

contacto Parmesan Grater Instructions

Simple rotation job without mess or fuss
the GRATERMASTER® scratches Parmesan into sandy
rubbles rather than aerated threads



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Parmesan Grater Instructions

READ INSTRUCTIONS THOROUGHLY WITH PROPER PRACTICE
BEFORE USE, AND SAVE THIS INSTRUCTIONS FOR FUTURE REFERENCE.

Loading the cheese

The top cap is seated on top of the clear container. Remove the cap for loading cheese blocks into 2 chambers in container.

Raising the plunger

The plunger is mounted with a threaded shaft at the center of container. While twisting the clear container clockwise, the plunger will descend along the shaft to press cheese to come in contact with the blade for grating. Before removing the top cap for loading, raise the plunger to the limit and in the end until it merges in and is interlocked with the cap.

2 ways to raise the plunger.

Figure 1
raise the plunger by clear container

With one hand holding the v-sleeve, the other hand turns the clear container anticlockwise. The plunger will rise up along threads gradually by each turn of the clear container. Keep turning anticlockwise until a "click" sounds that indicates the interlock with the cap. If keep turning anticlockwise, "click" will repeat and this is normal without the concern of damage to the interlocking mechanism.

Figure 2
raise the plunger by the handle at base rest

A built-in retractable handle at the base rest can be an aid to raise the plunger faster. For right-hander, lay the GRATERMASTER sideways with the top cap to the left for left hand to hold the clear container, not the cap only, firmly and then right hand spins the handle clockwise until the plunger snapped with the cap after a "click". For left-hander, the upper cap to the right and operate clockwise spinning with left hand.

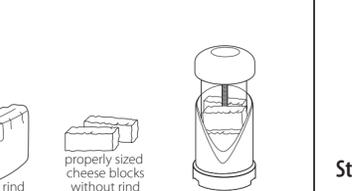
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Figure 3
remove the top cap



Keep the GRATERMASTER upright. With one hand holding the clear container, not the v-sleeve only, the other hand turns the top cap anticlockwise until it comes off from the container. The cap should have the plunger attached. If the plunger does not go with the cap, place the cap back to the container and turn it clockwise until tight, and then repeat raising the plunger until a "click" sounds.

Figure 4
cheese preparation technique



For cheese with a rind, cut the rind off and then cut cheese into blocks in the proper size so that they can fit **EASILY** and **LOOSELY** into the chamber. Stack cheese blocks in each chamber as much as wished, but not to stack over the divider. The divider allows two kinds of cheese or other food items to be grated together. Place the cap back to the container and turn it clockwise until tight.

2

Bringing down the plunger

After cheese loaded and the cap replaced, make sure to bring down the plunger until it touches cheese. While minor loading, take the handle as an aid to bring down the plunger with ease following the instruction as **Figure 2** but spin the handle anticlockwise instead. If nearly filled up, turning the cap clockwise comes in handy.

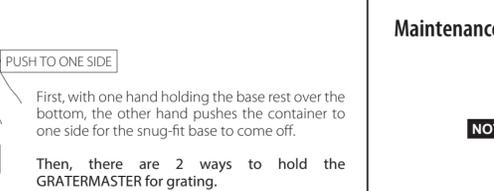
Figure 5
bring the plunger down by the top cap



With one hand grasping the v-sleeve, the other hand turns the top cap clockwise until the plunger touches cheese blocks.

NOTE In process of bringing down the plunger, the blade will scratch cheese slightly and a little grated cheese will be dispensed and held in the base rest, and this is normal.

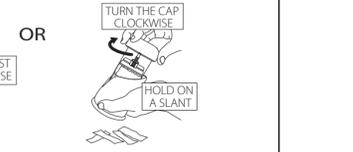
Starting to grate



First, with one hand holding the base rest over the bottom, the other hand pushes the container to one side for the snug-fit base to come off.

3

Figure 6
start slicing



While a firm grip to the v-sleeve with one hand, the other hand holds the clear container over the top cap and turns the clear container clockwise. Grated cheese will start dispensing.

Or, with one hand grasping the v-sleeve in a slope position, the other hand holds and turns the top cap clockwise.

The v-sleeve benefits a monitor to the cheese consuming. Stop grating while running out of cheese.

After use, always place the GRATERMASTER back onto the snug-fit base rest to keep residual from spilling. While stored in the refrigerator, the snug-fit base rest can also help cheese leftovers not dry up fast and prevent pungent odor from wafting over other food items.

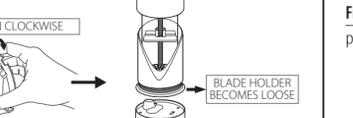
Maintenance

The GRATERMASTER can be taken apart for the easy access to clean all parts.
Follow **STEP 1** to **STEP 2** for taking it apart.

NOTE Replace the base rest before starting the process.

