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> Microplane Gourmet Series Julienne Grater Instruction Manual

## Microplane 45003E

# Microplane Gourmet Series Julienne Grater Instruction Manual

*Model: 45003E*

*Brand: Microplane*

## INTRODUCTION

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This manual provides instructions for the Microplane Gourmet Series Julienne Grater. This tool is designed for creating fine julienne strips from various fruits and vegetables, enhancing your culinary preparations.





Image: The Microplane Gourmet Series Julienne Grater, featuring a black handle and a stainless steel blade, designed for efficient julienne cutting.

## KEY FEATURES

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- **Surgical Grade Stainless Steel Blades:** Manufactured in the USA, these ultra-sharp blades ensure precise cutting without tearing ingredients.
- **Ergonomic Design:** The non-slip soft-touch handle provides a comfortable and secure grip during use.
- **Stable Operation:** Equipped with rubber feet for enhanced stability when grating over bowls or cutting boards.
- **Versatile Use:** Ideal for creating fine julienne strips from carrots, celery root, zucchini, apples, pears, potatoes, beetroots, radishes, cucumbers, and more.
- **Dishwasher Safe:** Designed for easy cleaning, though hand washing is recommended to maintain blade sharpness.



Image: A close-up view of the Microplane julienne blade, highlighting the sharp, photo-etched cutting edges.

## SETUP AND FIRST USE

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Before first use, wash the grater thoroughly with warm, soapy water. Rinse well and dry completely. The protective cover should be removed before use and replaced for safe storage.



Image: The Microplane Julienne Grater with its protective cover, demonstrating how it is stored.

## OPERATING INSTRUCTIONS

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### General Grating Technique

Hold the grater firmly by the handle. For stability, place the rubber feet against a cutting board or the rim of a bowl. Position the food item against the blade and move it downwards across the cutting surface with gentle, consistent pressure. The sharp blades require minimal effort.

### Recommended Uses:

- **Vegetables:** Create fine julienne strips from carrots, celery root, zucchini, and cucumbers for salads or stir-fries.
- **Fruits:** Julienne apples or pears for desserts or garnishes.
- **Potatoes & Root Vegetables:** Prepare potatoes or beetroots for various culinary applications.



Image: The Microplane Julienne Grater in action, producing fine strips of various vegetables into a bowl, showcasing its efficiency.



Image: A bowl filled with freshly julienned carrots, demonstrating the consistent and fine results achieved with the grater.



Image: The Microplane Julienne Grater resting beside a bowl of finely grated carrots, illustrating the finished product.



Image: A carrot positioned on the Microplane Julienne Grater, ready for grating, with grated carrots visible below.



Image: The Microplane Julienne Grater alongside whole and julienned beetroots, showing the versatility of the tool for different root vegetables.



Image: A wooden board displaying various julienned fruits and vegetables, including carrots, beets, and celery root, prepared using the grater.

## CARE AND MAINTENANCE

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### Cleaning:

The Microplane Julienne Grater is dishwasher safe. For optimal blade longevity and sharpness, hand washing is recommended. Use warm, soapy water and a soft brush or sponge. Always wash and dry in the direction of the blades to prevent damage to cleaning tools and ensure safety. Rinse thoroughly and dry immediately after washing.

### Storage:

Always store the grater with its protective cover in place to protect the blades and prevent accidental cuts. Store in a drawer or hang using the integrated loop on the handle.

## TROUBLESHOOTING

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## Difficulty Grating:

- Ensure the food item is firm enough. Softer cheeses or very ripe fruits may benefit from being chilled briefly before grating.
- Verify that you are applying consistent, gentle pressure. Excessive force is not required due to the blade's sharpness.

## Blade Dullness:

- While Microplane blades are designed for long-lasting sharpness, frequent dishwasher use can sometimes affect the edge over time. Hand washing is recommended to preserve sharpness.

## Safety Concerns:

- The blades are extremely sharp. Always exercise caution when handling and cleaning the grater. Consider using a cut-resistant glove for added safety, especially when grating smaller pieces of food.

## SPECIFICATIONS

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Attribute	Detail
Model Number	45003E
Material	Stainless Steel
Color	Black
Dimensions (L x W x H)	2.63" x 1" x 12"
Item Weight	0.528 ounces (0.02 Kilograms)
Dishwasher Safe	Yes
Blade Origin	Made in USA

## WARRANTY AND SUPPORT

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For information regarding product warranty, returns, or customer support, please refer to the official Microplane website or contact their customer service directly. Keep your purchase receipt for warranty claims.

Official Microplane Store: [Visit the Microplane Store on Amazon](#)