an integrated 1/8 horsepower refrigeration-condensing unit, Nemco's Cold Condiment Station has the capacity to maintain food-safe temperatures (32°–41°F) or colder, regardless of ambient temperature. Durable stainless-steel exterior with multiple-pan configurations for food-choice flexibility.

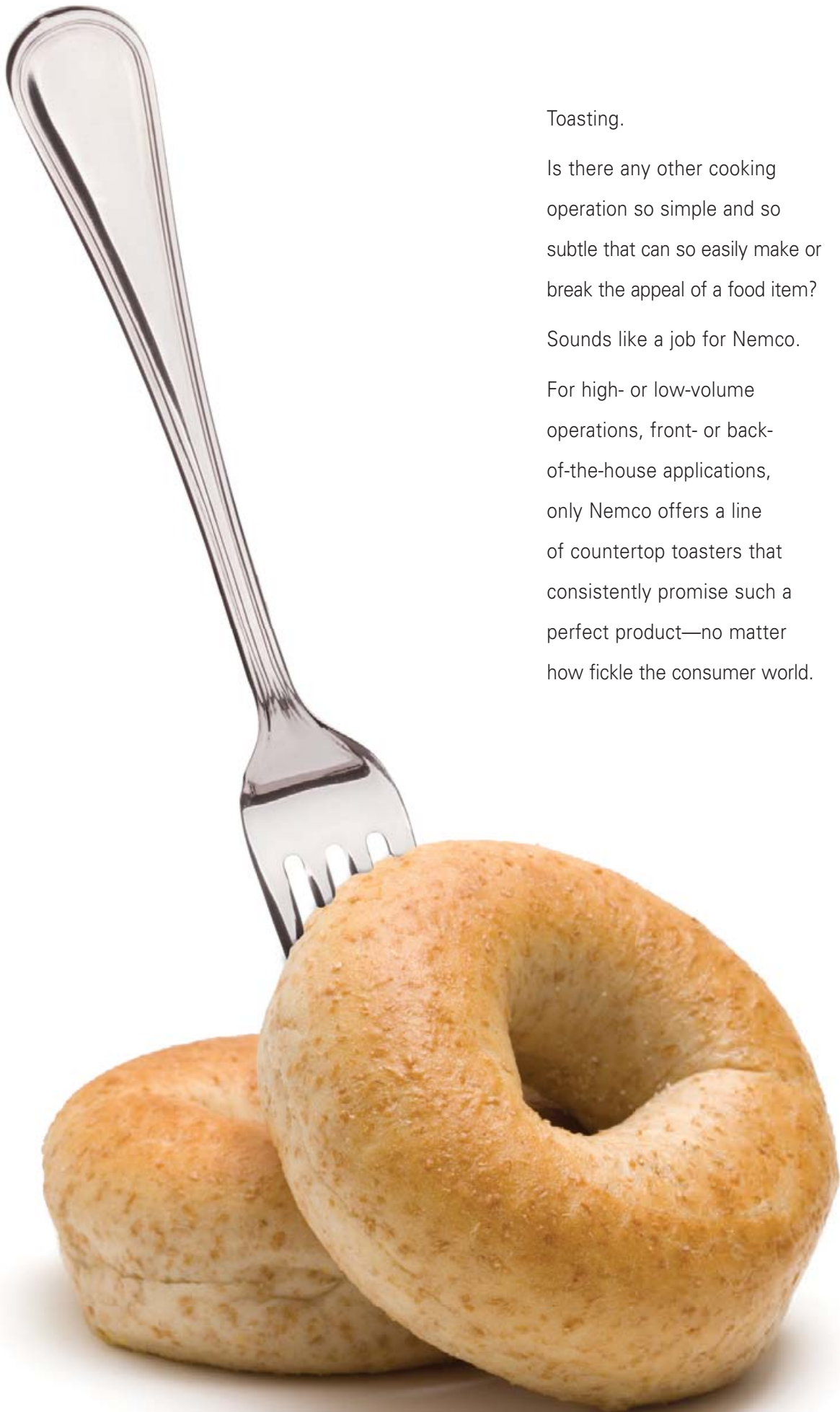
| Model # | Description | Size (WxDxH) | Volts | Watts | Amps | Hz |
|---------|--|---|-------|-------|------|----|
| 9010 | Station w/4- ¹ / ₆ Plastic Pans w/Clear Hinged Lids | 17 ⁷ / ₈ " x 28" x 11 ³ / ₄ " | 120 | 255 | 2.1 | 60 |



suggested uses

Nemco's Cold Condiment Station is a must-have accessory on any C-store self-serve island for its NSF-approved ability to keep all your "refrigerate-after-opening" items fresh. It's also ideal for buffet lines, salad bars and other applications where potato, pasta and bean salads, puddings and other refrigerated foods and desserts remain out on display.





