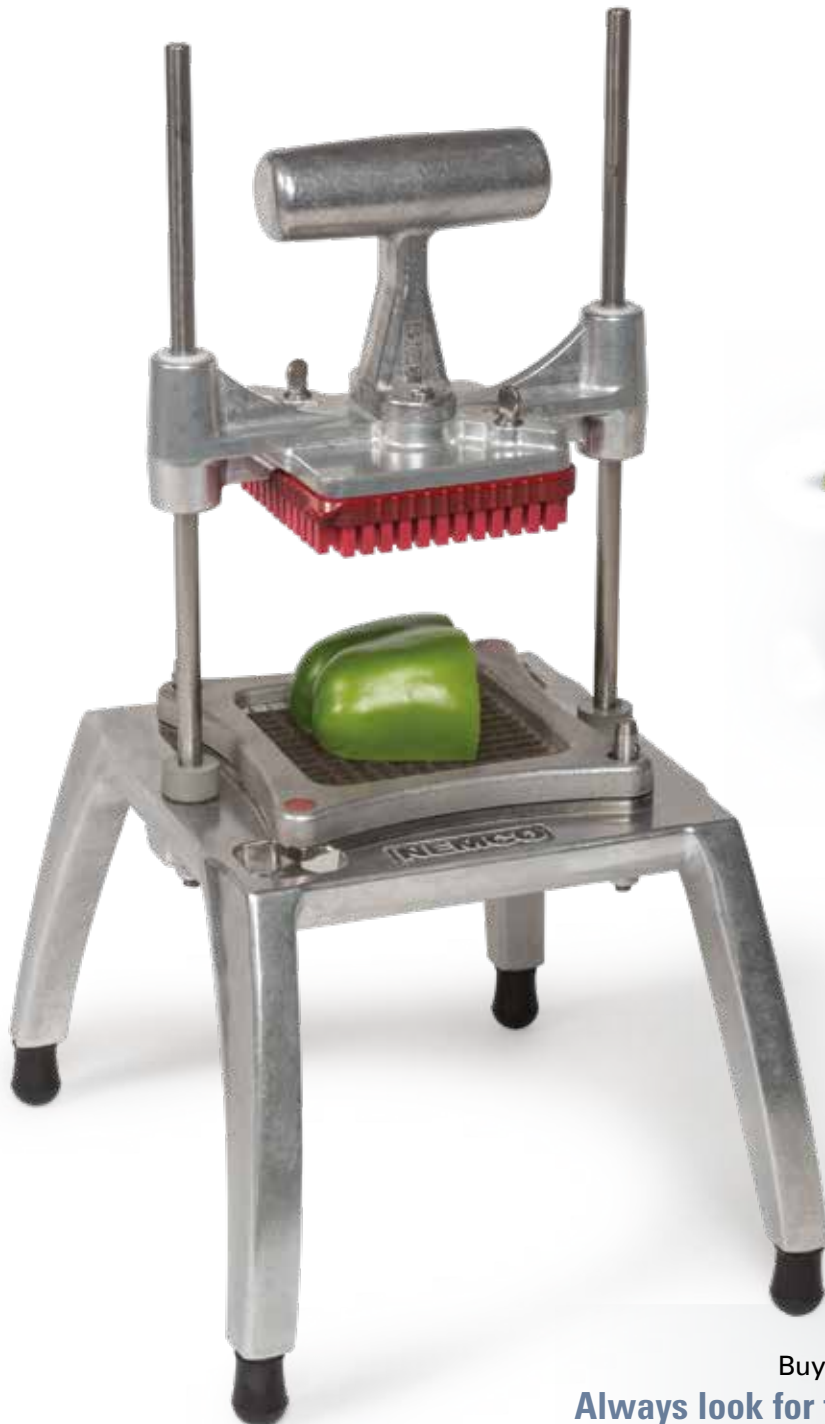


ONLY FROM

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

## Easy Chopper 3™

Take all the performance, versatility and speed of the industry's leading chopper, and make it even more user-friendly for ultimate ROI supremacy!



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





# Flying Colors!

Chop, slice and wedge faster than ever! Nemco takes one of its most versatile food prep tools to the next level with a number of subtle, but significant, enhancements that are nothing short of breakthroughs in user-friendly design.

## A Champion of Operator Efficiency

Hearing the market's wish list for an even better chopping tool, Nemco has evolved its already popular Easy Chopper yet again, with multiple features the market has never seen before!

- Color-coded blade assemblies and push blocks make correct change-out even faster and easier than before—with less risk of mismatching that can crash the blades and damage the block.
- Revolutionary push-block "gaskets" reduce cleaning the block to nothing more than a pull of two tabs and a wash, rinse and sanitize. Just slip the gasket over its corresponding block before chopping. When done, remove it and pull all the built-up food debris right out. No more digging at the block like a pair of muddy football cleats.
- Engineered nylon-based resin material used to manufacture the push blocks is more durable for longer performance life, reducing the risk of tooth breakage from classic commercial kitchen use or block shavings in the food from accidental blade contact while cutting.
- A higher, wider base can sprawl over a standard 1/3- or 1/6-size six-inch deep food pan, or a two-quart round pan.

