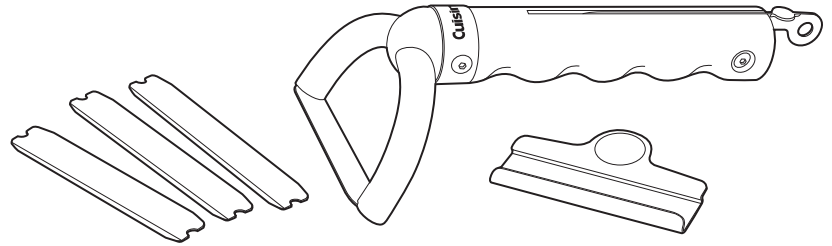


MAIN FUNCTIONS

For use with all fat cap laden meats and large, whole cuts of beef and pork. Silver skin lifter can also be used to remove salmon skin.



TO USE

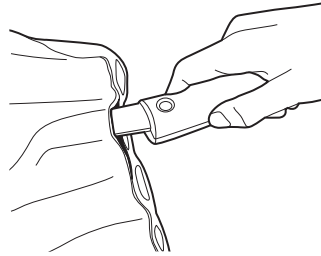
- For best results, the meat temperature should be below 45 degrees. **NOTE:** It is very important to keep meat cool. As it slacks, the meat will become more pliable and harder to use the trimmer. Place the meat horizontally on your cutting board, starting at one end, hold one end of meat and work trimmer in a slow, firm shaving motion towards other end of meat. Always cut away from you. For thick and more dense pieces, you may want to use a sawing method with the blade. Do not pull in a downward or upward motion. Always use a sharp blade and slow, steady strokes employing the shape of the trimmer and angle of the blade.

CAUTION: Always retract the silver skin lifter when using the trimmer.

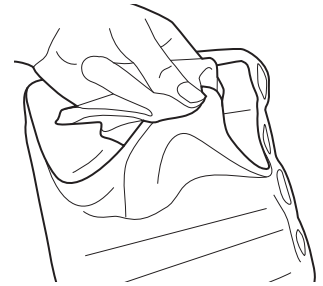
- Continue to make straight passes on the fat until you are at the desired fat to meat ratio.

TO REMOVE SILVER SKIN

- Slide lifter under the silver skin anywhere along the rack. If it resists in one spot, try another. Lift and loosen it with the lifter until you can grab it with a paper towel.



- With a paper towel, pull the silver skin off the ribs; it should peel away in one large sheet, but if it breaks, use the lifter to restart at another section.

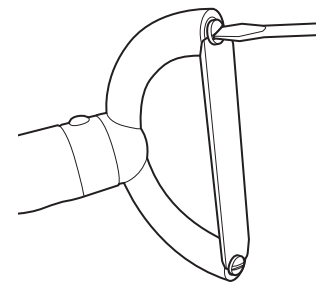
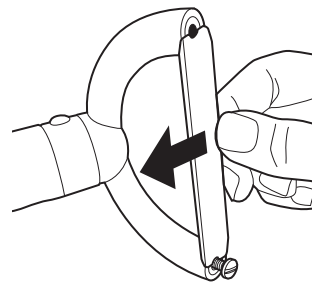
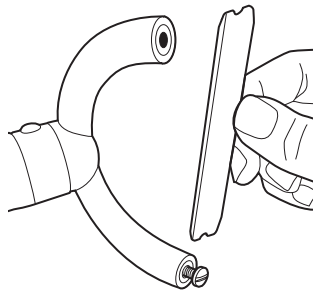
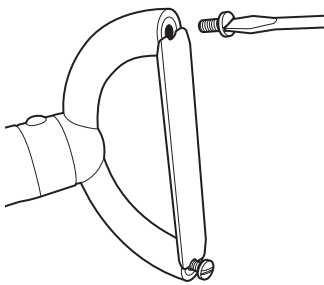


CAUTION: Always cover the trimmer blade when using the silver skin lifter.

CAUTION: When using the silver skin lifter, keep covered trimmer blade facing away from you.

TO REPLACE BLADE

- Using a flat-head screwdriver, unscrew one screw completely and loosen the other until you can remove the blade. Please use caution when doing this, the blades are sharp.
- Remove the dull blade, discard as you would a razor blade.
- Align the new blade in place and secure with screws. **NOTE:** the shaper edge should point downward towards the handle.
- Make sure both screws are tightened before the next use. Cover with blade guard.



CARE

Dishwasher safe. Safety guard protect blade in storage.

DO NOT RETURN PRODUCT TO THE STORE

Before visiting your local retailer, please email grilling@thefulhamgroup.com, call 1-866-994-6390, or visit www.thefulhamgroup.com to online chat with a representative. To best serve you, our Representatives are available to answer your calls and live chats Monday to Friday, 9 AM - 5 PM EST.

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