# Only from NEMCO!

A Great MONEY MACHINE That Makes Big Profits Sprout from Whole, Fresh Potatoes



# Two Great Ways To Turn Whole Potatoes Into Big Profits.

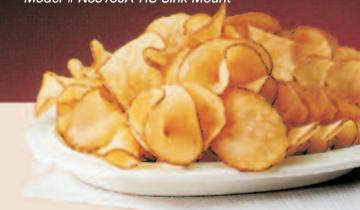
## PowerKut Spiral Fry™!

Model # N55150A-C Table Mount Model # N55150A-E Sink Mount



PowerKut Ribbon Fry™!

Model # N55150A-R Table Mount Model # N55150A-RS Sink Mount



The fastest, easiest way to cut fresh whole potatoes into fun spirals that fry up fast to a full-flavored golden brown. They're the most profitable fries you can serve *plus* they look like double orders on the plate! Just load the potato, apply pressure and move the carriage forward.

### Serve "fresh fries" – natural, healthful, delicious fries using the whole potato!

Now you can french fry the entire potato—no waste—including the nutritionally rich skins. All the vitamins, minerals and protein are retained, while all the great flavor comes through with every order.

- Mounts in any direction on virtually any flat surface.
- Made of heavy-duty stainless steel and engineered plastics.
- Easy to disassemble for cleaning.
- Design assures reliable, long life operation.
- Heavy-duty electric motor operates on standard 60 cycle, 120 volt; an additional unit is available in 230 volt AC current. Just plug into AC outlet.
- Replacement parts available quickly through our Nemco 24 - hour Zip Program.

#### Introducing... a fresh new twist to an all American favorite!

As one continuous thin-sliced curl of potato, "Ribbon Fries" fry up fast to make a fresh, exciting, highly profitable addition to your menu! Just one whole unpeeled Russet potato made all the plate filling, Ribbon Fry spirals shown in the photo above. Great as a taste tempting side dish or snack, serve Ribbon fries hot with vinegar, melted cheese or catsup. They're fast, easy, and a real crowd pleaser!



Model # N55150A-G Table Mount Model # N55150A-GS Sink Mount

#### **PowerKut Garnish**

Now, add a beautiful garnish to your plates with the PowerKut Garnish!
Mounds of fine cut garnish like carrots, red beets and daikon improve the value and appearance of any entrée.

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**DISTRIBUTED BY:** 



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#### **Specifications**

 Overall length
 171/4" (43.8 cm)

 Width
 10" (25.4 cm)

 Height
 83/4" (22.3 cm)

 Shipping weight
 24 lbs. (10.9 kg)

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