

Sopito Sopito-V8_S

Sopito Electric French Fry Cutter (Model Sopito-V8_S) Instruction Manual

Brand: Sopito | Model: Sopito-V8_S

INTRODUCTION

Thank you for choosing the Sopito Electric French Fry Cutter. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.

SAFETY INFORMATION

- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Keep hands and fingers away from the blades during operation and cleaning. Blades are extremely sharp.
- Ensure the appliance is placed on a stable, flat, and dry surface during use.
- Do not immerse the motor unit in water or any other liquid.
- Keep out of reach of children.
- Do not attempt to cut frozen foods or extremely hard items, as this may damage the blades or motor.

PRODUCT OVERVIEW

The Sopito Electric French Fry Cutter is designed for quick and effortless slicing of various vegetables and fruits into uniform sticks. Its robust stainless steel construction and powerful motor ensure durability and high efficiency.



Image: The Sopito Electric French Fry Cutter positioned on a kitchen counter, surrounded by fresh vegetables and plates of freshly cut french fries, demonstrating its use in a home environment.

SETUP

Unboxing and Components

Upon unboxing, ensure all components are present: the main motor unit, the cutting assembly with pre-installed blades, an additional blade set (1/2" and 3/8" sizes), a pushing plate, and the power adapter. A custom cleaning brush is also included.

Blade Installation and Changing

The unit comes with two interchangeable stainless steel blade sets: 1/2-inch and 3/8-inch. To change or install a blade:

1. Unscrew the four pieces securing the current blade assembly.
2. Carefully remove the metal frame and then the blade.
3. Insert the desired blade into the frame, ensuring it is correctly aligned.
4. Reattach the metal frame and tighten the screws.

5. Change the pushing plate to match the installed blade size. Lift the tab on the current pushing plate to remove it, then insert the matching pushing plate, ensuring the notches align, and secure the tab.

EASY TO CLEAN

Includes Custom Cleaning Brush — Effortless Maintenance!



Cleaning Brush



*Warning: Blade is sharp. Keep hands clear at all times

Image: A close-up view of the Sopito Electric French Fry Cutter demonstrating the removal of the blade and pushing plate for cleaning or replacement. This highlights the easy-clean design.



Image: A visual guide illustrating the process of changing the pushing plate and cutting plate, emphasizing the importance of

using matching components to prevent damage.

Power Connection

Connect the power adapter to the unit and then plug it into a standard electrical outlet. The machine is now ready for operation.

OPERATING INSTRUCTIONS

Basic Operation

The Sopito Electric French Fry Cutter features a simple 2-button control for forward and backward movement, along with an automatic function for continuous operation.

1. Prepare your vegetable or fruit by washing it. For potatoes, it is recommended to flatten one end for stability.
2. Place the prepared item flat-side down against the pushing plate in the cutting chamber.
3. Close the safety guard firmly.
4. Press and hold the forward button to slice, or press the automatic button for continuous slicing.
5. Once slicing is complete, press the backward button to retract the pushing plate.

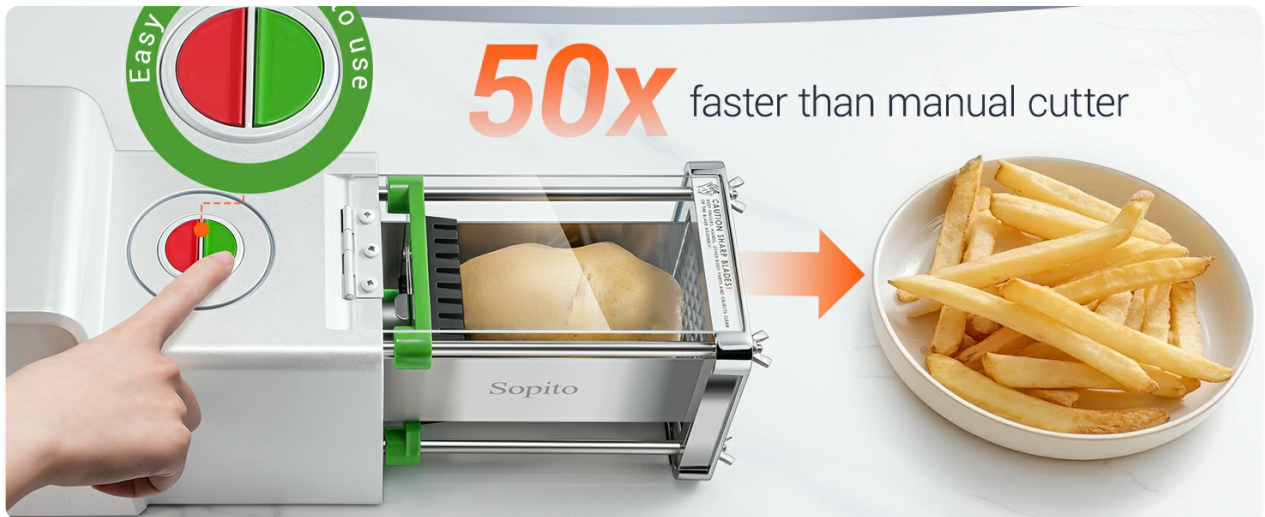
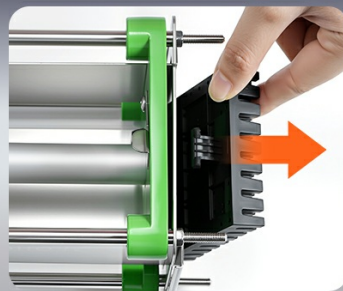


Image: A hand pressing the automatic button on the Sopito Electric French Fry Cutter, demonstrating the ease of operation for slicing vegetables.

