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FRENCH FRY CUTTER

MODEL:LD03

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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.

WARNING:

• The blades of the French fry Cutter are extremely sharp and can cause serious injury if not used properly.

• Always use caution and keep your hands and fingers away from the blades.

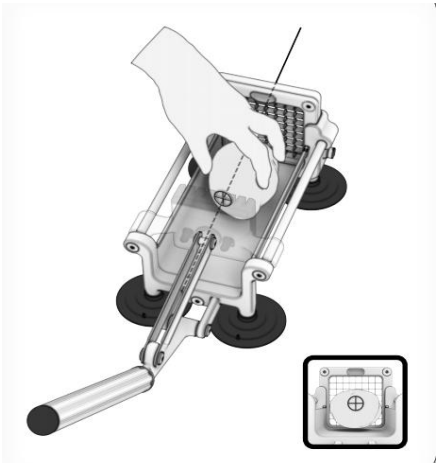
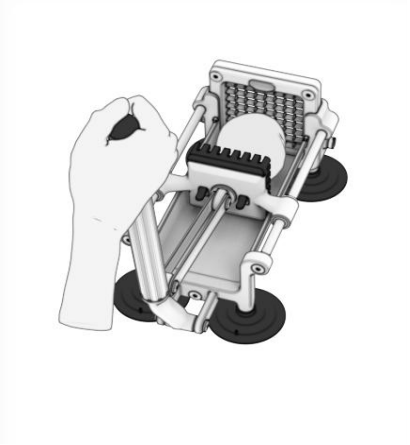
• If the blades become dull or damaged, cease using the cutter immediately and replace the blades before further use.

• Failure to follow these guidelines, instructions, and warnings may result to injury or damage to the cutter or property.

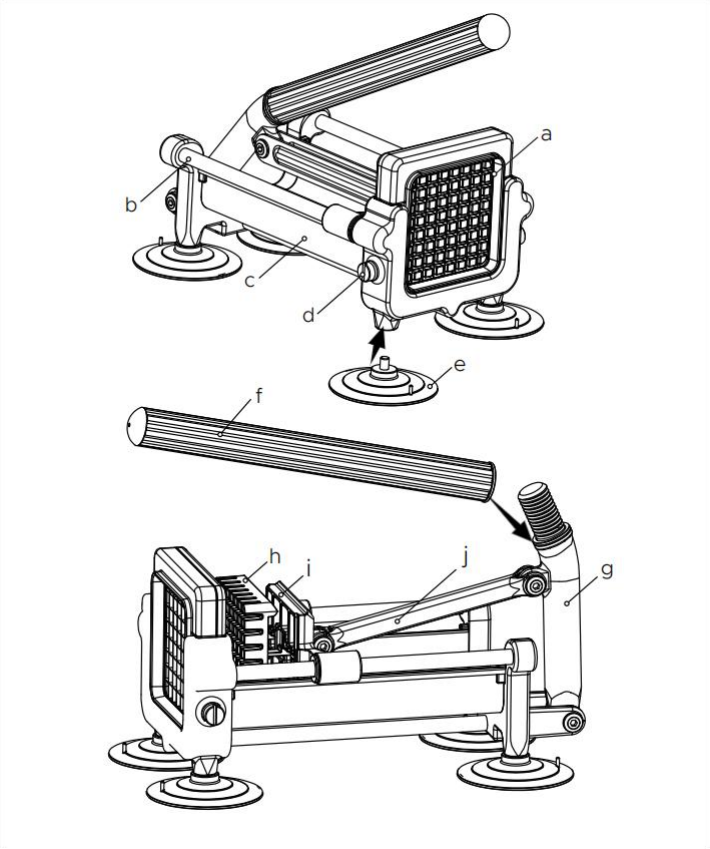
• Do not utilize the cutter for any purpose other than its intended use. The manufacturer assumes no responsibility in the event of improper use.

