



QUICK START GUIDE

CHEESE CUTTERS



MODELS

181CHEESE38 - 3/8"

181CHEESE34 - 3/4"

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. Set the unit on a flat, sturdy surface.
2. Prepare the block of cheese to be cut. Ensure that the block of cheese is reduced to a size that can be placed on the support block assembly.
3. Raise the cutting bow to the upright position and place the cheese block on the support block assembly. It is recommended that the largest dimension of the cheese block be pointed towards the cutting bow wires to produce the best cut.
4. Slowly and steadily press the cutting bow through the cheese block. This will produce slices of cheese.
5. To produce cheese cubes, rotate the cheese block 90 degrees and repeat steps 3 and 4.

CLEANING AND MAINTENANCE

1. For best results, wash the unit soon after each use to prevent cheese from hardening prior to washing.
2. Pull ring pin to remove the cutting bow.
3. Wash the main frame thoroughly with a pressure spray or conventional sink.
4. Use a cleaning brush to wash the cutting bow and the cutting bow wires.
 - Cutting bow wires can be removed and washed separately by removing the screws on the back of the cutting bow.
5. Dry all components and reassemble the unit.

REPLACING THE CUTTING BOW

1. Remove the cutting bow from the unit by removing the ring pin and lifting the cutting bow off.
2. Line up the alternate cutting bow on the frame so the ring pin holes are aligned.
3. Insert the ring pin from either side of the frame.

REPLACEMENT PARTS

Item Number	Description
181CHSBLD34	3/4" Cutting Bow
181CHSBLD38	3/8" Cutting Bow
181CHSBLDSET	3/4" and 3/8" Cutting Bow Set
181SUCCUP	Suction Foot
181RINGPIN	Ring Pin

