



Tatostix

**Machine
Model:
CFF1001**

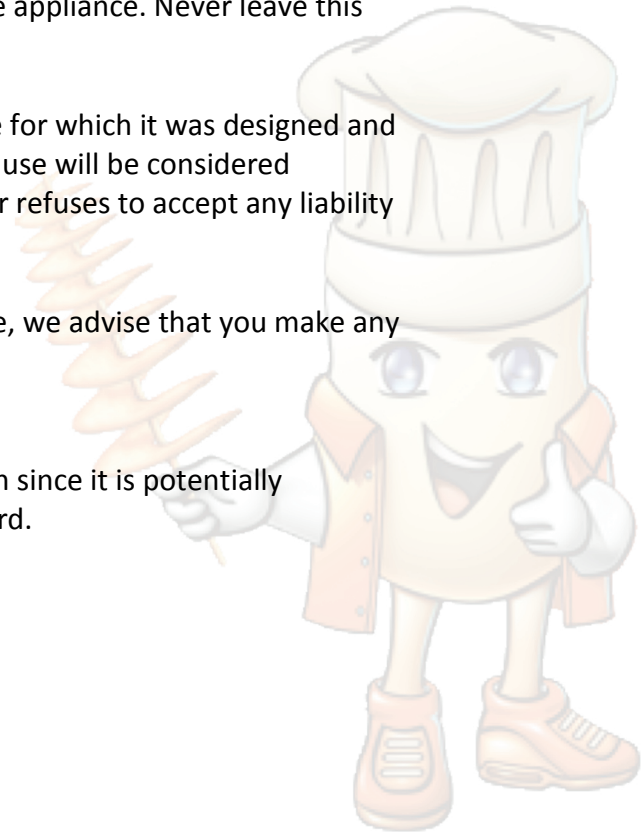


Tatostix Electronic Machine

WWW.TATOSTIX.COM

Caution:

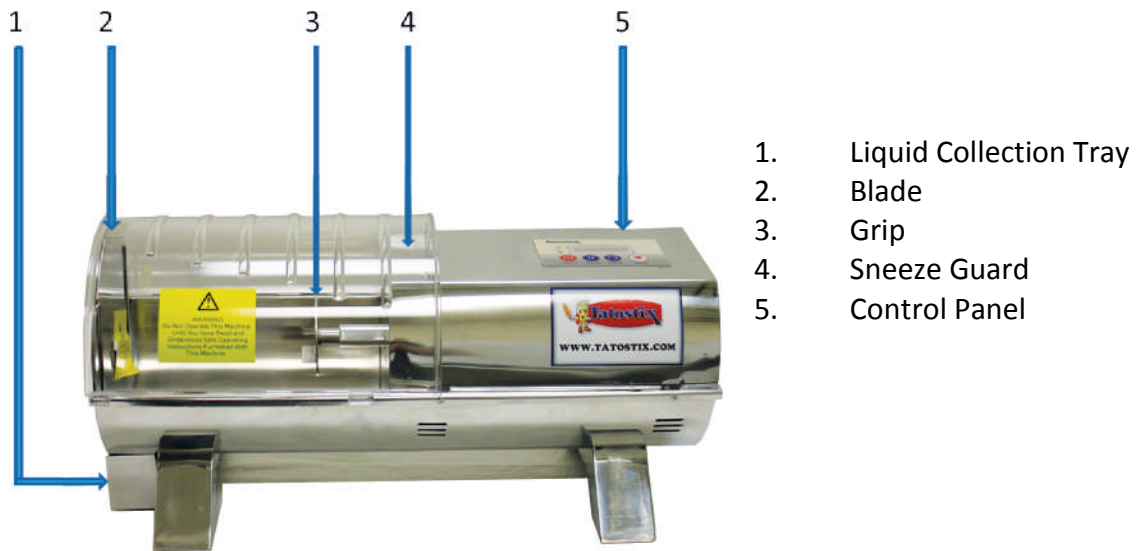
- The machine is fitted with a sharp blade, please be careful when handling it. If mishandled you may cut yourself.
- The blade faces inwards which is a preventative measure to avoid cutting the user.
- The shaft running through the middle of the machine has a rotating grip.
- Please ensure that you follow these instructions carefully.
- To avoid damage to the machine or making it unsafe, never attempt to sharpen the cutting blade.
- If there is a fault with the machine, please refer to the guarantee policy. **DO NOT** use the machine if it is faulty or if it has been damaged.
- When not in use this machine should be unplugged and stored away.
- This appliance is not intended for use by person with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance. Never leave this machine within reach of children.
- The machine must be used exclusively for the purpose for which it was designed and in the manner indicated in the instructions. Any other use will be considered improper and therefore, dangerous. The manufacturer refuses to accept any liability for damages deriving from improper or incorrect use.
- In the event that you decide to dispose of the machine, we advise that you make any parts that could be dangerous, rendered harmless.
- Packaging should never be left within reach of children since it is potentially dangerous and the plastic wrap can be a choking hazard.



