



ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
20365 Progress Drive, Strongsville, Ohio 44149
WestonProducts.com

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SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



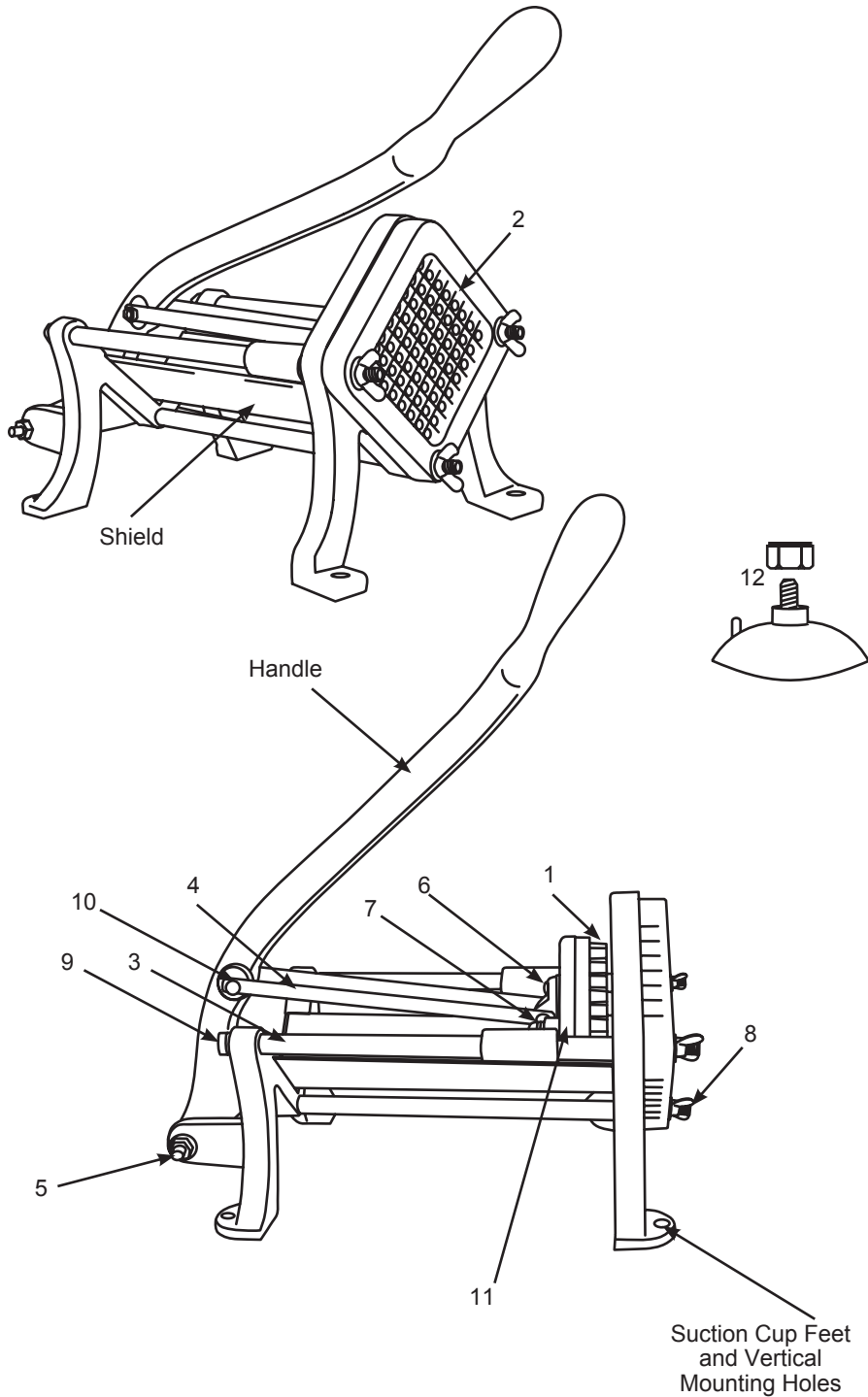
**RESTAURANT QUALITY
FRENCH FRY
CUTTER**

MODEL NO. 36-3501-W



Due to constant factory improvements, the product pictured might differ slightly from the product received.

