



User Manual

Cheese Cutter

Item #407CHEESECMB

3/8" & 3/4"





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Cheese Cutter

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 longest 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 sliced 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 in a conventional sink.
- 4) Use a cleaning brush to wash the cutting bow and the cutting bow wires.
 - a. 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 that the ring pin holes are aligned.
- 3) Insert the ring pin from either side of the frame.



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Replacement Parts



3/4" Cheese Blade
#407CHSBLD34



3/8" Cheese Blade
#407CHSBLD38



**3/4" & 3/8" Cheese
Blade Set**
#407CHSBLDSET



Ring Pin
#181RINGPIN