



SAFETY & OPERATING INSTRUCTIONS



EDLUND FRENCH FRY CUTTER

⚠ WARNING

READ AND UNDERSTAND THIS MANUAL AND ALL INSTRUCTIONS BEFORE OPERATING THIS FRENCH FRY CUTTER.



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CHAPTER 1 - INTRODUCING THE EDLUND FRENCH FRY CUTTER

This manual will help you maintain and safely operate your new Edlund FRENCH FRY CUTTER. Careful adherence to the safety and operating instructions in this manual will ensure many years of productive use. Please let us know of any questions you may have, or if parts are missing in the Shipping Box listed below. To expedite your call, please have your serial number and/or order number ready. For technical assistance, please call Toll-Free 1-800-772-2126 and one of our Customer Service Representatives will be happy to help you.

Contents of Shipping Box

- Edlund FRENCH FRY CUTTER
- Installed Rotor and Hopper
- Blade Cartridge

Conventions used in this manual

⚠ WARNING (ORANGE)

THIS INDICATES A POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.

⚠ CAUTION (YELLOW)

THIS INDICATES A POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.

NOTE: This information may be helpful to you.

Specifications for the Edlund FRENCH FRY CUTTER

UNIT WEIGHT	117 lbs.
MOTOR	115 VOLTS 60 Hz 5.3 AMPS
CUTTER DIMENSIONS	See <i>Figure 1</i>
HOPPER CAPACITY	44 Lbs.
CUTTING RATE	55 Lbs./MINUTE
BLADE CARTRIDGE SIZES	3/8" (10mm) 1/2" (12mm) 9/16" (14mm) 5/8" (16mm)

