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 unmatched in the industry.

Higher Food Quality

Unlike other commercial processors that over-rely on speed to maximize throughput, Nemco places an emphasis on torque to maintain cutting efficiency, without "attacking" and tearing the food. You will get the high-capacity throughput. But you also get a cleaner, higher integrity food, especially when 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 sturdier cheese. You get more product uniformly, across a wider range of processing options.

Longer Performance Life

Optimum torque-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.

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 to ensure crisp, clean cuts; smooth, uniform textures; and perfectly harmonized blends. A patented three-scraper system keeps food away from the lid and bowl and throws it back into the blades to prevent “chasing” that generates friction and unwanted preheat.

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.

Multifunction Vegetable-Prep Machine

Sinks, sinks, strainers, grate, crinkle-cut or julienne just about any produce or cheese item you can imagine in volumes that will improve your kitchen efficiency. Bliy 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 alignment optimize food capacity

Processors 3-in-1

Changing out the cutting tool is super easy—even for novices

Vertical Cutter/Blender

Suggested Uses

Ideal for restaurants & hospitality operations, as well as healthcare and school institutions, looking to increase food prep productivity with a wide range of cut variations, or cheese, dressings or plates. Especially ideal for healthcare facilities with partners who can’t slow food.

Vertical Cutter, Multifunction with Blending

General Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCB-32</td>
<td>Vertical Cutter/Blender</td>
</tr>
</tbody>
</table>

Dimensions

<table>
<thead>
<tr>
<th>Equipment (w x d x h)</th>
<th>Equipment Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.2 x 16.0 x 17.0</td>
<td>24 lbs</td>
</tr>
<tr>
<td>11.2 x 16.0 x 18.0</td>
<td>29 lbs</td>
</tr>
</tbody>
</table>

Electrical Space: 120V, Single-Phase, 60 Hz

Motor: 1HP, Two-Speed (400 RPM, 2230 RPM)

Combali Cutter, Multifunction with Blending

Suggested Uses

Any operation that wants to deploy a full array of high-capacity food-processing capabilities will want this amazing utility machine. Run both high and low outputs, cheese and more through a wide range of cut variations. Or, grind and puree everything from soups to sauces. Or blend nearly any set of ingredients into a perfect house recipe.

General Specifications

<table>
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<tbody>
<tr>
<td>EC-34</td>
<td>Elite Cutter, Multifunction with Blending</td>
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</tbody>
</table>

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Electrical Space: 120V, Single-Phase, 60 Hz

Motor: 1HP, Four-Speed (600 RPM, 1,400 or 2,300 RPM)

Tell us by clicking the phone number or visit NemcoFoodEquip.com.