

Everdure EPROCKER

Everdure Pizza Rocker Instruction Manual

Model: EPROCKER

INTRODUCTION

The Everdure Pizza Rocker is a versatile kitchen tool designed for effortless and precise slicing of pizzas and other baked goods. Crafted from durable stainless steel, its unique 15-inch "half-moon" curved blade ensures clean cuts without disturbing toppings. The ergonomic handle provides a comfortable and secure grip for optimal control.

SAFETY INFORMATION

- The blade of the Everdure Pizza Rocker is extremely sharp. Handle with extreme care to prevent injury.
- Always use the provided protective cover when storing the pizza rocker to shield the blade and prevent accidental cuts.
- Keep the pizza rocker out of reach of children.
- Avoid cutting on metal or ceramic surfaces, as this can dull the blade over time. Use a wooden cutting board or a similar soft, stable surface.

SETUP

The Everdure Pizza Rocker comes fully assembled and ready for use. No assembly is required.

Initial Cleaning

Before first use, wash the pizza rocker thoroughly with warm, soapy water. Rinse it completely and dry it immediately with a soft cloth to prevent water spots and maintain its pristine condition.

OPERATING INSTRUCTIONS

The Everdure Pizza Rocker is designed for a single, rocking motion to cut through your pizza or other items efficiently.

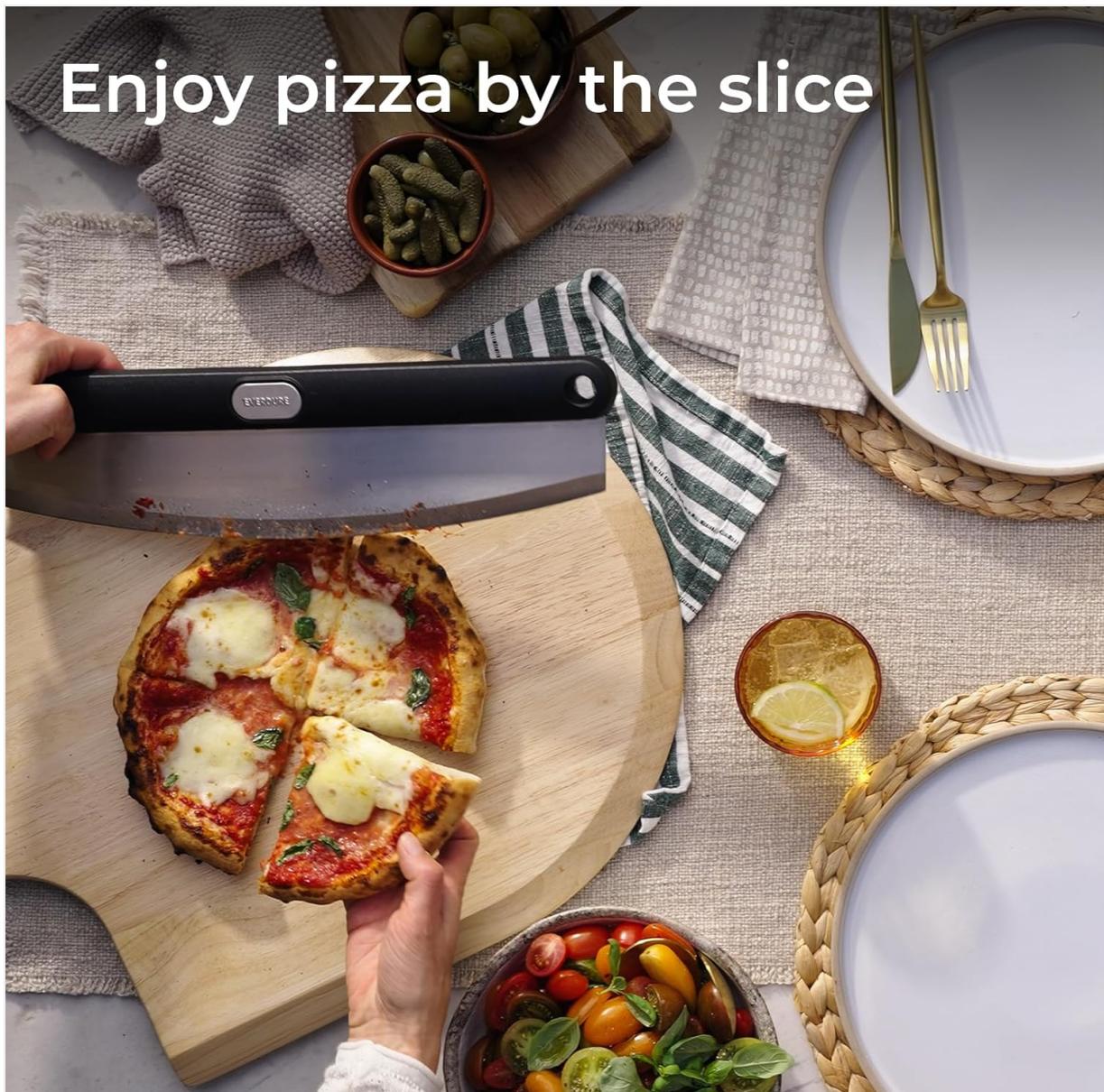
1. **Prepare Your Surface:** Place your pizza or item to be cut on a stable, non-metal cutting surface, such as a wooden pizza peel or cutting board.

2. **Grip the Rocker:** Grip the handle firmly with both hands, ensuring a secure and comfortable hold. The ergonomic design allows for precise control.
3. **Position the Blade:** Position the center of the curved blade over the area you wish to cut.
4. **Execute the Cut:** Apply firm, even pressure and rock the blade from one side to the other, cutting through the crust or item in a single, decisive motion.
5. **Repeat as Needed:** Rotate the pizza or item and repeat the rocking motion to create additional slices or cuts as desired.

