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› Deiss PRO Citrus Lemon Zester & Cheese Grater Instruction Manual

Deiss cheese grater

Deiss PRO Citrus Lemon Zester & Cheese Grater User Manual

Model: cheese grater

1. INTRODUCTION

Thank you for choosing the Deiss PRO Citrus Lemon Zester & Cheese Grater. This versatile kitchen tool is designed to simplify your food preparation, offering a razor-sharp stainless steel blade for efficient zesting and grating. Its ergonomic design ensures comfortable and safe use for a variety of ingredients.



Image 1.1: The Deiss PRO Citrus Lemon Zester and Cheese Grater, shown with its protective cover and product packaging.

2. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the zester/grater from its packaging. Retain the protective cover for safe storage.
2. **Initial Cleaning:** Before first use, wash the zester/grater thoroughly with warm soapy water or place it in a dishwasher. Rinse and dry completely.
3. **Safety:** The blade is razor-sharp. Always handle with care and keep fingers away from the grating surface.

3. OPERATING INSTRUCTIONS

The Deiss PRO Zester & Grater is designed for ease of use and efficiency. Its comfortable, non-slip handle and rigid curved sides allow for optimal force application.

3.1 Zesting Citrus Fruits

To zest citrus fruits like lemons, oranges, or limes:

1. Hold the zester firmly by the handle with one hand.
2. Place the fruit against the grating surface.
3. Gently glide the fruit across the blade, applying light pressure. Rotate the fruit to remove only the colored zest, avoiding the bitter white pith underneath.



Image 3.1: Demonstrating the zesting of a lemon using the Deiss PRO zester.

3.2 Grating Cheese

For grating hard cheeses such as Parmesan, or softer cheeses like mozzarella:

1. Position the zester over a plate or bowl.
2. Hold the cheese firmly and rub it against the grating surface with a downward motion.
3. The razor-sharp blade will produce fine, fluffy grated cheese.



Image 3.2: Grating cheddar cheese with the Deiss PRO zester/grater.

3.3 Grating Other Ingredients

The Deiss PRO zester/grater is also suitable for a variety of other ingredients:

- **Ginger & Garlic:** Easily grate fresh ginger and garlic for enhanced flavors in your dishes.
- **Nutmeg:** Freshly grate whole nutmeg for aromatic spices.
- **Chocolate:** Create delicate chocolate flakes to top desserts or beverages.
- **Vegetables:** Shred carrots or other firm vegetables with minimal effort.
- **Coconut:** Grate fresh coconut for baking or garnishing.



Image 3.3: Grating dark chocolate with the Deiss PRO zester/grater.



Image 3.4: Grating fresh ginger using the Deiss PRO zester/grater.



Image 3.5: Grating fresh coconut with the Deiss PRO zester/grater.

4. CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your Deiss PRO Zester & Grater.

4.1 Cleaning

- **Dishwasher Safe:** The zester/grater is dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, rinse the blade under running water immediately after use. The specially shaped holes are designed to prevent clogging and facilitate quick cleaning. Use a brush if necessary to remove stubborn food particles.
- **Drying:** Ensure the zester/grater is completely dry before storing to prevent water spots or mineral buildup.



Image 4.1: Cleaning the Deiss PRO zester/grater under running water.

4.2 Storage

Always store the zester/grater with its protective cover in place to safeguard the blade and prevent accidental cuts. Store in a dry place.

5. TROUBLESHOOTING

Most issues with the Deiss PRO Zester & Grater can be resolved by ensuring proper usage and maintenance.

- **Difficulty Grating/Zesting:** Ensure the ingredient is firm enough. For citrus, apply gentle pressure. For cheese, use a firm block. If the blade feels dull, ensure it is clean and free of residue.
- **Food Clogging:** If food particles clog the holes, rinse immediately under running water. A small brush can help dislodge stubborn bits.
- **Rusting:** The blade is made of stainless steel, which is highly resistant to rust. Ensure the grater is thoroughly dried after washing and not left in standing water.

6. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Deiss
Model	cheese grater
Material	Stainless Steel
Color	Yellow
Product Dimensions (L x W x H)	14.76" x 1.02" x 1.77" (375mm x 26mm x 45mm)
Item Weight	6.7 ounces
Dishwasher Safe	Yes



Image 6.1: Product dimensions of the Deiss PRO zester/grater.

7. WARRANTY AND SUPPORT

7.1 Lifetime Warranty

Deiss Kitchenware provides a lifetime warranty on its zesters and graters. This warranty covers manufacturing defects and ensures the product's quality and durability under normal use.

7.2 Customer Support

For any questions, concerns, or warranty claims, please contact Deiss Kitchenware customer support. You can find more information and contact details by visiting the official Deiss Store on Amazon: [Deiss Kitchenware Amazon Store](#).

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