



Instructions for Using a DEISS Manual Pizza Cutter:

- 1. Prepare Your Pizza:**
 - Place the pizza on a flat, sturdy surface like a cutting board or pizza tray.
- 2. Hold the Cutter Properly:**
 - Grip the pizza cutter handle firmly with one hand. Make sure your hand is comfortable and steady on the textured handle to avoid slipping.
 - Keep your other hand free from the cutting area.
- 3. Position the Cutter:**
 - Place the cutting wheel at the edge of the pizza. Align it over the first area you want to slice through.
- 4. Apply Pressure and Cut:**
 - Press down slightly on the cutter to apply pressure to the pizza crust.
 - Roll the cutter forward in a smooth motion through the pizza, applying even pressure as you go.
- 5. Complete the Cuts:**
 - Continue slicing the pizza into desired portions by repeating the cutting process across the pizza in straight lines.
 - To make even slices, cut through the center and then divide each half into smaller slices.
- 6. Use the Safety Cover:**
 - When finished, clean the blade with warm soapy water and dry thoroughly.
 - Place the protective cover over the blade for safe storage.