

SALTER®

SINCE 1760

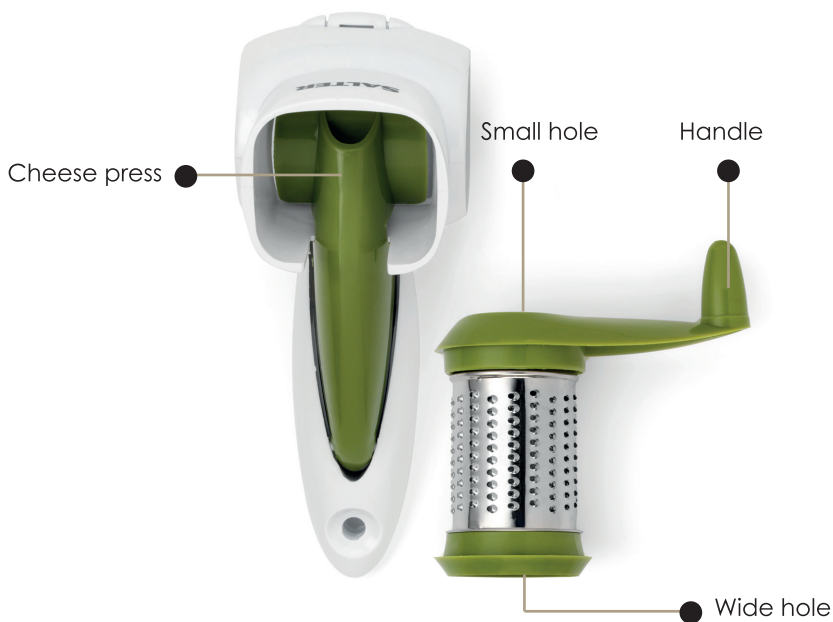
Cheese Grater

Instruction Manual

Before First Use

Hand-wash, rinse and dry thoroughly.

Description of Parts



Using the Cheese Grater

STEP 1: Cut cheese into a suitable size to fit into the Cheese Grater.

STEP 2: Place the cheese into the top of the grater and place the cheese press on top.

STEP 3: Firmly hold the Cheese Grater in the left hand, angling it so that the wider hole is positioned over where the grated cheese is required.

STEP 4: Use your right hand to turn the handle clockwise to grate the cheese, applying pressure to the cheese press.

The Cheese Grater can be modified for left-handed use.

STEP 1: Open the cheese press, remove the grater and turn it around so that the handle is now on the left.

STEP 2: Hold the grater firmly in the right hand, using your left hand to turn the handle clockwise.

Note: For the Cheese Grater to work correctly, always ensure that the grater blades are going against the cheese. Hold the Cheese Grater at a slight angle so that the grated cheese can fall where required.

Cleaning the Cheese Grater

The Cheese Grater is not dishwasher suitable. Clean the Cheese Grater in warm, soapy water with a mild detergent and a soft cloth; do not use harsh or abrasive cleaners or scourers; rinse and dry thoroughly.

Using extreme caution, clean the stainless steel blade with a brush and dry carefully.

Warning: Handle the stainless steel blade with care, as it is extremely sharp.

Caution

Exercise caution when handling the Cheese Grater; never touch the stainless steel blade.

Keep out of the reach of children.

Do not leave the Cheese Grater to soak in water for long periods of time, as this could lead to corrosion.



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Made In China.

CD220817/MD000000/V1