

Make wasted end pieces and skinned knuckles a thing of the past.

Easily create delicate spiral shavings of hard cheeses, chocolates, or nuts with a simple twist.



Quick start video guide available at [www.spiceratchet.com](http://www.spiceratchet.com)

# BLOSSOM<sup>®</sup> CHOCO.NUT.CHEESE GRATER™

## Instructions

# 100% NUT. CHEESE GRATER

READ INSTRUCTIONS THOROUGHLY BEFORE USE.  
SAVE THESE INSTRUCTIONS FOR FUTURE USE.

### Loading the grater

In order to prepare the Blossom Choco-Nut-Cheese Grater for use, you must first raise the plunger, remove the cap, load the clear dual chamber, and lower the plunger again. Follow these steps for more details.

### Raising the plunger

Before loading, the plunger must be raised until it "clicks" into place in the top cap.

There are 2 ways to raise the plunger.

Figure 1

raise the plunger by dual chamber

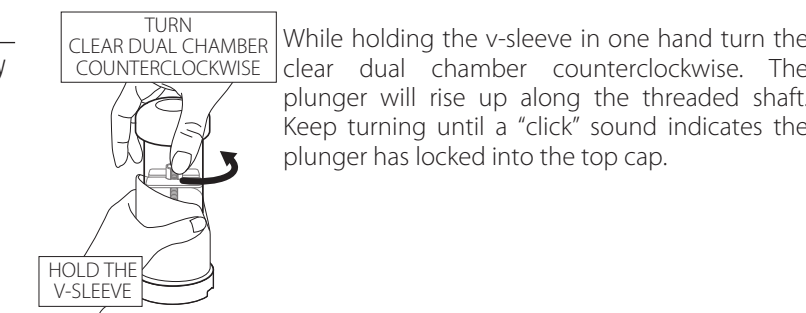


Figure 2

raise the plunger using rotary base cap

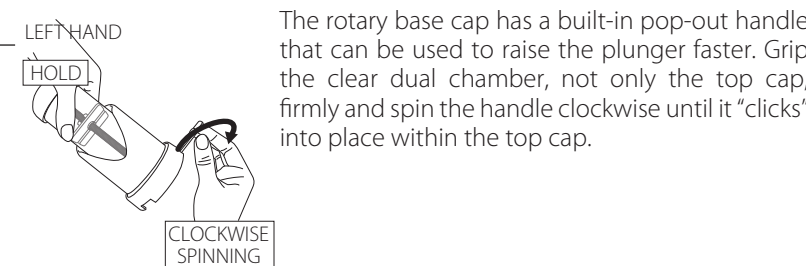
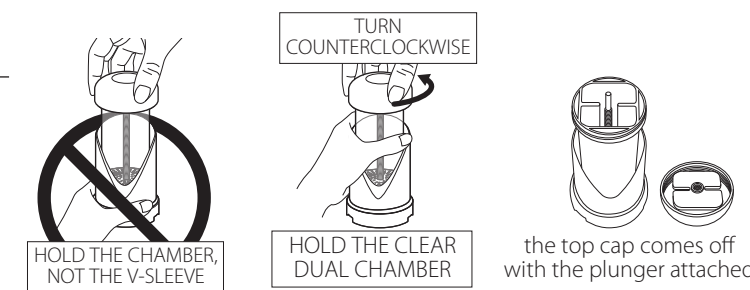


Figure 3

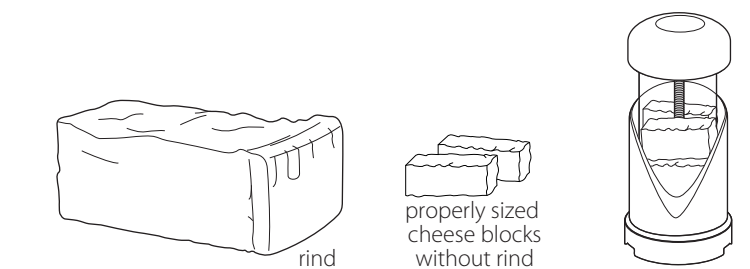
remove the top cap



Keep the grater upright. Twist the top cap counterclockwise while holding the clear dual chamber in order to remove. The plunger should be attached to the top cap. If the plunger is separate from the cap, place the top cap back onto the container and turn it clockwise until tight. Raise the plunger until the "click" sounds.