Toasting.

Is there any other cooking operation so simple and so subtle that can so easily make or break the appeal of a food item?

Sounds like a job for Nemco.

For high- or low-volume operations, front- or back-of-the-house applications, only Nemco offers a line of countertop toasters that consistently promise such a perfect product—no matter how fickle the consumer world.

conveyor toasters



Model 6800

Let's Propose a Toast!

Nothing claims to have a rightful place on the countertop more than the beloved toaster.

So, when the market all but shouted for a high-performing, user-friendly unit that is capable of delivering a better product, naturally the market looked to the countertop equipment sages at Nemco.

The result is a line of commercial-grade show stealers that feature more toasting uniformity and a form & function that is perfectly suited for virtually any setting, from the fast-paced kitchen to the busiest serving lines.



Conveyor Toasters

Nothing promises better toasting perfection, with less maintenance hassle, than the Nemco Conveyor Toaster—featuring a smart, simple design that delivers outstanding performance, with no wasted energy. Nemco’s proprietary element pattern provides consistent toasting, left to right, across the entire conveyor, while the four-position rotary switch—with optional one- or two-side toasting—includes a ‘stand-by’ mode that conserves energy by running the topside element at a low temperature when the unit sits idle. A black powder-coat top and stainless-steel body, with heat-releasing louvers that keep it cool to the touch, make it a great model for front-of-the-house operations with self-serve lines. For 300-piece/hour capacity, choose model 6800. Or, for a higher volume 1,000 pieces/hour, go with model 6805.

| Model # | Description | Size (W x D x H) | Volts | Watts |
|---------|-------------------------------------|------------------|-------|-------|
| 6800 | 2-Slice Toaster | 14" x 18" x 15" | 120 | 1660 |
| 6800-PP | 2-Slice Toaster w/Prison Package | 14" x 18" x 15" | 120 | 1660 |
| 6805 | 3-Slice Toaster | 19" x 18" x 15" | 220 | 3600 |



