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SUSTEAS A911

SUSTEAS Rotary Cheese Grater Model A911 Instruction Manual

Your Guide to Efficient Food Preparation

INTRODUCTION

Welcome to your new SUSTEAS Rotary Cheese Grater. This manual provides essential information for safe operation, assembly, use, and maintenance of your appliance. Please read these instructions thoroughly before first use and keep them for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before use.
- Keep hands and fingers away from blades during operation and cleaning. Always use the food pusher provided.
- Ensure the suction base is securely attached to a clean, smooth, and dry countertop before use.
- This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- Do not attempt to process extremely hard foods that may damage the blades or the unit.
- Always detach blades carefully. Blades are sharp.
- Do not immerse the main unit in water. Clean with a damp cloth.
- All detachable parts are easy to clean. Refer to the cleaning section for details.

PRODUCT COMPONENTS

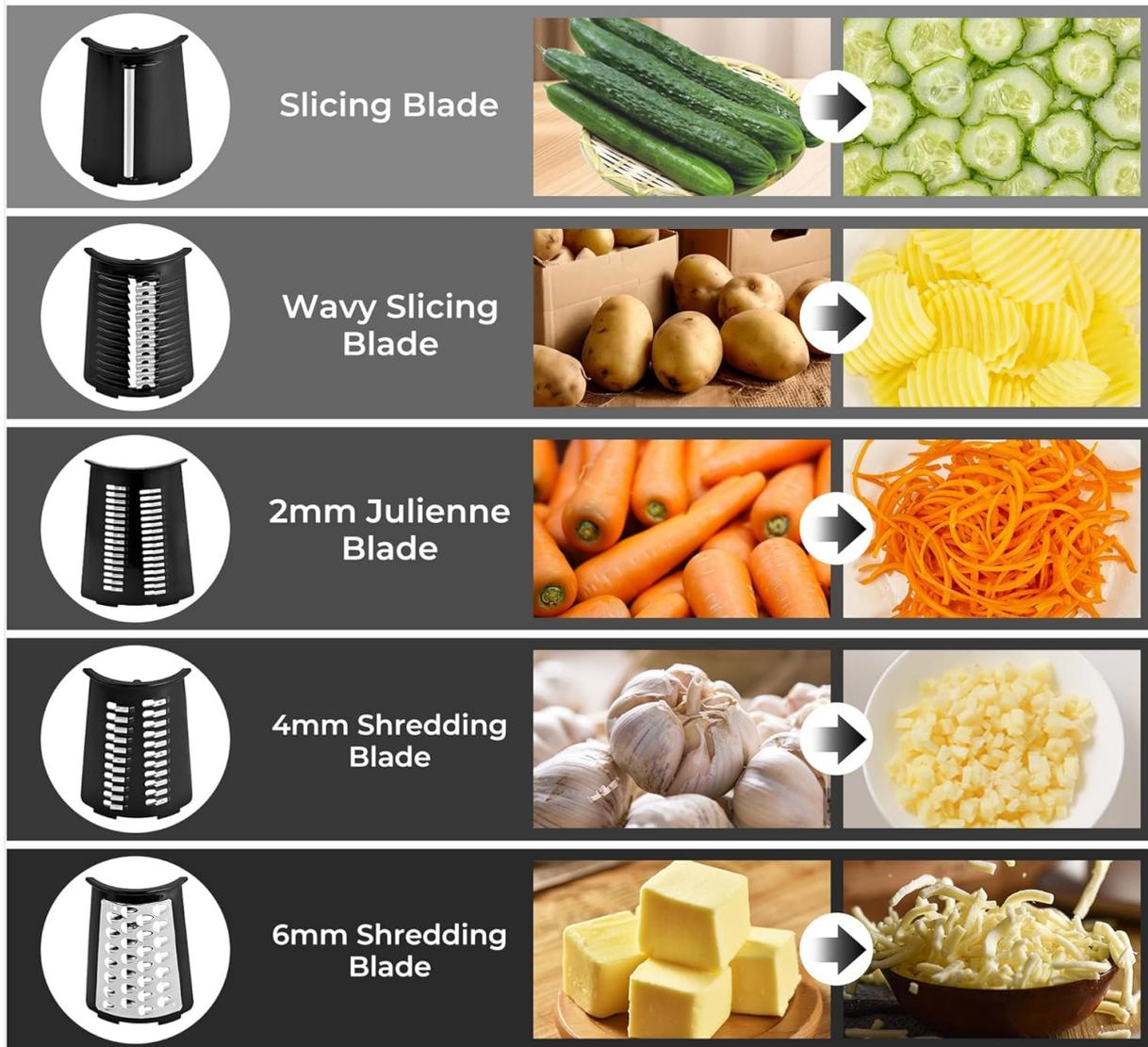
Familiarize yourself with the parts of your SUSTEAS Rotary Cheese Grater:

