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Acouto Acouto271035xavw-11

Acouto Frites Commercial French Fry Cutter 12mm Instruction Manual

Model: Acouto271035xavw-11

1. Introduction

This manual provides instructions for the safe and efficient use, setup, maintenance, and troubleshooting of your Acouto Frites Commercial French Fry Cutter 12mm replacement blade and pushing plate. This product is designed to easily cut various vegetables such as potatoes, carrots, cucumbers, and eggplants into uniform 12mm strips.

Please read this manual thoroughly before installation and operation to ensure optimal performance and longevity of the product.

2. Product Components

The Acouto Frites Commercial French Fry Cutter 12mm consists of two primary components:

- **Cutting Plate:** The frame holding the stainless steel blades, designed to cut vegetables into 12mm strips.
- **Pushing Plate:** The component that pushes the vegetable through the cutting plate.

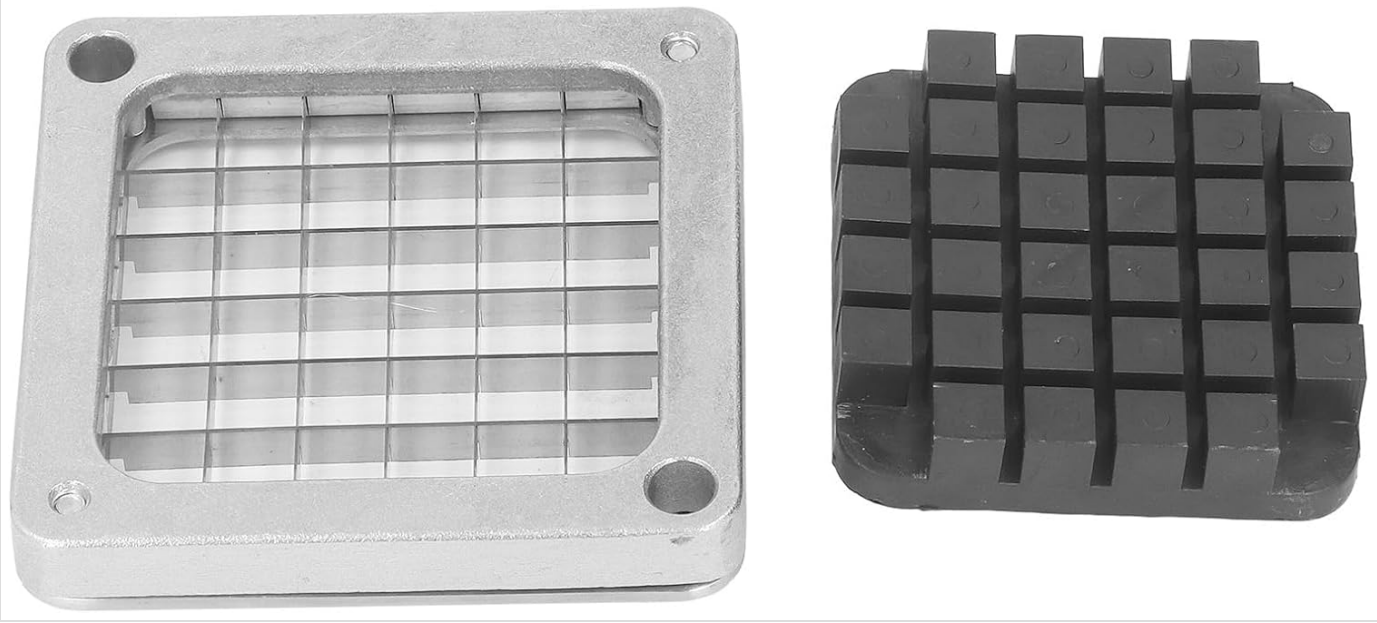


Figure 2.1: The 12mm cutting plate (left) and pushing plate (right) components.



Figure 2.2: Close-up view of the stainless steel blades within the cutting plate, designed for 12mm cuts.

3. Setup

This product is a replacement blade and pushing plate set designed to be integrated into an existing French fry cutter machine. No complex assembly is required for the blade and pusher themselves, but they must be securely attached to your main cutter unit.

