

Only from Nemco!

# Amazing Seafood Prep Equipment

Make more money on the immense popularity of seafood with these machines that maximize productivity and labor efficiency!



**ShrimpPro 2000®**  
Power Shrimp Cutter & Deveiner™



**Proshucker®**  
Power Shell Separator™

# Your Ship Has Come In



Nemco brings it all together—incredible speed and labor efficiency, maximum yield with no waste, almost no training required—to reduce your bottom line and expand your margins on the freshest moneymakers in the sea.

## ShrimpPro 2000® Power Shrimp Cutter & Deveiner™

Keep pace with the demand of your hungriest shrimp lovers. The ShrimpPro instantly and consistently deveins, cuts, butterflies or splits up to 6,000 shrimp an hour!

- Operators hand-feed or attach the feeder tray for quicker cutting.
- The machine does all the work—just drop the shrimp in.
- Compact, portable design saves space and makes for easy storage.



For low- to medium-volume seafood operators, Nemco offers the ShrimpPrep. Mated with an existing Robot Coupe™ food processor, the Prep offers all the advantages of the Pro, but with a 2,500–3,500 shrimp output.

### Suggested Uses

Perfect for seafood bars and buffets, Asian stir-fry restaurants, caterers and other seafood specialty restaurants and retailers.

### General Specifications

| Model     | Description               |
|-----------|---------------------------|
| 55925     | ShrimpPro (2000)          |
| 55925-230 | ShrimpPro (2000)-230V, CE |
| 55950     | ShrimpPrep (RC-2001)      |
| 56004     | ShrimpPro Feeder Tray     |
| 55991     | ShrimpPrep Feeder Tray    |

### Replacement Blade

|       |                                   |
|-------|-----------------------------------|
| 55977 | Model 55925, 55925-230, and 55950 |
|-------|-----------------------------------|

Comes with feeder tray; small, medium and large depth rollers; lubricant and two 9/16" blade wrenches.

## Proshucker® Power Shell Separator™

Quickly and cleanly open up to a dozen oysters a minute with virtually 0% risk and 100% yield!

- A dull threaded bit gently pries open the shell.
- Unit works fast and evacuates all mud and shell fragments.
- So easy to use, it requires almost no training.



### Suggested Uses

Perfect for restaurants with oyster bars and seafood buffets, as well as catering operations and supermarkets.

### General Specifications

| Model     | Description                |
|-----------|----------------------------|
| 55900     | ProShucker® (PSS-100)      |
| 55900-230 | ProShucker® (PSS-100)-230V |

### Replacement Bit

|                |                        |
|----------------|------------------------|
| 55957 (3 pack) | Model 55900, 55900-230 |
|----------------|------------------------|

Comes with foot pedal, three bits/augers and two bit replacement wrenches. Available in 120v and 230v. All 230v units are shipped without plug or cords.

Replacement parts are available through Nemco's 24-hour Zip Program. Nemco reserves the right to make design, specification or model changes without notice. Robot Coupe™ is a trademark of Robot Coupe USA.



"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



Printed 6/12. Printed in the U.S.A.