Combi Cutter
Multifunction Vegetable-Prep Machine
Vertical Cutter/Blender
Electric Food Processors
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.

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.

**Dicing Grids** (For Models RG and CC-34 Only)
Cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
</tr>
</thead>
</table>
| 263118  | Dicing Grid Low 15/32” (12x12mm) pairs with | 283383 Soft Slicer 5/8” (15 mm)  
| 263119  | Dicing Grid Low 5/8” (15x15 mm) pairs with | 283385 Soft Slicer 15/32” (12 mm)  
| 283457  | Grater/Shredder 5/64” (2 mm)  
| 283453  | Grater/Shredder 3/32” (2 mm)  
| 283456  | Grater/Shredder 5/16” (8 mm)  
| 283214  | Grater/Shredder 5/16” (8 mm)  

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

<table>
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<th>Model #</th>
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</tr>
</thead>
</table>
| 283214  | Grater/Shredder 5/16” (8 mm)  
| 285044  | Grater/Shredder 5/32” (4 mm)  
| 285040  | Grater/Shredder 3/8” (10 mm)  
| 285050  | Grater/Shredder 5/16” (8 mm)  
| 285061  | Slicer 1/32” (1 mm)  
| 285001  | 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 3/8” (10 mm)  
| 285045  | Grater/Shredder 5/32” (4 mm)  
| 285046  | Grater/Shredder 5/16” (8 mm)  

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

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</table>
| 283291  | Dicing Grid 5/16” pairs with | 283375 Soft Slicer 5/16” (8 mm)  
| 283292  | Dicing Grid 3/8” pairs with | 283364 Soft Slicer 3/8” (10 mm)  
| 283294  | Dicing Grid Low 15/32” (12x12mm) pairs with | 283385 Soft Slicer 15/32” (12 mm)  
| 283296  | Dicing Grid Low 5/8” (15x15 mm) pairs with | 283383 Soft Slicer 5/8” (15 mm)  

**Dicing Options** (RG-50 and CC-34 Only)
Cut choices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.

<table>
<thead>
<tr>
<th>Model #</th>
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</tr>
</thead>
</table>
| 263201  | Dicing Grid 5/64” pairs with | 282355 Soft Slicer 3/32” (2 mm)  
| 263202  | Dicing Grid 3/32” pairs with | 282355 Soft Slicer 5/32” (4 mm)  
| 263204  | Dicing Grid Low 15/32” (12x12mm) pairs with | 282355 Soft Slicer 15/32” (12 mm)  

Replacement parts are available through Nemco’s 24-hour Zip Program.
Nemco reserves the right to make design specification or model changes without notice.

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

Multifunction Vegetable-Prep Machine

Silky, 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. But 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.

With open-end blade diameter optimum food capacity

Practically bubble free

Cutting edge emerges smoothly—easy to combat food.

*Grown standardized with S/S 5/32” Slicer and 5/64” Grater/Shredder

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Suggested Uses</th>
</tr>
</thead>
<tbody>
<tr>
<td>RG-34</td>
<td>Vegetable-Prep Machine, Multifunctional Chopper</td>
<td>Ideal for restaurants &amp; hospitality operations, as well as healthcare and student institutions, looking to increase food-prep volume on anything from fruits and veggies to cheese and nuts.</td>
</tr>
<tr>
<td>RG-SGS</td>
<td>Vegetable-Prep Machine, Multifunctional</td>
<td>For blending, accepts up to 3 quarts for a final 1 ½-quart yield</td>
</tr>
</tbody>
</table>

Vertical Cutter/Blender

Chop, grind, mix, mince, pouch or blend an endless array of proteins, produce and more. Two speeds, with the right torque application ensures crisp, clean cuts, smooth, uniform textures, and perfectly harmonized blends. A potent three-screw system clears food away from the lid and bowl and forces it back into the blades to prevent “chegging” that generates friction and unwanted preload.

