Microplane



Microplane Directory



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OUR COMPANY

Based in Russellville, Arkansas, Microplane® - a division of Grace Manufacturing Inc., - is a premier global brand, renowned for engineering exceptionally sharp and effective culinary tools.

It all started in 1967, when Chris Grace's (current CEO), grandfather Louis and father Richard opened their business in Michigan and then moved to Arkansas in 1976. The first product they made was a small component for computer printers. After the printer business started to change to laser printers in the early 1990's, they had to think outside the box and come up with a new product.

The company started to produce and specialise in sharp teeth for woodworking tools. In 1994, with a stroke of good fortune, a woodworking catalog in Toronto, Canada started marketing our Microplane® woodworking tools as food graters in their catalog and they became successful.

At the time, many thought it was crazy to take a woodworking tool and market it as a food grater. However, by the late 1990's famous TV Chefs like Martha Stewart and Julia Child had purchased Microplane® products. Then an article was printed in the "New York Times" food section about the woodworking tool that found its way into the kitchen, the business took off and the rest as they say is history...

Chris Grace joined the company in 2002 and in 2004 started to expand in Europe.

With over 50 years' experience of photochemical manufacturing, with North American and European operations, a worldwide distribution and a Mexico factory, the family-owned company currently owns numerous process and design patents and designs and crafts successfully over 400 excellent products for its Microplane® kitchen, woodworking, and personal care division.

Applying the most advanced technology and state-of-the-art engineering, Microplane® graters have revolutionised the way chefs and home cooks grate and zest a wide range of ingredients for flavourful, gourmet style cooking and baking.



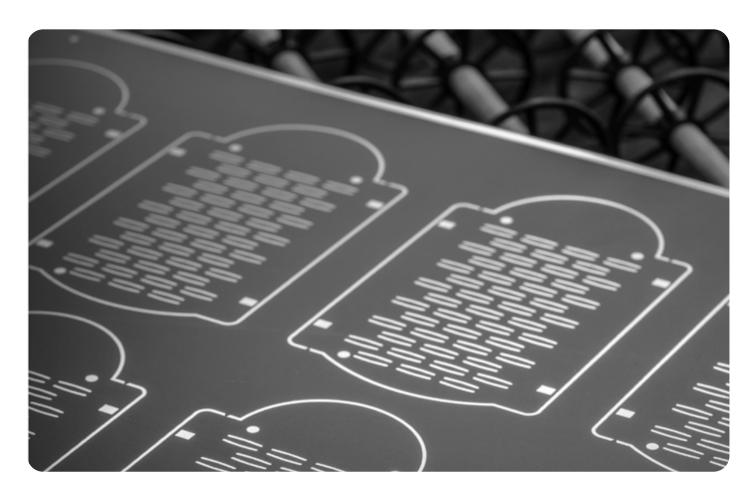


PHOTO-ETCHING TECHNOLOGY

Microplane's® signature Photo-Etching Technology:

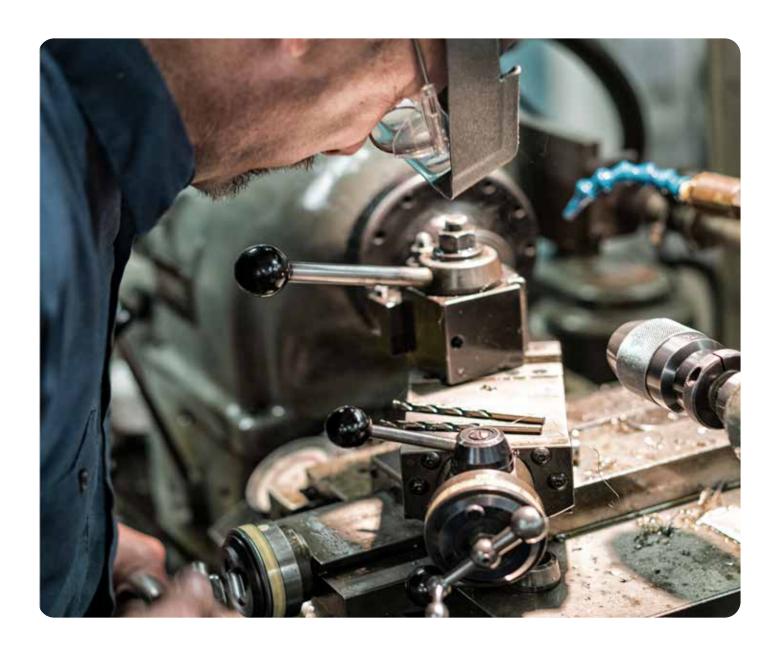
Microplane® graters have distinguished themselves from other graters by using an original chemical process, perfected in over 50 years' experience, to create long-lasting, ultra-sharp cutting edges.

How does photo-etching work?

Microplane® puts a photosensitive resist film onto first-rate stainless steel sheets to mask and protect certain areas. Then, a photographic image of the blade is exposed on the film that shows the exact shape and size of the teeth. A special Ferric Chloride solution is sprayed on the sheets and dissolves the exposed parts that were left unprotected by the resist to form Microplane's® perfectly shaped and ultra-sharp cutting edges.

Once the edge is formed, timing is crucial as the etching bath continues to attack the weakest point (the cutting edge). This is where our signature "Single Sided" etching has a tremendous advantage. In the final manufacturing process, the teeth are pushed up to create a perfect cutting angle in which one can grate a variety of foods effortlessly.

