



ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
Mail: 20365 Progress Drive, Strongsville, Ohio 44149
E-Mail: CustomerService@WestonProducts.com
Web Site: WestonProducts.com

All Trademarks and Registered Trademarks are property of the respective companies.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



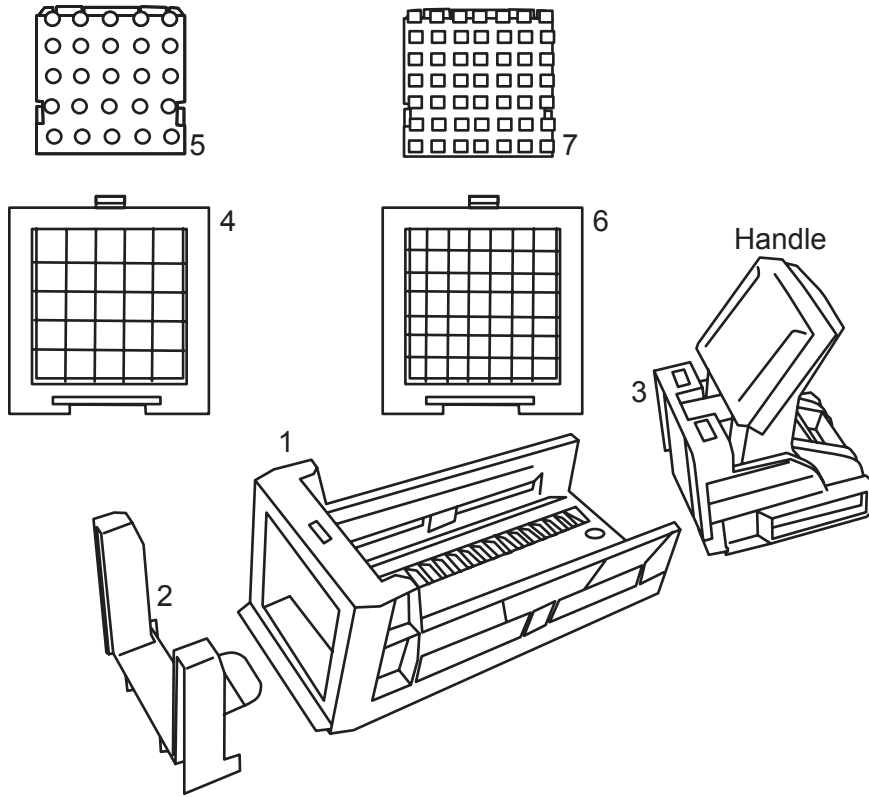
**FRENCH
FRY CUTTER
and VEGETABLE DICER**

MODEL NO. 36-3301-W



Due to constant factory improvements, the product pictured might differ slightly from the product received.

REV1072612



COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Base	N/A
2	Knife Guide	N/A
3	Ratchet Handle	N/A
4	1/2" (1.3 cm) Blade (25 Hole)	36-3302
5	Push Plate	N/A
6	3/8" (0.95 cm) Blade (49 Hole)	36-3303
7	Push Plate	N/A

If any components of this unit are broken, the unit does not operate properly or you need a replacement instruction manual, visit us on the web at

WestonProduct.com/support

Or call Weston Products LLC Toll Free at **1-800-814-4895**

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC - WARRANTY DEPARTMENT
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
 WESTON PRODUCTS LLC-WARRANTY DEPT., 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____



RECIPES

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

SWEET POTATO TIP!

To prepare sweet potatoes for cutting, wrap the peeled potatoes in napkins and place on a microwave safe plate and microwave on high for up to 2 minutes, or parboil for 10 minutes. **Use Caution when handling the potatoes will be hot!** This will make the potatoes easier to cut and shorten the cooking time.

SWEET POTATO FRIES

5 sweet potatoes 3 Tbsp olive oil 2 Tbsp basil
2 tsp sea salt 1/2 tsp ground black pepper

- Preheat the oven to 400°F (204°C)
- Prepare then slice the potatoes
- Toss the sliced sweet potatoes with the olive oil in a bowl
- Spread the potatoes out on a foil-lined baking sheet
- Sprinkle with basil, sea salt and pepper
- Bake until golden, about 20-25 minutes

CARROT FRIES

1 lb carrots 1 Tbsp olive oil 1/4 tsp dried thyme
1/4 tsp salt

- Preheat the oven to 400°F (204°C)
- Slice the carrots into strips
- Toss the sliced carrots with the olive oil, thyme and salt in a bowl
- Spread the carrots out on a parchment paper-lined baking sheet
- Bake 15-20 minutes, or until the carrots are soft