REV012611



WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
 WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____



FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN,** and **CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Push Plate	36-3502
2	3/8" (1 cm) Cutting Plate	36-3503
3	Guide Rod (2)	36-3505
4	Push Rod (2)	36-3506
5	Handle Bolt & Nut Set	36-3525
6	Push Plate Screw	36-3508
7	Push Plate Screw (2)	36-3509
8	Thumb Nut (3) Washer (3)	36-3510 36-3511
9	Guide Rod Nuts	36-3514
10	Push Rod Bolt Push Rod Nut	36-3515 36-3516
11	Push Plate Mounting Bracket	36-3504
12	Suction Cup Foot with Nut (4 Piece Set)	36-3519

If any components of this unit are broken or the unit does not operate properly, call Weston Products LLC **Toll Free at**

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

ADDITIONAL ACCESSORIES AVAILABLE

PART DESCRIPTION	PART NO.
Food-Grade Silicone Spray	03-0101-W
1/2" (1.3 cm) French Fry Cutting Plate	36-3518
1/4" (0.6 cm) French Fry Cutting Plate	36-3517

These products and many more products can be ordered by visiting **WestonProducts.com** or by calling Weston Products LLC Toll Free at 1-800-814-4895
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GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS MACHINE. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. **KEEP FINGERS CLEAR** of the Cutting Blade at all times. **NEVER** hold the product with your hands in line of the Cutting Blade. Failure to keep fingers and hands away from the Cutting Blade may result in personal injury.
2. **KEEP CHILDREN AWAY. NEVER LEAVE THE FRENCH FRY CUTTER UNATTENDED.**
3. **CHECK FOR DAMAGED PARTS.** Before using the French Fry Cutter, check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
4. When handling the Cutting Plate, it is **HIGHLY RECOMMENDED** to wear cut-resistant Kevlar gloves.
5. The Manufacturer declines any responsibility in the case of improper use of this machine.
6. Be sure the French Fry Cutter is stable during use. All four feet should be securely mounted to a level, sturdy, work surface, and the machine should not move during the cutting process.
7. **DO NOT USE** this French Fry Cutter for frozen foods, boned meat, fish or anything other than food stuffs.
8. The French Fry Cutter should not be mounted to drywall, paneling or particle board. Only mount the French Fry Cutter to a solid surface, such as wall studs.
9. **DO NOT USE** the French Fry Cutter while under the influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



CAUTION SHARP BLADES!

Keep fingers, hands, other body parts and objects clear of the blade assembly!

RECIPES

U.S. VOLUME CONVERSIONS

1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS

1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

TEXAN STAR FRIES & DIP

5 lb fresh french fries

4 oz cheddar cheese/shredded

3 slices cooked bacon/crumbled

- Cook fries according to directions (cook to golden brown)
- Sprinkle on cheddar cheese and crumbled bacon
- Place into a 350°F (177°C) oven until cheese is melted

DIP

Small bottle of ranch dressing

1/2 package taco seasoning

- Combine all ingredients and mix well
- Serve chilled

AWESOME AUSI FRIES & DIP

2 lb of fresh french fries

6 pieces of cooked bacon/crumbled

1 cup colby jack cheese/shredded

- Cook fries according to directions (cook to golden brown)
- Sprinkle on colby jack cheese and crumbled bacon
- Salt according to taste
- Place into a 350°F (177°C) oven until cheese is melted

DIP

16 oz bottle ranch dressing

1 tsp cayenne pepper

1 tsp white pepper

1 Tbsp onion powder

1 tsp black pepper

1 tsp dried oregano

1 Tbsp kosher salt

1 tsp dried thyme

2 tsp paprika

1 Tbsp garlic powder

- Combine all ingredients and mix well
- Serve chilled

FRENCH FRIED SWEET POTATOES

4 sweet potatoes*

**Yams are too soft to french fry*

- Peel and slice raw sweet potatoes in 1/2" (1.3 cm) slices
- Soak the slices in ice water for 30 minutes, drain, and dry on paper towels
- Fry in hot oil a few at a time, for about 5 minutes
- Salt to taste, or sprinkle with cinnamon sugar