Figure 4

Food preparation



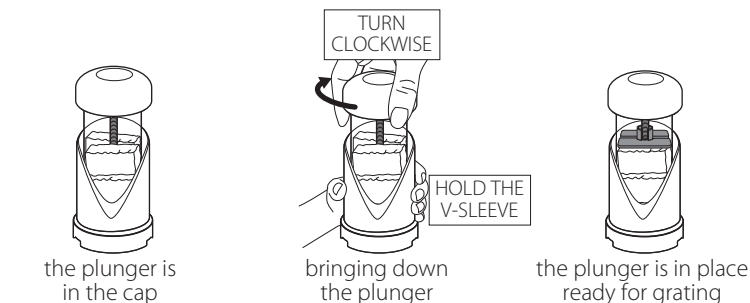
Fill your grater with hard cheese, chocolate, nuts, or other hard spices. Cut food items into blocks that fit **EASILY** and **LOOSELY** into the clear dual chamber. Remove cheese rinds. Don't stack items over the divider. The divider allows you to mix different kinds of foods to be grated together (parmesan and asiago, white and dark chocolate, etc.) Replace top cap and turn clockwise until tight.

### Bringing down the plunger

After you've loaded the grater and replaced the cap, make sure to lower the plunger until it touches the food. If you've only loaded a small amount of food, reverse the directions in **Figure 2** in order to quickly lower the plunger.

Figure 5

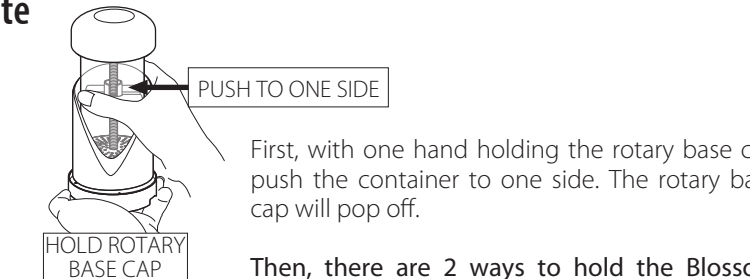
bring the plunger down by the top cap



While holding the v-sleeve, turn the top cap clockwise until the plunger touches your food blocks.

**NOTE** It is normal for a small amount of grating to be dispensed and held in the rotary base cap in process of bringing down the plunger.

### Starting to grate

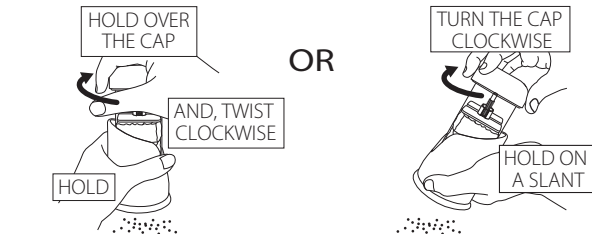


First, with one hand holding the rotary base cap push the container to one side. The rotary base cap will pop off.

Then, there are 2 ways to hold the Blossom Choco-Nut-Cheese Grater for grating.

Figure 6

start grating



Firmly grip the v-sleeve with one hand and turn the top cap counterclockwise with the other.

Or, with one hand grasping the v-sleeve at an angle, turn the top cap clockwise with the other.

The v-sleeve acts as a window allowing you to see when you're running low.

After use, always place the grater back onto the airtight rotary base cap to keep residual gratings from spilling. While stored in the refrigerator, the airtight rotary base can also help keep contents from drying.

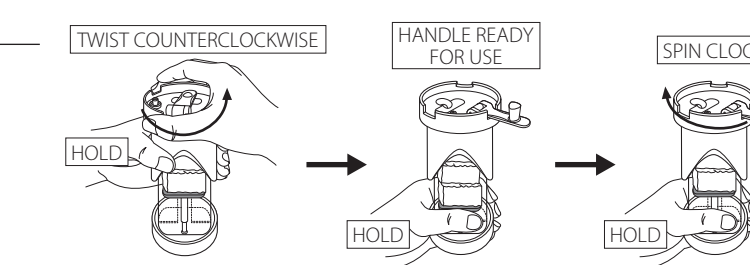
If you chose to store your grater in the refrigerator, please allow harder items, such as chocolate, to reach room temperature before grating.

### Speed grating and storage

**NOTE** Before speed grating, make sure the grater disk is tightly connected to the v-sleeve.

Figure 7

speed grating



Turn the grater upside down. With one hand grasping the v-sleeve, twist the base cap counterclockwise until it stops. Twist again to ensure a tight connection with the v-sleeve.

