

## G1 GRATER

Our machines are made of anodized aluminium alloy and are resistant to acids, salts and oxidation.

Their belt transmission assures noiseless operation and long service life. Belt replacement is very quick and easy.

Service life length is closely related to compliance with the use and maintenance instructions.

### INSTRUCTIONS FOR USE

- 1) Position the grater with the switch (14) in front of the operator. Ascertain that the power supply voltage corresponds to the value indicated on the plate.
- 2) Insert the plug into the outlet, place the product to be grated into the product tub (20), close the pressure lever (31) and press the green button to turn the machine on.  
**WARNING:** the pressure lever is equipped with a micro switch stopping the machine the lever is opened. Closing the lever resumes operation automatically without having to press the switch again.
- 3) Do not operate the grater when it is empty.
- 4) To prevent motor overheating, do not operate the machine for more than 15 minutes at a time. After a pause, resume operation.
- 5) Press the handle slightly and uniformly for good results. You can grate dry bread, cheese, nuts, chocolate and others. Do not attempt to grate soft cheese or similar products.

### MAINTENANCE DIRECTIVES

**IMPORTANT: carry out maintenance only after disconnecting the machine from the mains.**

- 1) An unusual clatter may be heard after the grater has been used for some time. This is most likely due to insufficient pressure exerted on the roller or to the belts settling down. In that case, tighten the belt tension bars (8) positioned near the motor.
- 2) To keep the roller clean, merely grate some dry bread.
- 3) Loosen the roller side casing on the gate right and remove the roller. Also clean the gate.

**WARRANTY: TWO YEARS EXCLUDING THE ELECTRICAL PARTS**