- Main Unit with Suction Base:** The core of the grater, providing stability and housing the mechanism.
- Transparent Food Barrel:** The clear chamber where food is processed.
- Food Pusher:** Used to safely guide food into the blades.
- Handle:** Attaches to the blade drum for manual operation.
- Interchangeable Blades (6 types):** Various blades for different cutting needs (grating, slicing, shredding, ice crushing).
- Blade Storage Case:** For safe and organized storage of unused blades.



This image displays the complete SUSTEAS Rotary Cheese Grater unit, highlighting its sleek black design and the variety of interchangeable blades. Surrounding the main unit are visual examples of its capabilities, including finely grated cheese, uniformly sliced cucumbers, and fluffy crushed ice, demonstrating its versatility for different food preparation needs.

MEET DIFFERENT CUTTING NEEDS



A visual guide illustrating the various cutting capabilities of the SUSTEAS Rotary Cheese Grater. It shows five distinct blades: a slicing blade for cucumbers, a wavy slicing blade for potatoes, a 2mm julienne blade for carrots, a 4mm shredding blade for garlic, and a 6mm shredding blade for cheese, each accompanied by an image of the resulting food texture.

SETUP INSTRUCTIONS

Follow these steps to assemble your rotary grater:

- 1. Secure the Base:** Place the main unit on a clean, smooth, and dry countertop. Rotate the base button to the locked position (indicated by a lock icon) to activate the suction cup, ensuring the unit is firmly secured.
- 2. Install the Transparent Barrel:** Align the transparent food barrel with the opening on the main unit and gently push it into place until it clicks.
- 3. Insert a Blade:** Select the desired blade for your task. Carefully insert the blade into the transparent barrel, ensuring it is seated correctly.
- 4. Attach the Handle:** Press the button on the handle and insert the handle into the side of the transparent barrel, connecting it to the blade drum. Release the button to lock the handle in place.
- 5. Prepare for Use:** Place a bowl or container beneath the discharge port to collect processed food.

INSTALLATION STEPS

Convenient installation saves effort



A step-by-step visual instruction set for assembling the SUSTEAS Rotary Cheese Grater. It details six key stages: securing the suction base, attaching the transparent barrel, inserting the chosen blade, installing the food bucket, fixing the handle to the blade barrel, and finally, placing the food pusher into position for safe operation.

Your browser does not support the video tag.

Video demonstrating the assembly, use, and cleaning process of the SUSTEAS Rotary Cheese Grater. This official seller video provides a comprehensive overview of the product's functionality.

OPERATING INSTRUCTIONS

The SUSTEAS Rotary Cheese Grater is designed for efficient processing of various foods. Always use the food pusher to guide ingredients into the barrel, keeping your hands away from the blades.

General Operation:

1. Ensure the unit is properly assembled and secured.
2. Place the food item into the transparent barrel. For larger items, cut them into smaller pieces that fit comfortably.
3. Place the food pusher on top of the food item.
4. While holding the food pusher down gently, turn the handle clockwise to process the food.

Specific Applications:

- **Cheese Grating:** Use the fine or coarse grating blades for hard or semi-hard cheeses.
- **Vegetable Slicing/Shredding:** Use the slicing, wavy slicing, or julienne blades for vegetables like cucumbers, carrots, potatoes, and zucchini.
- **Nut Grinding:** Use the fine grating blade for nuts like peanuts and almonds.
- **Ice Crushing:** Use the ice crushing blade for making shaved ice for smoothies or desserts.



UPGRADED SUCTION BASE

Better secures the grater onto the counter

PREMIUM DRUM BLADES

Durable stainless steel and BPA free



DETACHABLE DESIGN

Foreasiercleaning andstorage

This image demonstrates the ice crushing capability of the grater. It shows the machine actively producing fine shaved ice, with a bowl of the finished product ready for use. Adjacent smaller images display creative applications, such as shaved ice topped with fruit and nuts, and a simple, refreshing bowl of plain shaved ice.

