

1 Open the latch on the back of the Crusher to release the lower handle.



2 Swing the lower handle forward until it clicks to release the crusher paddle. The paddle will automatically swing forward.



3 Push the grate back into the body and fill with PEELED or UNPEELED garlic cloves. Load up to 6 cloves into the crusher.



4 Swing the paddle back into the body until it engages the ratchet gear.



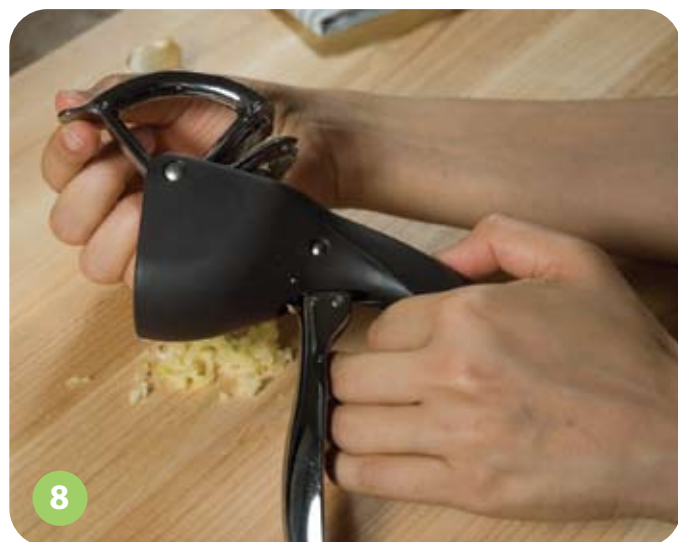
5 Begin squeezing and releasing the lower handle to depress the crushing paddle. It will take 10 to 12 squeezes to fully crush the garlic.



6 Once all of the garlic is crushed and the paddle reaches the bottom, scrape off the excess garlic from the front of the grate using a knife.



7 Swing the lower handle forward again until it clicks to release the crusher paddle.



8 Keeping fingers pressed against the lower handle, use the tab on the top of the paddle to rotate the paddle out of the body.



9 Grasp the grate and pull back to remove it from the crusher paddle for washing.



10 The entire Garlic Press may be hand washed and is completely dishwasher safe.