## Still Tops in Chopping

Meanwhile, the Easy Chopper 3 maintains all the advantages of its Chopper 2 predecessor, including:

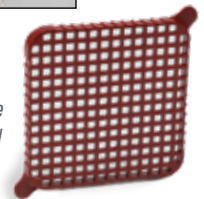
- 4¼"-square cutting area handles the BIG veggies with minimal precutting and is configured to provide a uniform, precise cut size from edge to edge.
- Weighted ergonomic handle and super-sharp blades give even your most inexperienced employees the ability to chop, slice and wedge with elite speed.
- As durable as ever, with commercial-grade aluminum construction and stainless-steel blades.

## Suggested Uses

*The Easy Chopper 3 is the all-in-one heavy hitter for fast chopping, slicing and wedging of onions, tomatoes, potatoes, celery, peppers and other firm veggies. It's even the go-to for cutting fresh herbs, like cilantro, basil, parsley and more. It even cuts cooked chicken and ham! This reliable versatility, combined with its user-friendly fringe benefits, makes it the perfect tool for any high-speed kitchen.*



*Nemco's innovative push-block gaskets make cleaning a cinch. Just pull the gasket tabs to remove and clear away all the block's food debris in one simple motion.*



*Patented.*



**1/4" cut (Red) | 3/8" cut (Blue) | 1/2" cut (Green) | 1" cut (Black)**

*The Chopper 3's interchangeable blade assemblies and push blocks are color coded to ensure fit, avoid destructive blade crashing and even make reordering super easy!*

# Chop, Slice and Wedge!

Weighted ergonomic handle is tough on produce, easy on elbows

Push block's nylon-based resin is highly resilient and less prone to suffer impact damage

Color-coded push-block/blade-set tandems simplify changeout, greatly reducing operator error that can cause damaging mismatches

Easily interchangeable blade cartridges are completely separate from the guide rods—no need to remove the rod bumpers

Guide rods, fixed to the frame with a Nylok® nut, are easily removed and replaced if bent or damaged

Push block's cleaning gasket made of durable synthetic nylon and easily removed with a simple pull of its two tabs

Stainless-steel blades stay super-sharp and taut for a clean, one-stroke cut, every time

Large 4¼"-square cutting area accommodates the BIG veggies

Cast aluminum frame is light-weight, but extremely durable

No-slip rubber feet add stability



Tall, sprawling base allows chopped produce to fall straight into a 1/6- or 1/3-size six-inch deep food pan, or a two-quart round pan





## General Specifications

Model	Description
<b>Chopping sizes</b>	
57500-1	1/4" Sq. Cut
57500-2	3/8" Sq. Cut
57500-3	1/2" Sq. Cut
57500-4	1" Sq. Cut
<b>Slicing sizes</b>	
57500-5	1/4" Thick Slice
57500-6	3/8" Thick Slice
57500-7	1/2" Thick Slice



## Optional Accessories

Model	Description
56275-1	1/4" Red Cleaning Gasket, 3-pk
56275-2	3/8" Blue Cleaning Gasket, 3-pk
56275-3	1/2" Green Cleaning Gasket, 3-pk
56275-4	1" Black Cleaning Gasket, 3-pk
57417-1	Push Block, 1/4" Red
57418-2	Push Block, 3/8" Blue
57417-3	Push Block, 1/2" Green
57418-4	Push Block, 1" Black
57424-1	1/4" Sq. Cut Blade Assembly
57424-2	3/8" Sq. Cut Blade Assembly
57424-3	1/2" Sq. Cut Blade Assembly
57424-4	1" Sq. Cut Blade Assembly
57424-5	1/4" Thick Slice Blade Assembly
57424-6	3/8" Thick Slice Blade Assembly
57424-7	1/2" Thick Slice Blade Assembly
57424-1-PBG*	1/4"-Cut Conversion Kit
57424-2-PBG*	3/8"-Cut Conversion Kit
57424-3-PBG*	1/2"-Cut Conversion Kit
57424-4-PBG*	1"-Cut Conversion Kit
57424-5-PBG*	1/4"-Slice Conversion Kit
57424-6-PBG*	3/8"-Slice Conversion Kit
57424-7-PBG*	1/2"-Slice Conversion Kit
57727-6W	6-Section Wedge
57727-8W	8-Section Wedge

\*Conversion Kit includes blade & holder assembly, push block and cleaning gasket.

## Dimensions

Equipment (w x d x h) <small>*(height from table surface to top of guide rods)</small>	9 3/4" x 12" x 19 1/2"*
Shipping Carton (l x w x h)	13" x 13" x 22"
Space between blade block and counter surface (for a pan)	6 1/2"
Shipping Weight	13 lbs
Actual Weight	11 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.



**nemco**® | FOOD EQUIPMENT

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