

FFCD

Commercial Quality French Fry Cutter Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE,
DO NOT OPERATE THIS PRODUCT!

COMMON SENSE AND CAUTION ARE FACTORS WHICH CANNOT BE BUILT INTO ANY PRODUCT.
THESE FACTORS MUST BE SUPPLIED BY THE OPERATOR.

STOP! DO NOT RETURN THIS PRODUCT TO THE RETAILER –
CONTACT CUSTOMER SERVICE.

If you experience a problem, have questions or need parts for this product, call Customer Service at **1-888-287-6981**, Monday-Friday, 8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE
REFERENCE.

IMPORTANT SAFETY RULES

⚠ WARNING

Keep your work area clean and well lit. Cluttered and dark work areas may cause accidents or injury.

Keep bystanders, children and visitors away while operating. Distractions can cause you to lose control.

⚠ CAUTION

Do not force tool. Use the correct tool for your application. The correct tool will do the job better and safer at the rate for which it is designed.

Store out of reach of children and other untrained persons. This unit can be dangerous in the hands of untrained users.

⚠ WARNING

This is a cutting device. Do not place hand near Pushing Block and Cutter. Don't hold vegetable or object in place during cutting. Prevent pinch injury by keeping hands clear of Lever and Push Rods.

⚠ WARNING

Use common sense while operating this unit:

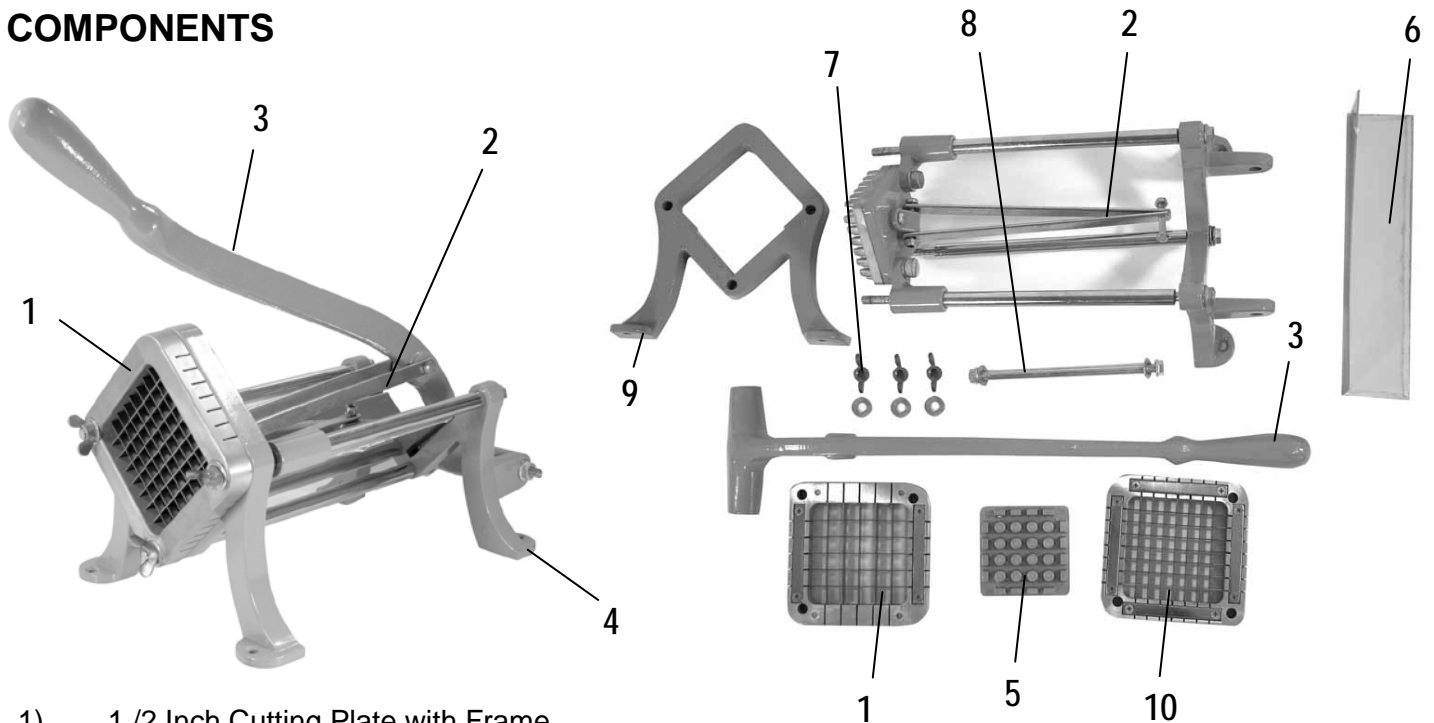
Do not use this tool if you are:

