

Owner's Manual & Safety Instructions

Save This Manual Keep this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures. Write the product's serial number in the back of the manual near the assembly diagram (or month and year of purchase if product has no number). Keep this manual and the receipt in a safe and dry place for future reference.

REV 16b

ITEM 63146



FRENCH FRY POTATO SLICER

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

Email our technical support at: productsupport@harborfreight.com

When unpacking, make sure that the product is intact and undamaged. If any parts are missing or broken, please call 1-888-866-5797 as soon as possible.





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No portion of this manual 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 manual 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.

⚠ WARNING

Read this material before using this product. Failure to do so can result in serious injury. SAVE THIS MANUAL.

WARNING SYMBOLS AND DEFINITIONS

	This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.
 DANGER	Indicates a hazardous situation which, if not avoided, will result in death or serious injury.
 WARNING	Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
 CAUTION	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
NOTICE CAUTION	Addresses practices not related to personal injury.



IMPORTANT SAFETY INFORMATION



WARNING Read all safety warnings and instructions.

Failure to follow the warnings and instructions may result in serious injury.

Save all warnings and instructions for future reference.

Operation Safety

1. This is a cutting device. Do not place hand near Cutting Blades.
2. Do not hold vegetable or any object in place during cutting operation.
3. Avoid cuts. Use care when handling; the blades are sharp.
4. Avoid health hazards. Before assembly and initial use with food, thoroughly hand wash all parts of the French Fry Potato Slicer with soap and warm water. Remove the Cutting Blades and Push Blocks and wash in a dishwasher if available. Do not place the base unit in the dishwasher.
5. After assembly, test the French Fry Potato Slicer by running several potatoes through the machine to insure that all parts are working properly.
6. After each use, clean all components thoroughly.
7. Do not submerge the base unit in water.
8. Dry parts and reassemble when ready to use.
9. Use Slicer on a flat, level, and solid surface that is capable of securing the suction cup of the base.
10. This product is not a toy. Do not allow children to play with or near this item.
11. Use as intended only. Use for slicing only potatoes, zucchinis, or other vegetables that slice easily. Do not use for slicing sweet potatoes, yams, carrots, or acidic fruit, such as apples.
12. Inspect before use; do not use if parts are loose or damaged.
13. Maintain labels and nameplates on the product. These carry important safety information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
14. The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

Foodborne Illness Safety

1. Before every use, thoroughly clean the appliance and wash your hands. Refer to *Maintenance* on page 5 for further information.
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 the FDA website:
 - 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).



SAVE THESE INSTRUCTIONS.

Operating Instructions



Read the **ENTIRE WARNING** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

Note: For additional information regarding the parts listed in the following pages, refer to the *Parts List and Diagram* on page 6.

1. Avoid health hazards. Before assembly and use with food, thoroughly hand wash all parts of the French Fry Potato Slicer with soap and warm water.
2. Place the Base Unit (1) on a clean, flat surface and turn the Suction Lever (8) all the way to the right. This will keep the unit immobile.
3. Place the 3/8" or 1/2" Cutting Blade (2, 3) into the Blade Holder (6) with the sharp edges of the blades facing away from the opening on the holder.
4. Insert the Blade Holder/Cutting Blade assembly into the Base with the sharp edges of the Cutting Blade facing to the rear as shown in Figure A and push the Holder all the way down until it snaps in place.
5. Place the appropriate size Push Block (4, 5) for the Cutting Blade being used (3/8" or 1/2") onto the End Frame at the back end of the unit so that the tabs on the back of the Push Block fit through the holes on the End Frame. Refer to Figure B.