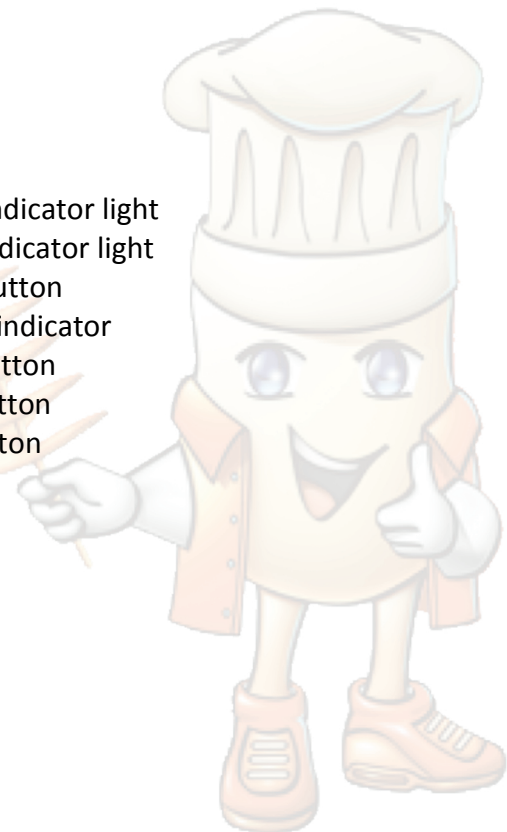
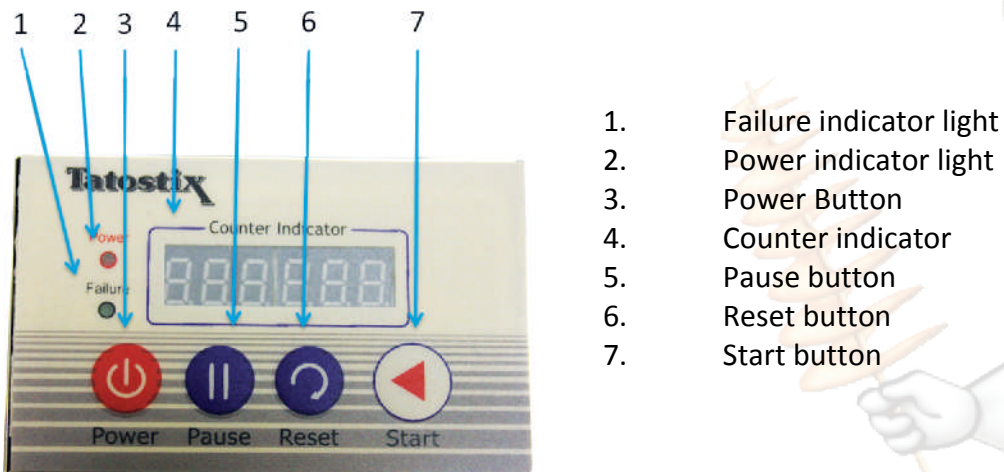
- Please read through the instructions carefully before operating this machine. If you have any questions after reading this manual please contact Tatostix for further assistance.
- Be sure to work on a solid, level and clean work surface to reduce the risk of injury. Make sure that you have washed and dried your hands and that you are wearing latex gloves throughout the preparation process.
- In the event of an error or an emergency simply press the Pause button. This will immediately stop the cutting process.
- Do not place your hands inside of the machine while it is in motion.
- Carefully eliminate the obstacle, press the Start button to continue the cutting process or press the Reset button to reverse it back to the start position.



