

ShrimpPrep RC-2001[®] by NEMCO FOOD EQUIPMENT

Shrimp Cutter & Deveiner



NEMCO Food Equipment

301 Meuse Argonne
Hicksville, Ohio 43526
1.800.782.6761 Toll-free
419.542.7751 Telephone
419.542.6690 Fax

www.nemcofoodequip.com

AVAILABLE IN 120v & 240v
U.S. PATENT NO. 5,613,603
ETL LISTED SAFETY & SANITATION

- Mates to Robot Coupe* R2, R300, R301U
- Easy to use
- Safe
- Portable
- Easy to clean
- Cut, Butterfly or Split

- Completely removes vein
- 2,500 - 3,500 pieces per hour
- Reduces cost \$1.50 - \$2.00 per lb.
- Reduces waste/Increases yield
- Reduces workers' comp claims
- All species of shrimp
- Works on U/12 - 70/80 sizes

Ideal for:

- Low & Medium volume users
- Foodservice
- Retailers
- Caterers
- Made in U.S.A

Robot Coupe Machine not included

*Robot Coupe is a Trademark of Robot Coupe USA