

USE AND CARE INSTRUCTIONS

CHEESE CUTTER MODEL: GS4300-B

PLEASE NOTE: To get the maximum life and most efficient operation of your equipment, please comply with all the instructions stated below. Clean the equipment thoroughly before the first use and after each use thereafter. Avoid using cleaners that are high in alkalinity as they may dull, discolor, or pit the castings.

OPERATION:

1. Place equipment on a sturdy firm work surface.
2. Prepare the block of cheese to be cut. Note that it may be necessary to allow the cheese to warm/soften in order to keep from breaking the cutting wires.
3. Ensure the desired size cutting bow is installed on the equipment.
4. To cut slices, raise the cutting bow to its most upward position. Place the prepared block of cheese up against the guide on the right side of the support block. Slowly and steadily press the cutting bow down through the prepared block of cheese.
5. To cut sticks, remove the block cut in step 3, and raise the cutting bow back up. Rotate the sliced block 90° and align it with the guide on the support block. Again, slowly and steadily press the cutting bow down through the block of cheese slices.
6. To cut cubes/rectangles, remove the block cut in step 4, and raise the cutting bow back up. Lay the sticks across the slots of the support block while aligning them with the guide on the support block. Slowly and steadily pull the bow down through the sticks of cheese.

NOTE: Slice, stick, cube, and rectangle sizes will depend on what cutting bow or combination thereof are used. Each combination will produce different results.

CLEANING:

1. For ease of cleaning, it is recommended to clean the cheese cutter soon after use to prevent the cheese from hardening.
2. Use warm water and a mild detergent if desired, to clean all of the components. A nylon brush has been provided to aide in the cleaning process. The components can also be sprayed down in the sink.
3. Allow equipment to air dry.

Available service parts are noted on the drawing below.