HELPFUL HINTS

- **ALWAYS** wash the potato to remove any dirt before putting through the cutter.
- Potato can be cut with the skin or without.
- If the potato is too big to fit into the **French Fry Cutter**, simply cut it in half.
- Place a pan or bowl under **Cutting Plate** to catch the fries as they are cut.
- **NOTE:** Make sure all bolts are tight before using the **French Fry Cutter**.
- **NOTE:** Before using the **French Fry Cutter** for the first time, thoroughly wash all parts that will contact food with warm, soapy water. Rinse with clean water and dry thoroughly.
- **NOTE:** Before and After each use, apply a food-safe lubricant to the **Guide Rods** and **Cutting Plate** for smooth operation.

CHOOSING YOUR POTATO

French Fries are a popular side dish that are quick to prepare and low cost. Not all potatoes will make good french fries. For good fries, potatoes need a high solids content to ensure a distinct, mealy texture and hearty flavor. They also absorb less oil, producing crispier fries. Most russet potatoes will produce good french fries, although you can also use purple potatoes and Bintje potatoes.

Proper storage temperatures are necessary to avoid sweet or dark french fries. Refrigeration of potatoes is not recommended, store raw potatoes at 55°F (13°C).

Great french fries can be made by keeping the skin on to enhance the appearance and flavor. French fries made from peeled potatoes should be chilled after cutting in cold water for 10 to 30 minutes before frying, to ensure maximum crispiness and eliminate the chance of the fries sticking together. To prevent darkening, add citrus acid or vinegar to the water solution. Spin dry before frying, to avoid water spattering and to reduce fat absorption.

To yield ten - 4oz. (113 g) servings of fresh cut french fries you will need approximately 7 lbs. (3.2 kg) of potatoes. The fries should be cooked for 3 ½ minutes with the oil at 360°F (182°C).

COOKING INSTRUCTIONS

OIL COOKING INSTRUCTIONS

Always use clean oil to fry potatoes. Vegetable or peanut oil is suggested. Make sure oil is at the proper temperature. Frying potatoes in cold oil will result in more oil absorption. The oil is the proper temperature when the fries don't sink when dropped in and bubbles remain on top of the oil. Never over fill the fryer. Overfilling may result in limp or the french fries may stick together.

OVEN METHOD

Another method of making french fries is to bake them. Soak the fresh cut french fries in cold water for 10 minutes. Place on a cooking pan with raised edges. Salt and coat with oil. Bake in the oven at 450°F (232°C) for 30 minutes turning them occasionally.

ASSEMBLY INSTRUCTIONS

CAUTION! Use extreme care when handling the Cutting Plates and the Blades! **The Blades are extremely SHARP!** It is suggested that you wear Kevlar Cut-Resistant Gloves when handling the Cutting Plates.

1. Remove **French Fry Cutter** from the packaging and verify that you have received all of the parts.

2. Remove the protective film covering the **Shield**.

3. Position the **Shield** into the **French Fry Cutter** body. **NOTE:** Be certain that the **Shield** is positioned in the notches and pushed the whole way down, so that it rests on top of the **Cutting Plate**.

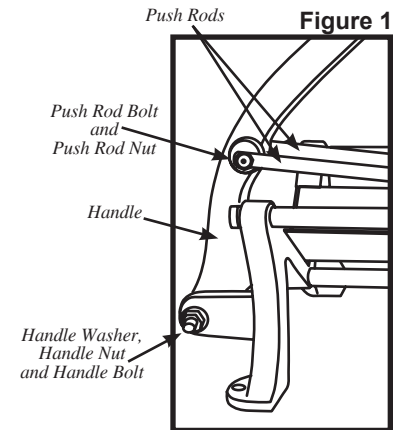
4. Locate the **Handle**, **Handle Bolt**, **Handle Washers** and **Handle Nuts**.

