

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Support and E-Warranty Certificate www.vevor.com/support

FRENCH FRY CUTTER INSTRUCTION MANUAL

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.

VEVOR[®]

TOUGH TOOLS, HALF PRICE

FRENCH FRY CUTTER

MODEL:AY-420

AY-420-2



NEED HELP? CONTACT US!

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

Technical Support and E-Warranty Certificate
www.vevor.com/support

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.



Before operating this device, please read this instruction manual completely and keep it handy for future reference.

IMPORTANT ASSURANCE

Always follow basic safety precautions when using these devices. These include:

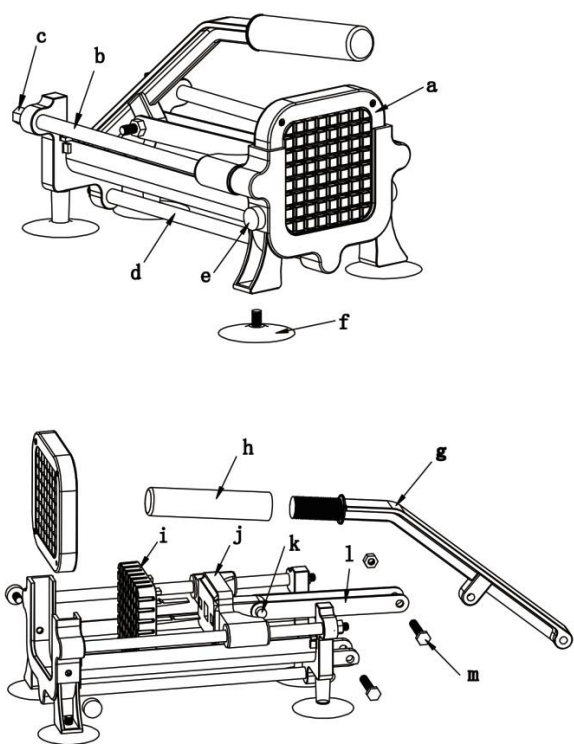
- 1.The device should not be used with children. There are very sharp blades on the device. Children may encounter injury accidents. Therefore, this product should be placed in a position not touched by children.
- 2.For optimal operation and service life of the device, please follow the instructions.
- 3.Food acids will make blades dull and corrode the metal. Always clean this food preparation equipment immediately after every use. To maintain the appearance and increase the service life, clean it daily.
- 4.The machine blades are very sharp, and care should be taken not to touch the banging blade or blade directly or to operate with gloves during operation.
- 5.Do not put these devices in a dishwasher or other automatic cleaning device for cleaning.
- 6.The use of accessories or modifications not provided by the manufacturer may cause hazards.
- 7.Only use this equipment for cutting fruits and vegetables!
- 8.Before using this equipment for the first time, please remove all packaging and fixing materials according to the illustration and use them after installation.
- 9.These devices require regular lubrication. Wipe the guide rod with mineral oil, food-grade lubricant, or a towel when lubrication is needed. Do not lubricate with cooking oil or another grease. Otherwise, it will become viscous and affect the use.
- 10.Do not cut food beyond the opening of the plate.

11.To replace blade sets, please ensure that the specification and models of the blade plate and pressing block are consistent.

	 WARNING
	Sharp Blade Hazard:Blades are sharp and can cause cuts. To avoid injury from sharp blades,handle with care.


SCHEMATIC DIAGRAM & PARTS

Schematic Diagram:





- a. cutting plate b. guide rod c. guide rod nut
- d. shield e. locking nut f. suction cup foot with screw
- g. handle h. handle tube i. push plate
- j. push plate mounting bracket
- k. push plate bolt & nut set l. push bar
- m. push bar bolt & nut set

Configuration for AY420:

	1pc	1/2inch, Installed on the product
Brush	1pc	

Configuration for AY420-2:

