Only from Nemco!

Spiral Fry™ PotatoKutter

An amazing and highly profitable twist
on the classic French fry favorite!





Cash In on Your Chips!



Turn an incredible profit with Nemco's versatile Spiral Fry™ PotatoKutter, capable of quickly and efficiently turning any wholesome, inexpensive fresh spud into one of four different specialty fried potato menu items.

One Machine, So Many Options

Introduced at the dawn of the curly French fry, Nemco's Spiral Fry is keeping pace with the potato evolution. Now, with a quick change of the front plate assembly, you can easily crank out any of these high-margin favorites!



Fresh Costs You Less

Put more money to your bottom line with fresh-cut versus frozen:

- Fresh potatoes don't need refrigeration—saving energy and freezer space.
- You save cooking energy because fresh fries faster than frozen and requires far less recovery time for the oil.
- Spiral Fry uses the entire potato—vitamin-rich skin and all.
- Best of all, every Spiral Fry item looks like a "double order" for high-value presentation.

Built to Last

With the popularity of these specialty fried potato menu items, your Spiral Fry will undoubtedly be among the busiest food prep machines in your kitchen. So, Nemco engineered it for super durability and ease of use.

- Made of commercial-grade cast aluminum and stainless steel.
- Mounts conveniently on any flat surface for right- or left-handed use.
- Screw drive does all the work.
- Comes free from the mount for cleaning by simply loosening a knob.
- Washes up in a snap to meet tough sanitation codes.



Suggested Uses

Hot, crispy spiral, ribbon, wavy or chip twister fries make a savory, healthful, high-value presentation that customers love. Spiral Fry affords you the highest profit on every serving, and pays for itself in no time. It's perfect for creating signature-item appetizers, and is a great choice for the bar and lounge too. Plus, blade assemblies are available to quickly and easily cut attractive veggie garnishes (pictured above).

Model	Description
Spiral Fry	
55050AN	Spiral Fry
55017	Front Plate Assembly
Ribbon Fry	
55050AN-R	Ribbon Fry
55876	Front Plate Assembly
Garnish	
55050AN-G	Fine Cut Garnish
55711	Front Plate Assembly
Wavy Ribbon Fry	
55050AN-WR	Wavy Ribbon Fry
55876-WR	Front Plate Assembly
Chip Twister Fry	
55050AN-CT	Chip Twister Fry *(straight)*
55876-CT	Front Plate Assembly
55050AN-WCT	Chip Twister Fry *(wavy)*
55876-WCT	Front Plate Assembly

Dimensions	
Length *(with potato holder fully retracted)*	22"
Width overall	5½"
Height *(maximum, at blade cutter end)*	9"
Slide mount *(l x w)*	3¼" x 3"
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.

NEMCO FOOD EQUIPMENT

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NSF

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