

IMPORTANT WARRANTY INFORMATION PLEASE READ
FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:
LEM Professional French Fry Cutter #825
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the above one year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the one year warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.**

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised November 20, 2015

THE LEADER IN GAME PROCESSING



PROFESSIONAL FRENCH FRY CUTTER

USE & MAINTENANCE

825



**1 YEAR
WARRANTY**

! CAUTION !

Before using the appliance for the first time please make sure to read carefully and thoroughly through these operating instructions and the safety advice. Familiarize yourself completely with the functions of the appliance.

! GENERAL WARNINGS AND SAFETY INFORMATION !

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. Store the device in a secure and dry place out of reach of children. **DO NOT** allow children to operate the appliance.
3. **CAUTION:** Exposed sharp metal blades! Use Extreme Caution when handling and cleaning metal blades. Do not touch sharp edge of the blades. It is recommended that cut resistant gloves be worn when handling the blades.
4. Thoroughly hand-wash all removeable parts with warm, soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE**.
5. The appliance is designed exclusively for domestic use and not for commercial purposes.
6. Use the appliance with the supplied accessories only. **WARNING: The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.**
7. **WARNING: DO NOT** use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
8. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
9. Tie back loose hair and clothing and roll up long sleeves before operating the appliance. Remove ties, rings, watches, bracelets or other jewelry before operating the slicer.
10. Use appliance with appropriately sized food. **DO NOT** attempt to process foods other than potatoes or other firm vegetables and fruits that have pits removed.

11. **SAVE THESE INSTRUCTIONS**

ASSEMBLY & OPERATING INSTRUCTIONS

CARE:

- Thoroughly wash and rinse the unit with hot soapy water before use.
- For best results, **DO NOT** put unit in dishwasher.

CAUTION:

- **KEEP OUT OF REACH OF CHILDREN.** The blades are very sharp.
- Suction cups are not intended for use on porous surfaces such as a wood- discoloration or possible marring may occur.
- 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 blades.
- 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.

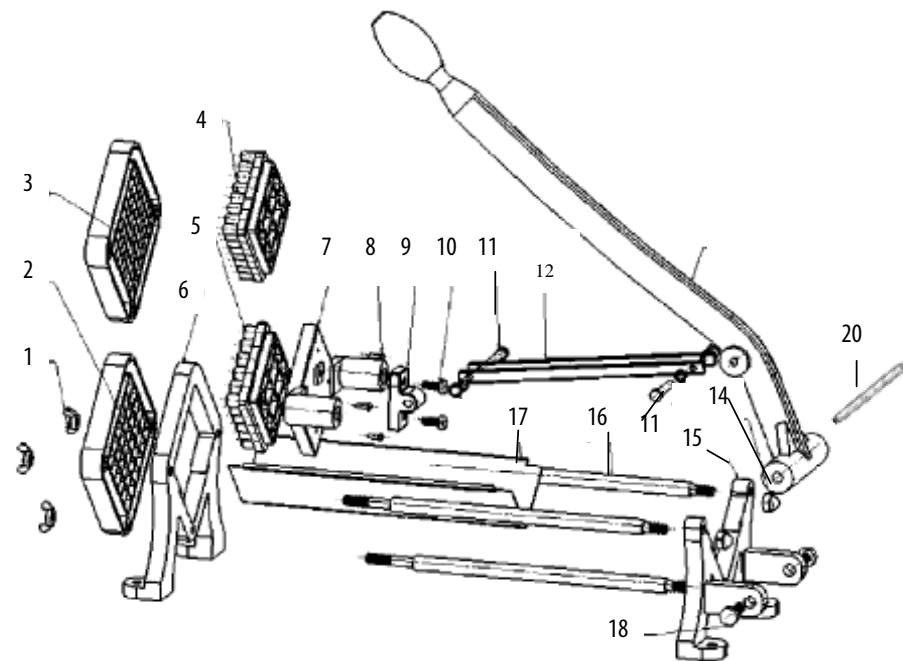
USE:

1. To change the blade, remove the 3 Wing Nuts (#1) on the front of the Cutting Plate (#2 or #3) Front Stand (#6).
2. Place the alternate blade on the unit and replace the wing nuts.
3. To change the Push Plate (#4 or #5), remove the two Thumb Screws and Washers (#8) from the Push Plate Base (#7) and mount the alternate plate in place. Replace screws.
4. The unit can be mounted to a sturdy surface of wall.

OPTIONAL: To install Suction Cup Feet Kit (#19) place the bolt of each suction cup through the holes in the feet of the cutter. Thread the nylock nut onto each bolt tightly. Press firmly down on the French Fry Cutter to create suction between the surface and the cutter. Suction cups work best on smooth, horizontal surfaces. To create more suction, a damp cloth can be swiped across the suction cup prior to adhering. Check stability of the cutter prior to using.

NOTE: The suction cups are not meant to be used on a vertical surface. Use the suction cups for horizontal mounting purposes only.

PARTS LIST



PROFESSIONAL FRENCH FRY CUTTER
MODEL #825

#	DESCRIPTION	QTY	#	DESCRIPTION	QTY
1	Wing Nut	3	11	Push Rod Bolt	2
2	1/2" Cutting Plate with Frame	1	12	Push Rod	2
3	3/8" Cutting Plate with Frame	1	13	Handle	1
4	3/8" Push Plate	1	14	Guide Rod Nut	3
5	1/2" Push Plate	1	15	Back Stand	1
6	Front Stand	1	16	Guide Rod	3
7	Push Plate Base	1	17	Base	1
8	Thumb Screw with Washer	2	18	Handle Bolt & Nut	2
9	Push Rod Mount	1	19	Suction Cup Feet (not shown)	4
10	Push Rod Mount Screw	2	20	Shaft	1