Versatile Use

The Everdure Pizza Rocker is not limited to just pizza. Its sharp, durable blade makes it suitable for:

- Cutting baked goods such as brownies, cakes, and pastries.
- Slicing sandwiches, quesadillas, and flatbreads.
- Chopping herbs and vegetables with ease.



A person using the Everdure Pizza Rocker to slice a pizza on a wooden board, with a slice already removed.

**Strong, stainless steel
blade easily cuts through
even the thickest of crusts**



Close-up of the Everdure Pizza Rocker cutting through a pizza crust, demonstrating its sharp stainless steel blade.

Cuts more than just pizza

Quesadillas, brownies, herbs and more with this multi-functional tool



The pizza rocker being used to cut a round cake on a wooden board, illustrating its multi-functional capability.



Diagram highlighting the features of the pizza rocker, including its easy-grip handle, elongated curved edge, and stainless steel blade.

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Video demonstrating the ArmeroCrust Pizza Rocker Cutter, showing its use for cutting pizza, cakes, dough, sandwiches, fruits, and vegetables, as well as cleaning and storage.

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Video showcasing the Kitchenstar Pizza Cutter Rocker, demonstrating its use for cutting pizza and other items, and highlighting its easy cleaning.

MAINTENANCE AND CLEANING

Proper care will ensure the longevity and performance of your Everdure Pizza Rocker.

- **Immediate Rinse:** After each use, rinse the blade immediately under warm water to prevent food particles from drying and sticking.
- **Dishwasher Safe:** The pizza rocker is dishwasher safe. Place it securely in the top rack of your dishwasher for convenient cleaning.
- **Hand Washing:** For best results or if a dishwasher is not available, hand wash with warm, soapy water using a soft sponge or brush.
- **Thorough Drying:** Dry the pizza rocker thoroughly with a soft, clean cloth immediately after washing to prevent water spots and maintain the blade's finish.
- **Storage:** Always store the pizza rocker with its protective cover in place. This protects the sharp blade and ensures safe storage in your kitchen drawer or on a hook.



Dishwasher safe

The Everdure Pizza Rocker placed in a dishwasher rack, indicating it is dishwasher safe.

TROUBLESHOOTING

If you encounter any issues with your Everdure Pizza Rocker, consider the following:

Blade not cutting cleanly:

- Ensure you are applying firm, even pressure across the entire blade during the rocking motion.
- Verify that the cutting surface beneath the pizza is not too soft or uneven, which can absorb pressure and hinder a clean cut.
- Avoid cutting on metal or ceramic surfaces, as repeated contact can dull the blade over time.

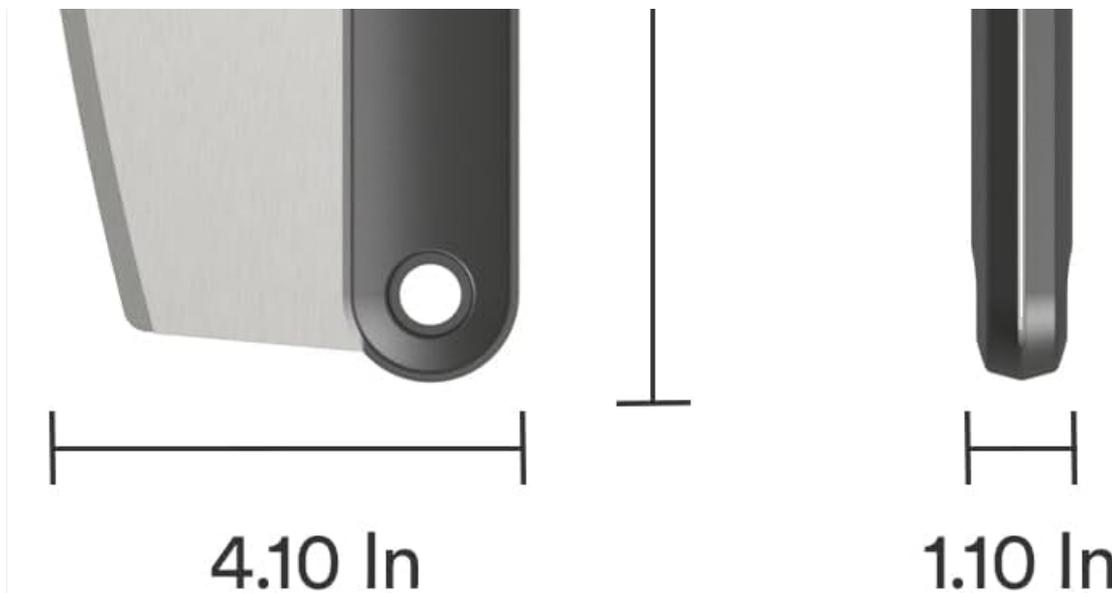
Toppings being pushed around:

- The rocking motion is designed to minimize topping displacement. Ensure a single, decisive rock rather than a sawing motion.
- Allow the pizza to cool for a few minutes after removing it from the oven; this helps toppings set and reduces movement during cutting.

SPECIFICATIONS

Feature	Detail
Brand	Everdure
Model Number	EPROCKER
Product Dimensions	14.9"L x 3.9"W
Item Weight	1.11 Pounds
Blade Material	Stainless Steel
Handle Material	Stainless Steel





A diagram showing the dimensions of the Everdure Pizza Rocker: 15.20 inches in length, 4.10 inches in width, and 1.10 inches in thickness.

WARRANTY AND SUPPORT

For detailed warranty information, product registration, or customer support, please visit the official Everdure website or contact their customer service department. Please retain your purchase receipt as proof of purchase for any warranty claims.