



WELCOME TO THE WORLD OF MICROPLANE

From citrus to cheese, our finely crafted graters and tools help you create culinary masterpieces effortlessly.

Microplane, the pioneer in photo-etched cutting tools, brings you ultra-sharp, long-lasting blades made in the USA. These blades cut through hard and soft foods with precision, ensuring perfect results every time.

Loved by professional chefs and home cooks worldwide, Microplane graters are indispensable in every kitchen!

Experience the magic in your kitchen!



PREMIUM CLASSIC SERIES

THE ICONIC ZESTER THAT REVOLUTIONIZED **GRATING WITH PRECISION** & PERFECTION











ERGONOMIC **SOFT-TOUCH HANDLE**FOR MAXIMUM COMFORT



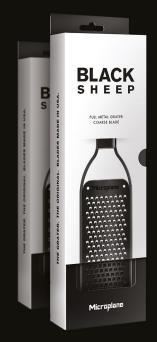


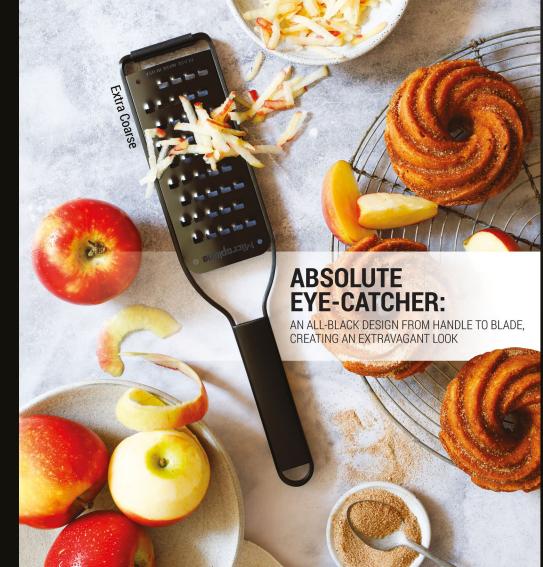
BOLD AND UNIQUE:

STAND OUT IN THE KITCHEN



EXQUISITELY
DESIGNED
PACKAGING,
MAKING THEM
THE PERFECT GIFT
FOR ANY OCCASION!









ENHANCED SAFETY:
NON-SLIP RUBBER FOOT
FOR IMPROVED STABILITY







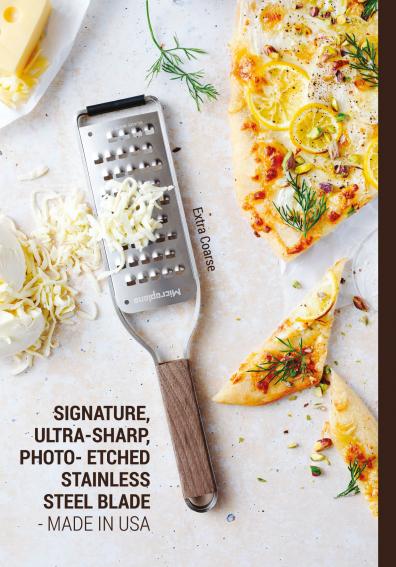
MUST-HAVE FOR ALL GOURMETS, DESIGN LOVERS, COOKING REBELS & ALL WHO APPRECIATE THE SPECIAL!

MASIER SERIES

MASTER CRAFTSMANSHIP:

