

CHEESE BLOCKER™ CHEESE CUTTER

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.

SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

WARNING

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE: addresses practices not related to physical injury.

To reduce risk of injury or damage to the unit

- Before each use, inspect the unit to ensure it is clean.
- Use unit on a level, smooth, sturdy surface.
- Inspect wire before every use; if damaged, replace immediately
- Operate in non-public areas, away from children—and attend the unit during use.
- Ensure cutting wires are not damaged; replace as necessary.

FUNCTION AND PURPOSE

These manual food processors are intended to consistently cutting cheese and other soft food products.



Cheese Blocker™

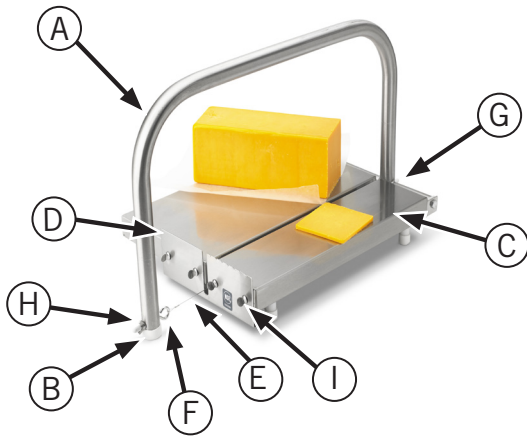
Item	Description
1837	Cheese Blocker

UNPACKING THE EQUIPMENT AND INITIAL SETUP

1. Remove all packing material and tape, as well as any protective plastic; dispose of in an environmentally responsible way when no longer needed.
2. Clean any glue residue left over from the plastic or tape.

FEATURES AND CONTROLS

- A. CUTTING BOW ASSEMBLY — Rotates on the pivot pin and holds the cutting wire.
- B. HANDLE END CAP — Covers the end of the cutting bow.
- C. BASE ASSEMBLY — Supports the food product.
- D. FRONT PLATE — Supports the front edge of the food product.
- E. CUTTING WIRE — Cuts Through the food product.
- F. EYE BOLT — Holds the front of the cutting wire.
- G. "L" BOLT — Holds the back of the cutting wire.
- H. WING NUT — Secures the bolts and cutting wire.
- I. THUMB SCREW — Secures the front plate to the base.



1. Remove the thumb screws (I) and front plate (D) from the base assembly (C).
2. Wipe, rinse, or spray off the base assembly (C), cutting bow assembly (A), and front plate (D) thoroughly with HOT water.
3. Do not put this machine in a dishwasher or dish machine with soaps, detergents, or other alkaline chemicals that can harm the machine.
4. After cleaning, let the machine air dry.
5. Install the front plate (D) securing with the thumb screws (I).

BEFORE FIRST USE

	WARNING
	<p>Sharp Blade Hazard. Blade/Wires are sharp and can cause cuts. To avoid injury from sharp blades/wires, handle with caution.</p>

Prior to first use, it is important to clean the unit. Wash new unit with warm soapy water and rinse thoroughly to remove the thin protective oil film.

1. Place the unit on a clean, flat work surface.

OPERATION

1. Before each use, check that the unit is clean and the cutting wire (E) is in good condition. If loose or broken, the cutting wire must be replaced.
2. Prepare the food product to be processed.
3. Lift the cutting bow assembly (A) and place the food product on base assembly (C) and against the front plate (D).
4. Using a slow, consistent movement, draw the cutting wire (E) through the food product.
5. Repeat this process until you have prepared enough food product for your daily needs.
6. Clean and lubricate your machine immediately after each use. See the **CLEANING** section of this manual for more information.

CLEANING

	WARNING
	<p>Sharp Blade Hazard. Blade/Wires are sharp and can cause cuts. To avoid injury from sharp blades/wires, handle with caution.</p>

To maintain the appearance and increase the service life, clean the food preparation machine daily.

NOTICE: Food acids will make blades dull and corrode the metal. Always clean this food preparation machine immediately after every use.

PPRPEVENTATIVE MAINTENANCE

1. Clean the machine after every use
2. Use for intended purposes only.
3. Change blade/wire regularly - based on usage.

REPLACING CUTTING WIRE ASSEMBLY

	WARNING
	<p>Sharp Blade Hazard. Blade/Wires are sharp and can cause cuts. To avoid injury from sharp blades/wires, handle with caution.</p>

Wash new cutting wire with warm, soapy water and rinse thoroughly to remove the thin protective oil film.

1. Loosen the wing nuts (H) holding the eye bolt (F) and the "I" bolt (G). It is not necessary to remove the bolts or wing nuts to replace the cutting wire (E). See figure 1.
2. Remove and discard the old cutting wire (E).
3. Place the loops of the new cutting wire (E) onto the eye bolt (F) and the "I" bolt (G).
4. Tighten the wing nuts (H) and the cutting wire (E).

REPLACEMENT PARTS LIST

Letter	Part Number	Description
E	1838	Cutting Wire (package of 3)
F	1839	Eye Bolt (package of 4)
H	1840	Wing Nut (package of 6)
G	1841	"L" Bolt (package of 4)
Not Shown	1824	Brush

SERVICE AND REPAIR

Serviceable parts are available on vollrathfoodservice.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration, and new product announcements, visit vollrathfoodservice.com.

The Vollrath Company LLC warrants to the original commercial end user that each of Vollrath's foodservice products will be free from defects in materials and workmanship. For warranty period, exclusions, and details, visit vollrathfoodservice.com/vollrath-resources/warranty-info/warranty-policy.

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