APPLE & SAUSAGE STUFFING

1 3/4 cup chicken broth ground black pepper
1/2 cup coarsely chopped celery 1/4 cup chopped onion 1/2 green apple
1/2 red apple 1/2 lb pork sausage, cooked & crumbled
2 cup prepared herb seasoned stuffing
2 prepared dry corn bread stuffing

- Wash and dice the apples
- Heat the broth, pepper, celery, onion & apples in a saucepan over a medium to high heat, bring to a boil
- Cover and cook for 5 minutes, until the vegetables are tender
- Add the sausage and the stuffing to the mixture
- Stir lightly to coat

CAUTION! It is important to follow the “Food Safety” guidelines. For the most up to date instruction visit the USDA website.

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. **KEEP FINGERS CLEAR** of the Blade at all times. **NEVER** hold the product with your hands in line of the Blade. Failure to keep fingers and hands away from the Blade may result in personal injury.
2. **KEEP CHILDREN AWAY. NEVER LEAVE THE SLICER UNATTENDED.** This appliance is not a toy.
3. **CHECK FOR DAMAGED PARTS.** Before using the appliance, check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
4. When handling the blade, it is **HIGHLY RECOMMENDED** to wear cut-resistant Kevlar gloves.
5. The Manufacturer declines any responsibility in the case of improper use of this unit.
6. Be sure the appliance is stable during use. The base should be on a level, sturdy, work surface, and the appliance should not move during the cutting process.
7. **DO NOT USE** this appliance for frozen foods, meat, fish, fruits or vegetable with pits, nuts, cheese or anything other than food stuffs. The appliance is not suitable to cut hard items.
8. **DO NOT USE** the appliance while under the influence of drugs or alcohol.

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ADDITIONAL ACCESSORIES AVAILABLE

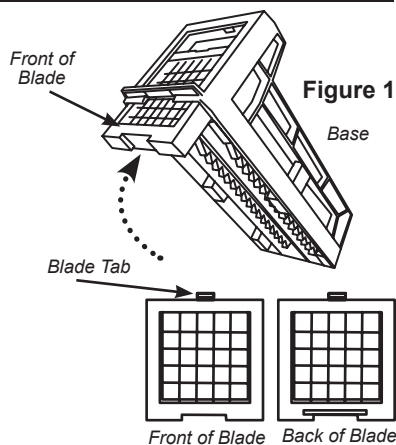
5-Piece Ravioli Maker Kit	16-0101-W
Food Strainer & Sauce Maker	07-0801
Apple Peeler	83-2015-W
Manual Kitchen Kit	16-0401-W
Multi-Function Manual Mixer	16-0301-W
6 Tray Food Dehydrator	75-0301-W
#8 Heavy-Duty Electric Meat Grinder	33-0201-W

These products and many more products can be ordered by visiting **WestonProducts.com** or by calling Weston Products LLC Toll Free at 1-800-814-4895
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E-Mail: CustomerService@WestonProducts.com

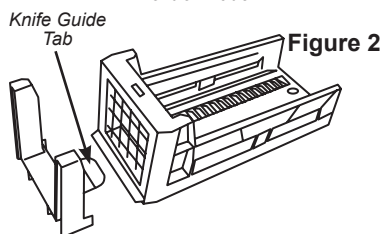
CAUTION! Use extreme care when handling the Blades! **The Blades are extremely SHARP!** It is suggested that you wear Kevlar Cut-Resistant Gloves when handling the Blades.

ASSEMBLY & CHANGING THE BLADE

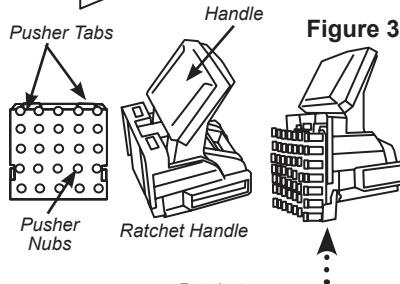
1. Insert the **Blade**, **Blade Tab** end first up through the slot in the bottom of the **Base**. The front of the **Blade** will face outwards (Figure 1). The **Blade** will click into place.



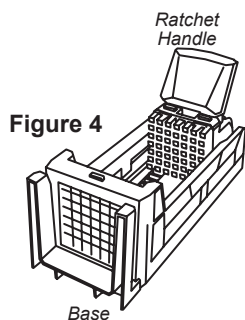
2. Slide the **Knife Guide Tab** into the path underneath the **Base** until it clicks securely into place (Figure 2).



