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› Anatole 1/2" Blade CF-1 French Fry Cutter Instruction Manual

Anatole CF-1

Anatole 1/2" Blade CF-1 French Fry Cutter Instruction Manual

Model: CF-1

IMPORTANT SAFETY INFORMATION AND COMPATIBILITY

This instruction manual provides essential information for the safe and effective use of your Anatole 1/2" Blade and Push Block, Model CF-1. Please read all instructions carefully before installation and use.

ATTENTION



The blades are ONLY suitable for this Anatole French Fry Cutter below. NOT compatible with other machines!

Die Klängen sind NUR für diese Anatole Pommesschneider unten geeignet. NICHT kompatibel mit anderen Maschinen!

Les lames conviennent UNIQUEMENT au Anatole Coupe-Frites ci-dessous. Elles ne sont PAS compatibles avec d'autres machines !

Le lame sono adatte SOLO a questa Anatole Tagliapatate. NON sono compatibili con altre macchine!

Las cuchillas SÓLO sirve para este Anatole Cortador de Patatas Fritas se muestra a continuación. ¡NO compatible con otras máquinas!

ONLY FOR THIS ONE! 



Image: An attention notice emphasizing that the blades are only suitable for the specified Anatole French Fry Cutter, shown with a diagram of the cutter.

WARNING: This 1/2" Blade and Push Block (Model CF-1) is ONLY compatible with the Anatole French Fry Cutter specifically designed for this model. It is NOT compatible with any other machine or French fry cutter model, even from the Anatole brand, unless explicitly stated. Attempting to use this blade with an incompatible machine may result in damage to the product, injury, or improper operation.

Before purchasing or installing, ensure you possess the correct Anatole French Fry Cutter for which this 1/2" blade and push block is intended. If you are unsure about compatibility, please contact Anatole customer support.

PRODUCT OVERVIEW

The Anatole 1/2" Blade and Push Block is a replacement or spare part designed to cut potatoes and other vegetables into 1/2-inch thick sticks, ideal for making French fries. This component ensures precise and consistent cuts when used with the compatible Anatole French Fry Cutter.



Image: The Anatole 1/2" replacement blade and corresponding push block.

The set includes one 1/2" cutting blade assembly and one matching push block. These components are engineered for durability and ease of cleaning.

SETUP AND INSTALLATION

Follow these steps to safely install the 1/2" blade and push block into your compatible Anatole French Fry Cutter:

- 1. Unpack Components:** Carefully remove the new 1/2" blade and push block from its packaging. Handle the blade with extreme caution as it is very sharp.
- 2. Ensure Safety:** Before beginning, ensure your Anatole French Fry Cutter is clean and unplugged (if applicable) or otherwise disengaged from any power source. Place it on a stable, flat surface.
- 3. Remove Existing Components (if applicable):** If replacing an old blade or changing sizes, refer to your main Anatole French Fry Cutter manual for instructions on safely removing the currently installed blade and push block. Always use protective gloves when handling blades.
- 4. Install Blade:** Position the new 1/2" blade assembly into the designated slot on the cutter. Ensure it sits flush and securely. There should be no gaps or wobbling.
- 5. Install Push Block:** Align the 1/2" push block with the blade assembly. The grid pattern on the push block should correspond precisely with the blade grid. Insert the push block into its housing, ensuring it moves smoothly and without obstruction.
- 6. Verify Installation:** Gently operate the cutter's handle or mechanism to ensure the blade and push block engage correctly and move freely. Do not force any components.

If you encounter any difficulty during installation, refer to your main French Fry Cutter manual or contact customer support.

OPERATING INSTRUCTIONS

Once the 1/2" blade and push block are correctly installed in your Anatole French Fry Cutter, you can proceed with cutting. Always follow the operating instructions provided with your main Anatole French Fry Cutter unit.

- **Prepare Ingredients:** Wash and peel potatoes or other vegetables as desired. Cut larger items to a size that fits comfortably within the blade and push block area.
- **Position Ingredient:** Place the prepared potato or vegetable firmly against the blade grid.
- **Engage Cutter:** Using the cutter's handle or lever, push the ingredient through the blade with a firm, steady motion. Avoid jerky movements.
- **Collect Cut Items:** Ensure a container is placed beneath the cutter to collect the cut fries or vegetable sticks.
- **Safety First:** Always keep hands and fingers away from the blade area during operation. Never attempt to push ingredients through the blade directly with your hands.



Image: A complete Anatole French Fry Cutter demonstrating the cutting action with a potato.

MAINTENANCE AND CLEANING

Proper maintenance and cleaning will extend the life of your 1/2" blade and push block and ensure hygienic operation.

1. **Immediate Cleaning:** Clean the blade and push block immediately after each use to prevent food particles from drying and sticking.
2. **Disassembly:** Carefully remove the blade and push block from the main cutter unit. Refer to your cutter's manual for specific disassembly instructions.
3. **Washing:** Wash the blade and push block by hand using warm, soapy water and a soft brush to remove any food residue. Pay special attention to the gaps in the blade grid. **Always use protective gloves when cleaning the blade to avoid cuts.**
4. **Rinsing:** Rinse thoroughly under running water to remove all soap residue.
5. **Drying:** Dry all components completely with a clean cloth or allow them to air dry before reassembling or storing. Do not store wet components to prevent rust or corrosion.
6. **Storage:** Store the blade and push block in a safe place, away from children, preferably in their

original packaging or a protective cover.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Blade/Push Block does not fit the cutter.	Incompatible model.	Verify that your French Fry Cutter is the specific Anatole model compatible with the CF-1 1/2" blade. This blade is not universal.
Difficulty pushing ingredients through.	Ingredient too large or hard; blade dull; improper installation.	Cut ingredients to a smaller size. Ensure the blade and push block are installed correctly and securely. If the blade is dull, it may need replacement.
Uneven cuts.	Ingredient not positioned correctly; blade loose; blade damaged.	Ensure ingredients are placed squarely against the blade. Check that the blade is securely fastened. Inspect the blade for any damage or bent wires.

SPECIFICATIONS

Feature	Detail
Product Name	Anatole 1/2" Blade & Push Block
Model Number	CF-1
Blade Size	1/2 inch (for 1/2" thick cuts)
Product Dimensions	5 x 5 x 2 inches
Item Weight	12.7 ounces
ASIN	B0CHQDNXGK
Compatibility	Exclusively for specific Anatole French Fry Cutter models.

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about spare blades for other models, please contact Anatole customer service directly. Refer to the contact information provided with your original Anatole French Fry Cutter purchase or visit the official Anatole store on Amazon:

[Visit the Anatole Store on Amazon](#)