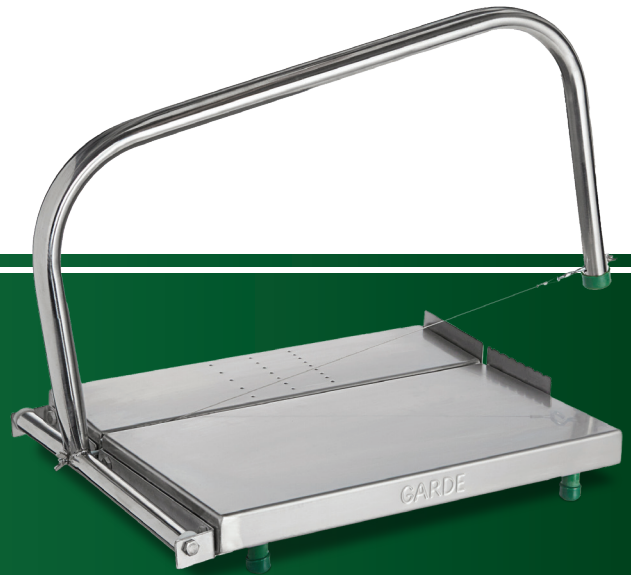




QUICK START GUIDE

CHEESE BLOCKER



MODELS

181CHEESBLK

Please read and comply with the instructions listed on this document. To get the best service life and performance from your machine, clean it thoroughly before and after each use by following the instructions listed below. Minimize the use of alkaline cleaners, as they may dull the finish and cause pitting.

OPERATION

1. Place the unit on a sturdy work surface.
2. Be sure the tube cap makes contact with the work surface when the cutting bow is in the down position to avoid wire breakage.
3. Lift cutting bow to the up position and place cheese on the cutting surface. Make sure the portion of cheese that is intended to be cut is over the slot.
4. Gently but firmly lower the cutting bow to produce the cut.

REPLACEMENT PARTS

Item Number	Description
181CHSWIRE3	Cutting Wires - 3/Pack
181CHSCAP	Tube Cap
181CHSFOOT	Foot Cap
181THREDCAP	Thread Cap
181EYEBOLT	Eye Bolt
181SSWNUTCB	Wing Nut

CLEANING AND MAINTENANCE

1. The cheese blocker is dishwasher safe and can be cleaned in a conventional sink.
2. The cheese blocker can be completely disassembled with basic small hand tools for a thorough cleaning.
3. The cheese blocker can only be used to cut soft cheeses.

REPLACING THE CUTTING WIRE

1. Remove the thread caps and loosen the wing nuts on the L-screw and eye bolt.
2. Remove old cutting wire if it is still present.
3. Hook one end loop of the new cutting wire on the eye bolt and the other loop on the L-screw.
4. Tighten the wing nut on the L-screw until it is secure against the cutting bow.
5. Tighten the wing nut on the eye bolt until it is secure against the cutting bow.
6. Replace the thread caps.