

BLADE GUIDE

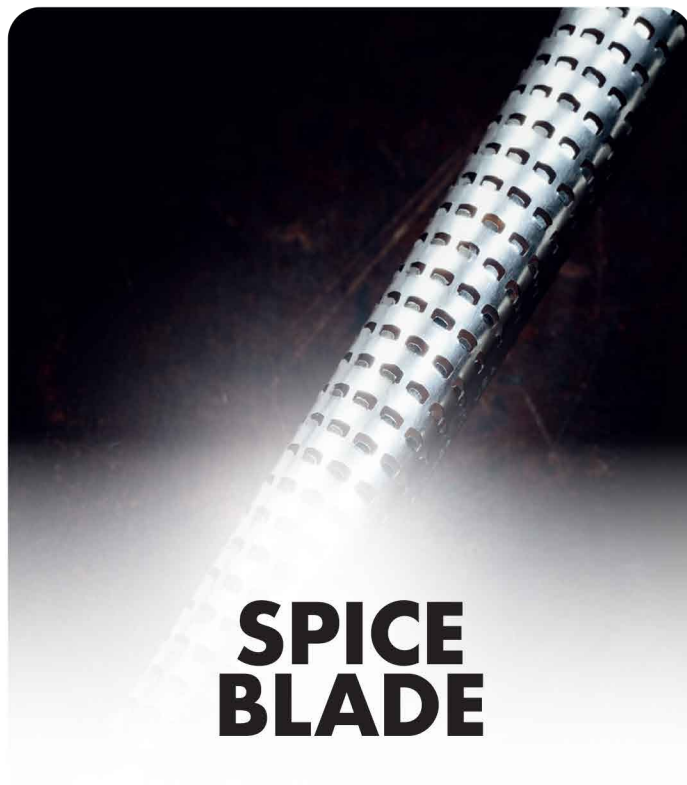
Microplane® graters provide professional and home cooks with a wide variety of superior blade styles. The blade styles vary from very fine to extra coarse to satisfy every cooking requirement. Every blade style can be used on a variety of foods. It is simply a matter of choice, depending on which grating result is desired. The texture and aroma of the food will change depending on the different blade style creating a different grating result. One person may prefer the cheese fine, whilst another rather coarse. It is really just a matter of individual taste.

Whatever the need though, a Microplane® Grater makes the kitchen task effortless, efficient and a pleasure to work with.



ZESTER BLADE

Our famous Zester Blade Style grates very fine, producing a soft, ultra- fluffy grating result. It is ideal for everything that you want to have finely grated and full of flavor.



SPICE BLADE

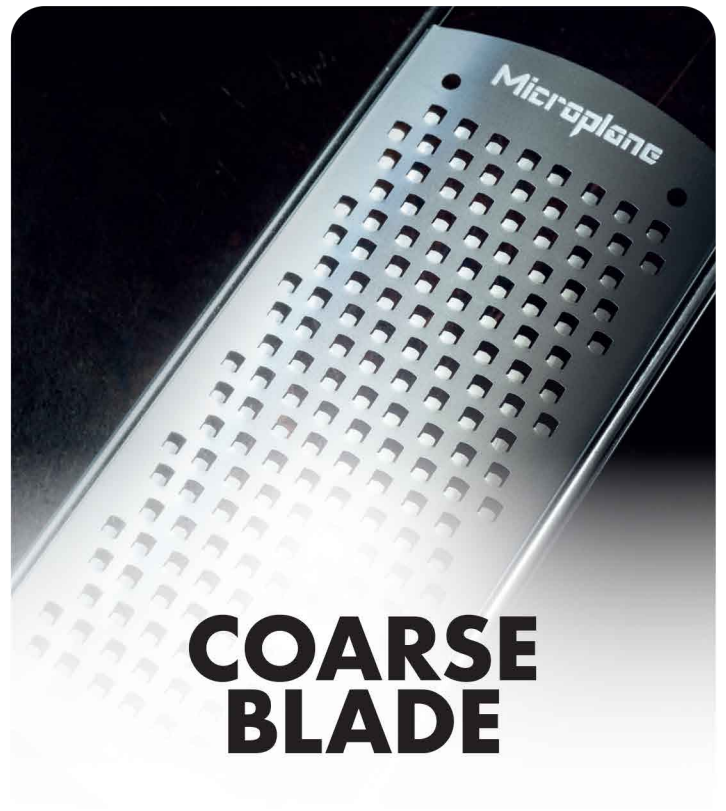
The Spice blade is our smallest blade style and it creates a super fine powder-like grating result.





FINE BLADE

The Fine blade produces a very delicate, fine texture. A fine cut also produces a more intense flavor on a dish or directly on the taste buds due to its super-fine and rich nature. The more moist foods like ginger, cloves or chili produce a puree-like texture.



COARSE BLADE

The Coarse blade creates small strands of grated food that are slightly coarser than that of the fine blade.





ULTRA COARSE BLADE

This blade creates large strands of ingredients that are ideal when you want to highlight the taste of an individual ingredient or if you need bigger amounts of grated foods.



RIBBON BLADE

The Ribbon blade is designed to grate in both directions allowing a natural back and forth movement. The Ribbon Blade Style creates medium thin-bride 'strips'- a similar texture to the shaver just a bit finer and thinner.





LARGE SHAVER

Create visually appealing dishes by adding beautiful shaved pieces of food. The Large Shaver blade creates wide but extremely fine shavings. The beautiful shavings not only make a visually stunning impression but also create an individual and intense texture of flavor.



EXTRA COARSE BLADE

The Extra Coarse blade creates large strands of grated food that are very similar to 'julienne-strips' but just a bit thicker and wider. When you want to highlight the taste of an individual ingredient, this would be the ideal blade style.

