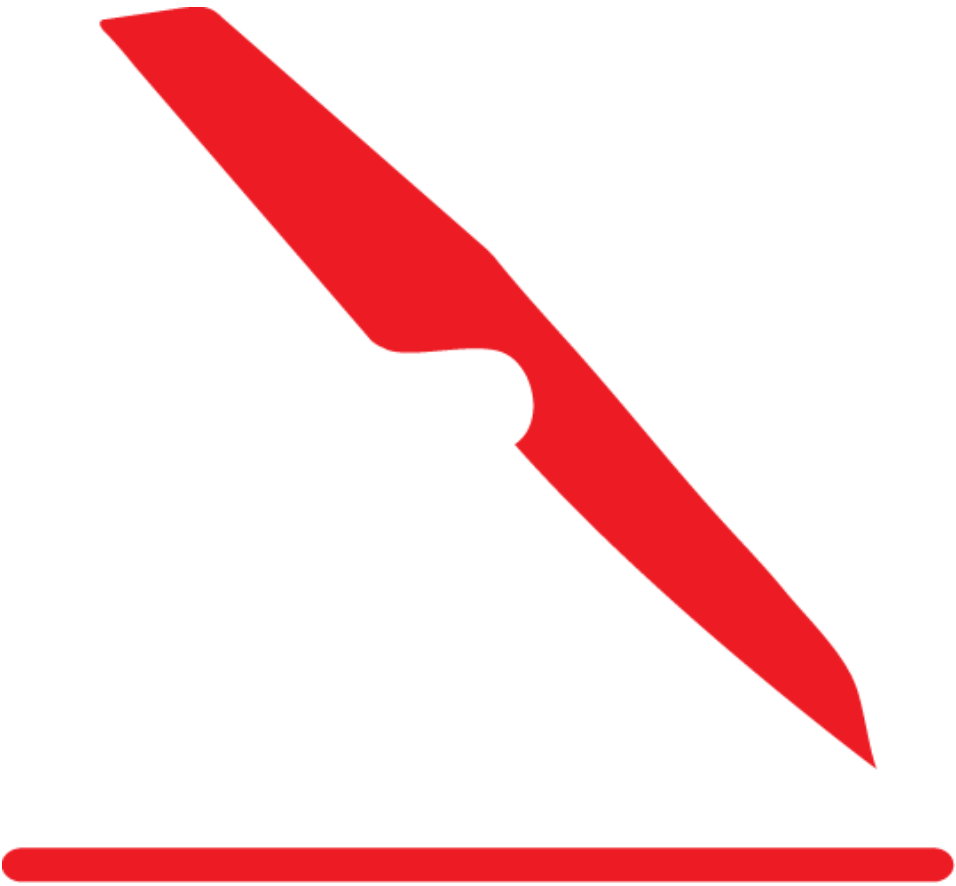


Easylogics Cheese Slicer



Kitchen Preparation

Easylogics Cheese Slicer

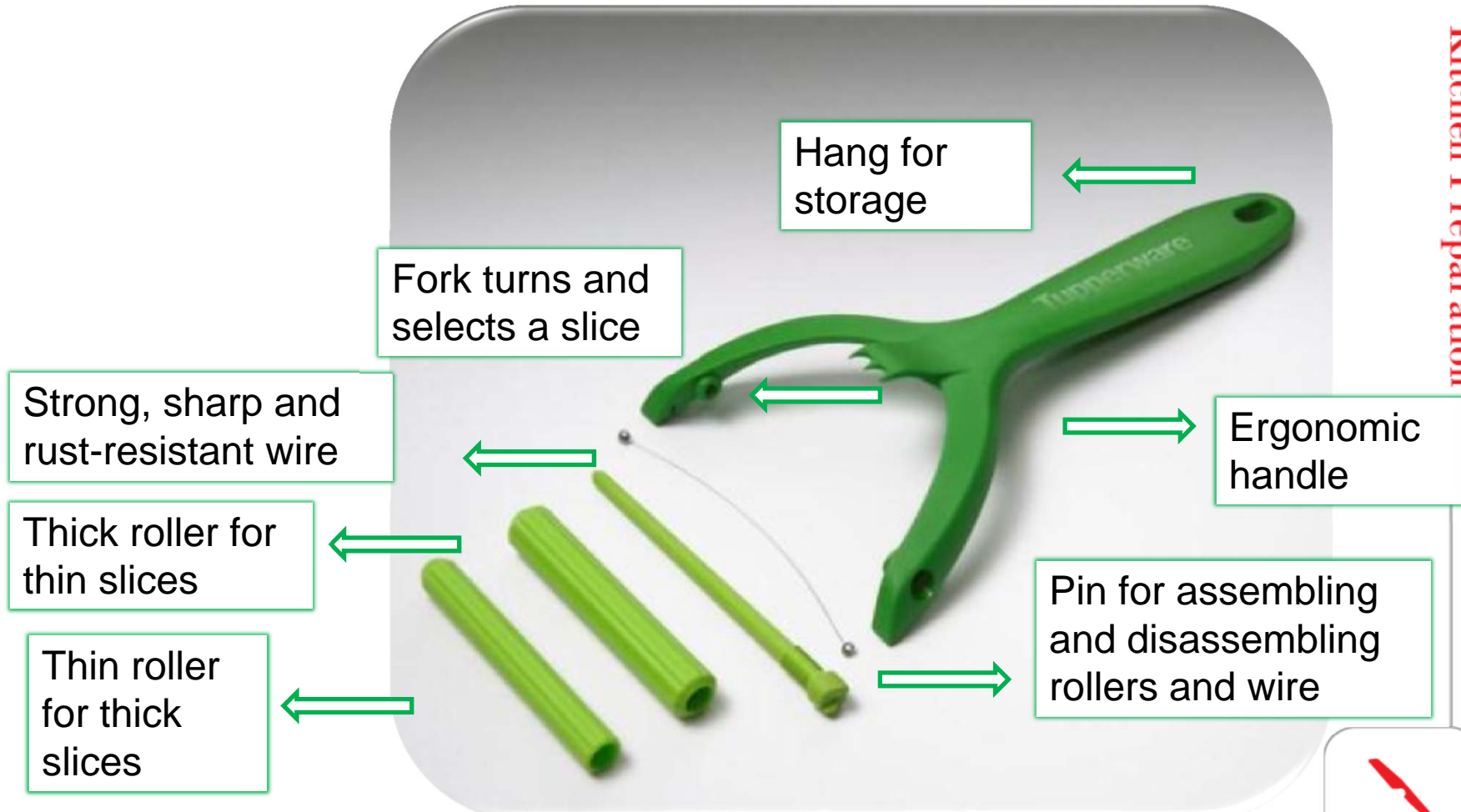


- Cut thick or thin Cheddar, Feta, Gouda, Mozzarella, Swiss and other soft and semi-soft cheese slices.
- Perfect for slicing cheese for sandwiches, a cheese platter, tarts and toppings.
- Use the thin roller for superb slices of beef, foie gras, meat terrine or pork.
- The Easylogics Cheese Slicer isn't intended for slicing vegetables and fruits.



