



CHEESE AND YOGURT

EST MAKING 1981



THE HANDEE CHEESE CUTTER

TO USE THE MACHINE

First, place the cheese cutter on a flat surface with the front overlapping the edge. Make sure it is firm and steady. Place the cheese on the platform resting against the raised portion of the machine and pull the handle steadily and gently towards you whilst holding the machine steady with your other hand. Let the slicing action of the wire do the cutting. One complete slicing motion will ensure a beautifully smooth cut.

CHEESE

Place the cheese with the rind at the raised end towards the operator, so that the wire cuts through the cheese before the rind; this avoids grains from the rind being dragged through the cheese.

MULTI-STRANDED CHEESE WIRE

It is not recommended to use the multi-stranded cheese wire with the stainless steel machine; this type of wire should be used for hard cheese and with the white plastic model only.

TO CLEAN THE MACHINE

The machine should be cleaned regularly with a damp cloth both on the cutting surface and underneath. The use of very hot water should be avoided. After cutting a soft, herb-flavoured or blue cheese, it may be necessary to wipe the cheese wire clean.

HANDLES

The cheese cutter is equipped with a grey handle as standard but blue or white handles can be ordered as alternatives. This allows different cutters to be identified, if wished, for use with different types of cheese.

CUTTING A WHOLE CHEESE

A whole cheese should be cut into halves or quarters first. For this purpose, a set of Handee Handles & wires is available similar to the handle fitted with the machine, but with 90 cm wires. An incision with a knife should be made first on the outer edge of the cheese, then the wire drawn into the centre and out again at an angle to cut a quarter or a wedge.

HARD CHEESES

Extra care should be taken when cutting through a very hard cheese, such as Parmesan, Mimolotte, Pecorino or Gruyere, to avoid the wire breaking.

Stockist:

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