

Edlund

FRENCH FRY CUTTER



 **WELBILT®**
KITCHENCARE®

**EQUIPPED
FOR SUCCESS**

CUT TIME. CUT COSTS. CUT FRIES.

**UP TO 50 POUNDS
OF POTATOES PER MINUTE**

Edlund proudly presents our new French Fry Cutter, designed for unmatched speed, durability, and efficiency. With a heavy-duty, stainless steel construction, and continuous-duty operation, it cuts up to 50 pounds of potatoes per minute, saving time and labor. Engineered for high-output kitchens, it delivers precise, uniform fries with every cut. Built to last and easy to clean, Edlund's fry cutter is the faster, smarter choice for perfect fries.



Works best with Grade B potatoes, up to 70 count



ENGINEERED THE EDLUND WAY.



3 different blades designed for quick interchangeable sizes



Durable stainless steel construction and water-tight switches



Removable feed hopper for easy cleaning

CAPACITY	Continuous Duty - 50 LBS./MIN
MODEL NUMBER	FFC-50
PRODUCT CODE	73101 – 3/8" (10 ^{mm}) BLADE 73201 – 1/2" (12 ^{mm}) BLADE 73301 – 9/16" (14 ^{mm}) BLADE 73401 – WITHOUT BLADE
HORSE POWER	1/3 HP
WEIGHT	120 LBS. (54.43KG)
DIMENSIONS	26.25" x 15.25" x 27.5" (66.675 x 38.735 x 69.85CM)
OPTIONAL	STAND - FIXED OR ROLLING



Removable drum and blade cartridge for easy cleaning



Welbilt KitchenCare helps your equipment stay ahead with proactive service and support.

Our factory-designed services ensure your equipment operates at peak performance from day one. Our global network of Factory Authorized Service experts provides timely support and genuine OEM parts, ensuring reliability and efficiency. Your equipment is backed by a nationwide service network so you can focus on delivering exceptional food and service. Trust KitchenCare to keep your kitchen running strong today while preparing you for success tomorrow.