

Geedel PS-336S

Geedel Rotary Cheese Grater (Model PS-336S) Instruction Manual

Upgraded Vegetable Shredder with 4 Interchangeable Blades

INTRODUCTION

Thank you for choosing the Geedel Rotary Cheese Grater. This manual provides essential information for the safe and efficient use of your new kitchen appliance. Please read it thoroughly before first use and keep it for future reference.

PRODUCT FEATURES

- **Fully Upgraded Design:** Wider inlet and outlet (30% wider) for easier handling of uncut vegetables, increasing productivity. Blades are sharper, cutting 18 times faster and delivering 50% more ingredients per rotation. Reinforced suction cups are larger and more stable.
- **Effortless Operation:** Ultra-sharp 430 stainless steel blades allow for effortless grating of soft and hard cheeses, as well as various vegetables.
- **Safe & Reliable Use:** Constructed from food-grade, BPA-free materials. Upgraded suction base provides strong grip for secure countertop fixation. Pusher keeps hands away from blades.
- **Multi-Blade Versatility:** Includes four interchangeable 430 stainless steel blades: a wavy slicing blade, a slicing blade, a shredding blade, and a fine shredding blade. Ideal for cheese, radish, nuts, potato, carrot, cucumber, zucchini, and more.
- **Easy To Clean and Store:** All components are fully detachable for hassle-free cleaning. Dishwasher safe (top rack) or rinse under running water. Blades can be stacked for compact storage.

SETUP INSTRUCTIONS

1. **Secure the Base:** Place the grater on a clean, dry, and flat countertop. Turn the knob on the base clockwise to lock the suction cup, ensuring it is firmly attached and stable.
2. **Insert Feeding Jar:** Align the clear feeding jar with the base and insert it until it clicks securely into place.
3. **Select and Attach Blade:** Choose the desired stainless steel blade (slicing, shredding, fine shredding, or wavy slicing). Insert the blade into the feeding jar and attach the handle by aligning it and pressing it into place.
4. **Prepare Ingredients:** Cut ingredients to a size that fits comfortably into the wider inlet of the feeding jar.

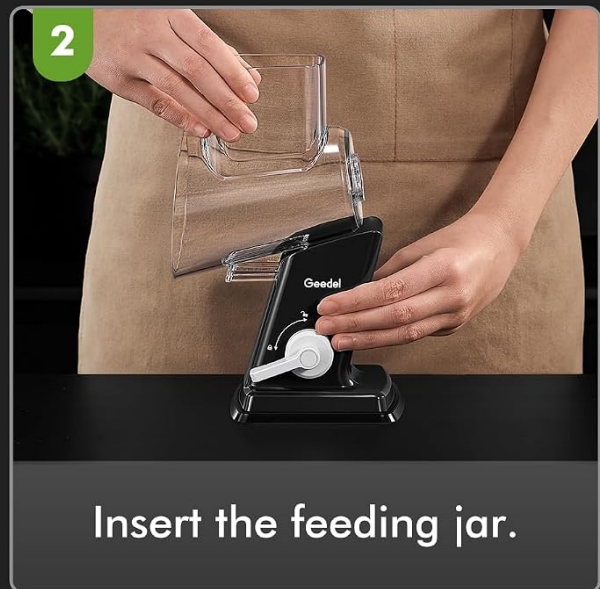
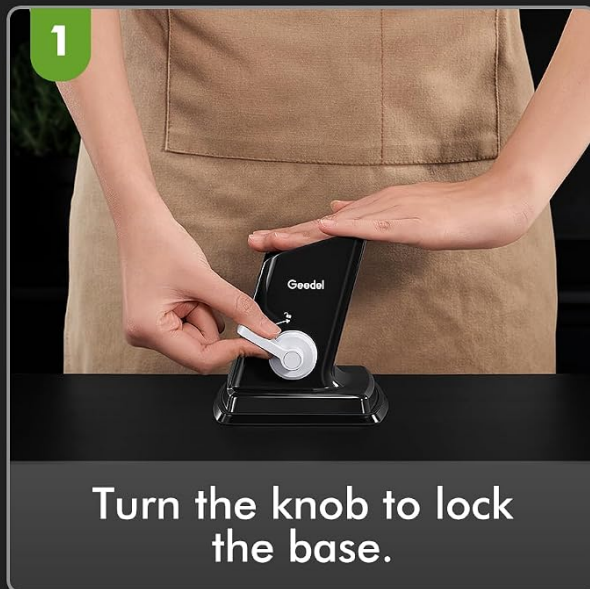


Figure 1: Step-by-step assembly and usage of the Geedel Rotary Cheese Grater. This image illustrates securing the base, inserting the feeding jar, attaching a blade, and rotating the handle for operation.



