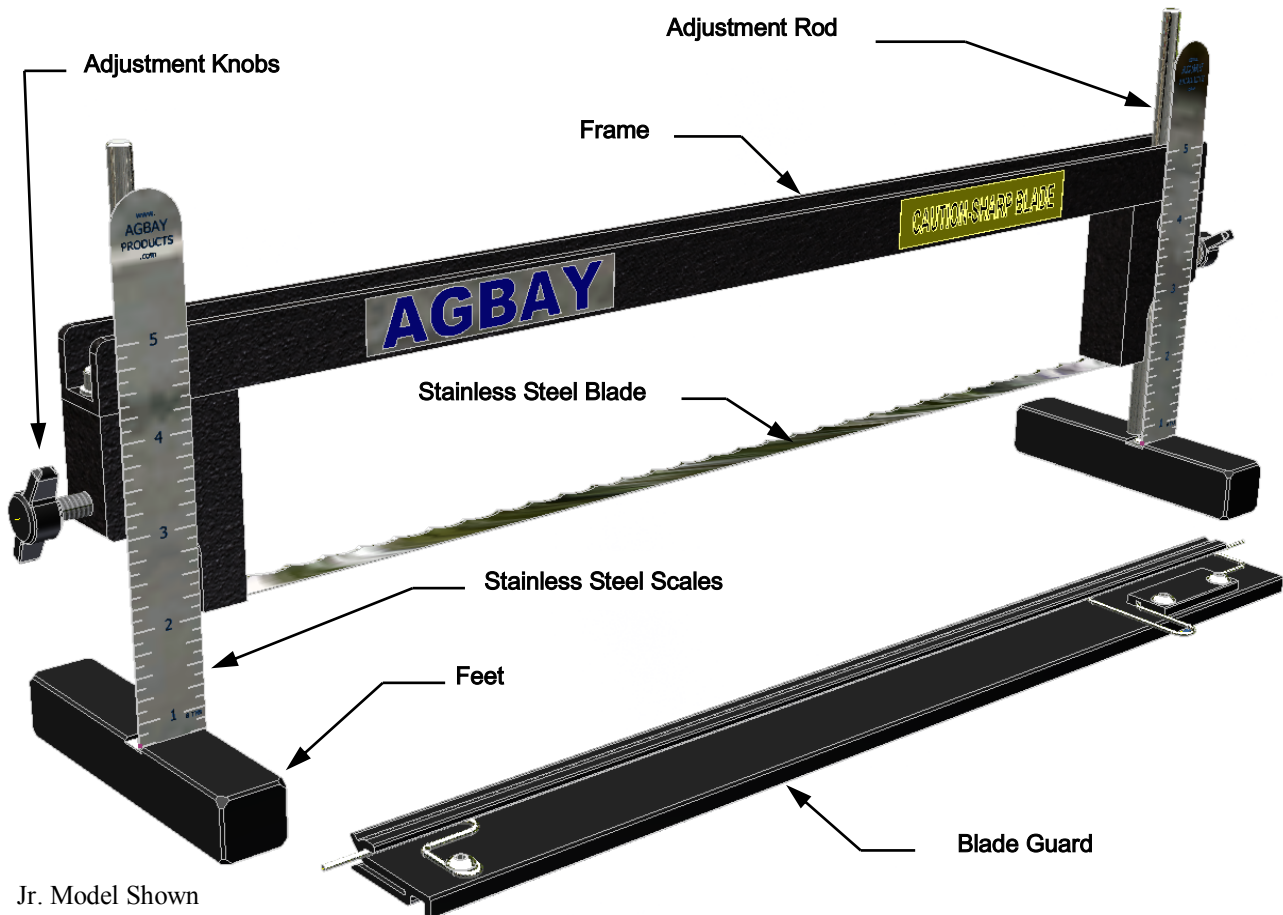


# Owners Manual

## AGBAY Single Blade Levelers

(20" Agbay & 12" Agbay Jr.)

Made In USA



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Please Save  
This Instruction  
Booklet

# Assembly Instructions

Before Assembling, make sure Blade Guard is properly installed in locked position on Blade as shown on page 3.

