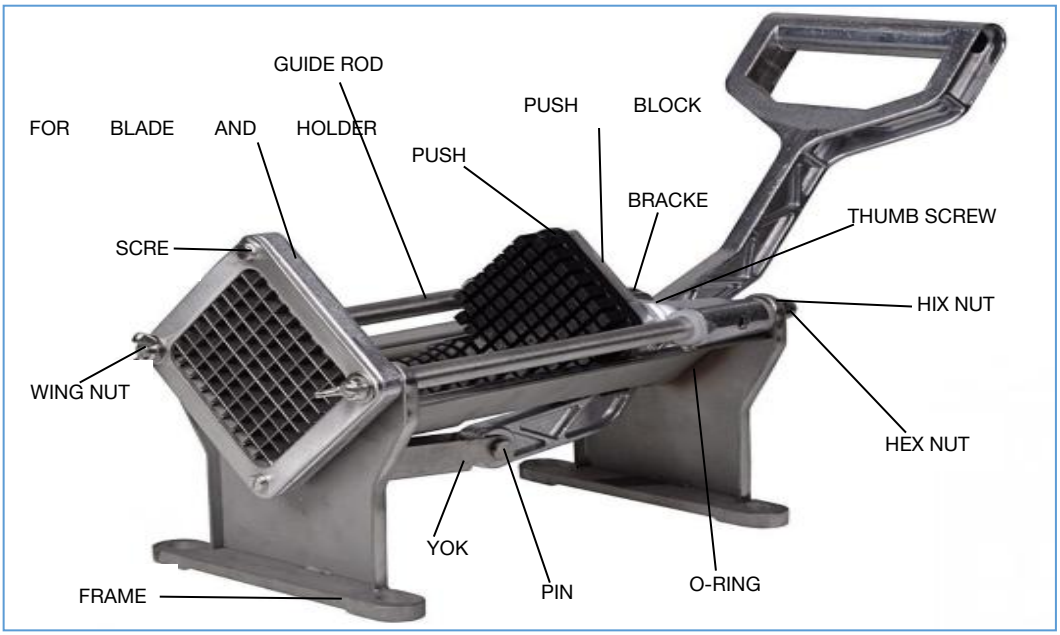
Instruction Manual

Item: French Fry Cutter





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.
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

1×Potato Slicer.
4×interchangeable blades.
4×push blocks
2×pins

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)