Three-screw system with handle speeds with a simple twisting motion

Accepts up to 2 quarts for a final 1 ½-quart yield

Two speeds with a push button apply shear RPM for cutting/blending

*Grown standardized with S/S 5/32” Silver and S/S 5/64” Silver/Black/Silver

<table>
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<th>Suggested Uses</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCB-32</td>
<td>Vertical Cutter/Blender</td>
<td>For blending, accepts up to 2 quarts for a 1 ½-quart yield</td>
</tr>
</tbody>
</table>

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 2 quarts for a final 1 ½-quart yield

For vegetable prep, processes 5 lbs/minute

Speeds change automatically, just push the desired speed, with no manual adjustments needed—so, the perfect need is programmed, even in the hands of your most unseasoned staff

*Grown standardized with S/S 5/32” Silver and S/S 5/64” Silver/Black/Silver

<table>
<thead>
<tr>
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<th>Suggested Uses</th>
</tr>
</thead>
<tbody>
<tr>
<td>CC-34</td>
<td>Combi Cutter, Multifunction</td>
<td>Does everything the RG-34 does, but without the dicing capability</td>
</tr>
<tr>
<td>CC-32S</td>
<td>Combi Cutter, Multifunction</td>
<td>Does everything the CC-34 does, but without the dicing capability</td>
</tr>
</tbody>
</table>

General Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
<th>Shipping Carton (l x d x h)</th>
<th>Motor</th>
<th>Electrical Specifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>CC-34</td>
<td>Combi Cutter, Multifunction</td>
<td>20” (w) x 18” (d) x 17” (h)</td>
<td>19” x 12” x 18.5”</td>
<td>1½-kW, Two-Speed (500/1,000 RPM)</td>
<td></td>
</tr>
<tr>
<td>CC-32S</td>
<td>Combi Cutter, Multifunction</td>
<td>19” (w) x 12” (d) x 17” (h)</td>
<td>19” x 12” x 18.5”</td>
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</tr>
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** Torque Advantage**

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.

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**Improved Cutting Versatility**

For optimum food flavor, aroma and appearance.

Get a cleaner, higher integrity cut and finer blending textures; and perfectly harmonized blends. A potent three-screw system clears food away from the lid and bowl and forces it back into the blades to prevent “chegging” that generates friction and unwanted preload.

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Higher Food Quality

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.

Greater cutting efficiency

Adding more automatics and lesser manual adjustments needed is so, the perfect need is programmed, even in the hands of your most unseasoned staff

Improved Cutting Versatility

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**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.

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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 uniformly, across a wider range of processing options.

Improved Cutting Versatility

For optimum food flavor, aroma and appearance.

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For optimum food flavor, aroma and appearance.

Get a cleaner, higher integrity cut and finer blending textures; and perfectly harmonized blends. A potent three-screw system clears food away from the lid and bowl and forces it back into the blades to prevent “chegging” that generates friction and unwanted preload.
Multifunction Vegetable-Prep Machine

- Slices, 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. Best of all, you’ve never seen, Smart-speed-to-torque engineering works fast while metering stress on both the food and the blades for optimum food quality and longer service life.

- With opening and blade diameter optimized for food capacity
- Processors of 8-inches
- Cutting technology engineered in easy-to-use rotators

- *Comes standard with 3/32” Slicer and 5/64” Grater/Shredder
- *Always Available when Model CC-32S

**Vertical Cutter/Blender**

- Chopped, mince, mince, purée or blend an endless array of proteins, produce and more. Two speeds, with the right torque application ensures 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 accepts up to 2 quarts for a final 1¼-quart yield
- Two speeds with a pulse function allows ideal RPM for cutting or blending

**Comb Cut**

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

- For blending, accept up to 2 quarts for a final 1¼-quart yield
- For vegetable prep, processors, 3 scraper system
- Speeds change automatically, just the blended or pureed material changes to suit the foodstream needs to custom the machine.