• Keep the French Fry Cutter OUT OF REACH OF CHILDREN

CUTTING TIPS:

	
Make sure that the potato can becompletely cut by the blades.	After the potato is wedged in by the pusher, check if its position is still appropriate,then push the handle to finish the cutting.

PART	COMPONENT	QTY
a.	CUTTING PLATE	1
b.	GUIDE ROD	2
c.	TRAY	1
d.	LOCKING NUT	2
e.	SUCTION CUP FOOT WITH SCREW	4
f.	HANDLE TUBE	1
g.	HANDLE BASE	1
h.	PUSH PLATE	1
i.	PUSH PLATE MOUNTING BRACKET	1
j.	CONNECTING ROD	1



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.

ASSEMBLY INSTRUCTIONS

CAUTION! Use care when handling the cutting blades.
The blades are sharp!

1. Take out all the parts from the packaging and make sure that all parts are present.
2. Remove the protective materials that cover the parts.
3. Attach the Suction Cup Feet (e) to the bottom of the cutter body.You can dampen slightly with water to improve their grip on your surface.
4. Attach the handle (f) to the end of handle by screwing it in.

REMOVING/INSTALLING THE CUTTING PLATE WITH CORRESPONDING PUSH PLATE

1. To REMOVE the Cutting Plate(a): Place the handle in the open position.
2. While gripping the Guide Rod(b) with one hand, carefully grab the top of the Cutting Plate(a) with the other hand, using the indention to brace your
3. To REMOVE the corresponding Push Plate (h): With the handle still in the open position, loosen the Push Plate by pressing both tabs down until they release from the back of the Mounting Bracket(i) and life it out.
4. To INSTALL the Cutting Plate(a): Place the Cutting Plate in the designated slot, with the screws facing inward. Press down until it clicks into place.
The “thumb indention” part of the blade should be at the top, facing inward.
5. To INSTALL the corresponding Push Plate(h) on the Push Plate Mounting Bracket(i): Place the Push Plate tabs through the Mounting Bracket at an angle, making sure that the top edge is resting on the

Mounting Bracket. Press down and click it into place. The notches on Push Plate should be on top.
*Always use the correct Push Plate with the Corresponding Push Plate Mounting Bracket.

PLEASE READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS UNIT.
FAILURE TO FOLLOW PROCEDURES AND SAFETY PRECAUTIONS MAY RESULT IN SERIOUS INJURY OR DAMAGE TO THE CUTTER.
PLEASE NOTE THAT YOUR PERSONAL SAFETY IS YOUR RESPONSIBILTY

SAFETY GUIDELINES, INSTRUCTION FOR FRENCH FRY CUTTER:
1. Read the instruction manual thoroughly before operating the French Fry Cutter.
2. Keep your hands and fingers away from the blades when using the cutter. Always
use the pusher plate or handle to push the potatoes through the blades.
3.Avoid exerting excessive force when pushing the potatoes through the blades.
If a potato is too large, cut it into smaller pieces beforehand.
4.Ensure that the cutter is securely attach to a surface using the suction cup feet.
All four feet should be firmly in place, preventing any movement during the cutting process. Please note that the suction cups are intended for horizontal mounting only
and should not be used on vertical surface.
5. Place the cutter on a flat and stable surface to prevent tipping.
6. Do not use the French Fry Cutter for frozen foods.
7. Before cleaning the French Fry Cutter, make sure the blades are removed.
8. Refrain from using abrasive cleaners or tools to clean the French Fry Cutter. Instead, employ a soft cloth and mild detergent for the machine,

and use a brush or cloth for the blades.
9. Store the French Fry Cutter in a secure location to prevent accidental knocks or damage.

Manufacturer: Shanghaimuxinmuyeyouxiangongsi
Address: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.
Imported to AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australia
Imported to USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730

UK	REP

YH CONSULTING LIMITED. C/O YH Consulting Limited Office 147, Centurion House, London Road, Staines-upon-Thames, Surrey, TW18 4AX

EC	REP

E-CrossStu GmbH
Mainzer Landstr.69,
60329 Frankfurt am Main.

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