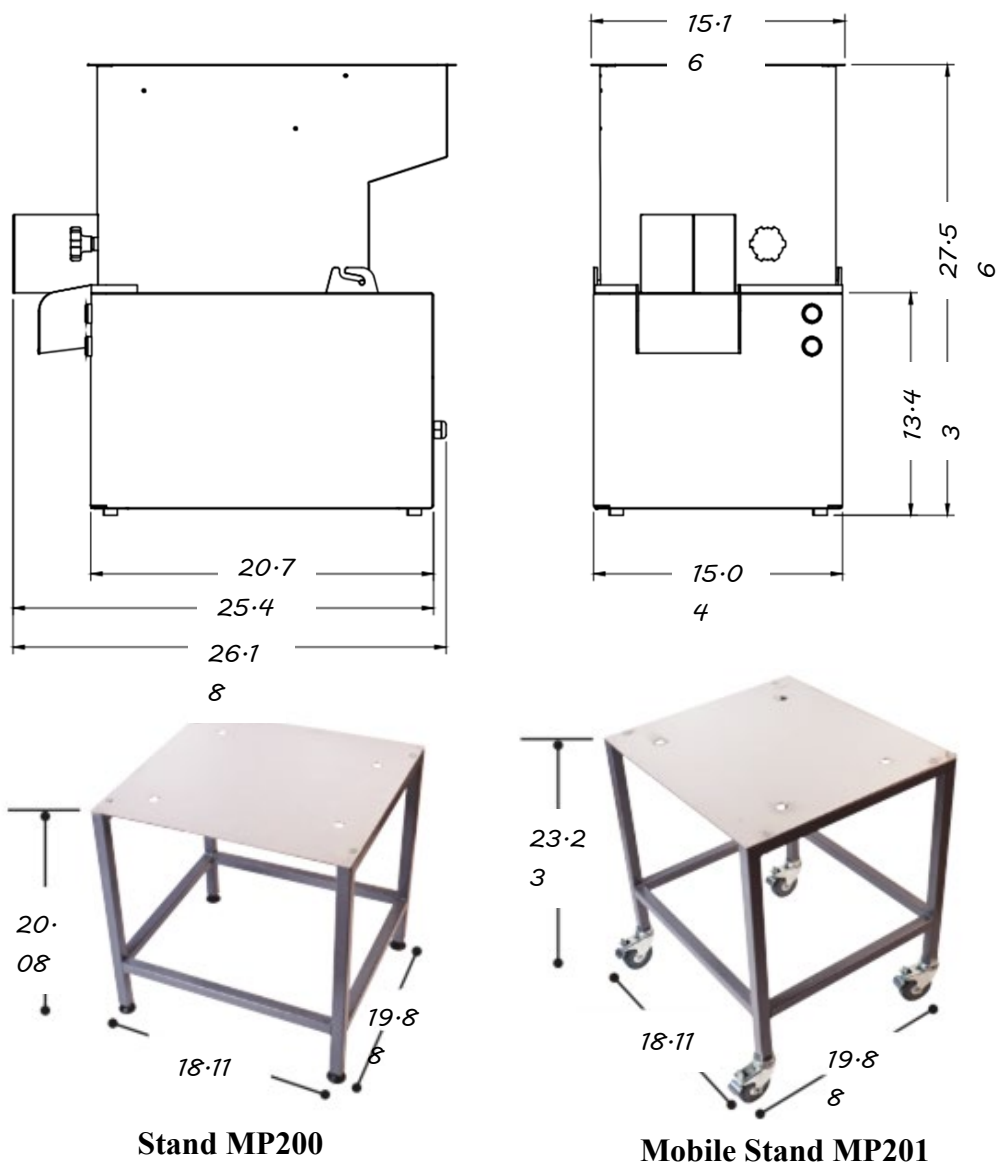


Figure 1

CHAPTER 2 - GENERAL SAFETY RULES

WARNING

READ THIS SAFETY AND OPERATING MANUAL BEFORE YOU USE THE EDLUND FRENCH FRY CUTTER. BECOME FAMILIAR WITH THE SERVICE RECOMMENDATIONS TO ENSURE THE BEST PERFORMANCE FROM YOUR FRENCH FRY CUTTER.

Operating the French Fry CUTTER Safely

WARNING

THIS IS A POWERFUL CUTTER. YOU MUST OPERATE THE FRENCH FRY CUTTER SAFELY. UNSAFE OPERATION MAY RESULT IN A NUMBER OF HAZARDOUS CONDITIONS. THIS CUTTER CAN CUT AND SEVER PARTS OF YOUR BODY IF THEY BECOME CAUGHT BETWEEN THE ROTOR PLATE AND THE BLADE CARTRIDGE. ALWAYS TAKE THE FOLLOWING PRECAUTIONS WHEN USING THIS FRENCH FRY CUTTER:

- NEVER ALLOW PEOPLE WHO ARE UNFAMILIAR WITH THESE INSTRUCTIONS TO USE THE CUTTER.
- NEVER ALLOW CHILDREN TO OPERATE THE FRENCH FRY CUTTER.
- ALWAYS UNPLUG THE CUTTER FROM THE POWER SOURCE BEFORE ADJUSTING OR SERVICING THE CUTTER.
- DO NOT MOVE OR REPOSITION THE FRENCH FRY CUTTER WITH THE ROTOR PLATE IN MOTION.
- NEVER REACH INTO CUTTER CHAMBER WHEN THE ROTOR PLATE IS SPINNING.
- DO NOT, UNDER ANY CONDITIONS, REMOVE, BEND, CUT, FIT, WELD, OR OTHERWISE ALTER STANDARD PARTS ON THE EDLUND FRENCH FRY CUTTER. MODIFICATIONS TO YOUR CUTTER COULD CAUSE PERSONAL INJURIES AND WILL VOID YOUR WARRANTY.
- NEVER TRY TO OPERATE THE CUTTER WITHOUT THE BLADE CARTRIDGE OR HOPPER PROPERLY SECURED IN PLACE. THERE ARE TWO INTERLOCK SWITCHES TO PREVENT OPERATION WITHOUT THE HOPPER OR BLADE CARTRIDGE INSTALLED.
- CHECK THE ROTOR FOR WEAR, CRACKS, OR SHARP EDGES.
- DO NOT OPERATE THE CUTTER WHEN UNDER THE INFLUENCE OF ALCOHOL, DRUGS, OR MEDICATION.
- INSPECT THE CUTTER BEFORE AND AFTER OPERATING EACH DAY OR SHIFT AND AFTER ANY CHANGE OR ADJUSTMENT FOR:
 - ⇒ LOOSE SCREWS
 - ⇒ PLACEMENT OF ALL COVERS AND GUARDS
 - ⇒ THE ALIGNMENT OF MOVING PARTS
 - ⇒ DAMAGED OR WORN PARTS

- ⇒ DAMAGE TO POWER CABLE AND SUITABLE PROTECTIONS OF THE POWER CABLE DURING OPERATION
 - ⇒ SANITATION OF THE CUTTER
-

Safety with Electric-Powered CUTTERS

WARNING

NEVER OVERLOOK THE HAZARDS OF ELECTRICITY. ALWAYS FOLLOW THESE PRECAUTIONS:

