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## VEVOR LD03

# VEVOR LD03 French Fry Cutter Instruction Manual

Model: LD03

## INTRODUCTION

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Thank you for choosing the VEVOR LD03 French Fry Cutter. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and retain them for future reference.

# MULTIFUNCTIONAL FRENCH FRY CUTTER

Sharp blade for quick and efficient food slicing



- Heat the tough vegetables for 2-3 mins to ease operation

*Image: The VEVOR LD03 French Fry Cutter in action, demonstrating its primary function of cutting potatoes into fries.*

## SAFETY INSTRUCTIONS

- **Sharp Blades:** The cutting blades are extremely sharp. Handle with extreme care to prevent injury. Always use the push plate to guide vegetables.
- **Keep Hands Clear:** Never place fingers or hands near the blades or the cutting area during operation.
- **Stable Surface:** Always operate the cutter on a clean, dry, and stable surface. Ensure the suction cup feet are securely attached before use.
- **Children and Pets:** Keep the appliance out of reach of children and pets. This is not a toy.
- **Intended Use:** Use this appliance only for cutting vegetables as described in this manual. Do not attempt to cut frozen foods, meat, or other hard items.
- **Cleaning:** Disassemble blades carefully for cleaning. Use the provided cleaning brush to remove food residue.
- **Inspection:** Before each use, inspect the blades and frame for any damage. Do not use if any parts are damaged.

## PACKAGE CONTENTS

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Please check the package contents upon receipt to ensure all items are present and undamaged:

- 1 x VEVOR LD03 French Fry Cutter Unit
- 2 x Cutting Blades (1/2 inch and 3/8 inch)
- 1 x Cleaning Brush
- 4 x Suction Cup Feet (pre-attached or separate)
- 1 x Instruction Manual (this document)

## PRODUCT FEATURES

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The VEVOR LD03 French Fry Cutter is designed for efficiency and durability:

- **Durable Blades:** Equipped with two sets of 420J2 stainless steel blades (1/2 inch and 3/8 inch) for cutting various vegetables.
- **Ergonomic Handle:** The lever handle is designed for comfortable, non-slip operation, reducing effort.
- **Stable Operation:** Features 4 non-slip suction cup feet (75mm diameter each) to ensure strong adhesion and stability on countertops.
- **Robust Construction:** Made from high-strength aluminum and stainless steel for durability and corrosion resistance.
- **Easy to Clean:** Blades are detachable for thorough cleaning, simplifying maintenance.

# MULTIPLE BLADE SIZES

Cut food into various shapes and sizes



• 1/2 inch



• 3/8 inch



*Image: Illustration of the two interchangeable blade sizes, 1/2 inch and 3/8 inch, showing the different cut dimensions for vegetables.*

## SETUP

- Unpack:** Carefully remove all components from the packaging.
- Clean:** Wash all parts that will come into contact with food (blades, push plate, chute) with warm, soapy water before first use. Rinse thoroughly and dry.
- Attach Suction Cups:** Ensure the 4 suction cup feet are firmly attached to the base of the cutter. Place the cutter on a smooth, clean, and dry countertop. Press down firmly on the cutter to engage the suction cups, ensuring maximum stability.

# STABLE BASE, NO SHAKING

Suction cups adhere firmly to various tabletops



**Suction Cup Size:**  
75mm x 4



Non-slip



Minimize  
Shaking



Durable

*Image: Detail of the stable base with four suction cup feet, highlighting their role in securing the cutter to the countertop.*

#### 4. Install Blade: Select the desired blade size (1/2 inch or 3/8 inch).

To install or replace a blade:

- Remove the two locking nuts from the cutting blade assembly.
- Keep the handle downward, loosen the two buckles on the push plate bracket. Then lift the handle and remove the push plate.
- Replace the push plate and secure it with two buckles.
- Replace the cutting blade and secure it using two locking nuts. Ensure the blade is seated correctly and firmly secured.

