



## **French Fry Cutter Operating and Cleaning Instructions**

### **Item #32147**

1. Keep fingers clear of cutting blade when operating or cleaning. NEVER leave the French Fry Cutter unattended, especially around children. Use caution when assembling and disassembling.
2. Check French Fry Cutter for any visual damage that may have happened in shipment.
3. Wash French Fry Cutter prior to use with a mild dish detergent and warm water. Use a soft bristle brush if necessary.
4. Install French Fry Cutter handle (Item #12) using large bolt, nut, and washer (Item #6).
5. Install French Fry Cutter handle push rods (Item # 5) into handle support (Item # 11)
6. Tighten, attaching hardware so they are snug. Do not over tighten!
7. The French Fry Cutter can be mounted on flat table or a wall. For best use, secure the unit to a solid surface only.
8. This French Fry Cutter is not intended to cut bones, fish, meats or frozen vegetables.

French Fry Cutter is equipped with 3/8" pusher. Spare cutter/pushers are available:

1/4" Pusher – Item #32147-1/4

1/2" Pusher – Item #32147-1/2

#### *To Use:*

**PLEASE NOTE:** Leverage is important and so is mounting for easy use.

After finding a suitable mounting surface, raise the pusher handle far enough to place potato into the French Fry Cutter's holding area and lower the handle so the potato is held by the fry cutter. **DO NOT HOLD ONTO THE POTATO WITH YOUR HANDS AS SERIOUS INJURY MAY RESULT.** Use a suitable container to catch cut potato or vegetables you are cutting.

Pull down the handle firmly and the potato will push through the blades. Repeat as necessary.

#### *Cleaning:*

1. Use a mild detergent and warm water. A soft bristle brush may be used if necessary. Handle does not need to be removed for cleaning.
2. Use caution when disassembling the fry cutter pusher and block. **BLADES ARE SHARP.**

3. Loosen the three wing nuts securing the block (Item #2) on the front of French Fry Cutter.
4. Loosen the two set screws (Item #7) behind the pusher and move pusher handle back. The pusher block will come off. Clean with a soft brush or suitable apparatus. **DO NOT USE YOUR FINGERS AS BLADES ARE SHARP.** Clean and thoroughly dry to ensure a long lasting use of this fry cutter.

