



Care and Use Guide

HEAVY DUTY

FRENCH FRY CUTTER

STURDY



Features:

- Stainless steel cutting plate
- Heavy duty cast components
- Ergonomically designed cast handle
- Includes four suction cup feet

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

When using any appliance, basic safety precautions should always be observed, including the following:

IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS.**
2. Do not clean using abrasive materials. Damage to unit may occur.
3. Never force any parts or brackets into position.
4. Keep away from moving parts. Moving parts can create pinch points which may result in serious injury.
5. Make sure all product parts are assembled correctly before use.
6. Place the unit on a firm and stable surface.
7. Ensure that the unit is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.
8. Only use the unit when completely assembled.
9. Do not use any attachments that are not recommended, and don't use this product for any other purpose except its intended use.
10. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the unit by a person responsible for their safety.
11. Do not use the product if it appears to be damaged.
12. Do not try to repair this product by yourself. Contact Customer Service.
13. **Close supervision is required when this product is used near children.**
14. **KEEP OUT OF REACH OF CHILDREN.** Children should be supervised to ensure that they do not play with this product.
15. Cleaning and user maintenance shall not be done by children without supervision.
16. **DO NOT** put unit in dishwasher.

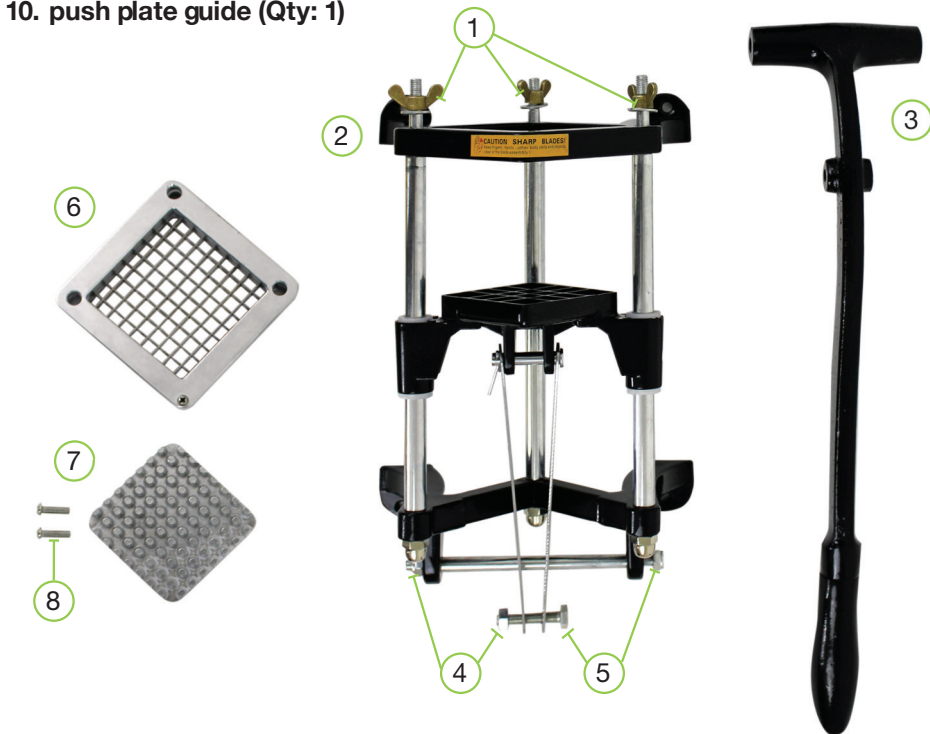
 **CAUTION: The blades are very sharp. NEVER LEAVE CHILDREN UNATTENDED AROUND UNIT.**

SAVE THESE INSTRUCTIONS

OVERVIEW OF COMPONENTS

LIST OF COMPONENTS

1. wing nut (Qty: 3)
2. cutter base (Qty: 1)
3. handle (Qty: 1)
4. handle nut (Qty: 2)
5. handle bolt (Qty: 2)
6. 3/8" cutting plate with frame (Qty: 1)
7. 3/8" push plate (Qty: 1)
8. push plate screws (Qty: 2)
9. suction cup feet (Qty: 4)
10. push plate guide (Qty: 1)



Please **DO NOT** return product to the store you purchased it from.
For questions or concerns please contact customer service at
1-800-288-4545 or visit our web site at chardproducts.com.

