

# UNIVERSAL GRATER

## Instruction manual

### DESCRIPTION

This grater is suitable for universal applications and for the processing of the following foods:

- hazelnuts, walnuts, nutmegs, almonds
- chocolate, parmesan cheese, hard cheese
- carrot, celery, radishes, horseradish
- hard-boiled eggs, cucumber, bread rolls (for breadcrumbs)

### HOW TO USE

1. Open the universal grater by turning the locking ring (3) to the left in an anti-clockwise direction.
2. Now remove the entire top part (6) from the barrel (7).
3. Fill the ingredients to be processed into the barrel (7).
4. Close the universal grater by pushing the entire top part (6) back into the barrel (7). Make sure that the centre bar (9) is inserted into the slit (5) on the thread (2).
5. Press down the turning knob (1) until the thread plate (4) touches the ingredients that you have put in the grater. Now close the universal grater by turning the locking ring (3) to the right in a clockwise direction as far as the stopper. The thread (2) is now activated.
6. Hold the universal grater in your left hand and turn the knob to the right in a clockwise direction. This turning movement lowers the thread plate (4) onto the ingredients that you have put into the grater and these are grated through the round cutting blade (10) and pushed out through the perforations underneath the grater by the turning movement of the centre bar (9).
7. If you do not use all the ingredients in the grater, you can put the enclosed cover (13) on the universal grater and store it in the refrigerator.

**Note:** to prevent the underside of the thread plate getting damaged, the universal grater incorporates an automatic turning stopper. As soon as the content has been grated, this stopper blocks the turning mechanism. When this happens, open the universal grater and fill it again. Please do not use force to continue turning because this may result in grated plastic parts getting into your meals.

### MAINTENANCE

Always clean the universal grater before you use it for the first time and after each time you use it. All parts, including the cover (13), can be cleaned under running water or in the dishwasher. We recommend that the cutting blade is cleaned from time to time with a dishwashing brush. The universal grater consists of 6 parts (see illustration).

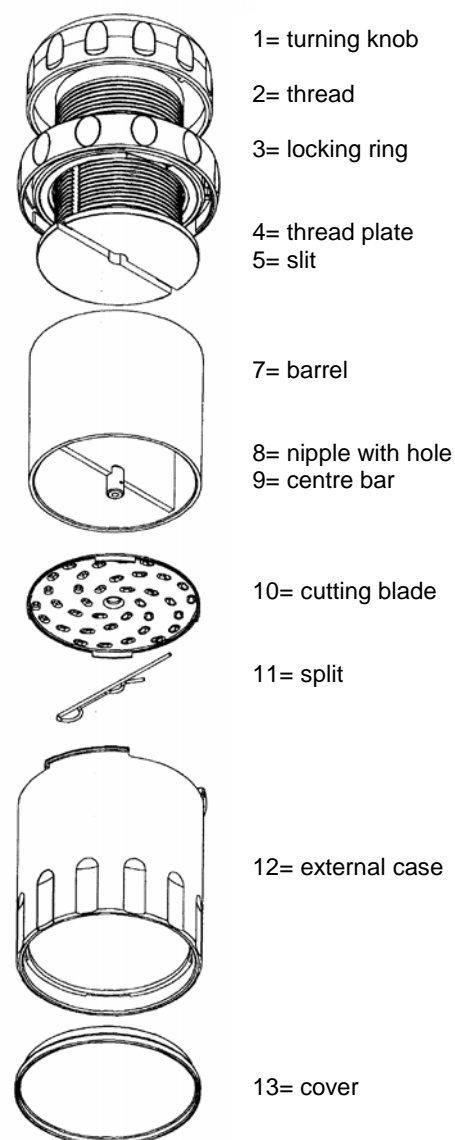
Open the locking ring (3) and pull out the top part (6) from the barrel (7). Now pull the barrel (7) out of the bottom part (=external case) (12). Remove the splint (11) and take off the cutting blade (10).

Please reassemble the universal grater as follows:

Press the centre hole of the cutting blade (10) onto the perforated nipple (8) of the barrel (7) and push the splint (11) through the hole on the nipple (8). The cutting blade is now firmly attached to the barrel (7). Push the barrel (7) into the external case (12). Then press the entire top part (6) into the barrel (7). Ensure that the centre bar (9) is inserted into the slit (5).

### MATERIAL

The universal grater is made of colourfast plastic that is suitable for contact with foodstuffs and does not alter their flavour. All metal parts (blade, thread, and splint) are made of rust-free material.



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