## Step #1

Thread adjustment knob into threaded hole as shown 6 full turns. (Do this on both sides)

Adjustment Knob

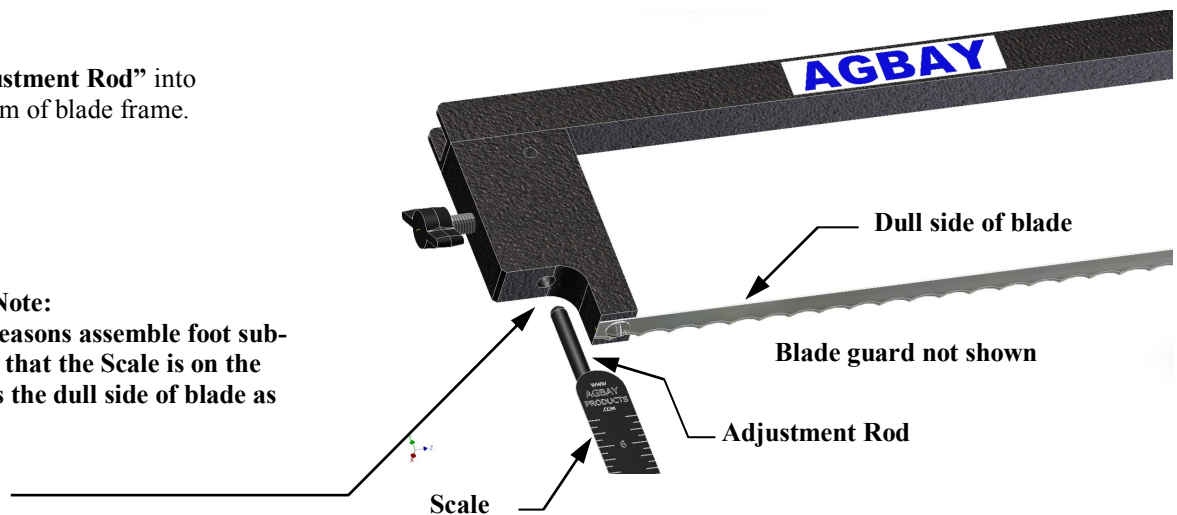


## Step #2

Insert "Adjustment Rod" into hole in bottom of blade frame.

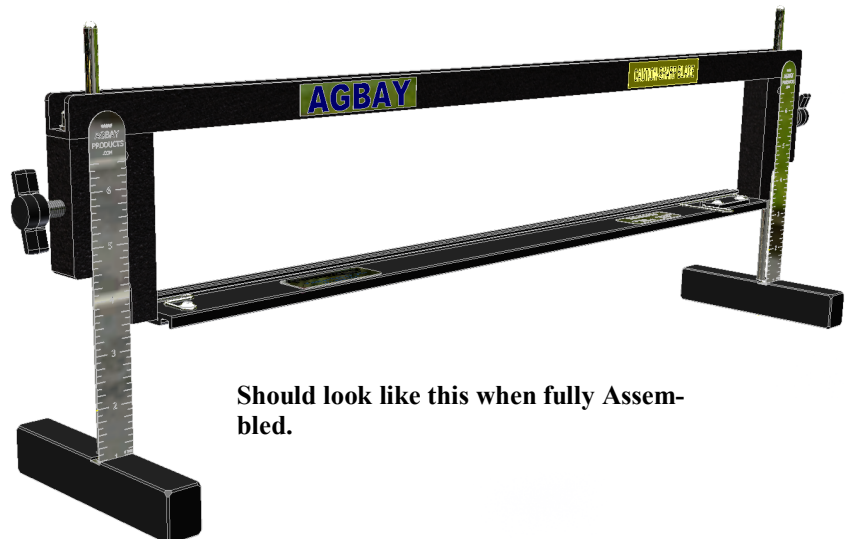
### Important Note:

For safety reasons assemble foot sub-assembly so that the Scale is on the same side as the dull side of blade as shown.