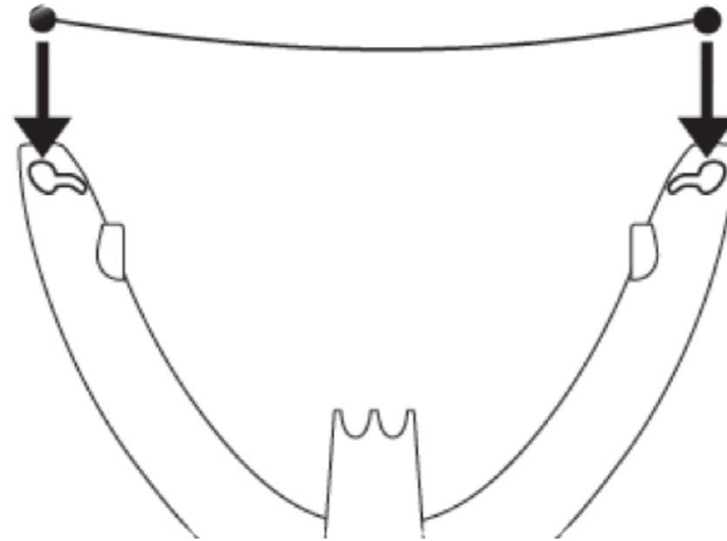
Key Features and Benefits

Kitchen Preparation



Size: 21.5 x 13.3 x 4.5 cm

Assemble & Disassemble

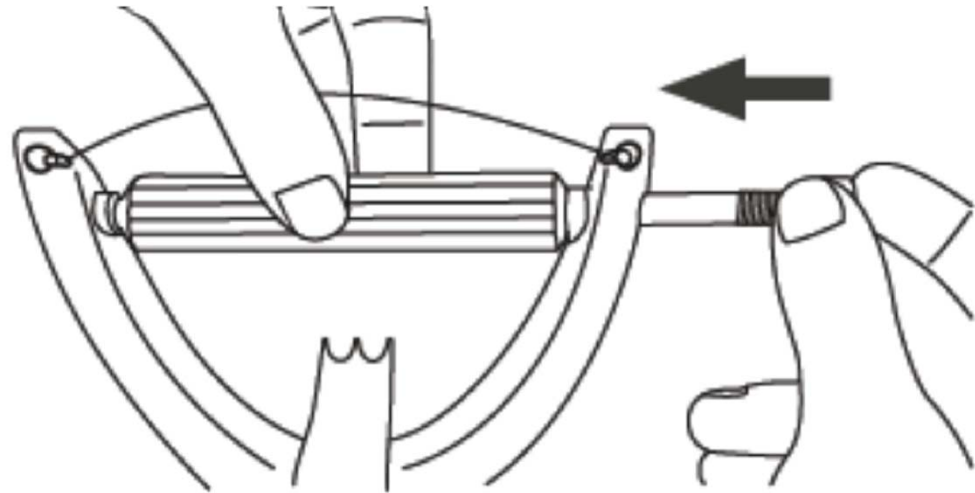


Kitchen Preparation

1. Hold the handle with the fork facing downward.
2. Place the wire by inserting the balls into the holes at the two ends.



Assemble & Disassemble

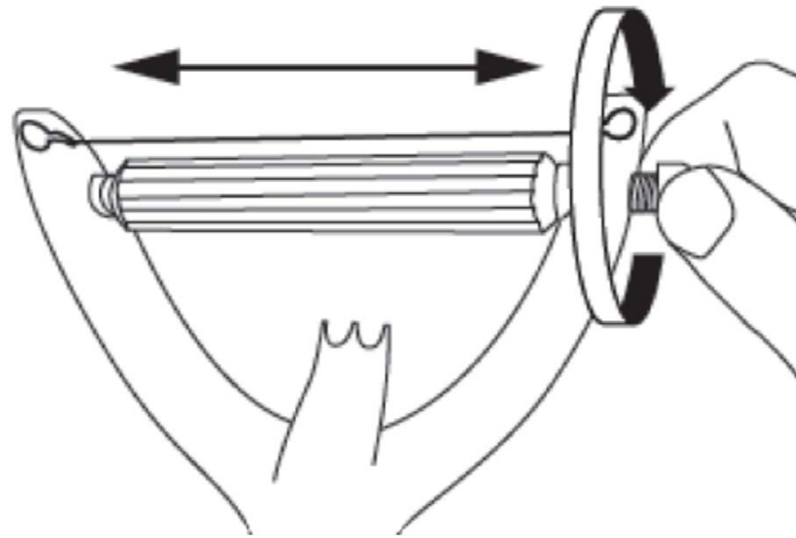


Kitchen Preparation

3. Hold and position the roller between the two slots with your left hand and keep the pointy side of the roller on the left.
4. Insert the pin into the pin hole and then through the roller.