Unlike stamped graters or double-sided etched graters, Microplane® single sided etched, ultra-sharp teeth, behave like extremely sharp knives to cut ingredients with precision rather than tearing or shredding. The blade ensures that food does not stick or block, but instead without much pressure and any effort, gently slides along the cutting surface to produce perfect results every time.



EXPERIENCE & QUALITY

Our experience and expertise in photo-etching manufacturing over the last 50 years has earned Microplane® the finest reputation in the industry. Microplane® has highly trained personnel and constantly strives to improve processes, exploring new technologies and production techniques.

A large part of our success is due to our employees, who stand behind and operate the machines to ensure an optimal process flow every day.

In addition, Microplane® only uses the highest quality stainless steel for making our etched graters. While other companies claim to use surgical stainless steel, Microplane® actually uses the same premium steel that we use for our medical supplies division. In addition to using the highest quality stainless steel, we only use "half to full hard" steel vs softer steel. Whilst stainless steel is more expensive and takes longer to etch, it results in longer-lasting, superior quality edges.

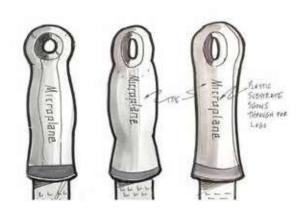


PRODUCT DESIGN & INNOVATION

At Microplane®, we are continuously pushing the boundaries with technological advancements and new product innovations; Microplane® has developed a broad range of Kitchen tools to suit a varied range of needs.

Since 2006 Carter McGuyer has worked collectively with Microplane to establish this harmonious blend of function and beauty. The consumer who is familiar with the Microplane product line will easily recognize the "Premium Classic Handle", offered on several products due to its comfort and ease of use.

Our foundations were built on innovation, and the innovation. continues today through not only technological advancements, but also listening and learning through industry and consumer feedback. We constantly strive to provide a mix of both solutions to existing problems, and advancement in the pleasure of the cooking experience.



FEATURES & BENEFITS

The world's sharpest grating blades! Our long-lasting, photoetched, stainless steel Blades- Made in USA offer the following benefits to the professional and hobby chefs.

Cutting food precisely without ripping, tearing or shredding – preserves and intensifies food's aroma and flavour.



Grating without effort - no need to put pressure on the food while grating. The blade also ensures that food does not stick or block, but instead, gently slides along the cutting surface to produce perfect results every time.



With each blade you can grate a variety of foods - it all depends on what result you wish to have.



Grating becomes fun - you do not have to struggle with a dull grater anymore.



All Microplane® products are practical. They have long-lasting blades, ergonomic handles, non-slip base for stability, protective covers for easy storage and they are easy to clean.

- Microplane® the original manufacturer of photo-etched culinary tools (patent protected in USA from 1990 to 2010)
- Microplane® has over 50 years of experience in the photo-etching technology
- · Ultra-sharp blades, due to a single sided etching technology vs stamped or double sided etching
- · Only the highest quality stainless steel is used
- · Harder steel than competitors for maximum sharpness
- · Lifetime warranty



THE BLACK SHEEP SERIES

Our BLACK SHEEP grater series with ultra-sharp Microplane signature blades in a completely black look - from the handle to the frame to the blade, is pure design!

BLACK SHEEP captivates with its unmistakable, extravagant appearance. A harmonious combination of delicate curves and a robust structure.

In its functionality, look and feel, the BLACK SHEEP grater in all-black stainless steel is the design object and a real eye-catcher in your kitchen.

A must-have for all those who appreciate something special.

There are seven different blade styles in this series: Zester, Fine, Coarse, Ribbon, Extra Coarse, Large Shaver and Truffle Tool

Winner of the international Red Dot Award: Product Design 2022. Distinction for high quality design.



