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› [SUSTEAS Rotary Cheese Grater with Handle, Kitchen Mandoline Vegetable Slicer with 5 Interchangeable Blades, Easy to Clean, Strong Suction, Grater Slicer for Fruit, Vegetables, Nuts, with Storage Case User Manual](#)

### SUSTEAS LS-1095

# SUSTEAS Rotary Cheese Grater Instruction Manual

Model: LS-1095 | Brand: SUSTEAS

## 1. INTRODUCTION

Thank you for choosing the SUSTEAS Rotary Cheese Grater. This versatile kitchen tool is designed to simplify your food preparation with its efficient grating, slicing, and shredding capabilities. Featuring 5 interchangeable blades and a strong suction base, it provides a safe and convenient way to process various ingredients. Please read this manual carefully before use to ensure proper operation and maintenance.

### Key Features:

- **Multi-functional Blades:** Comes with 5 interchangeable blades for thin slices, crinkle cuts, thick shreds, fine shreds, and coarse shreds.
- **Versatile Use:** Ideal for cheese, potatoes, zucchini, cucumbers, carrots, nuts, and more.
- **Premium Materials:** Constructed from food-grade ABS and stainless steel, ensuring BPA-free safety.
- **Enhanced Safety:** Includes a food pusher to keep hands away from blades during operation.
- **Strong Suction Base:** Upgraded base securely adheres to clean, smooth surfaces for stability.
- **Easy to Clean & Store:** Detachable design allows for easy disassembly and rinsing. Comes with a compact storage box for blades.

## 2. PRODUCT COMPONENTS

Before assembly, ensure all components are present and undamaged. The SUSTEAS Rotary Cheese Grater includes the following parts:

- Main Grater Body with Suction Base
- Crank Handle
- Food Pusher
- 5 Interchangeable Drum Blades (Slicing, Wavy Slicing, 2mm Julienne, 4mm Shredding, 6mm Shredding)
- Blade Storage Case



Image: Overview of the SUSTEAS Rotary Cheese Grater and its various blades, showing the different types of cuts they produce.

### 3. SETUP INSTRUCTIONS

Follow these steps to assemble your rotary cheese grater:

1. **Secure the Suction Base:** Place the grater body on a clean, smooth, and dry surface (e.g., quartz, tile, glass countertop). Push down firmly on the grater body and turn the locking knob clockwise until the

suction base is securely attached to the surface. This prevents slipping during use.



Image: A hand turning the locking knob to secure the grater's suction base.

- 2. Install the Blade:** Select the desired drum blade. Align the blade with the opening in the grater body and insert it into the bucket until it clicks into place. Ensure it is seated firmly.



Image: A hand inserting a drum blade into the main grater body.

- 3. Attach the Handle:** Slide the crank handle onto the shaft of the installed drum blade. Turn the handle clockwise until it is securely fixed.



Image: A hand attaching the crank handle to the side of the grater.

- 4. Insert the Food Pusher:** Place the food pusher into the top opening of the grater. This will be used to guide food towards the blade during operation.



Image: A hand placing the food pusher into the top chute of the grater.

# INSTALLATION STEPS

Convenient installation saves effort



Image: A visual representation of the four installation steps: locking the suction base, installing the blade, fixing the handle, and inserting the food pusher.

## 4. OPERATING INSTRUCTIONS

Once assembled, your SUSTEAS Rotary Cheese Grater is ready for use. Always ensure the grater is stable and secure before beginning.

- 1. Prepare Ingredients:** Cut your ingredients into pieces that fit comfortably into the feeding chute. For best results, ensure ingredients are firm enough to be grated or sliced.
- 2. Place Container:** Position a bowl or plate beneath the output chute to collect the processed food.
- 3. Feed Ingredients:** Place the prepared ingredient into the feeding chute. Use the food pusher to gently press the ingredient down towards the blade. **Never use your fingers to push food into the blade.**
- 4. Operate the Handle:** While applying gentle pressure with the food pusher, turn the crank handle

clockwise. The blade will rotate, processing the food and expelling it through the output chute.

## Blade Functions:

The grater comes with 5 distinct blades, each designed for specific cutting needs:

- **Slicing Blade:** For thin, uniform slices of cucumbers, carrots, potatoes.
- **Wavy Slicing Blade:** Creates decorative crinkle cuts for potatoes, radishes, carrots.
- **2mm Julienne Blade:** Produces fine, thin strips, ideal for carrots, zucchini, or cheese.
- **4mm Shredding Blade:** For medium shreds of cheese, cabbage, or potatoes.
- **6mm Shredding Blade:** For coarse shreds of cheese, nuts, or chocolate.

