

Only from Nemco!

# Monster Airmatic FryKutter

Now you can keep up with even the largest, hungriest French-fry-craving crowds!



# Your Potatoes Won't Know What Hit 'Em



Never let a wave of hungry customers down. When the popularity of French fries meets your busiest rush times, get more orders out and make more money with Nemco's Monster Airmatic FryKutter.

## 720 Potatoes an Hour? No Sweat.

Cut the monster potatoes. Cut more of them. And cut them at an incredible rate of speed—with absolutely no operator fatigue.

- Built to make quick work of extra large potatoes.
- Just feed the chamber and let the pneumatic cylinder do the work.
- NO operator fatigue means no slowing down. Anyone can effortlessly cut 12 monster potatoes a minute (720 an hour) to keep up with demand.

## User-Friendly in Every Way

Nemco always designs its products with the operator in mind, focusing on ergonomics, safety and convenience. And the Monster Airmatic FryKutter is no exception.

- Simply load a potato and stand by. There is absolutely no fatigue, even after thousands of cuts.
- Hands remain clear of the cutting area when the actuator shield is closed to engage the air-actuated cylinder.
- Changing the blades to keep them sharp is super-easy with the modular cartridge blade assembly.

## Consistent, Yet Versatile

Maximize your margins with precise portion control, while using the entire potato—or any of a number of other veggies, for that matter.

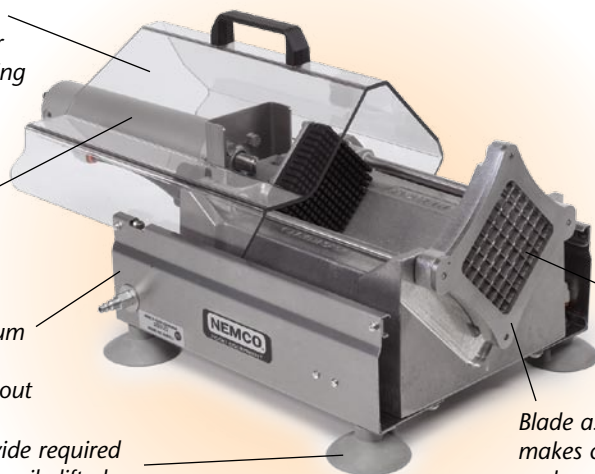
- Achieve three accurate cutting sizes—1/4", 3/8" or 1/2".
- In addition to russet and sweet potatoes, cut carrot sticks, zucchini sticks, onions, peppers, celery and more. (*note: sweet potatoes must be precut in half, lengthwise.*)
- Versatile in its kitchen placement too—can be suctioned to a countertop horizontally or, if counter space is scarce, mounted vertically on a wall.
- Get this! Cuts soft veggies too, like tomatoes precut in half! (*requires the purchase of a single-tier blade set, listed on the right.*)

Clear polycarbonate guard keeps operator hands free from cutting area when the drive cylinder is actuated

Air cylinder with built-in air-piloted cushions\*

Durable cast aluminum and stainless steel construction throughout

Suction-cup feet provide required stability, but can be easily lifted for convenient mobility



A variety of cut sizes are available.

4 1/4" sq. cutting area accepts extra large potatoes

Blade assembly cartridge makes changeout quick and easy.

## Suggested Uses

Nemco's Monster Airmatic FryKutter is a must have for very high-volume fast-food and grab-and-go-style restaurants. Use this workhorse for French fries and steak fries, as well as various cuts of other vegetables, including onions, celery, bell peppers, tomatoes and more.

## General Specifications

Model	Description
56455-1	1/4" cut
56455-2	3/8" cut
56455-3	1/2" cut

## Blade & Holder Assembly—For Hard Veggies

1/4" cut, (double-tier)	Model 56424-1T
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## Blade & Holder Assembly—For Soft Veggies

1/4" cut, (single-tier)	Model 56424-1
3/8" cut, (single-tier)	Model 56424-2
1/2" cut, (single-tier)	Model 56424-3

## Replacement Blade Sets

1/4" cut, (single-tier)	Model 536-1
1/4" cut, (double-tier)	Model 536-1T
3/8" cut, (single-tier)	Model 536-2
1/2" cut, (single-tier)	Model 536-3

## Dimensions

Equipment (w x d x h)	29" x 15" x 14"
Equipment weight	40 lbs.
Shipping weight	50 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.

\*The pneumatic cylinder requires that your establishment have compressed air available in the preparation area. Please consult factory for requirements.



"Exceeding your expectations"

Nemco® Food Equipment, Ltd.  
301 Meuse Argonne  
Hicksville, Ohio 43526  
1.800.782.6761  
419.542.7751  
419.542.6690, fax  
www.nemcofoodequip.com

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