



Use and Care of Your Handmade Pizza Cutter

by
The Mountain Woodworker

At The Mountain Woodworker, we make one of the best pizza cutters for home use that you can find. This robust, well-balanced cutter is three times the weight of most cutters and has a sharp 4" diameter stainless steel blade to make pizza cutting a breeze.

Unlike most pizza cutters our handles are larger and ergonomically designed to provide the exceptional control when cutting pizza. Made of quality hardwoods from around the world, they are easily removable for cleaning or interchanging with other handles. If you desire an additional handle or one made to your design and/or choice of wood, contact The Mountain Woodworker. With some of our handles you can tie a piece of leather shoe lace or string around the end of the handle and hang your cutter on a tool rack.

To use your pizza cutter, grab hold of the handle, place the cutter blade on the edge of the pizza, and roll the blade back and forth across your pizza until you have cut through the crust. When done, unscrew the handle and wash the cutter blade assembly in the dishwasher or by hand in warm soapy water. **DO NOT** wash the handle or soak it in water. Simply wipe it off with a damp towel and then dry it immediately.

Other uses for your pizza cutter.

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| <ul style="list-style-type: none">• Slicing sheet cake• Slicing casseroles• Cutting brownies• Cutting lasagna• Cutting dessert bars• Slicing cheese• Lattice piecrust• Cookie cutter• Chopping herbs• Cut puff pastry• Cut Fudge• Cut Jell-O | <ul style="list-style-type: none">• Cutting the crust off of bread• Cut pastry• Cut dough• Cut quesadilla• Cut pita bread• Cut bacon• Cut pasta• Cut garlic bread• Slice pies• Cut pancakes• Cut chicken• Slice grilled cheese sandwiches |
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CAUTION – SAFETY WARNING

- The cutter blade is very sharp and can injure you
- Keep fingers away from blade when using and cleaning
- Keep out of children's reach
- Store as you would any sharp knife.
- Do not place cutter in microwave or rest in a hot pan.
- Clean immediately after use
- Acidic foods, such as tomatoes and lemon juice, may pit stainless steel if allowed to remain on the cutter's surface.