Description of the Machine



Description of the Control Panel



How to make a Tatostix

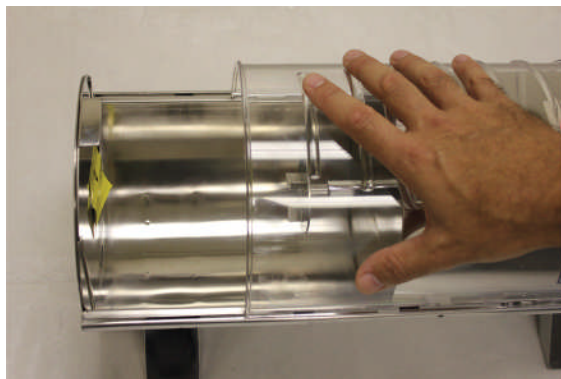
1. Connect the adaptor from the machine output to a standard 110v wall plug/generator.



2. Press the Power button to turn on the power.



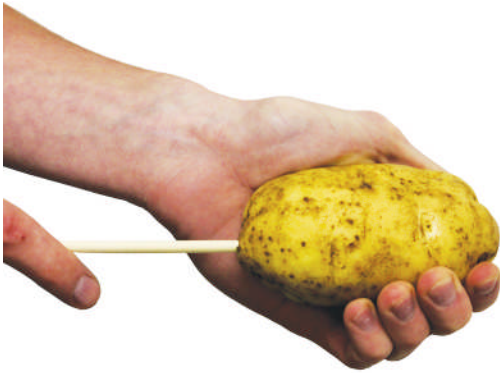
3. Slide open the Sneeze Guard.



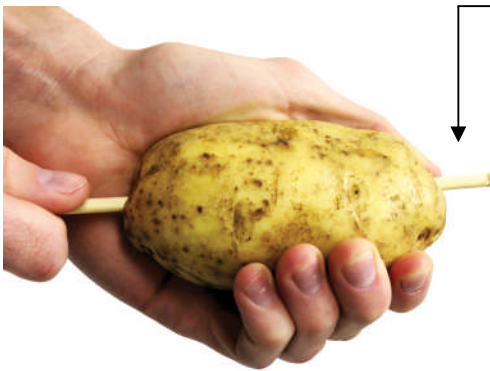
4. Choose either a 14", 16" or 18" bamboo skewer.
5. Choose a potato from our list of recommended potatoes



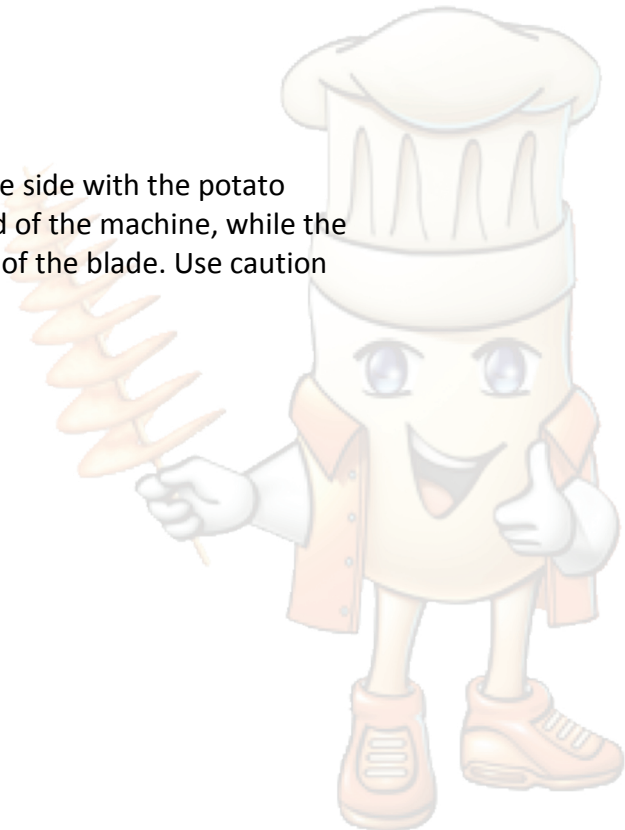
6. Pierce the skewer through the center of the potato using your hand as a guide.