SOPHISTICATED ELEGANCE MEETS EFFICIENCY

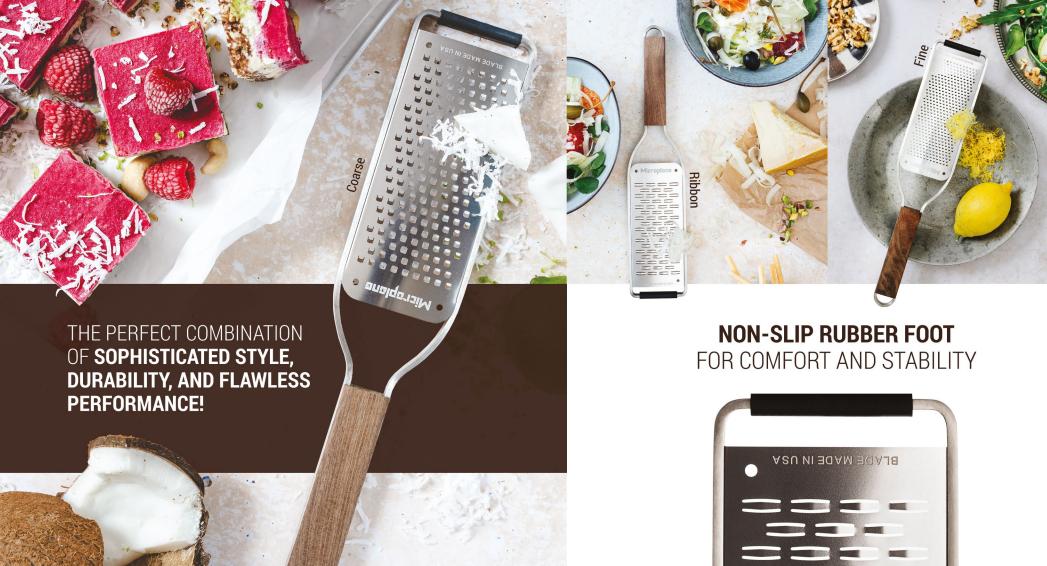






ROBUST STAINLESS-STEEL FRAME



















NON-SLIP RUBBER FEET
FOR STABILITY
& FLEXIBILITY



Extensive selection of different blade styles



Ultra Coarse



SPECIALTY SERIES

UNITED BY EXPERTISE:

PERFECT FOR GRATING, SLICING, PEELING AND GARNISHING







CHILI





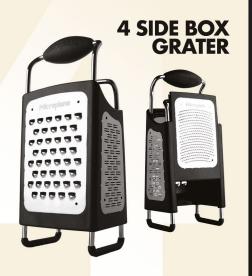
















Blade Guide **FINE BLADE**





BLADE

















SLICER

BLADE

USEFUL TIPS

SECURE STORAGE

Use Cover: Always place the cover over the blade when not in use.

Safe Storage: Protect fingers by storing graters with protective covers in drawers or cabinets.

Stay Sharp: Covers help maintain blade sharpness by minimizing contact with other tools.



Simple Zesting: Hold the citrus fruit and gently slide the sharp blades along its surface, turning the fruit constantly to avoid the bitter white pith.

Easy Collection: The zest collects on the back of the grater. Tap or use a spoon to remove it.

Pro Tip: Use organic, untreated citrus fruits for the best zest.

CHEESE GRATING MADE EASY FOR KIDS

Place & Grate: Put the cheese on the workspace, with the grater's sharp blades facing the food.

Safe & Simple: Slide the grater over the cheese. The blades face the food, not fingers.

Easy Collection: Grated cheese collects on the back for easy use.

Pro Tip: Stay safe with blades facing away from fingers!



Effortless Grating: Thanks to our ultra-sharp blades, food glides smoothly with no pressure needed. Enjoy quick, easy, and perfect results every time.

Safe and Fun: No pressure needed means less risk of slips and cuts, making grating safe and enjoyable.

CLEANING MADE EASY

Dishwasher Friendly: All Microplane graters* can be safely cleaned in the dishwasher.

Hand Wash Recommended: To keep blades sharp longer, hand washing is best.

Quick Clean: After grating, tap off food from the blades onto a cutting board or workspace.

Rinse & Dry: Simply rinse under water and let it drip dry. This prevents food from drying on the blade, making cleaning easier.

Cover Care: Protective covers are not dishwasher safe; always wash them by hand.

* Except our Master-Series that has walnut handles that need to be hand wash only (do not soak in water)

FLEXIBLE AND SECURE USAGE

Non-Slip Stability: Our hand-held paddle graters feature non-slip rubber feet, ensuring a secure angle and stability on trays, bowls, and various surfaces.

Enhanced Comfort: The rubber foot guarantees better stability and comfort during use.







THE HISTORY OF MICROPLANE: FROM WORKSHOP TO KITCHEN

In 1994, a Canadian housewife, frustrated with her grater, borrowed her husband's woodworking tool. The blade glided effortlessly across the orange, and the zest fell like snowflakes. This discovery laid the foundation for the creation of Microplane kitchen graters, and an entire line of revolutionary graters was born.

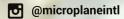
Globally recognized, Microplane is the pioneer manufacturer to apply photo-etching technology to graters, an innovative process specifically designed to create ultra-sharp cutting edges. Made in the USA, these blades cut ingredients with precision, ensuring food doesn't stick or block, but slides smoothly for perfect results every time.

Today, Microplane is the preferred choice for professional chefs and cooking enthusiasts worldwide.

andigo isily



For inspiration, tips and tricks and the latest product news follow us at:



@microplaneintl

/Microplaneintl

Microplane®
International
GmbH & Co. KG
Schnackenburgallee 41d
22525 Hamburg
Germany
Tel: +49 (0)40 8971 286 0
info@microplaneintl.com
www.microplaneintl.com

Microplane® USA 614 SR 247 Russellville, AR 72802, USA Tel: +1.800.555.2767 kitcheninfo@microplane.com