Photo-etched, long lasting ultra-sharp, stainless steel blade - Made in USA

Foods are precisley cut without ripping or tearing

Effortless grating for superior results

The natural aroma is released to enhance flavour

Full Metal Grater - in an all-black look & matt finish

Velvety feel handle for comfort while grating

Features a PVD coating to provide extra scratch resistance

Non-Slip base for stability whilst grating

BLACK SHEEP ZESTER

MIC-43020

Black Stainless Steel with PVD Coating EAN # 0098399430201 31 x 4,5 x 1,5 cm



CITRUS FRUITS, HARD CHEESE, GINGER, CHOCOLATE, NUTMEG, TRUFFLE & MORE



FINE

MIC-43004

Black Stainless Steel+PVD EAN#0098399430041 30 x 6,8 x 1,5 cm











HARD CHEESE. CITRUS FRUITS. GARLIC. CHILLI, CINNAMON, NUTMEG & MORE



COARSE

MIC-43000

Black Stainless Steel+PVD EAN#0098399430003 30 x 6,8 x 1,5 cm









CHEESE, CARROT, GINGER, COCONUT, NUTS, HORSERADISH & MORE



RIBBON

MIC-43002

Black Stainless Steel+PVD EAN#0098399433028 30 x 6,8 x 1,5 cm









HARD CHEESE, APPLE, CARROT, COURGETTE, CHOCOLATE, BUTTER & MORE



EXTRA COARSE

MIC-43308

Black Stainless Steel+PVD EAN#0098399430089 30 x 6,8 x 1,5 cm











POTATO, COURGETTE, CARROT, APPLE, CABBAGE, SOFT CHEESE & MORE



BLACK SHEEP LARGE SHAVER

MIC-43006

Black Stainless Steel+PVD EAN #0098399430065 30 x 6,8 x 1,5 cm



HARD CHEESE, CHOCOLATE, TRUFFLE, **BUTTER & MORE**



BLACK SHEEP TRUFFLE TOOL

MIC-43013

Black Stainless Steel+PVD EAN #0098399430133 30 x 6,8 x 1,5 cm









TRUFFLE, HARD CHEESE, CHOCOLATE, MUSHROOM, RADISH, GARLIC & MORE





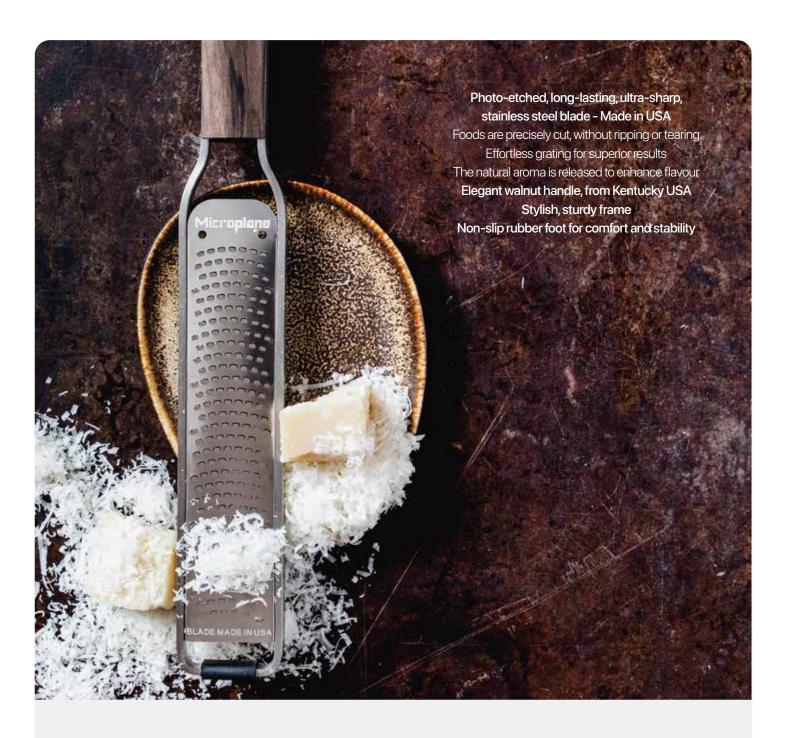
MASTER SERIES

Inspired by Microplane's heritage and expertise of woodworking tools, the Master Series has been meticulously engineered to deliver durability, flawless performance and contemporary design. It is a perfect combination of style and efficiency. The elegant walnut wooden handle from Kentucky, USA recalls the origin of Microplane graters. The combination of this beautiful handle, a sturdy, heavy-duty stainless steel frame and the ultra-sharp, photo- etched stainless steel blade - made in USA – delivers optimum grating results at any time.

Seven blades variations are available in this stylish series: Zester, Fine, Coarse, Ribbon, Extra Coarse, Large Shaver and a Truffle Tool 2in1- Slicer & Grater.

The Microplane® Master Series has been awarded the distinction Red Dot Award for Product Design 2017 by the expert committee.

The Truffle Tool 2in1 -Slicer & Grater is winner of the international Red Dot Award: Product Design 2022. Distinction for high quality design.