## MEET DIFFERENT CUTTING NEEDS

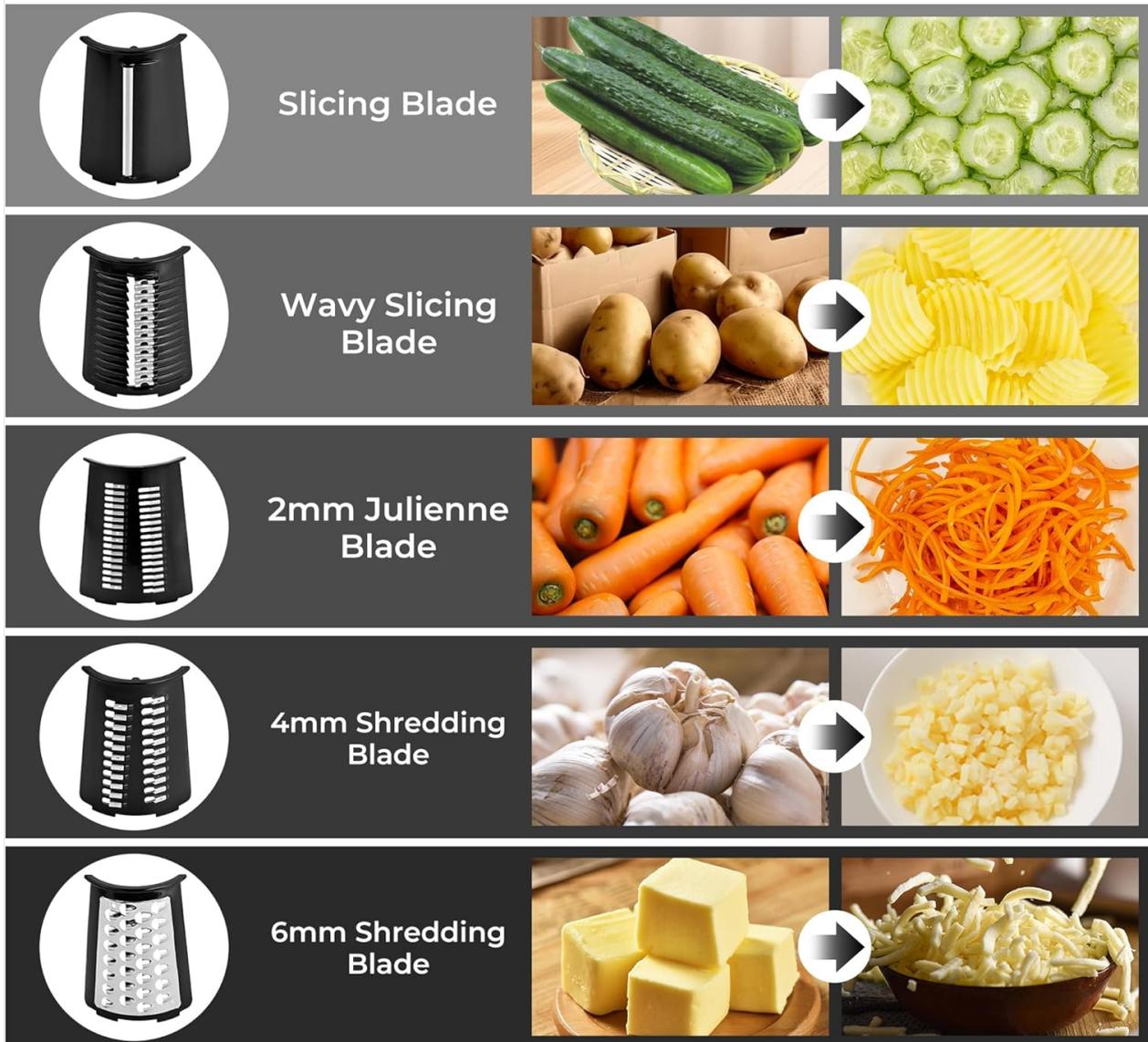


Image: A visual guide to the five interchangeable blades and the types of cuts they produce, including slicing, wavy slicing, 2mm julienne, 4mm shredding, and 6mm shredding.

# Enjoy Your Kitchen Time



Image: The rotary grater actively processing cheese into a bowl, demonstrating its efficiency.

## Demonstration Video:

Video: A short demonstration of the SUSTEAS Rotary Cheese Grater in action, showcasing its ease of use and the results of slicing potatoes and shredding cabbage.

