



STAINLESS STEEL
FRENCH FRY CUTTER



INSTRUCTIONS

CONTENTS

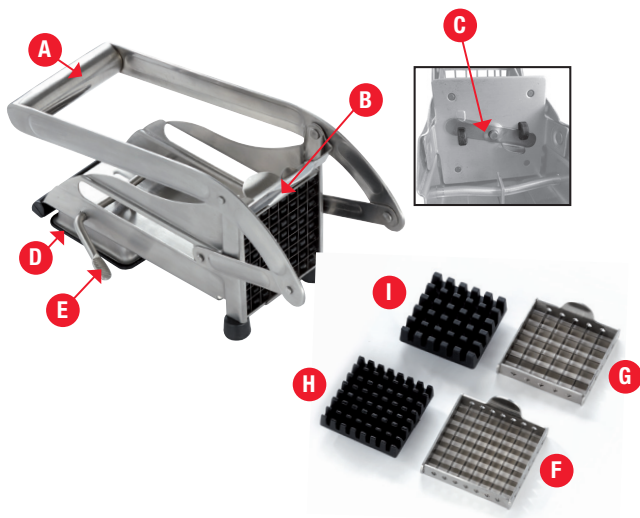
Important safeguards	1
Components of your ICO French Fry Cutter....	2
Assembly and changing the blade	3
Operating and cleaning instructions.....	4
Warranty	5

IMPORTANT SAFEGUARDS

When using this French Fry Cutter, basic safety precautions should always be followed.

1. ICO French Fry Cutter features stainless steel blades which are very sharp. Please handle with care and keep fingers away from the blades when using, cleaning, assembling or reassembling.
2. Always use the food pusher to guide the food into the blades to prevent injuries.
3. Never use your hands instead of the food pusher to guide food.
4. Never use fingers to scrape food away from the blade as injury may result.
5. Ensure that the French fry cutter is stable during use and that the suction base has been engaged, using the suction base lever.
6. Do not use this product for frozen foods or for non-food items.
7. Remove the blade and the food pusher after each use and wash with warm, soapy water and dry thoroughly.
8. Keep this product and its components away from children.

COMPONENTS OF YOUR ICO FRENCH FRY CUTTER



- A. Handle
- B. Blade lock
- C. Rotating lever
- D. Suction base
- E. Suction lever

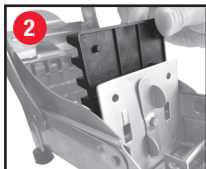
- F. Blade 1 (9 mm)
- G. Blade 2 (12 mm)
- H. Pusher plate 1 (9 mm)
- I. Pusher plate 2 (12 mm)

ASSEMBLY AND CHANGING THE BLADE

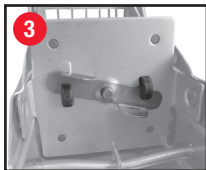
1- To insert blade: Lift handle and blade lock. Hold the blade by the tab and slide into place, ensuring that the sharp edges on the blade face inside, towards the pusher plate.



2- To insert pusher plate: Put the rotating lever in the vertical position. Snap in the pusher plate.



3- To lock pusher plate: Turn the rotating lever in a counter clockwise position to lock the pusher plate into position.



4- To engage suction base: Place unit on a flat surface and press down firmly on the end of the unit (where the suction base is located). Bring lever back to engage the suction base and ensure that it is firmly in place. Push lever back to its original position to release suction.



OPERATING INSTRUCTIONS

To cut potato: Lift up the handle and place the potato in between the food pusher and the grid. Ensure that the potato has been cut to the appropriate size to fit through the blade grid. Push down on the handle to force the food through the blade grid. Make sure the handle is pushed down fully.

To cut sweet potatoes: To prepare sweet potatoes for cutting, the sweet potatoes must be parboiled for approximately 10 minutes. This will make the potatoes easier to cut and shorten their cooking time. Always use caution when handling hot food.

WARNING:

BLADES ARE SHARP.
Use care when operating and washing
this item to avoid injury.

CLEANING INSTRUCTIONS

Hand-wash the ICO French Fry Cutter in warm soapy water, rinse, then dry thoroughly immediately after each use.

The ICO Quality Guarantee

ICO Trading guarantees that every one of its products is an Impeccable Culinary Object. Your ICO French Fry Cutter is protected against manufacturer's defects for a period of two years. To register your warranty, please visit www.icotrading.com.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated and maintained in conformity with this instruction manual.

Any failed part of the appliance will be repaired or replaced without charge at ICO's discretion. This warranty applies to household use only.

This warranty is null and void, as determined solely by ICO, if the appliance is damaged through accident, misuse, abuse, negligence or if the appliance is altered in any way.

This warranty is in lieu of implied warranties, including warranties of merchantability, fitness for particular purpose, performance, or otherwise, which are hereby excluded. In no event shall ICO be liable for any damages, whether direct, indirect, incidental, foreseeable, consequential, or special arising out of in connection with this appliance.

If your dispenser has failed or requires service within its warranty period please contact: us at www.icotrading.com. Return shipping fees are non-refundable. A receipt proving original purchase date will be required for all warranty claims.

Handwritten receipts are not accepted. ICO is not responsible for returns lost in transit.

How to Contact Us

If you need any assistance using your device, please email us at info@icotrading.com. Alternatively, please visit us at ICO Trading.com. A representative will return your query within 24 working hours.

© Copyright 2014 ICO Trading, S.A. All rights reserved