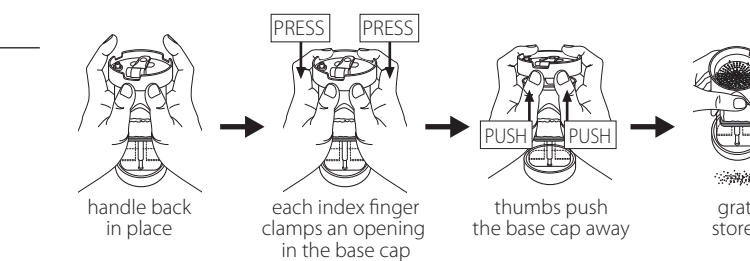
Keep the grater upside down. With one hand grasping the clear dual chamber and top cap, NOT the v-sleeve, spin the rotary handle clockwise.

Gratings will begin storing up in the reservoir between the grater disk and the rotary base cap.

Before removing the base cap, snap the handle back in place.

Figure 8

speed grating



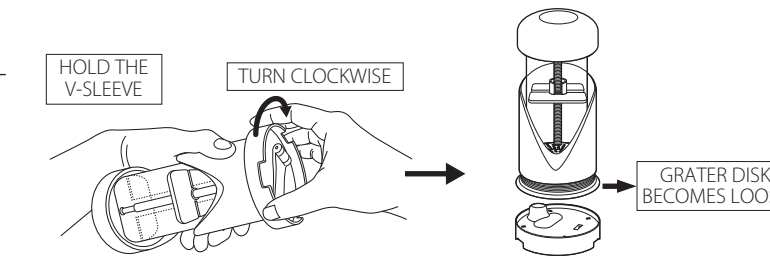
Hold the grater between your hands. Use index fingers to clamp two openings in the rotary base cap while using your thumbs to push the edge of the base cap upwards until it comes off the grater disk.

## Maintenance

The grater can be taken apart for easy access to all parts for cleaning. Follow **STEP 1** and **STEP 2** to take your grater apart.

**NOTE** Replace the rotary base cap before starting the process.

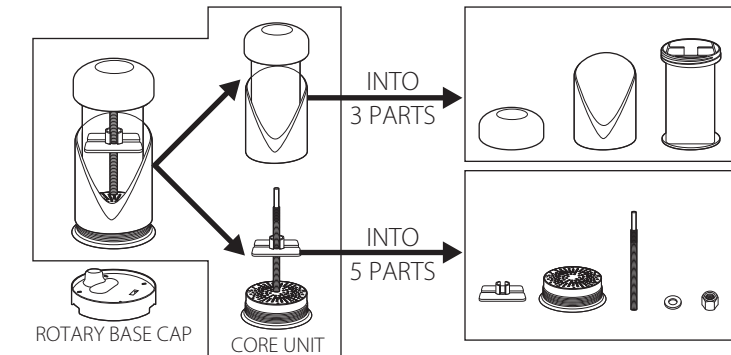
**Figure 9**  
full disassembly  
for cleaning



With one hand holding the v-sleeve, the other hand turns the rotary base cap clockwise until it stops. Keep turning it in the same direction with a little effort – the grater disk will become loose. Remove the base cap.

**Figure 10**  
full disassembly  
for cleaning

**STEP 2**



Turn the grater disk in the “LOOSE ▷” direction until the grater disk with blade, shaft and plunger (the core unit) is completely detached and removed from the v-sleeve.

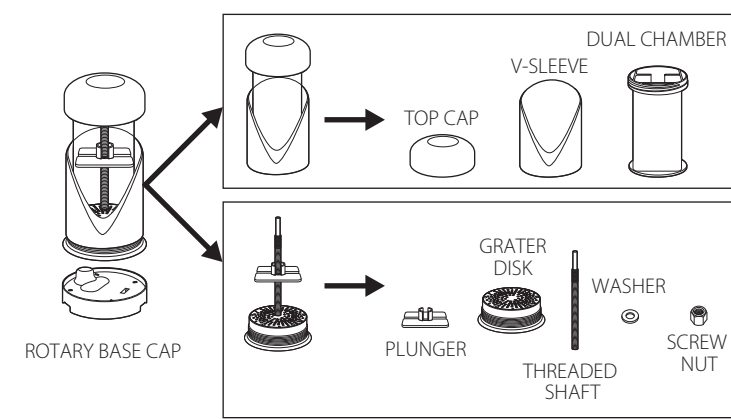
Turn the top cap counterclockwise until it comes off the clear dual chamber. The v-sleeve can be then be lifted to separate from the container.

The core unit can be separated into 5 parts. First, spin the plunger counterclockwise until it comes off the threaded shaft from the top end.

Then, unscrew the hexagonal screw nut from the underside of the blade disk to detach.

