ONLY FROM

nemco® | FOOD EQUIPMENT

Electric Food Processors
powered by Hallde

Engineered to apply the ideal combination of **torque** and speed, no other machines in their class deliver a higher quality yield, in more variations, with longer performance life.

2 with Now Come Standard CUTTING TOOLS!

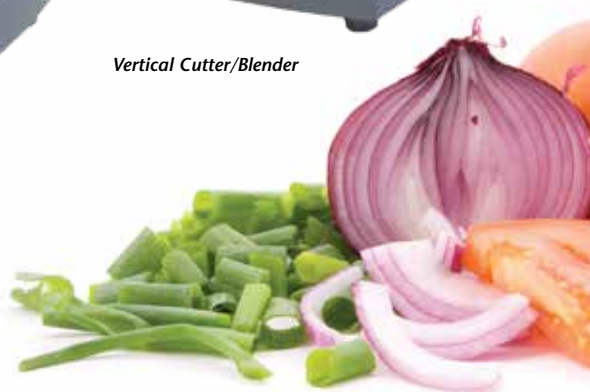


Combi Cutter

Multifunction Vegetable-Prep Machine

Vertical Cutter/Blender





nemco® powered by HALLDE®

a New ‘Turn’ on Food Processing

High-capacity food prep—especially when optimum food quality matters—is not about horsepower or speed. **It’s about torque.** And only one name has that knowledge built into its line of commercial food processors to deliver a performance and ROI unmatched in the industry.



The **ONLY** Machine with

THE TORQUE ADVANTAGE









Higher Food Quality

Unlike other commercial processors that over-rely on speed to maximize throughput, Nemco places an emphasis on **torque** to maintain cutting strength, without “attacking” and tearing the food. You still get the high-capacity throughput. But you also get a cleaner, higher integrity cut and finer blending textures for optimum food flavor, aroma and appearance.

More Cutting Versatility

Higher **torque** means better acceleration and power. Starting from zero, Nemco’s blades hit top speed faster and maintain that speed regardless of the load—whether cutting a soft tomato or a stubborn cheese. You get more product uniformity, across a wider range of processing options.

Longer Performance Life

Optimum speed-to-torque doesn’t just relieve stress on the food. It relieves stress on the blades. In combination with a stout, robust design, including a cast-aluminum cutting chamber, internal metal-to-metal contact points, commercial-grade ABS plastic and other features spec’d for durability, you get a processor that lasts at least twice as long as others on the market.

Oh, And, Super-Easy Operation

Like you’d expect from the leader in countertop food prep, every Nemco processor is ergonomically designed with smart safety features for simple operation. Plus, they have easy-to-disassemble, dishwasher-safe components and they’re all lightweight and compact with handles for easy mobility and storage.

Multifunction Vegetable-Prep Machine

Slice, dice, shred, grate, crinkle-cut or julienne just about any produce or cheese item you can imagine in volumes that will improve your kitchen efficiency like you've never seen. Smart speed-to-torque engineering works fast while minimizing stress on both the food and the blades for optimum food quality and longer service life.

Wide opening and blade diameter optimize feed capacity

Processes 5 lbs/minute

Cutting tool changeout is super easy—even for rookies

***Comes standard with 5/32" Slicer and 5/64" Grater/Shredder**



Model RG-50

Also Available: Model RG-50S
Does everything the RG-50 does, but without the dicing capability.

Suggested Uses

Ideal for restaurant & hospitality operations, as well as healthcare and school institutions, looking to increase food-prep volume on anything from fruits and veggies to cheese, dry bread, nuts and more.

General Specifications

Model	Description
RG-50	Vegetable-Prep Machine, Multifunction w/Dicing
RG-50S	Vegetable-Prep Machine, Multifunction

Dimensions	
Equipment (w x d x h)	11.2" x 13.8" x 18.3"
Shipping Carton (l x d x h)	19" x 12" x 18.5"
Equipment Weight	20 lbs (RG-50), 18 lbs (RG-50S)
Shipping Weight	24 lbs (RG-50), 20 lbs (RG-50S)

Electrical Specs: 120V, Single-Phase, 60 Hz
Motor: 1kW, One-Speed (500 RPM)

Vertical Cutter/Blender

Chop, grind, mix, mince, puree or blend an endless array of proteins, produce and more. Two speeds, with the right **torque** application ensure crisp, clean cuts; smooth, uniform textures; and perfectly harmonized blends. A patented three-scraper system clears food away from the lid and bowl and forces it back into the blades to prevent "chasing" that generates friction and unwanted preheat.

