NEMCO
FOOD EQUIPMENT

Operating and Maintenance Instructions

Model: 55050AN	**Spiral Fry™ Potato Cutter**
55050AN-P	**Vegetable Noodler**
55050AN-G	**Fine Cut Garnish Cutter**
55050AN-R	**Ribbon Fry Cutter**
55050AN-WR	**Wavy Cut Ribbon Fry Cutter**
55050AN-CT	**Chip Twister**
55050AN-WCT	**Wavy Chip Twister**

IMPORTANT

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean machine thoroughly before and after each use using cleaning instructions below.
3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

SAFETY INSTRUCTIONS

Remember that the blades are VERY SHARP; be careful when handling and operating the machine to keep hands away from the cutting edges.

PREPARATION

1. Remove the mounting base from the machine as it is received and install it on a tabletop. Insert the SUPPORT STAND into the MOUNTING BASE and secure in place with the LOCK SCREW.
2. If unit fails to operate properly when first used call NEMCO customer service at 1-800-782-6761

OPERATION of Spiral Fry™

First disengage the DRIVE LEVER by lifting it off the DRIVE SCREW and letting it hang down from the SUPPORT ROD. Pull back on CRANK until the back face of the DRIVE PLATE mounted on the rear of the DRIVE SCREW strikes the face of the stand. Push the large diameter end of the product onto the fingers of the DRIVE PLATE and then push product, drive plate and crank forward until CENTER SCREW is embedded in the product. Engage DRIVE LEVER by placing it over the DRIVE SCREW. Then turn CRANK clockwise until product is completely processed. Disengage DRIVE LEVER, pull DRIVE SCREW back, remove product heel and repeat the process.

Note: For best results, place a hand lightly on the DRIVE LEVER while turning the crank. When the DRIVE LEVER rises, stop cranking; lift the DRIVE LEVER and pull the CRANK and DRIVE SCREW back to accept the next product. Do not continue to crank after the DRIVE LEVER rises.

OPERATION OF RIBBON FRY, GARNISH CUTTER, & WAVY CUT

Pull back on CRANK until back face of the DRIVE PLATE mounted on the rear of the DRIVE SHAFT strikes the face of the STAND. Push the large diameter end of the product on to the fingers of the DRIVE PLATE and then push the DRIVE PLATE and CRANK forward until the round blade is embedded in the product. Then press the CRANK forward **firmly** while turning CRANK clockwise until product is completely processed. The DRIVE LEVER is used on the spiral fry only.

CLEANING

Loosen LOCK SCREW and remove the machine from the MOUNTING BASE. The machine can be cleaned by immersing, pressure spraying or putting it through a dishwasher.

When necessary, the machine can be easily disassembled for further cleaning as follows:

1. Remove FRONT PLATE ASSEMBLY by removing the WING NUTS.
2. The BLADES can be removed with a screwdriver. Note: CENTER SCREW has a **LEFT HAND THREAD** so turn **clockwise** to remove.
3. Remove the DRIVE PLATE by unthreading it from the DRIVE SCREW.
4. The SUPPORT RODS can be unthreaded from the SUPPORT STAND ASSEMBLY.
5. To reassemble, reverse the procedure.

PREVENTATIVE MAINTENANCE

1. All BLADES are made of hardened Stainless Steel. They can be re-sharpened with a file or sharpening stone (except for Wavy Cut).
2. Clean machine after each use.

SPIRAL FRY, RIBBON FRY, & WAVY FRY COOKING INSTRUCTIONS

Your new Spiral Fry is an excellent machine made of quality Stainless Steel, Aluminum and Engineered Plastics. This machine will be one of the most profitable pieces of equipment in your kitchen. The quality of the potatoes served is directly related to the selection of the potato, how it is stored, how it is prepared, how it is cooked and when it is served.

There are two methods of preparing your potato. One is to cut and cook to order. The other is to cut your potatoes in quantity in advance, store or blanch, and then cook to order.

Below are basic instructions to help assure you get the best <u>Fresh</u> tasting fries.

POTATO SELECTION AND STORAGE

We recommend a #1 or #2 (8-12 oz) Idaho Potato. The lower the moisture content of the potato, the better.
Do not store your potatoes in a cooler. They should be kept at room temperature.

