instructions

Safety Information

II. Key Considerations
To ensure safety and prolong the service life, please pay attention to the following points.

Safety and Maintenance Guidelines

proper operation
When pressing garlic, ensure the handle is fully closed to prevent finger entrapment. After pressing, promptly remove any residual material to avoid drying out the garlic paste.

Prohibited Items
Do not use on hard objects such as nuts or ice cubes to avoid damaging the micropores. Also, do not forcibly scrape with knives to prevent surface abrasion.

III. Cleaning and Maintenance Techniques
Proper cleaning methods will keep your garlic press looking fresh and performing at its best.

Cleaning and Maintenance Guide

Daily cleaning
After use, immediately rinse with clean water and clean the fine pores with a soft-bristled brush to avoid garlic paste residue.

Deep cleaning
Once a month, the garlic press can be disassembled, soaked in dish soap and warm water, and then thoroughly cleaned with a toothbrush to remove fine particles.

Storage tips
After cleaning and thoroughly drying, store in a dry and well-ventilated area to prevent rust caused by moisture.

Correct usage steps

Detailed usage steps

This garlic press is a breeze to use—just three simple steps to get a smooth, puree-like garlic

paste.

Three-step operation guide

01

Prepare garlic cloves: Peel the garlic cloves and place them in the cylinder of the garlic press without chopping.

02

Apply pressure: Hold the handle with both hands and press down firmly. The minced garlic will be squeezed out through the small holes at the bottom.

03

Remove residue: Use a spatula or small spoon to scrape out the remaining garlic paste from the tube, or rinse it clean directly.

