

EASY Flowering Onion™ CUTTER

**Now it's easy to serve
one of the most
profitable, great tasting
appetizers ever!**



EASY Flowering Onion™ CUTTER

Easy to make! Serve hot!

ONE: CUTTING

Place a peeled colossal size onion in the Easy Flowering Onion™ Cutter and pull down on the handle. Then lift up on the handle to eject the onion.

Remove the onion and gently separate the petals leaving the core intact.

TWO: BATTERING/BREADING

Place onion in batter making sure batter gets in between all petals. Remove, turn onion upside down, and squeeze lightly to remove excess batter.

Bread the onion, top up, with a seasoned breading. *Make sure breading is forced between each layer of petals.*

Take the onion from the breadin, turn upside down, and shake lightly to remove any extra breading.



THREE: FRYING

Gently place the onion, upside down, in a fryer basket and deep fry at 375° - 400° for about 1½ minutes.

Turn over and fry for 1½ minutes longer or until golden brown. Remove onion and drain.

FOUR: PRESENTATION

Place onion in a shallow serving bowl and remove the center core with the circular cutting tool which comes with the Easy Flowering Onion Cutter.

Place a ramekin in the center and fill with dipping sauce.



Built to last:

Like all Nemco products, the Easy Flowering Onion Cutter is designed, engineered and built for years of reliable service. Sturdy construction holds up to the toughest day-in, day-out use. And it's a snap to clean!

NSF listed:



The Easy Flowering Onion Cutter's national Sanitation Foundation (NSF) listing assures foodservice operators that the equipment is manufactured in compliance with the sanitation standards established by the NSF. These standards are both locally and internationally recognized.

Specifications:

Height: 17"
Depth: 11¼"
Width: 13½"
Shipping Weight: 20 lbs.

Replacement parts available quickly through our NEMCO 24-hour Zip Program.

We reserve the right to make changes without notice in designs, specifications and models.



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