

Westmark 11802260

Westmark Easy Stix Potato Chipper and Produce Slicer

Model: 11802260

Brand: Westmark

1. INTRODUCTION

The Westmark Easy Stix Potato Chipper and Produce Slicer is a versatile kitchen tool designed for efficiently cutting potatoes, vegetables, and fruits into uniform sticks. This manual provides essential information for the safe and effective use, assembly, maintenance, and care of your new appliance. The chipper features a robust design with three interchangeable stainless steel cutting inserts, allowing for various stick thicknesses. Its suction base ensures stability during operation, and the ergonomic lever handle facilitates easy use.



Figure 1: Front view of the Westmark Easy Stix Potato Chipper.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the appliance. Failure to follow these instructions may result in injury or damage to the product.

- **Sharp Blades:** The cutting inserts contain very sharp stainless steel blades. Handle them with extreme care to prevent cuts. Always hold the inserts by their plastic frames.
- **Adult Use Only:** This appliance is intended for adult use. Keep out of reach of children.
- **Stable Surface:** Always operate the chipper on a clean, dry, and stable surface. Ensure the suction base is firmly attached before use.
- **Proper Food Size:** Do not force oversized food items into the chipper. Cut larger items to fit the cutting area to avoid damage to the blades or injury.
- **Hand Protection:** Keep fingers and hands clear of the cutting area and blades during operation.
- **Cleaning:** Refer to the 'Maintenance and Cleaning' section for safe cleaning procedures.

3. PACKAGE CONTENTS

Verify that all components are present and in good condition upon unpacking:

- 1 x Westmark Easy Stix Potato Chipper main unit
- 3 x Stainless Steel Cutting Inserts (12x12 mm, 10x10 mm, 9x9 mm)
- 3 x Matching Sliding Indentor Stamps

4. SETUP

1. **Secure the Base:** Place the chipper on a smooth, clean, and dry countertop. Press down firmly on the chipper and engage the red lever on the side to activate the suction base, ensuring the unit is stable.
2. **Select Cutting Insert:** Choose one of the three stainless steel cutting inserts (12x12 mm, 10x10 mm, or 9x9 mm) based on your desired stick thickness.
3. **Install Cutting Insert:** Carefully slide the chosen cutting insert into the designated slot at the front of the chipper. Ensure the sharp blades point inwards towards the cutting area.
4. **Install Indentor Stamp:** Attach the corresponding sliding indentor stamp to the lever mechanism. This stamp pushes the food through the blades.



Figure 2: Engaging the suction base for stability.



Figure 3: The cutting insert with sharp blades.

5. OPERATING INSTRUCTIONS

The Westmark Easy Stix Potato Chipper is designed for cutting various firm vegetables and fruits into sticks.

1. **Prepare Food:** Wash and peel potatoes, carrots, cucumbers, or apples as needed. Cut larger items into pieces that fit comfortably within the chosen cutting insert's dimensions. For best results with potatoes, use medium-sized, firm potatoes.
2. **Place Food:** Position the food item vertically against the cutting insert. Ensure it is centered to allow for even cutting.

3. **Operate Lever:** With one hand holding the chipper firmly, use the other hand to grasp the ergonomic lever handle. Push the lever down smoothly and firmly to press the food through the blades. A bowl or plate can be placed underneath to collect the cut sticks.
4. **Repeat:** Lift the lever and repeat the process for additional food items.



Figure 4: Operating the chipper with a potato.



Figure 5: Example of cut potato sticks.

Demonstration Video

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Video 1: This video demonstrates the assembly of the Westmark Potato Chipper, including how to install the cutting inserts and indenter stamp. It also shows the chipper in action, cutting potatoes, carrots, cucumbers, and apples into uniform sticks, and concludes with cleaning instructions.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance ensure the longevity and performance of your Westmark Easy Stix Potato Chipper.

- **Disassembly:** After each use, carefully remove the cutting insert and indenter stamp. Release the suction base by lifting the red lever.
- **Hand Wash Only:** All components should be hand washed. Use warm, soapy water and a soft brush to remove any food residue, especially from the blades. Rinse thoroughly.
- **Drying:** Dry all parts immediately after washing to prevent water spots and corrosion, particularly

on the stainless steel blades.

- **Storage:** Store the chipper and its inserts in a dry place, away from moisture and out of reach of children.

7. TROUBLESHOOTING

If you encounter issues with your potato chipper, refer to the following common problems and solutions:

- **Difficulty Pushing Lever:**
 - Ensure the food item is not too large for the chosen cutting insert. Pre-cut larger items.
 - Verify that the cutting insert is installed correctly with the sharp blades pointing inwards.
 - Ensure the food item is firm. Very soft or overripe produce may be difficult to cut cleanly.
- **Chipper Slides on Countertop:**
 - Check that the suction base is properly engaged by pressing the red lever down.
 - Ensure the countertop surface is clean, dry, and smooth for optimal suction.
- **Uneven Cuts:**
 - Make sure the food item is centered within the cutting insert before pushing the lever.
 - Apply even pressure when pushing the lever down.

8. SPECIFICATIONS

Feature	Detail
Brand	Westmark
Model Number	11802260
Material	Stainless Steel, Plastic
Color	Gray (White/Anthracite)
Special Feature	Stainless steel blades
Recommended Uses	Fruit, Vegetables (e.g., Potatoes, Carrots, Cucumbers)
Product Care Instructions	Hand Wash Only
Item Weight	1.5 Pounds
Blade Length	9 Millimeters (for 9x9 mm insert)
Operation Mode	Manual
UPC	787162578904

9. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the Westmark official website or contact their customer service directly. Keep your purchase receipt as proof of purchase.