



Fry Cutter

Use and Care Guide

06/2026

Hazard Statements



WARNING: Cut hazards.



WARNING: Wear cut-resistant gloves.



WARNING: To prevent personal injury.

Do Not Use if Damaged: Product should not be used if damage is found. Contact an authorized service center.

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Caution: Store blade attachments indoors and away from moisture when not in use to maintain sharpness and prevent rust.

Caution: Dispose of blade accessories immediately, in a puncture-resistant container, if damaged or broken.

Protect Hands: Keep fingers away from the blade edge at all times.

Handle Blades With Care: Avoid direct contact with razor-sharp edges during attachment changes or cleaning.

Store Safely: Place used blades in the dedicated disposal slot on the blade dispenser.

Initial Setup

Unboxing: Carefully remove packaging. Avoid using sharp tools that could damage the unit.

- Do not force a box cutter or knife through packaging, as it may damage the product or accessories.

- Ensure you do not damage the product or its components when removing it from the packaging.
- If any damage is present, contact customer service immediately.

Cleaning

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Initial Cleaning

- **Clean Before First Use:** Wash blades with warm, soapy water. Rinse thoroughly to remove the protective oil film.
- **Dry Components:** Air dry or towel dry all parts completely.

Cleaning After Use

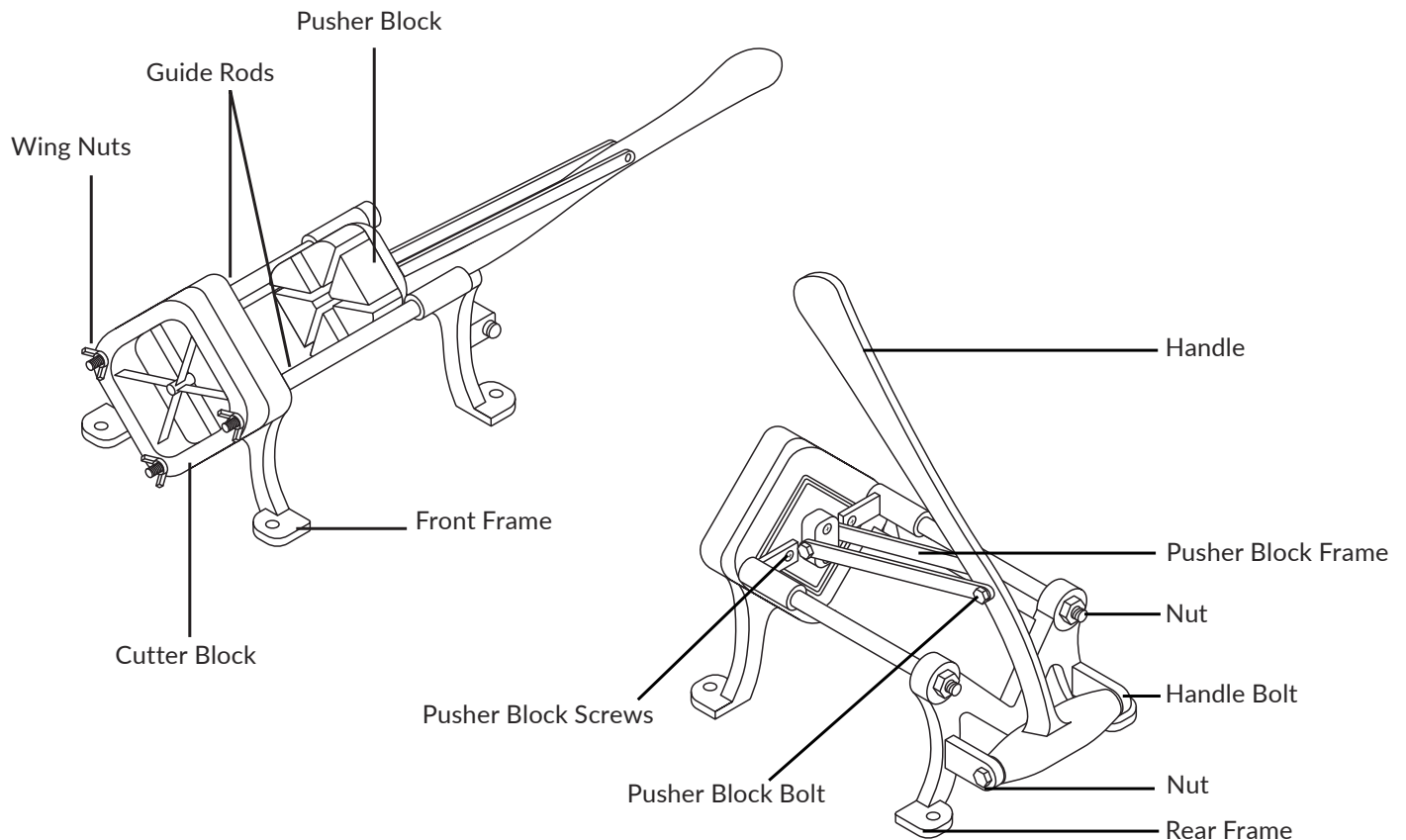
- **Prepare for Cleaning:** Gather a screwdriver, detergent, disinfectant, and sanitizing solution.
- **Remove Pusher Block:** Use a screwdriver to remove the pusher block.
- **Remove Cutter Block:** Unscrew the wingnuts. Remove the cutter block.
- **Clean Components:** Wipe all removed parts with detergent and sanitizer.
- **Wash and Rinse Parts:** Wash components thoroughly. Rinse with clean water.
- **Sanitize Parts:** Place components in a sanitizing solution.
- **Dry Components:** Air dry or towel dry all parts completely.
- **Clean Frame:** Wipe the frame with a detergent solution and sanitizer.
- **Reinstall Pusher Block:** Use a screwdriver to install the pusher block securely.
- **Reinstall Cutter Block:** Insert the cutter block. Secure by tightening the wing nuts.

