

SPECIFICATIONS

ARTICLEDesignation : **BOSKA Roqueforce®**

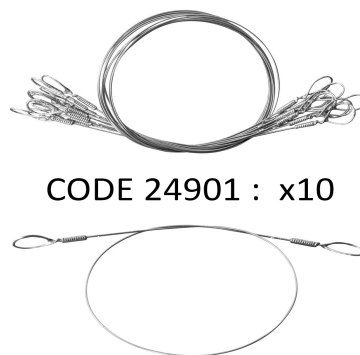
Code bobet :

24900 : Roqueforce**24901 : Cutting wires /10**Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

CODE 24900



CODE 24901 : x10

ROQUEFORCE® SOFT CHEESE SLICER

- Dimensions: 451x323x135 mm
- Weight: 2.1 kg
- Material: Aluminium, ABS
- Maximum cheese size: Ø20 cm x 15 cm (Ø7.8" x 5.9")
- Colour: Red

RoqueForce® is a safe, hand-operated cutting device that allows you to slice soft cheese quickly and perfectly straight. The RoqueForce® can also effortlessly slice fresh and crumbly cheeses. Not only can it be used to cut soft cheeses in half, but it can also be used to cut thinner pieces or thick slices with perfectly clean and straight edges. The Roqueforce® comes with an additional cutting board, making it easy to avoid cross-contamination!

Box contents:

- RoqueForce® soft cheese slicer
- Second cutting board
- 2 replacement wires
- User manual

MAINTENANCE

- Clean the RoqueForce® daily
- The RoqueForce® must be cleaned before placing another type of cheese on it to avoid cross-contamination
- To clean the RoqueForce®, use warm water, a soft brush and a neutral cleaning product such as organic soap or dishwashing liquid. The RoqueForce® cutting board is also dishwasher safe. For optimum life, do not put the cutting

line in the dishwasher

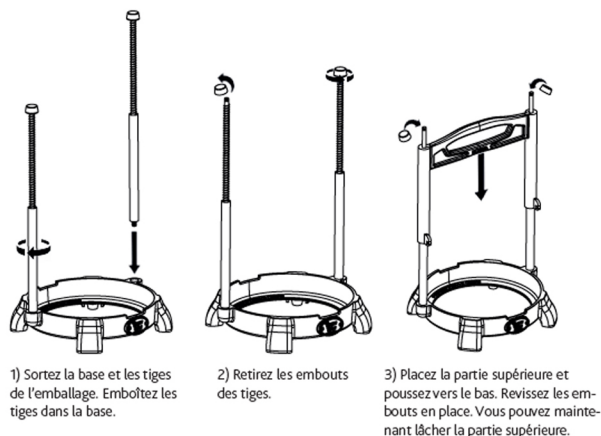
- To avoid damaging the plastic parts, do not use water hotter than 70°C
- Never use hard brushes, abrasive materials, soda, chlorine, disinfectants or aggressive detergents
- Rinse the RoqueForce® with water after cleaning, then dry and wipe it carefully to avoid damaging the parts with dust and moisture

REPLACEMENT OF THE CUTTING LINE

- First remove the existing cutting line.
- Then turn the line holder knob counterclockwise. The line holder detaches, slackening the line
- Place the new line between the two line holders
- Turn the line holder knob clockwise. The line holder retracts, slackening the line

INSTALLATION DU ROQUEFORCE®

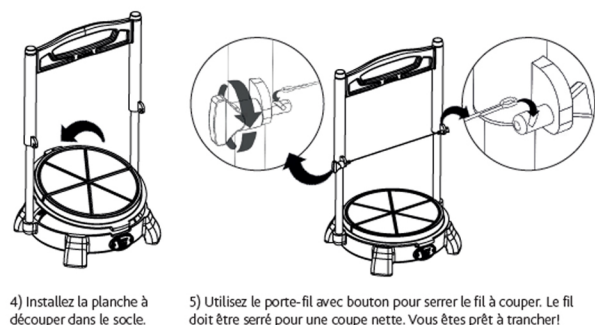
Pour gagner de la place pendant le transport, le RoqueForce® est livré en kit facile à assembler. Voici comment assembler rapidement votre RoqueForce®:



1) Sortez la base et les tiges de l'emballage. Emboîtez les tiges dans la base.

2) Retirez les embouts des tiges.

3) Placez la partie supérieure et poussez vers le bas. Revisez les embouts en place. Vous pouvez maintenant lâcher la partie supérieure.

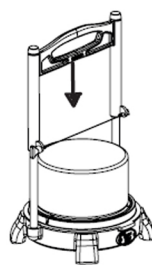


4) Installez la planche à découper dans le socle.

