

**MICROPLANE PROFESSIONAL GRATER ULTRA THICK BLADE**  
cm.31,2x7,5x3



# SOLUZIONI FOODSERVICE

In the world of cooking, both professional and amateur, the Microplane Professional grater stands out for its unique characteristics and effectiveness at work. This tool, 31.2cm long, 7.5cm wide and 3cm high, features an ultra-thick blade specifically designed to create extra-thick cheese strips, making it ideal for grating cheeses such as cheddar. The distinctive feature of this grater lies in the particularity of its blade, similar to a wood rasp, which allows you to cut food without tearing, pulling or chopping it, maintaining and intensifying the aroma and flavour, for a final yield that excels in terms of taste. Constructed of high-quality, durable materials, the blade is made of surgical grade stainless steel, ensuring long-lasting durability and durability.