

The Equalizer

What is a Rocker Knife?



A rocker knife is a curved blade designed to be used by rocking back and forth.



With moderate downward pressure, a rocker cut is made with one pass from side-to-side.

Center, Set & Rock



A flat surface, such as a cutting board, is important for an effective cut.



Centering the pizza on the cutting board, as well as centering the blade with the "Equalizer",

Rock and Relax



With a firm motion, rock the blade at opposite points.



Move to another position and rock again.

Sharp Blades



Use caution when cutting and handling. The Equalizer is dishwasher safe.



Designed to work best sharp, blades need to be resharpened after cutting 2-3 pizzas. Make each blade using the hand tool. Sharpening leaves metal burrs; keep away from food area.

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View and print equalizer instructions online! Also, review over hundreds of products designed for the food industry!

Blade Equalizer Knife

Cut Baked Pizza Into Slices...Instantly!



Much faster than a single blade knife, utilizing the Equalizer technique for single blades.



Technique of rocking the blade to release the need for strong pressure.



Push down firmly, not hard, to set the Equalizer blades.



Push the Equalizer up the tip of the blade with the edge of the board.



Develop your technique and you can repeat. You will need a lot of muscle with the Equalizer. Relax and rock.



Blade once across the pizza.

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Troubleshooting Tips on reverse side.