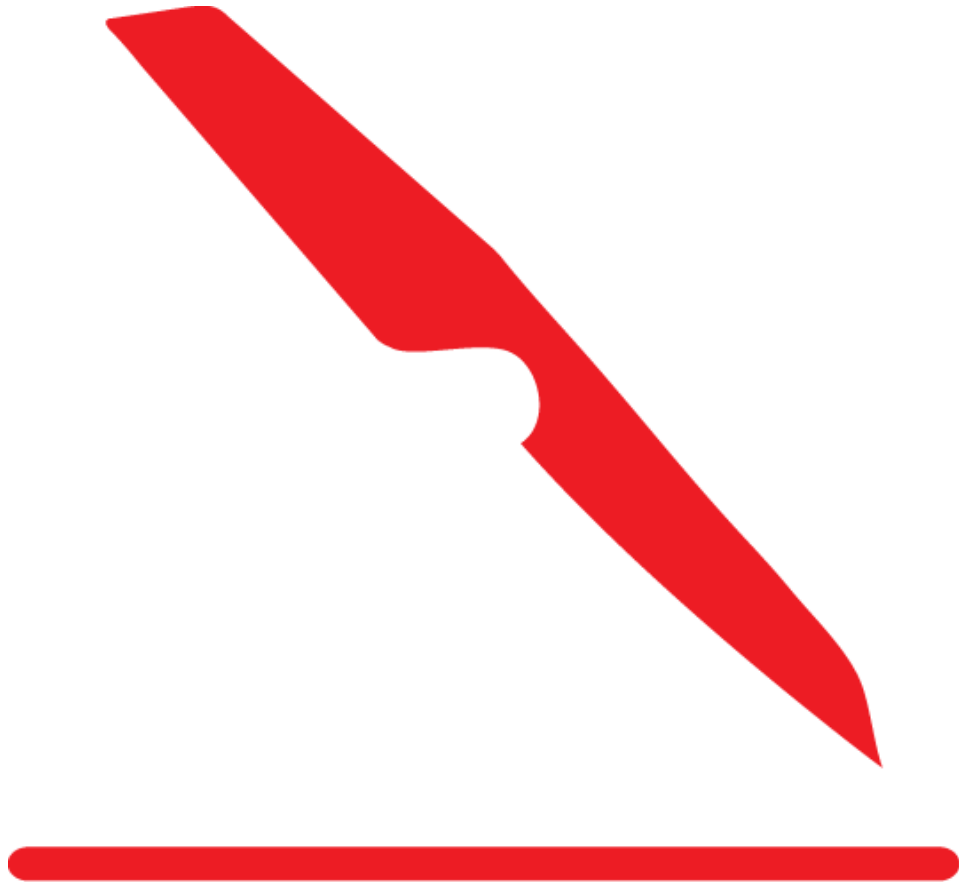


# Easylogics Graters



Kitchen Preparation

## Easylogics Graters



Kitchen Preparation

### *The grater for the greatest results!*

- Grate fresh ingredients effortlessly with the Easylogics Grater.
- The Grater features a special blade technology for easy grating and remarkable results.
- The Easylogics Grater includes the Extra Coarse, Coarse and Zester Blades.



## Key Features and Benefits

Extra Coarse Blade grates apples, potatoes, carrots, Parmesan cheese and chocolate

