

Only from NEMCO!

# The Easy Tomato Slicer II

The super-fast and easy way to slice tomatoes just got easier!



**NEW!** Pretensioned blade cartridge maximizes safety, blade longevity and labor savings!



Model 56600-1

# Pretensioned for Trouble-Free Performance

Compact, efficient, fast and simple to use, the NEMCO™ Easy Tomato Slicer has been a staple in foodservice kitchens for its labor- and space-saving advantages. Now, with its new pretensioned cartridge blade-set design, the Easy Tomato Slicer II is safer and more convenient than ever.

## No Need to Adjust the Blades

Cut tomatoes and labor. That's it. Now available as a changeable cartridge, the blade set stays properly aligned and tightened without the need to adjust it. That means employees spend less time fiddling with the blades so you:

- Minimize the chances of someone getting cut.
- Ensure a consistently sliced quality product.
- Save time during blade replacement.

## Live Longer and Prosper

Building on the tough construction of the Easy Tomato Slicer, the cartridge blade set on this new model ensures even longer-lasting performance.

- By maintaining the blade tension, the cartridge design prevents misalignment that can cause the pusher to make contact with and nick or damage the blades.
- Keeping the blades clean is key to their precision. Now with such an easily removable cartridge, rinsing the blades after use is no problem.
- The blades are razor-sharp stainless steel, while the frame and handles are constructed of commercial-grade aluminum.

## Safer Than Ever

Your employees are neither adjusting the blades, nor waiting around for a manager to do it. Rather, changing out the cartridge is a snap for anyone.

- The blade cartridge just slides into place with minimal handling and cannot be installed improperly.
- The slicer's vertical handle and protective guards improve user comfort and safety.
- The slide board is high-density polyethylene, treated with Microban® to prevent microbial growth.

## General Specifications

For models 56600-1, 56600-2 and 56600-3

### Dimensions

Equipment (w x d x h)	7½" x 18⅝" x 9⅜"
Shipping carton (l x w x h)	21½" x 9½" x 10½"
Equipment weight	9½ lbs.
Shipping weight	11 lbs.

## Performance Specifications

Model	Slice Thickness	Slice Diameter
56600-1	⅜"	Up to 4½"
56600-2	¼"	Up to 4½"
56600-3	⅝"	Up to 4½"

## Optional Accessories

Model	Slice Thickness
566-1	⅜" cartridge blade assembly
566-2	¼" cartridge blade assembly
566-3	⅝" cartridge blade assembly
55874-2	Easy Scooper Stem Remover, 2-pack
55875	Easy Scooper Stem Remover, (144 each)



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

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

Microban® is a registered trademark of Microban International, Ltd.



Blades are razor-sharp stainless steel for a smooth, precise cut.

Ergonomic handle and self-lubricating track design make slicing easy.

Specially placed guards protect hands during use.

Slide board is HDPE with Microban®.

Rubber feet and table-stop prevent slipping.

**NEW!** Blade cartridge is a cinch to remove or replace, and always holds the proper blade tension.



"Exceeding your expectations"

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