MASTER ZESTER

MIC-43320

Stainless Steel/Walnut EAN#0098399433202 31 x 4,5 x 1,5 cm



CITRUS FRUITS, HARD CHEESE, GINGER, CHOCOLATE, NUTMEG, TRUFFLE & MORE



FINE

MIC-43304

Stainless Steel/Walnut EAN # 0098399433042 30 x 6,8 x 1,5 cm



CHILLI, CINNAMON, NUTMEG & MORE



COARSE

MIC-43300

Stainless Steel/Walnut EAN # 0098399433004 30 x 6,8 x 1,5 cm





RIBBON

MIC-43302

Stainless Steel/Walnut EAN # 0098399433028 30 x 6,8 x 1,5 cm



HARD CHEESE, APPLE, CARROT, COURGETTE, CHOCOLATE, BUTTER & MORE



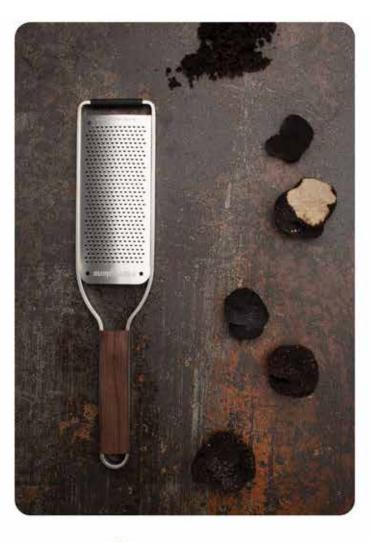
EXTRA COARSE

MIC-43308

Stainless Steel/Walnut EAN #0098399433080 30 x 6,8 x 1,5 cm



POTATO, COURGETTE, CARROT, APPLE, CABBAGE, SOFT CHEESE & MORE









TRUFFLE TOOL 2IN1SLICER & GRATER

MIC-43313

Stainless Steel/Walnut EAN MIC- 0098399433134 29,6 x 7,3 x 1,6 cm



TRUFFLE, HARD CHEESE, CHOCOLATE, MUSHROOM, RADISH, GARLIC & MORE



LARGE SHAVER

MIC-43306

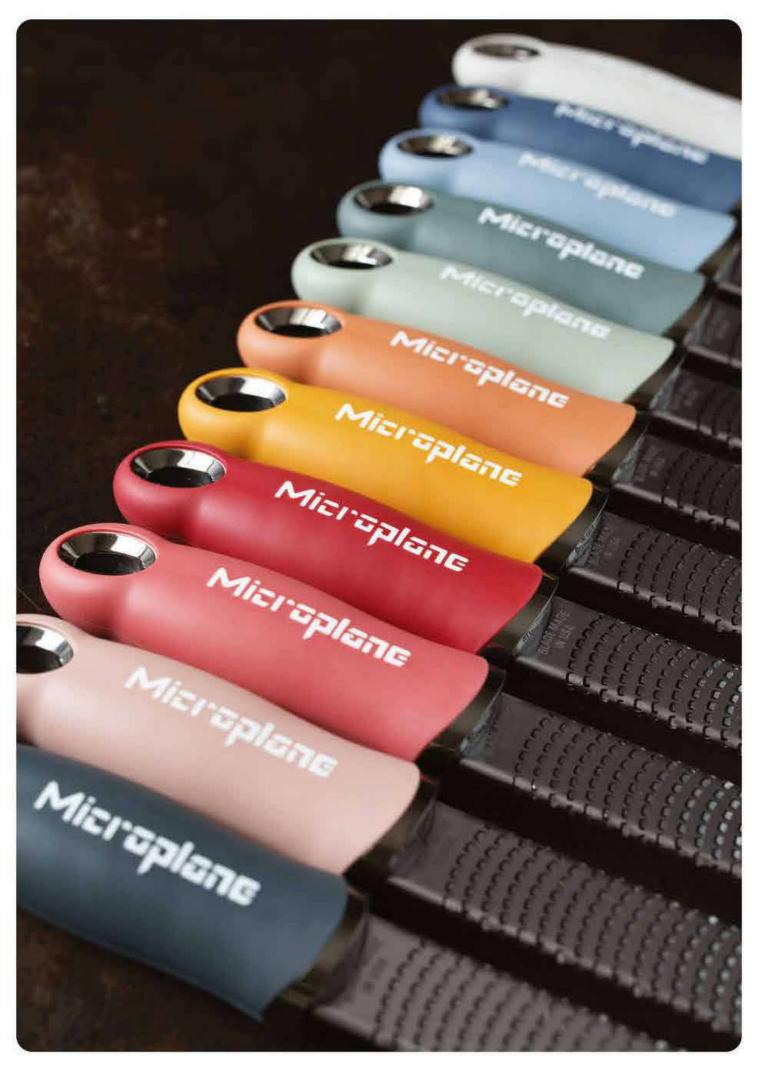
Stainless Steel/Walnut EAN #0098399433066 30 x 6,8 x 1,5 cm



HARD CHEESE, CHOCOLATE, TRUFFLE, BUTTER & MORE







THE MICROPLANE ICON-THE PREMIUM CLASSIC ZESTER

IN URBAN, EARTH COLOURS

The Premium Classic series is the original among our graters
- from the woodshop directly into the kitchen - and highly
appreciated by professional and hobby chefs. With the long and
narrow rasp look, Microplane® created an icon.

FOR our ICONIC PREMIUM CLASSIC ZESTER

We are adding yet more style to our legendary zester.

We are introducing a new range of colours to our zester handles, adding style and excitement to every kitchen décor.



