

From the World to Your Countertop

Global
Solutions
a NEMCO FOOD EQUIPMENT company

COUNTERTOP OVENS



Model GS1010



Model GS1005

MULTIPURPOSE OVENS

Manual — This is an ideal solution for expanding cooking capabilities in a kitchen where space is a premium. Manual operation allows for the full spectrum of temperature versatility. Rapid heating and recovery also make this a perfect appliance for on-demand cooking.

GS1010 Multipurpose Oven, w/Timer, Manual 17"

GS1015 Multipurpose Oven, w/oTimer, Manual 13"



Digital — Offers all the advantages of the manual unit, but with the addition of digital temperature controls that simplify operation for more inexperienced staff.

GS1005 Multipurpose Oven, Digital 13"



Model GS1200

CONVECTION OVENS

Manual — Kitchens looking to bake in small batches will find the perfect solution in this versatile model. Features convection technology that heats food quickly and evenly, plus offers a variety of options to meet uncommon application needs.

GS1200 Convection Oven, Manual, 1/4" Pan, 3-Shelf (NSF) (UL) US

GS1105-17 Convection Oven, Manual, 1/2" Size, 3-Shelf - 1700w

GS1105-28 Convection Oven, Manual, 1/2" Size, 3-Shelf - 2800w

GS1110-17 Convection Oven, Manual, 1/2" Size, 4-Shelf - 1700w

GS1110-28 Convection Oven, Manual, 1/2" Size, 4-Shelf - 2800w



Model GS1115

Manual Broiler — Diversify your menu even further with this manual countertop convection oven that offers eight different configurations and an added broiler function.

GS1115 Convection Oven w/Broiler, Manual, 1/2" Size, 3-Shelf



Manual Steam — Maximize the moistness and flavor of your fresh-baked goods with this unique countertop oven that combines convection heating with steam capabilities. Compact design that offers so much menu versatility makes this oven the hero for coffee shops, cafes, snack bars and kiosk-style eateries.

GS1120 Convection Oven w/Steam, Manual, 1/2" Size, 4-Shelf



Model GS1125

Digital Steam — Offers all the advantages of the manual steam oven, but with the addition of digital temperature controls that simplify operation for more inexperienced staff.



Convection Oven w/Steam, Digital, 1/2" Size, 4-Shelf

Searching Far and Wide to Meet Your Needs

Foodservice operators everywhere know they can always turn to Nemco for smart, reliable food equipment, designed to meet their most unique menu challenges.

Introducing Global Solutions—your connection to an even bigger world of ideas in countertop food equipment. With the growing Global Solutions line, you have an even faster, more efficient pathway to finding the right product for your needs, and the assurance of knowing you still have the reliable Nemco name to back it up.

ECONOMY FOOD PREP EQUIPMENT

CHOPPERS

Chopper — Make quick work of onions, peppers, potatoes and all sorts of other staple produce items with this super-simple chopper. Just bring the weighted handle down in one stroke and, then, keep the veggies coming. Features an aluminum body with nonskid rubber feet for stability.

GS4150-A 1/4" Chopper

GS4150-B 3/8" Chopper



Lettuce Chopper — Turn an entire iceberg head into a crispy-fresh pile of lettuce with one motion. Cut a case of cored heads in just three minutes. Features an aluminum body with nonskid rubber feet for stability.

GS4200 1 x 1" Lettuce Chopper

GS4200-C 1/2" x 1/2" Lettuce Chopper



Wall-Mount Chopper — Save time and space with this convenient model that stays up off the counter. Features an ergonomic handle with the built-in leverage to easily cut through raw potatoes, onions and other tough produce. Made of aluminum.

GS4450-A 1/2" Wall-Mount Chopper

GS4450-B 3/8" Wall-Mount Chopper



Wedge Cutter

Forget using a knife. Create perfect citrus, tomato and other fruit and veggie wedges with one quick top-down.

GS4560-6 6-pc Wedge Cutter

GS4560-8 8-pc Wedge Cutter



Model GS4150-A



Model GS4200



Model GS4450-A



Model GS4560-8





Model GS4100-A

SLICERS

Tomato Slicer — One stroke is all it takes to turn a whole tomato into multiple slices with perfectly uniform thickness for consistent portion control and minimal waste. Made of aluminum with a low base and nonskid feet for stability.