- NEVER ATTEMPT ANY ELECTRICAL REPAIRS YOURSELF. IF IN DOUBT, CONSULT A QUALIFIED ELECTRICIAN OR CONTACT EDLUND'S TOLL-FREE SUPPORT AT 1-800-772-2126 FOR HELP OR INFORMATION.
 - NEVER OPERATE THE CUTTER IF THERE IS AN ELECTRICAL HAZARD PRESENT.
 - NEVER OPERATE THE CUTTER WITH A DAMAGED ELECTRICAL CORD.
 - NEVER PULL ON THE POWER CORD TO MOVE THE CUTTER.
 - ALWAYS GRASP THE POWER CORD PLUG WHEN UNPLUGGING FROM THE OUTLET; NEVER PULL THE POWER CORD PLUG OUT BY THE CORD.
 - NEVER OPERATE THE CUTTER UNLESS THE POWER CORD IS PLUGGED INTO A PROPERLY GROUNDED OUTLET, WHICH SUPPLIES 120V AC POWER. WE RECOMMEND A GFI (GROUND FAULT INTERRUPTER) CIRCUIT RATED AT 20 AMPS.
-

CAUTION

THIS IS A POWERFUL CUTTER. THE CUTTER MUST BE OPERATED SAFELY TO PREVENT OR MINIMIZE THE RISK OF MINOR OR MODERATE INJURY. UNSAFE OPERATION MAY RESULT IN A NUMBER OF HAZARDOUS CONDITIONS. ALWAYS TAKE THE FOLLOWING PRECAUTIONS WHEN OPERATING THIS CUTTER:

- WE RECOMMEND WEARING PROTECTIVE GOGGLES OR SAFETY GLASSES WITH SIDE SHIELDS WHILE OPERATING THE CUTTER TO PROTECT YOUR EYES.
 - AVOID WEARING LOOSE CLOTHING OR JEWELRY, WHICH CAN CATCH ON THE CUTTER'S MOVING PARTS.
-

No list of Warnings and Cautions can be all-inclusive. If situations not covered by this manual should occur, the operator must apply common sense and operate this French Fry Cutter in a safe manner.

Additional Information and Potential Changes

The Edlund Company reserves the right to discontinue, change, and improve its products at any time without notice or obligation to the purchaser. The descriptions and specifications contained in this manual were in effect at printing. Equipment described within this manual may be optional. Some illustrations may not be applicable to your CUTTER.

CHAPTER 3 - ASSEMBLING YOUR EDLUND FRENCH FRY CUTTER

COMPONENTS:

1-Rotor

2-Blade Cartridge

Installation: Rotor

1. The Rotor is notched at the bottom to fit over the Drive Shaft (*Figure 2*).

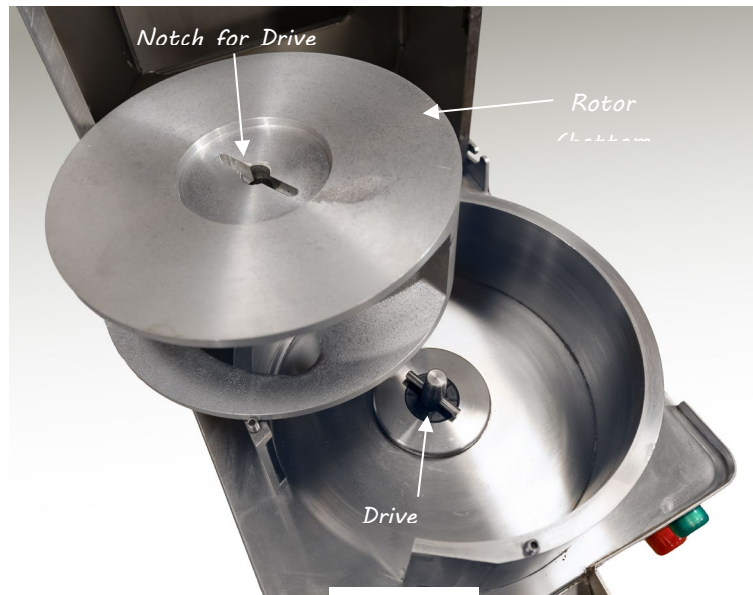


Figure 2

2. Guide the Rotor into position and drop over the Metal Rods. Rocking it back and forth will help seat it in place. When it is seated, the Center Nub will be slightly above the Rotor Plate and the outer edge will be flush (*Figure 3*).

