

Model 66473

HEAVY DUTY FRENCH FRY CUTTER

INSTRUCTIONS AND PRECAUTIONS

Visit our website at: <http://www.harborfreight.com>



SAVE THESE INSTRUCTIONS. READ ALL PRECAUTIONS AND INSTRUCTIONS.

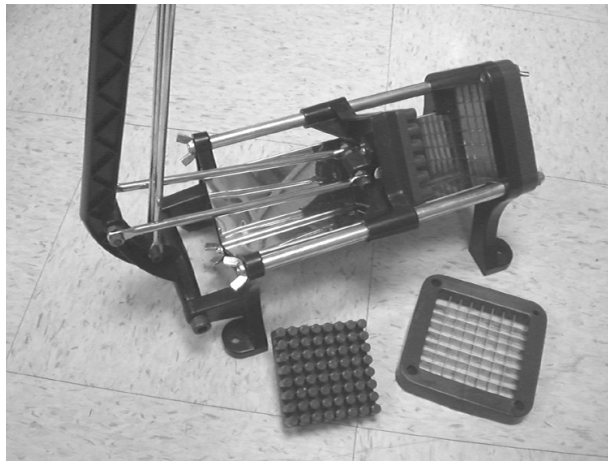
Copyright© 2009 by Harbor Freight Tools®. All rights reserved. No portion of this document or any artwork contained herein may be reproduced in any shape or form without the express written consent of Harbor Freight Tools. Diagrams within this document may not be drawn proportionally. Due to continuing improvements, actual product may differ slightly from the product described herein. Tools required for assembly and service may not be included.

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

SPECIFICATIONS

Two sizes of Cutters and Pushing Blocks are included in this set. This tool may be wall or table top mounted. This tool may be disassembled for cleaning.

Cutter Frame Size: 4-5/8"W x 4-5/8"H x 11/16"T



UNPACKING

When unpacking, check to make sure that the item is intact and undamaged. If any parts are

Revised Manual 09j

missing or broken, please call Harbor Freight Tools at the number shown on the cover of this document as soon as possible.

IMPORTANT SAFETY INFORMATION

WARNING

1. This is a cutting device. Do not place hand near Pushing Block and Cutter.
2. Do not hold vegetable or any object in place during cutting operation.
3. To prevent pinch injury, keep hands clear of Lever (1) and Push Rods (9) at all times.
4. Assemble and use according to these instructions only. Improper assembly or use can create hazards.
5. Wear ANSI-approved safety goggles and heavy-duty work gloves during assembly.
6. Keep assembly and use area clean and well lit.
7. Keep bystanders out of the area during assembly and use.

8. Do not assemble or use when tired or when under the influence of drugs or medication.
9. This product is not a toy. Do not allow children to play with or near this item.
10. Use for intended purpose(s) only.
11. Inspect before use; do not use if parts are loose or damaged.
12. Maintain product labels and nameplates. These carry important safety information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
6. Place appropriate sized Push Block (11 or 13) on the Block Plate A (4) and fix in place by turning the Toggles.
7. Attach the Lever Assembly (1 and 8) to the Lever Support (3) using the Axle Bolt and Nut (17). Tighten the Nut still allowing the Lever to move freely.
8. Attach the Push Rods (9) to the Lever (1) using the Push Rod Bolt and Nut (18). Tighten the Nut still allowing the Lever to move freely.

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.

Assembly

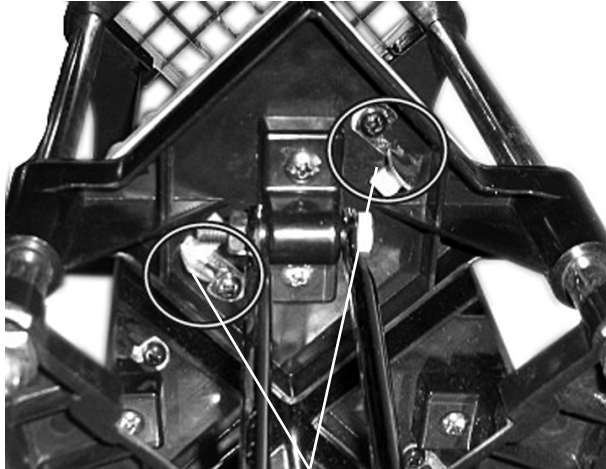
1. Position the Cutting Frame (10 or 12) against the End Support (2).
2. Insert the longer threaded end of each of the three Support Rods (7) into the openings of the End Support (2) and Cutting Frame. Secure in place using three Wing Nuts (15).
3. Insert the Cutting Frame Bolt (16) into the opening at the top of the End Support (2) and Cutting Frame (10 or 12). Secure using one of the Wing Nuts (19).
4. Place the Food Tray (6) in position.
5. Place Lever Support (3) onto the ends of the Support Rods (7) and fix in place using Wing Nuts (15).

Mounting the Tool

1. The tool is to be mounted to a wall or table.
2. The mounting surface must be flat or level and sturdy enough to support the weight of the tool, products placed on the tool and forces exerted when using the tool.
3. Remove the Lever Support (3).
4. Hold the tool in position and mark the four mounting hole positions. Set the tool aside.
5. Check to be sure that you will not drill into any concealed wires, pipes, hoses or ducts at the points marked. Drill holes at each of the four marked points.
6. Reposition the tool and attach it using suitable fasteners (not included).