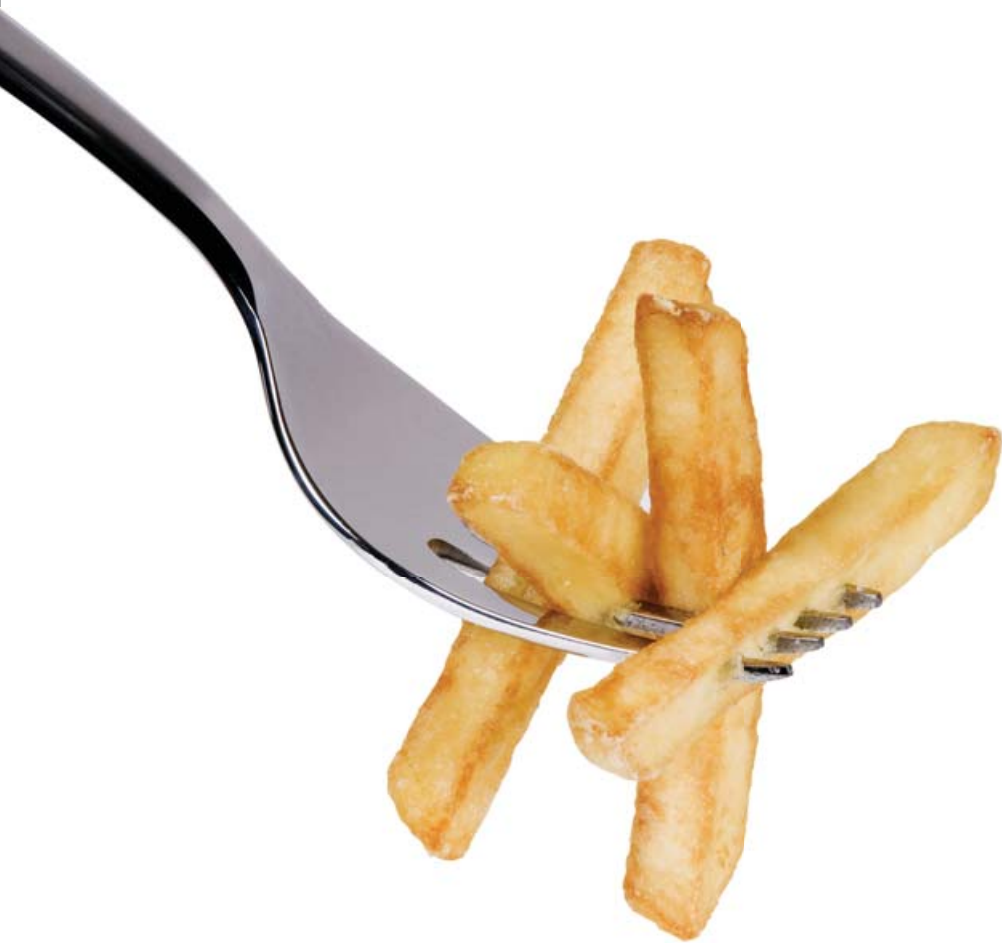
suggested uses

Works in tough back-of-the-house applications, but has the finesse to hold its appeal in self-serve lines too. Great for toasting bread, bagels, English muffins, premade waffles and other items commonly dropped in a toaster at home.



