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Starfrit 092919-002-0001

Starfrit Pro Fry Cutter & Cuber Instruction Manual

Model: 092919-002-0001

Introduction

The Starfrit Pro Fry Cutter & Cuber is a versatile kitchen tool designed to simplify food preparation. This 3-in-1 device allows you to effortlessly julienne, slice, and dice various vegetables, including potatoes, cucumbers, and onions. Its robust design and user-friendly features ensure consistent results and easy cleaning.
Key features include:

- **3-in-1 Versatility:** Effortlessly julienne, slice, and dice vegetables with one multi-functional tool.
- **2-Step Precision Cutting:** Push down to slice, pull the lever to cube - perfect for fries, veggie sticks, and cubes.
- **Safety First Design:** Extra-large, non-slip suction base ensures stability during use, minimizing risk.
- **Professional Results:** Achieve uniform cuts for even cooking and an elegant presentation in your dishes.
- **Easy to Clean:** All components are detachable and dishwasher safe, simplifying your post-cooking routine.



Image: Overview of the Starfrit Pro Fry Cutter & Cuber's key features, highlighting its 3-in-1 versatility, speed, uniform cuts, stable suction base, and dishwasher-safe components.

Setup

Before first use, ensure all components are clean. Wash all detachable parts with warm soapy water or place them in the dishwasher. Rinse thoroughly and dry.

Component Identification:



Image: Exploded view of the Starfrit Pro Fry Cutter & Cuber showing its main components: Handle, Pusher housing, Pusher plate holder, Pusher, Straight blades cartridge, Square blades cartridge, Pusher plate, Lever, and Non-slip suction base.

1. **Assemble the Unit:** Attach the desired blade cartridge (straight for slices/sticks, square for cubes) into the main unit. Ensure it clicks securely into place.
2. **Attach Pusher Housing:** Slide the pusher housing onto the main unit.
3. **Insert Pusher Plate:** Place the appropriate pusher plate into the pusher housing.
4. **Secure to Surface:** Place the cutter on a clean, flat, non-porous surface. Press down on the unit and engage the lever on the side to activate the non-slip suction base. This will secure the cutter firmly to the countertop for safe operation.

Image: Close-up of the non-slip suction base engaged, providing stability to the cutter during use.

Operating Instructions

The Starfrit Pro Fry Cutter & Cuber offers three cutting modes: cubing, stick cutting (julienne), and slicing.

1. Cubing Vegetables:

For uniform cubes, use the square blade cartridge and the corresponding pusher plate.

1. **Prepare Vegetable:** Cut the vegetable (e.g., potato, onion) to a size that fits comfortably into the top cavity without forcing.
2. **Insert Vegetable:** Place the prepared vegetable into the top cavity of the cutter.
3. **Press Down:** Place both hands on the handle and firmly push down completely until the vegetable is fully cut through the blade.
4. **Collect Cubes:** The cut cubes will fall out from the bottom of the unit.



Image: A visual guide demonstrating the two simple steps for cubing: inserting the food into the top cavity and pushing down the handle to cut.



Image: The cutter in action, producing uniform potato cubes that fall onto a baking sheet.

2. Cutting Sticks (Julienne):

For French fries or vegetable sticks, use the straight blade cartridge and the corresponding pusher plate.

1. **Prepare Vegetable:** Cut the vegetable (e.g., potato, carrot) into a shape that fits the blade opening. For longer sticks, you may need to cut the vegetable in half lengthwise.
2. **Insert Vegetable:** Place the prepared vegetable into the top cavity.
3. **Press Down:** Firmly push down on the handle to cut the vegetable into sticks.
4. **Collect Sticks:** The cut sticks will emerge from the bottom.



Image: The cutter configured for making potato sticks, with a pile of freshly cut fries in the foreground.

3. Slicing Vegetables:

For uniform slices, use the straight blade cartridge and the corresponding pusher plate.

1. **Prepare Vegetable:** Ensure the vegetable (e.g., potato, cucumber) is of a diameter that fits the cavity.
2. **Insert Vegetable:** Place the vegetable into the top cavity.
3. **Press Down:** Firmly push down on the handle to create slices.
4. **Collect Slices:** The slices will be dispensed from the bottom.



Image: The cutter set up for slicing, with round potato slices ready for cooking.

Official Product Video:

Your browser does not support the video tag.

Video: Official demonstration of the Starfrit Pro Fry Cutter & Cuber in use, showcasing its functionality for various vegetables. Duration: 1 minute 50 seconds.

Maintenance and Cleaning

Proper maintenance ensures the longevity and hygiene of your Starfrit Pro Fry Cutter & Cuber.

1. **Disassembly:** Carefully detach all removable parts: the pusher plate, pusher housing, and blade cartridge.
2. **Washing:** All detachable components are dishwasher safe. Alternatively, wash them by hand with warm, soapy water. Use a brush to remove any food particles from the blades.
3. **Rinsing:** Rinse all parts thoroughly to remove soap residue.
4. **Drying:** Allow all parts to air dry completely before reassembly or storage to prevent rust and bacterial growth.

