

VEVOR[®]

TOUGH TOOLS, HALF PRICE

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FRENCH FRY CUTTER

Model:AY410/AY410-2

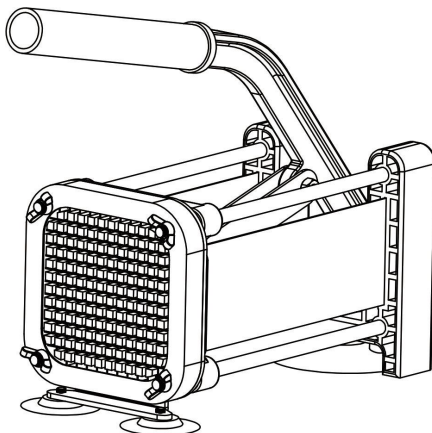
We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

INSTRUCTION MANUAL



GENERAL SAFETY RULES

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND **WARNINGS**


PRIOR TO USING THIS UNIT.YOUR SAFETY IS MOST IMPORTANT!
FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY
RESULT IN SERIOUS INJURY OR PROPERTY
DAMAGE.REMBER:YOUR PERSONAL SAFETY IS YOUR
RESPONSIBILITY!

- 1.KEEP FINGERS always CLEAR of the Cutting Blade. NEVER hold the product with your hands in line of the Cutting Blade.Failure to keep fingers and hands away from the Cutting Blade may result in personal injury.
- 2.KEEP CHILDREN AWAY. NEVER LEAVE THE FRENCH FRY CUTTER UNATTENDED.
- 3.CHECK FOR DAMAGED PARTS.Before using the French Fry Cutter,check that all parts are operating properly,and perform theintended functions. Check for alignment of moving parts,binding of moving parts,mounting and any other conditions that may affect the operation.
- 4.When handling the Cutting Plate,it is HIGHLY RECOMMENDED to wear cut-resistant Kevlar gloves.
- 5.The Manufacturer declines any responsibility in the case of improper use of this machine.
- 6.Ensure that the French fry knife remains stable during use. Please install all suction cups on a smooth and flat working surface, and the machine should not move during the cutting process.
- 7.DO NOT USE this French Fry Cutter for frozen foods, boned meat, fish or anything other than food stuffs.
- 8.French fryers should not be installed on uneven surfaces. They can only be installed on solid and smooth surfaces, such as marble countertops.
- 9.DO NOT USE the French Fry Cutter while under the influence of drugs or alcohol.

COMPONENT LIST

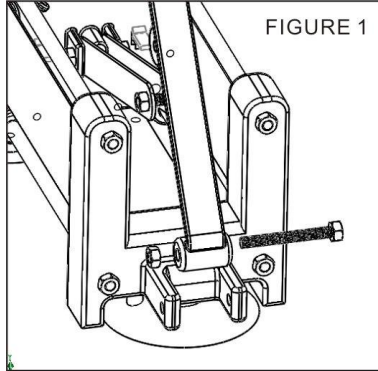
DIAGRAM NUMBER	PART DISCIPTION	PART QUANTITY
1	HANDLE TUBE	1
2	HANDLE	1
3	REAR BRACKET	1
4	BAFFLE	4
5	PUSH PLATE	1
6	FRONT BRACKET	1
7	KNIFE PLATE	1
8	KNIFE PLATE SHELL	1
9	PUSH ROD	2
10	GUIDE ROD	4
11	LARGE SUCTION CUP	1
12	SMALL SUCTION CUP	2
13	PUSHING HEAD	1

ASSEMBLY INSTRUCTIONS

	CAUTION! Use extreme care when handling the Cutting Plates and the Blades! The Blades are extremely SHARP! It is suggested that you wear cut-resistant Gloves when handling the Cutting Plates.
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- 1.Remove French Fry Cutter from the packaging and verify that you have received all the parts.
- 2.Remove the protective materials covering the Handle,Handle Tube and Push Bar.
- 3.Locate the Handle,Handle Bolt,Handle Washers and Handle Nuts.
- 4.Line up the holes in the Handle with the corresponding holes in the handle base of the French Fry Cutter.

5. Insert the Handle Bolt through the handle base and Handle, and then secure using the Handle Nuts and Handle Washers. (FIGURE 1)



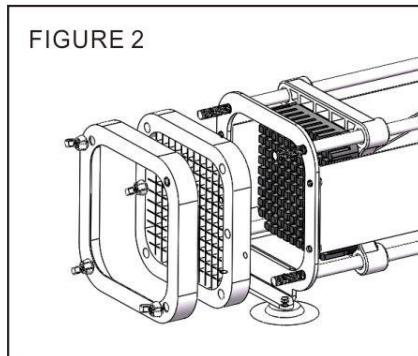
6. To attach the Push Bars to the Handle, position the Push Bars on each side of the Handle and line up the corresponding holes.