# HOW TO REMOVE/REPLACE BLADES

● 1/2 inch ● 3/8 inch



*Image: Step-by-step guide illustrating the process of removing and replacing the interchangeable cutting blades.*

## OPERATING INSTRUCTIONS

- Prepare Vegetables:** Wash and peel vegetables (e.g., potatoes, carrots, cucumbers, sweet potatoes). For optimal results, cut larger vegetables to a size that fits comfortably into the cutting chamber without forcing. For tougher vegetables like sweet potatoes, it is recommended to heat them for 2-3 minutes to soften them slightly, easing the cutting process.
- Position Vegetable:** Place a prepared vegetable piece vertically into the cutting chamber, ensuring it is centered against the blade.
- Operate Lever:** With one hand holding the base for extra stability if needed, firmly and steadily push the ergonomic lever handle downwards. The push plate will press the vegetable through the sharp blades.
- Collect Cut Pieces:** The cut vegetable pieces will emerge from the bottom of the blade assembly. Place a bowl or container underneath to collect them.
- Repeat:** Lift the lever handle back to its original position and repeat the process for the next vegetable piece.



*Image: The French fry cutter being used to process potatoes, demonstrating the ease of operation for preparing various vegetables.*

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will prolong the life of your VEVOR LD03 French Fry Cutter.

- Disassembly:** After each use, carefully disassemble the cutting blade and push plate as described in the "Setup" section.
- Washing:** Wash the blades, push plate, and other food-contact parts with warm, soapy water. Use the provided cleaning brush to remove any stubborn food particles from the blades. The unit is designed for easy disassembly to facilitate thorough cleaning.
- Rinsing:** Rinse all parts thoroughly under running water to remove soap residue.
- Drying:** Dry all components completely before reassembly or storage to prevent rust and maintain hygiene.
- Storage:** Store the clean and dry cutter in a safe place, away from children.

# EASY TO DISSEMBLE AND CLEAN

Food grade stainless steel & die-cast aluminum



Corrosion  
Resistant



Easy to  
Assemble



Easy to  
Maintain



*Image: The cutter's components laid out, emphasizing its easy-to-disassemble design for comprehensive cleaning and maintenance.*

# MORE THOUGHTFUL DETAILS

- Non-slip Handle



- Anti-slip Suction Cups



- Cleaning Brush



*Image: Detailed view of the non-slip handle, anti-slip suction cups, and the included cleaning brush, all contributing to ease of use and maintenance.*

## TROUBLESHOOTING

| Problem                                       | Possible Cause  | Solution   |
|---|---|--|
| Difficulty pushing vegetables through blades. | Vegetable is too large or too hard. Blades are dull or clogged. | Cut vegetables to a smaller size. For tough vegetables (e.g., sweet potatoes), pre-heat for 2-3 minutes. Clean blades thoroughly. Ensure blades are correctly installed. |
| Cutter slides on countertop during use.       | Suction cups not properly engaged or surface is wet/dirty.      | Ensure countertop is clean and dry. Press down firmly on the cutter to activate suction cups.  |
| Unevenly cut pieces.                          | Vegetable not centered or pushed unevenly.                      | Ensure vegetable is centered in the chamber. Apply even pressure on the lever.   |

## SPECIFICATIONS

| Feature                        | Detail  |
|--------------------------------|---|
| Model Number                   | LD03  |
| Brand                          | VEVOR   |
| Body Material                  | Aluminum, Stainless Steel                                 |
| Blade Material                 | SUS420J2 Stainless Steel                                  |
| Blade Sizes                    | 1/2 inch (12.7 mm), 3/8 inch (9.52 mm)                    |
| Product Dimensions (L x W x H) | 31 x 17 x 24 cm (12.2 x 6.7 x 9.4 inches)                 |
| Product Weight                 | 2.2 kg (4.85 lbs)   |
| Special Features               | Interchangeable blades, Non-slip suction cup feet         |
| Recommended Use                | Vegetables (Potatoes, Carrots, Cucumbers, Sweet Potatoes) |
| Care Instructions              | Hand wash only, Dishwasher safe (blades)                  |



## PRODUCT SPECIFICATIONS

|                   |                     |                            |
|-------------------|---------------------|----------------------------|
| Item Model Number | Color               | Body Material              |
| LD03              | Silver              | Aluminum + Stainless Steel |
| Product Weight    | Blade Size          | Blade Material             |
| 4.9 lbs / 2.2kg   | 1/2 inch + 3/8 inch | SUS420J2 Stainless Steel   |

*Image: Visual representation of the product dimensions and a summary of key specifications for the VEVOR LD03 cutter.*

## WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For warranty information, technical support, or to inquire about replacement parts, please refer to the contact information provided with your purchase or visit the official VEVOR website. Please have your model number (LD03) ready when contacting support.

**Note:** Spare parts availability information is not provided in the product details.