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Westmark 11802260

Westmark Multipurpose French Fry Cutter Instruction Manual

Model: 11802260

INTRODUCTION

Thank you for choosing the Westmark Multipurpose French Fry Cutter. This high-quality kitchen tool is designed to simplify the preparation of homemade fries and vegetable sticks. Crafted with durable stainless steel blades and an ergonomic design, it offers efficiency and comfort in your kitchen tasks. Please read this manual thoroughly before first use to ensure proper operation and maintenance.

SAFETY INFORMATION

- **Sharp Blades:** The cutting blades are extremely sharp. Handle with care to prevent injury. Always keep fingers away from the blades during assembly, disassembly, and operation.
- **Secure Placement:** Ensure the non-slip suction pad is firmly attached to a clean, smooth, and dry countertop before use to prevent movement during operation.
- **Children:** Keep the device out of reach of children. Adult supervision is required if children are present during use.
- **Intended Use:** Use only for cutting vegetables and fruits as specified. Do not attempt to cut hard or frozen foods, as this may damage the blades or the device.
- **Cleaning:** Always disassemble the blades for cleaning. Use caution when washing sharp components.

PACKAGE CONTENTS

Your Westmark Multipurpose French Fry Cutter package should include:

- 1 x Westmark French Fry Cutter Unit
- 1 x 9x9mm Stainless Steel Blade Grid
- 1 x 10x10mm Stainless Steel Blade Grid
- 1 x 12x12mm Stainless Steel Blade Grid
- 1 x ABS Base and Handle
- 1 x Ergonomic Steel Handle
- 1 x Non-Slip Suction Pad

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Choose Blade:** Select the desired blade grid (9x9mm, 10x10mm, or 12x12mm) for your preferred fry thickness. The smaller the measurement, the larger the fries.
3. **Insert Blade:** Slide the chosen blade grid into the designated slot at the front of the cutter unit. Ensure it clicks securely into place.
4. **Secure Suction Pad:** Place the cutter on a clean, smooth, and dry countertop. Press down firmly on the lever of the non-slip suction pad to create a vacuum, securing the unit in place.





Image: The Westmark French Fry Cutter with its various blade inserts and a potato ready for cutting.

Your browser does not support the video tag.

Video: An official demonstration of the Westmark Multipurpose French Fry Cutter, showcasing its assembly and use with different thickness settings.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Wash and peel your potatoes or other vegetables (carrots, cucumbers, apples, etc.). For optimal results and easier cutting, trim the ends of larger items to create a flat surface.
2. **Position Food:** Place the prepared food item into the cutting chamber, ensuring it rests against the blade grid.
3. **Engage Handle:** Bring the ergonomic handle down firmly and steadily. Apply even pressure to push the food through the blades.
4. **Collect:** The cut fries or sticks will emerge from the other side, ready for cooking or further preparation.



Image: A hand demonstrating the operation of the Westmark French Fry Cutter, pushing a potato through the blade grid to create uniform fries.

BLADE SELECTION

The Westmark French Fry Cutter comes with three interchangeable stainless steel blade grids to achieve different thicknesses:

- **9x9mm Blade Grid:** For thicker, steak-fry style cuts.
- **10x10mm Blade Grid:** For standard, classic french fry size.
- **12x12mm Blade Grid:** For thinner, shoestring-style fries.

To change blades, simply unclip the currently installed blade and snap the new one into place. Ensure the sharp edges of the blades are facing inwards towards the cutting chamber.



Image: The Westmark French Fry Cutter displayed with its overall dimensions and close-ups of the three interchangeable blade grids, highlighting their different sizes.

MAINTENANCE AND CLEANING

- **Disassembly:** After each use, carefully remove the blade grid and the pusher plate.
- **Hand Wash Only:** All components should be hand washed with warm, soapy water. Use a brush to remove any food particles from the blades and grid.
- **Rinse and Dry:** Rinse thoroughly with clean water and dry immediately to prevent rust and water spots.
- **Storage:** Store all components in a dry place.

TROUBLESHOOTING

- **Difficulty Pushing:** If you experience significant resistance when pushing food through, ensure the food item is not too large or hard. Trim larger potatoes or cut them in half if necessary. Softer vegetables and fruits will cut more easily.
- **Unit Sliding:** If the cutter slides on the countertop, ensure the suction pad is clean and dry, and the countertop surface is also clean and smooth. Re-engage the suction lever firmly.
- **Uneven Cuts:** Ensure the food item is placed squarely against the blade grid and pushed through evenly.

SPECIFICATIONS

| | |
|----------------------------|---|
| Brand | Westmark |
| Model Number | 11802260 |
| Product Dimensions | 4.6"L x 3.9"W x 9.7"H |
| Material | Plastic, Stainless Steel |
| Color | Gray |
| Item Weight | 1.63 Pounds |
| Operation Mode | Manual |
| Included Components | (3) High quality stainless steel blade grids; (1) 9x9mm blade grid; (1) 10x10mm blade grid; (1) 12x12mm blade grid; ABS base and handle; Ergonomic steel handle; Non-slip suction pad |

WARRANTY AND SUPPORT

Westmark products are known for their quality craftsmanship. For any questions, concerns, or support regarding your French Fry Cutter, please refer to the retailer's return policy or contact Westmark customer service directly. This product typically includes a 30-day return policy from the retailer for refunds or replacements.