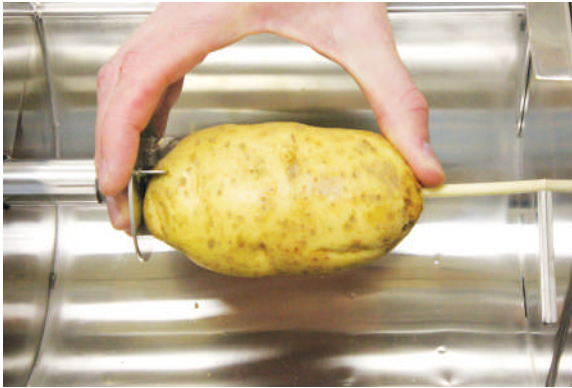
Tip: After piercing the potato, please ensure that about 1" of the skewer sticks out from the other end.



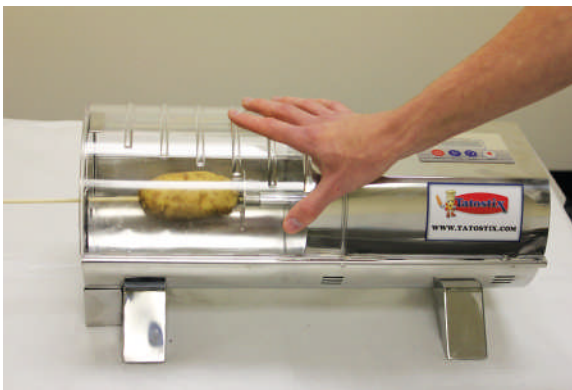
7. Position the potato on the skewer into the machine. The side with the potato nearest to the end should be positioned on the grip end of the machine, while the long end of the skewer should be positioned in the eye of the blade. Use caution when mounting the skewer as the blade is very sharp.



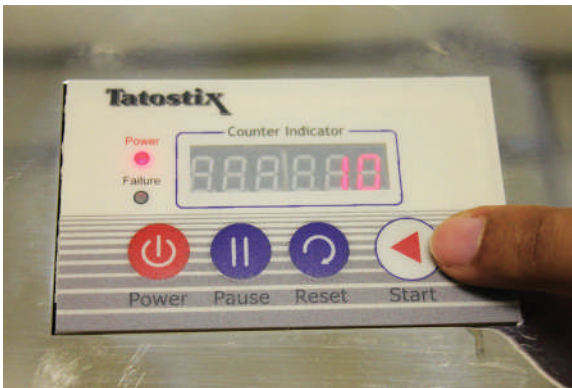
8. Lock the potato into the grip securely.



9. Slide the Sneeze Guard back to the closed position.



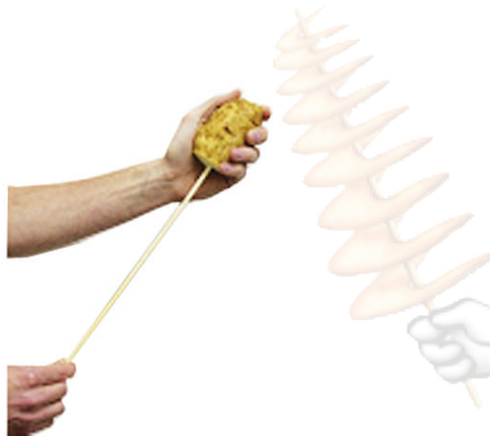
10. Press the Start button to start cutting. Wait for the cutting process to be complete before removing the skewer.



