

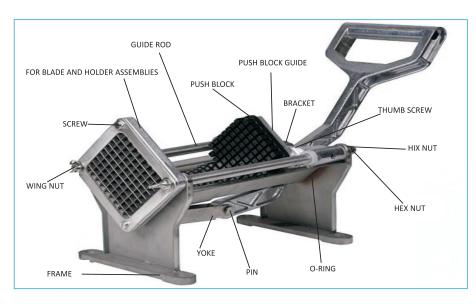




USER'S MANUAL
French Fry Cutter
KC33860

## KC33860 FRENCH FRY CUTTER

## Instruction Manual





A good helper for fast food restaurant, canteen, dining halls and families to prepare French fries and potato chips food.

#### Important safety warnings

- 1. Read all instructions in this manual before using the product. Follow all warnings and Operating instructions for use.
- $\label{eq:condition} \textbf{2. Do not allow children to operate the product.}$
- 3. Be careful when handing, do not hold the blade part when carrying the cutter
- 4. When changing push block, be careful and do so gently.

## Package includes

1xPotato Slicer.

4xinterchangeable blades.

4xpush blocks

2xpins

# Assembly

- 1. Check the parts before use. If there are missing parts, contact the seller directly.Do not Modify the cuter on your own.
- 2. Take out the handle that is used to guide the push block, and position it according to The picture above (concave up).
- 3. Lock the handle to the machine with two pins, one at the yoke and the other at the bracket.
- 4. Test the handle and make sure it can smoothly guide the push block.
- 5. To change blade, unscrew the wing nut and take out the original blade, then replace it With desired blade(be cautious when operating this step to prevent injury).
- 6. To change the push block,gently push out the original push block,then replace it with desired push block(be cautious when operating this step to prevent injury)