

ONLY FROM

**nemco**<sup>®</sup> | FOOD  
EQUIPMENT

## Easy Onion Slicer 2™

Takes EASY to a whole new level . . .

Because a factory-pretensioned blade set never, ever, needs tightening!



Buy once. Buy the original.  
**Always look for this mark of quality**





# Self-Taut

Equipped with a cartridge blade assembly that's pretensioned, the advanced 2 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 2 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—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 2 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*



## Suggested Uses

*Ideal for onions, celery, potatoes, pickles, firm tomatoes, oranges, lemons and limes.*

## General Specifications

Model	Description	Slice Diameter
56750-1	3/16" Slice	Up to 4"
56750-2	1/4" Slice	Up to 4"
56750-3	3/8" Slice	Up to 4"
56750-4	1/2" Slice	Up to 4"

## Optional Accessories

56539-1:	3/16" Cartridge Blade Assembly (17 blades)
56539-2:	1/4" Cartridge Blade Assembly (13 blades)
56539-3:	3/8" Cartridge Blade Assembly (9 blades)
56539-4:	1/2" Cartridge Blade Assembly (7 blades)

## Dimensions

Equipment (w x d x h)	10" x 19" x 30"
Shipping Carton (l x d x h)	20 1/2" x 11" x 21"
Equipment Weight	17 lbs
Shipping Weight	22 lbs

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

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



*Thanks to a 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.*



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