TIMELESS SOPHISTICA



AUTHENTIC GORGEOUS STYLISH HARMONIC BEAUTIFUL ELEGANT



PREMIUM SPICE GRATER

MIC-46016

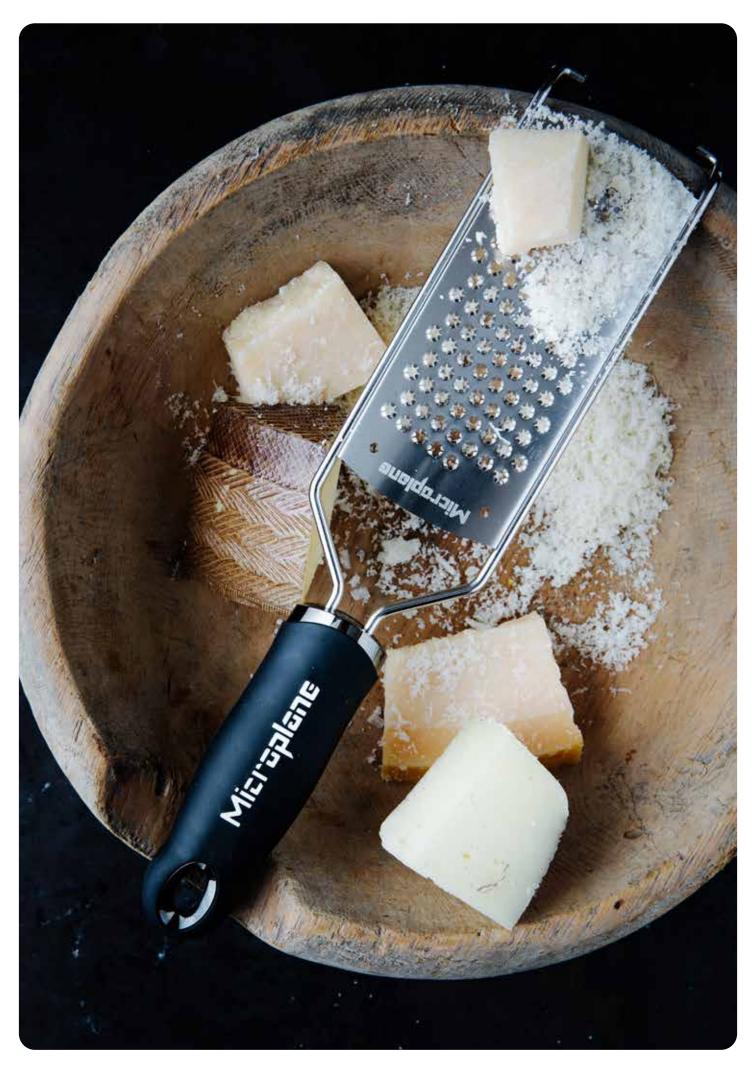
Black

EAN MIC-0098399460161

 $23 \times 3 \times 2,5 \text{ cm}$



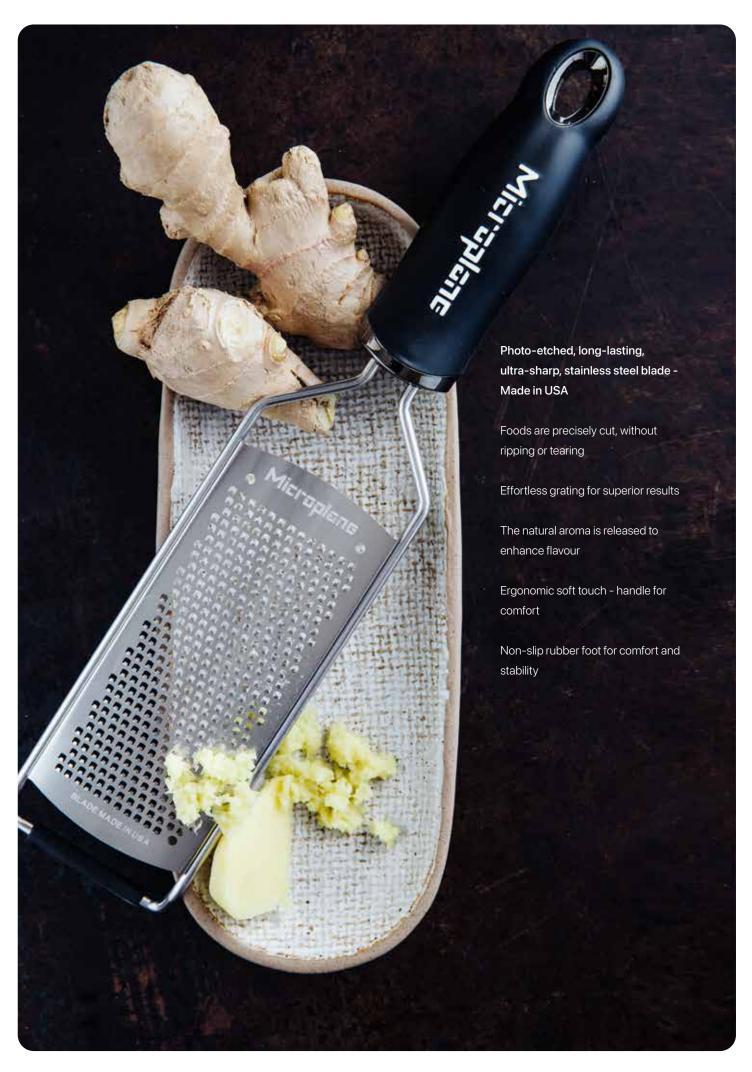
NUTMEG, CINNAMON, CHOCOLATE, NUTS, COFFEE BEAN & MORE



GOURMET SERIES

The Gourmet Series stands for competence and variety. With a wider grating surface and ten different blades, it delivers various grating results - from fine to extra coarse there is a blade style to suit all needs. A non-slip rubber foot and soft touch handle completes each grater.

Handsomely crafted, the high-performance Gourmet Series features ten grating options: Coarse, Ribbon, Fine, Large Shaver, Extra Coarse, Star blade, Ultra Coarse, Fine Julienne, Slicer Blade and Julienne Slicer Blade.



