

Instruction for use DEISS GRATERS

1. Select the Appropriate Ingredient:

- This versatile grater can be used for various ingredients like **cheese (e.g., Parmesan), lemons, garlic, nutmeg, chocolate, fruits, vegetables, and ginger.**

2. Hold the Grater Correctly:

- Grip the ergonomic handle firmly with one hand.
- Place the grater over a bowl, plate, or directly onto your food, or use a cutting board to catch the shavings.

3. Grate the Ingredient:

- **For Parmesan Cheese:** Hold the cheese and move it in a smooth up-and-down motion against the grating surface.
- **For Lemon Zest:** Hold the lemon and run it gently back and forth along the grater. Avoid pressing too hard to avoid zesting the bitter white pith.
- **For Garlic & Ginger:** Use a similar back-and-forth motion to finely grate these ingredients, making sure your fingers stay clear of the sharp grating surface.
- **For Chocolate, Nutmeg, and Spices:** Gently rub the ingredient against the surface to create fine shavings.

4. Adjust Your Pressure:

- Apply light to moderate pressure depending on the hardness of the ingredient. Softer items, like chocolate or zest, need less pressure than harder items, like Parmesan cheese.

5. Safety Tip:

- Keep your fingers away from the sharp grating surface as you work. For smaller pieces of food, stop grating when the item becomes small to avoid any accidents. You can use a small piece of the food or protective gloves to avoid grating your fingers.

6. Collect and Use Your Shavings:

- Once finished, gently tap the grater on the surface or over the bowl to release any remaining shavings.
- Use the freshly grated or zested ingredients in your dishes as required.

7. Cleaning and Maintenance:

- Rinse the grater immediately after use to prevent ingredients from hardening and sticking.
- Use warm soapy water and a brush to clean the surface thoroughly.
- The Deiss PRO is **dishwasher safe**, so you can also place it in the top rack of your dishwasher for easy cleaning.
- Dry the grater thoroughly before storing to avoid rusting.

8. Storage:

- Store the grater in a dry place, and use the protective cover (if provided) to prevent accidental cuts or damage to the blade.