5. Line up the holes in the **Handle** with the corresponding holes in the handle base of the **French Fry Cutter**.

6. Insert the **Handle Bolt** through the handle base and **Handle**, then secure using the **Handle Nuts** and **Handle Washers** (Figure 1).

7. To attach the **Push Rods** to the **Handle**, position the **Push Rods** on each side of the **Handle** and line up the corresponding holes.

8. Insert the **Push Rod Bolt** through the **Push Rod** and the **Handle**, then secure together using a **Push Rod Nut**.



CHANGING THE CUTTING PLATE

1. Remove the 3 **Thumb Nuts** and **Washers** from the **French Fry Cutter**. **NOTE:** When removing the last **Thumb Nut**, hold on to the **Cutting Plate**, failure to do so, may result in the **Cutting Plate** falling causing damage.

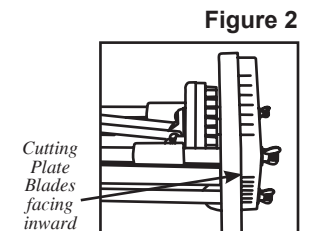
2. To remove the **Pushing Plate**, with the **Handle** in the down position, remove the 2 **Push Plate Mounting Screws** from the top of the **Pushing Plate**.

3. Once the **Push Plate Screws** are removed, raise the **Handle** and remove the **Pushing Plate**.

4. Replace the **Pushing Plate** and secure with the 2 **Push Plate Thumb Screws**.

5. Replace the **Cutting Plate** and secure with the 3 **Thumb Nuts** and **Washers**.

NOTE: The **Cutting Plate** needs to be facing inward (Figure 2). The dull portion of the **Blades** should be facing outward.

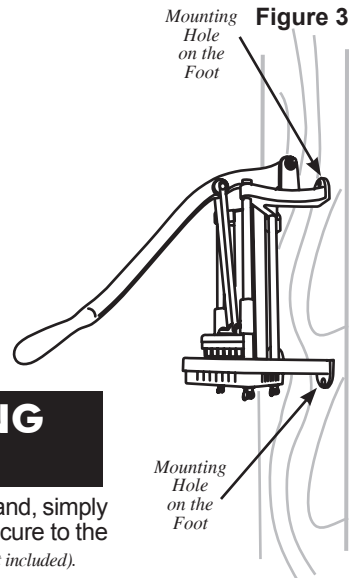


VERTICAL MOUNTING INSTRUCTIONS

Make sure the **French Fry Cutter** is mounted to a solid surface. **DO NOT** mount to drywall that has no structural support behind it. The **French Fry Cutter** needs to be mounted to the studs of the wall or any other solid surface.

When mounting the **French Fry Cutter**, position it at a distance from the floor that is a comfortable height and will provide the best leverage for cutting a potato.

Mount the **French Fry Cutter** through the mounting holes on the 4 feet using appropriate sized bolts (*not included*) (Figure 3).



HORIZONTAL MOUNTING INSTRUCTIONS

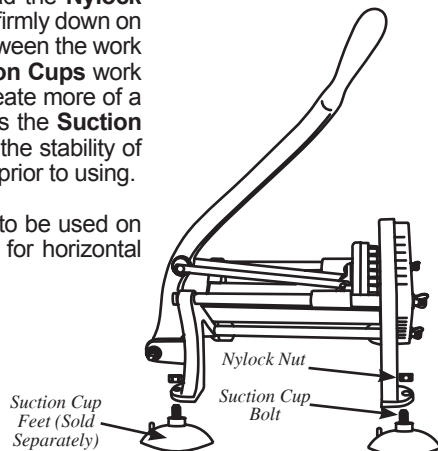
To mount your **French Fry Cutter** on a table top or stand, simply lay the **French Fry Cutter** down onto the legs and secure to the work surface using the appropriately sized screws (*not included*).

