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## SUSTEAS SUSTEAS Rotary Cheese Grater and Cold Press Juicer

# SUSTEAS Rotary Grater & Cold Press Juicer Instruction Manual

Model: SUSTEAS Rotary Cheese Grater and Cold Press Juicer

## 1. INTRODUCTION

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Thank you for choosing the SUSTEAS Rotary Grater & Cold Press Juicer. This versatile appliance combines the functionality of a rotary cheese grater and a slow masticating juicer, designed to enhance your kitchen experience. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image 1.1: The SUSTEAS Rotary Grater and Cold Press Juicer, showing the grater unit, interchangeable blades, and product packaging.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Keep hands and utensils away from moving parts during operation.
- Do not immerse the motor base in water or other liquids.
- Ensure the appliance is properly assembled before use.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is not intended for use by persons 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.

- Close supervision is necessary when any appliance is used by or near children.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.

### 3. PARTS LIST

Familiarize yourself with the components of your SUSTEAS appliance:

#### 3.1. Rotary Grater Components

- Grater Base with Suction Cup
- Handle
- Food Pusher
- Transparent Food Chute
- Interchangeable Blades (Fine Shredding, Coarse Shredding, Slicing, etc.)
- Blade Storage Box



#### INTERCHANGEABLE BLADES

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



*Image 3.1: The rotary grater showing various interchangeable blades made of 430 stainless steel.*

### **3.2. Cold Press Juicer Components**

- Motor Base (with ON/OFF/REV switch)
- Juicing Chamber
- Auger (Propeller)
- Filter Screen
- Juice Spout with Anti-drip Cap
- Pulp Spout
- Food Pusher
- Juice Container
- Pulp Container
- Cleaning Brush



*Image 3.2: The cold press juicer with its main body, juice container, and pulp container.*

## 4. SETUP AND ASSEMBLY

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### 4.1. Rotary Grater Assembly

1. Place the grater base on a clean, smooth, non-porous surface. Press down firmly on the base to engage the suction cup, ensuring it is securely fixed.
2. Insert the desired interchangeable blade into the transparent food chute. Ensure it clicks into place.
3. Attach the handle to the side of the food chute, aligning the gears.
4. Place the food pusher into the top opening of the food chute.



## EASY INSTALLATION OF SHREDDING BLADES

It is also suitable for cheese, chocolate, peanuts, potatoes, cookies, and nuts.



POTATO



PEANUT



NUT



CHOCOLATES



CHEESE



BISCUIT

Image 4.1: Demonstrates the simple process of installing a shredding blade into the rotary grater.

## 4.2. Cold Press Juicer Assembly

1. Place the motor base on a stable, flat surface.
2. Align the juicing chamber with the motor base and twist clockwise until it locks securely.
3. Insert the filter screen into the juicing chamber, followed by the auger (propeller).
4. Attach the lid to the top of the juicing chamber, ensuring it is properly aligned and locked.
5. Place the juice container under the juice spout and the pulp container under the pulp spout.
6. Ensure the anti-drip cap on the juice spout is closed before juicing.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Using the Rotary Grater

1. Ensure the grater is securely assembled and the suction cup is engaged.

2. Place a bowl or plate beneath the grater chute to collect the grated food.
3. Insert the food item (e.g., cheese, vegetables, nuts) into the top opening of the food chute.
4. Apply gentle pressure with the food pusher while turning the handle clockwise.
5. Continue until all food is grated.
6. **Note:** This grater is suitable for cheese, chocolate, peanuts, potatoes, cookies, and nuts.



## INTERCHANGEABLE BLADES

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



Image 5.1: The rotary grater being used to slice cucumbers, demonstrating its versatility with various ingredients like potato, cucumber, purple cabbage, eggplant, carrot, radish, and more.

## 5.2. Using the Cold Press Juicer

1. Ensure the juicer is correctly assembled and the juice and pulp containers are in place.
2. Plug the power cord into a suitable electrical outlet.
3. Prepare fruits and vegetables by washing them thoroughly. For larger items, the 5.3-inch oversized feed chute allows for whole or large pieces, reducing pre-cutting time.
4. Turn the ON/OFF/REV switch to the "ON" position.
5. Slowly feed the prepared produce into the feed chute. Use the food pusher only if necessary to guide the produce

down.

6. Once juicing is complete, turn the switch to "OFF" and unplug the appliance.
7. Open the anti-drip cap to release the juice into the container.
8. **Reverse Function (REV):** If food gets jammed, switch to "REV" for a few seconds to clear the blockage, then switch back to "ON".