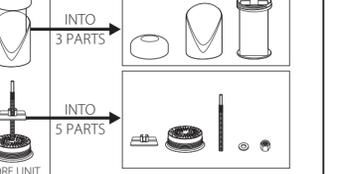
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Figure 7
fully apart for cleaning



With one hand holding the v-sleeve, the other hand turns the base rest clockwise until it stops and then keep turning it in the same direction with a little effort, the blade holder will become loose and then remove the base rest.

Figure 8
fully apart for cleaning



Turn the blade holder following the mark "LOOSE ▷" on it until the blade holder with blade, shaft and plunger, the core unit, is completely detached and slipped off from the bottom of the v-sleeve.

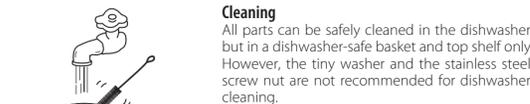
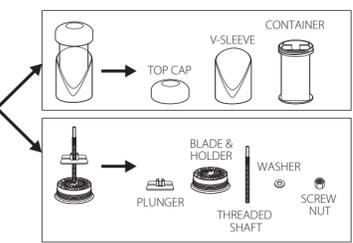
Turn the top cap anticlockwise until it comes off from the clear container. Then, v-sleeve can be lifted to separate from the container.

The core unit can be separated into 5 parts. First, spin the plunger with forefinger anticlockwise until it comes off the threaded shaft from the top end. Then, unscrew the hexagonal screw nut from the other end of the shaft to have shaft detached from the blade & holder.

BEWARE OF THE TINY PART OF A WASHER COMING AFTER THE SCREW NUT

5

Figure 9
parts diagram



The blade & holder and the threaded shaft can be washed under tap water helped with a soft brush (a toothbrush really comes in handy) for additional cleaning. Soft brush only, and never use soft cloth or other textiles to scrub the blade and the shaft.

NOTE Avoid fingers contact with the blade in tap water washing.

The washer and the screw nut can be rinsed easily under tap water as well, and is considered as the better way of not becoming hard to find or even losing track after wash.

6

Figure 10
put all parts together



Replace the shaft to blade making sure the threaded end of the shaft is the end to go through blade, and then fix the shaft by the washer in place first followed by turning the screw nut until tight. The clear container has one end threaded (top end) and the other end not (bottom end). Put the container onto blade with the bottom end in contact with the blade.

Then, drop in the v-sleeve from the top of the container. "◁ TIGHT" and "▷ LOOSE ▷" are marked all around the edge of the blade holder. With one hand holding the v-sleeve, the other hand turns the blade holder following the mark "▷ TIGHT" until tight.

Follow **STEP 3** to **STEP 5** to put all parts back together. In process of restoring the GRATERMASTER, avoid fingers contact with blade.

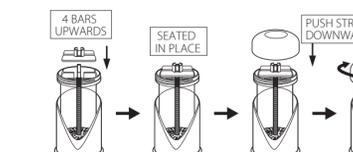
NOTE As tight connection as possible between the blade holder and the v-sleeve is important.

NOW, THE GRATERMASTER IS READY FOR THE NEXT USE.

STEP 5

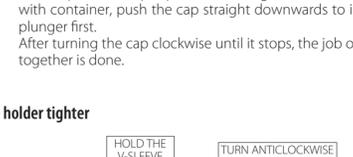
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Figure 11
put all parts together



The square plunger has one side with 4 upright bars around center. Hold bars between fingers and guide slots to fit clear dividers to seat the plunger in place with container. Then, replace the top cap. Before turning it clockwise for the connection with container, push the cap straight downwards to interlock with the plunger first. After turning the cap clockwise until it stops, the job of putting all parts together is done.

Figure 12
put all parts together



Replace the base rest and repeat the way of turning the blade holder loose but in the reverse direction to turn the blade holder tighter helped by the base rest.

NOTE As tight connection as possible between the blade holder and the v-sleeve is important.

NOW, THE GRATERMASTER IS READY FOR THE NEXT USE.

STEP 5

8

Troubleshooting

Laboured grating

Check if cheese blocks are prepared in the proper size so that they fit **LOOSELY** into the clear container.

The plunger is retained in the shaft and interferes with cheese loading

For loading cheese, the plunger must be attached with the top cap and be removed together. If the plunger is retained in the shaft, replace the upper cap and turn it clockwise until tight, and then raise the plunger by either turning the clear container anticlockwise until a "click" sounds or helped by spinning the handle retracted in base rest as **Figure 2** illustrates until a "click" sounds.

While the plunger approaching closer and closer to the top cap, the turning of the container or the handle will become slightly laboured and this is normal.

The blade holder turns loose while in use

Twist the blade holder tighter helped by the base rest as **Figure 12** illustrates.

The threaded shaft is found loose

Check if the washer is in place. If it is, turn the stainless steel screw nut tighter as could.