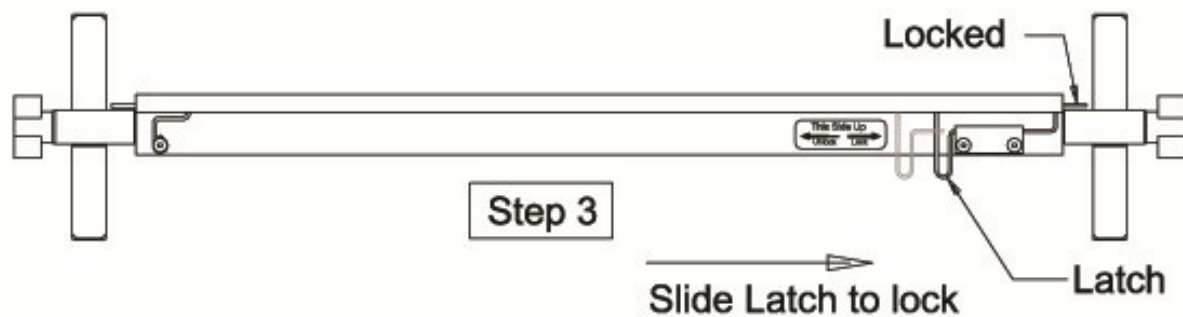
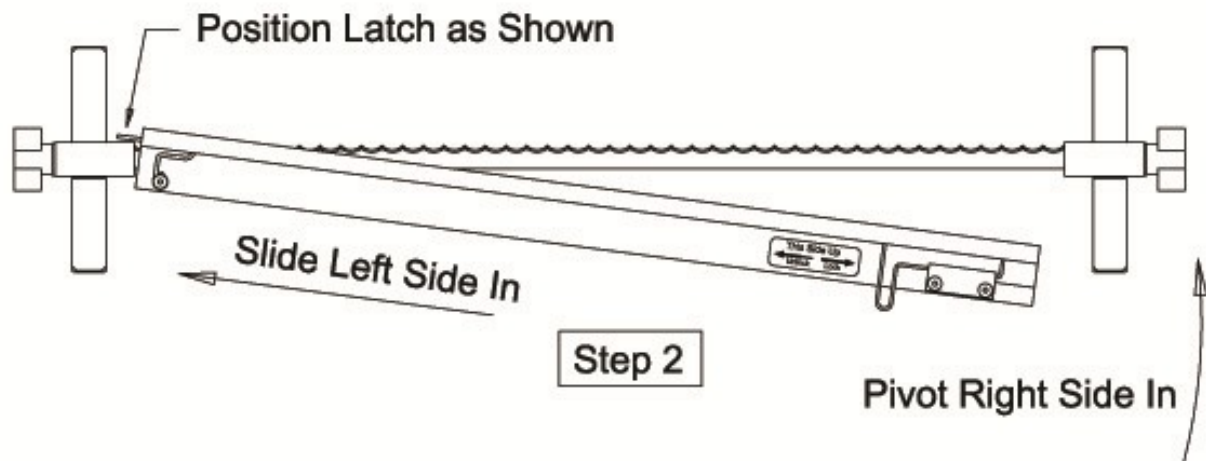
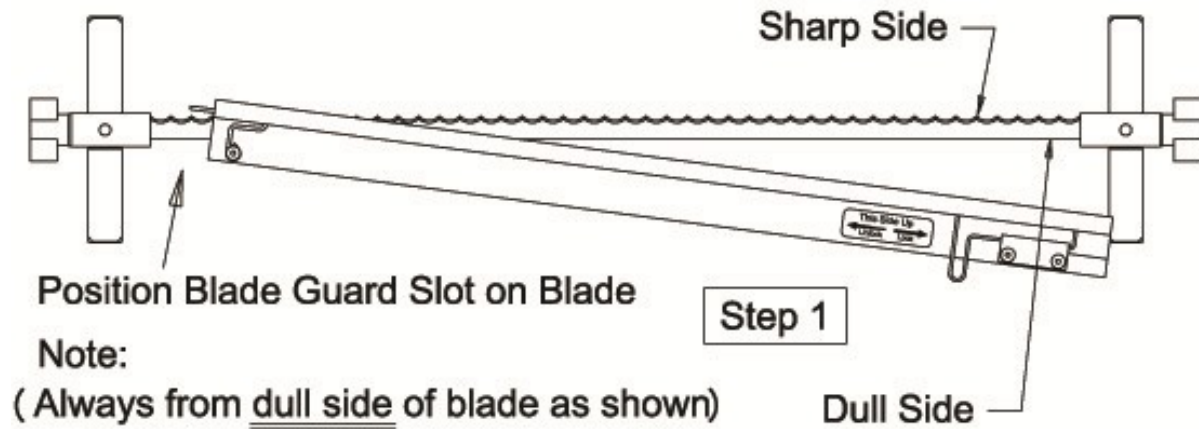
## Step #3