PREPARING AND COOKING TO ORDER

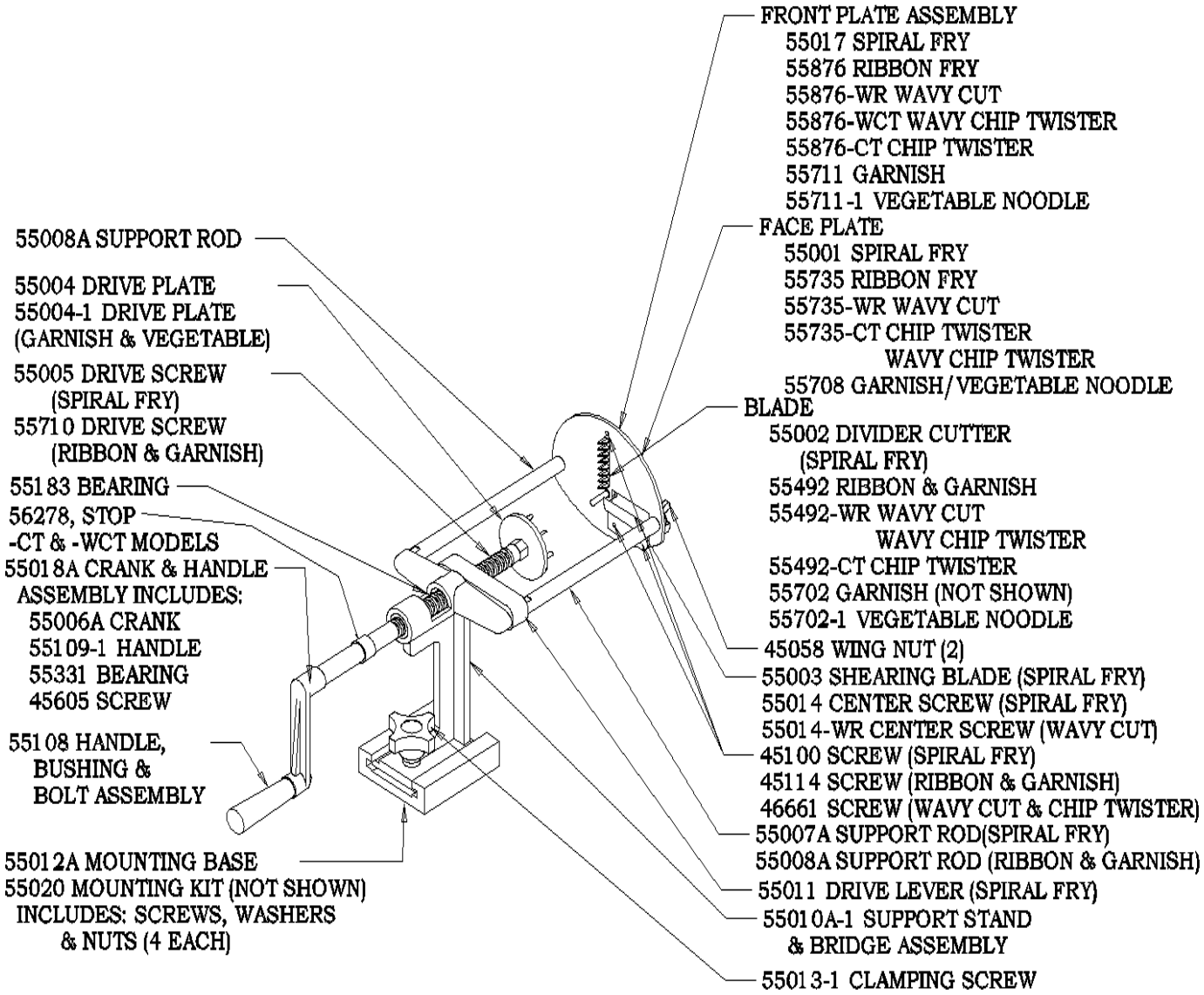
Do not peel the potato. Wash and rinse the potatoes in room temperature water. Depending on demand, a day's quantity can be washed at one time. Cut the washed potato and put directly into fryer basket. We suggest frying at 350°F for 3 minutes and then adjust time and temperature to your preference. Cook in pure vegetable oil and filter oil at least once a day. Once you can't see the coil in the bottom of the fryer, you should change the oil.

NOTE: Serve immediately after frying.

PREPARING AND COOKING FOR HIGH VOLUME

After cutting the potatoes, blanch for about 4 minutes at 280°F. Hang blanched potatoes on rack to drain. Allow ½ hour between blanching and cooking. Cook blanched potatoes for 2 minutes at 325°F (1 minute for Ribbon Fry).

NOTE: This information is provided to help you get great tasting Spiral Fry's. However, time and temperature may vary with individual preference, fryers, etc.



NEMCO FOOD EQUIPMENT 301 Meuse Argonne, Hicksville, OH 43526
Phone: (419) 542-7751 Fax: (419) 542-6690 Toll free: 1-800-782-6761
www.nemcofoodequip.com