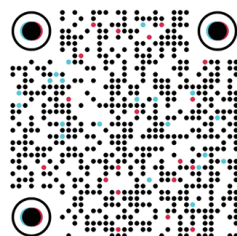


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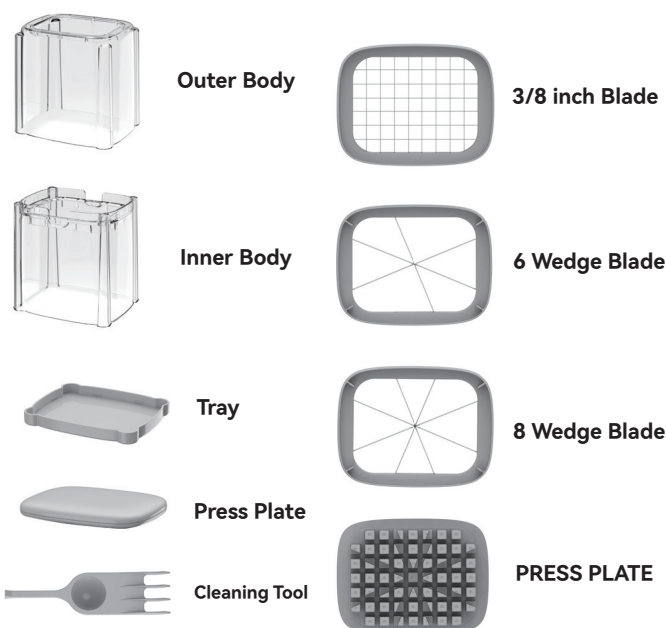
SUSTEAS

INSTRUCTION MANUAL

FRENCH FRY CUTTER



Ecommerce Website Customer Service
Email: susteas.shop@gmail.com



Attention:

When handling blades, be very careful as the blades are sharp.

USING YOUR CHOP BOX PREPPING YOUR FRUIT & VEGGIES

NOTE: The chop box only works with fruits and vegetables that are firm.

- Not for sweet potatoes
- Not for overripe or soft fruits and vegetables, such as tomatoes.



Cut vegetables or fruits into pieces up to 4.33 inches in length when not using the container.



If vegetables are curved, cut them into straight pieces. For example, cut a curved zucchini at the bend to create two smaller, straight pieces.

HOW TO INSTALL CHOP BOX



- Insert the inner body onto the tray
- Add blade and blade's press plate
- Put on the outer body
- Turn clockwise to lock, counterclockwise to release.



- Ready for chopping

HOW TO USE THE FRY CUTTER



Place the blade onto the inner body.



Place the potato vertically onto the blade.



Press down the outer body with your hands.

Note: The faster you press, the less force you will need to apply.

If the vegetable or fruit being cut becomes stuck, use a knife to carefully cut any food lodged beneath the blade, then continue pressing. All remaining debris will be released from the blade.



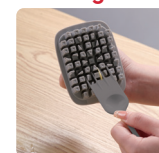
Get the fresh fries.



NOTICE:

Never touch the sharp blade with your hands, please hold the plastic part when you install/remove the blade!

Cleaning



Use the cleaning tool to remove debris from the press plate. Ensure the chop box is clean before and after each use. The entire set is dishwasher-safe. For easy cleaning, disassemble the chop box first.

Note: All parts are top-rack dishwasher-safe. Keep temperatures below 65°C/150°F.

Storage

Always put the blades in the blade organizer.

Note: Ensure that the chop box are cleaned and dried before storing in a dry place to avoid steel oxidation that can develop rust on the blades.