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PRODUCT

Nemco NVN0001 Easy Vegetable Noodler – Commercial Zucchini & Veggie Spiraliser

Model / SKU: NVN0001

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EQUIPMENT

Easy Vegetable Noodler

Capitalize on the low-carb craze with the one and only zucchini-noodle machine that can deliver the commercial-grade speed and performance durability you need!



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



Twist and Shout



Quickly turn zucchini and other firm veggies into a low-carb, high-margin pasta replacement with Nemco's Easy Vegetable Noodler—the only NSF-approved, commercial-grade device of its kind on the market!

Just Turn the Handle for Incredible ROI

Superfast and labor efficient, the Easy Vegetable Noodler lives up to its name in numerous ways—maximizing your profit potential on every low-carb, gluten-free, spaghetti-noodle order.

- Easy to load—Cut the ends off of a zucchini, summer squash, sweet potato or other similar firm veggie, mount one end on the drive plate and slide the face plate up flush against the other end.
- Easy to use—The Noodler is securely mounted to the counter, perfectly balanced, and specially equipped with an extremely smooth drive mechanism. So, cranking out mounds of noodles, even at high speed, takes little to no effort.
- Easy to clean—Spin a few wing nuts and remove from the base mount. Just like that, the Noodler is prepped for a thorough wash down in the sink.

Keep on Turnin' for Years to Come

Unlike other zucchini noodle makers only available at the consumer retail level, Nemco's Easy Vegetable Noodler is specifically built for the commercial kitchen.

- Sound, simple mechanical design-operation minimizes potential for maintenance issues and makes troubleshooting a virtual no-brainer.
- Sand-cast aluminum construction withstands anything the commercial kitchen can dish out.
- NSF-approval meets food-safety standards.

Gearless crank with ergonomic handle takes almost zero effort to turn

Sand-cast aluminum construction throughout makes this, by far, the toughest zucchini noodler on the market

Vegetable mount is easily accessed for rapid loading

Base mount affixes firmly to any counter surface

Stainless steel blade teeth automatically cut and curl $\frac{9}{64}$ " spaghetti-size noodles

Ergonomic wing nut makes detaching from the base a simple process



Model 55150B-P

For even faster, easier production of zucchini noodles, Nemco also offers an electrically powered Vegetable Noodler

Suggested Uses

The Easy Vegetable Noodler is the must-have device for grocery deli counters, health-menu restaurants and other retail establishments looking to capitalize on the increasing demand for low-carb, gluten-free pasta alternatives. Makes spaghetti-like noodles out of zucchini, squash, potatoes, sweet potatoes, daikon, carrots and cucumbers.

General Specifications

Model	Description
55050AN-P	Vegetable Noodler
Dimensions	
Equipment (w x d x h)	5 $\frac{1}{2}$ " x 22" x 9"
Shipping Carton (l x w x h)	14 $\frac{1}{2}$ " x 7" x 11"
Equipment Weight	4 lbs
Shipping Weight	5 lbs

Replacement parts are available through Nemco's 24-hour Zip Program.

Nemco reserves the right to make design, specification or model changes without notice.



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