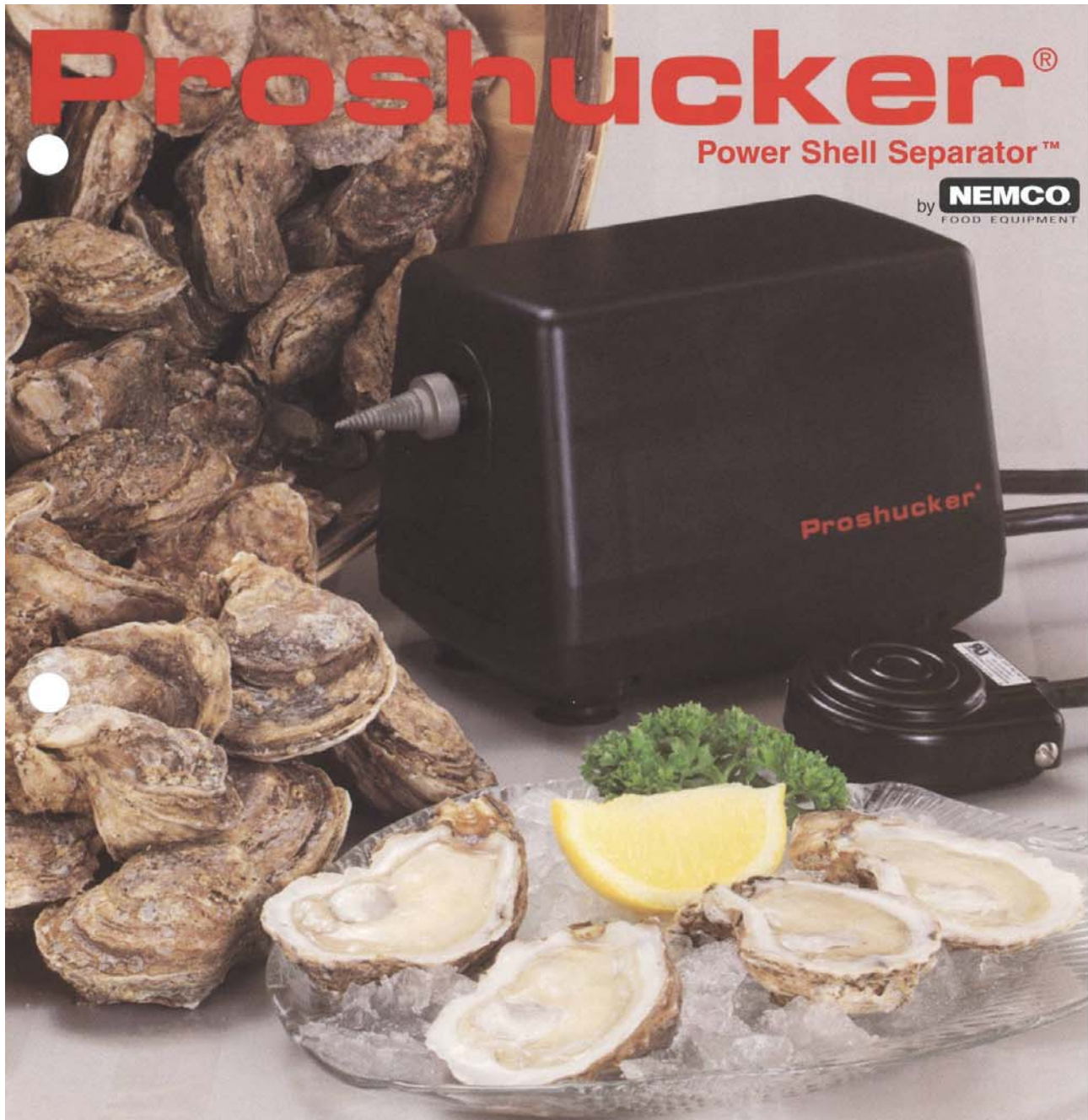


Proshucker®

Power Shell Separator™

by **NEMCO**
FOOD EQUIPMENT



- Electric
- Easy to use
- Safe
- Requires little or no training
- Portable
- Easy to clean
- Stores easily
- Opens 8-12 oysters per minute
- Will open any species of oyster

- Reduces waste
- Gives 100% net yield
- Evacuates all mud and shell
- Reduces workers comp claims
- Reduces insurance cost
- Stainless steel bit
- Bits are replaceable
- Attractive European styling
- Made in the U.S.A.

Proshucker®

Power Shell Separator™

A SIMPLE 3-STEP PROCESS



1. HOLD OYSTER HINGE UP TO BIT



2. DEPRESS FOOT SWITCH



3. CLEAR MUSCLE • REMOVE TOP SHELL

How It Works:

The Proshucker is no toy or gimmick. A high torque motor rotates the cone shaped threaded bit which when introduced to the hinge of the oyster gently pries the shells apart. Little or no pressure is applied, the machine does all the work for you and does not break the shell. Any mud or shell particles that usually end up in the meat is automatically evacuated out the back. The meat is clean and uncut. As the shells separate, the user simply slides a DULL BLADED knife across the inside of the top shell to cut the adductor muscle. Because the oyster is opened and the top shell cleared simultaneously the job is twice as fast! Supermarkets and seafood retailers can use The Proshucker to pop the hinge allowing the consumer to finish at home with just a butter knife.

Safety Features:

- Tip of bit is dulled
- Eliminates need for sharp tipped oyster knife
- Won't penetrate skin
- Foot pedal activated
- Motor only activated when oyster is in proper position
- Bit keeps shells open 1/4" for easy completion with dull knife
- Unlike the devices you pull down, there is no blade descending on your hand
- Glove only needed to keep hands clean

Ideal For:

- Restaurants
- Raw Bars
- Hotels
- Banquet Facilities
- Caterers
- Seafood Wholesalers
- Seafood Retailers
- Supermarkets
- Commercial Shucking Houses
- Homes

A proven product...acclaimed by experts, and a solid profit opportunity.

Specifications:

Model #PSS100
120 Volts, 60Hz, 1 Amp or 240v, 50/60 Hz, .5 Amp
5 1/8" H x 4 1/2" W x 6 1/2" D
Shipping Wt. 7 lbs. ea. Master: 4 Units, 30 lbs.

Made in the U.S.A.

U.S. Patent No. 4,870,719 and patents pending

U.S. and Foreign

Replacement parts can be sent in 24 hours.

ETL Listed



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