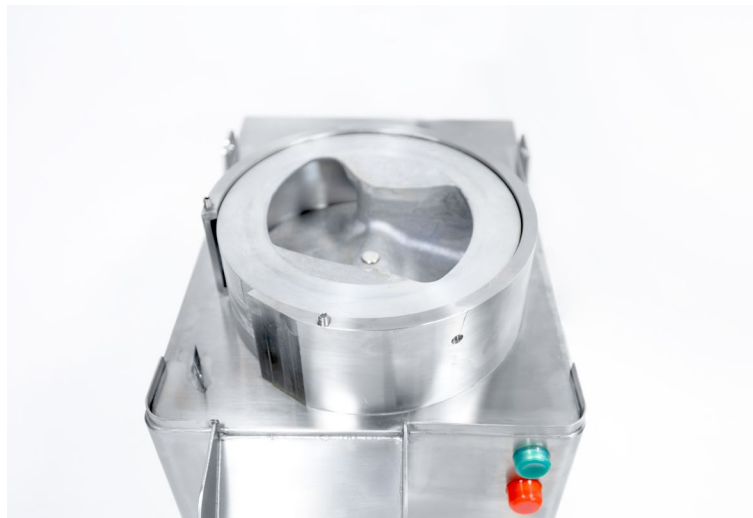


Figure 3

Installation: Blade Cartridge

⚠ CAUTION

HANDLE THE BLADE CARTRIDGE WITH CARE, IT IS VERY SHARP!

1. Drop the Blade Cartridge into position such that it is placed against the Alignment Tab and the Thumb Screws are over the Threads on the Upper Lip (*Figure 4*).

NOTE: The Rotor is not shown in position for clarity.

TIP: Set the base of the Blade Cartridge in first at a slight angle.



Figure 4

2. Tighten the Thumb Screws. Rocking them may help to seat them. Be careful not to cross thread (*Figure 5*).

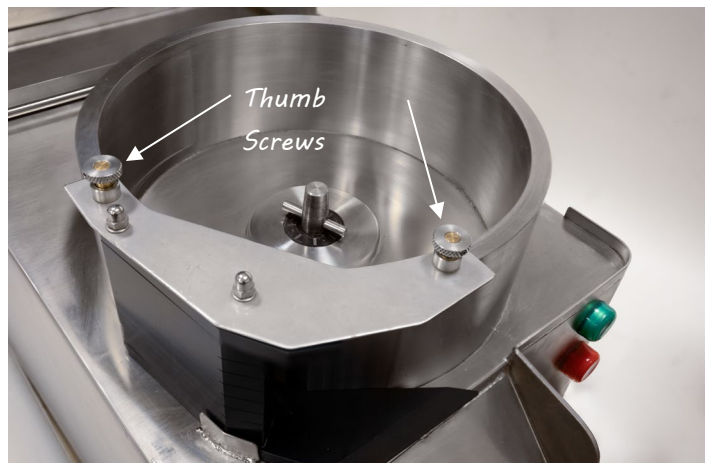


Figure 5

CHAPTER 4 - OPERATING YOUR EDLUND FRENCH FRY CUTTER

This chapter covers the operating procedures for your new EDLUND FRENCH FRY CUTTER.

1. Before you begin, wash and check the potatoes you are about to cut to remove any stones, dirt, or foreign debris. Peeling the potatoes first is optional.
2. Loosen the Knob on the front of the CUTTER (*Figure 6* on page 8). Lift the Hopper up and rotate it back on its Hinges until fully rested.
3. Turn the Rotor Plate by hand to assure it rotates freely.
4. Make sure that the selected Blade Cartridge is properly located and the Thumb Screws are tight.
5. Close the Hopper and re-tighten the front Knob to secure the Hopper to the Base.

NOTE: The FRENCH FRY CUTTER has two (2) Safety Interlock Switches; one (1) on the Blade Cartridge Assembly, and one (1) on the Hopper. The unit will not run unless the Blade Cartridge Assembly is properly seated, tightened, and the Hopper closed.