- *Comes standard with 3/32” Slicer and 5/64” Grater/Shredder
- *Always Available when Model CC-32S

**Suggested Uses**

- Ideal for restaurants & hospitality operations, as well as healthcare and senior institutions, looking to increase food-prep volumes on everything from fruits and veggies to cheese, bread, nuts and more.

**General Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Voltage</th>
<th>Frequency</th>
<th>Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>CC-32</td>
<td>Vertical Cutter/Blender</td>
<td>120V, Single-Phase, 60 Hz</td>
<td>1/8 HP</td>
<td>28 lb (12 kg)</td>
<td>19 lbs</td>
</tr>
<tr>
<td>CC-32-2</td>
<td>-</td>
<td>120V, Single-Phase, 60 Hz</td>
<td>1/8 HP</td>
<td>28 lb (12 kg)</td>
<td>19 lbs</td>
</tr>
<tr>
<td>VC-32</td>
<td>Vertical Cutter/Blender</td>
<td>120V, Single-Phase, 60 Hz</td>
<td>1/8 HP</td>
<td>28 lb (12 kg)</td>
<td>19 lbs</td>
</tr>
<tr>
<td>CC-34</td>
<td>Combi Cutter, Multifunction</td>
<td>120V, Single-Phase, 60 Hz</td>
<td>1/2 HP</td>
<td>28 lb (12 kg)</td>
<td>19 lbs</td>
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<tr>
<td>CC-34S</td>
<td>Combi Cutter, Multifunction</td>
<td>120V, Single-Phase, 60 Hz</td>
<td>1/2 HP</td>
<td>28 lb (12 kg)</td>
<td>19 lbs</td>
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</table>

**Suggested Uses**

- Perfect for restaurants, cafes, bars or any operation that serves specialty dishes or house-made soup, broths, sauces, dressings or pizzas. Especially ideal for healthcare facilities with patient care can’t slow food down.

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<td>CC-34S</td>
<td>Combi Cutter, Multifunction</td>
<td>120V, Single-Phase, 60 Hz</td>
<td>1/2 HP</td>
<td>28 lb (12 kg)</td>
<td>19 lbs</td>
</tr>
</tbody>
</table>

**Suggested Uses**

- Any operation that wants to display a fulsom amount of high-capacity food-processing capabilities will want this amazing culinary machine. Any kitchen with an open air-cold requires, a great selection of any type of ingredients into a perfect house fridge.

**General Specifications**

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<tr>
<td>CC-34</td>
<td>Combi Cutter, Multifunction</td>
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a New ‘Turn’ on Food Processing

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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

High Food Quality

Optimum-speeds-to-torque doesn’t just relieve stress on the food. It reduces stress on the blades. In combination with a robust, robust design, including a non-aluminum cutting chamber, internal metal-to-metal contact points, commercial-grade A5S plastic and other features spec’d for durability, you get a processor that lasts at least twice as long as others on the market.

Combining

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 wide range of processing options.

Combining

Longer Performance Life

Optimum-speeds-to-torque doesn’t just relieve stress on the food. It reduces stress on the blades. In combination with a robust, robust design, including a non-aluminum cutting chamber, internal metal-to-metal contact points, commercial-grade A5S plastic and other features spec’d for durability, you get a processor that lasts at least twice as long as others on the market.

Multifunction Vegetable-Prep Machine

Slices, 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. But 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.

- With opening and blade diameter optimum food capacity
- Processes 550 slices per minute
- Cutting-torque enhancement is so easy—even for toddlers

*Goes standard with 385S Silver and 385S Silver/Gold/Bender

Also Available Model: RG-35

Serves everything the RG-35 does, just without the dicing capability.

Vertical Cutter/Blender

Chop, grind, mix, mince, purée 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 blades. 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 speeds up a simple turning motion

Accepts up to 2 quarts for a full 15”-about-ready

Two-speeds with a pulse function apply shear RPM for cutting/blending

Combining

Suggested Uses

High-capacity food preparation & hospitality operations, as well as healthcare and school institutions, looking to increase throughput volume on everything from fruits and veggies to cheese, dry bread, nuts and more.

General Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Equipment (w x d x h)</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>RG-35S</td>
<td>Vegetable-Prep Machine, Multifunction</td>
<td>11.2” x 13.8” x 18.3”</td>
<td>20 lbs</td>
</tr>
<tr>
<td>RG-35</td>
<td>Vegetable-Prep Machine, Multifunction</td>
<td>11.2” x 13.8” x 18.3”</td>
<td>20 lbs</td>
</tr>
<tr>
<td>RG-6S</td>
<td>Vegetable-Prep Machine, Multifunction</td>
<td>11.2” x 13.8” x 18.3”</td>
<td>20 lbs</td>
</tr>
</tbody>
</table>

Shipping Carton (l x d x h) 19” x 12” x 18.5”

Motor: 1kW, Four-Speed (500/800 RPM or 1,450 or 2,650 RPM)

Electricity: 120V, Single-Phase, 60 Hz

Vertical Cutter/Blender

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, accept up to 3 quarts for a full 15”-about-ready

For vegetable prep, processes 550 slices per minute

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

*Goes standard with 385S Silver and 385S Silver/Gold/Bender

Also Available Model: RG-35

Serves everything the CC-34 does, just without the dicing capability.

Combining

Suggested Uses

Perfect for restaurants, cafes, bars or any operation that requires specialty bowls in house-made soups, sauces, dressings or salads. Especially ideal for healthcare facilities with patients who can’t chew food.

General Specifications

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<th>Weight</th>
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<tbody>
<tr>
<td>ICB-32</td>
<td>Vertical Cutter/Blender</td>
<td>11.2” x 13.8” x 18.3”</td>
<td>19 lbs</td>
</tr>
<tr>
<td>CC-32S</td>
<td>Vertical Cutter/Blender</td>
<td>11.2” x 13.8” x 18.3”</td>
<td>17 lbs</td>
</tr>
</tbody>
</table>

Shipping Carton (l x d x h) 19” x 12” x 18.5”

Motor: 1kW, Two-Speed (430 or 2,450 RPM)

Electricity: 120V, Single-Phase, 60 Hz

Combining

Suggested Uses

Any operation that wants to display a full amount of high-capacity food processing capabilities will want this amazing all-inclusive machine. This boasts a dual-speed operation, that’s complemented through a wide range of set selections. Or, grilled and puree everything from sauces and soups to sauces and dressings, all without nearly any set of ingredients into a perfect house recipe.

General Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Equipment (w x d x h)</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>CC-34S</td>
<td>Cabbage Cutter, Multifunction</td>
<td>11.2” x 13.8” x 18.3”</td>
<td>17 lbs</td>
</tr>
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<td>CC-34</td>
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<td>17 lbs</td>
</tr>
</tbody>
</table>

Shipping Carton (l x d x h) 19” x 12” x 18.3”

Weight: 19 lbs (ICB-32), 18 lbs (CC-32S)

Shipping Weight: 24 lbs (RG-35), 24 lbs (RG-35S), 19 lbs (CC-34), 17 lbs (CC-32S)

Shipping Carton Weight: 30 lbs (RG-35), 30 lbs (RG-35S), 26 lbs (CC-34), 24 lbs (CC-32S)

Motor: 1kW, Four-Speed: 500/800 RPM or 1,450 or 2,650 RPM

Electricity: 120V, Single-Phase, 60 Hz

Combining

Shipping Carton (l x d x h) 19” x 12” x 18.5”

Motor: 1kW, Two-Speed (430 or 2,450 RPM)

Electricity: 120V, Single-Phase, 60 Hz

Combining
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.