## 5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your grater and ensure hygienic use.

- **Disassembly:** To clean, first unlock the suction base by turning the knob counter-clockwise. Detach the crank handle, remove the drum blade, and separate the food pusher from the main body.
- **Cleaning:** All parts, except the main grater body with the suction base, are top-rack dishwasher safe. For the main body, wipe it clean with a damp cloth. The blades can be rinsed under running water. Use a brush to remove any stuck food particles from the blades carefully.
- **Drying:** Ensure all parts are thoroughly dried before reassembly or storage to prevent rust and maintain

hygiene.

- **Storage:** Store the clean, dry blades in the provided compact storage case. Store the grater in a dry place.



Image: A hand demonstrating the removal of a detachable blade from the grater for cleaning.



Image: The blade storage case, showing how the various blades and other components can be neatly organized.

## 6. TROUBLESHOOTING

If you encounter any issues with your SUSTEAS Rotary Cheese Grater, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grater is not stable / Suction base not holding.	Surface is not clean, smooth, or dry; locking knob not fully engaged.	Ensure the countertop is clean, dry, and smooth. Press down firmly on the grater and turn the locking knob clockwise until it is fully secured.
Food is not grating/slicing properly or is getting stuck.	Ingredient is too soft or too large; blade is dull or incorrectly installed; chute is clogged.	Ensure ingredients are firm and cut to an appropriate size. Check that the blade is correctly installed and not damaged. Clear any clogs in the angled feed chute. Apply consistent, gentle pressure with the food pusher.
Plastic flakes or debris in food.	Blade scraping against the plastic housing.	Ensure the blade is correctly installed and centered. If the issue persists, discontinue use and contact customer support.

Problem	Possible Cause	Solution
Difficulty cleaning certain parts.	Food residue stuck in crevices.	Disassemble all parts immediately after use. Rinse thoroughly. Use a small brush for hard-to-reach areas on the blades.

## 7. SPECIFICATIONS

- **Model Number:** LS-1095
- **Brand:** SUSTEAS
- **Color:** Silver-black
- **Material:** ABS+SUS430 (Food-grade ABS plastic and 430 Stainless Steel)
- **Product Dimensions:** 10.04"L x 4.92"W x 10.43"H (25.5 cm L x 12.5 cm W x 26.5 cm H)
- **Item Weight:** 2.88 pounds (1.31 kg)
- **Blades:** 5 interchangeable drum blades

## 8. WARRANTY AND SUPPORT

SUSTEAS products are manufactured with high-quality materials and undergo strict quality control. For any questions, concerns, or warranty claims regarding your Rotary Cheese Grater, please contact SUSTEAS customer support. Please retain your proof of purchase for warranty purposes.

For further assistance, visit the official SUSTEAS store or contact their customer service team through the platform where you purchased the product.

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### Related Documents - LS-1095



#### [SUSTEAS Vegetable Grater Instruction Manual](#)

Comprehensive guide for the SUSTEAS Vegetable Grater, covering product parts, installation, blade changing, materials, and environmental disposal information.



[SUSTEAS SL-107A Electric Grill Instruction Manual](#)

Comprehensive instruction manual for the SUSTEAS SL-107A Electric Grill, covering safety precautions, operating components, handling, usage tips, cleaning, and product specifications.



[Susteas Electric Steamer Instruction Manual](#)

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.

**SERVICE MANUAL FOR**

LS-2220 LS-2150  
LS-2720 LS-2125b  
LS-2820 LS-2125b  
LS-2920 SL-7  
LS-2320 JS-23  
LS-2725 VX-1435  
LS-2825 X-5  
LS-1520 LX-3125  
LS-2020 LS-3125  
LS-2125 LS-3000  
LS-2129 LS-5000  
LS-2130

[Brother Sewing Machine Service Manual: LS-2220 and other models](#)

Comprehensive service manual for Brother LS-2220, LS-2720 Zigzag Stitch Sewing Machines, covering general information, maintenance, adjustments, and troubleshooting. Includes detailed instructions for various components and settings.

**SERVICE MANUAL FOR**

LS-2220 LS-2150  
LS-2720 LS-2125b  
LS-2820 LS-2125b  
LS-2920 SL-7  
LS-2320 JS-23  
LS-2725 VX-1435  
LS-2825 X-5  
LS-1520 LX-3125  
LS-2020 LS-3125  
LS-2125 LS-3000  
LS-2129 LS-5000  
LS-2130

[Brother Sewing Machine Service Manual: Model Adjustments and Maintenance](#)

Comprehensive service manual for Brother sewing machines, covering detailed adjustments for models like LS-2220, LS-2720, LS-3000, and more, including needle swing, loop lift, and tension settings.