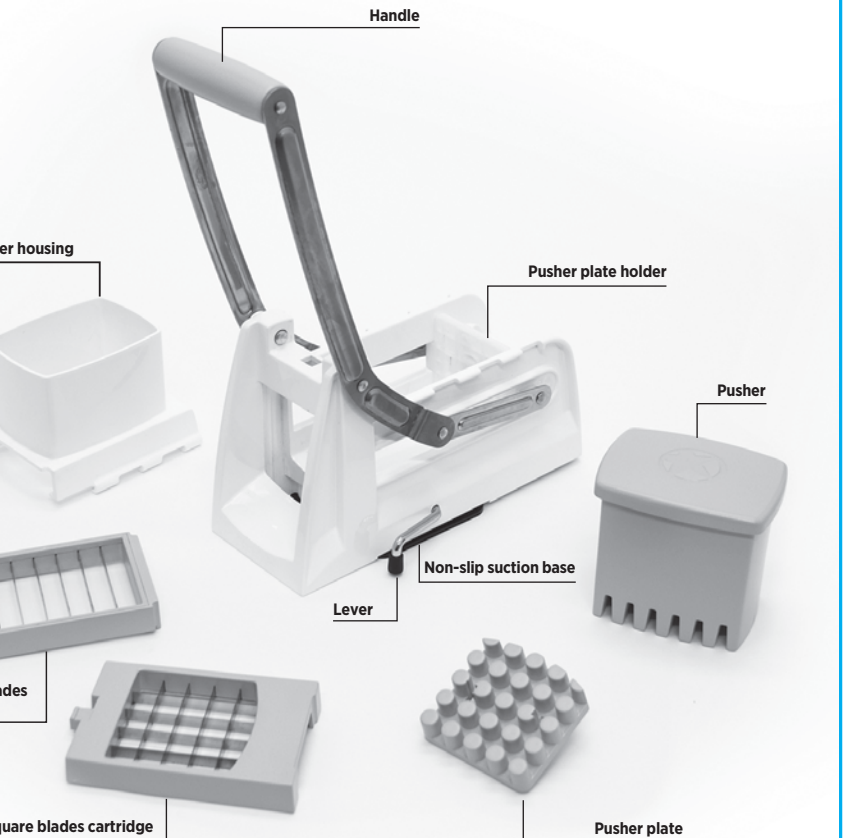


# Starfrit

## PRO FRY CUTTER AND CUBER

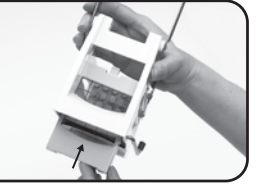


### INSTRUCTIONS FOR USE



### FRY CUTTER ASSEMBLY

1. Lift the handle so that it stands vertically.
2. Insert the pusher plate to the end of the pusher plate holder.
3. Lock it by turning it counterclockwise.
4. Insert the square blades cartridge (the one with the grid pattern) into its compartment until it stops.  
**WARNING sharp blades:** hold the blade cartridge by the plastic frame.
5. Toggle the lever to secure the unit.  
**WARNING:** always make sure to place the unit on a clean, flat and non-textured surface.



### CUBER ASSEMBLY

1. Do the fry cutter assembly.
2. Insert the horizontal blades cartridge (the one with the straight pattern) into the pusher housing until it stops.  
**WARNING sharp blades:** hold the blade cartridge by the plastic frame.
3. Assemble the housing pusher onto the fry cutter and secure it by sliding it forward in the right direction.
4. Insert the pusher into the pusher housing.
5. Toggle the lever to secure the unit.  
**WARNING:** always make sure to place the unit on a clean, flat and non-textured surface.



### HOW TO USE - FRY CUTTER

1. Lift the handle so that it stands vertically.
2. Insert the food into the cavity (between the pusher plate and the square blades).  
**WARNING:** always make sure that the food does not exceed maximum height and width of the square blades. It might be necessary to trim the potato.
3. Lower the handle.
4. Repeat steps 1 to 3 as many times as necessary.



### HOW TO USE - CUBER

1. Lift the handle so that it stands vertically.
2. Remove the pusher and insert the food inside the cavity.  
**WARNING:** always make sure that the food does not exceed maximum height, width and height of the cavity. It might be necessary to trim the potato.
3. Place hands on the pusher and push until the food is completely processed.
4. Place one hand on the handle and push it down completely.
5. Repeat steps 1 to 4 as many times as necessary.

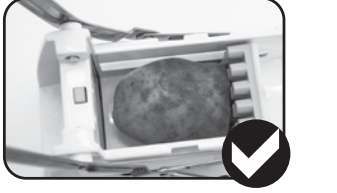


### CLEANING

Disassemble all parts and wash them in warm soapy water.

### TIP

If you have to trim your potato make sure that the trimmed part is NOT facing the blade otherwise it will be harder to cut.



**! WARNING SHARP BLADES**  
Be careful when using and washing this item to avoid injury.

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