Assemble & Disassemble



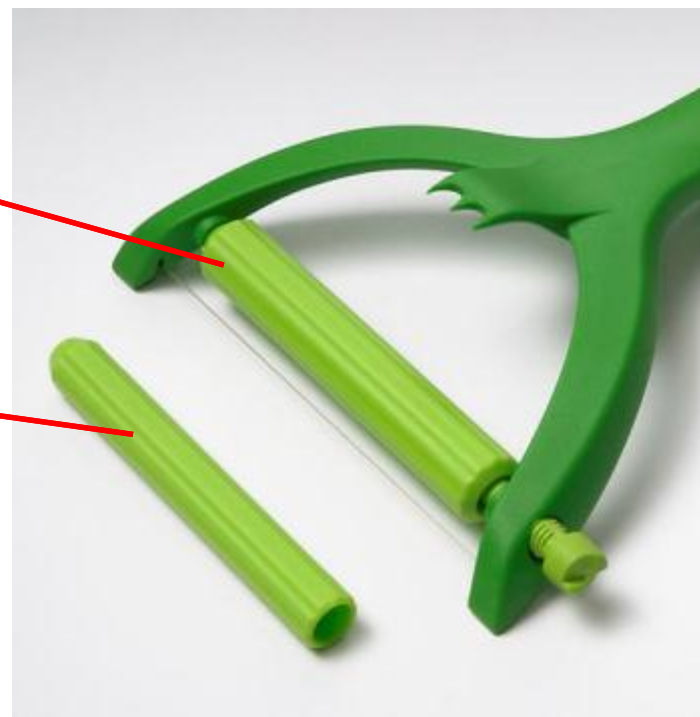
Kitchen Preparation

5. Screw the pin clockwise until the wire is flat.
While assembling the product, turn the pin only until the wire is flat enough to slice. Turning it too much may cause the wire to break.
6. Reverse the process when disassembling the Slicer. Use a coin or a spoon and place it on the slot of the pin head if you need extra force when turning.



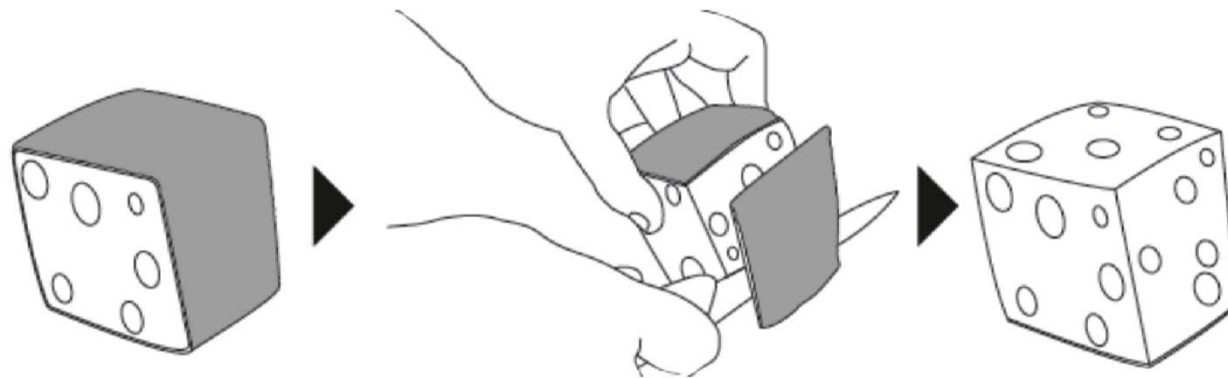
How to Use

- Select slice thickness by changing the roller.
 - Use the thick roller when cutting thin cheese slices.
 - Use the thin roller when cutting thick cheese slices.



