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› Geedel Rotary Cheese Grater & Vegetable Slicer (Model PS-336A) Instruction Manual

Geedel PS-336A

Geedel Rotary Cheese Grater & Vegetable Slicer

Model: PS-336A

INTRODUCTION

Thank you for choosing the Geedel Rotary Cheese Grater & Vegetable Slicer. This versatile kitchen tool is designed to simplify your food preparation with its efficient grating, shredding, and slicing capabilities. Crafted from food-grade ABS material and stainless steel blades, it offers a safe and durable solution for processing cheese, fruits, vegetables, and nuts. Please read this manual thoroughly before use to ensure proper operation and maintenance.

PRODUCT COMPONENTS

The Geedel Rotary Cheese Grater & Vegetable Slicer comes with the following components:

- **Main Unit with Suction Base:** Provides stability during operation.
- **Feeding Jar:** The transparent chamber where food items are placed.
- **Food Pusher:** Used to safely push food into the blades.
- **Handle:** For rotating the blades.
- **3 Interchangeable Stainless Steel Blades:**
 - **Slicing Blade:** Ideal for thin slices of vegetables like radish, cucumber, carrot, and zucchini.
 - **Shredding Blade (Coarse):** Suitable for shredding items like potatoes, carrots, cucumbers, and zucchini.
 - **Fine Shredding Blade:** Perfect for fine grating of cheese, nuts, cookies, and biscuits.

EASY TO INSTALL



1. Please press the suction base then twist the knob.



2. Simply install the feeding jar and hear "click" sound.



3. Connect blade and handle until hearing "click" sound.



4. Use the pusher to start and enjoy grating.

Image: All components of the Geedel Rotary Cheese Grater, including the main unit, handle, food pusher, and three interchangeable blades.

1. **Secure the Base:** Place the main unit on a clean, smooth, and dry countertop (e.g., marble, glass). Press down on the suction base and twist the knob clockwise to "LOCK" position to secure it firmly.
2. **Install the Feeding Jar:** Align the feeding jar with the main unit and gently push it down until you hear a "click" sound, indicating it is securely in place.
3. **Insert a Blade:** Choose the desired stainless steel blade (slicing, coarse shredding, or fine shredding). Insert the blade into the feeding jar, ensuring it is properly seated.
4. **Attach the Handle:** Connect the handle to the blade by aligning the end of the handle with the blade's slot and pushing until it clicks into place.
5. **Prepare Food:** Cut food items into pieces that fit comfortably into the feeding jar opening.



Non-slip Suction Base

Better secures the grater onto the counter.

Premium Drum Blade

Made of 430 stainless steel, BPA Free, safe & durable.



Detachable Design

For easier cleaning and storage.

Image: Visual guide demonstrating the four steps for assembling the rotary grater, from securing the base to attaching the handle.

Your browser does not support the video tag.

Video: A demonstration of the easy assembly and cleaning process of the Geedel Rotary Cheese Grater.

OPERATING INSTRUCTIONS

Once assembled, operating the grater is straightforward:

1. **Place Food:** Insert the prepared food item into the feeding jar.
2. **Use Food Pusher:** Place the food pusher on top of the food item.
3. **Rotate Handle:** While applying gentle pressure with the food pusher, turn the handle clockwise. The food will be processed by the blade and exit through the chute.

Blade Specific Usage:

- **Slicing Blade:** Use for uniform slices of vegetables.



SLICING BLADE

Perfect for



Radish



Cucumber



Carrot



Zucchini

Image: The slicing blade in action, producing thin, even slices of various vegetables.

- **Shredding Blade (Coarse):** Ideal for creating thicker shreds.



SHREDDING BLADE

Perfect for



Potato



Carrot



Cucumber



Zucchini

Image: The coarse shredding blade processing vegetables like potatoes and carrots into thicker strands.

- **Fine Shredding Blade:** Best for finely grated cheese, nuts, or crumbs.



FINE SHREDDING BLADE

Perfect for



Cheese



Nuts



Oreo



Biscuit

Image: The fine shredding blade producing finely grated cheese and nuts.

Your browser does not support the video tag.

Video: A demonstration of quick and easy shredding and grating using the rotary grater.

CLEANING AND MAINTENANCE

The Geedel Rotary Cheese Grater is designed for easy cleaning:

1. **Disassemble:** To disassemble, twist the knob on the base counter-clockwise to "RELEASE" position. Press the release button on the handle to detach it. Remove the feeding jar and then the blade.
2. **Washing:** All parts are detachable and can be washed under a stream of water for a few seconds. The components are also top-rack dishwasher safe.
3. **Drying:** Ensure all parts are completely dry before reassembling or storing.

EASY TO INSTALL



1. Please press the suction base then twist the knob.



2. Simply install the feeding jar and hear "click" sound.



3. Connect blade and handle until hearing "click" sound.



4. Use the pusher to start and enjoy grating.

Image: The grater disassembled into its individual parts, ready for cleaning.

SAFETY PRECAUTIONS

- Always use the food pusher to guide food into the blades. Never use your fingers directly.

