

ONLY FROM

nemco[®] | FOOD EQUIPMENT

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™



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



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.

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.



Comes with foot pedal, three bits/augers and two bit replacement wrenches.

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.

Suggested Uses

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

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.



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

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.



General Specifications

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

Optional Accessories

55957	Replacement Bit (3 pack)
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Dimensions

Equipment (w x d x h)	4 1/2" x 6 3/4" x 5 1/4"
Shipping Carton (l x w x h)	14 1/2" x 7 1/2" x 6 1/2"
Equipment Weight	6.5 lbs
Shipping Weight	7 lbs

Available in 120V and 230V. All 230V units are shipped without plug or cords.

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

Optional Accessories

55977	Replacement Blade for Models 55925, 55925-230, and 55950
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Dimensions

55925, ShrimpPro	
Equipment (w x d x h)	8 3/4" x 15" x 10 1/8"
Shipping Carton (l x w x h)	19 1/2" x 13" x 13 1/2"
Equipment Weight	11.5 lbs
Shipping Weight	17 lbs

55950, ShrimpPrep

Equipment (w x d x h)	9 3/4" x 11 3/4" x 9 3/4"
Shipping Carton (l x w x h)	16" x 13" x 15"
Equipment Weight	10 lbs
Shipping Weight	15 lbs



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