



5 in 1 Kitchen Grater

The 5 in 1 Kitchen Grater is a manual multi-purpose kitchen helper that offers ease in food preparation. Safe and simple to use, the 5 in 1 Kitchen Grater makes short work of a multitude of cooking chores. Its portability and 4 convenient interchangeable blade cartridges, conveniently store within the unit. Plus, the built in crinkle cutter will make it one of the most versatile tools in your home, boat, or trailer. It's unique compact design allows for easy cleanup and storage.



Slicer
Ideal for uniformly slicing potatoes, onions, cucumbers, zucchini, carrots, celery, apples, and a variety of other fresh fruits and vegetables.



Fine Grater
Perfect for hard cheeses, baker's chocolate, nutmeg and cinnamon.



Crinkle Cutter
Creates decorative-cut vegetables and fruit. Best for firm vegetables such as potatoes, squash, zucchini, etc.



Coarse and Medium Grater
Works well with potatoes for hash browns, cabbage for coleslaw, hard and soft cheeses, carrots, and many other solid vegetables.



5 in 1 Kitchen Grater

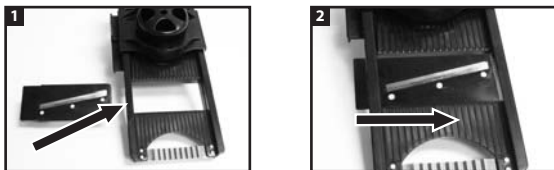
Instructions For Use

Wash all components with warm water and mild detergent prior to first use

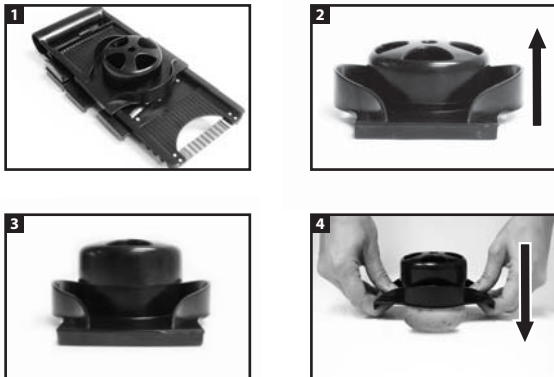
1. Select desired blade cartridge.



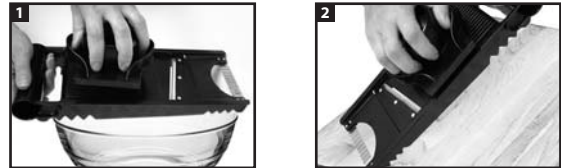
2. Slide blade cartridge into designated slot in the grater body (located next to the built in Crinkle Cutter) until it securely fits in.



3. Remove food holder from grater body. Pull up the knob on the food holder to expose the metal prongs. Place the food into the food holder by pushing food onto prongs inside food holder



4. Position food holder with the food onto the grater body and place the 5 in 1 Kitchen Grater over a bowl or a food tray. Bottom of the main body has notches to sit securely on a bowl rim



5. Apply steady pressure to food holder and move it in a continuous downward and upward motion over blade. Repeat until done.



6. When done with slicing or grating remove remains of food from the food holder.

Rinse all used components under running water and clean with mild detergent. Let it dry and store.



Note: Never hand wash Blade Cartridges with a sponge or dishcloth. Never towel dry. Wipe the grater body with damp cloth as needed.

For Best Results

- For best slicing results, foods should be firm.
- For round fruits or vegetables such as tomatoes, potatoes or beets, use a knife to cut off a small portion to create a flat end. For larger foods, cut in half and slice cut-side down.
- For vegetable rounds, cut long foods such as zucchini and cucumbers into 2.5-inch/6 cm lengths before placing vertically in Food Holder.
- For best grating results, cheese should be cold and cut into 2-inch/5 cm pieces.

CAUTION:

- Keep fingers away from blade when using and cleaning
- Keep out of children's reach
- Always use food holder when slicing and grating. Do not slice or grate any food that cannot be held by food holder
- When using food holder securely grasp round top keeping fingers and thumb away from blade and outer edges of food holder
- Food holder prongs and cartage blades are sharp and may cause injury if not used properly