

## Bennett Read KMS206

# Bennett Read Rota-Chef Tabletop Grater Instruction Manual

Model: KMS206

## 1. INTRODUCTION

Thank you for choosing the Bennett Read Rota-Chef Tabletop Grater. This manual provides essential information for the safe and efficient use, assembly, operation, and maintenance of your new kitchen appliance. Please read these instructions thoroughly before first use and retain them for future reference.

The Rota-Chef Tabletop Grater is designed for grating, shredding, and slicing various foods such as cheese, vegetables, and nuts, making meal preparation faster and more convenient.

## 2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using kitchen appliances to reduce the risk of injury.

- Read all instructions before using the grater.
- Keep hands and utensils away from the blades during operation to prevent injury. Always use the food pusher.
- Ensure the grater is securely locked onto a clean, smooth, non-porous surface using the suction base before operation.
- Do not attempt to grate or slice frozen foods or extremely hard items, as this may damage the blades or the unit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Always disassemble the unit for cleaning. Blades are sharp; handle with care.
- Do not immerse the main body of the grater in water or other liquids.
- Store the grater and its accessories out of reach of children.

### 3. PACKAGE CONTENTS

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Please check the box for the following items:

- 1 x Bennett Read Rota-Chef Tabletop Grater Main Unit
- 1 x Slicing Blade
- 1 x Fine Grating Blade
- 1 x Coarse Grating Blade
- 1 x Food Pusher
- 1 x Protective Cover
- 1 x Instruction Manual (this document)

### 4. PRODUCT OVERVIEW

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Familiarize yourself with the components of your Rota-Chef Tabletop Grater.



**Figure 4.1: Assembled Grater.** This image displays the fully assembled Bennett Read Rota-Chef Tabletop Grater, highlighting its main body, transparent food chute, and ergonomic crank handle. The suction base is visible at the bottom.



**Figure 4.2: Interchangeable Blades.** This image shows the three distinct blades included with the grater: one for slicing, one for fine grating, and one for coarse grating. Adjacent bowls demonstrate the results of each blade type with various foods.

## 5. SETUP AND ASSEMBLY

1. **Clean Components:** Before first use, wash all parts that will come into contact with food in warm soapy water, rinse thoroughly, and dry.
2. **Secure the Base:** Place the main grater unit on a clean, smooth, non-porous surface (e.g., countertop). Press down firmly on the unit and turn the suction lock lever (usually located at the base) to secure it. Ensure it is stable and does not move.
3. **Insert Blade:** Select the desired blade (slicing, fine grating, or coarse grating). Insert the blade into the transparent food chute, ensuring it is seated correctly.
4. **Attach Handle:** Slide the crank handle onto the spindle of the blade until it clicks into place.
5. **Prepare Food:** Cut food items into pieces that fit comfortably into the food chute.

## 6. OPERATING INSTRUCTIONS

Follow these steps for efficient and safe operation:

1. **Place a Bowl:** Position a bowl or plate under the grater's output chute to collect the processed food.
2. **Load Food:** Place the food item into the transparent food chute.
3. **Use Food Pusher:** Place the food pusher on top of the food item.
4. **Begin Grating/Slicing:** While holding the food pusher down gently, turn the crank handle clockwise with your other hand. Apply steady, even pressure.
5. **Continue Processing:** Continue turning the handle until all food is processed.
6. **Remove Processed Food:** Once finished, remove the bowl with the grated/sliced food.



**Figure 6.1: Operating the Grater.** This image shows a user actively operating the Rota-Chef grater, demonstrating the correct hand placement for turning the crank handle while food is being processed.



**Figure 6.2: Loading Food.** This image illustrates the process of loading food, specifically a mix of nuts, into the transparent food chute of the grater before operation.

## 7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your grater.

1. **Disassembly:** After each use, turn the suction lock lever to release the base. Detach the handle by pressing the release button (if applicable) and pulling it off. Carefully remove the blade from the food chute.
2. **Washing:** All removable parts (blades, food chute, food pusher, handle) are dishwasher safe. Alternatively, wash them by hand in warm, soapy water. Use a brush to remove any food particles from the blades, exercising extreme caution due to their sharpness.
3. **Main Unit Cleaning:** Wipe the main unit (the part with the suction base) with a damp cloth. Do not immerse the main unit in water.
4. **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing. Store the grater and its blades in a safe place.



**Figure 7.1: Disassembly for Cleaning.** This image demonstrates the process of disassembling the grater, with a hand removing the top transparent section, indicating readiness for cleaning.

## 8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grater slides on countertop.	Suction base not properly engaged or surface is not clean/smooth.	Ensure countertop is clean and dry. Press down firmly and engage the suction lock lever completely.
Food not grating/slicing effectively.	Incorrect blade used, food too hard, or insufficient pressure on food pusher.	Select the appropriate blade for the food type. Do not attempt to process frozen or extremely hard foods. Apply firm, even pressure with the food pusher.
Handle is difficult to turn.	Food jammed, or blade not inserted correctly.	Disassemble and check for food blockages. Ensure the blade is fully seated and the handle is properly attached to the blade spindle.

## 9. SPECIFICATIONS

- **Model Number:** KMS206
- **Brand:** Bennett Read
- **Material:** Plastic (main body), Stainless Steel (blades)
- **Color:** White
- **Product Dimensions (L x W x H):** 13L x 28W x 18H centimetres
- **Item Weight:** 1.04 Kilograms
- **Dishwasher Safe Parts:** Yes (removable parts)
- **Included Components:** 1 x Bennett Read Rota-Chef Tabletop Grater, 3 x Interchangeable Blades, 1 x Food Pusher

## 10. WARRANTY AND SUPPORT

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Specific warranty information is not provided in the product details. For warranty claims or technical support, please contact Bennett Read customer service directly or refer to the warranty card included with your purchase. You may also visit the official Bennett Read website for further assistance and product registration.