

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [LEDLUX](#) /

› [LEDLUX Stainless Steel Manual Garlic Press Instruction Manual](#)

## LEDLUX B08WHN2YFL

# LEDLUX Stainless Steel Manual Garlic Press

Model: B08WHN2YFL

## INTRODUCTION

---

Thank you for choosing the LEDLUX Stainless Steel Manual Garlic Press. This instruction manual provides important information on the safe and efficient use, maintenance, and care of your new kitchen tool. Please read this manual thoroughly before first use and keep it for future reference.

## SAFETY INSTRUCTIONS

---

- Keep out of reach of children. This product is not a toy.
- Handle with care. The edges of the pressing plate may be sharp.
- Do not use for purposes other than pressing garlic.
- Avoid applying excessive force that could damage the product or cause injury.
- Always clean the garlic press thoroughly after each use to prevent food residue buildup.

## SETUP

---

Before first use, wash the garlic press with warm soapy water and rinse thoroughly. Dry completely before storage or use.



Figure 1: The LEDLUX Stainless Steel Manual Garlic Press. Ensure the press is clean and dry before initial use.

## OPERATING INSTRUCTIONS

---

1. **Prepare Garlic:** Peel the garlic clove. For larger cloves, you may cut them into smaller pieces to fit comfortably into the press chamber.
2. **Insert Garlic:** Open the handles of the garlic press and place one or more peeled garlic cloves into the chamber. Do not overfill.
3. **Press Garlic:** Firmly close the handles together. The garlic will be pressed through the small holes, producing minced garlic.
4. **Collect Minced Garlic:** Scrape the minced garlic from the pressing plate directly into your dish or onto a cutting board.



Figure 2: The garlic press in operation, demonstrating how minced garlic is produced and collected.



Figure 3: A detailed view of the pressing mechanism, highlighting the robust stainless steel construction.

## MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your garlic press.

- **Immediate Cleaning:** After each use, rinse the garlic press under running water to remove large garlic residues.
- **Hand Washing:** Wash with warm soapy water using a brush to clean the holes of the pressing plate. Rinse thoroughly.
- **Dishwasher Safe:** This garlic press is dishwasher safe. Place it on the top rack for best results.
- **Drying:** Dry completely with a cloth or allow to air dry before storing to prevent water spots or corrosion.
- **Storage:** Store in a dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Garlic not pressing completely.	Garlic clove is too large or chamber is overfilled.	Cut larger cloves into smaller pieces. Do not overfill the chamber.
Difficulty cleaning garlic residue from holes.	Residue has dried in the holes.	Clean immediately after use. Use a small brush or toothpick to dislodge dried residue.
Handles are stiff.	Accumulated food residue or lack of lubrication.	Clean the hinge area thoroughly. Ensure no food particles are obstructing movement.

## SPECIFICATIONS

Feature	Detail
Brand	LEDLUX
Model	B08WHN2YFL
Color	Silver
Material	Stainless Steel
Product Dimensions	3.7 cm (Length) x 3 cm (Width) x 0.1 cm (Height)
Item Weight	190 grams

## WARRANTY AND SUPPORT

This product is designed for durability and performance. For any questions, concerns, or support needs regarding your LEDLUX Stainless Steel Manual Garlic Press, please contact the retailer or manufacturer directly. Please retain your proof of purchase for warranty claims, if applicable.

