



QUICK START GUIDE

WALL-MOUNT FRY CUTTERS

MODELS

- | | |
|-----------------------------|------------------------------|
| 181FC14WM - 1/4" Fry | 181FCWDG6WM - 6 Wedge |
| 181FC38WM - 3/8" Fry | 181FCWDG8WM - 8 Wedge |
| 181FC12WM - 1/2" Fry | |

SAFETY INSTRUCTIONS

CAUTION

Be careful when handling and operating the machine, as the blades are **very sharp**. Always keep your hands away from the blades.

WALL MOUNT INSTRUCTIONS

NOTE: It's important that the unit be mounted to a stud to prevent it from falling during use!

1. Position the bracket on the wall where you would like to mount the unit.
2. Make sure the orientation of the bracket is correct so that the fry cutter slides in from the top.
3. Find the closest stud and move the bracket so that the mounting holes on one side of the bracket are over the stud.
4. Mark the 6 hole locations and remove the machine.
5. Drill 5/32" holes through these marks.
6. Re-position the bracket on the wall aligned with the holes and secure using washers and mounting screws.
7. Slide the fry cutter into the bracket.

COUNTER MOUNT INSTRUCTIONS

1. Choose a spot on a sturdy countertop where you'd like to mount the unit. Ensure the mounting screws will not penetrate anything under the counter.
2. Mark the 4 hole locations and remove the machine.
3. Drill 5/32" holes through these marks.
4. Re-position the unit to align with the holes and secure using washers and mounting screws.

OPERATION

1. Put a potato on the blade and holder assembly.
2. After making sure your hands and fingers are clear of the cutting area, pull the handle in one quick motion.
 - a. This may occasionally need to be repeated for potatoes that are exceptionally large.
 - b. **DO NOT** try to cut potatoes that are bigger than the opening in the blade holder.
3. When finished, be sure to clean the machine using the instructions below.

NOTE: To cut 1/4" and 1/2", use the 1/4" push block. To cut 3/8", use the 3/8" push block.

CLEANING

NOTE: Avoid using alkaline cleaners as they may dull the finish and cause pitting.

1. Release the push block by removing the thumb screws.
2. Release the blade and holder assembly by removing the wing nuts.
3. Carefully remove the blade and holder assembly, as well as the push block.
4. Wash the push block and blade and holder assembly.
5. The blade and holder assembly can be further disassembled for more thorough cleaning by:
 - a. Removing the thumb screws and blade holder plate.
 - b. Lightly tapping the blades and spacers to remove them from the holder.
6. To reassemble the blade and holder assembly:
 - a. Put the blade holder on a flat surface with the spacer pockets facing up.
 - b. Insert blade spacers with their slots facing the inner opening of the blade holder.
 - c. Insert blades with cutting edge facing down and slots facing up.
 - d. Insert blades with cutting edge and slots facing down.
 - e. Put the blade holder plate into place and secure it with the thumbscrews.
7. Simply reverse the disassembly instructions to reassemble the fry cutter.
8. When needed, lubricate the guide rods with mineral oil, food grade grease or paraffin.

NOTE: DO NOT use cooking oil.



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PARTS AND ACCESSORIES



BLADE ASSEMBLIES

#181PBA14	#181PBA38	#181PBA12	#181FCWDG6BLD	#181FCWDG8BLD
1/4"	3/8"	1/2"	6-Section Wedge	8-Section Wedge

BLADES

#181PBLD14	#181PBLD38	#181PBLD12
1/4" (22 Blades)	3/8" (16 Blades)	1/2" (10 Blades)



PUSHER BLOCKS

#181PPB38	#181PPB1412	#181FCWDG6PB	#181FCWDG8PB
3/8"	1/4"	1/2"	6-Section Wedge
			8-Section Wedge

ADDITIONAL PARTS AND ACCESSORIES



PARTS AND ACCESSORIES

#181BRKTFF	#181CTMFF	#181BUMPER	#181SSWNUT	#181TSCREW	#181FT1
Wall Bracket	Countertop Mount	Bumper	Wingnut	Thumb Screw	Feet (4)