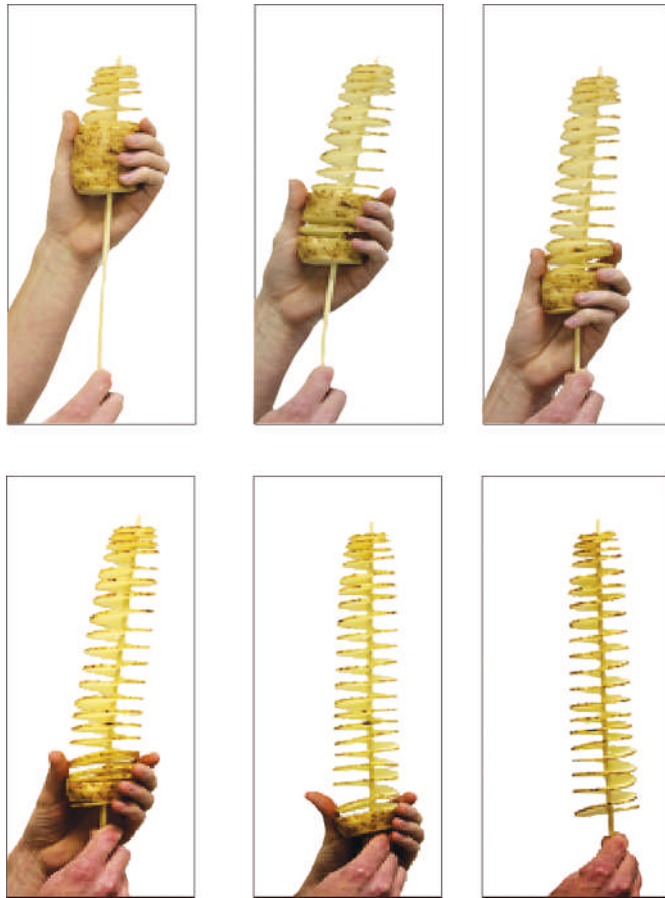
After the potato has finished cutting the grip will retract, leaving the cut potato on the other side of the blade. See below.



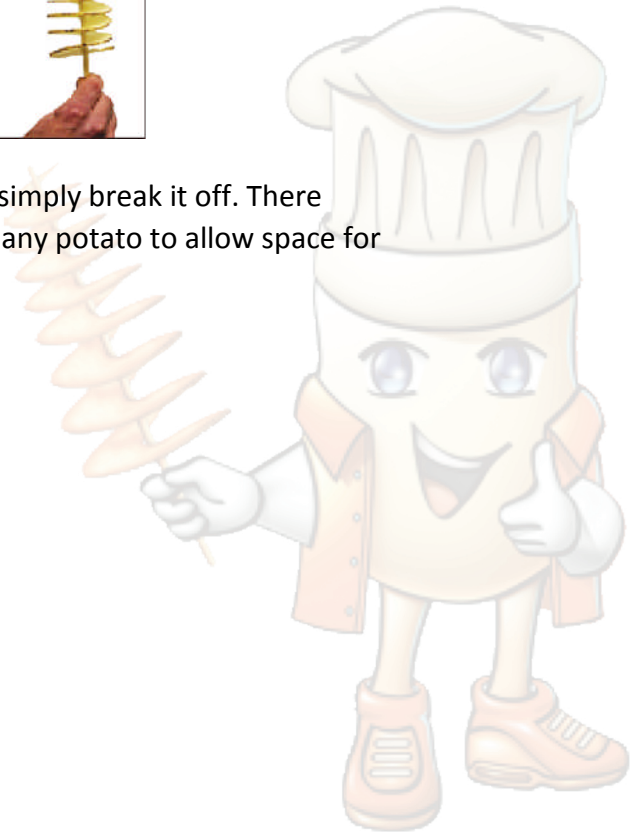
11. After removing the potato from the machine, slide the whole, cut potato to the top end of the skewer.