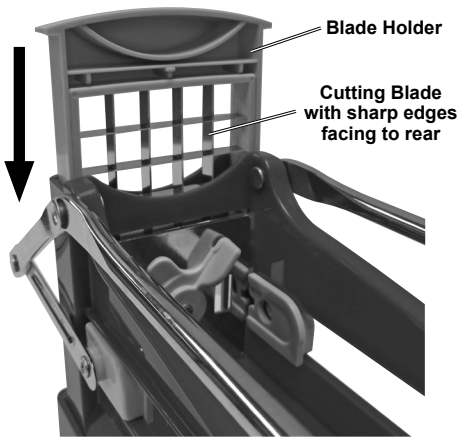


Figure A

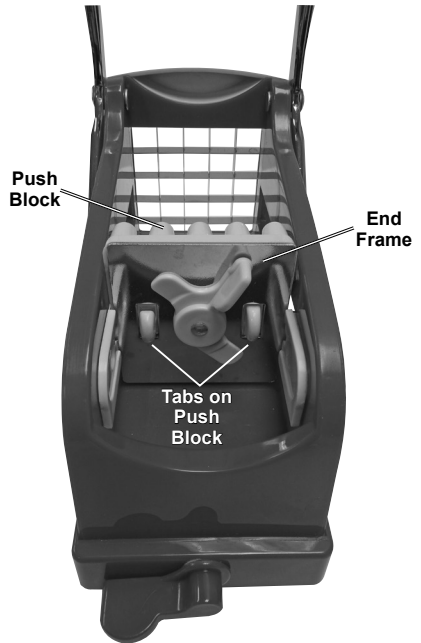


Figure B

6. Turn the Lock Lever on the back of the End Frame counterclockwise, locking the Push Block in place. Refer to Figure C.

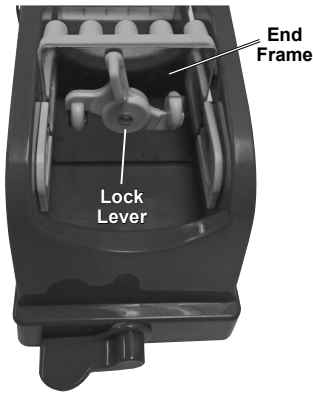


Figure C

7. Lift the Handle (7) all the way up and place a potato, or other soft vegetable, into the working area of the unit. Refer to Figure D.

Note: Use for slicing only potatoes, zucchinis, or other vegetables that slice easily. Do not use for slicing sweet potatoes, yams, carrots, or acidic fruit, such as apples.

WARNING! Keep fingers and hands away from the cutting area of the unit.



Figure D

8. Press down on Handle slowly and firmly with both hands to cut the potato. Remove slices while Handle is still in the down position.
9. After use, remove Cutting Blades and Push Blocks and wash in dishwasher or by hand using hot water and detergent. Wipe off the rest of the appliance using a clean, damp cloth and light detergent. Wipe unit dry after cleaning. Store in a clean, dry location out of reach of children.

Maintenance



Procedures not specifically explained in this manual must be performed only by a qualified technician.

WARNING

TO PREVENT SERIOUS INJURY FROM TOOL FAILURE: Do not use damaged equipment. If abnormal noise or vibration occurs, have the problem corrected before further use.

- BEFORE EACH USE**, inspect the general condition of the French Fry Potato Slicer. Check for:
 - loose hardware
 - misalignment or binding of moving parts
 - cracked or broken parts
 - any other condition that may affect its safe operation.
- AFTER USE**, remove Cutting Blades and Push Blocks and wash in dishwasher or by hand using hot water and detergent. Wipe off the rest of the appliance using a clean, damp cloth and light detergent. Wipe unit dry after cleaning.
- Store the French Fry Potato Slicer in a clean, dry location out of reach of children.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL 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.

Parts List & Diagram

Parts List

Part	Description	Qty
1	Base	1
2	3/8" Stainless Steel Cutting Blade	1
3	1/2" Stainless Steel Cutting Blade	1
4	3/8" Push Block	1

