

# Progressive®

## Curly Fry Cutter

At Progressive our goal is to make your busy life easier with innovative products for your kitchen. The Curly Fry Cutter makes spiral fries and slices easily in seconds.

### Features / Benefits

- Quickly and Easily Creates Spiral Fries and Slices Out of Fruits and Vegetables
- Container Minimizes Hand Contact and Countertop Messes

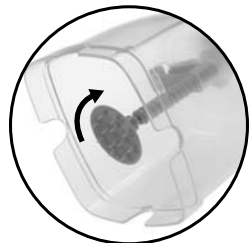
- Lid**
  - Minimizes Hand Contact with Produce
- Base**
  - Non-skid Feet (3 cup Capacity)
- Slicing Plate with Blades**
  - Cuts Spiral Slices and Fries with Ease
- Handle and Rod**
  - Threaded Rod Helps Guide Food
- Food Grip**
  - Keeps Food in Place



### To Use



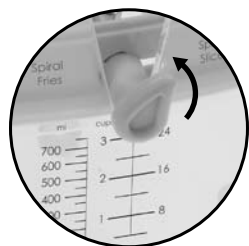
1. Insert handle and rod at top of lid and pull lever on side to slide rod down.



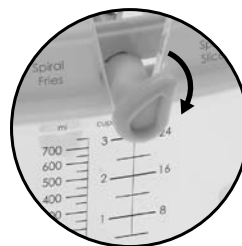
2. Screw food grip onto the rod.



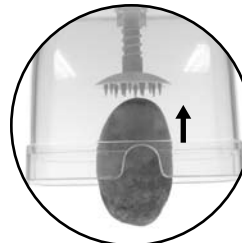
3. Place slicing plate with blades into the base.



- 4A. To engage blades for spiral fries, turn knob to the left in upright position.



- 4B. To make spiral slices turn knob to right position.



5. Push food into food grip.



6. Put lid on the base. Hold top of lid firmly and swiftly turn handle clockwise.



7. Lift to remove cover and slicing plate with blade. Empty base after slicing 2 to 3 pieces of produce.

### Cleaning

- Use care when handling blades.
- All parts are top rack dishwasher safe.

### Caution!

- Blades are very sharp! Use care when operating and washing item to avoid injury.

## Oven Roasted Curly Fries

A great alternative to deep frying! Serves 3-4

### Ingredients:

3 russet potatoes

2 Tbls oil (vegetable, peanut or olive oil will work)

Salt and Pepper to taste (or substitute your favorite seasoning salt)

Cooking Spray

1. Preheat oven to 450°F.
2. Cover baking sheet with aluminum foil and spray with oil or cooking spray.
3. Use instructions included to create perfect curly fry potatoes.
4. Soak fries in cold water for 5 minutes to prevent from browning.
5. Drain water from fries and pat dry with paper towels.
6. Toss fries with 2 Tbls oil.
7. Spread fries out on pan in single layer.
8. Bake for 12-15 minutes, turning once.
9. Let cool for 3-5 minutes, season to taste with salt and pepper.