12. Fan out the cut potato evenly along the skewer until it is spread out uniformly. This is what it should look like during the fanning process:



Tip: If after fanning there is excess potato on the skewer simply break it off. There should be approximately two (2) inches of skewer without any potato to allow space for the skewer to be easily held.

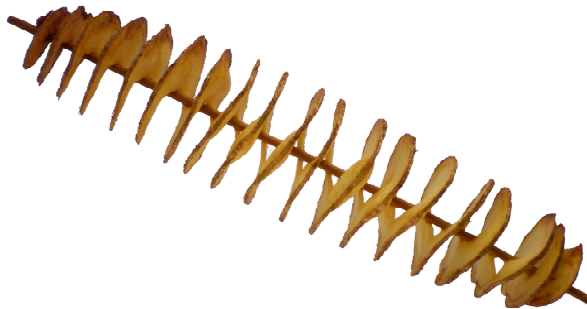


13. Place the Tatostix into 350°F oil. Cook for approximately 3 minutes or until the potato takes on a golden brown appearance.

Tip: Rotate the potato with a pair of tongs during cooking for even cooking. When the bubbles have subsided the Tatostix is almost ready. The Tatostix shown below with lots of bubbles has recently been placed into the fryer, while the one with few bubbles is almost ready to be removed.



14. Remove the Tatostix with a pair of tongs once cooked. Then wrap the bottom end of the Tatostix with a drink napkin.
15. Hold the Tatostix at a 45° angle and evenly sprinkle the seasoning onto it.



Cleaning Instructions

1. Disconnect the power adaptor.
2. Carefully remove the blade by pulling it up.



3. Remove the liquid collection tray and Remove the blade by pulling it forward.



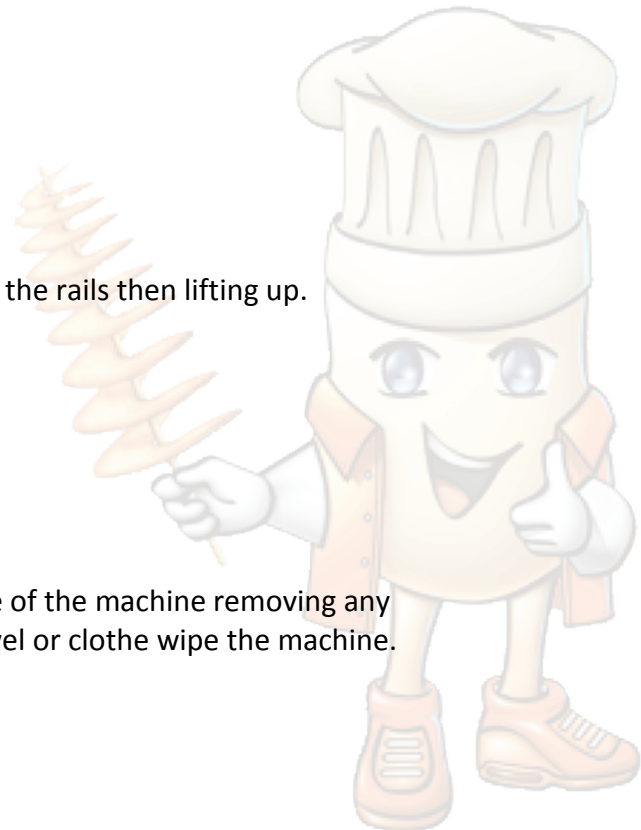
4. Remove the grip by holding the bar and rotating the grip counter clockwise.



5. Remove the cover by sliding it to the small openings on the rails then lifting up.



6. Using an antibacterial spray and sponge wipe the inside of the machine removing any pieces of potato or liquid leftover. Then using a damp towel or cloth wipe the machine.



7. Place the blade, liquid collection tray, grip and sneeze guard in the dishwasher or clean by hand. If cleaning by hand use caution while cleaning the blade as it is very sharp.

Recommended Oil

For best results, we recommend using Creamy Canola oil.

