The Easy Chicken Slicer™

Cut cooked chicken strips with maximum speed, consistency and safety!



One Slicing Tool That's Anything But Dull

NEMCO's new Easy Chicken Slicer[™] cuts breaded, and other cooked chicken breast much faster, more consistently and with much greater portion control than the conventional knife-in-hand method. Plus, with a unique assembly of unsharpened blades, it improves safety too.

For the freshest menu items and the tastiest profits, put NEMCO to work in your kitchen.

Rapid ROI

Designed to slice quickly and consistently with virtually no employee training, the Easy Chicken Slicer goes right to work on cutting your labor. And with its rugged, compact aluminum and stainless steel construction, it's built to keep paying dividends for years.

Improved Safety

Even the most inexperienced employees can be master handlers of the Easy Chicken Slicer. It's extremely easy to operate—with a low base for stability—and virtually injury-proof. The intentionally unsharpened blades cut right through the meat.

Easy Cleanup

The Easy Chicken Slicer is portable, and disassembly is as simple as pulling a pin. Plus, the stainless steel pusher block and the blades are specially designed to minimize lodging of chicken meat.

Suggested Uses:

If your operation is trying to maximize the exploding popularity of chicken salads, sandwich wraps and chicken strip meals, this is the tool you need. It quickly and easily cuts through chicken and other tender cooked meats.

Model	Description
55975	Easy Chicken Slicer
55868	Blade Assembly

Dimensions

Cut size—1/2" thick slice

Width x depth—6³/₄" x 13"

Height

- Pusher block up—165/16"
- Pusher block down—61/4"

Space for a pan

- Between counter surface and blade block—2³/₄"
- From inside front bumper feet to inside back bumper feet—11"

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

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

Rubber bumpers on pusher block dampen sound during operation.

Unsharpened stainless steel blades get the job done—safely.

Sturdy base features a low center of gravity and nonskid feet.

Designed to provide leverage, the

pusher block is easy to actuate.



"Exceeding your expectations"

NEMCO[™] Food Equipment, Ltd. 301 Meuse Argonne Hicksville, Ohio 43526 1.800.782.6761 419.542.7751 419.542.6690 (Fax) www.nemcofoodequip.com Blade assembly is easy to remove, clean and replace—with no specific orientation required. Space under the blades will accept a 2¹/₂"-tall, half-size pan.