	1pc	1/2inch, Installed on the product
	1pc	3/8inch
Brush	1pc	

OPERATION GUIDE

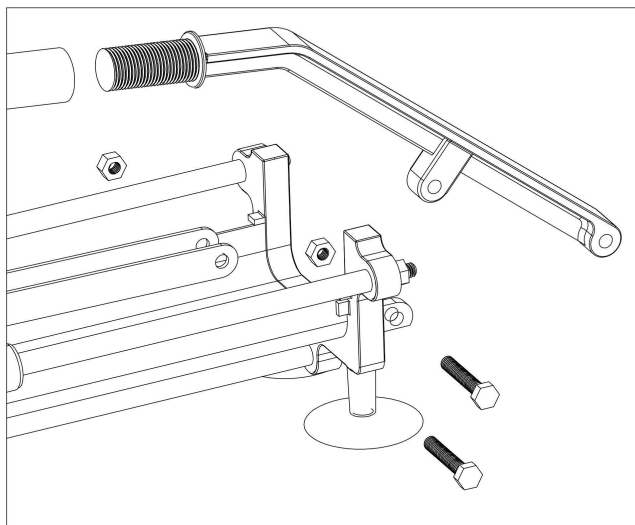
ASSEMBLE

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.
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 them together using a Push Bar Nut.

8. Screw up the Handle Tube with Handle.



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 utter. Thread it tightly. 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. A damp cloth can be swiped across the Suction Cup before adhering to create more suction. Be certain to check the stability of the French Fry Cutter to the work surface prior to use.

NOTE:

The Suction Cups are not meant to be used on a vertical surface. Use the Suction Cups for horizontal mounting purposes only.

CHANGING THE CUTTING PLATE

1. Remove the 2 Locking Nuts from the French Fry Cutter.

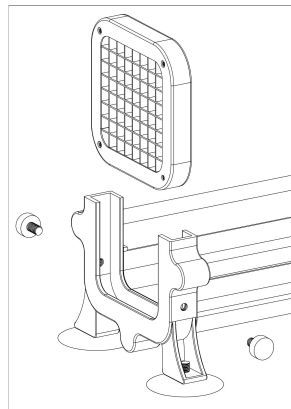
2. To remove the Pushing Plate, with the Handle in the down position, loose the 2 Push Plate Bayonets from the back of the Pushing Plate Mounting Bracket.

3. Once the Push Plate Bayonets are loosed raise the Handle and remove the Pushing Plate.

4. Replace the Pushing Plate and secure it with the 2 Push Plate Bayonets in position.

5. Replace the Cutting Plate and secure it with the 2 Locking Nuts.

NOTE: The Cutting Plate needs to be facing inward. The dull portion of the Blades should be facing outward.



USE

1. Prepare the produced that is going to be cut.

2. Lift up the pusher assembly and place the produce on the blades. Ensure that fingers and hands are clear of the cutting area. With one strong, quick and fluid motion, pull the lever down forcing the product through the blades. Repeat as necessary until you have cut the amount of produce necessary.

CLEAN AND MAINTENANCE

1. The whole machine of the equipment can be flushed. After each use, it is necessary to ensure the blade is clean. The clean water can be washed so the blade remains clean and is not corrupted. The service life of the blade is prolonged.

2. The equipment belongs to a precision machining machine. Therefore, self-modification and equipment recreation will affect the use, which belongs to artificial damage.

3. The blade belongs to the natural wear part of the equipment. The blade will be broken or worn after cutting a certain time and quantity of

ingredients. It is necessary to timely purchase the blade with the corresponding specification for replacement (Improper operation or cutting too hard ingredients will also damage the blade).

4.The equipment uses an ultra-thin blade and cannot cut tough foods like meat and sweet potatoes.

5.The equipment must be lubricated regularly.

6.If it cannot be pressed when cutting, it indicates that the cutter plate has been worn and changed. Do not press hard. First, remove the cutter plate, replace the corresponding specification's cutter plate, and continue using it.

7.In the operation, it is necessary to ensure that the complete machine is on a flat and firm table. Otherwise, it is easy to slide and hit the blade, affecting the machine's use.

8.Periodically check whether there is a loose set screw, timely tighten the screw, and maintain the machine.

Address: Baoshanqu Shuangchenglu 803long 11hao 1602A-1609shi
Shanghai

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



Pooledas Group Ltd
Unit 5 Albert Edward House, The Pavilions
Preston, United Kingdom



SHUNSHUN GmbH
Römeräcker 9 Z2021, 76351
Linkenheim-Hochstetten, Germany

Made In China

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Support and E-Warranty Certificate

www.vevor.com/support