FINE GRATER

MIC-45004

Black
EAN # 0098399450049
31,5 x 7,5 x 3,0cm



HARD CHEESE, CITRUS FRUITS, GARLIC, CHILLI, CINNAMON, NUTMEG & MORE

GRATER ATTACHMENT

MIC-45057

Transparent
EAN #0098399450575
6,2 x 7,5 x 6,2 cm





COARSE

MIC-45001

Black
EAN # 0098399450001
31,5 x 7,5 x 1,5 cm





RIBBON

MIC-45002

Black
EAN # 0098399450025
31,5 x 7,5 x 3,0 cm





LARGE SHAVER

MIC-45006

Black EAN # 0098399450063 31,5 x 7,5 x 3,0 cm





EXTRA COARSE

MIC-45008

Black
EAN # 0098399450087
31,5 x 7,5 x 3,0 cm





STAR BLADE

MIC-45009

Black
EAN # 0098399450094
31,5 x 7,5 x 3,0 cm



GINGER, NUTMEG & MORE



ULTRA COARSE GRATER

MIC-45011

Black
EAN # 0098399450117
31,5 x 11,1 x 3,0 cm





SLICER

MIC-45044

Black
EAN # 0098399450445
31,5 x 7,5 x 3,0 cm



POTATOES, CARROT, CUCUMBER, COURGETTE. BEETROOT & MORE



JULIENNE SLICER

MIC-45041

Black
EAN # 0098399450414
31,5 x 7,5 x 3,0 cm



POTATO, APPLE, CARROT, COURGETTE, RED CABBAGE & MORE



FINE JULIENNE

MIC-45003

Black EAN # 0098399450032 31,5 x 7,5 x 3,0 cm



CARROT, RADISH, COURGETTE, POTATO, APPLE, BEETROOT,





DUAL GRATER

MIC-45022

Black EAN #0098399450223 31,5x11,1x3,0cm

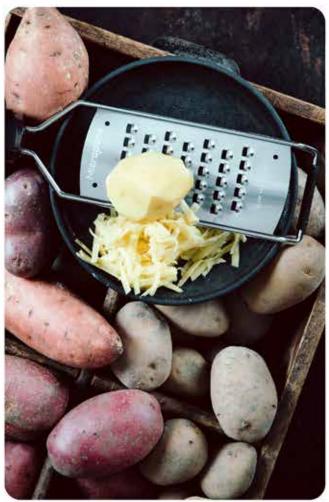


CARROT, RADISH, COURGETTE, POTATO, APPLE, BEETROOT, CHEESE, CARROT, GINGER, COCONUT, NUTS, HORSERADISH & MORE













PROFESSIONAL SERIES

The Professional Series fascinates with its simple elegance. The series is made entirely out of stainless steel and is an eye-catcher in every kitchen. With five different blade styles, both home cooks and professionals can excel in their everyday food preparation. The non-slip rubber foot ensures stability while grating.

There are five different grating options to choose from in this series: **Coarse, Fine, Ribbon, Large Shaver and Extra Coarse.**



FINE GRATER

MIC-38004

Stainless Steel
EAN # 0098399380049
33 x 7,5 x 1,8cm



HARD CHEESE, CITRUS FRUITS, GARLIC, CHILLI, CINNAMON, NUTMEG & MORE

GRATER ATTACHMENT

MIC-45057

Transparent
EAN # 0098399450575
6,2 x 7,5 x 6,2 cm





COARSE GRATER

MIC-38000

Stainless Steel
EAN # 0098399380001
33 x 7,5 x 1,8 cm



CHEESE, CARROT, GINGER, COCONUT, NUTS, HORSERADISH & MORE



RIBBON GRATER

MIC-38002

Stainless Steel
EAN # 0098399380025
33 x 7,5 x 1,8 cm





LARGE SHAVER

MIC-38006

Stainless Steel
EAN # 0098399380063
33 x 7,5 x 1,8 cm



HARD CHEESE, CHOCOLATE, TRUFFLE, BUTTER & MORE



EXTRA COARSE GRATER

MIC-38008

Stainless Steel
EAN # 0098399380087
33 x 7,5 x 1,8 cm











POTATO, COURGETTE, CARROT, APPLE, CABBAGE, SOFT CHEESE & MORE



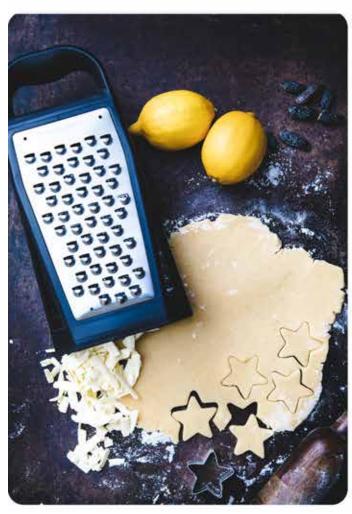














SPECIALITY SERIES

In the Specialty Series, our specialists are united. Each individual product enhances the food preparation. It allows chefs to efficiently grate, slice and garnish dishes and drinks making cooking a delightful culinary experience.

BOWL GRATER

EXTRA COARSE BLADE

Designed to fit in various positions inside or on-top of your favourite mixing bowl

Grate & Rice vegetables straight into a bowl

Ultra-sharp, photo-etched, stainless steel Extra Coarse Blade- Made in USA

Effortless grating for superior results

Foods are precisely cut without ripping or tearing

The natural aroma is released to enhance flavour











BOWL GRATER

FINE BLADE

Designed to fit in various positions inside or on-top of your favourite mixing bowl

Grate & Rice vegetables straight into a bowl

Ultra-sharp, photo-etched, stainless steel Extra Coarse Blade- Made in USA

Effortless grating for superior results

Foods are precisely cut without ripping or tearing

The natural aroma is released to enhance flavour





HARD CHEESE, CITRUS FRUITS, GARLIC, CHILLI, CINNAMON, NUTMEG & MORE

MIC-41004 Black/Stainless Steel
EAN #0098399410043 21,2 x 10,3 x 2 cm

ADJUSTABLE V-BLADE SLICER

WITH JULIENNE FEATURE

The compact V-Blade Slicer with the Julienne feature offers two cutting options:





Extreme sharp Julienne teeth cut ingredients into long thin uniform strips
Reversible Deck - flip the deck over to switch
from slices to Julienne strips
Infinity Dial - select your own thickness.
Choose from paper-thin to ultra-thick!

