

## Saladmaster Cutting Cone No. 3 - French Fryer



**Designed for cutting potatoes and other firm vegetables which become the perfect size for fast cooking.**

- **Carrots/beets/turnips** - Perfect cut for waterless cooking and when preparing beets for canning.
- **Fruit** - Fresh pears, apples or peaches can now be attractively prepared. Apples are excellent for Waldorf salads and pies, with each slice having a colorful peeling dip.
- **Melon** - Cut melon, papaya, and avocados into fourths or eights and feed them into the hopper with the skin toward the hopper.
- **Potatoes** - Oven-baked French fries.

***CAUTION: As with any precision cutting instrument, the edges of the cutting cones are very sharp. Use extreme care when handling.***

**Rating:**