BEFORE FIRST USE

Take contents out of retail box and dispose of waste properly.
Thoroughly wash parts with warm soapy water and dry completely.

ASSEMBLY INSTRUCTIONS

PRE-ASSEMBLY

1. Attach four **suction cup feet** to the base and tighten the **suction cup bolts**.
2. a. Loosen and remove the two **handle bolts** from the cutter base.
b. Position the **handle** correctly, the curve of the **handle** should face inwards.
c. Slide both **handle bolts** through the **handle** holes, attach the two **handle nuts** and tighten.

ASSEMBLING THE CUTTING PLATE:

1. Loosen and remove the three **wing nuts** on front of blade frame housing.
2. Place the **cutting plate** on the unit with the cutting side facing the pusher, re-tighten the **wing nuts** on the front of the unit.
3. Make sure the **push plate** fits into the **cutting plate** properly.

ASSEMBLING THE PUSH PLATE:

1. Loosen and remove the 2 **push plate screws**.
2. Place the **push plate** properly so the screw holes align vertically on the push base.
3. Tighten the **push plate screws**.

HOW TO USE

1. The French Fry Cutter can be mounted and fastened vertically or horizontally on a sturdy surface. It can also be used on a flat sturdy surface using the four suction cup feet included. Press down firmly to ensure that the unit is stable.
2. When using for a sweet potato or yam, cut in half and insert cut end toward the cutting blade, this will provide better results.
3. For best results, use a quick and firm motion to press items through the cutting blades. Be sure to move the arm all the way to the end to ensure a clean cut.
4. Like all foods, fresh produce is the best, be sure to use fresh vegetables in the cutter.
5. For crispier fries, it is recommended to place your fries in boiling water for five minutes after cutting them, but prior to frying them. Use caution around boiling water.
6. Load the item to be cut so it is firmly touching the cutting blades. **DO NOT** load the item against the push plate. When produce is slightly cut by the blade push the handle down to complete the cut.

CARE AND CLEANING

Before and after each use, hand wash and rinse the unit with hot soapy water. Dry thoroughly with a clean towel.

Not all components are dishwasher safe, for best results, **DO NOT** put the unit in a dishwasher.

STORAGE

Before storing, hand wash and rinse the unit with hot soapy water. Dry thoroughly with a clean towel. Make sure the unit is completely dry before storing for long periods of time.



LIMITED WARRANTY

Your product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment.

Under this limited warranty, we undertake to repair or replace any parts found to be defective at our sole discretion. This limited warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This limited warranty is void if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

LIMITATION OF REMEDIES AND DAMAGES: Except for the limited warranty and remedies expressly stated above, the Metal Ware Corp shall not be liable to you, or to anyone claiming by or through you, for any obligations or liabilities, including, but not limited to, obligations or liabilities arising out of breach of contract, breach of warranty, statutory claims, negligence or other tort or any theory of strict liability, with respect to the product or the Metal Ware Corp's acts or omissions or otherwise. Buyer agrees that in no event shall the Metal Ware Corp be liable for incidental, compensatory, punitive, consequential, indirect, special or other damages. Warranty does not cover consequential or incidental damages such as property damage and does not cover incidental costs and expenses resulting from any breach of this warranty, even if foreseeable. Some states or provinces do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you depending on the State or Province of purchase.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase.

Send warranty card to:

CHARD FFC-1B / French Fry Cutter
C/O MW
PO Box 237
Two Rivers, WI 54241-0237

P/N: 300-02748

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