Feeling tired or are under the influence of alcohol or drugs.

Wearing loose clothing or jewelry. Keep long hair pulled back and away from moving parts.

Overreaching or have improper footing. Handling the tool in this way could cause injury.

COMPONENTS



- 1) 1 / 2 Inch Cutting Plate with Frame
- 2) Push Rod
- 3) Lever
- 4) Base Mounts
- 5) Push Plate

- 6) Food Tray
- 7) Wing Nut / Washer
- 8) Guide Rod
- 9) Front Base
- 10) 3 / 8 Inch Cutting Plate

⚠ CAUTION

THE BLADES ARE VERY SHARP! USE CAUTION AT ALL TIMES!

ASSEMBLY

⚠ CAUTION

Follow these steps to maintain safe working conditions.

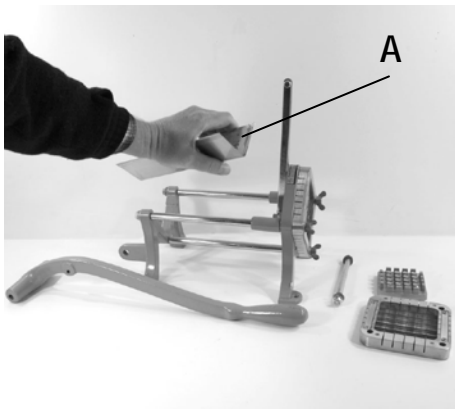
- Secure and support the work piece. **Do not use your hands to hold the unit in place.**
- **Keep out of reach of children**, or any untrained person. Store tools in a safe and dry place.
- **Check to be sure all moving parts are free from binding and are properly aligned.**

⚠ CAUTION

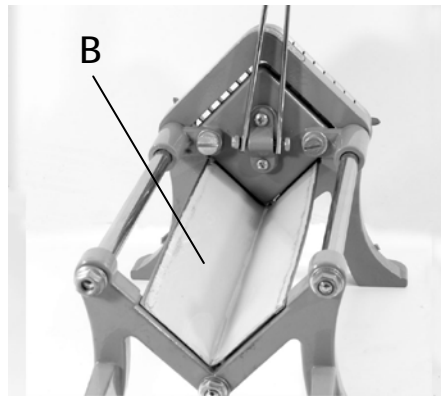
THE BLADES ARE VERY SHARP! USE CAUTION AT ALL TIMES!

NOTE

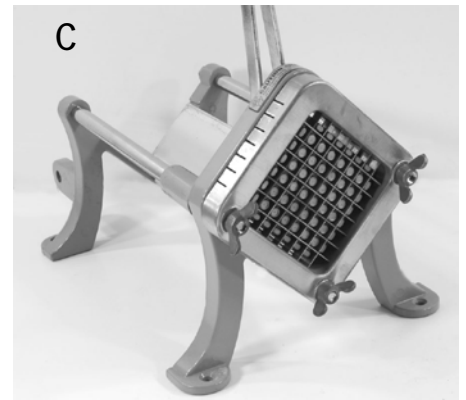
Unpack product from package and review contents. Keep all packaging until product has been reviewed.



A) During assembly, first firmly grasp the Food Tray.



B) Then insert the Food Tray into the Front face plate.



C) Install Lever and Push Rod

The French Fry Cutter can be mounted to a wall or table using the Base Mounts.

The mounting surface must be flat or level. It must be sturdy to support the weight of itself or products placed on the French Fry Cutter, and the forces exerted when in use.

