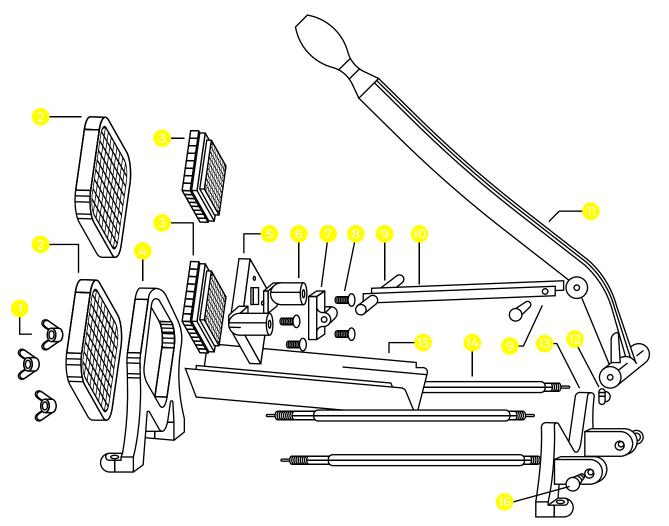
Benchtop French Fry Cutter HANDSON



PARTS

1) Wing Nut ———————————————————————————————————	- 3 PCS	9 Push Rod Bolt —————	2 PCS
2 1/2 or 1/4 or 3/8 Cutting Plate with Frame ———	4 PCS	10 Push Rod —	2 PCS
3 1/2 or 1/4 or 3/8 Push Plate ————————————————————————————————————	- 4 PCS	11 Handle —	1 PCS
4 Front Stand	- 1 PCS	Cuide Rod Nut ———————————————————————————————————	3 PCS
5 Push Plate Base ————————————————————————————————————	- 1 PCS	Back Stand —	1 PCS
Thumb Screw with Washer	- 2 PCS	Cuide Rod ———————————————————————————————————	3 PCS
7 Push Rod Mount ————————————————————————————————————	- 1 PCS	Base —	1 PCS
8 Push Rod Mount Screw	- 2 PCS	16 Handle Bold & Nut —————	1 PCS



Benchtop French Fry Cutter



ADDITIONAL INSTRUCTIONS

BEWARE OF SHARP BLADE WHEN HANDLING!

CARE

- Thoroughly wash and rinse the unit with hot soapy water before use.
- For best results, **DO NOT** put unit in dishwasher.

USE

- To change the blade, remove the three WING NUTS 1 on the front of the CUTTING PLATE 2 FRONT STAND 4
- Place the alternate blade on the unit and replace the wing nuts.
- To change the PUSH PLATE 3, remove the two THUMB SCREWS and WASHERS 6 from the PUSH PLATE BASE 5 and mount the alternate plate in place. Replace screws.
- The unit can be mounted to a sturdy surface or wall.
- OPTIONAL: To install Suction Cup Feet Kit place the bolt of each suction cup through the holes in the feet of the cutter. Thread the nylock nut onto each bolt tightly. Press firmly down on the French Fry Cutter to create suction between the surface and the cutter. Suction cups work best on smooth, horizontal surfaces. To create more suction, a damp cloth can be swiped across the suction cup prior to adhering. Check stability of the cutter prior to using.
- NOTE: The suction cups are not meant to be used on a vertical surface. Use the suction cups for horizontal mounting purposes only.

CAUTION

KEEP OUT OF REACH OF CHILDREN.

The blades are very sharp.

When cutting fibrous vegetables such as yams, sweet potatoes and onions, use the large blade.

Use a firm, quick pushing motion to move the vegetables through the blades.

Repeat as needed until the produce is through the blades.

To produce the best strips, use fresh, firm fruits and vegetables such as carrots, cucumbers, zucchini, apples, yams, sweet potatoes, onions, white, red and yellow potatoes.

