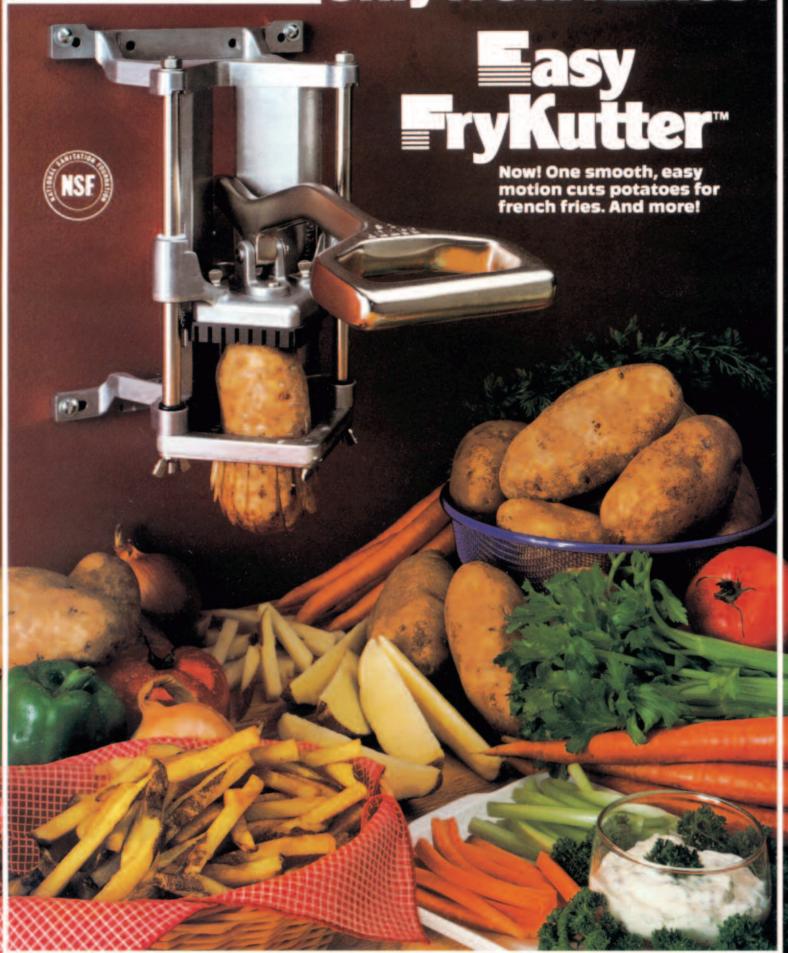
Only from NEMCO!





The Fastest, easiest way to cut potatoes for french fries!

Simple to use!

No awkward stretching

Saves time and money!





- Fits the same mounting hole as most other machines. No need to drill new holes!
 - Linkage engineered with superior thrust ratio so one smooth, easy pull delivers plenty of pressure to cut potatoes and other vegetables.

Fast, easy, reduces fatigue!

Easy FryKutterTM is fast! The revolutionary new handle and linkage design gives you better leverage than other machines---and it's less work! There's no awkward reaching or hand re-positioning -the Easy FryKutter® works with natural body motion so that one hand position, in one smooth motion, does the job! Less work results in less fatigue and faster production.

Specifications:

Height:						10"
Length:	 					20"
Width:						
Shipping V						

We reserve the right to make changes without notice in design, specifications and models

Replacement parts available quickly through our NEMCO 24-hour Zip Program.

The Versatile Easy FryKutter™ does more than cut french fries!

CUTS!

- potatoes for french fries
- carrot sticks
- celery sticks

CHOPS!

- onions
- peppers
- tomatoes

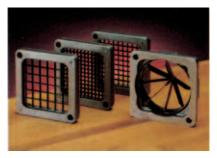
WEDGES!

- potatoes for steak fries
- tomatoes



301 Meuse Argonne Hicksville, Ohio 43526 Phone (419) 542-7751 FAX (419) 542-6690





Cutting Grids:

The Easy FryKutter™ is available in several models, the #N55450-1 features a 1/4" cutting grid, the #N55450-2 offers a 3/8" cutting grid and the #N55450-3 has a 1/2" cutting grid. The cutting grids are interchangeable and may be purchased separately. The machine can also be purchased as a wall mount wedger, order #N55450-4 (4-cut wedger), #N55450-6 (6-cut wedger) or #N55450-8 (8-cut wedger).

The Easy FryKutter™ is built to last!

Like all Nemco products, the Easy FryKutterTM is designed, engineered and built to provide years of reliable service. Metal construction holds up to the toughest day-in, day-out use.

Exclusive NSF listing

The Easy FryKutter's™ National Sanitation Foundation (NSF) listing assures foodservice operators that the equipment is manufactured in compliance with the sanitation standards established by the NSF. These standards are both locally and internationally recognized.