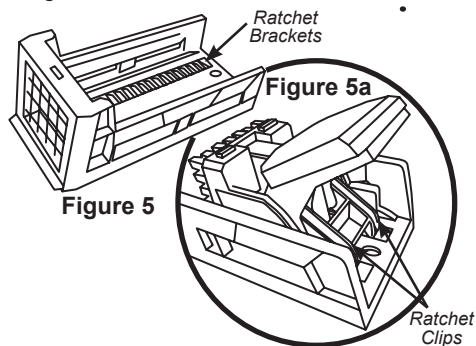
3. With the **Pusher Tabs** pointing upward, and the **Pusher Nubs** facing outward, place the **Pusher** flat onto the face of the **Ratchet Handle** and slide upward into place. The slots on the **Pusher** will align with the slots on the **Ratchet Handle**. The **Pusher** will click into place (Figure 3).



4. Place the **Ratchet Handle/Pusher** assembly onto the end of the **Base** (Figure 4).



5. Pull the **Ratchet Handle** forward slightly and push down on the **Handle**. (This will allow the **Ratchet Clips** to latch into the **Ratchet Brackets**.) (Figure 5 & 5a).



6. To change the **Blade**, pull up on the **Handle** to release the **Ratchet Handle** from the **Base**. Remove the **Ratchet Handle**.

7. From the underside of the **Base**, gently pull down on the **Knife Guide Tab** and pull the **Knife Guide** off of the **Base**.

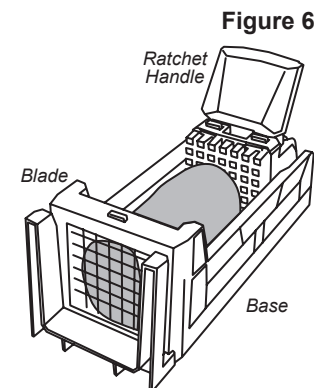
8. Push the **Blade Tab** down to release the **Blade** from the **Base**.

9. Push the **Pusher Tabs** down to release the **Pusher** from the **Ratchet Handle**.

10. Replace the **Blade** and the **Pusher** following instructions 1-3 on this page.

SLICING & DICING INSTRUCTIONS

1. With the **Base** firmly on a clean table or countertop, place the food to be cut into the **Base** between the **Blade** and the **Ratchet Handle** (Figure 6).

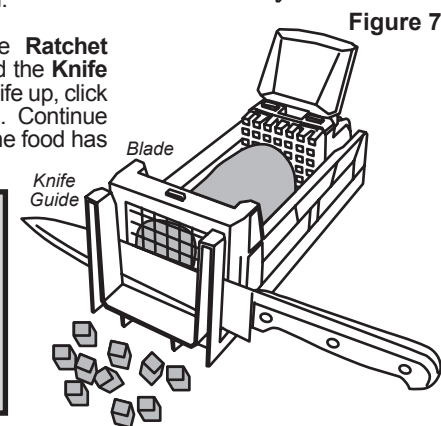


2. Press the **Handle** of the **Ratchet Handle** down. The **Ratchet Clips** should engage with the **Ratchet Brackets**. Each time the **Handle** is pushed down, the **Ratchet Handle** will advance one notch. This will push the food into the **Blade** and cut the food as it pushes through.

3. Continue to push down on the **Handle** until the food has completely pushed through the **Blade**.

4. Pull up on the **Handle** to disengage the **Ratchet Clips** from the **Ratchet Brackets**. Pull the **Ratchet Handle** back and continue slicing a new food.

5. To dice foods, after each click of the **Ratchet Handle**, slide a knife between the **Blade** and the **Knife Guide**. Cut down to slice cubes. Slide the knife up, click down on the **Ratchet Handle** and slice down. Continue to push down on the **Handle** and slice until the food has completely pushed through the **Blade**.



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CLEANING INSTRUCTIONS

It is recommended to thoroughly clean the unit before and after each use. Clean with hot, soapy water, then rinse with clean water and dry thoroughly.

1. Use the small cleaning brush to clean the crevasses of the **Push Plate** and the **Blade**. **NEVER** use hands to push food through the **Blade**. **NEVER** touch the **Blade**. **NOTE:** Do not allow food particles and/or fruit/vegetable juices to dry prior to cleaning.

2. Wash all the parts in warm soapy water. Rinse with clear water. Dry thoroughly before storing.

3. Top-rack dishwasher safe.

4. Dry all parts thoroughly.

5. Store the **French Fry Cutter and Food Dicer** in the original box in a cool dry location.