

The Equalizer

Multi-Blade Rocker Knife

Cuts Baked Pizza Into
Equal Slices...Instantly!

What is a Rocker Knife?



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



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



The technique of rocking replaces the need for strong pressure.



The **Equalizer™** is a MULTI-BLADE rocker knife, utilizing the same rocking technique for single blade knives.

Center, Set & Rock



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



Centering the pizza on the cutting board, assists with centering the **Equalizer™**.



Center the **Equalizer™** on the pizza by lining up the tips of the blades with the edge of the board.



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

Rock and Relax



With a firm motion, rock once across each blade at opposite points.



Move to another position and rock again.



Rock each blade once or twice across the pizza.



Develop your technique as a pattern you can repeat. You don't need a lot of muscle with the **Equalizer™**. Relax and rock.

Sharp Blades



Use caution when cleaning and handling. The **Equalizer™** is dishwasher safe.



Designed to work best sharp, blades need to be resharpened after cutting 2000 pizzas. Make 2-3 firm strokes across each blade using the hand tool. Sharpening leaves metal burrs; keep away from food area.

After Cutting
30 Pizzas
You're an Expert!

www.lloydpan.com

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

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(800)547-PANS (7267)

Troubleshooting Tips
on reverse side.

The **Equalizer** Multi-Blade Rocker Knife

Troubleshooting Tips

The Equalizer is a precision cutting tool that can make anyone an expert pizza cutter. However, due to variances in operator, size, strength and preferences, we won't all use the **Equalizer™** in exactly the same way. Follow the instructions on the reverse side, then try a few variations until you find the method that works best for you.

If the pizza still isn't completely cut through, make certain to check for the following:

- You're rocking the **Equalizer™** all the way across the pie.
- The blades are sharp. (Note: The blades should be sharp enough to slice copy paper without tearing. See photo)
- You've placed the pie on a cutting board prior to cutting. (Note: The surface must be perfectly flat. A stainless steel table top will not work with the **Equalizer™**.)



The **Equalizer™** is currently saving both time and effort at thousands of pizza stores across the country. If you have followed the instructions listed on this poster and are still experiencing difficulty, we'll be happy to help. Just give us a call at (800) 547-PANS (with your **Equalizer™** and pizza at hand if possible).

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Store Manager...

The Equalizer takes some training and practice to use efficiently. Hang this poster above your work space to aid in training new employees and to serve as a reminder for all.