1. **Inspect Components:** Before installation, carefully inspect both the cutting plate and pushing plate for any signs of damage or manufacturing defects. Ensure all blades are sharp and intact.
2. **Prepare Cutter Unit:** Ensure your existing French fry cutter unit is clean and free from any debris. Remove the old blade and pushing plate if they are still installed.
3. **Install Cutting Plate:** Position the new 12mm cutting plate into the designated slot on your French fry cutter. Secure it using the two nuts typically provided with your main cutter unit. Ensure it is firmly seated and does not wobble.

4. **Install Pushing Plate:** Attach the pushing plate to the handle mechanism of your French fry cutter. Ensure it aligns correctly with the cutting plate and moves smoothly without obstruction.
5. **Test Movement:** Gently operate the cutter handle a few times without any vegetables to confirm that the pushing plate moves freely through the cutting plate.



Figure 3.1: The 12mm cutting plate and pushing plate assembled, ready for use in a compatible French fry cutter.

4. Operating Instructions

Once the 12mm blade and pushing plate are correctly installed in your French fry cutter, follow these steps for operation:

1. **Prepare Vegetables:** Wash and peel the vegetables (e.g., potatoes, carrots, cucumbers, eggplants) as needed. Cut larger vegetables to a size that fits comfortably within the cutting plate's opening.
2. **Position Vegetable:** Place one prepared vegetable piece vertically onto the center of the cutting plate.
3. **Operate Cutter:** Firmly and steadily push down the handle of your French fry cutter. The pushing plate will force the vegetable through the 12mm blades, creating uniform strips.
4. **Collect Cut Vegetables:** Ensure a container is placed beneath the cutter to collect the cut vegetable strips.
5. **Repeat:** Continue the process for all desired vegetables.

Safety Note: *Always keep hands clear of the cutting blades during operation. The blades are very sharp.*

5. Maintenance and Cleaning

Regular cleaning and maintenance will extend the life of your Acouto 12mm French Fry Cutter blade and ensure hygienic operation.

5.1 Cleaning

1. **Immediate Cleaning:** Clean the cutting plate and pushing plate immediately after each use to prevent food residue from drying and hardening.
2. **Disassembly:** Carefully remove the cutting plate and pushing plate from your main French fry cutter unit.
3. **Washing:** Use a brush with warm, soapy water to thoroughly clean both components. Pay special attention to the areas between the blades on the cutting plate to remove all food particles. The stainless steel and aluminum alloy materials are designed to be washable.
4. **Rinsing:** Rinse thoroughly under running water to remove all soap residue.
5. **Drying and Storage:** Dry all components completely with a clean cloth or allow them to air dry before reassembling or storing. Store the components in a dry place when not in use.

Caution: *The blades are extremely sharp. Exercise extreme care when cleaning to avoid injury.*

6. Troubleshooting

If you encounter issues while using your Acouto 12mm French Fry Cutter blade, consider the following common solutions:

- **Vegetables not cutting cleanly:**
  - Ensure the vegetable is properly positioned and not too large for the cutting area.
  - Verify that the cutting plate is securely installed and not loose.
  - Check for any debris or food particles stuck between the blades. Clean thoroughly if necessary.
- **Difficulty pushing vegetables through:**
  - Ensure the vegetable is not excessively hard or fibrous. Some very hard vegetables may require more force or pre-softening.
  - Apply firm, steady pressure rather than quick, jerky movements.
  - Check for proper alignment of the pushing plate with the cutting plate.
- **Blade appears dull or damaged:**

- The blades are designed for durability, but wear can occur over time with heavy use. If blades are genuinely dull or damaged, replacement of the cutting plate may be necessary.

7. Specifications

Feature	Detail
Item Type	French Fry Cutter Blade (Replacement)
Material	Aluminum Alloy (Frame), High Carbon Stainless Steel (Blades)
Cut Size	12mm x 12mm strips
Product Dimensions	5.9 x 5.11 x 1.18 inches (approx.)
Item Weight	Approx. 414 to 432 grams (14.6 to 15.2 oz)
Model Number	Acouto271035xavw-11
Manufacturer	Acouto

8. Warranty and Support

Acouto is committed to providing high-quality products. While specific warranty details are not provided in this manual, please refer to your purchase documentation or contact your retailer for information regarding warranty coverage.

For technical support, replacement parts, or any questions regarding your Acouto French Fry Cutter blade, please contact Acouto customer service through the retailer where the product was purchased or visit the official Acouto brand store online.

Visit the Acouto Store

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