Three-scraper system with handle works with a simple rocking motion

Accepts up to 3 quarts for a final 1½-quart yield

Two speeds with a pulse function apply ideal RPM for cutting or blending



Model VCB-32

Suggested Uses

Perfect for restaurants, cafés, bars or any operation that serves specialty drinks or house-made nut butters, soups, sauces, dressings or pâtés. Especially ideal for healthcare facilities with patients who can't chew food.

General Specifications

Model	Description
VCB-32	Vertical Cutter/Blender

Dimensions	
Equipment (w x d x h)	11.2" x 13.2" x 17.3"
Shipping Carton (l x d x h)	19" x 12" x 18.5"
Equipment Weight	19 lbs
Shipping Weight	24 lbs

Electrical Specs: 120V, Single-Phase, 60 Hz
Motor: 1kW, Two-Speed (1,450 or 2,650 RPM)

Combi Cutter

This is your most versatile food-processing tool yet, equipped with four speeds and the functionality to combine all the vegetable-prep and blending capabilities of the above machines into one dynamic unit.

For blending, accepts up to 3 quarts for a final 1½-quart yield

For vegetable prep, processes 5 lbs/minute

Speeds change automatically, per the desired function, with no manual adjustments needed—so, the perfect result is guaranteed, even in the hands of your most inexperienced staff

***Comes standard with 5/32" Slicer and 5/64" Grater/Shredder**



Model CC-34

Also Available: Model CC-32S
Does everything the CC-34 does, but without the dicing capability.

Suggested Uses

Any operation that wants to deploy a full arsenal of high-capacity food processing capabilities will want this amazing utility machine. Run loads of produce, cheeses and more through a wide range of cut variations. Or, grind and puree everything from meats and fish to veggies and nuts. Or, blend nearly any set of ingredients into a perfect house recipe.

General Specifications

Model	Description
CC-34	Combi Cutter, Multifunction w/Dicing
CC-32S	Combi Cutter, Multifunction

Dimensions	
Equipment (w x d x h)	11.2" x 13.8" x 18.3"
Shipping Carton (l x d x h)	19" x 12" x 18.5"
Equipment Weight	19 lbs (CC-34), 17 lbs (CC-32S)
Shipping Weight	29 lbs (CC-34), 22 lbs (CC-32S)

Electrical Specs: 120V, Single-Phase, 60 Hz
CC-34 Motor: 1kW, Four-Speed (500/800 RPM or 1,450 or 2,650 RPM)
CC-32S Motor: 1kW, Two-Speed (500 RPM or 1,450 RPM)

Far More Output Variations

Than *Any* Other Countertop Food Processor

Combi Cutter

Vertical Cutter/Blender


Minced Meat


Aromatic Butter


Parsley


Onion


Batter


Chocolate


Fish Mousse


Soup


Dressing


Almonds


Desserts


Parmesan


Purées

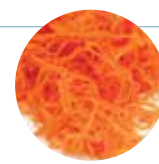

Mayonnaise


Pâtés

Vegetable Prep Machines


Sliced Tomatoes


Sliced Onions


Shredded Carrots


Coleslaw


Julienne Cucumbers


Grated Cheese


Sliced Mushrooms


Sliced Lemons


Sliced Lettuce


Decorative Cucumbers


Grated Chocolate


Julienne Carrots

RG-50 & CC-34 Only


Diced Potatoes


Diced Strawberries


Diced Peppers

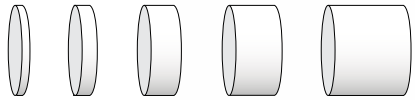
Far More Cutting Options
Than *Any* Other Countertop Food Processor

For RG and CC models, use this cutting-tool selection guide to identify the cut type and thickness variations you want.

Slicers



Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable dicing grid.



Fine Cut Slicers



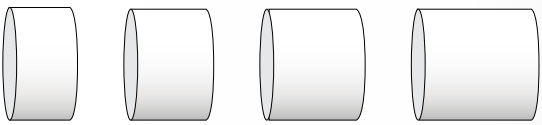
Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable dicing grid.



Soft Slicers



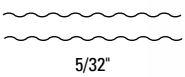
Slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable dicing grid.



Crimping Slicers



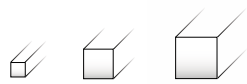
Cut decorative rippled slices of beetroot, cucumber, carrots, etc.



