

Only from NEMCO!

The Easy Onion Slicer II™

Takes EASY to a whole new level . . .
Because a factory-pretensioned blade set never, EVER,
needs tightening!



Thanks to a **NEW!** pretensioned blade cartridge, even your most inexperienced employees can easily change the blades for optimum safety. Plus, they'll save time and slice with impeccable consistency!



Self-Taut

Equipped with a cartridge blade assembly that's pretensioned, the advanced II version of NEMCO's famous Easy Onion Slicer takes labor savings and operator safety to a whole new level. Now slicing onions and other firm veggies and fruits is truly EASY!

Blades Are Pretensioned . . . And Stay Tensioned!

Designed as a single, modular cartridge, the blade set is properly aligned and tensioned at the factory. As a result, the blades require absolutely ZERO tightening—not out of the box, not after heavy use in the busy commercial kitchen. Instead, your employees:

- Save time by doing more slicing and less fiddling with the blades.
- Achieve and maintain better slicing consistency.
- Reduce blade exposure for optimum safety.

More Reliable Performance

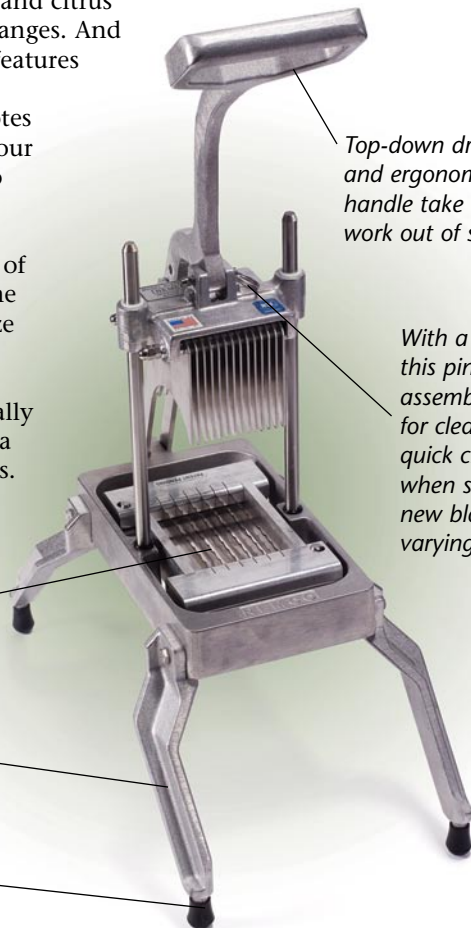
Just like its predecessor, the Easy Onion Slicer II features stainless steel blades and commercial-grade aluminum construction for lasting durability. And yet, even better is the new cartridge blade set, which:

- Maintains proper blade tension for more precise, uniform slicing.
- Promotes longer blade life, because the blades remain in correct alignment, thus avoiding contact with the pusher block that can dull or damage the sharp edge.
- Requires absolutely ZERO tightening, EVER, for extremely simple blade removal, cleaning and replacement.

Safer and More Efficient

Built for versatility, the Easy Onion Slicer II cuts everything from the colossal onions to celery, potatoes, green peppers, firm tomatoes, cucumbers and citrus fruits, such as lemons, limes and oranges. And through it all, a number of special features optimize efficiency.

- The blade cartridge design promotes optimum safety, enabling even your most inexperienced employees to change out the blades in a snap.
- The slicer's vertical drive and ergonomic handle use the power of mechanical leverage to take all the effort out of cutting and minimize operator fatigue.
- The legs are built tough for maximum stability and are specially formed to accommodate placing a food pan right beneath the blades.



Top-down drive and ergonomic handle take the work out of slicing.

With a simple pull of this pin, the pusher assembly comes off for cleaning or a quick change out when switching to a new blade set of a varying slice width.

Blades are razor-sharp stainless steel.

Sturdy legs stabilize unit for smooth slicing.

Rubber feet prevent slipping.

General Specifications

For models 56750-1, 56750-2, 56750-3 and 56750-4

Dimensions

Equipment (w x d x h)	10" x 19" x 30"
Shipping carton (w x d x h)	20½" x 11" x 21"
Equipment weight	17 lbs.
Shipping weight	22 lbs.

Performance Specifications

Model	Slice Thickness	Slice Diameter
N56750-1	3/16"	Up to 4"
N56750-2	1/4"	Up to 4"
N56750-3	3/8"	Up to 4"
N56750-4	1/2"	Up to 4"

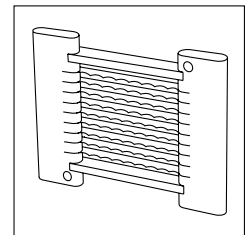
Optional Accessories

Model	Slice Thickness
56539-1:	3/16" cartridge blade assembly
56539-2:	1/4" cartridge blade assembly
56539-3:	3/8" cartridge blade assembly
56539-4:	1/2" cartridge blade assembly

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



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



NEW cartridge blade set is a cinch to remove or replace and always holds the proper blade tension.



"Exceeding your expectations"

NEMCO™ Food Equipment, Ltd.
301 Meuse Argonne
Hicksville, Ohio 43526
419.542.7751, phone
1.800.782.6761, toll free
419.542.6690, fax
www.nemcofoodequip.com