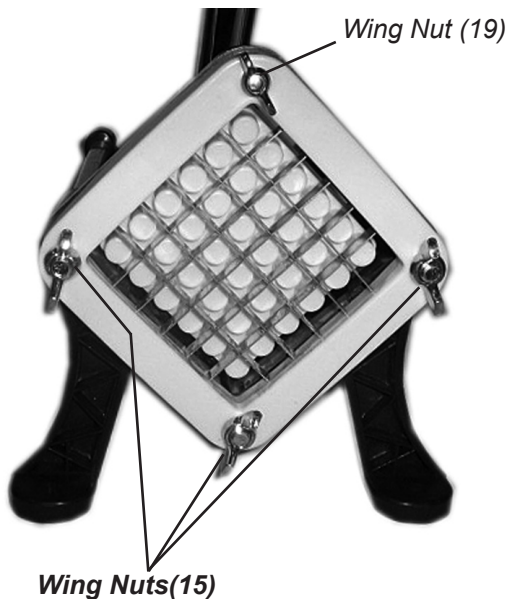
Changing Push Block and Cutting Frame

1. This item is supplied with two sets of Cutting Frames and Push Blocks for making different sized french fries.
2. To change size of french fry produced, change Push Blocks and Cutting Frames.
3. To remove Push Block (11 or 13), rotate the two swivel latches outward. The Block can be lifted out.



Push Block Latches

4. To remove the Cutting Frame (10 or 12), remove the four wing nuts holding it in place. **WARNING:** Handle the Cutting Frame by the outer edge only. The blades are sharp and can cause injury if handled. The blades are not removable from the Cutting Frame.
5. To replace the Push Block, place it against Block Plate A (4) with hooks protruding through holes in Block Plate A. Then fix it in place with the two swivel latches.
6. To replace the Cutting Frame, position it on the end of the End Support (2) and attach it with the Wing Nuts.



Block and Cutting Frame will damage the tool.

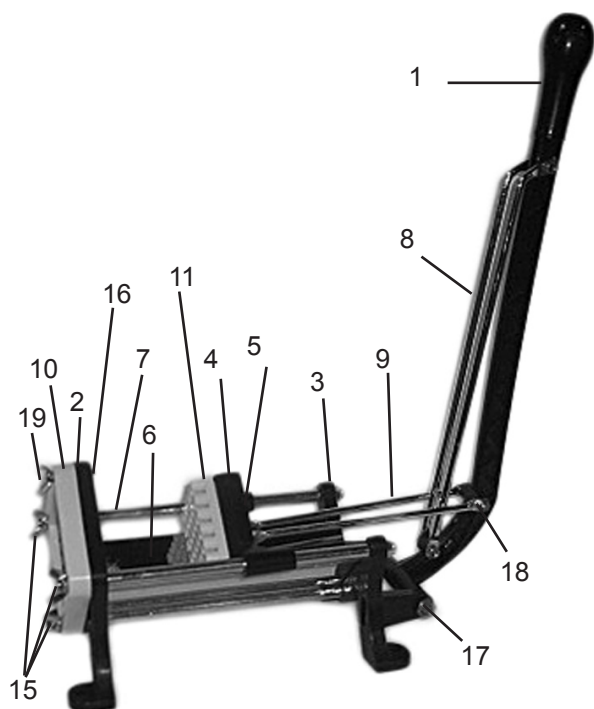
OPERATION

1. Pull the Lever (1) back, which will pull the Push Block back from the Cutting Frame.
2. Place a bowl beneath the End Support (2) to catch the cut french fries as they are produced.
3. Place the potato or vegetable to be cut in the Food Tray (6). Align the vegetable roughly with the center of the Cutting Frame.
4. Press the Lever (1) forward. The Push Block will press the vegetable through the Cutting Frame. Stop pressing the Lever forward once the vegetable has been cut.

CLEANING

1. Remove both the Cutting Frame (10 or 12) and Push Block (11 or 13).
2. Lift Food Tray (6) out of tool.
3. Wash Cutting Frame, Push Block and Food Tray in dishwasher, or by hand using hot water and detergent.
4. Wipe off the rest of the tool using a clean damp cloth with light detergent. Wipe it dry after cleaning.

NOTE: Always use the Push Blocks and Cutting Frames in matched pairs. Using mismatched



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.

PARTS LIST & ASSEMBLY DIAGRAM		
Part	Description	Qty.
1	Lever	1
2	End Support (Stand A)	1
3	Lever Support (Stand B)	1
4	Block Plate A	1
5	Block Plate B	1
6	Food Tray	1
7	Support Rods with Wing Nuts D12 x L27.4 cm	3
8	Lever Rods D7 x L37 cm	2
9	Push Rods D7 x L22 cm	2
10	Cutting Frame 64 Holes	1
11	Push Block 64 Holes	1
12	Cutting Frame 36 Holes(not shown)	1
13	Push Block 36 Holes(not shown)	1
15	Wing Nuts 5/16"	3
16	Cutting Frame Bolt	1
17	Axle Bolt and Nut set	1
18	Push Rod Bolt and Nut set	1
19	Wing Nut M5	1

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.

REV 09c, 09h, 09j

SKU 66473

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

Page 4

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>