

ONLY FROM

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EQUIPMENT

Monster Airmatic FryKutter

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



Buy once. Buy the original.

Always look for this mark of quality



Patent No.: US 8,616,105 B1

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.



A variety of cut sizes are available.



nemco® FOOD EQUIPMENT

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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.

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