**5.3** inches

**5.3** inches

**50** oz

**5.3-INCH OVERSIZED FEED**  
No pre-cutting saves you waiting time for juicing

Large diameter

Image 5.2: The cold press juicer highlighting its 5.3-inch oversized feed chute, designed to accommodate larger fruits and vegetables without extensive pre-cutting.



Rapid Juicing



High juice yield



Lower Noise



## POWERFUL CHEWING TECHNOLOGY UPGRADED PROPELLER

*Image 5.3: Close-up of the juicer's upgraded propeller, illustrating the powerful chewing technology for efficient juice extraction.*

## 6. CLEANING AND MAINTENANCE

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Regular cleaning ensures optimal performance and extends the life of your appliance.

### 6.1. Disassembly for Cleaning

1. Always unplug the appliance before disassembling or cleaning.
2. For the grater, detach the handle, remove the food pusher, and carefully remove the blade from the chute.
3. For the juicer, remove the lid, auger, and filter screen from the juicing chamber. Detach the juicing chamber from the motor base.

### 6.2. Cleaning Instructions

- **Dishwasher Safe:** All detachable parts (blades, chutes, juicing chamber, auger, filters, containers) are dishwasher safe. Place them on the top rack.

- **Hand Washing:** For hand washing, rinse all detachable parts under running water immediately after use. Use the provided cleaning brush to remove any pulp or food residue from the filter screen and other intricate parts. Wash with warm, soapy water, then rinse thoroughly and dry.
- **Motor Base:** Wipe the motor base with a damp cloth. **Do not immerse the motor base in water or any other liquid.**
- Ensure all parts are completely dry before reassembling or storing.

### 6.3. Storage

Store the appliance and its accessories in a clean, dry place, away from direct sunlight and out of reach of children.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch is off; improper assembly.	Ensure power cord is securely plugged in. Turn the switch to "ON". Check if all parts are correctly assembled and locked.
Juicer stops during operation or jams.	Too much food fed at once; hard ingredients causing blockage.	Turn the switch to "REV" for a few seconds to clear the blockage, then switch back to "ON". Feed produce slowly. Cut very hard ingredients into smaller pieces.
Grater handle is difficult to turn.	Food item is too large or too hard; blade is clogged.	Cut food into smaller pieces. Do not force the handle. Disassemble and clean the blade if clogged.
Excessive vibration or noise from juicer.	Improper assembly; uneven surface.	Ensure all juicer parts are correctly assembled and locked. Place the juicer on a stable, flat surface.

## 8. PRODUCT SPECIFICATIONS

- **Brand:** SUSTEAS
- **Model:** SUSTEAS Rotary Cheese Grater and Cold Press Juicer
- **ASIN:** B0DWM9CHKX
- **Color:** Silver (Note: Product appearance may vary slightly from images)
- **Style:** Rotary Cheese Grater and Cold Press Juicer
- **Grater Blades:** Made of 430 Stainless Steel, BPA Free
- **Juicer Feed Chute Size:** 5.3 inches
- **Juicer Motor Power:** 300W
- **Dishwasher Safe Parts:** Yes (detachable parts)
- **First Available:** February 26, 2025

# NEW GRATER

Solid Materials, Substantial Product



<input checked="" type="checkbox"/> Bigger size	VS	<input checked="" type="checkbox"/> Small size
<input checked="" type="checkbox"/> Easy to Clean	VS	<input checked="" type="checkbox"/> Hard to Clean
<input checked="" type="checkbox"/> More Substantial Heft	VS	<input checked="" type="checkbox"/> Flimsier Construction
<input checked="" type="checkbox"/> 5 Blades With Wstorage Box	VS	<input checked="" type="checkbox"/> 1-3 blades

Image 8.1: Dimensions of the rotary grater (9.8 inches wide, 11 inches high) and a comparison highlighting its larger size, ease of cleaning, substantial build, and 5 blades with storage.

## 9. WARRANTY AND CUSTOMER SUPPORT

SUSTEAS is committed to providing high-quality products. For warranty information, technical support, or any questions regarding your appliance, please refer to the warranty card included with your purchase or contact SUSTEAS customer service through the retailer where the product was purchased. Please have your model number (B0DWM9CHKX) and purchase date ready when contacting support.

You can also visit the official SUSTEAS store for more information: [SUSTEAS Store](#)