NOTE: Even though Horizontal Mounting is an option, it is recommended to mount the **French Fry Cutter** vertically on a structurally supported wall. More leverage can be applied when mounted vertically than can be applied mounted horizontally.

HORIZONTAL SUCTION CUP MOUNTING INSTRUCTIONS

To install the **Suction Cup Feet** to your **French Fry Cutter**, place the **Bolt** of each **Suction Cup** through the holes in the **Feet** of the **French Fry Cutter**. Thread the **Nylock Nut** onto each **Bolt** tightly (Figure 4). Press firmly down on the **French Fry Cutter** to create suction between the work surface and the **French Fry Cutter**. **Suction Cups** work best on smooth, horizontal surfaces. To create more of a suction, a damp cloth can be swiped across the **Suction Cup** prior to adhering. Be certain to check the stability of the **French Fry Cutter** to the work surface, prior to using.

NOTE: The **Suction Cups** are not meant to be used on a vertical surface. Use the **Suction Cups** for horizontal mounting purposes only.



CUTTING POTATOES

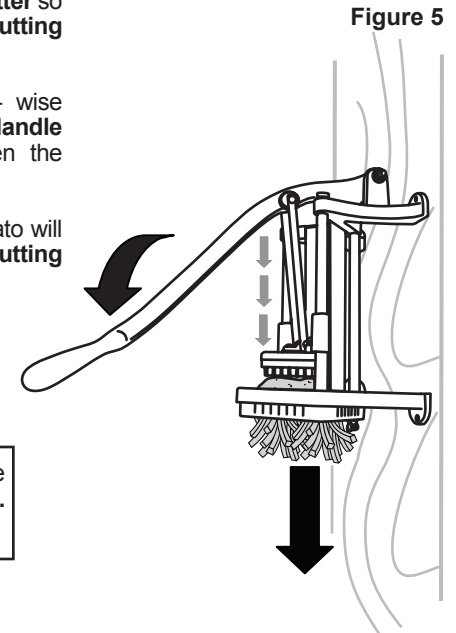
1. Raise the **Handle** of the **French Fry Cutter** so that the **Pushing Plate** is away from the **Cutting Plate**.

2. Insert a potato into the cutter length-wise (standing on end) and slowly lower the **Handle** until the potato is held securely between the **Pushing Plate** and **Cutting Plate**.

3. Push down on the **Handle** and the potato will be forced out through the bottom of the **Cutting Plate** (Figure 5).

NOTE: For large potatoes, it is necessary to cut a small flat edge on the end of the potato. Place the sliced flat end of the potato against the blade and cut.

CAUTION! DO NOT hold onto the potato while pulling the **Handle Down**. Serious injury will result.



CLEANING INSTRUCTIONS

CAUTION! Use extreme care when handling the **Cutting Plates** and the **Blades**! The **Blades** are extremely **SHARP!** It is suggested that you wear **Kevlar Cut-Resistant Gloves** when handling the **Cutting Plates**.

It is recommended to thoroughly clean your **French Fry Cutter** before and after each use. Clean with hot, soapy water, then rinse with clean water and dry thoroughly.

1. Remove the 3 **Thumb Nuts** and **Washers** from the **French Fry Cutter**. **NOTE:** When removing the last **Thumb Nut**, hold on to the **Cutting Plate**, failure to do so, may result in the **Cutting Plate** falling causing damage.

2. To clean between the **Blades** of the **Cutting Plate**, use a long bristle brush to remove debris. **DO NOT** use your fingers!

3. To remove the **Pushing Plate**, with the **Handle** in the down position, remove the 2 **Push Plate Thumb Screws** from the top of the **Pushing Plate**.

4. Once the **Push Plate Screws** are removed, raise the **Handle** and remove the **Pushing Plate**.

5. To clean the **Push Plate**, remove any remaining debris with a blunt object, such as a butter knife, then thoroughly clean with a long bristle brush.