hold us accountable



Proud to Conduct a **9-Point Resolute Inspection**For Performance | Reliability | Fit & Finish

During the manufacture of your Nemco product, our final assembly team confirms the following and has the directive to stop the line if absolutely any issue arises.

- 1 No porosity in the castings
- 2 Mall knobs and handles are firmly in place
- 3 🗹 All pins are firmly in place
- 4 Manual motion check for operational smoothness of the entire stroke
- 5 🗹 Blade integrity check
 - No damage
 - No misalignment
 - No contact with the pusher assembly
- 6 🗹 General component integrity
- 7 🗹 Cosmetic integrity
 - No scratches, dents or other presentation defects
 - All labels and graphics are properly positioned
- 8 🗹 All customer- and order-specific paperwork is included
- **9** □ Take a Closer Look

At this point, our QC process requires one final point of inspection—yours. Please look over your new Nemco equipment product carefully. If anything looks out of place or out of order, contact me directly:

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