Coarse Blade grates carrots, cucumbers, zucchini & beets

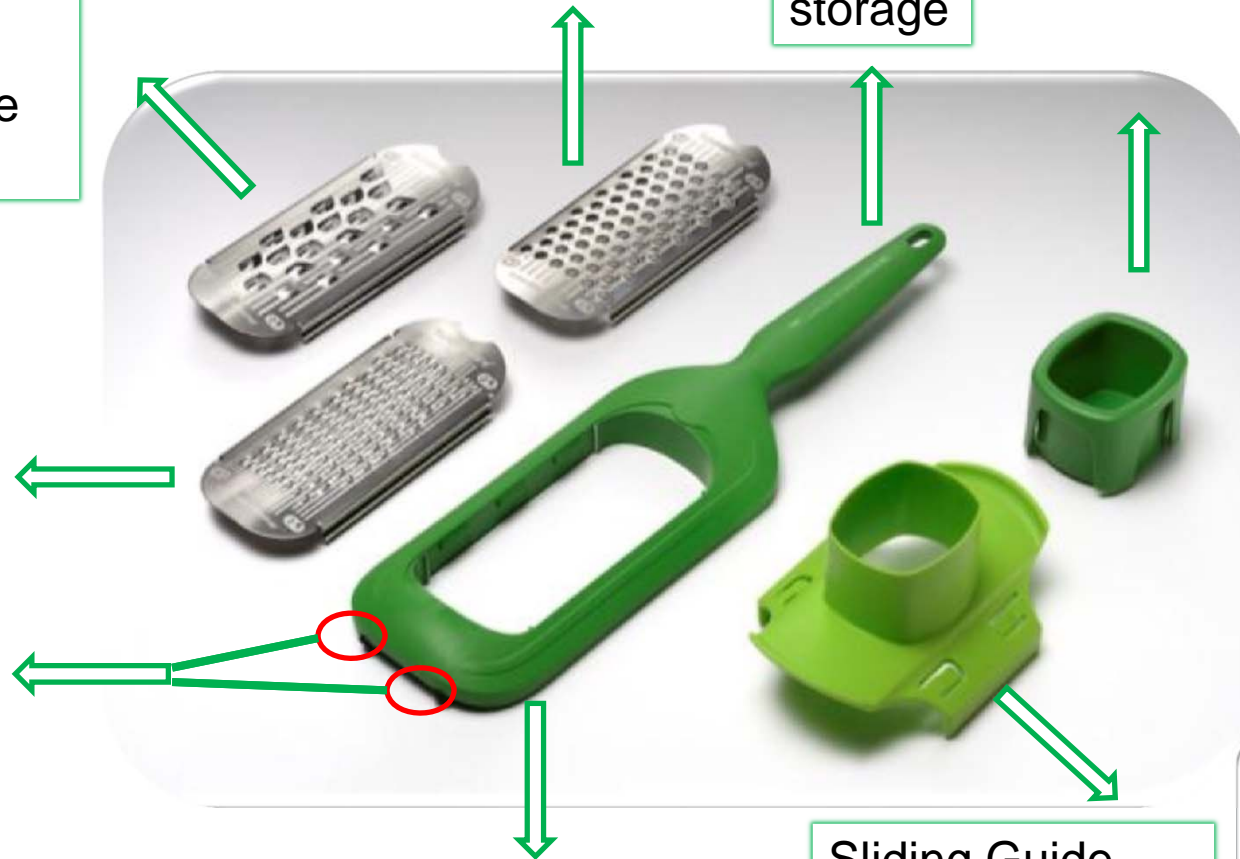
Two anti-skid feet for Grater positioning & secure gripping

Zester Blade grates citrus, chocolate & hard cheese

Hang for storage

Plunger pushes ingredients through Sliding Guide

Kitchen Preparation



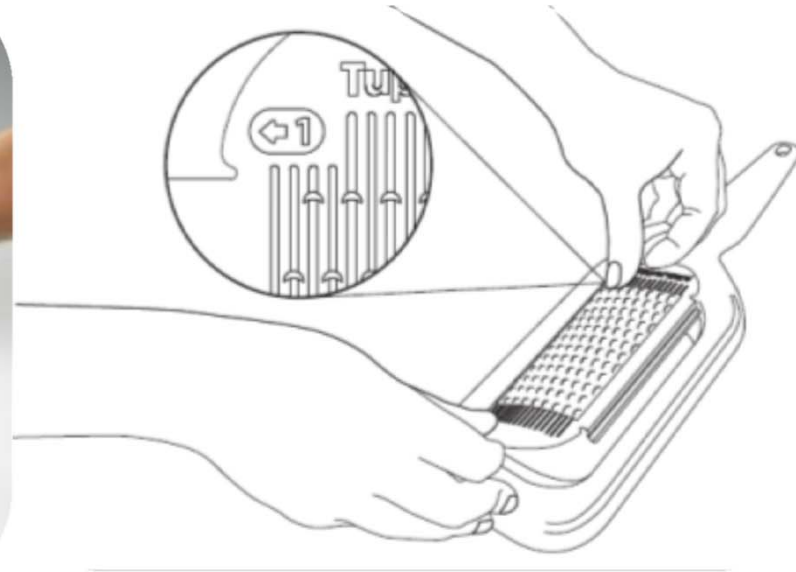
## Sliding Guide and Plunger



- The Sliding Guide and Plunger are ideal tools when grating small food portions.
- Small springs keep both parts in place and can be hung for storage.
- The Slider hides the Blade when it's on the frame and provides secure storage.