STAY ANCHORED, PREP WISELY

The larger suction base boosts grip strength, ensuring rock-solid stability for safer, steadier operation.

Figure 2: The large suction base of the grater ensures stability during use, preventing slipping and enhancing safety.

OPERATING INSTRUCTIONS

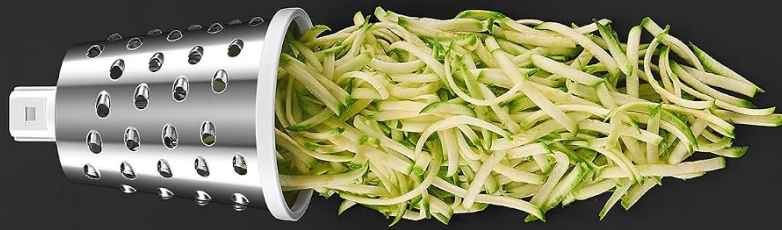
1. **Load Ingredients:** Place your prepared food item (e.g., cheese, vegetable) into the feeding jar.
2. **Use the Pusher:** Place the food pusher on top of the ingredient. This keeps your hands safely away from the blades.
3. **Rotate Handle:** While applying gentle pressure with the food pusher, rotate the handle clockwise. The sharp blades will process the ingredient quickly and efficiently.
4. **Collect Processed Food:** The processed food will exit through the chute into a bowl placed underneath.

UPGRADED ROTARY CHEESE GRATER



Figure 3: The grater efficiently processes various ingredients, demonstrating its versatility for different food preparations.

MEET DIFFERENT CUTTING NEEDS



Shredding Blade

Slicing Blade



Fine Shredding Blade

Wavy Slicing Blade



Figure 4: The four interchangeable blades offer diverse cutting options: shredding, slicing, fine shredding, and wavy slicing for various culinary needs.

Wavy Slicing Blade



Potato



Zucchini



Carrot



Cucumber

Figure 5: The wavy slicing blade creates decorative wavy cuts for potatoes, zucchini, carrots, and cucumbers.

Slicing Blade



Carrot



Potato



Cucumber



Radish

Figure 6: The slicing blade is perfect for creating thin, uniform rounds of vegetables like carrots, potatoes, cucumbers, and radishes.

Shredding Blade



Carrot



Potato



Cucumber



Zucchini

Figure 7: The shredding blade yields long, thin strands of vegetables such as carrots, potatoes, cucumbers, and zucchini.

Fine Shredding Blade



Cheese



Zucchini



Oreo



Nuts

Figure 8: The fine shredding blade is ideal for finely grating cheese, zucchini, or grinding nuts and cookies.

Cleaning

All components of the Geedel Rotary Cheese Grater are fully detachable for easy cleaning. You can either place them on the top rack of your dishwasher or rinse them under running water for quick and hygienic maintenance. Ensure all food residue is removed from the blades and housing.

Storage

After cleaning and drying, the four blades can be stacked together. This design effectively saves kitchen space and helps keep your kitchen organized and clutter-free.

TROUBLESHOOTING

- **Grater not stable:** Ensure the suction base is locked onto a clean, dry, and smooth countertop surface. Re-engage the locking knob firmly.
- **Difficulty rotating handle:** Check that the blade is correctly inserted and the handle is properly attached. Ensure ingredients are not too large or hard for the selected blade. Apply steady, even pressure with the food pusher.
- **Food clogging:** If food accumulates, disassemble the unit and clear any blockages. Ensure ingredients are cut to appropriate sizes before feeding.

SPECIFICATIONS

Feature	Detail
Brand	Geedel
Model Number	PS-336S
Color	Black
Material	Stainless Steel (Blades), Food-grade ABS (Body)
Style	4 Blades
Item Weight	1.5 Pounds
Included Components	Feeding Jar, Handle, 4 Stainless Steel Blades, Pusher, Suction Base
Dishwasher Safe	Yes



Figure 9: Product dimensions for the Geedel Rotary Cheese Grater, including the main unit and a blade.

WARRANTY INFORMATION

For specific warranty details and terms, please refer to the product packaging or contact Geedel customer support directly. Keep your purchase receipt as proof of purchase for any warranty claims.

CUSTOMER SUPPORT

If you have any questions, concerns, or require assistance with your Geedel Rotary Cheese Grater, please visit the official Geedel website or contact their customer service department. Contact information can typically be found on the product packaging or on the Geedel brand store page.

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