Model 6805



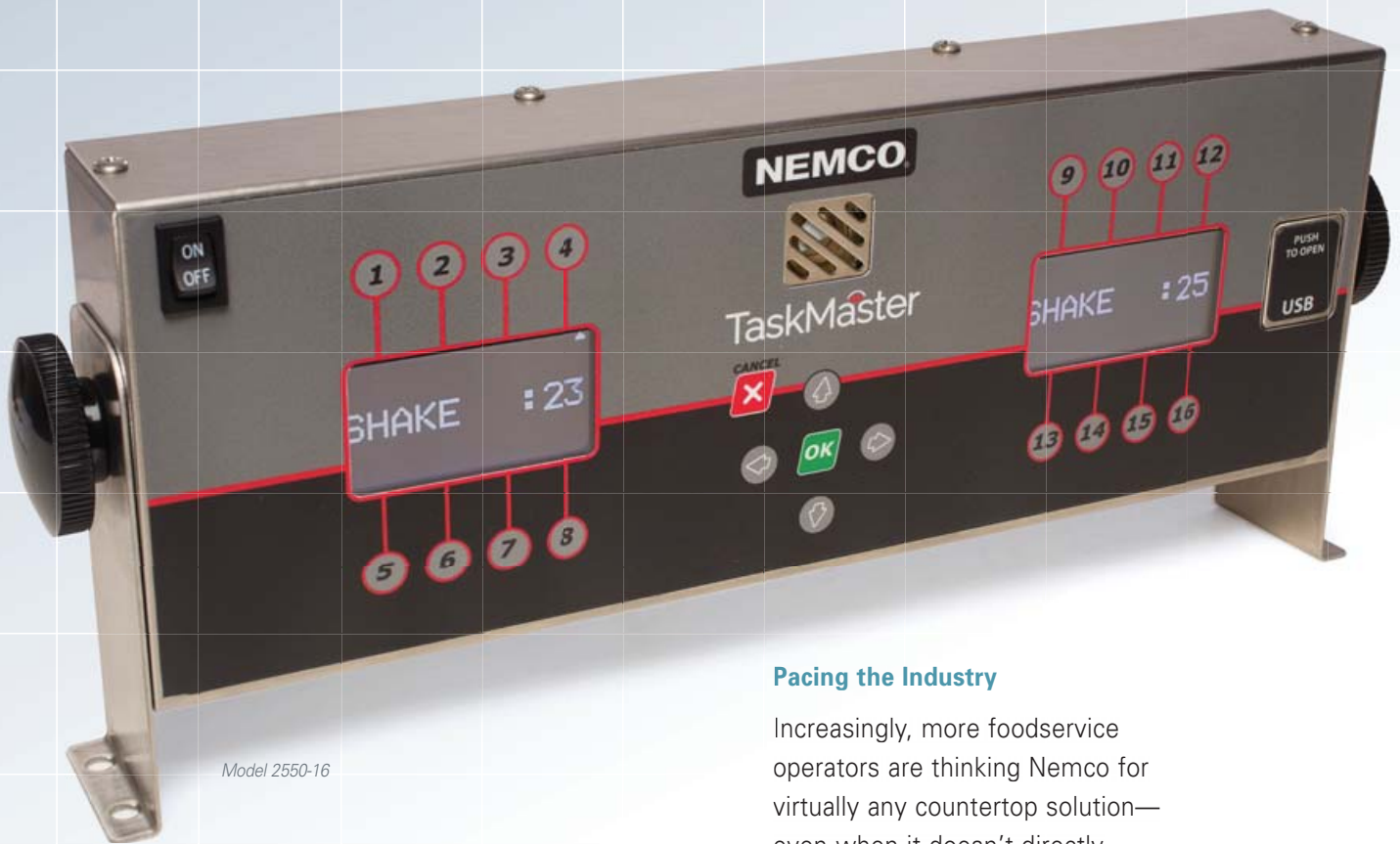


In a world as full-speed and potentially chaotic as a commercial foodservice kitchen, establishing order is an absolute premium.

Where else would one be inclined to turn for assistance than the company that writes efficiency into every product-design spec it creates?

Start the clock. This is the countdown to turning chaos into a well-oiled machine.

taskmaster timer



Model 2550-16

Pacing the Industry

Increasingly, more foodservice operators are thinking Nemco for virtually any countertop solution—even when it doesn't directly involve food.

This time around, the capacity for innovation took labor savings to a new level, with the development of a sophisticated, but extremely easy-to-use, timer designed to turn multitasking into an art as fine as the finest cuisine.



TaskMaster™ Timer

When time is of the essence, master it all with this programmable genius. Nemco's Taskmaster multi-channel timer can store the timing protocols of up to 64 kitchen activities, with the ability—depending on the given model—to run as many as eight or 16 of these protocols simultaneously. The TaskMaster, literally, is as easy as pushing a button and comes preprogrammed from the factory with basic settings—or to your specs. It also features a volume-adjustable alert and a large-font LCD display that clearly tells the staff what action to take when the alert sounds.

| Model # | Description | Size (W x D x H) | Volts |
|---------|---------------------------|--|---------|
| 2550-8 | 8-Channel, Single-Display | 8 ¹ / ₈ " x 2" x 4 ³ / ₄ " | 105-265 |
| 2550-16 | 16-Channel, Twin-Display | 14" x 2" x 5" | 105-265 |

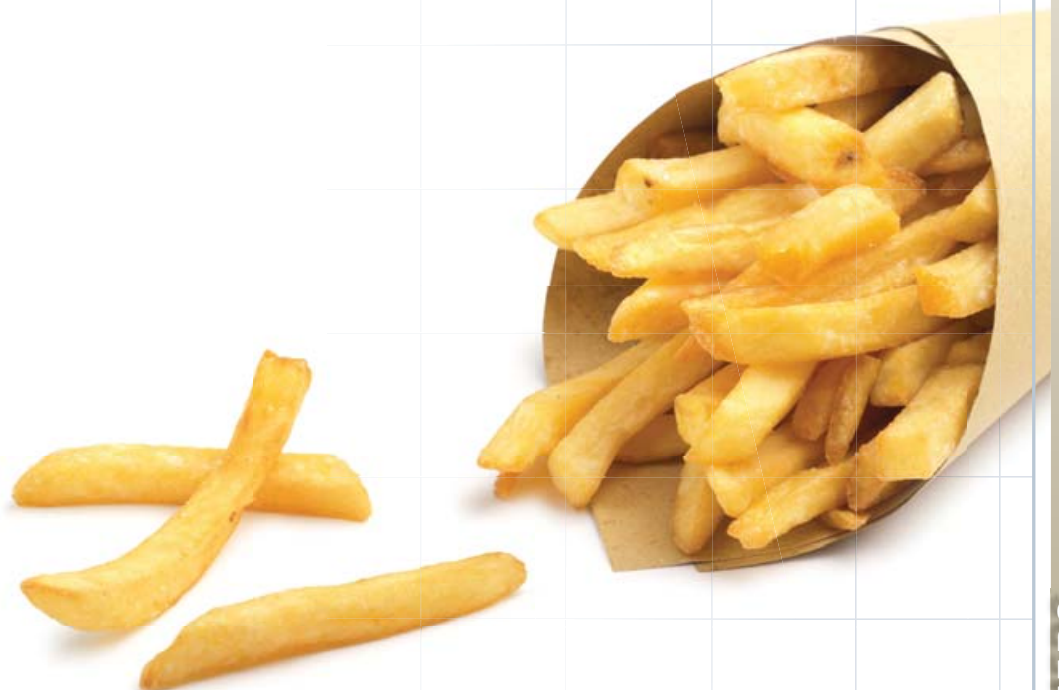


suggested uses

Great for crazy-busy, heavy-volume kitchens of all kinds—especially fast-food, fast-casual, cafeteria and other highly process-oriented operations. Serves as a never-fail reminder for a wide range of continuous kitchen chores, even outside of cooking.