Julienne Cutters



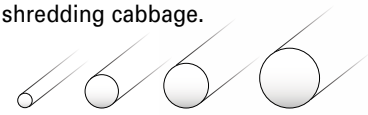
Cut julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved French fries.



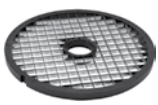
Graters/Shredders



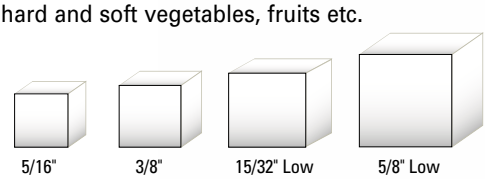
Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread. Grater 7/32" or 5/16" is commonly used for grating cheese for pizza and when shredding cabbage.



Dicing Grids *(For Models RG-50 and CC-34 Only)*



Cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.



Cutting Tools



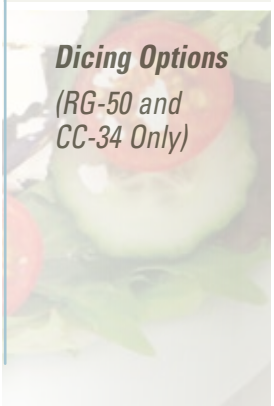
Model #	Description
285001	Slicer 1/32" (1 mm)
285002	Slicer 5/64" (2 mm)
* 285004	**Slicer 5/32" (4 mm)**
285006	Slicer 7/32" (6 mm)
263104	Slicer 3/8" (10 mm)
283375	Soft Slicer 5/16" (8 mm)
283364	Soft Slicer 3/8" (10 mm)
283385	Soft Slicer 15/32" (12 mm)
283383	Soft Slicer 5/8" (15 mm)
285048	Crimping Slicer 5/32" (4 mm)
285057	Julienne Cutter 5/64" (2x2 mm)
285050	Julienne Cutter 5/32" (4x4 mm)
263138	Julienne Cutter 7/32" (6x6 mm)
* 285044	**Grater/Shredder 5/64" (2 mm)**
285040	Grater/Shredder 5/32" (4 mm)
285045	Grater/Shredder 7/32" (6 mm)
283214	Grater/Shredder 5/16" (8 mm)

**Comes standard with each Vegetable-Prep machine.*



Model #	Description
285001	Slicer 1/32" (1 mm)
285002	Slicer 5/64" (2 mm)
* 285004	**Slicer 5/32" (4 mm)**
285006	Slicer 7/32" (6 mm)
263104	Slicer 3/8" (10 mm)
283375	Soft Slicer 5/16" (8 mm)
283364	Soft Slicer 3/8" (10 mm)
283385	Soft Slicer 15/32" (12 mm)
283383	Soft Slicer 5/8" (15 mm)
285048	Crimping Slicer 5/32" (4 mm)
285057	Julienne Cutter 5/64" (2x2 mm)
285050	Julienne Cutter 5/32" (4x4 mm)
263138	Julienne Cutter 7/32" (6x6 mm)
* 285044	**Grater/Shredder 5/64" (2 mm)**
285040	Grater/Shredder 5/32" (4 mm)
285045	Grater/Shredder 7/32" (6 mm)
283214	Grater/Shredder 5/16" (8 mm)

**Comes standard with each Combi Cutter.*



Model #	Description
283291	**Dicing Grid 5/16"** pairs with:
	283375 Soft Slicer 5/16" (8 mm)
283292	**Dicing Grid 3/8"** pairs with:
	263104 Slicer 3/8" (10 mm)
	283375 Soft Slicer 5/16" (8 mm)
	283364 Soft Slicer 3/8" (10 mm)
283294	**Dicing Grid Low 15/32"** pairs with:
	283385 Soft Slicer 15/32" (12 mm)
283296	**Dicing Grid Low 5/8"** pairs with:
	283385 Soft Slicer 15/32" (12 mm)
	283383 Soft Slicer 5/8" (15 mm)

nemco powered by HALLDE

Replacement parts are available through Nemco's 24-hour Zip Program.

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

nemco® | FOOD EQUIPMENT

Physical Address: Corporate HQ
301 Meuse Argonne | Hicksville, OH 43526
800.782.6761 • **419.542.7751** • **f:** 419.542.6690

Mailing Address:
PO Box 305 | Hicksville, OH 43526

Nemco West Distribution Center/Test Kitchen
4300 E Magnolia Street | Phoenix, AZ 85034

NemcoFoodEquip.com

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