

Only from NEMCO!

Roma Tomato Slicer

Now, it's faster and easier than ever to get consistent, uniform slices of the tomato family's popular oddball variety!



Odd Shape. Evenly Sliced.

When the incredibly popular, but unconventionally oblong, Roma tomato proved unaccommodating to the world-famous Easy Tomato Slicer, Nemco engineers did what they do best—turned conventional thinking on its side.

'Rebuilt' for Speed

What's that? You need perfectly sliced Roma tomatoes super fast? No problem. Nemco has designed a new slicer specifically to fit the Roma.

- Just lay any typical-sized Roma on its side in the base's cradle.
- Blades in the handle slice downward in one quick, smooth motion.
- Place the next Roma and repeat!

Intellectually Sharp Blades

To preserve tomato integrity, without slowing down the slicing process, Nemco took a close look at the point of contact.

- Given the straight-down blade motion that engages the tomato squarely, instead of at an angle, Nemco engineers smartly adapted by going to a scalloped blade edge. The resulting pierce-first action ensures a beautifully clean slice, without crushing or squeezing the tomato.
- As part of a pretensioned cartridge assembly, the blades maintain even spacing for consistently uniform slice thickness.

Simply Commercial Tough

No-nonsense construction, without over-engineering, promises exceptional return on investment.

- The blades are stainless steel, while their cartridge assembly holds uncompromising rigidity to maximize blade life.
- The body is cast aluminum for lasting durability.
- Ergonomic design applies the pressure only where needed, minimizing the fatigue on both the equipment and the operator's elbow.
- Just a few pins and only four component parts make the unit a cinch

Ergonomic handle and downward motion makes rapid-fire slicing effortless

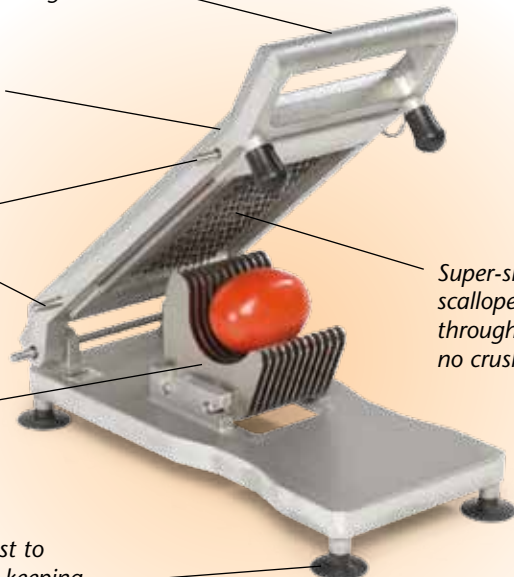
Cast aluminum frame is light-weight, but extremely durable

Cartridge blade set pops right out by pulling just two pins

Roma-tailored cradle remains stable, but lifts out with ease

Suction-cup feet hold fast to any countertop surface, keeping the base secure during use

Compact size makes the unit exceptionally portable



Suggested Uses

This is the must-have tool for operations looking to capitalize on the increasing demand for Caprese salads, personal pizzas, specialty sandwiches and other menu items featuring the smaller, richer, more authentic Roma. Great for slicing other soft produce too—like strawberries, mushrooms and more.

General Specifications

For models 56610-1 and 56610-2

Dimensions

Equipment (w x d x h)	6 1/8" x 14 7/8" x 5 1/2"
Shipping carton (l x w x h)	17" x 10" x 9"
Equipment weight	10 lbs.
Shipping weight	12 lbs.

Performance Specifications

Model	Slice Thickness	Slice Diameter
56610-1	3/16"	Up to 2"
56610-2	1/4"	Up to 2"

Optional Accessories

Model	Description
567-1	3/16" Blade assembly
567-2	1/4" 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.

Slice Regular Tomatoes Just as Fast!
Ask your Nemco rep about the original Easy Tomato Slicer II.



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