Recommended Potatoes

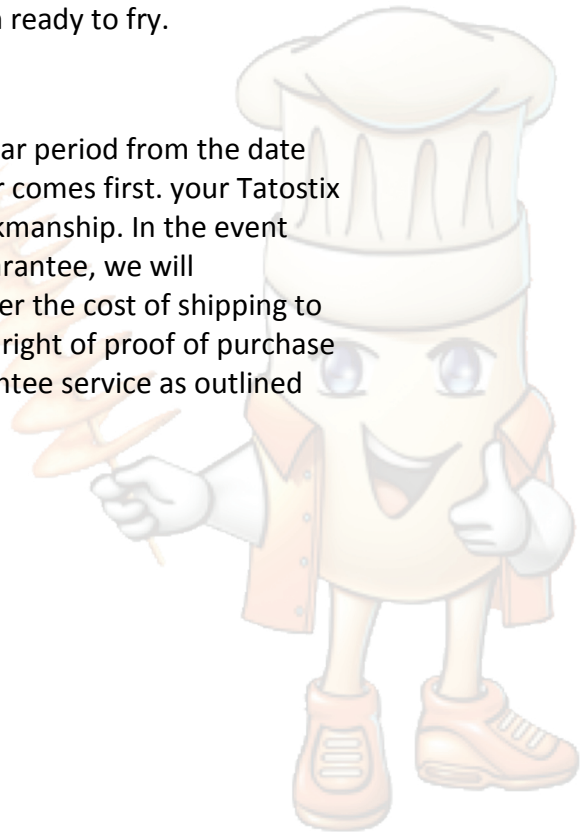
The best potatoes to use are Chipping Potatoes. The following are preferred potatoes: Alturas, Andover, Atlantic, Chipeta, Dakota Pearl, Ivory Crisp, Kennebec, Lachipper, Marcy, Megachip, Norvalley, Norwis, Pike, Reba, and Snoden. Please note that you need a potato that has a low starch and moisture content so that it can crisp while frying and will not brown. Depending on the size of the skewer (14", 16" or 18"), we recommend either 120 or 100 count potatoes. The count refers to how many potatoes are in a 50lbs box.

Chipwyte

Chipwyte is the preservative used to keep the potato from turning brown. This allows you to pre-cut the potato prior to your event. Mix three (3) tablespoons of Chipwyte for every gallon of fresh water. After cutting slightly fan out the cut potato, drop it into the solution for approximately ten seconds and then remove the potato from the water. Compress the potato and store it in a cool place. Fan out when ready to fry.

Guarantee

Tatostix guarantees the equipment to you that for a one (1) year period from the date of purchase ("the guarantee period") or 30,000 cuts whichever comes first. your Tatostix machine will be free from defects in design materials and workmanship. In the event that your Tatostix machine does not conform to the above guarantee, we will exchange/repair your machine free of charge. Tatostix will cover the cost of shipping to return the replaced or repaired machine. Tatostix requests the right of proof of purchase detailing the date of purchase before implementing any guarantee service as outlined above.



Exclusions to Guarantee

The Guarantee does not include the following:

- a) Normal wear and tear or normal deterioration.
- b) Any defect caused by, or resulting from work done by someone other than Tatostix authorized representatives.
- c) Use of this product in conjunction with other products or accessories not approved by Tatostix for use with your Tatostix machine.
- d) Fraudulent information provided by you to the Help Desk.
- e) Loss or damage caused by, or resulting either directly or indirectly from acts of God, fire, flood, lightning, power surges or failure, theft, and/or vandalism.

The above list is given for examples only and does not constitute a complete list of exclusions which may apply.

Tatostix reserves the right to apply a handling charge for products being returned to the service center with no-fault-found, or is found to be operating in accordance with its specifications.

This guarantee is given to you in addition to any rights you may have as a consumer and does not affect or prejudice any other legal right, statutory or otherwise that you may have as a consumer against the seller of the goods, the distributor, manufacturer or the importer of the goods.

Tatostix correspondence

General Enquiries/ Support

Visit us at: www.Tatostix.com

