

Canada Food Equipment - 2026

How to choose the right commercial fry cutter

- 1

Estimate your daily potato volume
Low, medium, high, or a dedicated fry station?
- 2

Pick the cut size
1/4 inch shoestring, 3/8 inch standard, or 1/2 inch steak fry.
- 3

Choose manual, pneumatic, or electric
Match the drive to your volume, not your ambition.
- 4

Check build materials and mounting
Cast iron or stainless frame, stainless blades, solid mount.
- 5

Confirm cleaning and maintenance
Removable blades and pusher, easy-to-source spare grids.

Typical fry cutter price ranges (CAD, 2026)

Wall-mount lever	\$60 to \$200
Bench / countertop heavy-duty	\$150 to \$450
Vertical / pneumatic	\$400 to \$1,200
Electric fry cutter	\$1,500 to \$4,000

Shop manual, pneumatic, and electric fry cutters at canadafoodequipment.com/shop