Caution: Pushing plate and cutting plate is a set, please use the same spec.
9x9mm or 12x12mm, otherwise the machine would be damaged



1. Rotate the metal clip counter clockwise



2. Take out the pushing plate



3. Replace it with new one



Image: A detailed visual guide illustrating the five steps to use the Sopito Electric French Fry Cutter, from preparing the potato to enjoying the fries.

Cutting Different Vegetables and Fruits

This electric slicer is versatile and can process various items beyond potatoes. It is suitable for carrots, mushrooms, eggplants, zucchini, apples, cucumbers, and onions. For harder vegetables like jicama and sweet potatoes, microwaving them for a few seconds prior to cutting can facilitate smoother dicing.



Multi-Ingredient Processing Power

Image: The Sopito Electric French Fry Cutter shown with an array of vegetables and fruits, including potatoes, onions, zucchini, apples, carrots, radishes, cucumbers, and sweet potatoes, highlighting its multi-ingredient processing capability.

Using Different Blade Sizes

The two included blade sizes (1/2" and 3/8") allow for different cut thicknesses. The 1/2" blade is ideal for thicker cuts like steak fries, while the 3/8" blade is perfect for classic, thinner fries.

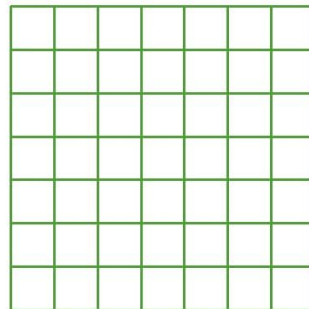
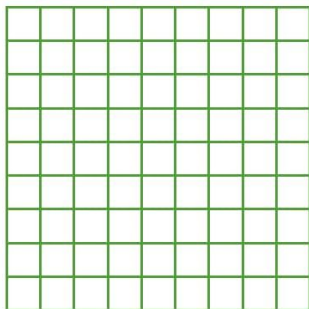
YOUR FRY YOUR WAY

Classic | Thick



48

3/8 INCH
FRIES



36

1/2 INCH
FRIES

Image: A visual comparison of classic 3/8 inch fries and thicker 1/2 inch steak fries, illustrating the different cutting options available with the Sopito Electric French Fry Cutter.

Consistent Cuts Every Time

Veggies & Fruits, Effortlessly Cut



1/2inch



3/8inch



Image: This image displays the two interchangeable blade sizes, 1/2 inch and 3/8 inch, alongside various vegetables and fruits cut into consistent shapes, emphasizing the precision of the cutter.

Product Videos

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Video: This video demonstrates the Electric French Fry Cutter in action, showcasing its efficiency and ease of use for slicing potatoes and other vegetables. (Source: COOK A FUTURE Official Store)

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Video: A short demonstration of the Sopito Stainless Steel Vegetable & Fruit Chopper, highlighting its automatic slicing capability. (Source: Sopito Home Store)

MAINTENANCE AND CLEANING

Cleaning the Unit

The Sopito Electric French Fry Cutter is designed for effortless cleaning. The detachable stainless steel blades and pushing plate can be rinsed spotless in seconds using just water and a soft cloth. No complicated process is required to maintain cutting performance.

Blade Care

Always handle blades with extreme caution due to their sharpness. After cleaning, ensure blades are completely dry before reassembling or storing to prevent rust and maintain their sharpness. Store extra blades in a safe place.

TROUBLESHOOTING

- **Machine not turning on:** Ensure the power adapter is securely plugged into both the unit and a working electrical outlet.
- **Difficulty slicing:** Ensure the vegetable or fruit is not too hard or frozen. For harder items, pre-soften them slightly (e.g., microwave for a few seconds). Verify that the pushing plate and cutting plate are correctly installed and match in size.
- **Uneven cuts:** Ensure the vegetable or fruit is placed flat against the pushing plate and is not too large for the cutting chamber.

SPECIFICATIONS

- **Brand:** Sopito
- **Product Dimensions:** 1"L x 1"W x 8.25"H
- **Material:** Stainless Steel
- **Color:** White/Green
- **Special Feature:** Interchangeable Blades
- **Product Care Instructions:** Hand Wash Only
- **Blade Material:** Stainless Steel
- **Manufacturer:** Sopito
- **Item Weight:** 10.56 pounds
- **Item Model Number:** Sopito-V8_S
- **Date First Available:** July 11, 2025

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official Sopito website. Keep your purchase receipt as proof of purchase.