

salton®

CHEESE GRATER *PLUS*

Cordless & Rechargeable

MODEL EG-1

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty.
6. The use of accessories or attachments not recommended by Salton may cause hazards.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not use appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

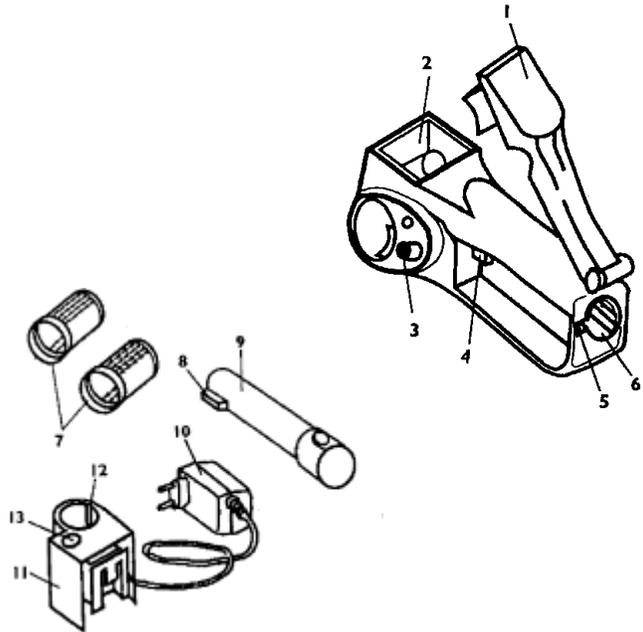
INTRODUCTION

The Salton Cheese Grater grates cheeses and other foods quickly and efficiently without scraping fingers. The Grater is rechargeable.

It can be used anywhere, at any time, and has been designed to perform a variety of operations.

DESCRIPTION OF PARTS

1. Food Pusher
2. Hopper
3. Cylinder Release Button
4. 'On/Off' Button
5. Battery Compartment Groove
6. Battery Compartment
7. Grating Cylinders
8. Battery Positioning Lug
9. Rechargeable Battery
10. Charging Adapter
11. Charging Base
12. Positioning Groove
13. Indicator Light



CHARGING BASE

The Charging Base can be placed on a countertop or mounted onto a wall.

To mount on a wall:

1. Place the Charging Base on the chosen surface close to a 120 Volt AC wall outlet.
2. With a pencil, mark the spot where the screws are to go.
3. Drill appropriate holes.
4. Re-position the Charging Base and insert the plugs and the screws securely.

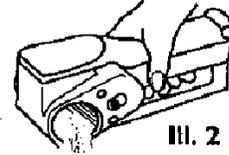
HOW TO USE

The Salton Cheese Grater is designed to grate all hard cheeses, such as Parmesan and Romano, and medium hard cheeses, such as Emmenthal, Provolone, Gouda and Edam.

It can also be used to grate dry bread, nutmeg, chocolate, hazel nuts, almonds, etc.

Important: Do not grate soft cheeses, nuts, vegetables, etc.

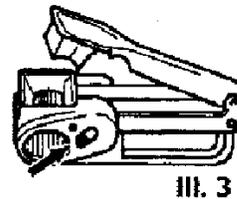
1. Cut cheese into cubes and remove the rind.
2. Put the cheese cubes into the Hopper.
3. Lower the Pusher
4. Holding the Grater with one hand, depress the 'On/Off' Button.
5. Hold the Grater slightly inclined to facilitate delivery of grated food. (Ill. 2)



Grating Cylinders

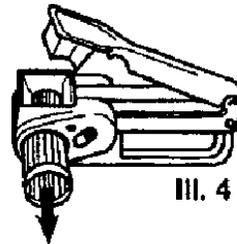
2 Grating Cylinders are provided:

One Cylinder has 349 holes and is used to obtain finely grated food.



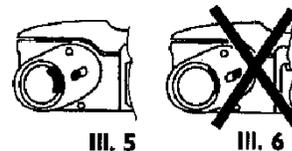
The other Cylinder has 175 holes and is used to obtain coarsely grated food.

To remove the Cylinder from the Grater slide the Cylinder Release Button upwards and pull the Cylinder out. (Ill. 3 & 4)



To install the Cylinder, slide the Release Button upwards and push the Cylinder into the Grater, as far as it will go.

N.B.: Make sure the tab is completely outside of and does not obstruct the Cylinder (Ill. 5 & 6)



Recharging

The rechargeable Battery supplies energy to the appliance and must be recharged periodically.

1. Pull the Battery out of its housing and insert it in the Charging Base, by sliding the Positioning Lug into the Positioning Groove of the Charging Base.
2. Plug the Charging Adapter into a 120 volt AC electrical outlet. The Indicator Light should come on.

Please note:

1. The Battery will be fully charged after 15 hours and 60% recharged after 6 hours.

2. The appliance will perform better and last longer if used regularly.
3. The Battery will heat up slightly during recharging; this is normal.
4. Avoid recharging at temperatures below 4°C (40°F) or above 40°C (104°F). This could damage the Battery.
5. If, after repeated use, the charge does not hold, leave the appliance on until the cylinder stops rotating and recharge the Battery for 15 hours. This process helps to improve the recharging capacity of the Battery.
6. A fully charged appliance will grate about 500g of cheese before recharging becomes necessary.

CARE AND CLEANING

The Salton cheese grater should be cleaned after each use.

1. Remove the Cylinder and wash it carefully under running water, using a small brush.
2. Clean the inside of the Hopper carefully with a damp cloth.
3. Use a damp cloth to clean the outside of the appliance.

Important: Never immerse the appliance, the Charging Base/Adapter or the Battery in water.

ATTENTION COMMERCIAL USERS

The Removable Battery Pack is easy to change and permits the immediate replacement of a discharged Battery with a fully charged Battery. This can virtually eliminate any down-time. Spare stand-by Batteries and Chargers are available for this purpose. (see the enclosed order form)

LIMITED WARRANTY

SALTON warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During that period these defects will be repaired or the product will be replaced at SALTON's option without charge. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use, or improper maintenance.

TO RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

SALTON CANADA

81A Brunswick

Dollard-des-Ormeaux

Quebec H9B 2J5

Website: www.salton.com

Service: service@salton.com