

# Introducing...

## The New **AGBAY JR.** Single Blade Cake Leveling Tool

The Most Accurate and Precise Cake Leveling and Torting Tool Available designed exclusively for the Home Baker who demands accuracy as well as ease of use



**Flat and Parallel Layers  
(as thin as 1/8") Every Time!**



### The Agbay Jr. Cake Leveler

- Cuts up to a 12 inch cake including 1/2 sheet cakes
- Height adjustments from 1/4" up to 4 1/2" high
- Same high quality materials and workmanship as the Professional Agbay Cake Leveler
- Easily upgrades to the Double Blade Leveler
- Ideal for the professional making smaller cakes
- Compact design is convenient for travel
- Includes cleaning tool and blade guard

Sturdy 1/4" stainless steel rods for rigid support.

Advanced frame design keeps the blade under tension to prevent climbing or digging while cutting.

Super sharp double edge serrated stainless steel blades cut through all types of cakes, including fruits and nuts with ease.

Easy to read blade scale for accurate measurements.

Knobs for quick and easy height adjustments.

Wide foot design provides stability insuring flat and parallel cuts every time. Feet glide easily over work surface for cutting ease.

### The Agbay Jr. Single Blade Cake Leveling Tool can easily be upgraded to the Agbay Jr. Double Blade Model!

When you're ready to double your cutting power, simply purchase the Upgrade Kit and your Single Blade Leveler becomes the Double Blade Leveler!



**MADE IN THE U.S.A**

#### AGBAY PRODUCTS

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