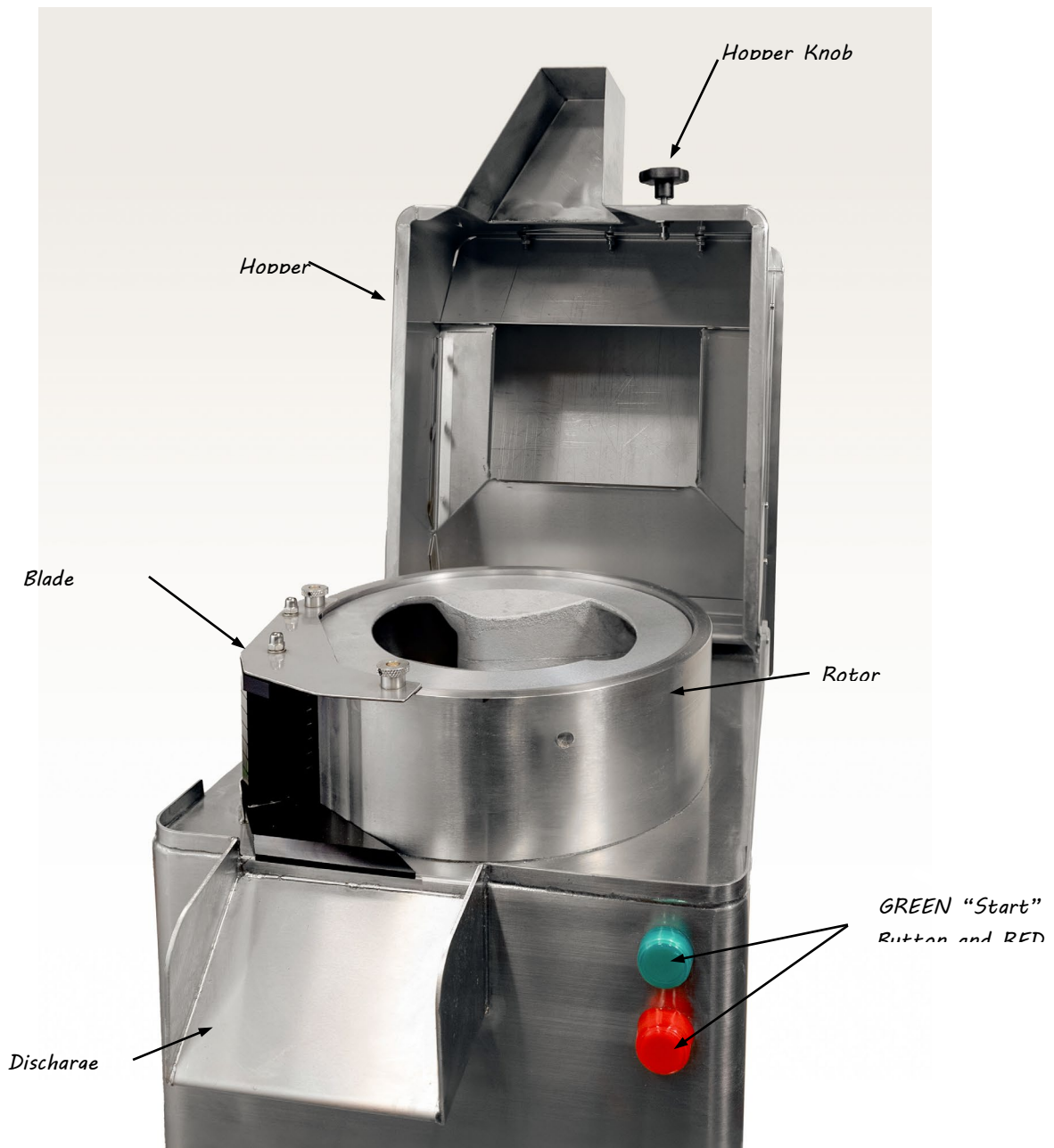
6. Plug the CUTTER into a standard 120VAC GFI outlet rated at 20 AMPS and position a container under the discharge Opening.
7. Press the GREEN “Start” Button on the front of the CUTTER (*Figure 6* on page 8) and wait until the drum is up to speed before loading.
8. Load the correct amount of potatoes into the Chamber (up to 40 Lbs.) NEVER OVERLOAD THE CUTTER.
9. When you are finished cutting French Fries, turn OFF the CUTTER by pressing the RED “Stop” Button on front of the CUTTER (*Figure 6* on page 8). It is important to turn OFF the CUTTER between cutting operations so as not to damage the unit’s Motor.
10. Always thoroughly clean the CUTTER after each use. See Chapter 5, “Cleaning and Maintaining the Edlund FRENCH FRY CUTTER”.

Helpful Tips

- Feed at a “slow to moderate rate.” Do not over-feed; the CUTTER will jam if fed too fast.
- Washing the spuds will ensure a longer Blade/Knife life.
- Inspect the Blades daily; replace if dull or chipped.

EDLUND FRENCH CUTTER Controls and Features

NOTE: The model shown in Figure 6 may look slightly different from your CUTTER.



Figure

CHAPTER 5 - CLEANING AND TROUBLESHOOTING THE FRENCH FRY CUTTER

This chapter covers regular cleaning procedures that will ensure the best performance and long life of your French Fry Cutter.

NOTE: All bearings in this CUTTER are greased, packed, sealed, and require no maintenance.

Cleaning

⚠ WARNING

BEFORE PERFORMING ANY MAINTENANCE, YOU MUST UNPLUG THE CUTTER FROM THE POWER SOURCE.

