



QUICK START GUIDE

CHEESE BLOCKER



MODELS

181CHEESBLKW

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. Using the handle, lift and hold the cutting wire in the upright position.
3. Place the cheese block on the cutting surface. Make sure the part of the cheese that is to be cut is on top of the groove.
4. Gently pull handle so that tension is added to the cutting wire.
5. While maintaining tension on the cutting wire, slowly but firmly lower the handle and press the cutting wire through the cheese block.

REPLACEMENT PARTS

Item Number	Description
181CHSWIRE12	Cutting Wires - 12/Pack
181CHSBLKFT	Cheese Blocker Feet - 4/Pack
181CHSBLKHDL	Cheese Blocker Handle
181CHSSPRING	Cheese Blocker Springs

CLEANING AND MAINTENANCE

1. Remove the cutting wire.
2. Thoroughly clean the main frame and the cutting wire.
3. Dry all components and reassemble the unit.

REPLACING THE CUTTING WIRE

1. Firmly grasp the handle with both hands and twist both sides in opposite directions to separate the two halves. Unhook the cutting wire.
2. On the bottom of the unit, unhook the opposite end of the cutting wire. Remove the old cutting wire from the unit.
3. Hook one end of the new cutting wire on the bottom of the unit.
4. Wrap the opposite end of the cutting wire around the pulley system. Make sure the wire is placed within the groove of the pulley wheel.
5. Feed the end of the wire through the gap in the cutting surface and hook the other end of the cutting wire to the screw located inside the handle.
6. Reconnect both halves of the handle by twisting in the opposite direction that you twisted in step 1.