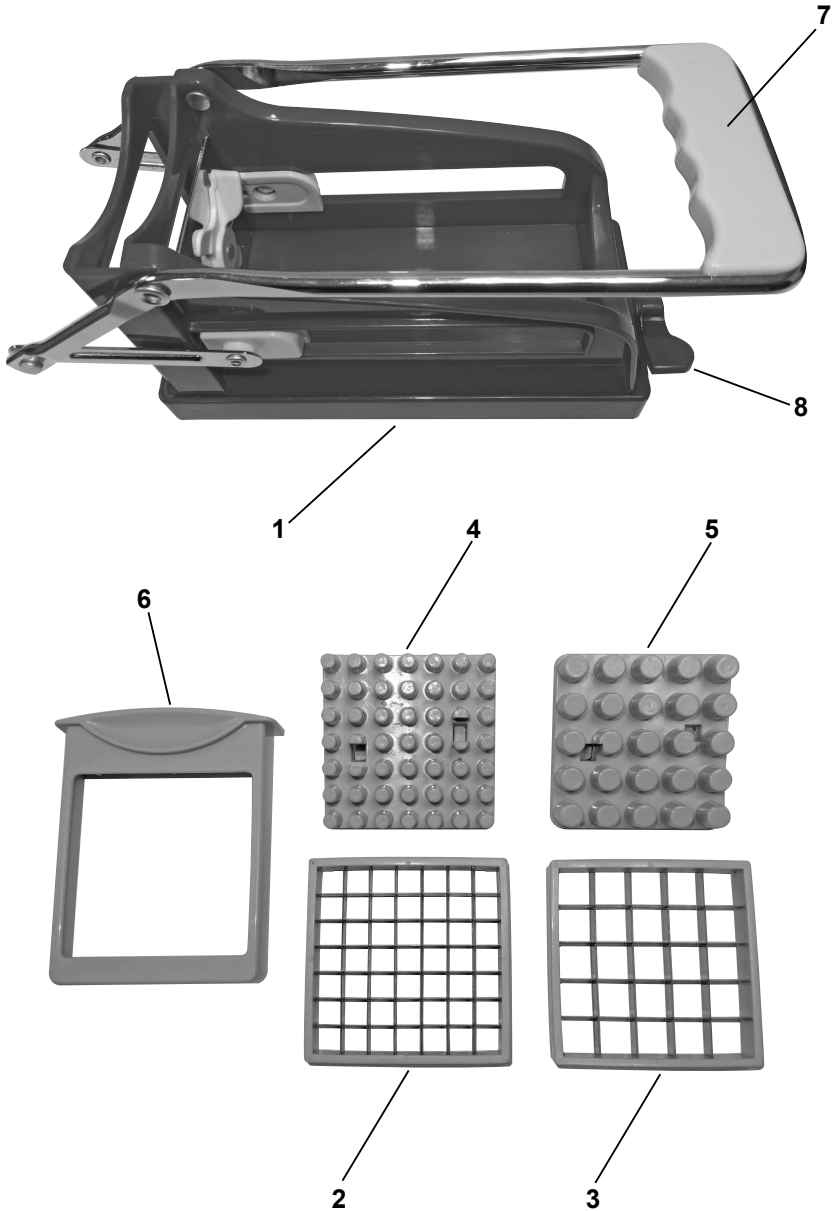
Part	Description	Qty
5	1/2" Push Block	1
6	Blade Holder	1
7	Handle	1
8	Suction Lever	1

Record Product's 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.

Diagram



Limited 90 Day Warranty

Harbor Freight Tools Co. makes every effort to assure that its products meet high quality and durability standards, and warrants to the original purchaser that this product is free from defects in materials and workmanship for the period of 90 days from the date of purchase. This warranty does not apply to damage due directly or indirectly, to misuse, abuse, negligence or accidents, repairs or alterations outside our facilities, criminal activity, improper installation, normal wear and tear, or to lack of maintenance. We shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special or consequential damages arising from the use of our product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation of exclusion may not apply to you. THIS WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS.

To take advantage of this warranty, the product or part must be returned to us with transportation charges prepaid. Proof of purchase date and an explanation of the complaint must accompany the merchandise. If our inspection verifies the defect, we will either repair or replace the product at our election or we may elect to refund the purchase price if we cannot readily and quickly provide you with a replacement. We will return repaired products at our expense, but if we determine there is no defect, or that the defect resulted from causes not within the scope of our warranty, then you must bear the cost of returning the product.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