Long lasting, ultra-sharp, V-Blade effortlessly and precisely cuts fruits, vegetables and cheeses into slices



MIC-48940

Black / Stainless Steel EAN # 0098399489407 35,5 x 10,2 x 3,5 cm

CHILLI MILL

Ideal to use for dried chillies

Photo-etched, ultra-sharp, signature Microplane® Blade-Made in USA

Effortless and precise grating for superior results

Essential oils are released to enhance flavour

Luxury silk feel grip for comfort and stability

Precise pressure [™] - Engineered Tension Spring for optimum applied pressure to chillies

Handy Silicone Cover included to avoid mess when not in use



MIC-48970 Black / Stainless Steel
EAN # 0098399489704 20 x 5 x 5 cm

SPICE MILL

Designed to grate & store hard spices, such as nutmeg, cinnamon, Tonka beans and more

Photo-etched, ultra-sharp stainless steel blade, Made in USA



Effortless grating for superior results

Spices are precisely & finely cut for a full aroma
Includes an airtight compartment to store spices

Handy silicon cover included to avoid mess

MIC-48060

Black
EAN # 0098399489602
12 x 5 x 5 cm

MIC-48960

Black / Stainless Steel
EAN # 0098399489605
12 x 5 x 5 cm



CINNAMON, NUTMEG, TONKABEAN, LONG BLACK
PEPPER, PEPPERCORN, NUTS

UNIVERSAL MILL

Photo-etched, ultra-sharp stainless steel blades, Made in USA

Three different interchangeable blades - fine, coarse, ribbon

Versatile - use directly during cooking or at the table

MIC-48050 Black
EAN #0098399480503 18 x 7 x 7 cm





PIZZA CUTTER

Circular stainless steel cutting blade Ideal sharpness for pizzas, tarte flambée, flat bread, tarts, focaccia, quiche and various other baked goods Effortlessly glides through different crusts with optimal force Ergonomic soft touch handle Easy to clean – simply remove blade

MIC-48005

Black / Stainless Steel EAN #0098399480053 16 x 13 x 3 cm



TARTE FLAMBÉE, FLAT BREAD, TARTS, QUICHE, BAKED GOODS

FLEXI ZESTITM

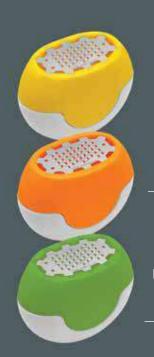


Photo - etched, ultra - sharp, fine blade - Made in USA, creates flavourful and aromatic zests Effortlessly and precisely zest citrus fruits, silicone top flexes and adapt to the shape of the citrus fruit Enclosed dish collects zest as it falls from the blade The compact Flexi Zesti[™] conforms to the curve of your palm

MIC-34830

Orange EAN #0098399348308 7 x 3,8 x 5,5 cm

MIC-34630

Yellow EAN #0098399480602 7 x 3,8 x 5,5 cm

MIC-34730

Green EAN #0098399347301 7 x 3,8 x 5,5 cm

ELITE BOX GRATER

Photo-etched, long-lasting, ultra-sharp, stainless steel blades- Made in USA 5 unique blade styles (Fine & Coarse; Ultra Coarse; Ribbon; Large Shaver) Includes a removable tray to catch grated ingredients Transparent measurement window on both sides (capacity to capture 21/2 cups/600 ml) Non-slip handle and rubber feet for maximum leverage & stability

MIC-34019

Black / Stainless Steel EAN#0098399340197 27 x 13,5 x 9 cm



GINGER, CITRUS



4 SIDED BOX GRATER

Photo-etched, long-lasting, ultra-sharp, stainless steel blades- Made in USA 3 unique blade styles (fine, extra coarse & ribbon) and a slicing blade Fine blade is removable for easy access and cleaning Non-slip handle and rubber feet for maximum leverage & stability

Fine



CITRUS, HARD CHEESE, GINGER, NUTMEG. GARLIC

Ultra Coarse



CABBAGE, POTATO, PUMPKIN, CHEESE, BEETROOT

Ribbon



COCONUT, CARROT, APPLE, COURGETTE, CHOCOLATE

Slicer



CUCUMBER, CARROT, COURGETTE, GINGER MIC-34006

Black EAN # 0098399340067 27 x 13 x 8,5 cm



ROTARY GRATER

Photo-etched, long-lasting, ultra-sharp, stainless steel blade- Made in USA

Fine blade effortlessly grates hard cheese, chocolate and nuts

Large hopper for generous amounts of cheese and other foods

Unique funnel shape ensures grated results dispense quickly and easily

Easy to assemble & disassemble







MIC-39004 Black

EAN # 0098399390048 8,5 x 12,5 x 18,5 cm



PROFESSIONAL PEELER

Ultra-sharp stainless steel double blade for easy peeling

Ergonomic soft touch handle

Built-in potato eye remover

Perfect for both right and left handed use

MIC-48091 Black / Stainless Steel

EAN # 0098399480916 18,5 x 2,5 x 2,5 cm



PARSNIP, APPLES, MANGOS



PROFESSIONAL XL PEELER

Extra-large, ultra-sharp stainless blade for easy peeling Ideal for wider fruits & foods with thicker skin such as pumpkin, sweet potato papaya and melons
Also suitable for shredding cabbage, lettuce, or cheese Swivelling of blade enables to follow contour of the food

MIC-48095 Black/Stainless Steel

EAN #0098399480954 17 x 10,5 x 2,8 cm



PUMPKIN / SWEET POTATO / PAPAYA / MELON /
CUCUMBER / COURGETTE



PROFESSIONAL Y PEELER

STRAIGHT BLADE

Ultra-sharp stainless steel double blade for easy & smooth peeling Ideal for a variety of fruits & vegetables like carrots, cucumbers, courgette, potatoes, parsnips etc.

