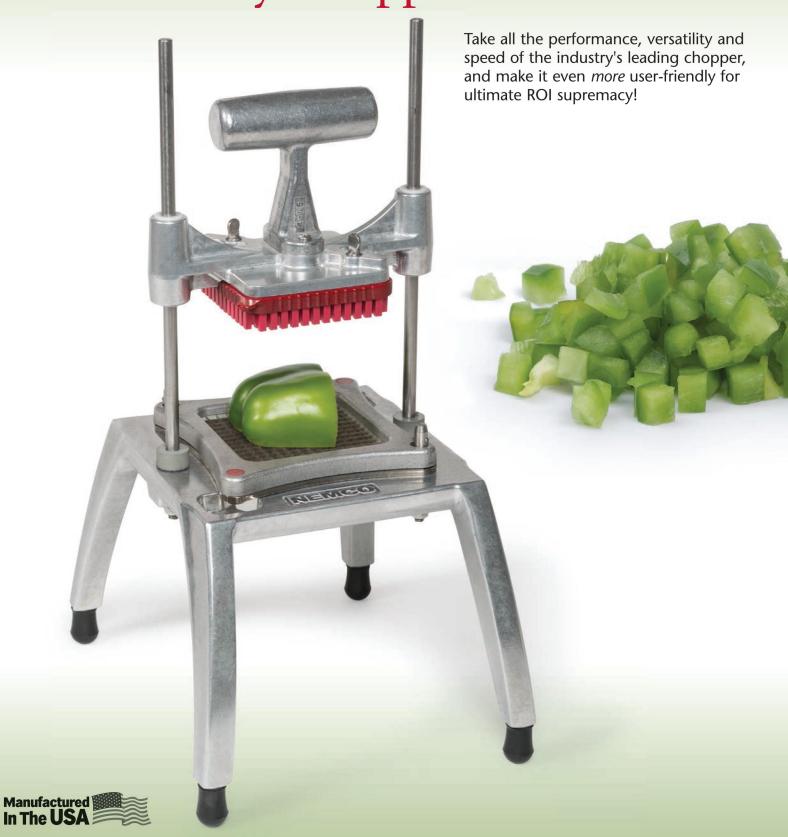
Easy Chopper 3™



Flying Colors!

Chop, slice and wedge faster than ever! Nemco takes one of its most versatile food prep tools to the next level with a number of subtle, but significant, enhancements that are nothing short of breakthroughs in user-friendly design.

A Champion of Operator Efficiency

Hearing the market's wish list for an even better chopping tool, Nemco has evolved its already popular Easy Chopper yet again, with multiple features the market has never seen before!

- NEW! Color-coded blade assemblies and push blocks make correct change-out even faster and easier than before—with less risk of mismatching that can crash the blades and damage the block.
- NEW! Revolutionary push-block "gaskets" reduce cleaning the block to nothing more than a pull of two tabs and a rinse, wash and sanitize. Just slip the gasket over its corresponding block before chopping. When done, remove it and pull all the built-up food debris right out. No more digging at the block like a pair of muddy football cleats.
- **NEW!** Engineered nylon-based resin material used to manufacture the push blocks is more durable for longer performance life, reducing the risk of tooth breakage from classic commercial kitchen use or block shavings in the food from accidental blade contact while cutting.
- PLUS, a higher, wider base can sprawl over a standard 1/3- or 1/6-size six-inch deep food pan, or a two-quart round pan.

Still Tops in Chopping

Meanwhile, the Easy Chopper 3 maintains all the advantages of its Chopper 2 predecessor, including:

- 4¼"-square cutting area handles the BIG veggies with minimal precutting and is configured to provide a uniform, precise cut size from edge to edge.
- Weighted ergonomic handle and super-sharp blades give even your most inexperienced employees the ability to chop, slice and wedge with elite speed.
- As durable as ever, with commercial-grade aluminum construction and high-tension stainless-steel blades.



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.





blocks are color coded to ensure fit, avoid destructive blade

crashing and even make reordering super easy!





Replacement parts are available through NEMCO's 24-Hour Zip Program.

NEMCO reserves the right to make design, specification or model changes without notice.



General Specifications

Model	Description
Chopping sizes 57500-1	¹/₄" sq. cut
57500-2	3/s" sq. cut
57500-3	1/2" sq. cut
57500-4	1" sq. cut
Slicing sizes 57500-5 57500-6 57500-7	1/4" thick slice 3/8" thick slice 1/2" thick slice
57424-1	Blade Assembly, ¹ / ₄ " sq. cut
57424-2	Blade Assembly, ³ / ₈ " sq. cut
57424-3	Blade Assembly, ¹ / ₂ " sq. cut
57424-4	Blade Assembly, 1" sq. cut
57424-5	Blade Assembly, ¹ / ₄ " thick slice
57424-6	Blade Assembly, ³ / ₈ " thick slice
57424-7	Blade Assembly, ¹ / ₂ " thick slice

Optional Accessories

57727-6W 6-Section Wedge 57727-8W 8-Section Wedge

Dimensions

Equipment (wx dx h) 93/4" x 12" x 191/2"* *(height from table surface to top of guide rods)

Space between blade block and counter surface (for a pan)—61/2"

Shipping weight 13 lbs. Actual weight 11 lbs.



Making Your Countertop More Profitable