Turn Knob clockwise to lock in place. Repeat this procedure for other side.



Should look like this when fully Assembled.

## Blade Guard Instructions



# Agbay Cake Levelers

## Instructions

### • Adjusting blade height -

1. Turn adjustment knob counterclockwise to loosen.
2. Slide frame to the desired height, then tighten adjustment knob.
3. Repeat for other side.
4. See next page for detailed instructions on setting blade below 1 inch.

### • Leveling and Layering cakes –

1. Place cake on flat surface with cake leveling tool between you and the cake. **Note:** Remember to keep serrated edge of blades facing away from you at all times.
2. Slide leveling tool from right to left in a sawing motion as you gently push the tool forward through cake.

**Note:** As the tool exits the cake, use a slow forward motion as you continue a right to left sawing motion. Exiting cakes too fast could cause an edge to break off.

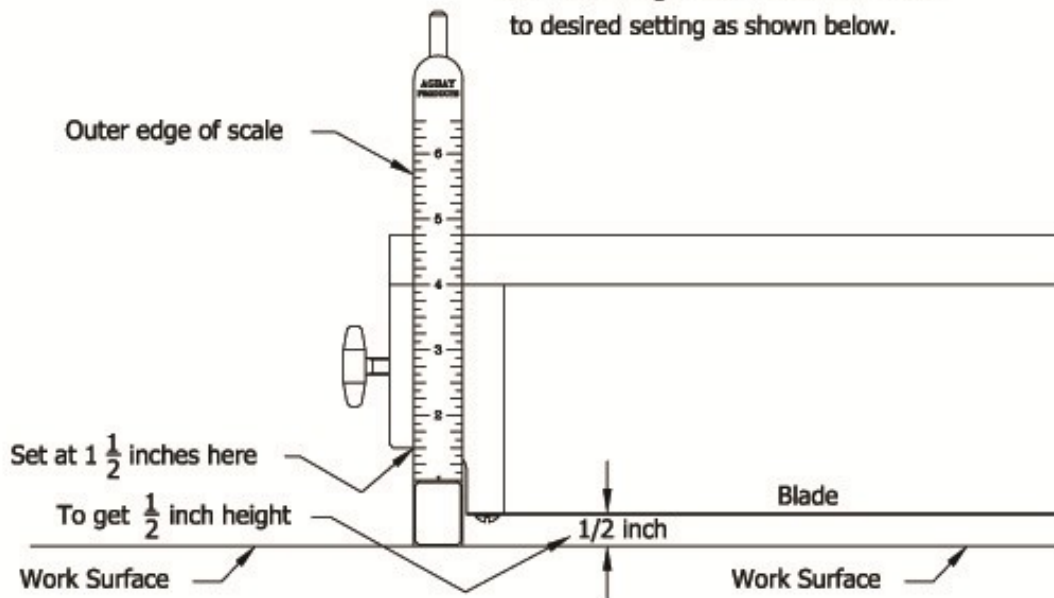
### • Helpful Tips & Tricks –

1. A non-skid mat under the cake can prevent cake from sliding on your work surface.
2. The blade may become sticky when cutting certain types of cake. Cleaning the blade with the Blade Cleaning Tool should easily and safely remove any build-up. Coating the blade with non-stick cooking spray also helps prevent sticking.