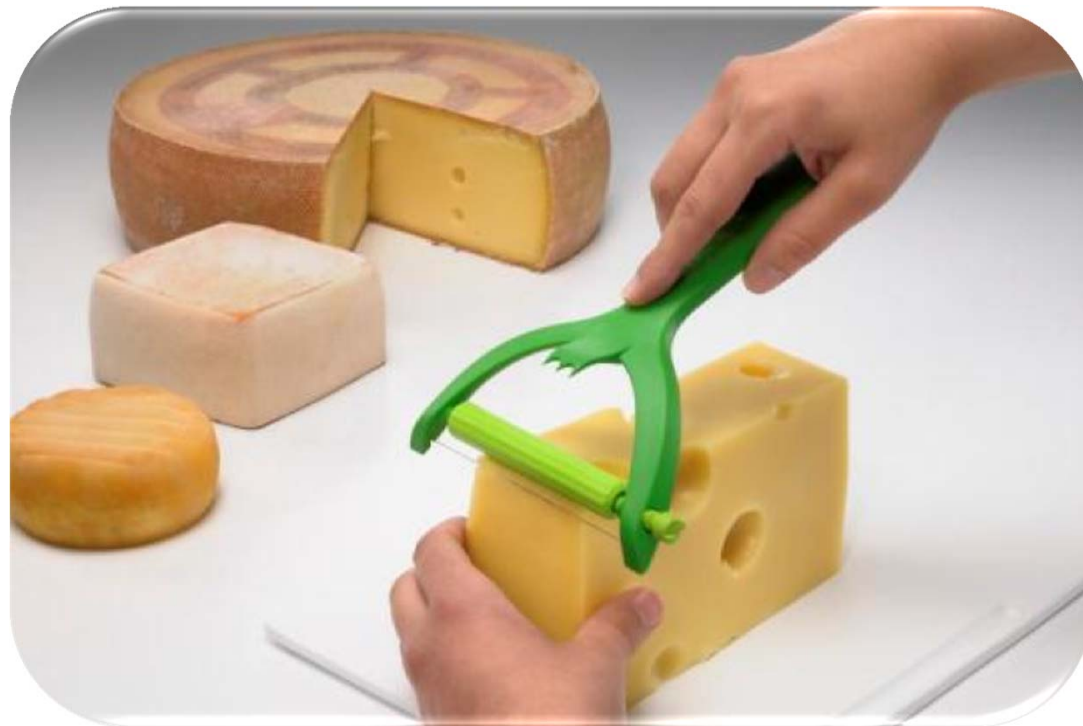
How to Use

- First cut cheese with the Universal Series Cheese Knife to ensure the cheese slice will fit the Easylogics Cheese Slicer.
- Remove the cheese crust with the Cheese Knife before using Slicer.



How to Use

- Hold the cheese with one hand and the cheese Slicer with your other hand. Place the Slicer on the cheese and position the wire on the cheese's vertical surface and the roller on the cheese's horizontal surface.



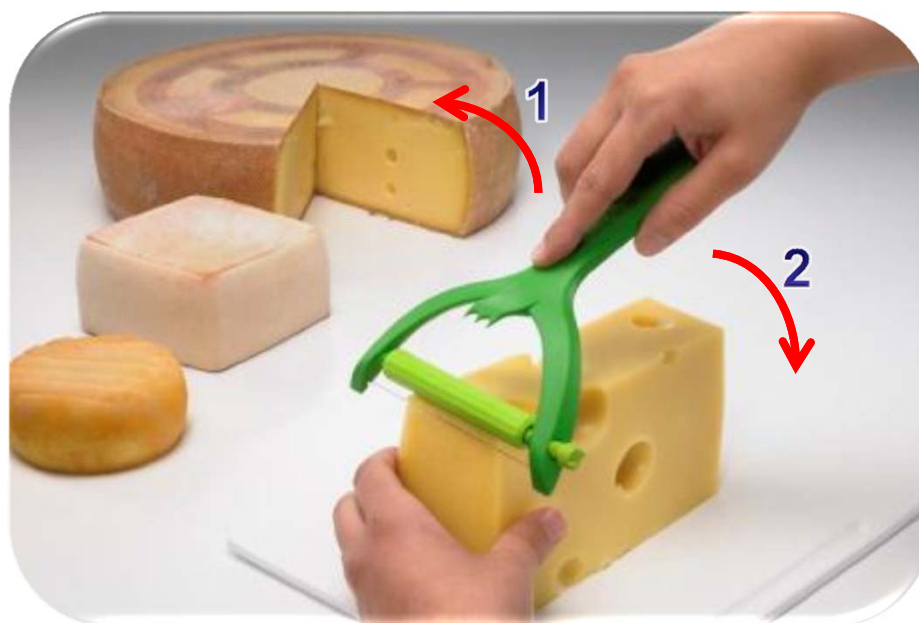
How to Use

- Pull the Easylogics Cheese Slicer horizontally by pressing it down on the cheese, causing the roller to turn and wire to cut the cheese easily and evenly.



How to Use

- Prepare thin or thick slices with the same roller. No need to change the roller each time.
 1. Hold the handle in a vertical position close to 90° for thicker slices.
 2. Hold the handle in a horizontal position for thinner slices.



How to Use

- After slicing cheese, simply turn the Easylogics Cheese Slicer over and use the fork to pick up and place sliced cheese on a sandwich or a plate.



Kitchen Preparation

Note: Fork is sharp. Keep away from children.



Cleaning Instructions

- Clean and dry the Easylogics Cheese Slicer before the first use.
- The item is dishwasher safe.
- No need to disassemble the Slicer to clean. If you wish to clean parts separately, place the rollers and wire in the dishwasher's cutlery basket or wash by hand.

