

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

Manuals.plus /

› [Sopito](#) /

› Sopito French Fry Cutter Electric Potato Cutter Instruction Manual

Sopito Sopito-V8_E

Sopito French Fry Cutter Electric Potato Cutter Instruction Manual

Model: Sopito-V8_E | Brand: Sopito

1. INTRODUCTION

Thank you for choosing the Sopito Electric French Fry Cutter. This professional-grade electric potato slicer is designed for both home and commercial use, offering a fast and efficient way to prepare uniform fries and diced vegetables. With its durable stainless steel construction and powerful motor, it simplifies the process of cutting potatoes, carrots, cucumbers, onions, and more.



Figure 1.1: Sopito Electric French Fry Cutter with included 1/2" and 3/8" blades, alongside examples of cut potatoes, carrots, and onions.

2. SAFETY INSTRUCTIONS

- Always read all instructions before using the appliance.
- Keep hands and fingers clear of the blades and pushing mechanism during operation. The blades are extremely sharp.
- Ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Wipe clean with a damp cloth.
- Use only the provided blades and accessories.
- Keep out of reach of children.
- Do not attempt to cut frozen or excessively hard foods, as this may damage the blades or motor. For harder vegetables like jicama or sweet potatoes, pre-soften them by microwaving.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

3. PACKAGE CONTENTS

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

- Sopito Electric French Fry Cutter Main Unit
- 1/2-inch Stainless Steel Blade Assembly
- 3/8-inch Stainless Steel Blade Assembly
- Custom Cleaning Brush
- Instruction Manual (this document)



Figure 3.1: Included 1/2-inch and 3/8-inch stainless steel blade assemblies.

4. SETUP AND BLADE INSTALLATION

Before first use, ensure the unit is clean and dry. Select the desired blade size (1/2-inch for steak fries or 3/8-inch for classic fries) and install it as follows:

1. Ensure the unit is unplugged.
2. Rotate the metal clip counter-clockwise to unlock the pushing plate assembly.
3. Carefully remove the current pushing plate and cutting plate assembly.
4. Insert the desired blade assembly (pushing plate and cutting plate are a set) into the slot, ensuring it is securely seated.
5. Rotate the metal clip clockwise to lock the assembly in place.



Figure 4.1: Blade replacement process. Always ensure the pushing plate and cutting plate are a matching set (e.g., 9x9mm or 12x12mm) to prevent damage.

5. OPERATING INSTRUCTIONS

The Sopito Electric French Fry Cutter is designed for simple, two-button operation:

1. **Prepare the Vegetable:** For best results, flatten one end of the potato or vegetable. The cutter can accommodate whole potatoes up to 5.58 x 3.51 inches.
2. **Load the Vegetable:** Place the flattened end of the vegetable against the pushing plate inside the cutter.
3. **Secure the Safety Guard:** Close the safety guard firmly over the vegetable.
4. **Plug In:** Connect the power cord to a suitable electrical outlet.
5. **Slice:** Press and hold the "Forward" button to push the vegetable through the blades. Release the button once cutting is complete.
6. **Retract:** Press and hold the "Backward" button to retract the pushing mechanism to its starting position.
7. **Repeat:** Continue with the next vegetable as needed.

NO NEED TO CUT POTATOES

The cutter fits whole ones up to **5.58 x 3.51** inches.
Works for potatoes and other veggies too



Figure 5.1: Loading a potato into the cutter.

YOUR FRY YOUR WAY

Classic | Thick

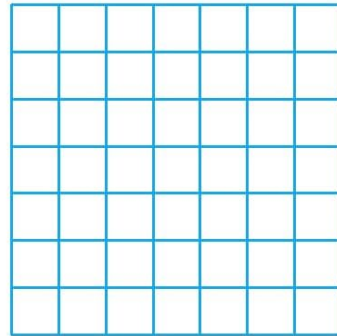
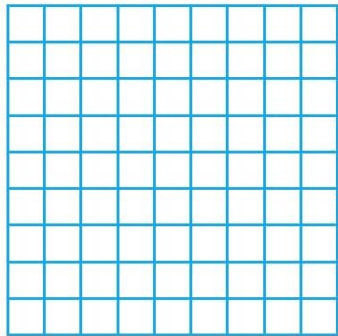


Classic Fries
3/8 inch
(9mm)

Steak Fries
1/2 inch
(12mm)

48

**3/8 INCH
FRIES**



36

**1/2 INCH
FRIES**

Figure 5.2: The cutter in action, producing uniform French fries.



Figure 5.3: The Sopito cutter can process a variety of ingredients beyond potatoes, such as carrots, cucumbers, onions, zucchini, apples, and radishes.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your Sopito French Fry Cutter. The design allows for easy cleaning with detachable blades.

1. **Unplug the Unit:** Always ensure the cutter is unplugged from the power outlet before cleaning.
2. **Remove Blade Assembly:** Follow the steps in Section 4 to remove the pushing plate and cutting plate assembly.
3. **Clean Blades:** Rinse the stainless steel blades under running water. Use the provided custom cleaning brush to remove any food residue from the grid. *Caution: Blades are sharp. Handle with extreme care.*
4. **Clean Main Unit:** Wipe down the main motor unit and the interior of the cutting chamber with a damp cloth. Do not immerse the main unit in water.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing.

EASY TO CLEAN

Includes Custom Cleaning Brush – Effortless Maintenance!



Figure 6.1: Cleaning the Sopito French Fry Cutter. The detachable blades can be rinsed, and the main unit wiped clean.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Cutter does not operate.	Not plugged in; power outage; unit not properly assembled.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. Verify that the blade assembly is correctly installed and locked.
Vegetable not cutting smoothly or jamming.	Vegetable is too hard or too large; incorrect blade assembly used.	For very hard vegetables (e.g., sweet potatoes, jicama), microwave them briefly to soften. Ensure the vegetable fits within the cutter box (max 5.58 x 3.51 inches). Verify that the pushing plate and cutting plate are a matching set for the selected blade size.

Problem	Possible Cause	Solution
Cuts are uneven.	Vegetable not properly aligned; blade assembly not fully seated.	Ensure one end of the vegetable is flattened and placed squarely against the pushing plate. Check that the blade assembly is securely locked in place.

8. SPECIFICATIONS

Brand: Sopito

Model Number: Sopito-V8_E

Material: Stainless Steel

Color: Silver

Overall Unit Dimensions: Approximately 17.1"L x 5.9"W x 7.28"H

Large Cutter Box Capacity: Up to 5.58" x 3.51" vegetables

Item Weight: 10.76 pounds

Blade Material: Stainless Steel

Special Feature: Interchangeable Blades (1/2" and 3/8" included)

Product Care Instructions: Hand Wash Only (for detachable parts), Wipe Clean (for main unit)



Figure 8.1: Product dimensions for the Sopito Electric French Fry Cutter.

9. WARRANTY AND SUPPORT

Sopito stands behind the quality of its products. For specific warranty information, please refer to the warranty card included with your purchase or visit the official Sopito website. If you encounter any issues or require technical assistance, please contact Sopito customer support through their official channels. Keep your purchase receipt as proof of purchase for warranty claims. For further assistance, you may also visit the [Sopito Store on Amazon](#).