

Nemco  
Chip Twister Press Release  
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## FOR IMMEDIATE RELEASE

# Nemco PotatoKutters Feature New Chip Twister Blade

HICKSVILLE, OHIO—Always developing new product solutions that enable operators to capitalize on the latest menu trends, [Nemco Food Equipment](#) has expanded its line of PotatoKutter blade modules to include the newly popular “tornadic” Chip Twister cut.

Both the manually operated [Spiral Fry™ PotatoKutter](#) and the [electric PowerKut PotatoKutter](#) feature this new Chip Twister option, which rounds out the units’ versatile family of blade assemblies.

In addition to the Chip Twister, each offers the capability to produce the original Spiral Fry, Wavy Fry and Ribbon Fry cuts, along with a fifth blade that turns onions, radishes and other similar vegetables into a shoestring garnish.

For lasting performance, both the Spiral Fry and PowerKut PotatoKutters feature commercial-grade construction, are remarkably easy to operate and offer the convenience of quick, simple disassembly for cleaning.

Nemco is a longstanding innovator in food equipment design/manufacturing, specializing in the development of countertop equipment solutions that actualize new food concepts or address specific kitchen needs.

For more information or to receive a FREE catalog, contact Nemco Food Equipment, Ltd., 301 Meuse Argonne, Hicksville, Ohio 43526, **(800) 782-6761**, or (419) 542-7751, fax (419) 542-6690, [www.nemcofoodequip.com/](http://www.nemcofoodequip.com/)

[PHOTO: HEAT SHELF: *Operators looking to sell new, higher-margin, specialty-cut potato choices on their menus can get an all-in-one, super-efficient solution with Nemco’s Spiral Fry™ and PowerKut PotatoKutters, each offering the new Chip Twister and three other fry-cutting options.*]

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