ONLY FROM

nemco® | FOOD EQUIPMENT

PowerKut PotatoKutter

Enjoy incredible specialty menu item profits that are simply electric.

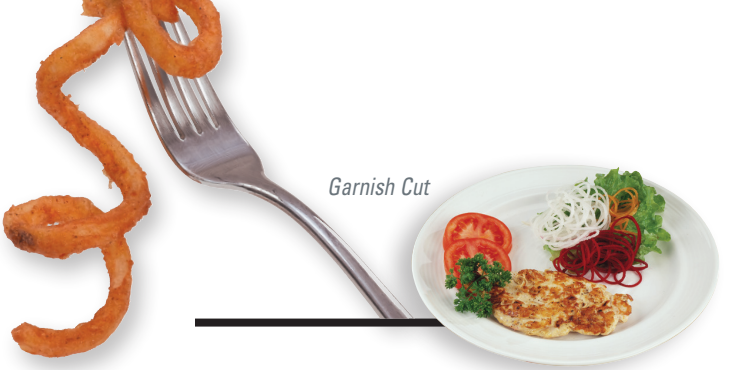




Buy once. Buy the original.

Always look for this mark of quality

AN AMERICAN-MADE NEMCO ORIGINAL



Cash In on Your Chips!

Turn an incredible profit with Nemco's versatile PowerKut 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

Keeping up with the specialty fried potato evolution, Nemco's PowerKut can easily produce any of these high-margin favorites with just a quick change of the front plate assembly:



Fresh Costs You Less

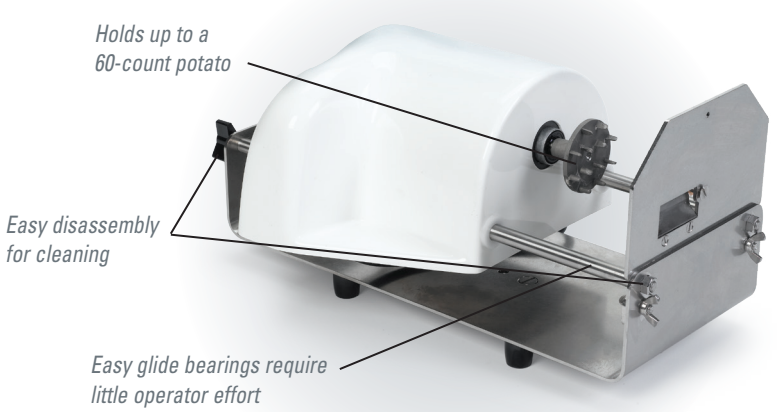
Put more money to your bottom line with fresh-cut versus frozen:

- 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.
- PowerKut uses the entire potato—vitamin-rich skin and all.
- Best of all, every PowerKut item looks like a "double order" for high-value presentation.

Built to Serve . . . for Years

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

- Made of heavy-duty stainless steel and engineered plastics.
- Mounts conveniently on any flat surface (sink-mount units are also available).
- So effortless—just load the potato, apply minimal pressure with both hands and move the carriage forward.
- Extremely easy to disassemble for cleaning.
- Simple design is not over-engineered, providing reliable, long-life operation.
- Heavy-duty electric motor runs on standard 60-cycle, 120-volt power (a 230-volt power unit is available for use with an AC outlet).
- Required two-hand operation keeps operator clear of blade during use.



Suggested Uses

Hot, crispy spiral, ribbon, wavy or chip twister fries make a savory, healthful, high-value presentation that customers love. PowerKut 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).

General Specifications

Model	Description
Spiral Fry	
55150C-C	Spiral Fry
55707-1-C	Face Plate Assembly
Vegetable Noodler	
55150C-P	Vegetable Noodler
55707-1-P	Face Plate Assembly
Ribbon Fry	
55150C-R	Ribbon Fry
55707-1-R	Face Plate Assembly
Garnish	
55150C-G	Fine Cut Garnish
55707-1-G	Face Plate Assembly
Wavy Ribbon Fry	
55150C-WR	Wavy Ribbon Fry
55707-1-WR	Face Plate Assembly
Chip Twister Fry	
55150C-CT (straight)	Chip Twister Fry
55707-1-CT (straight)	Face Plate Assembly
55150C-WCT (wavy)	Chip Twister Fry
55707-1-WCT (wavy)	Face Plate Assembly

Dimensions	
Equipment (w x d x h)	10" x 17¼" x 8¾"
Shipping Carton (l x w x h)	23" x 11" x 10½"
Equipment Weight	19.5 lbs
Shipping Weight	24 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.

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Printed 8/19. Printed in the USA.