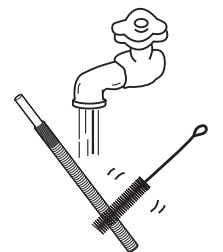
**TAKE CARE, THERE IS A SMALL WASHER UNDER THE SCREW NUT**

**Figure 11**  
parts diagram



**Cleaning**  
All parts can be safely cleaned in the dishwasher, but in a dishwasher-safe basket, and top shelf only. However, the tiny washer and the stainless steel screw nut are not recommended for dishwasher cleaning.

**NOTE** To prolong the life span of the clear acrylic dual chamber, hand washing is recommended.



The grater disk and the threaded shaft can be washed under tap water with a soft brush (a toothbrush comes in handy) for additional cleaning. Please use a soft brush only, and never use a soft cloth or other textile to scrub the grater disk and shaft.

**NOTE** Be careful to avoid skin contact with the grater disk while hand washing.

The washer and the screw nut can be rinsed easily under tap water as well. This method is recommended so these important small parts don't become lost or misplaced in the dishwasher.

## Spare washers

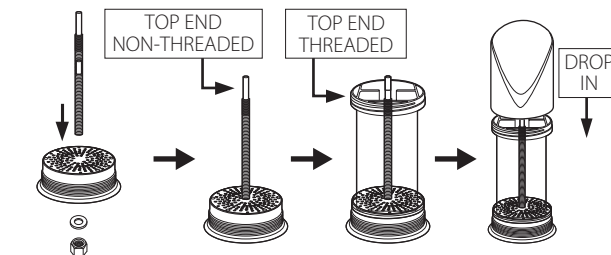
Always put all parts back together immediately after cleaning to avoid missing parts, especially the washer. Two extra washers are provided in the rotary base cap, held by a split post. Clamp the washer between fingers and pull upwards to remove.

## REASSEMBLY

Follow **STEP 3** to **STEP 5** to put all parts back together. In process of reassembling your grater, avoid contact with blade.

**Figure 12**  
put all parts  
together

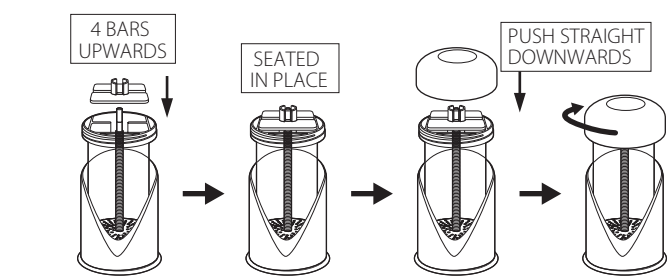
**STEP 3**



Replace the threaded shaft through the grater disk, making sure the flattened threaded end of the shaft is the end to go through blade. Fix the shaft in place by placing the washer on first, followed by the screw nut. Turn until tight. The clear container has one end threaded (top end) and the other end not (bottom end). Put the container onto grater disk with the bottom end in contact with the disk. Then, drop in the v-sleeve from the top of the container. “◁ TIGHT” and “▷ LOOSE” are marked all around the edge of the grater disk. With one hand holding the v-sleeve, the other hand turns the grater disk following the mark “◁ TIGHT” until secure.

**Figure 13**  
put all parts  
together

**STEP 4**

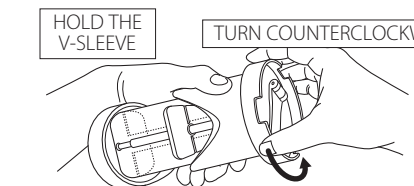


The square plunger has one side with 4 upright bars around the center. Hold the bars between your fingers and guide the two slots to fit over the clear dividers to seat the plunger in place within the dual chamber. Then, replace the top cap. Before turning it clockwise until tight, push the cap straight downwards to interlock with the plunger first. When the cap is secure, you've completed reassembly!

## Twisting the grater disk tighter

**Figure 14**  
put all parts  
together

**STEP 5**



Replace the rotary base cap and turn the grater disk in the TIGHT direction.

**NOTE** It is important to have as tight a connection as possible between the grater disk and the v-sleeve.

**NOW, THE GRATER IS READY FOR THE NEXT USE.**

## Troubleshooting

### Laboured grating

Check if food blocks are prepared in the proper size so that they fit **LOOSELY** into the clear dual chamber.

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

For loading food, the plunger must be attached with the top cap and be removed together. If the plunger is retained in the shaft, replace the top cap, turn it clockwise until tight, and then raise the plunger by either turning the clear container counterclockwise until a “click” sounds or use the rotary base cap, as seen in **Figure 2**, until a “click” sounds.

When the plunger approaches closer and closer to the top cap, the turning of the dual chamber or the handle will become slightly labored – this is normal.

### The grater disk becomes loose while in use

Twist the grater disk tighter by using the base cap as an aid as **Figure 14** 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 tight as possible.