7. Insert the Push Bar Bolt through the Push Bar and the Handle, and then secure together using a Push Bar Nut.

8. Screw up the Handle Tube with Handle.

CHANGING THE CUTTING PLATE

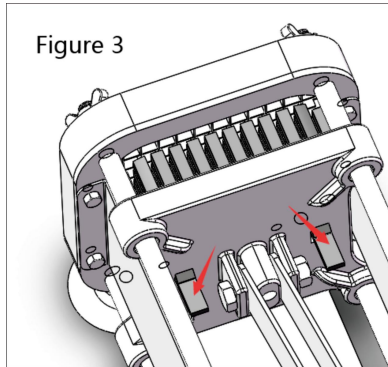
1. Remove the 4 Locking Nuts from the French Fry Cutter. (FIGURE 2)



2. Remove the stainless steel plate

3. Remove the blade, replace and clean it

4. Find the fixing part on the back of the push block (FIGURE 3)



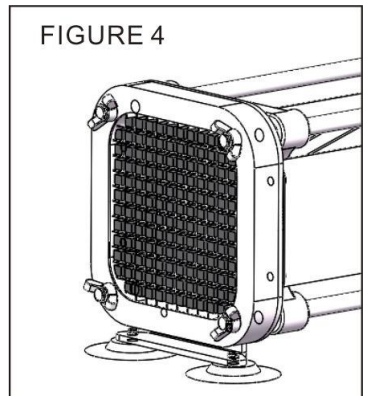
5. Press down on the fixed rod on the back of the push block

6. Remove the push block for replacement or cleaning

Attention: The blade needs to be placed inward. The blunt part of the blade should face outward.

SUCTION CUP MOUNTING INSTRUCTIONS

To install the Suction Cup Feet to your French Fry Cutter, place the Bolt of each Suction Cup into the holes in the Feet of the French Fry Cutter. Thread it tightly (FIGURE 4). Press firmly down on the French Fry Cutter to create suction between the work surface and the French Fry Cutter. Suction Cups work best on smooth, clean horizontal surfaces. To create more of suction, a damp cloth can be swiped across the Suction Cup prior to adhering. Be certain to check the stability of the French Fry Cutter to the work surface, prior to using.

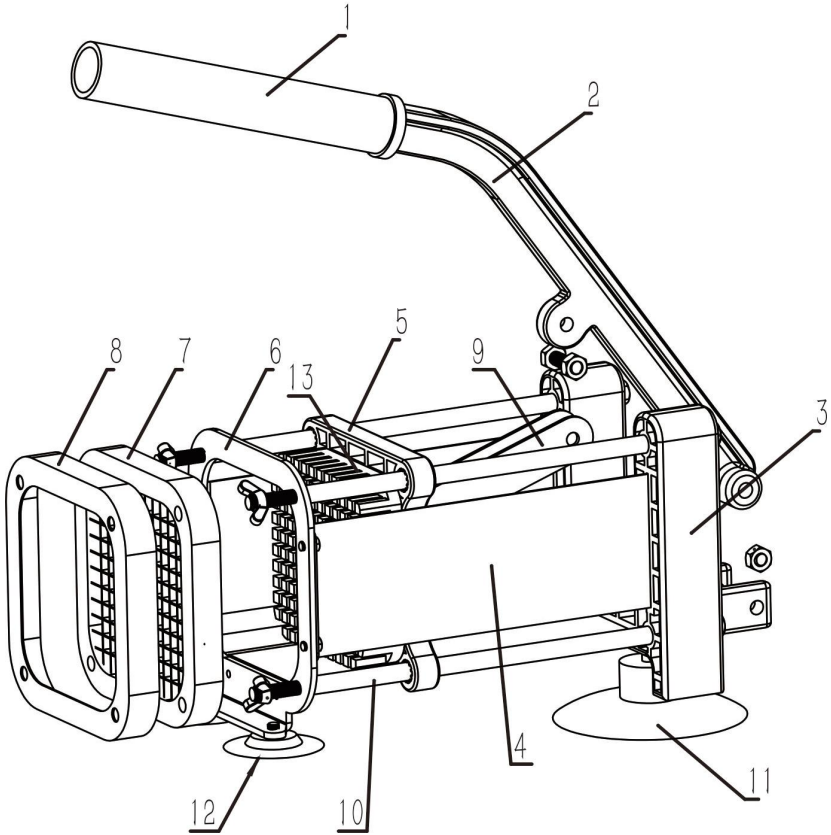


NOTE:

The Suction Cups are not meant to be used on a vertical surface. Use the

Suction Cups for horizontal mounting purposes only.

SAVE THESE INSTRUCTIONS



NOTE:

1. It is not recommended to cut sweet potatoes and tomatoes. You can cut potatoes, cucumbers, carrots, zucchini, onions, etc.
2. When cutting onions, it is recommended to cut off the ends and hard skin first before putting them into the machine.
3. It is not recommended to put the machine or accessories such as the cutter head into the dishwasher for cleaning or soaking for a long time.

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EC	REP
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