5. **Main Unit Cleaning:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

Caution: *Blades are sharp. Handle with care during cleaning to avoid injury.*

Troubleshooting

If you encounter issues with your Starfrit Pro Fry Cutter & Cuber, please refer to the following common solutions:

Problem	Possible Cause	Solution
Vegetables not cutting cleanly or getting stuck.	• Vegetable is too large or hard. • Blades are dull or obstructed. • Insufficient force applied.	• Cut vegetables into smaller, manageable pieces. • Ensure blades are clean and free of debris. • Apply firm, consistent pressure on the handle.
Suction base not holding firmly.	• Surface is not clean, flat, or non-porous. • Suction lever not fully engaged.	• Clean the countertop surface and the suction base. • Ensure the lever is fully pressed down to activate suction.
Difficulty detaching or attaching blade cartridges.	• Cartridge not aligned correctly. • Food debris obstructing mechanism.	• Ensure proper alignment and gentle pressure. • Clean any debris from the cartridge and housing.

Specifications

Brand	Starfrit
Model Number	092919-002-0001
UPC / GTIN	069858929192
Product Dimensions (L x W x H)	9.84"L x 3.94"W x 6.9"H (25 cm L x 10 cm W x 17.5 cm H)
Material	Alloy Steel, Plastic
Blade Material	Stainless Steel
Item Weight	1.7 pounds
Color	White/Green
Operation Mode	Manual
Care Instructions	Dishwasher Safe (detachable parts)

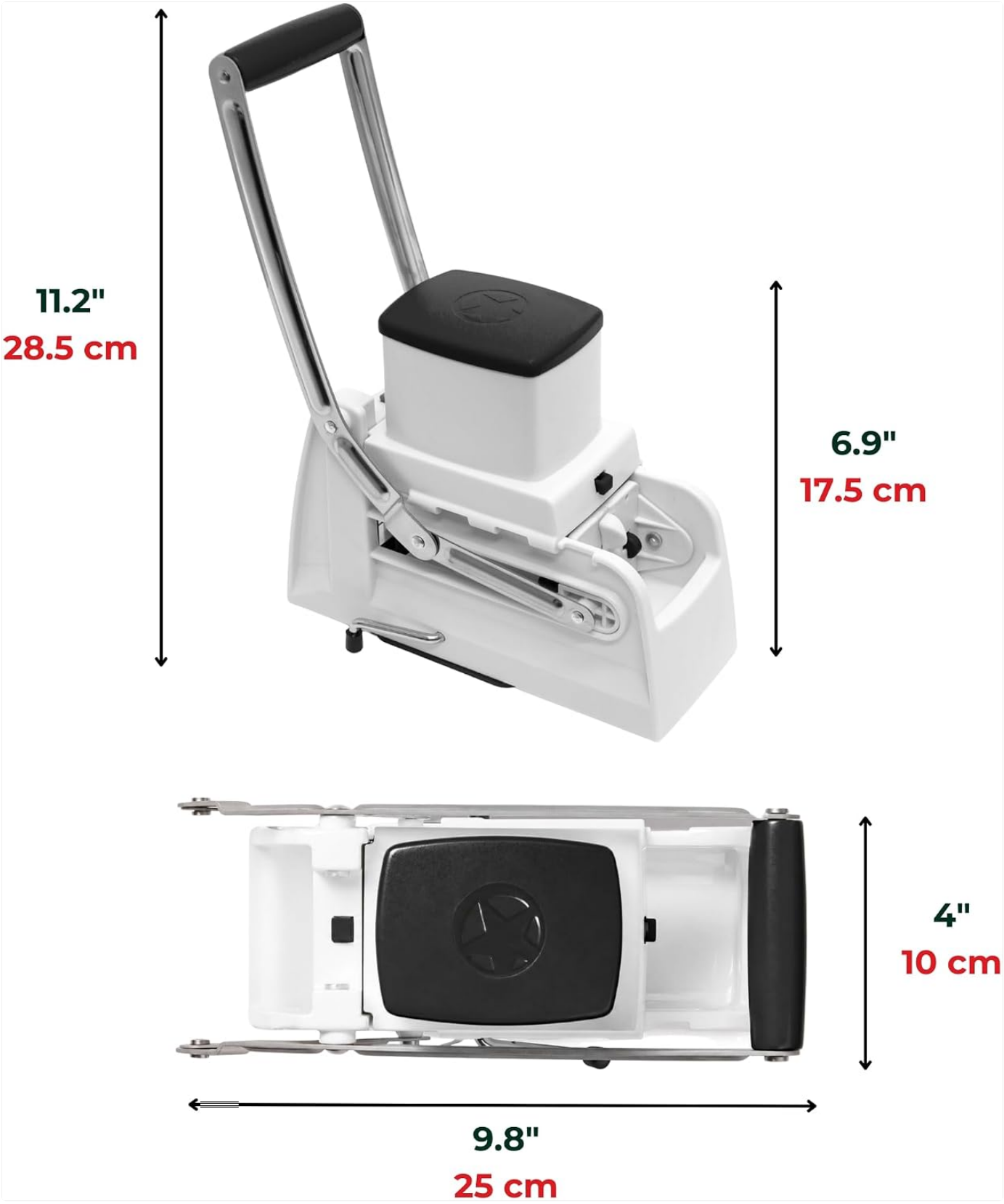


Image: Diagram illustrating the dimensions of the Starfrit Pro Fry Cutter & Cuber.

Warranty Information

This Starfrit Pro Fry Cutter & Cuber comes with a**Limited One Year Manufacturer Warranty**. For specific details regarding coverage, terms, and conditions, please refer to the warranty card included with your product or contact Starfrit customer service.

Customer Support

For further assistance, product inquiries, or to report any issues not covered in this manual, please visit the official Starfrit website or contact their customer service department. Contact information can typically be found on the product packaging or the manufacturer's official website.

Online Resources: Visit the Starfrit Store on Amazon

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