Comfortable, Y-shaped design for maximum control when peeling Ergonomic, non-slip, soft touch handle.

MIC-48081 Black/Stainless Steel
EAN #0098399480817 16,4 x 7,5 x 2,5 cm



CUCUMBER / CARROT / COURGETTE / POTATO / PARSNIP / APPLE



PROFESSIONAL Y PEELER

SERRATED BLADE

Ultra-sharp stainless steel serrated double blade for easy & smooth peeling Ideal for a variety of fruits & vegetables especially with softer skin like tomatoes, kiwis, mangos, etc.

Comfortable, Y-shaped design for maximum control when peeling Ergonomic, non-slip, soft touch handle

MIC-48082

Rlack/Stainless Steel

FAN #0098399480824

164×75×25cm



TOMATO / KIWI / MANGO / PEPPER /



PROFESSIONAL Y PEELER

JULIENNE BLADE

Ultra-sharp stainless steel Julienne blade for creating perfect julienne/matchsticks.

Precisely & effortlessly julienne vegetables & fruits like carrot, cucumber, zucchini, potato, and papaya etc.

Comfortable, Y-shaped design for maximum control when peeling

Ergonomic, non-slip, soft touch handle.

MIC-48083 Black/Stainless Steel

EAN #00983994800831 16,4 x 7,5 x 2,5 cm



CARROT / CUCUMBER / COURGETTE / SWEET POTATO / PAPAYA



PROFESSIONAL AVOCADO TOOL

Multifunctional usage in one tool - split, pit, slice, and scoop out safely & effectively.

Slicing Blade – specifically designed to effortlessly slice through an avocado.

Pit Remover- engineered to remove the pit quickly and with ease.

Scoop Feature- incorporated into the blade to help separate the avocado from its skin.

MIC-48071 Black/Stainless Steel
EAN #0098399480718 19 x 5 x 2,5 cm





GINGER TOOL 3IN1

One tool to peel, slice and grate ginger

Photo - etched, ultra - sharp, fine blade - Made in USA

Easily grates ginger into a fine paste

Slicing Blade for thin ginger slices

Peels ginger quickly, replaces the use of a spoon

Rubber foot and non-slip handle for comfort and stability



MIC-48010 Black
EAN #0098399483108 27,7 x 5 x 1 cm

CUT-RESISTANT GLOVE

For safer food preparation while working with graters.

Made from cut-resistant, synthetic fibers

(Polyethylene, polyamide, fiberglass and elastane).

Comfortable to wear.

For either hand, one size fits all.

Machine washable, drip dry.



MIC-34027

Grey
EAN # 0098399340272
22 x 11 x 0,3 cm

GARLIC CUTTER

Photo-etched, long-lasting,
ultra-sharp, stainless
steel blades - Made in USA
Cuts with a simple
back and forth motion
Accommodates up to
2-3 cloves of peeled garlic
Handy scraper included
to remove cut garlic



MIC-48914 Stainless Steel & Black EAN # 0098399489148 8 x 9 x 4 cm

SPIRAL CUTTER

MIC-40008

Stainless Steel & Black EAN #0098399480008 13,2 x 7,5 x 5,8 cm



Ultra-sharp, stainless steel blades For use with Courgette, carrots, cucumber and radish Create spiral cuts and ribbons of vegetables for gluten free pastas, stir fry, salads and garnishes Two slicing sizes: one large and one small for thin and thick vegetable



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.

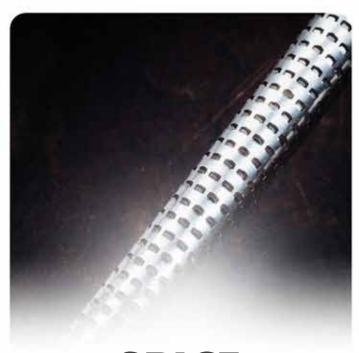
Whatever the need though, a Microplane® Grater makes the kitchen task effortless, efficient and a pleasure to work with.





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 flavour.



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 flavour on a dish or directly on the taste's buds due to its super-fine and rich nature.

The more moist foods like ginger, cloves or chilli 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.





FINE-JULIENNE BLADE

The Fine Julienne Blade creates very fine Julienne strips – slightly finer and thinner than with our Julienne Slicer, ideally for all sorts of vegetables.





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 flavour.





COARSE BLADE

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





STAR BLADE

The ideal blade to create a super fine mist of a powdery, snowflake grating result. It produces a very fine and fluffy result.





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.





SLICER BLADE

The slicer cuts superbly uniform thin slices of cucumbers, radishes, Courgette, potatoes, onions, pepperoni, apples and other ingredients.



JULIENNE SLICER BLADE

The Julienne Slicers precisely cuts the food into long thin strips, very similar to matchsticks.





Contact Details

Burton McCall Limited
163 Parker Drive, Leicester, LE4 0JP

Tel Main Switchboard: 0116 234 4600

www.burton-mccall.co.uk

f @BTNMCCALL

@@burtonmccallItd

in @burton-mccall-limited

Sales Office

Tel: 0116 234 4611/4622

Email: sales@burton-mccall.co.uk

Customer Services

Tel: 0116 234 4646

Email: customer.services@burton-mccall.com