5) Utilisez le porte-fil avec bouton pour serrer le fil à couper. Le fil doit être serré pour une coupe nette. Vous êtes prêt à trancher!

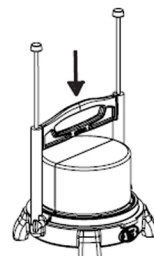
COMMENT TRANCHER LE FROMAGE

L'appareil est conçu pour la découpe de tous fromages à pâte molle en moitiés ou quartiers (taille maximale Ø20cm x 15cm haute). Pour des instructions plus détaillées, veuillez visiter www.boska.com ou notre chaîne YouTube.



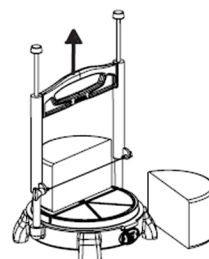
1. Placez le fromage sur la planche à découper. Utilisez les indications sur la planche à découper pour placer correctement le fromage. Assurez-vous que l'emballage est retiré sur toutes les surfaces de coupe prévues.

2. Poussez la partie supérieure vers le bas à l'aide de la poignée. Poussez la poignée vers le bas jusqu'à ce que le fil à couper ait traversé tout le fromage et se retrouve dans la tranchée de la planche à découper.



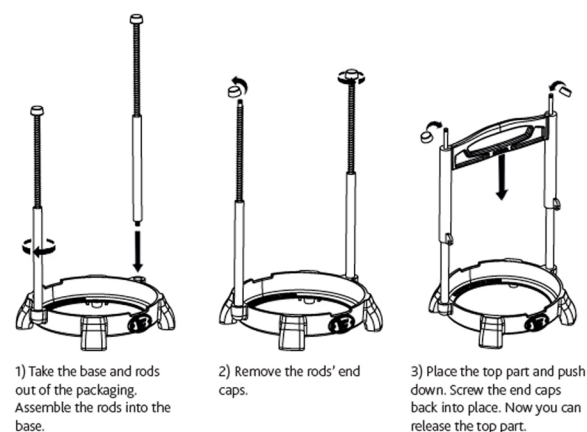
3. Retirez aussitôt le morceau de fromage découpé pour éviter d'éventuels dommages causés par le fil après qu'il a été retiré.

4. Lorsqu'on le retire, la partie supérieure revient à sa position de repos.



INSTALLING THE ROQUEFORCE®

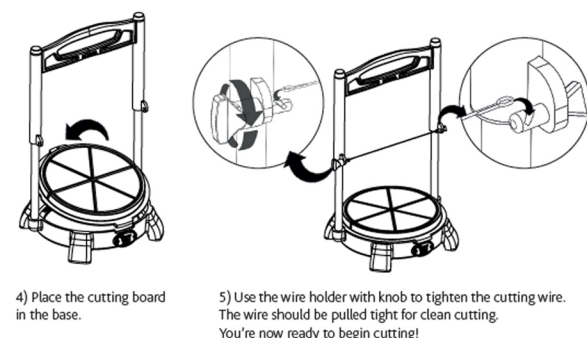
To save space during transport, the RoqueForce® comes in an easy-to-assemble package. Here's how to quickly get started with your RoqueForce®:



1) Take the base and rods out of the packaging. Assemble the rods into the base.

2) Remove the rods' end caps.

3) Place the top part and push down. Screw the end caps back into place. Now you can release the top part.

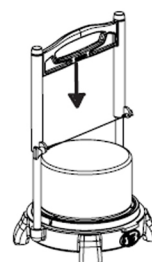


4) Place the cutting board in the base.

5) Use the wire holder with knob to tighten the cutting wire. The wire should be pulled tight for clean cutting. You're now ready to begin cutting!

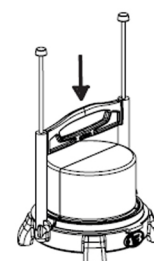
HOW TO CUT CHEESE

The device is suitable for dividing all soft cheeses into halves or wedges (maximum dimensions: Ø20 x 15cm high). For more detailed instructions, please visit www.boska.com or our YouTube channel.



1. Place the cheese on the cutting board. Use the partitions on the cutting board to determine the correct placement. Make sure the packaging is either removed or scored on all the intended cutting surfaces.

2. Push the top part down using the handle. Push the handle down until the cutting wire has cut through the entire cheese and ends up in the cutting board trench.



3. Remove the cut piece of cheese to prevent damage from the wire after it's removed.

4. Upon removal, the top part will return to its resting position.

