

KATTEX

OPERATION AND MAINTENANCE INSTRUCTIONS

QUICK SLICE FRENCH FRY CUTTER

PLEASE NOTE: Careful and close adherence with the below instructions will help enhance the operation and longevity of your KATTEX Quick Slice French Fry Cutter.

SAFETY REMINDER: The blades are VERY SHARP. Please exercise caution when handling and operating the machine.

PREPARATION

1. The Quick Slice French Fry Cutter can be mounted on a countertop or tabletop, or fixed wall-mounted or mounted via the wall bracket (sold separately). If tabletop portability is desired, the device may be mounted on a board to be clamped to a tabletop for use.
2. If this machine replaces one used previously, existing mounting holes may be used. If not:
 - a. **Wall Mount:** Position the device on the wall. Find a wall stud nearest the desired position and align one side of the mounting holes over the stud. Mark four (4) hole locations and remove the machine. Drill 5/32" diameter holes in these marked locations. Drive the mounting screws with washers under their heads through the mounting holes in the machine and into the holes in the wall.
 - i. **WARNING:** Please mount the device on a stud or very sturdy wall to prevent its falling while in use. The mounting screws provided are long enough to be able to pass through wallboard, etc., and to engage sturdy material.
 - b. **Table Mount:** Select a solid, sturdy table, countertop, or work surface. Position the device and mark four (4) hole locations for mounting. Remove the machine and drill four (4) holes as marked – if mounting screws are to be used, use 5/32" diameter holes. If other fasteners (not included) are preferred, drill holes (1/4" diameter maximum) as necessary. Use washers under the heads of screws used.
 - i. **NOTE:** Instructions also apply if the device is to be mounted on a board for portability.
3. If the unit fails to properly operate during its first use, call Winco customer service at 1-888-946-2682, or email at cs@wincous.com.

OPERATION

The Quick Slice French Fry Cutter can be used to slice a variety of produce, including potatoes, onions, celery, fruit, peppers, and tomatoes.

1. Prior to cutting, ensure that the blade and push block or wedger kit are of the desired cutting size. Since the blade and holder assemblies for different sized cuts are interchangeable, you may have more than one set available. To cut 1/4" and 1/2" sizes, please use the 1/4" push block; to cut 3/8", please use the 3/8" push block.
2. Gently lower the push block onto the blade and holder assembly to ensure that the push block guide rests on the o-rings. If it does not, adjustments may need to be made prior to operation.
3. Place prepared produce on the blade and holder assembly.
4. Remove hands and fingers from the cutting area to prevent serious injury to the operator.
5. With one quick motion, pull down on the lever to cut produce. Occasionally if the produce is very large or if it is positioned at an angle from the blades, this process may need to be repeated for a clean cut.
 - a. **WARNING:** Do not attempt to cut produce larger than the opening in the blade holder.
6. Carefully clean the device after cutting is complete, following the cleaning instructions below.

TIPS

1. Cut produce before chopping and place a cut surface against the blades.
2. Onions and tomatoes dice best if cut from top to bottom. They may be cut in half, or if smaller dices are desired, they can be cut several times in this direction.

CLEANING

Regular and thorough cleaning of the device is important to assuring optimal performance and longevity. To clean the Quick Slice French Fry Cutter:

1. Remove the thumb screws to release the push block.
2. Remove the wing nuts to release the blade and holder assembly or blade holder, and carefully remove them. Please be aware that the push block will not be suspended once these are removed; please exercise caution to prevent the push block from falling.
3. Thoroughly wash the push block and the blade and holder assembly or blade holder and blade. Exercise caution when cleaning the blade, as its edges are very sharp.
4. The blade and holder assembly may also be totally disassembled for further cleaning as follows:
 - a. Remove thumb screws and blade holder plate.
 - b. Gently tap the blades and the blade spacers to separate from the blade holder.
5. To reassemble:
 - a. Place the blade holder on a table- or countertop with the blade spacer pockets upward.
 - b. Insert the four (4) blade spacers with their slots toward the inner opening of the blade holder. Insert blades carefully and reposition blade holder plate. Secure with thumbscrews.

NOTE: Minimize the use of alkaline or acidic cleaners, as they may cause pitting and dulling of the finish.

To clean the wedger:

1. The wedger blade can be removed from the blade holder by removing thumbscrews.
2. Wash the frame and associated parts with a cloth, brush, or sponge.
3. The machine can be totally disassembled for cleaning or repair:
 - a. Remove the pin clips and pins to release the lever and yoke.
 - b. Remove nuts and pull guide rods through the cutting edge of the frame.
4. Reassemble the device by reversing the disassembly process.

TO LUBRICATE

1. When and if necessary, lubricate the guide rods and pins at each joint with mineral oil or food-grade grease, or rub them with Paraffin.(Not included)
2. Do not lubricate the device with cooking oil, as this will cause stickiness on the guide rods, inhibiting smooth movement.