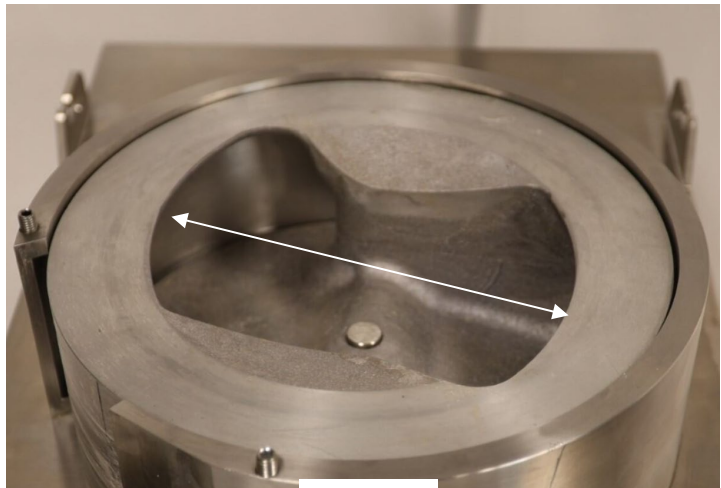
⚠ CAUTION

USE CAUTION WHEN HANDLING THE BLADE CARTRIDGE ASSEMBLY, THE BLADES ARE VERY SHARP.

NOTE 1: Do not use bleach or abrasive based cleaners.

NOTE 2: Never disassemble the Blade Cartridge.

1. Loosen the Knob on the front of the CUTTER and carefully lift the Hopper straight up and off its Hinges.
2. Carefully remove the Blade Cartridge Assembly by loosening the two (2) Thumb Screws located on top of the Cartridge (*Figure 5 on page 6*). Set aside for cleaning.
3. Next, remove the Rotor by grasping the two (2) open ends (*Figure 7*) and lifting. Slightly rocking back and forth will assist in releasing the Rotor.
4. Clean the Blade Cartridge Assembly by spraying it down or washing it under a sink faucet. We recommend using a small bristle brush to remove the entire potato residue.
5. Hand wash or spray clean the Rotor, Hopper, and Base.
6. Re-seat the Rotor on the Drive Shaft by following the steps in Chapter 3.
7. Align the Blade Cartridge Assembly with the Alignment Tab in the Base and tighten the two (2) Thumb Screws.
8. Carefully place the Hopper back on its Hinges and tighten the Hopper the unit.
9. Plug the CUTTER back into the wall outlet. The unit is now ready for operation.



Figure

Knob on the front of

Troubleshooting Tips

Most problems are easy to fix. Consult the table below for common problems and their solutions. If you continue to experience problems, call toll free 1-800-772-2126 for support.

Problem	Possible Causes	Required Action
Cutter will not start	Hopper not in place correctly.	Unscrew the Hopper Knob and refit the Hopper. There is a magnet in the Hopper that closes a safety switch.
	Blade Cartridge Assembly not fitted.	Reinstall the Blade Cartridge Assembly, making sure the base is clean. There is a magnet in the Blade Cartridge Assembly that closes a safety switch.
	Power not connected correctly.	Check all power connections. Plug into a live socket. DO NOT use an extension cord. Test socket with another item.
	Building circuit breaker is off.	Check breaker box.
Cutter stops during operation	Damaged or broken transmission belt.	Replace belt.
	Cutter is not installed on a level surface.	Adjust surface or relocate the Cutter. Make sure the rubber feet are fitted.
	A potato has jammed the Rotor.	Unplug the Cutter. Remove the Hopper, Blade Cartridge, and the Rotor to clear the blockage. Rotor may need to be twisted in a clockwise direction to relieve the jamming.
Cutter is noisy	Rotor is not seated correctly.	Unplug the Cutter. Remove the Hopper, Blade Cartridge, and the Rotor. Clean the Rotor and refit it to the Drive Shaft.
	Damaged or worn belt.	Replace belt.
	Noisy belt.	Check belt tension and adjust accordingly.