# Blade Adjustments

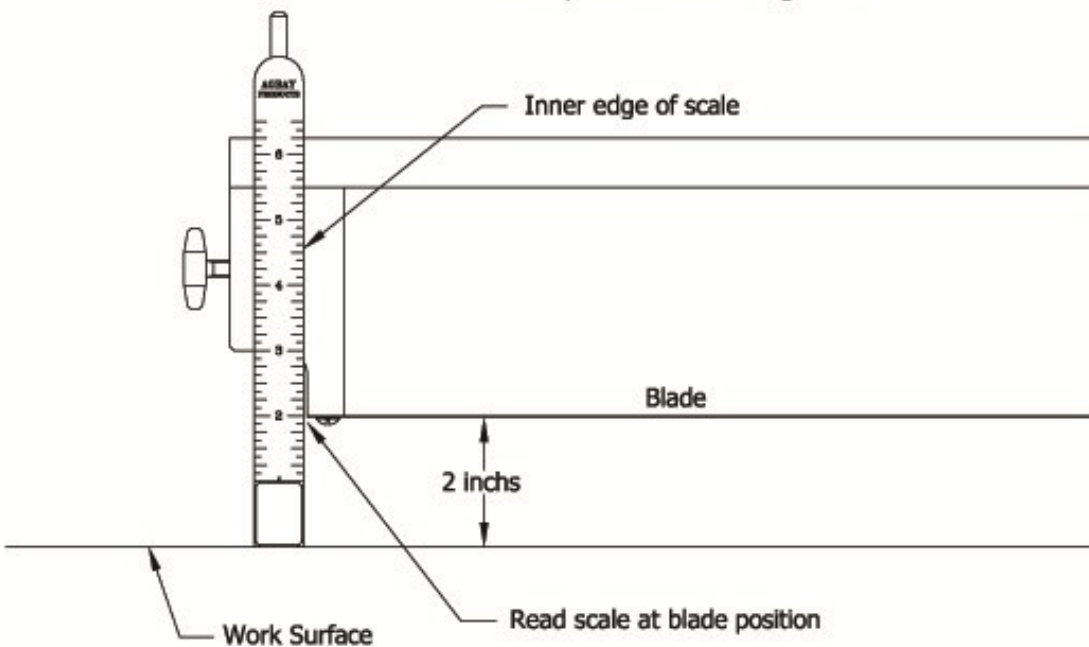
## To adjust blade below 1 inch

Use outer edge of scale and add 1 inch to desired setting as shown below.

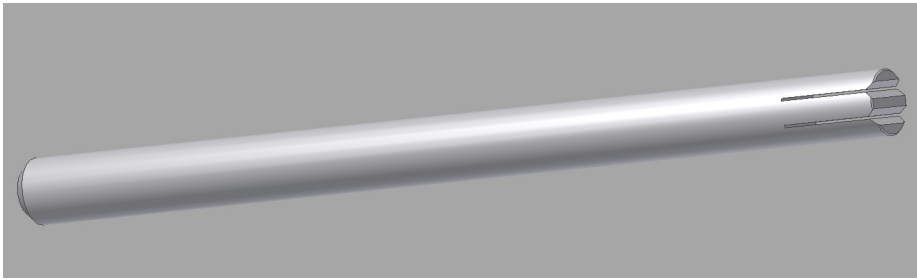


## To adjust blade above 1 inch

Use blade position at inner edge of scale



# Blade Cleaning Tool Instructions



Made of Acetal—(Delrin)

Meets FDA standards  
USDA compliant

The blade cleaning tool is designed to SAFELY remove cake buildup from blade that may occur during use as a result of moist or sticky cakes.

## Directions

Gently press the cleaning tool over the blade from the dull side only (as shown below) then slide the tool side to side removing excess cake buildup. Note: This is not to replace the normal cleaning that should be done at the end of each use.

Special tip — A non-stick cooking spray may be applied to blade before use to help prevent buildup.



# Blade Replacement Instructions

## · Removing Blade - (only necessary when changing to another blade)

1. Cover blade with blade guard.
2. Remove both foot sub-assemblies by loosening the 2 adjustment knobs from the frame then slide foot sub-assemblies out.
3. Remove tension from blade by loosening four socket head screws on both sides of tool. Loosen each screw with a 5/32" allen wrench (Jr.) or a 3/16" allen wrench (Upgradeable) four complete turns.  
(see fig.#1 ) It's now safe to remove the blade.
4. Using a screw driver, remove the two screws that secure the blade to the frame.