Fry Cutter



Assembly

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.



Attach Handle to Rear Frame: To attach the handle to the rear frame, insert the handle bolt through the frame and handle. Secure with the nut.

Attach Pusher Block Frame to Handle: Attach the push block frame to the handle by inserting the push block bolt through the frame and handle. Secure with the nut.

Install Pusher Block: Position the pusher block in the center of the pusher block frame. Use the pusher block screws to secure the frame.

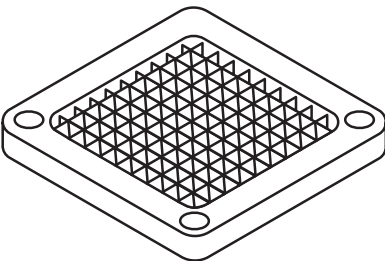
Install Cutter Block: Attach the cutter block to the front frame. Use the wing nuts to secure.

NOTE: The holes in the bottom of the feet are for mounting to a wall or using suction cups.

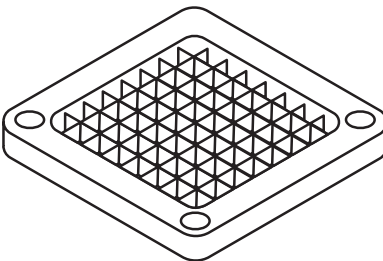
Fry Cutter

Cutter Block Styles

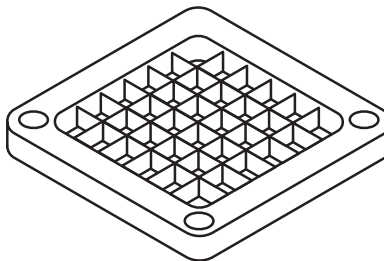
Sold Separately:



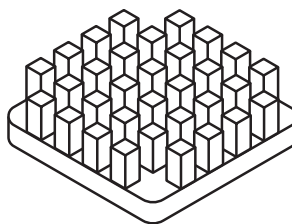
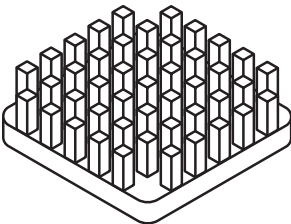
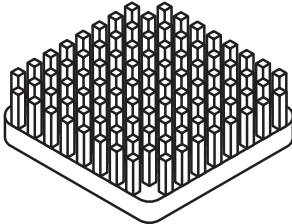
3/8" Cutter Block



1/4" Cutter Block

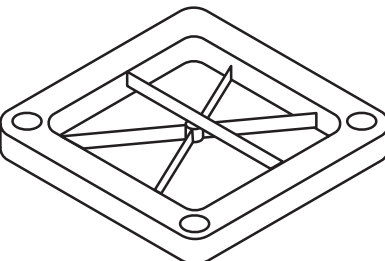


1/2" Cutter Block

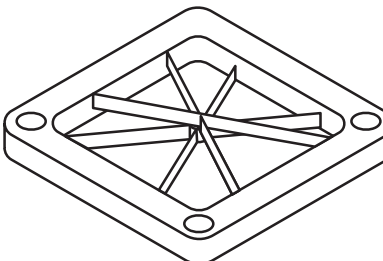


Wedger Styles

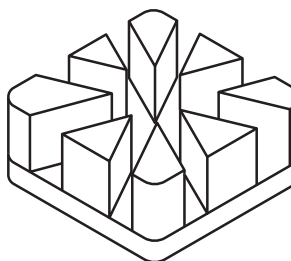
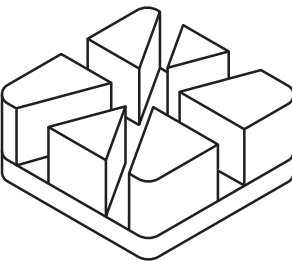
Sold Separately:



6 Section Wedger



8 Section Wedger



Fry Cutter



Operation:

Warning: Blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing blade attachments.

Intended Use: For cutting, dicing, or wedging potatoes.

Inspect Before Use: Verify the equipment is clean. Check that blades are in good condition and components are in place.

Check Blade Alignment: Slowly lower the handle so the pusher block moves forward toward the cutter block. Verify they are aligned.

Verify Component Size: Ensure the blade assembly and pusher block are the desired size.

Load Food Product: Lift the handle. Place food on the blade assembly with the flat side down.

Position Hands Safely: Remove hands from the blade area. Place one hand on the base leg for tabletop units or against the wall for wall-mounted units.

Cut Food Product: Use a firm, quick downward motion to force food through the cutter block.

Repeat Cutting Process: Continue until the required amount of food is prepared.

Clean After Use: Clean the equipment immediately after use. Refer to the Cleaning section for details.

Maintenance:

Caution: Always clean the frame, pusher blocks, and cutter blocks by hand. Never put components in the dishwasher.

Check Hardware: Inspect the bolts at the handle to make sure they are tight. If anything is loose, tighten as necessary.

Blades: Inspect for broken, nicked, or dull blades. Replace the blade assembly if damaged.

Guide Rods: Apply a light coating of food-grade lubricant if needed. Do not use cooking oil, as it can become sticky and damage the unit.