**Electric Food Processors 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.

**Multifunction Vegetable-Prep Machines**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>280261</td>
<td>Silver 1/32” (1 mm)</td>
</tr>
<tr>
<td>280262</td>
<td>Silver 5/64” (2 mm)</td>
</tr>
<tr>
<td>280264</td>
<td>Silver 5/32” (4 mm)</td>
</tr>
<tr>
<td>280266</td>
<td>Silver 7/32” (6 mm)</td>
</tr>
<tr>
<td>280268</td>
<td>Silver 1/8” (8 mm)</td>
</tr>
<tr>
<td>280270</td>
<td>Silver 5/32” (6 mm)</td>
</tr>
<tr>
<td>280272</td>
<td>Silver 7/32” (6 mm)</td>
</tr>
<tr>
<td>280274</td>
<td>Silver 5/32” (6 mm)</td>
</tr>
<tr>
<td>280276</td>
<td>Silver 7/32” (6 mm)</td>
</tr>
<tr>
<td>280278</td>
<td>Silver 5/32” (6 mm)</td>
</tr>
<tr>
<td>280280</td>
<td>Silver 7/32” (6 mm)</td>
</tr>
</tbody>
</table>

**CC-34, CC-32S Combi Cutter**

<table>
<thead>
<tr>
<th>Model #</th>
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</tr>
</thead>
<tbody>
<tr>
<td>280281</td>
<td>Silver 1/32” (1 mm)</td>
</tr>
<tr>
<td>280282</td>
<td>Silver 5/64” (2 mm)</td>
</tr>
<tr>
<td>280284</td>
<td>Silver 5/32” (4 mm)</td>
</tr>
<tr>
<td>280286</td>
<td>Silver 7/32” (6 mm)</td>
</tr>
<tr>
<td>280288</td>
<td>Silver 1/8” (8 mm)</td>
</tr>
<tr>
<td>280290</td>
<td>Silver 5/32” (6 mm)</td>
</tr>
<tr>
<td>280292</td>
<td>Silver 7/32” (6 mm)</td>
</tr>
<tr>
<td>280294</td>
<td>Silver 5/32” (6 mm)</td>
</tr>
<tr>
<td>280296</td>
<td>Silver 7/32” (6 mm)</td>
</tr>
</tbody>
</table>

**Replacement parts are available through Nemco’s 24-hour Zip Program.** Nemco reserves the right to make design specification or model changes without notice.**
Combi Cutter
Multifunction Vegetable-Prep Machine
Vertical Cutter/Blender

Electric Food Processors
powered by Halde

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.

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nemco FOOD EQUIPMENT
®

Only from
powered by Hallde

Far More Cutting Options
Than Any Other Countertop Food Processor

Dicing Options
(Four Models RG-50 and CC-34 Only)
Cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits and meats.

- 1/32” 5/64” 5/32” 7/32” 3/8”
- 5/16” 15/32” 5/8”

Graters/Shredders
Grate carrots and cabbages for raw salads. Grate nuts, almonds and dry bread. Grater 7/32” or 5/16” is commonly used for grating cheese for pizza and when shredding cabbage.

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.

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

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

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

Model # Description
280881 Slicer 1/32” (1 mm)
280882 Slicer 5/64” (2 mm)
*280884 Slicer 5/32” (4 mm)
280890 Slicer 1/16” (2 mm)
283275 Soft Slicer 5/8” (16 mm)
283284 Soft Slicer 3/8” (10 mm)
283295 Soft Slicer 9/16” (14 mm)
283294 Soft Slicer 5/16” (8 mm)

RG-50, RG-50S Vegetable-Prep Machines

Combi Cutter

Multifunction Vegetable-Prep Machine

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CG-34, CC-32S Combi Cutter

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*Comes standard with each Vegetable-Prep machine.

*Comes with each Combi Cutter.

*Comes with each Vegetable-Prep machine.

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RG-50, RG-50S Vegetable-Prep Machines

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

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- 1/16” 3/32” 1/8” 5/32” 3/16”

Dicing Grids
(Dicing Options RG-50 and CC-34 Only)

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

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