Single-display, 8-channel or twin-display 16-channel control panel option.





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 the 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 7000A-2 & 7000A-S



Model 7020A

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.

Standard Waffle Bakers

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

Height with handle up 17¹/₈"

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 |
|-------------|---------------------------|--|-------|-------|------|
| 7020A | Removable | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 120 | 980 | 8.2 |
| 7020A-1 | Fixed | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 120 | 980 | 8.2 |
| 7020A-S | Removable w/SS* | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 120 | 980 | 8.2 |
| 7020A-1S | Fixed w/SS* | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 120 | 980 | 8.2 |
| 7020A-1AS | Auto-Start, Fixed w/SS | 11 ¹ / ₂ " x 19 ¹ / ₂ " x 10 ³ / ₄ " | 120 | 890 | 7.5 |
| 7020A-208 | Removable | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 208 | 980 | 4.7 |
| 7020A-S208 | Removable w/SS* | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 208 | 980 | 4.7 |
| 7020A-1208 | Fixed | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 208 | 980 | 4.7 |
| 7020A-1S208 | Fixed w/SS* | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 208 | 980 | 4.7 |
| 7020A-240 | Removable | 10" x 18 ³ / ₄ " x 10 ⁵ / ₈ " | 240 | 980 | 4.1 |
| 7020A-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, Stainless Steel |
| 77391 | Drip Tray, Polycarbonate |



NEW! Self-Serve Made Super-Easy!

Less labor for you means more money for you.

Pair up the NEW Batter Dispenser with the NEW auto-start Belgian Waffle Baker (model 7020A-1AS on p. 76) and let your customers enjoy preparing their own fresh-baked waffles!



Batter Dispenser

Take your breakfast buffet line to another level with Nemco's super easy-to-use batter dispenser that simplifies self-serve waffle making. A soda-machine-style valve dispenser features a smooth flow for convenience and a reliable seal to minimize mess. The stainless-steel construction adds durability, while the faceplate graphics apply an attractive visual accent.

| Model # | Description | Size (WxDxH) |
|---------|------------------|---------------------|
| 7050 | Batter Dispenser | 12" x 12" x 18 1/4" |

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, lockdown, 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 7030A-2 and 7030A

| Model # | Description | Size (WxDxH) | Volts | Watts | Amps |
|------------|-------------|----------------------------|-------|-------|------|
| 7030A | Single | 10" x 19 3/4" x 8 1/8" | 120 | 890 | 7.4 |
| 7030A-240 | Single | 10" x 19 3/4" x 8 1/8" | 240 | 890 | 3.7 |
| 7030A-2 | Dual | 19 1/2" x 19 3/4" x 8 1/8" | 120 | 1780 | 14.8 |
| 7030A-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 77316-7 and 77316-19

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 (WxDxH) |
|----------|------------------------------|---------------------------|
| 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 | |

*Not included with Spade Well.



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 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 & boiling unit



Model 6200

Countertop Warming & Baking Oven

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 counterspace with no ventilation required. Thermostatic control to 700°F with independent on-off switches for upper and lower heating elements. Sixty-minute timer. Comes with two 15¹/₈-inch by 14¹/₄-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 virtually anything in this compact, low-profile single-rack countertop oven. Choose from two stainless-steel models with 13¹/₂-inch by 13⁵/₈-inch wire racks (fits 12" pizza), 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 |



suggested uses

Nemco's ovens are ideal for reheating foods in snack bars, taverns, concession stands and other retail operations. They're perfect for reheating pizza, cookies, pastries, rolls, fresh breads, pies, toasted sandwiches and all sorts of other precooked items.





Model 6205

suggested uses

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

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, Adjustable Legs |
| 66795 | Baking Stone |



Model 6750-240

suggested uses

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

Countertop Boiling Unit

Preheats in twelve minutes, and recovers 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 # | 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.



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.

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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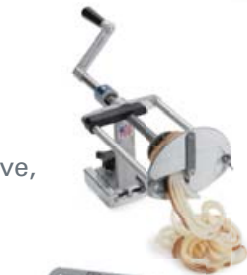
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