



INSTRUCTIONS FOR PROPER USE OF MOLINE BROWNIE CUTTERS



Standard Sizes Cut From 18" x 26" Sheet Pan

- 8 x 12 size, cutting 96 pieces
- 8 x 14 size, cutting 112 pieces
- 10 x 12 size, cutting 120 pieces
- 12 x 12 size, cutting 140 pieces

Custom sizes for special pans available upon request.

The cutter set can cut a multitude of products other than brownies: nearly anything pan-baked, requiring cutting, can be adapted to their use.

Cutting Instructions:

- 1) Secure the pan with the set of holding brackets provided (see instructions on back page).
- 2) Begin cutting by inserting the cutter with the blades in a vertical position (see Figure 1).
- 3) Pull the cutter through the product toward your body, tilting the cutter and blades as shown in Figures 2 and 3. Always pull the cutter through the product toward your body.

With the blade tilted at an angle, the cutters will cut nutmeats and other hard products against the bottom of the pan and will not rake these hard particles up through the iced surface.

- 4) Make one pass of the cutter with one side of the cutter blades down, then turn the cutter over and make a second pass with opposite blades cutting through the product.
- 5) Make the cross cut by repeating the above steps with the other set of cutters (see Figure 4).

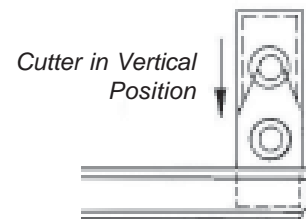


Figure 1

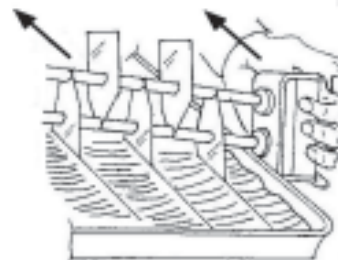


Figure 2

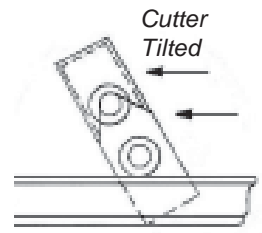


Figure 3

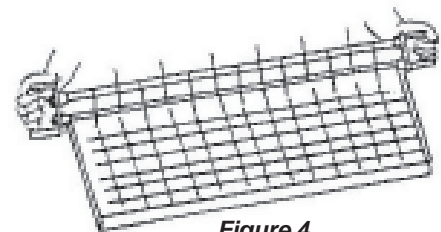


Figure 4

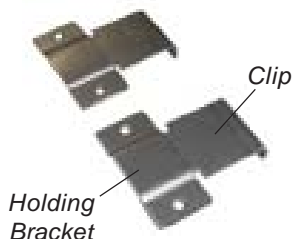
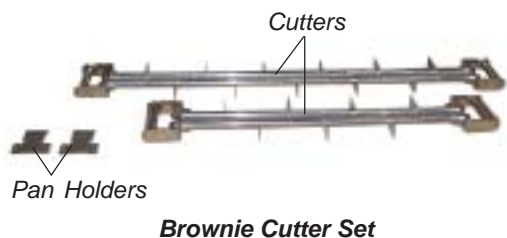
Brownie Cutter Sets are manufactured to be used on standard 18" x 26" steel bun pans or sheet pans. When the cutters are to be used on aluminum pans, four small spacer washers (provided) should be added. Aluminum sheet pans have a wider bead around the top edge, therefore added length is needed on the cutters. Place the small spacer washers on each shaft between the last spacer of equal diameter and the larger 1" diameter spacer, which rides the rim of the pan on each end. Some aluminum sheet pans have wider beads than others; the spacer washers are provided to fit the widest bead. If your pans have a narrow bead, and there is too much end play in the cutter set, turn down the thickness of the washer spacers to suit.

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INSTRUCTIONS FOR INSTALLING BROWNIE CUTTER PAN HOLDERS



Pan Holder Installation:

The brownie cutter pan holders can be used in several ways. Clips can be secured directly to the work surface (without using the holding brackets) (see A1),

or

they can be set up to move freely inside the holding brackets and are not directly secured to the work surface (see A2). With this method, only the holding brackets are secured to the work surface. The clips can be lifted out when not in use.

A1) To secure the clips directly to the work surface:

1. Screw or bolt the two clips to one side of the work surface on 13" centers (see Figure 1).

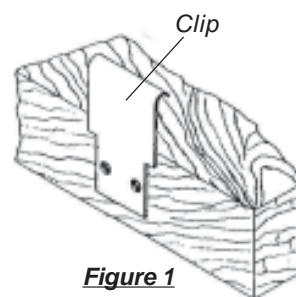


Figure 1

A2) To use the clips with the holding brackets:

1. Screw or bolt the two holding brackets to one side of the work surface on 13" centers.
2. Slide the clips into the holding brackets (see Figures 2 or 3).

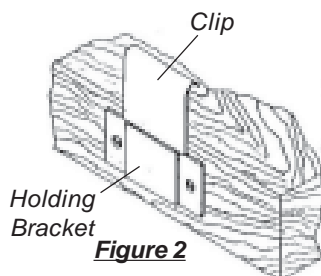


Figure 2

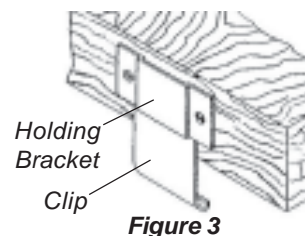


Figure 3

B) Slide the pan into position with the pan lip under the edges of both clips (see Figure 4).

C) When cutting, pull the brownie cutters toward you, away from the clipped edge of the pan. The clips hold the pan in place during cutting.

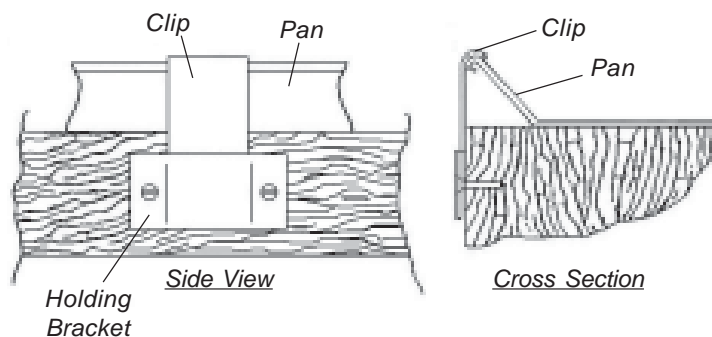


Figure 4

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