

# Cuisipro®

Surface Glide Technology™ Graters  
The Complete Grater Guide





The **Surface Glide Technology™** grater guide has been designed to provide information on the background and art of grating, the benefits and competitive advantages of **Surface Glide Technology™** graters and tips on how to pass this knowledge onto your consumers.

### Grater History

Graters date back as far as the fourteenth century. Such early graters consisted of little more than crude holes punched in metal. Through the years a wide variety of utensils have been designed to grate, rasp or shave food for generations of cooks, but the basic premise has remained the same: to take larger pieces of food and reduce them into smaller pieces. The tradition of grating and graters are still indispensable, practical and versatile today.

### Why Use A Grater?

Graters are available in a variety of styles, shapes and grating surfaces and efficiently shred or grate ingredients without the hassle of chopping. They are easier and safer than a knife.

A grater can be used for a myriad of simple tasks with instant results, instead of a time consuming food processor.

Grating offers you the ability to dress up your food with edible decorative garnishes or make it easier and quick to incorporate ingredients into other foods.

### What makes a good grater?

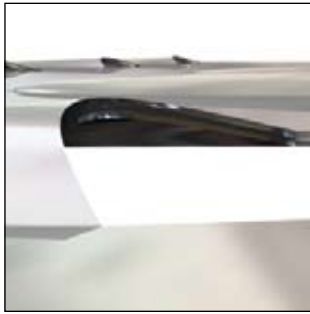
A grater should be comfortable to hold, easy to use, efficient, and simple to clean and store. The ultimate grater blade encourages a natural and regular grating rhythm. A firm grip, reassuring stability and balanced surface are also essential.

With a multitude of graters on the market it is difficult to differentiate a good grater.

### Features of a good Grater

1. Sharp blades; they need to stay sharp over time.
2. Comfortable handle with a firm grip and structural rigidity for good leverage on hard food.
3. Safe to use; shape designed to guard or protect your hands.
4. Easy to use, smooth surface for uninterrupted grating.
5. Maneuverable design – blade can easily maneuver over round or irregular shapes (citrus fruit & odd shape parmesan).

## Stamped vs Etched vs Surface Glide Technology™ Graters

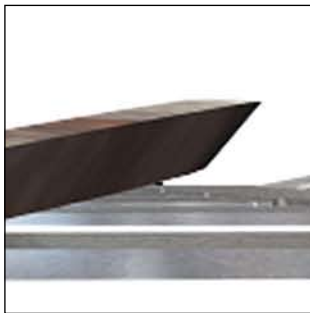


Stamped Blade (cross section)

### Stamped

Most graters are made from stamped metal. The cutting edge is formed by punching holes into a flat or curved metal surface. These ragged holes tear food and provide inconsistent results. Food meets a dull edge that leads to a jerky motion and irregular grating rhythm.

Ingredients that are firmer than cheddar can be a challenge for standard stamped graters and it is a real chore to get a good consistent grating.



Acid-Etched Blade (cross section)

### Etched

The process starts with a stainless steel sheet coated with a light-sensitive resist film. A photographic image of the flat blade is developed on the film, which acts like a stencil. The coated sheet is processed through a solution that dissolves only the exposed metal. The resulting etched metal pattern is then formed into the blade. The blades are then pushed up to form the grating surface.

This is a very precise process that allows the manufacture to create a sharp edge on the blade that cleanly cuts through ingredients.

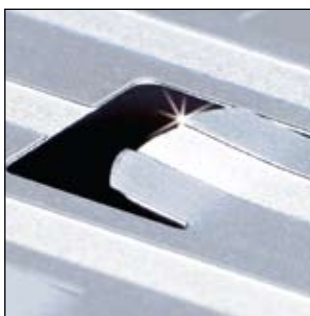
### Surface Glide Technology™ Graters

Exclusive to Cuisipro **Surface Glide Technology™** grooved grating surface takes etched graters to the next level. **Surface Glide Technology™** graters create the perfect balance between ease of grating and maximum efficiency for the ultimate grating experience that etched graters alone cannot compete with.

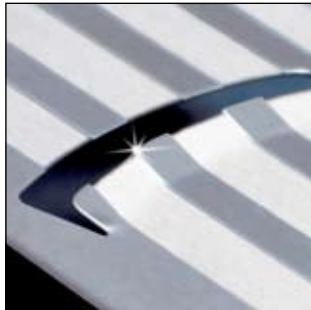
The science behind this new technology is based in the repeated grooved pattern that is spread evenly across the face of the grating surface. First, the groove reduces resistance, making grating effortless. Secondly the groove elongates the length of each individual blade, so it has a larger cutting surface that comes in contact with food, therefore grating more with less effort.

Combined, these features create a perfect surface for outstanding uninterrupted grating performance where food virtually glides through blades.

International Patents Pending.



Surface Glide Technology™ Blade  
(3/4 angle view)



## Surface Glide Technology™ Grater Collection Features

In addition to the exclusive Cuisipro **Surface Glide Technology™** grooved pattern, the entire line of Cuisipro graters and shavers possess well-applied ergonomics.

### Secure Grip for Safety

Each grater is designed to provide the best grip possible for safe grating. When the handle, blade and surface stabilizer are aligned the grater can be held at a comfortable angle for a natural and regular grating rhythm.

Rasps and flat graters feature secure non-slip grip handles and ends that allow for grating stability and ease.

Box grater has a non-slip handle and base for stability.

