

FRENCH FRY SLICER

Model 93001



INSTRUCTIONS AND PRECAUTIONS

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SAVE THESE INSTRUCTIONS. READ ALL PRECAUTIONS AND INSTRUCTIONS.

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For technical questions or replacement parts, please call 1-800-444-3353.

SPECIFICATIONS

| | |
|---------------|------------------------|
| Cutting Sizes | 1/2" Square x 25 holes |
| Mounting | Suction Cup Base |

UNPACKING

When unpacking, check to make sure that the item is intact and undamaged. If any parts are missing or broken, please call Harbor Freight Tools at the number shown on the cover of this document as soon as possible.

Revised Manual 09k

IMPORTANT SAFETY INFORMATION

⚠️ WARNING

1. This is a cutting device. Do not place hand near Cutting Blades (2).
2. Do not hold vegetable or any object in place during cutting operation.
3. Avoid cuts. Use care when handling; the blades are sharp.
4. Avoid health hazards. Before assembling, thoroughly hand wash all parts of the French Fry Slicer with soap and warm water before using with food. Remove the Cutting Blades and Push Block (3) and wash in a dishwasher if available. Do not place the base unit in the dishwasher.
5. After assembly, test the French Fry Slicer by running several potatoes through the machine to insure that all parts are working properly.
6. After each use, clean all components thoroughly.
7. Do not submerge the base unit in water.
8. Dry parts and reassemble when ready to use.
9. Use Slicer on a flat, level, and solid surface that is capable of securing the suction cup of the base.
10. This product is not a toy. Do not allow children to play with or near this item.
11. Use for intended purpose(s) only.
12. Inspect before use; do not use if parts are loose or damaged.
13. Maintain product labels and nameplates. These carry important safety information. If unreadable or missing, contact Harbor Freight Tools for a replacement.

Foodborne Illness Safety

1. Before every use, thoroughly clean the appliance (see "Cleaning" section for instructions) and wash your hands.
2. Follow Food and Drug Administration (FDA) food safety recommendations for cooking and food handling (www.fda.gov). Also, refer

to the following safety information, taken from FDA's website:

- a. Keep hot food hot (above 140° F) and cold food cold (below 40° F). Do not let perishable food sit out longer than 2 hours (1 hour in temperatures above 90° F).



Read the ENTIRE IMPORTANT SAFETY INFORMATION section at the beginning of this document including all text under subheadings therein before set up or use of this product.

OPERATION

WARNING! Avoid health hazards. Before assembling and the initial use, thoroughly wash all parts of the French Fry Cutter with soap and warm water.

1. Place the Base Unit (1) on a clean, flat surface and turn the Suction Lever (5) all the way to the left. This will keep the unit immobile.
2. Insert the 1/2" Cutting Blade Frame (2) by first lifting the Handle (4) all the way up and pulling back on the blade lock. See Figure 1, below.

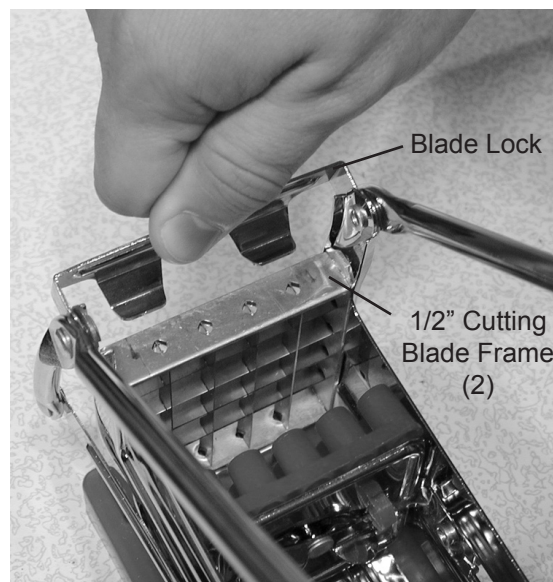


Figure 1

- Slide the Cutting Blade Frame (2) all the way down with the sharp edges facing inward. See Figure 2, below.

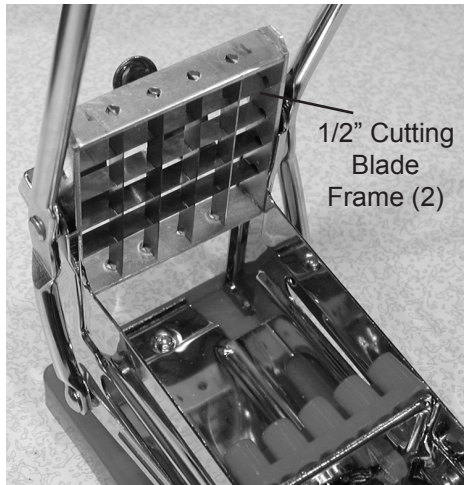


Figure 2

- Push the blade lock down over the Cutting Blade Frame (2), locking the Frame in place.
- Place the plastic Push Block (3), with the open side of Tabs facing down, onto the back end of the unit so that the tabs on the back of the Push Block fit through the holes on the end frame. See Figure 3, below.

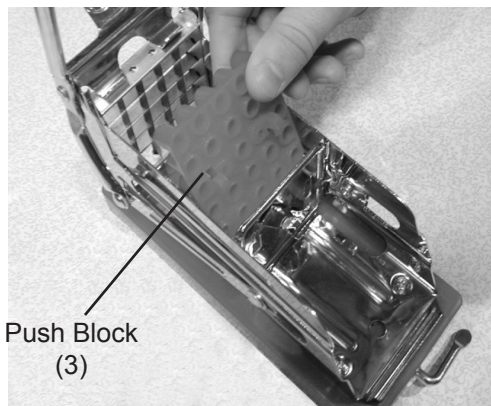


Figure 3

- Turn the Lock Lever on the back of the end frame, locking the Push Block (3) in place. See Figure 4, above right.