## Assembling

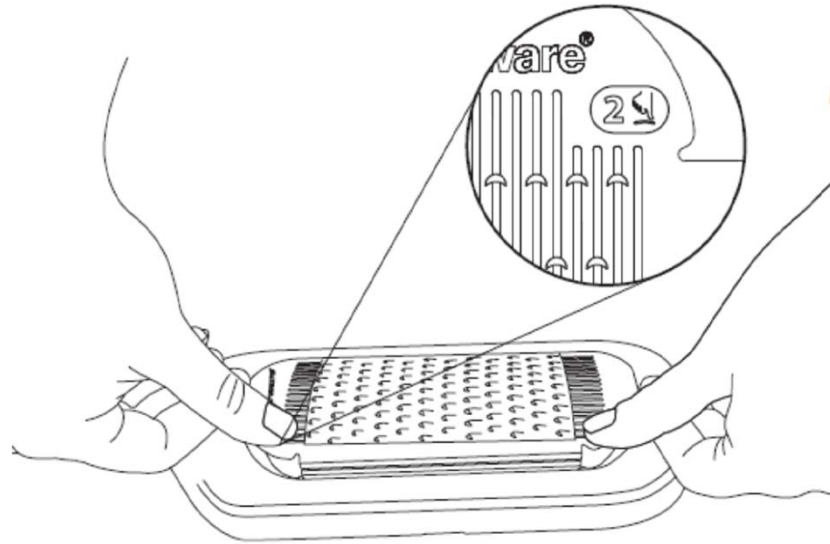


Kitchen Preparation

1. Place the frame on a flat surface in a horizontal position with the Tupperware logo facing you.
2. Hold the Blade with two hands and insert the long side, which is etched with "1" on the corners. The Blade's rounded indentation should be placed on the Grater's handle side.



## Assembling

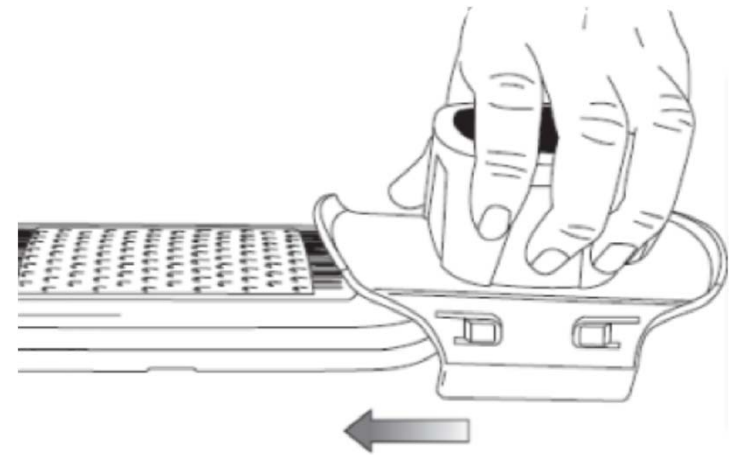


Kitchen Preparation

3. Place your thumbs on the blank areas etched with "2" on the corners. Insert the Blade into the frame by pushing it down with your thumbs.



## Assembling

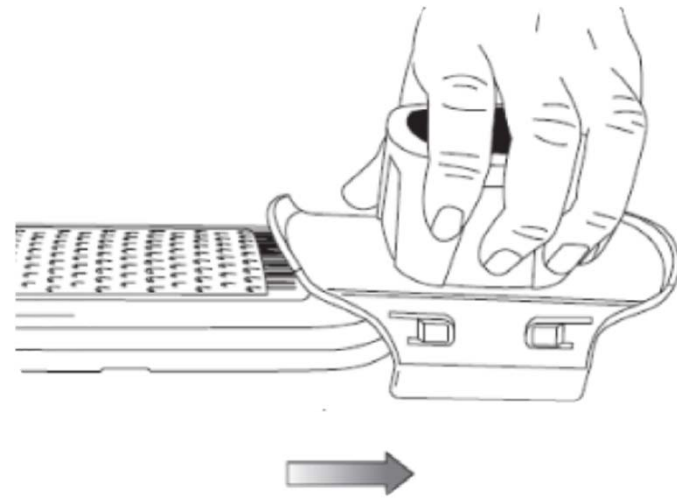


Kitchen Preparation

4. After assembling the Blade, slide the Sliding Guide onto the frame from the Grater's bottom to the handle. The Sliding Guide can be used in both directions after it's in place.



