

**IMPORTANT WARRANTY INFORMATION PLEASE READ  
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS:  
**Roots And Harvest® 587- French Fry Cutter**  
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

**WARRANTY DURATION:** This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

**WARRANTY COVERAGE:** This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

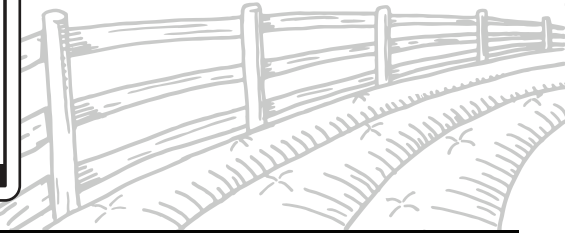
**WARRANTY DISCLAIMERS:** This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

**WARRANTY PERFORMANCE:** During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by a Roots and Harvest Service Technician. **ROOTS AND HARVEST RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

**IMPORTANT NOTICE:** If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-509-3457 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** Roots and Harvest is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

**ROOTS AND HARVEST MERCHANDISE RETURN POLICY WARRANTY SERVICE:** To obtain service under terms of this warranty, please contact us at 877-509-3457 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to Roots and Harvest, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. Roots and Harvest is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to Roots and Harvest should be insured for the value of the product to cover any damages that may occur during shipping.

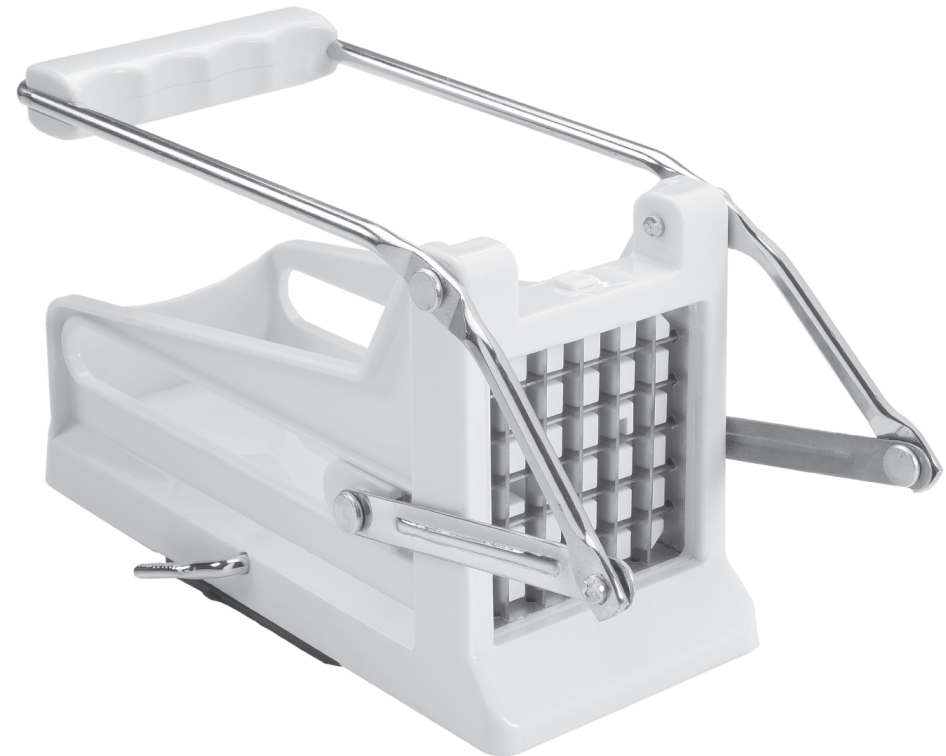
Revised January 19, 2021



# FRENCH FRY CUTTER

## USE & MAINTENANCE

#587



**1 YEAR  
WARRANTY**

## ⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

- WARNING:** Blades are **SHARP!** To avoid injury, use extreme caution when handling.
  - Always ensure that the appliance is properly assembled and safely set up before use.
  - CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
  - The appliance is designed for domestic use and not for commercial purposes.
  - DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items. Not suggested for use with sweet potatoes.
  - Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
  - WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
  - The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
  - Hand washing is recommended. Frame of cutter always should be washed by hand. However, blades and pusher plates are both dishwasher safe in upper rack.
  - Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.
  - Use on a level, stable surface to prevent tipping. Never move the appliance while in use.
  - WARNING:** The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common-sense must be used.
- ## 13. SAVE THESE INSTRUCTIONS

### TIPS

- Halve potatoes prior to cutting.
- Once a potato has been peeled, immediately place it in cold water to prevent the outer surface of the potato from discoloring.
- Each cutting set has a blade and a pusher, they must be matched and used in conjunction with each other.

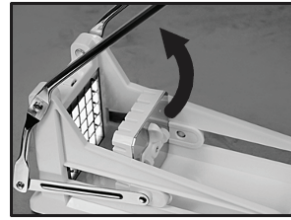
### ⚠ CAUTION ⚠

Always use caution when disassembling the cutter. **BLADES ARE SHARP!!!**

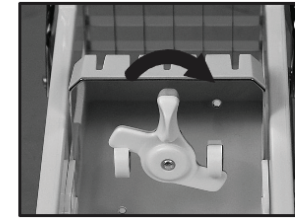
## OPERATING INSTRUCTIONS

- Blades and pusher plate are changed easily by raising the handle and sliding the pusher plate back.
- Pusher plate is removed by turning the white knob on the back to the right and pulling the pusher plate out of the cutter.
- Lift the French Fry Cutter so the cutting blade can be removed from the bottom.
- Blade is removed by pushing the button on the top then carefully sliding the blade out of the frame.
- Slide the blade you have chosen through the opening at the bottom, towards the potato until the button pops into place.  
**SHARP EDGES OF THE BLADE MUST FACE THE INSIDE OF THE FRAME.**
- Line up the opposing pusher plate on the stainless steel plate and turn the white knob to the left to lock into place.
- Secure the cutter to the surface by turning the silver suction lever to the left so the base becomes stable.
- Put potato in well in front of pusher plate.
- Use the handle and swiftly push it downward to press the potato through the blades.

## USE



1. Blades and pusher plate are changed easily by raising the handle and sliding the pusher plate back.



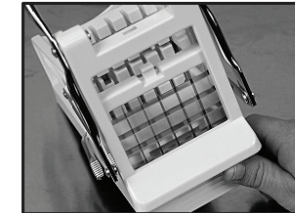
2. Pusher plate is removed by turning the white knob on the back to the right and pulling the pusher plate out of the cutter.



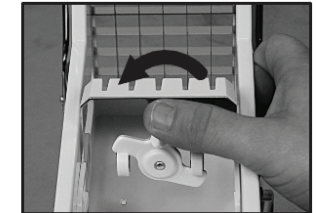
3. Lift the French Fry Cutter so the cutting blade can be removed from the bottom.



4. Blade is removed by pushing the button on the top then carefully sliding the blade out of the frame.



5. Slide the blade you have chosen through the opening at the bottom until the button pops into place. Sharp edges of the blade must face the inside of the frame.



6. Line up the opposing pusher plate on the stainless steel plate and turn the white knob to the left to lock into place.

## CLEANING

Hand washing is recommended. Frame of cutter always should be washed by hand. However, blades and pusher plates are both dishwasher safe in upper rack.

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Always use caution when disassembling the cutter. **BLADES ARE SHARP!!!**