

French Fry Cutter Use and Care Instructions

- Wash all parts thoroughly prior to first use. Install the desired cutting grid (2) and its matching pusher plate (3). Mount the cutter onto a smooth countertop or cutting board by flipping the suction base lever (5) to the opposite side.
- Raise the cutter arm (1) and place a whole or cut potato into the hopper (4). The potato should fit loosely.*
- Press the cutter arm (1) all the way down using firm, constant pressure to cut.

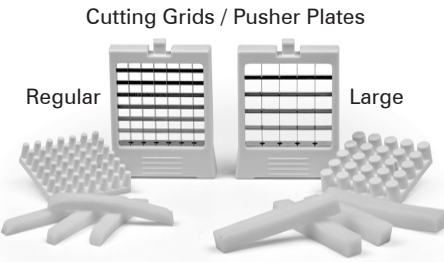


1. Cutter Arm
2. Cutting Grid
3. Pusher Plate
4. Hopper
5. Suction Base Lever

To remove the cutting grid, press the button on top to release the grid and slide it out from below the cutter. To install, push the grid up into slot until you hear it click.

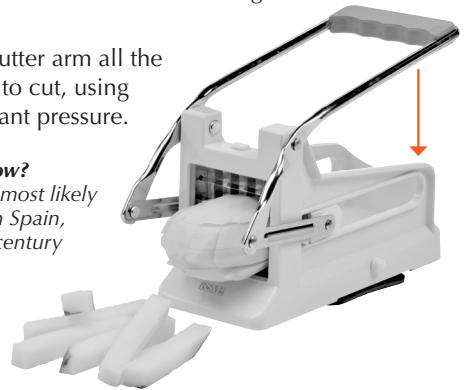
To remove the pusher plate, turn the plastic lever clockwise to unlock and release it. To install, fit the pusher plate's hooks through the metal plate and turn the plastic lever counter-clockwise to lock.

To mount the cutter to a countertop or cutting board, flip the suction base lever to the opposite side. Make sure the cutter is stable and secure before using.



Press the cutter arm all the way down to cut, using firm, constant pressure.

Did you know?
French fries most likely originated in Spain, in the 15th century



* Use whole or cut potatoes **no larger than 3.5" long x 2.5" dia.** to avoid jamming the hopper



TO CLEAN: Hand or spray wash with soapy water, rinse and dry. **Use caution when handling the sharp cutting grids.**



CAUTION: CUTTING GRIDS ARE SHARP. AVOID DIRECT CONTACT WITH FINGERS AND HANDS. **KEEP OUT OF REACH OF CHILDREN.**

Perfect French Fries *Serves 4*

5 large Russet potatoes, peeled or scrubbed
1 quart peanut oil
Kosher or sea salt



1. Peel or scrub potatoes well. Use the regular size grid to cut all the potatoes. Put the fries in a large bowl of cold water and refrigerate from 1 to 8 hours.
2. Heat the oil in a heavy-bottomed medium stockpot over medium heat, or in a tabletop deep fryer, to 325°F. Line a baking sheet with paper towels and set aside.
3. Drain the fries well and pat dry in batches with paper towels. Fry each batch, turning frequently, for 3 to 4 minutes or until the fries are a pale blond color and limp. Remove with a mesh skimmer to the baking sheet lined with paper towels.
4. Increase the heat of the oil to 375°F and fry the potatoes again, in batches, turning frequently, until golden brown, 3 to 4 minutes. Remove with the skimmer and drain on clean paper towels. Season to taste with salt and serve immediately.

Helpful tips:

- Mount the cutter by the sink and fill the sink with clean, cold water to catch the cut potatoes as you process them, or use a bowl in the sink.
- Russet or baking varieties of potatoes make the best french fries.
- Soaking the cut potatoes prevents them from oxidizing (turning brown when cut) and removes excess starch, which keeps potatoes from sticking together and allows them to achieve maximum crispness.
- Use peanut oil for deep frying as it has a high smoking point and very mild flavor. Using our cutter ensures uniform-looking fries and even cooking.
- To oven roast fries, preheat oven to 450°F. Spray large rimmed baking sheet with nonstick spray. Toss cut potatoes with canola oil in large bowl and sprinkle with salt and pepper; spread in single layer on prepared baking sheet and roast for 30-40 minutes or until tender, turning occasionally.
- The cutter works great on other firm vegetables or fruit such as apples, pears, zucchini, sweet potatoes, and cucumbers.



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