To mount, hold the unit in position and mark four mounting holes.

Be certain that you do not drill into wires, pipes, hoses or ducts. Drill holes at each of the four marked points.

OPERATION

CAUTION

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Thoroughly wash and rinse the unit with hot soapy water before use.

For best results, DO NOT put unit in dishwasher.

Place the vegetable on the Food Tray and use a firm, quick pushing motion to move the vegetables through the blades. Repeat as needed until the produce is pushed through the blades. Keep fingers away from sharp blades. When cutting fibrous vegetables such as yams, sweet potatoes and onions, use the large blade. Keep hands and fingers away from sharp blades.

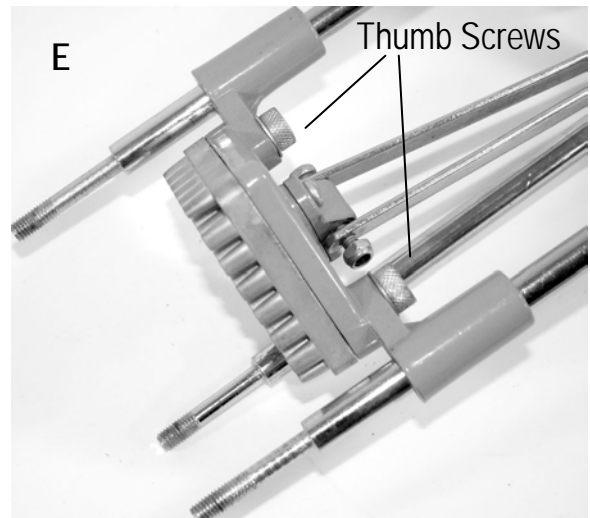
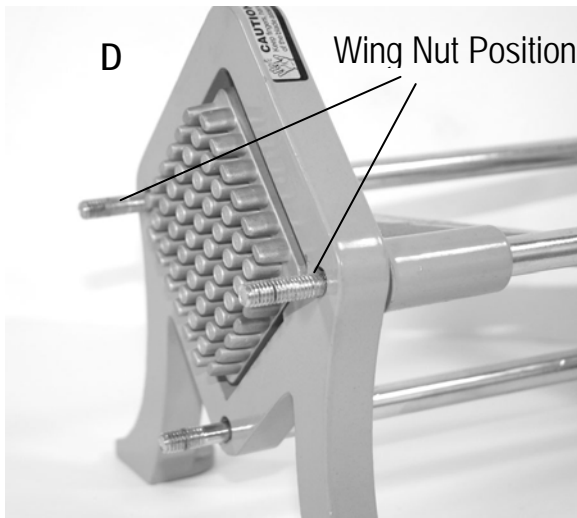
To produce the best strips, use fresh, firm fruits and vegetables such as carrots, cucumbers, zucchini, apples, yams, sweet potatoes, onions, white, red and yellow potatoes.

To change the blade, remove the three WING NUTS (on the front of the CUTTING PLATE FRONT STAND). (Figure D)

Place the alternate blade on the unit and replace the wing nuts.

To change the PUSH PLATE remove the two THUMB SCREWS and WASHERS from the PUSH PLATE BASE and mount the alternate plate in place. Replace screws. (Figure E)

The unit can be mounted to a sturdy surface or wall.



FEATURES:

- Commercial Quality
- Mounts On Wall or Counter Top
- Includes Two Stainless Steel Cutting Attachments For Thick 1/2" Or Thin 3/8" Fries
- Cuts 6" Long Potatoes

Available Separately

If you prefer not to mount the French Fry Cutter, you can install 4 Pieces Suction Cup Feet to add stability. Call Customer Service at 1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time



