

Cut-N-Seal®

1195 Cut-N-Seal® 3½"/9 cm diameter total length

CUTTING EDGE

Three-year guarantee
Hand-wash only
See Use and Care instructions for details.

Hot or cold pocket sandwiches, appetizers, pastries and tarts are quickly and easily made with the Cut-N-Seal®. Use to cut, seal and crimp fillings between layers of bread, pastry or other types of dough.

FEATURES

Stainless steel and aluminum construction

Multi-purpose

Child-friendly tool

BENEFITS

Durable, rust resistant body.

Provides optimal size for making pocket sandwiches using standard-size commercial bread. Also sized perfectly for cutting out cookies and biscuits. Can use with bread, wonton skins, pie dough, pasta dough and pizza or bread dough to make tarts, ravioli, pastries, etc.

Promotes family cooking.

DEMO TIPS

For a fun, “hands-on” demonstration, invite guests to come up to the demonstration table to make their own tart using soft, fresh bread and cold fillings (tuna or chicken salad). Point out the Cut-N-Seal’s versatility noting the diverse recipe suggestions included in the Use and Care.

USE AND CARE

Wash prior to first use by hand in warm, soapy water; rinse thoroughly and dry immediately. Cut-N-Seal® is not dishwasher-safe. Between uses it may only be necessary to wipe with a dry cloth to remove crumbs.

To make round tarts, use two pieces of bread/pastry and approximately 1 tablespoon of filling. Place one piece of bread on a flat surface. With palm of hand, make a small indentation in the center of the bread. Place filling in the center of the bread and top with second piece of bread. Place Cut-N-Seal® over bread grasping base of unit (not plunger) with fingertips; press down firmly and twist to cut through bread. Without removing unit from bread, press down plunger firmly to crimp and seal filling. Lift and remove unit from bread.

To make crescent shaped tarts, use one piece of bread/pastry and approximately 2 teaspoons/10 mL of filling. Place one piece of bread on a flat surface. With palm of hand, make a small indentation in the center of the bread. Place filling in the center of the bread. Fold bread in half, corner to corner, to form a triangle. Position half of the Cut-N-Seal® over the folded

edge of the bread. Without removing unit from bread, press down plunger firmly to crimp and seal filling. Lift and remove unit from bread.

Sealing Hints

- Use soft, fresh bread.
- Be careful not to catch the filling in the seal. This may cause the tart to open during baking.
- If top of bread splits open, reduce filling and indent a deeper well into the bread slice.

CRUST AND FILLING IDEAS

Dough and Crust

- Fresh, soft white or wheat bread
- Refrigerated or packaged mix biscuits, pie crust, pizza dough, bread dough, or crescent roll dough
- Egg roll or wonton skins (moisten edges with water or egg white prior to sealing)

Cold Fillings

- Peanut butter and jelly
- Egg, tuna or chicken salad
- Spinach dip
- Coarsely chopped deli meat
- Flavored cream cheese

Hot Fillings

- Cooked, seasoned ground meat or deli meat with cheddar or Swiss cheese
- Frozen creamed spinach, thawed
- Pizza Sauce and shredded mozzarella cheese
- Canned fruit pie filling
- Frozen broccoli in cheddar cheese sauce, thawed
- Scrambled eggs and shredded cheese

EXCLUSIVE

Made in Taiwan