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› Ourokhome Rotary Cheese Grater (Model 315) Instruction Manual

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Brand: **Ourokhome** | Model: **315**

INTRODUCTION

Thank you for choosing the Ourokhome Rotary Cheese Grater. This manual provides essential information for the safe and efficient use of your new kitchen tool. This versatile grater is designed to simplify food preparation, offering three interchangeable blades for slicing, coarse shredding, and fine shredding. It operates manually, requiring no electricity, and features a secure suction base for stability during use. Enjoy freshly grated ingredients for a variety of dishes with ease.

SETUP

Follow these steps to assemble your Ourokhome Rotary Cheese Grater:

- Secure the Base:** Place the grater base on a clean, smooth, and non-porous surface (such as glass or marble). Turn the rotary knob on the base clockwise to engage the suction cup and firmly lock the unit in place.
- Install the Feeding Jar:** Align the transparent feeding jar with the base and gently push it down until it clicks securely into position.
- Select and Insert Blade:** Choose the desired blade drum (slicing, coarse shredding, or fine shredding) for your task. Insert the blade drum into the feeding jar, ensuring it slides completely through.
- Attach the Handle:** Connect the hand crank handle to the end of the blade drum. Push the handle until you hear a click, indicating it is securely attached.

EASY TO INSTALL



1

Turn the rotary knob to lock the suction base.



2

Install the blade .



3

Fix the handle.



4

Enjoy your chopping.

Figure 1: Visual guide for assembling the grater. Steps include securing the base, installing the feeding jar, inserting the blade, and attaching the handle.

OPERATING INSTRUCTIONS

Once assembled, your grater is ready for use. Ensure the unit is securely locked to the countertop before beginning.

1. **Prepare Ingredients:** Cut your ingredients (cheese, vegetables, nuts, etc.) into pieces that fit comfortably into the feeding jar opening.
2. **Load Ingredients:** Place the prepared ingredients into the feeding jar.
3. **Apply Pressure:** Use the food pusher to gently press the ingredients down towards the blade.
4. **Turn Handle:** Rotate the hand crank handle clockwise to grate or slice the ingredients. The processed food will exit through the chute.
5. **Collect Food:** Place a bowl or container beneath the chute to collect the grated or sliced food.

Blade Functions:

- **Coarse Shredding Blade:** Ideal for grating cheese, potatoes, carrots, and other vegetables for dishes like hash browns or pizza toppings.



Figure 2: The coarse shredding blade effectively processes cheese, beetroot, carrots, and potatoes.

- **Fine Shredding Blade:** Best for finely grating nuts, chocolate, or hard cheeses.



Figure 3: The fine shredding blade is suitable for nuts, chocolate, and cookies.

- **Slicing Blade:** Perfect for creating thin slices of cucumbers, radishes, purple cabbage, or cheese.



Figure 4: The slicing blade produces uniform slices of cucumbers, purple cabbage, cheese, and radishes.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your grater.

1. **Disassembly:** To disassemble, press the release button on the handle to detach it. Then, gently pull the feeding jar upwards to separate it from the base. Remove the blade drum from the feeding jar.
2. **Washing:** All components of the grater are dishwasher safe. For optimal care and to prevent dulling, hand washing is recommended for the blades. Do not use water hotter than 60°C (140°F) when hand washing.
3. **Drying and Storage:** Ensure all parts are thoroughly dry before reassembling or storing. Store in a dry place.

Caution: The blades are very sharp. Handle with care during cleaning to avoid injury. Keep out of reach of children.

TROUBLESHOOTING

- **Suction Cup Not Sticking:** Ensure the countertop surface is clean, dry, and non-porous. Press the base firmly onto the surface before turning the lock knob. If the surface is porous or uneven, the suction may not hold.
- **Food Clogging:** If ingredients are clogging the blade, try rotating the handle at a slower, more consistent pace. For very soft or sticky foods, occasional pauses to clear the chute may be necessary. Ensure ingredients are cut to an appropriate size before feeding.

SPECIFICATIONS

Feature	Detail
Color	A-White
Material	Acrylonitrile Butadiene Styrene (ABS), Stainless Steel
Product Dimensions	10.24"L x 2.76"W x 9.45"H
Item Weight	0.92 Kilograms (2.03 pounds)
Shape	Cylindrical
Dishwasher Safe	Yes

WARRANTY AND SUPPORT

Ourokhome is committed to 100% customer satisfaction. If you have any questions or concerns regarding your Rotary Cheese Grater, please contact us via your order for assistance. The product comes with a 30-day return policy for refund or replacement.