

Only from NEMCO!



Spiral FryTM

**Makes
Profits sprout
from Wholesome
FRESH POTATOES**

Spiral Fry™!

Model # N55050AN



Ribbon Fry™!

Model # N55050AN-R



Garnish Cut

Model # N55050AN-G



Spiral fry cuts every wholesome, inexpensive *fresh potato* in captivating spirals that fry fast to a delicious golden brown for the most satisfying french fries you can offer your customers. And the most profitable, too, for you!



SPIRAL FRY
lets you cash in
on America's love
affair with healthful
eating the natural way

Once a potato is frozen, it isn't "natural" anymore. But Spiral Fry is designed to take advantage of the natural goodness of fresh potatoes for french frying, with the vitamins, minerals, protein and flavor retained in every golden delicious serving. No need to remove vitamin rich skins. No preservatives added, either.

SPIRAL FRY helps you cut costs without cutting quality

Good quality fresh potatoes are far cheaper than frozen potatoes. They don't require refrigeration . . . no loss of energy opening and closing the freezer door to obtain frozen potatoes for customer orders. You save freezer space. And slim-trim spiral fry cut potatoes *fry fast* . . . don't up your energy bills by chilling your cooking fat as do frozen potatoes. And every serving looks like a "double order" for extra patron satisfaction and high value perception.

DISTRIBUTED BY:

Why is **SPIRAL FRY** heavy-duty-built



The way your patrons will go for spiral-fried potatoes, Spiral Fry will be among the busiest of all food preparation equipment devices you use. So we build it tough to last and last . . . and for easy cleaning to meet tough sanitation codes. Just loosen mounting nut, remove from mount and rinse under warm water. Spiral Fry comes clean fast — even after standing overnight. Mount is designed so that you can install Spiral Fry on any flat surface — even a back bar if you want to use Spiral Fry as an exciting new business-builder by offering individually prepared orders to customers out front.

SPIRAL FRY Features You'll Appreciate

- Preset drive depth prevents contact of potato holder with cutting blade
- Easy-action screw drive automatically releases at end of stroke to retract for fast reloading of potato holder

- Versatile mounting — on any flat surface in either of two directions
- Easily disassembled for routine service
- NSF listed
- Spare parts available quickly through our Nemco 24-Hour Zip Program

See for yourself how **NEMCO SPIRAL FRY** makes fresh potatoes yield big profits

Assume: Spiral cut of fresh potato weighing 6 oz., cooked and sold to patron for 75¢.

Your Profit Per Serving 65¢.

100 lbs. potatoes at year-round average cost of \$25.00 produces 260 servings. $260 \times 75¢ = \$195.00$.

Your Gross Profit \$170.00

NEMCO **N55050AN Spiral Fry™** **N55050AN-G Garnish Kutter** **N55050AN-R Ribbon Fry Kutter™** **SPECIFICATIONS:**

Length with
potato holder fully retracted 22"
Width overall 5 1/2"
Height (maximum) 9" at blade cutter end
Slide mount 3 1/4" Long, 3" Wide
Weight of unit 4 lbs.
Shipping weight 5 lbs.



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