# Disassembling



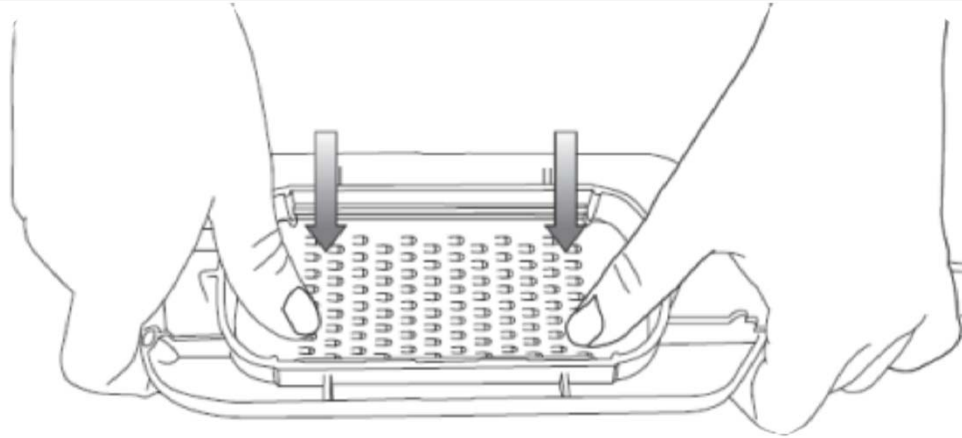
Kitchen Preparation

1. Remove the Sliding Guide from the Grater's top to the bottom of the frame.





## Disassembling



Kitchen Preparation

2. Place the Easylogics Grater upside down in a horizontal position with one hand on the handle and the other hand on the opposite side of the frame with the Tupperware logo facing downward.
3. While holding the Grater with both hands, push the Blade out with your two thumbs positioned on the flat surfaces of the Blade's short sides . Hold the Grater near a countertop or flat surface when you push the Blade out of the frame.

**WARNING:** The stainless-steel Blade is very sharp and may rebound. Prevent this from happening by holding the Grater's frame close to a flat surface during disassembly.



## Usage

### *Extra Coarse Blade*

The Extra Coarse Blade grates hard fruits, vegetables, chocolate and hard cheeses in wide and thin layers. This Blade's teeth are positioned and designed to securely guide the hands to the middle of the frame instead of sliding to the sides while grating.

- Decorate delectable dishes with wide cheese flakes or savory snacks with toppings.
- Create and decorate delicious desserts and cakes with chocolate flakes.
- Bake roasted potatoes with grated potatoes.
- Grate cabbage for marinating or steaming.



Kitchen Preparation



## Usage

### ***Coarse Blade***

The Coarse Blade finely grates and features a long pattern. It's the best Blade for hard vegetables and fruits like carrots, zucchini and potatoes.

- Prepare fresh, delicious and attractive salads with grated carrots, zucchini, cucumbers, beets and turnips.
- Prepare vegetable burgers with grated carrots, zucchini and potatoes.
- The Coarse Blade creates long cheese strands for pizzas, toasted snacks and omelets.
- Decorate desserts, add cake flavor or create marinades and wok dishes with long ginger, lemon or orange-peel strands.



Kitchen Preparation



## Usages

### *Zester Blade*

The Zester Blade gets its flavor from citrus and grates chocolate and Parmesan cheese into powder.

- Grate chocolate and sprinkle over beverages like hot chocolate, Cappuccinos, Irish coffee or milkshakes. Grated chocolate or nuts can also be used to decorate desserts, cakes and biscuits.
- Create finely grated cheese for pizza, lasagna, potato gratin or toasted snacks.
- Grate crumbs for breading, toppings or baby food.



Kitchen Preparation



## Cleaning Instructions

- Clean and dry the Easylogics Grater before the first use.
- All parts are dishwasher safe except for the protective packaging.
- Clean the Grater Blades' teeth while assembled on the frame when washing by hand.
- Use a brush and clean with hot, soapy water when washing by hand. This washing procedure will protect you from the Blades' sharp back side.



Kitchen Preparation