Dual grater has non-slip ends at both ends of the grater for safety and grating stability. Sliding cover protects your hands while grating.

### Protective cover doubles as measuring device

The Rasps and Flat grater collection feature a snap on, clear protective cover with US and metric measurements. Not only does the cover provide safe storage, but is a container to catch grated ingredients for measuring.

### Packed with Additional Features

- Hidden inside the Box graters non-slip base is a bonus ginger grater that perfectly shreds fresh ginger root while leaving unwanted fibers behind.
- The Rotary grater set is designed with a wide hopper to handle large chunks, non-slip grip for grating ease and includes two interchangeable blades: coarse and Parmesan.
- All of Cuisipro's graters are easy to use and clean and they are backed by our 25 year warranty.



### Tips for Grating

In addition to using a good grater there are some techniques and ingredient preparation tips that help get the best results from your grater.

- Cheese is easier to grate when cold and firm.
- Place non-slip end of the **Surface Glide Technology™** grater on cutting board for leverage. Grate away from you using gentle pressure.
- When zesting citrus fruits make only one pass across grater to avoid zesting the white pith. The white pith will cause the food to taste bitter.
- An additional tip for zesting; instead of running the fruit over the rasp turn the rasp upside-down and rub it over the peel. Why? You can instantly see when you've hit white pith and since the zest stays on the blade you'll know when you've collected the quantity your recipe calls for.
- Hard cheese is broken down into light feathery shards when using the **Surface Glide Technology™** grater. If measuring with cups you may need to add more cheese to your recipe, since the cheese weighs less.

### A Grater for every Grating Task

The choice of grate is important to the appearance, texture and flavour of a finished dish.

As a general rule, the finer the cut the more intense the flavour. The finely grated ingredients combine readily with other ingredients to create a powerful fusion of flavour. For moist ingredients, such as ginger, apple or cucumber, a finer grater will produce a purée-like texture. Dry ingredients, such as citrus peel or hard cheese, take on a fine silky texture while spices, such as nutmeg, and nuts are reduced to a powder.

A coarser cut releases the flavour in a limited way to be discovered and experienced more gradually. The pieces retain more juice and resistance in texture. When combined with other ingredients, the coarse ingredients have a more distinguishable taste against the other ingredients.

Shavings and strips create visual appealing dishes by showcasing beautifully shaved pieces of food. As the textures are more complex, they immediately impact on the palate to influence the overall flavour perception.

## Grating Surfaces

Our collection is designed to provide the contemporary cook with a wide variety of grater styles and blades to choose from. Some graters are perfect for garnishing or dressing up your favourite dishes; others handle heavy-duty grating when you need to prepare a large quantity of ingredients. Whatever the cooking requirements, there is a **Surface Glide Technology™** grater to effortlessly handle the task.



### Fine

Perfect to create a fine, silky texture with dry ingredients, such as citrus or hard cheese. Grated citrus zest is a classic garnish for savoury foods or decoration for sweet dishes. Moist ingredients, such as ginger, cucumber or apple produce a puree like texture and spices become extra fine granules.



### Coarse

Cheddar and soft cheeses create small strands that gradually blend in or top a soup. The texture is more varied among ingredients than with a fine grate.

Create small strands of carrots for a coleslaw and coarsely grated ginger to flavour a stir fry.



### Ultra Coarse

Large strands of ingredients that are ideal when you want to highlight the taste of an individual ingredient such as cheddar cheese in a wrap or carrots on a salad.



### 2-Way

Similar grated texture as the smaller of the shavers, but with the added benefit that you can grate in both directions.



### Shavers

Create visually appealing dishes by adding beautiful shaved pieces of food. The shavings take on their own characteristics with individual texture of ingredients making an immediate impression. Carrots have more crunch than cucumber and apple ribbons which are crisp. Parmesan ribbons are dryer than that of Gruyere. Perfect for slices of garlic and chocolate shavings for decorating.



### Parmesan

The ideal blade creates a fine mist of powdery Parmesan cheese to cover you favourite foods, from appetizers and soups to pastas and salads. This versatile blade is perfect for garnishing a dessert with chocolate.

## Cuisipro Surface Glide Technology™ Grating Chart

The following chart is designed to help choose the appropriate grating blade to achieve the right grating result. However ultimately any blade can be used with any ingredient.

### Blade Type

	Fine	Coarse	Parmesan	2-Way	Shaver	Ultra Coarse	Coarse Rotary Grater Drum**	Parmesan Rotary Grater Drum
Parmesan (hard cheese)	■	■	■	■	■		■	■
Cheddar /mozzarella (soft cheese)		■		■		■		
Gruyère	■						■	
Chocolate	■		■	■	■		■	■
Hard butter		■		■		■		
Ginger*	■	■	■					
Garlic	■			■	■			
Citrus (Orange, Lemon & Lime)	■							
Carrots (root vegetables)		■		■		■		
Cabbage		■		■		■		
Coconut		■		■	■	■		
Apples		■		■		■		
Cucumber		■		■	■	■		
Horseradish /Daikon*		■	■					
Nuts	■	■	■				■	■
Onions		■		■		■		
Potatoes		■		■		■		
Spices (Nutmeg /Cinnamon)	■		■					

\* Parmesan/Fine blade makes a mushy pulp texture for adding into marinade/whereas coarse makes strip like pieces.

\*\* Technically could use same ingredients as coarse blade however, typically item is more of a presentation grater for the table.

### Cuisipro.

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