

ONLY FROM

**nemco**<sup>®</sup> | FOOD  
EQUIPMENT

# Monster Airmatic FryKutter

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



Patent No.: US 8,616,105 B1

Buy once. Buy the original.  
Always look for this mark of quality



# 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— $\frac{1}{4}$ ",  $\frac{3}{8}$ " or  $\frac{1}{2}$ ".
- In addition to russet and sweet potatoes, cut zucchini sticks, onions, peppers, celery and more. (note: sweet potatoes must be parboiled first.)
- Versatile in its kitchen placement too—can be suctioned to a countertop for added stability.
- Get this! Cuts soft veggies too, like tomatoes pre-cut 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

$4\frac{1}{4}$ " 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	$\frac{1}{4}$ " Cut
56455-2	$\frac{3}{8}$ " Cut
56455-3	$\frac{1}{2}$ " Cut

## Optional Accessories

### Blade & Holder Assembly—For Hard Veggies

56424-1T	$\frac{1}{4}$ " Cut (double-tier)
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### Blade & Holder Assembly—For Soft Veggies

56424-1	$\frac{1}{4}$ " Cut (single-tier)
56424-2	$\frac{3}{8}$ " Cut (single-tier)
56424-3	$\frac{1}{2}$ " Cut (single-tier)

### Replacement Blade Sets

536-1	$\frac{1}{4}$ " Cut (single-tier)
536-1T	$\frac{1}{4}$ " Cut (double-tier)
536-2	$\frac{3}{8}$ " Cut (single-tier)
536-3	$\frac{1}{2}$ " Cut (single-tier)

## 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.



A variety of cut sizes are available.



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