GS4100-A $\frac{3}{16}$ " Tomato Slicer

GS4100-B $\frac{1}{4}$ " Tomato Slicer



Model GS4250-A

Onion Slicer — Slicing even the toughest onions is easy, thanks to an ergonomically designed handle that uses leverage. Your motion is effortless, while the pusher block does all the work. Made of aluminum with a wide base and nonskid feet for stability.

GS4250-A $\frac{3}{16}$ " Onion Slicer

GS4250-B $\frac{1}{4}$ " Onion Slicer



Model GS4400

Rotary Slicer — Use just one tool to slice all sorts of fruits and vegetables in a wide range of thicknesses. Simply adjust the blades to the size you need, from $\frac{1}{8}$ " to $\frac{1}{2}$ ". Bolt the base to the counter for stability. Then, turn an ergonomic screw to remove the slicer for easy cleaning. Made of aluminum.

GS4400 Adjustable Rotary Slicer



Model GS4350

Grill Scraper

Make quick work of cleaning your griddle tops with this aluminum-cast tool that transfers user motion right to the point of attack. Turning a couple of wing nuts is all it takes to remove and replace the scraper blade.

GS4350 Grill Scraper



Model GS4300-B

Cheese Cutter

Turning a bulk cheese block into a pile of uniform slices, sticks or cubes takes only seconds with this easy-to-use device. Adjust for $\frac{3}{8}$ " or $\frac{3}{4}$ " sizes. Made of aluminum.

GS4300-B Cheese Cutter



Model GS4500

Can Opener

Take the fight of opening #10 cans and make it as easy as a Sunday drive with this ergonomic cast-iron can opener. Just place the can on the base and turn the easy-motion crank a few times. Opener mounts right to the counter's edge for stability.

GS4500 #10 Can Opener

FOOD MERCHANDISING EQUIPMENT



Model GS1300-24



Model GS1300-16S

OPEN HOT-FOOD MERCHANDISERS

Horizontal Dual-Shelf — A wide-open design lets your food sell itself by staying clearly visible and easily accessible, especially with the addition of built-in overhead shelf lighting. An adjustable thermostat gives you the control to hold your food at a preferred temperature. Features stainless-steel construction.

GS1300-16 Heated Shelf Merchandiser, Flat 16"

GS1300-24 Heated Shelf Merchandiser, Flat 24"



Slanted Dual-Shelf — Also boasts a wide-open design, but adds the element of a six-degree shelf angle that maximizes visibility and ensures 'next-in-line' items always slide forward to take the place of items removed for purchase. Features stainless-steel construction.

GS1300-16S Heated Shelf Merchandiser, Slanted 16"

GS1300-24S Heated Shelf Merchandiser, Slanted 24"



Model GS1410



Model GS1400-25



Model GS1405

CLOSED HOT-FOOD MERCHANDISERS

Solid Shelf — A complete enclosure with no front corner posts maximizes visibility, while an adjustable thermostat allows for heating a wide variety of baked goods and other warm foods. The bottom-warming shelves, in particular, are great for keeping crusts crisp on pizzas up to 16" in diameter. Header graphics add merchandising appeal.

GS1410 Heated Food Merchandiser, 2-Shelf, Single Door

GS1415 Heated Food Merchandiser, 3-Shelf, Single Door



Wire Shelf/Pass-Through — Front and back doors ensure your merchandiser stays stocked and keeps selling by giving both your behind-the-counter staff and self-serve customers easy reach-in access. Warm, circulating air holds food above 150°F. Wire shelves are height- and angle-adjustable. Header graphics add merchandising appeal.

GS1400-16 Heated Food Merchandiser, 2-Shelf

GS1400-16-2 Heated Food Merchandiser, 2-Shelf, Pass-Thru

GS1400-25 Heated Food Merchandiser, 4-Shelf

GS1400-25-2 Heated Food Merchandiser, 4-Shelf, Pass-Thru



Wire Shelf/Front Access — An extremely compact design and super-easy-to-open hinged doors make this a perfect customer-friendly merchandiser in an already crowded countertop. Keeps pretzels, pastries and other favorites warm. Header graphics add merchandising appeal.

GS1405 Heated Food Merchandiser, 2-Shelf





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