- Ensure the suction base is firmly locked onto a smooth surface before operation to prevent movement.
- The blades are sharp. Handle them with care during assembly, disassembly, and cleaning.
- Keep out of reach of children.
- Do not attempt to process extremely hard items that may damage the blades or unit.
- All parts are made of food-grade ABS material and stainless steel, ensuring no BPA.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grater moves during use.	Suction base not properly secured or surface is not smooth/clean.	Ensure the countertop is clean and dry. Press down firmly on the base and twist the knob to "LOCK" position.
Food is not grating/slicing effectively.	Blade might be dull (unlikely for new product) or food item is too large/hard.	Ensure the correct blade is installed for the task. Cut food into smaller, manageable pieces. Do not force hard items.
Food gets jammed in the barrel.	Overfilling the feeding jar or food pieces are too large.	Do not overfill. Cut food into appropriate sizes. The transparent barrel with inclined curvature is designed to reduce jamming.

SPECIFICATIONS

- **Model Number:** PS-336A
- **Color:** Tiffany (Note: Other colors may be available for different variants)
- **Material:** Food-grade ABS, Stainless Steel (Blades)
- **Style:** 3 Blades (Slicing, Coarse Shredding, Fine Shredding)
- **Product Dimensions:** 4.72"L x 4.92"W x 9.37"H
- **Item Weight:** 1.5 Pounds
- **Dishwasher Safe:** Yes (Top rack recommended for all detachable parts)

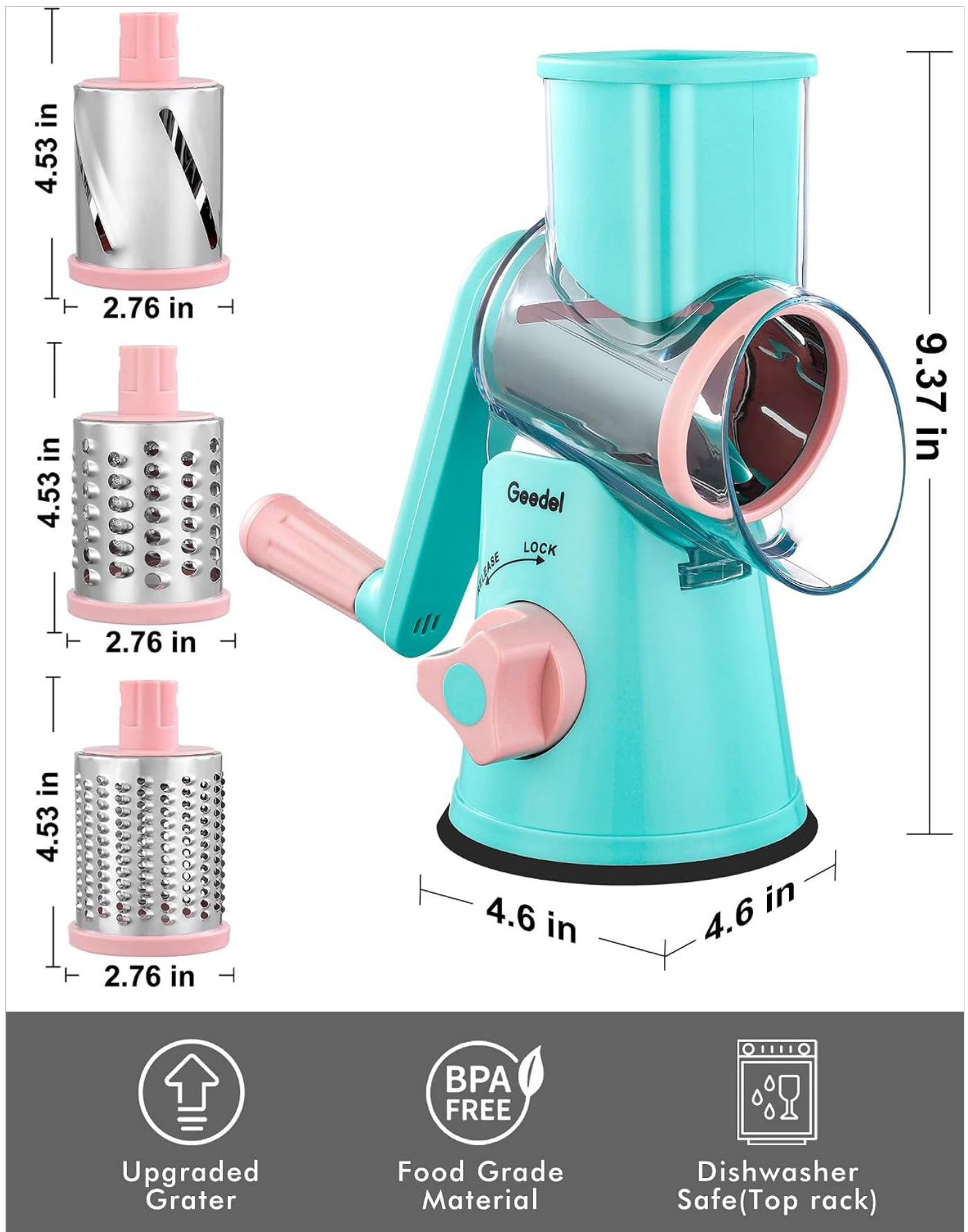


Image: Product dimensions and key features including upgraded design, food-grade materials, and dishwasher safety.

WARRANTY AND SUPPORT

For any questions, concerns, or warranty information regarding your Geedel Rotary Cheese Grater, please contact Geedel customer support. Refer to the product packaging or the official Geedel website for contact details.

Manufacturer: GDL

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question