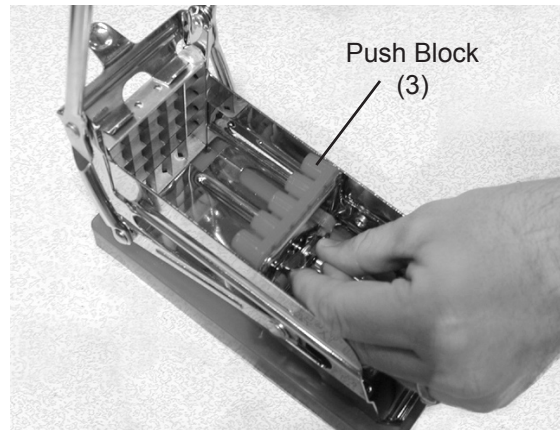
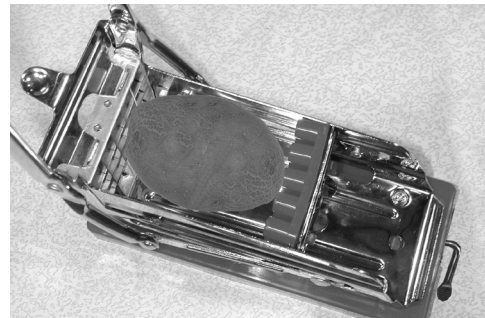


Figure 4

- Lift the Handle all the way up and place a potato, or other soft vegetable, into the working area of the unit. See Figure 5, below.



WARNING! Keep fingers and hands away from the cutting area of the unit.

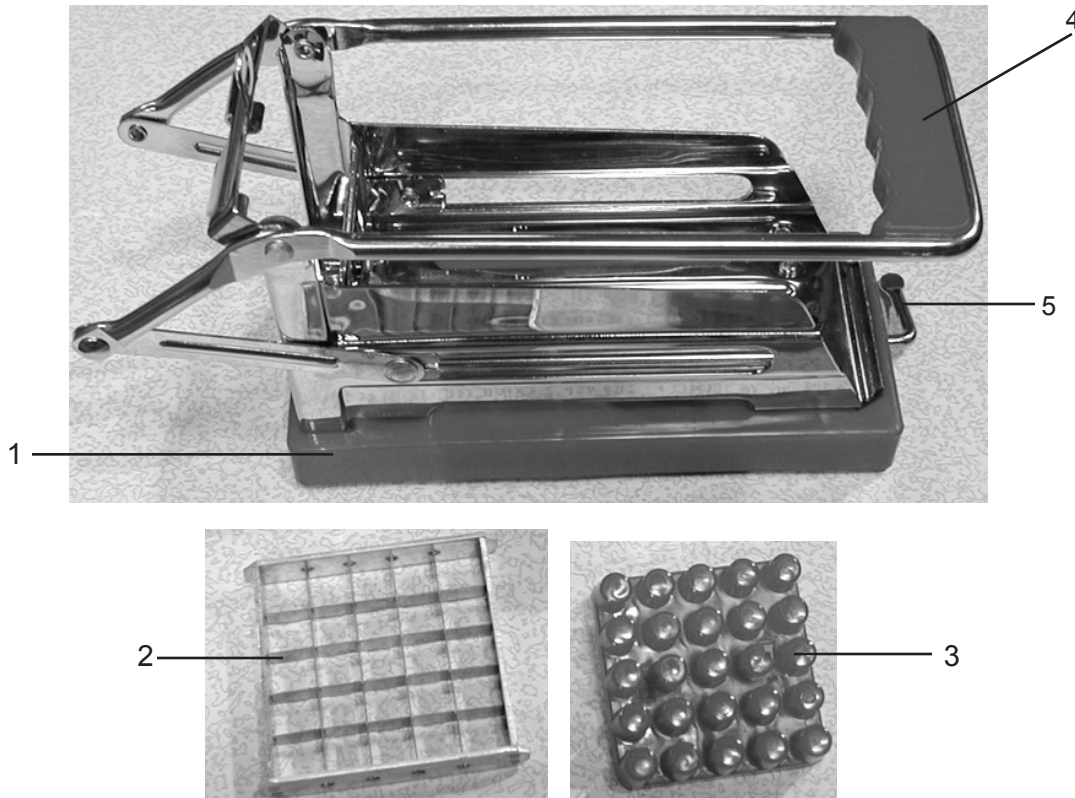
- Press down on Handle slowly and firmly with both hands to cut the potato. Remove slices while Handle is still in the down position.

CLEANING

- Remove Cutting Frame (2) and Push Block (3).
- Wash Cutting Frame and Push Block in dishwasher or by hand using hot water and detergent.
- Wipe off the rest of the Base (1) using a clean damp cloth with light detergent. Wipe it dry after cleaning.

PARTS LIST & ASSEMBLY DIAGRAM

| Part | Description | Qty. |
|------|--------------------------|------|
| 1 | Base | 1 |
| 2 | 1/2" Cutting Blade Frame | 1 |
| 3 | Push Block | 1 |
| 4 | Handle | 1 |
| 5 | Suction Lever | 1 |



2

3

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS DOCUMENT AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Record Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

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