Your browser does not support the video tag.

A detailed video presentation of the SUSTEAS Rotary Cheese Grater, illustrating the functionality of its six interchangeable blades. The video shows the grater processing various ingredients, highlighting the different textures and cuts achievable with each blade, from fine grating to thick slicing.

CHANGING BLADES

To change the blade for different tasks:

1. Ensure the unit is empty of food and the handle is detached.
2. Carefully remove the currently installed blade from the transparent barrel.

3. Select the new desired blade.
4. Insert the new blade into the transparent barrel, ensuring it is securely seated.
5. Reattach the handle.



<input checked="" type="checkbox"/> Bigger size	VS	<input type="checkbox"/> Small size
<input checked="" type="checkbox"/> Easy to Clean	VS	<input type="checkbox"/> Hard to Clean
<input checked="" type="checkbox"/> More Substantial Heft	VS	<input type="checkbox"/> Flimsier Construction
<input checked="" type="checkbox"/> 6 blades with storage box	VS	<input type="checkbox"/> 1-3 blades

A close-up view highlighting the detachable design of the grater's blades. A hand is shown easily removing a blade from its housing, illustrating the convenience for cleaning and interchanging different blade types.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and hygiene of your grater.

1. **Disassembly:** Detach the handle, remove the transparent barrel, and carefully remove the blade.
2. **Washing:** All detachable parts (transparent barrel, food pusher, blades, handle) are washable. Rinse them under running water immediately after use to prevent food residue from drying. Use a mild dish soap and a brush if necessary to remove stubborn particles.
3. **Main Unit:** Wipe the main unit and suction base with a damp cloth. Do not immerse the main unit in water.
4. **Drying:** Ensure all parts are thoroughly dry before reassembly or storage to prevent rust on stainless steel blades and maintain hygiene.

STORAGE

Store the rotary grater and its accessories in a dry place. The included blade storage case helps keep the interchangeable blades organized and protected.



SUSTEAS *Better home & Better life*

This image provides a size comparison of the SUSTEAS Rotary Cheese Grater, showing its dimensions (4.89 inches wide, 10.44 inches high) next to a standard box grater. It also features the compact blade storage box, emphasizing the product's thoughtful design for organization and space-saving.

TROUBLESHOOTING

Refer to this table for common issues and their solutions:

Problem	Possible Cause	Solution
Unit does not suction to countertop.	Countertop is not clean, smooth, or dry.	Clean and dry the countertop thoroughly. Ensure no air is trapped under the suction base.
Food is not processing efficiently.	Blade is dull or incorrect for the food type. Food pieces are too large.	Ensure the correct blade is installed. Cut food into smaller, manageable pieces.

Problem	Possible Cause	Solution
Handle is difficult to turn.	Food is too hard or too much pressure is applied.	Reduce the amount of food in the barrel. Apply steady, moderate pressure with the food pusher. Ensure the blade is clean and free of obstructions.
Food gets stuck in the barrel.	Food pieces are too large or soft.	Cut food into appropriate sizes. For softer foods, chill them slightly before processing if possible.

PRODUCT SPECIFICATIONS

- **Model:** A911
- **Brand:** SUSTEAS
- **Color:** Black
- **Material:** ABS+PP, Stainless Steel
- **Product Dimensions:** 4.89"L x 4.89"W x 10.44"H
- **Item Weight:** 3.19 pounds
- **Dishwasher Safe:** No (for main unit), Detachable parts are washable.

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact SUSTEAS customer service directly. Keep your purchase receipt for warranty claims.

Related Documents - A911

	<p>SUSTEAS Vegetable Grater Instruction Manual</p> <p>Comprehensive guide for the SUSTEAS Vegetable Grater, covering product parts, installation, blade changing, materials, and environmental disposal information.</p>
	<p>SUSTEAS SL-107A Electric Grill Instruction Manual</p> <p>Comprehensive instruction manual for the SUSTEAS SL-107A Electric Grill, covering safety precautions, operating components, handling, usage tips, cleaning, and product specifications.</p>
	<p>Susteas Electric Steamer Instruction Manual</p> <p>This instruction manual provides detailed information on the safe operation, application, cleaning, and maintenance of the Susteas Electric Steamer. It includes technical specifications, product structure diagrams, operation panel guidance, and fault analysis.</p>