CHAPTER 6 – MAINTAINING THE EDLUND FRENCH FRY CUTTER

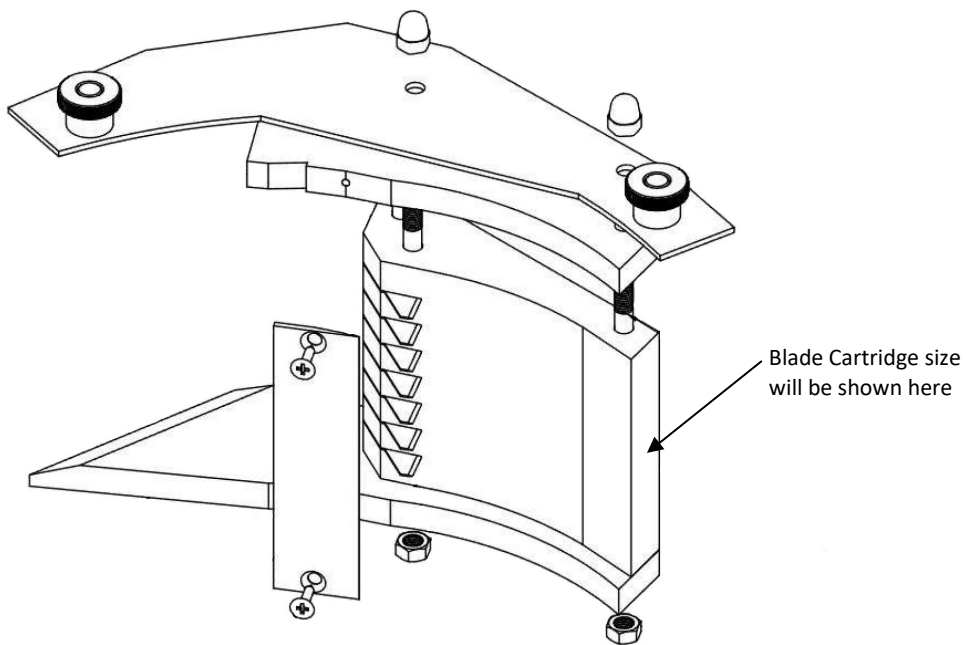
⚠ WARNING

BEFORE PERFORMING ANY MAINTENANCE, YOU MUST UNPLUG THE CUTTER FROM THE POWER SOURCE.

This chapter covers regular maintenance procedures that will ensure the best performance and long life of your CUTTER. To keep your CUTTER running smoothly, it is important that the individual knives are sharp and not damaged. Remove, clean, and inspect the Blade Cartridge and Rotor daily. The individual knives will occasionally need to be replaced. Edlund offers rebuilding of the Blade Cartridges at the factory, as well as replacement of damaged or dull knives when needed. Review the following Options:

OPTION 1: It is recommended that you have a spare Blade Cartridge on hand. This will allow you to quickly swap out a Blade Cartridge and then return the original Blade Cartridge to the Edlund factory for repairs.

OPTION 2: If you do not have a spare Blade Cartridge, you can send it in to the Edlund factory to be rebuilt. First determine what size your Blade Cartridge is so the cost of rebuilding can be determined. You can do this by looking at the number stamped on the back of the Blade Cartridge (*Figure 8*). If the number cannot be read, simply count the number of blade slots; this will determine the size to be re-built. Then contact Edlund Customer Service: Customerservice@edlundco.com.



