

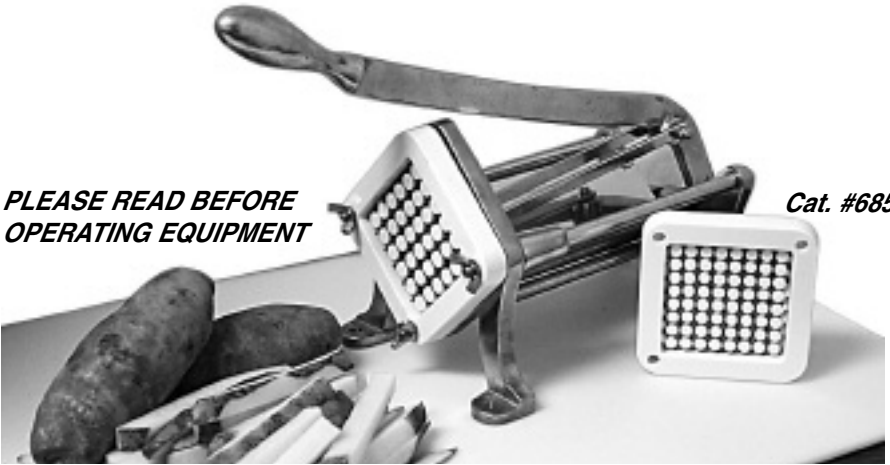


COMMERCIAL FRENCH FRY CUTTER

USE AND MAINTENANCE INSTRUCTIONS

*PLEASE READ BEFORE
OPERATING EQUIPMENT*

Cat. #685



CARE:

1. Thoroughly wash and rinse the unit with hot soapy water before using.
2. For best results, do not put unit in dishwasher.

CAUTION:

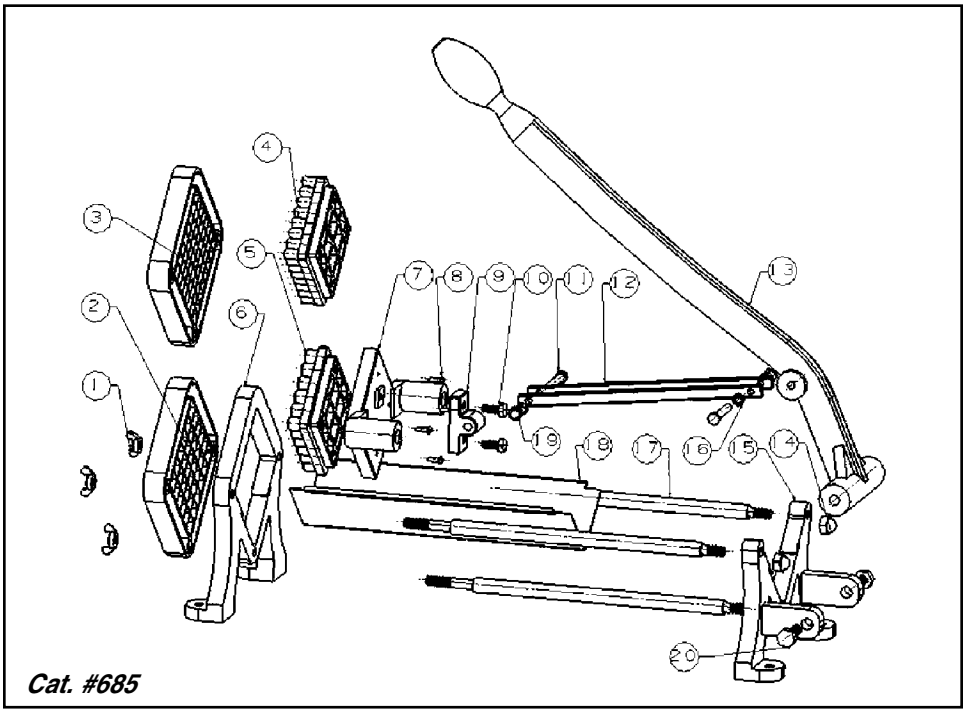
1. The blades are very sharp. **KEEP OUT OF REACH OF CHILDREN.**
2. When cutting fibrous vegetables such as yams, sweet potatoes and onions, use the large blade. Use a firm, quick, pushing motion to move the vegetables through the blades. Repeat as needed until the produce is through the blade.
3. To produce the best strips, use fresh firm fruits and vegetables such as, carrots, cucumbers, zucchini, apples, yams, sweet potatoes, onions, white, red, and yellow potatoes.

USE:

1. To change the blade, remove the three wing nuts on the front of the blade frame housing. It may be necessary to use a flat head screwdriver to release it from the face of the front stand.
2. Place the alternate blade on unit and replace the wing nuts.
3. To change the push plate, remove the four screws from the back of the push plate, and mount the alternate plate in its place. Replace the four screws.
4. The unit can be mounted to a sturdy surface or to the wall.

PREPARING TO CUT FRUITS AND VEGETABLES:

1. **DO NOT** load the produce against the push plate. Push produce firmly against the blades by hand. Once produce is slightly pierced by the blade proceed by pushing the handle down to complete the cuts.



Commercial French Fry Cutter Parts List

Item No.	Description	Quantity	Item No.	Description	Quantity
1	WING NUT	3	11	SCREW	2
2	BLADE FRAME (COARSE)	1	12	CONNECTING SHAFT	2
3	BLADE FRAME (FINE)	1	13	HANDLE	1
4	PUSH PLATE (FINE)	1	14	ACORN NUT (M8)	3
5	PUSH PLATE (COARSE)	1	15	BACK STAND	1
6	FRONT STAND	1	16	WASHER	1
7	PUSH PLATE BASE	1	17	CONNECTING ROD	3
8	SCREW	4	18	STAINLESS STEEL BASE	1
9	CONNECTING SHAFT MOUNT	1	19	ACORN NUT(M6)	2
10	BOLT (M6)	2	20	BOLT (M8)	2

1 YEAR WARRANTY COVERS PARTS AND LABOR ONLY.
 RETURN FREIGHT IS THE RESPONSIBILITY OF THE PURCHASER.



L.E.M. Products, Inc.

107 May Drive, Harrison, OH 45030 • 877-536-7763 www.lemproducts.com