MAINTENANCE

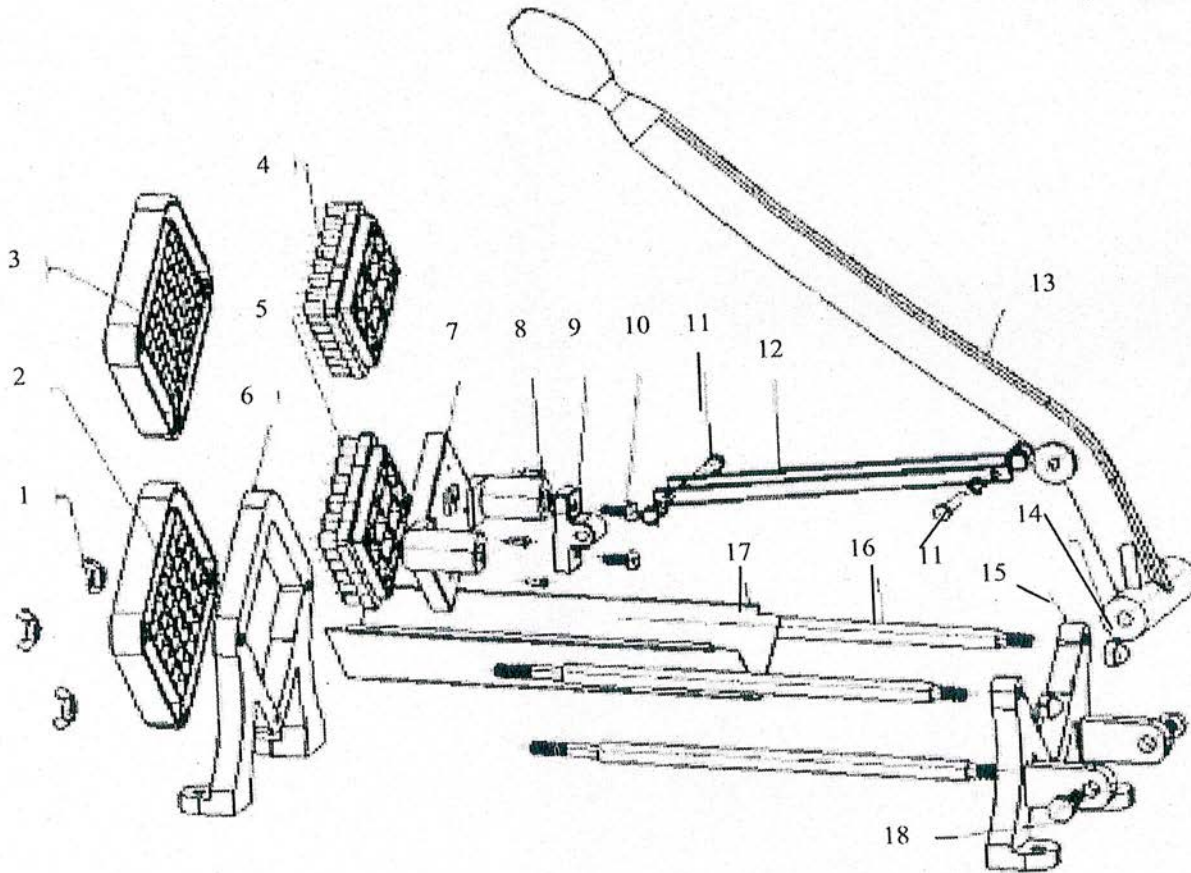
⚠ CAUTION

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Wash French Fry Cutter by hand using hot water and detergent.

Wipe off the rest of the tool using a clean damp cloth with light detergent. Wipe dry or air dry after cleaning.

PARTS DIAGRAM



PARTS LIST

	Description	QTY
1	WING NUT	3
2	1/2 Inch CUTTING PLATE WITH FRAME	1
3	3/8 Inch CUTTING PLATE WITH FRAME	1
4	3/8 Inch PUSH PLATE	1
5	1/2 Inch PUSH PLATE	1
6	FRONT STAND	1
7	PUSH PLATE BASE	1
8	THUMB SCREW WITH WASHER	2
9	PUSH ROD MOUNT	1
10	PUSH ROD MOUNT SCREW	2
11	PUSH ROD BOLT	2
12	PUSH ROD	2
13	HANDLE	1
14	GUIDE ROD NUT	3
15	BACK STAND	1
16	GUIDE ROD	3
17	FOOD TRAY	1
18	HANDLE BOLT & NUT	1

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