Figure

CHAPTER 7 - PARTS LIST, SCHEMATIC DIAGRAM, AND WARRANTY

Parts List - Edlund FRENCH FRY CUTTER

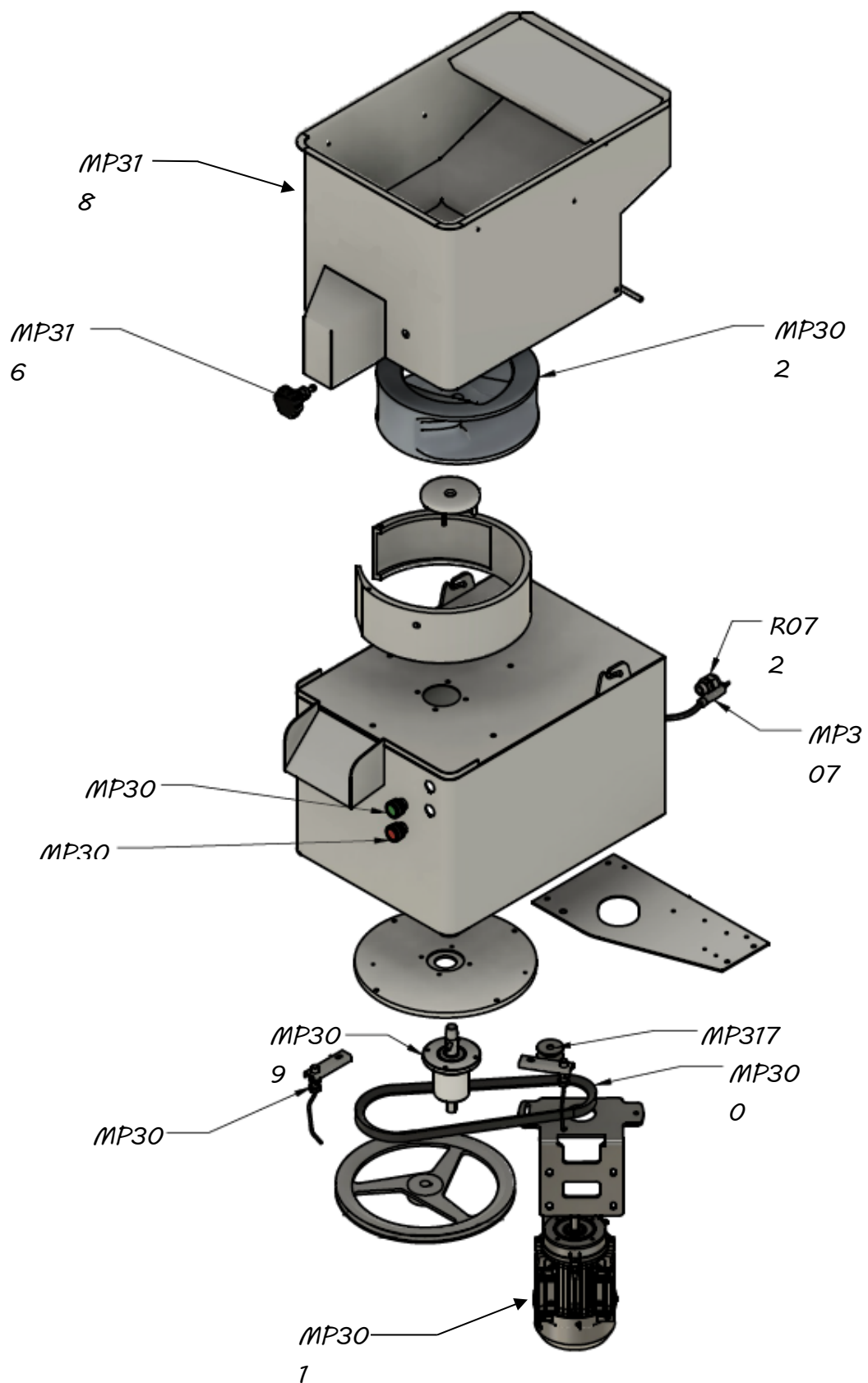
NOTE: Part numbers listed are available through the Edlund Company or an authorized parts supplier.

<u>Part#</u>	<u>Description</u>
R072	Relief, Strain, Flex H2OTight w/nut
MP300	Belt, Drive
MP301	Motor, 120VAC
MP302	Rotor
MP303	Switch, On
MP304	Switch, Off
MP305	Switch, Safety Reed
MP307	Cord, Power
MP309	Bearing, Assembly
MP316	Knob, Hopper Assembly
MP317	Pulley, Motor
MP318	Hopper, Assembly

Not Illustrated:

BL200	Blade, FFC Assembly 3/8" (10mm)
BL201	Blade, FFC Assembly 1/2" (12mm)
BL202	Blade, FFC Assembly 9/16" (14mm)
BL203	Blade, FFC Assembly 5/8" (16mm)
MP200	Stand, French Fry Cutter
MP201	Stand, Mobile French Fry Cutter
MP306	Relay, 110 VAC
MP319	Foot Pad, FFC-50
MP333	Foot, FFC-50

Schematic Diagram - Edlund FFC-50 FRENCH FRY CUTTER



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WARRANTY

All Edlund products are guaranteed against defects in material and workmanship for a period of one year from date of purchase, except where specifically noted. The company's obligation under this warranty is limited to repairing or replacing without charge any part or parts found to be defective **under normal use**. If applicable, it is the responsibility of the purchaser to return the entire unit to the factory, **properly packed, transportation charges prepaid**. This warranty does not cover knives and gears on can openers. No other warranty, written or verbal, is authorized by the company. Warranty charges do not include state, federal, foreign, excise, municipal, or other sales or use taxes. All such taxes are the responsibility of the purchaser.

Carrier is responsible for merchandise in transit to you.

Edlund Company reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify our equipment because of factors beyond our control and government regulations. Charges to update equipment do not constitute a warranty charge.

The following are not covered under warranty:

1. Failure from neglect, abuse, careless handling or mis-application of unit.
2. Failure caused by improper maintenance.

Return products to:

Edlund Company, LLC, Service Department
319 Queen City Park Rd., Burlington, VT 05401, USA
An ISO 9001:2015 Company

Phone: (800) 772-2126 & (802) 862-9661 • Fax: (802) 862-4822