



By now, cooking aficionados worldwide are familiar with the story: The big moment for the Microplane grater came in 1994 when a homemaker in Ottawa, Canada was making an orange cake. Out of frustration with her old grater, she picked up a new tool, the Microplane woodworking rasp, her husband had brought home from their hardware

store. She slid the orange across its blades and was amazed. Lacy shards of zest fell from its surface like snowflakes.

Since that time, Microplane graters have found enthusiastic support from professional chefs and domestic cooks and have earned a permanent place in restaurants and home kitchens around the world.

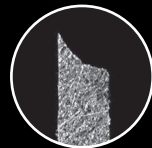
Microplane Grater Suggested Uses

	Spice	Star	Zester/Grater	Fine	Coarse	Extra Coarse	Ultra Coarse	Ribbon	Large Shaver
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What makes a Microplane® so sharp?

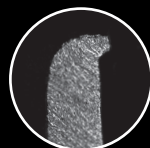
The Secret is in the Microplane signature process which uses chemicals to create sharp cutting surfaces.

Microplane teeth are sharp.



Enlarged 50X

Stamped teeth are dull.



Enlarged 50X