## · Installing Blade -

1. Make sure the four socket head cap screws in frame are loose.
2. Using a screw driver, install the two screws through holes in blade and into threaded holes in bottom of frame.  
**Important:** Cutting edge of blade must be on the same side as the head of the screw. (see Fig. #2 )
3. Tighten the four socket head screws. This will put the blade in tension.
4. Reinstall foot sub-assemblies so that the scales are on the same side as the dull side of the blade..

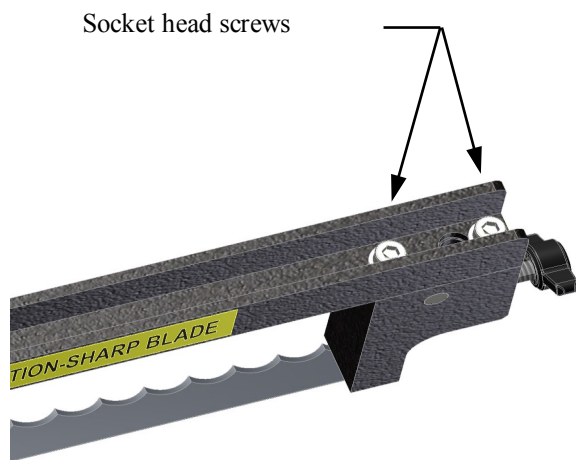


Fig. #1

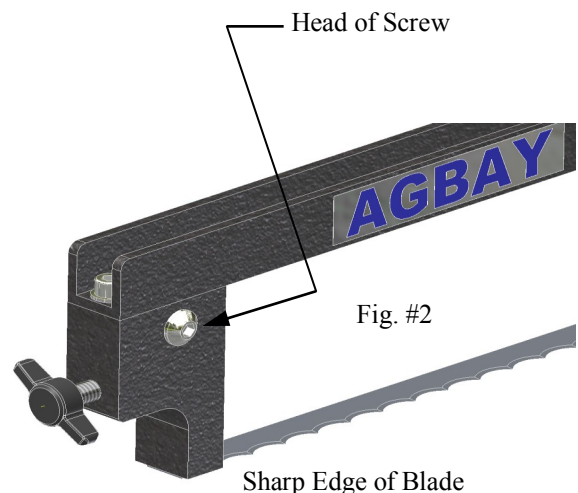


Fig. #2

# Agbay Cake Leveler

## Safety Precautions

- When not in use, store unit in a safe place - Keep out of reach of children.
- Make sure blade guard is properly installed at all times.
- Never install or remove blade guard while facing serrated edge of blade. Install and remove blade guard from back side of blade only.
- Always face serrated edge of blade away from you during use. Holding either the two knobs, the two feet, or the top frame, gently push the unit away from you using a side to side sawing motion as you level the cake. **Never** pull the tool toward yourself.
- Never reach under the blade to clear work surface. Remove tool when cleaning work surface.
- Do not put into dishwasher. After use, clean blade with cloth or sponge using soap and water. Carefully and slowly wipe blade from behind serrated edge. After cleaning, dry blade carefully and re-install blade guard. Wipe down the rest of the leveler.
- **Do Not** attempt to remove serrated blade from tool without following proper procedure. (See blade removal instructions) Blade is under tension and proper procedure **must** be followed to release tension before removing blade.
- **Do not** cut Styrofoam dummies with the cake cutting blade. This would be extremely dangerous. Only use the special Styrofoam cutting blade for cake dummies.

### **Limited Lifetime Warranty –**

Agbay Products, Inc. will repair or replace any part that is defective in material or workmanship provided it is used for the intended purpose as described herein. This warranty excludes the blades, knobs and blade guards. It does not cover damage which is a result of being dropped, misuse, abuse or improper use according to the instructions provided. Please call or e-mail for instructions for any return.

**Please save instruction booklet and if you have any questions please call or email: [maureen@agbayproducts.com](mailto:maureen@agbayproducts.com)**