

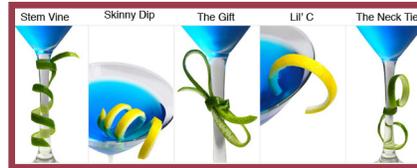
JB Prince

Graters
& Zesters





Watch a video of the Zip Zester in ACTION!



Zip Zester Garnishing and Zesting Tool The Zip Zester is the quintessential tool for volume citrus zesting and garnishes. You can increase production, and easily remove the zest or peel from citrus fruits. The Zip Zester separates zest and peel safely, cleanly and efficiently, leaving behind the bitter white pith. The end products are uniform garnishes and zest for recipes spanning the kitchen and bar.

Constructed of industrial grade glass filled nylon and food grade stainless steel, this tool is easily secured to a table or countertop with 100 lbs of suction power. The included metal bowl, zesting blades, and garnishing blades are dishwasher safe. The fruit anchors can be easily cleaned by hand. The Zip Zester is made in the United States and is NSF listed.

The Zip Zester includes:

- One Glass Filled Nylon housing for the spindle and blades.
- One bowl.
- One micro zest blade.
- One macro zest blade.
- One big twist bar garnish blade.
- One little twist bar garnish blade.

The Zip Zester can zest an entire citrus fruit in 10 seconds and create hundreds of cocktail garnishes in minutes - five times faster than a hand tool! The unit is so productive that it can pay for itself in 24 days, with up to \$800 in labor savings when compared to traditional methods. 7.25" width x 16" depth x 8.5" height.

D982 \$219.90



Microplane 4 Sided Box Grater The Microplane® 4-Sided Box Grater Box Grater features three of the most popular, patented Microplane® grating blades - Fine/Zester, Medium Ribbon and Extra Coarse - along with an additional fourth Slicer blade.

- Four-sided grater has extra coarse, fine, medium ribbon, and slicer sides.
- Ergonomic, soft grip handle.
- Easy to clean, fine blade removes for easy access.
- Grating Area: 5.25" x 4.25".
- Materials: Blades made of surgical grade stainless steel. Plastic body. Rubber feet.
- Cover included.
- Care & cleaning.
- Dishwasher safe.

We recommend rinsing your grater in warm water immediately after each use. Remove particles stuck in the blade from the back side whenever possible. To remove "stuck on food" from the front, first soak the tool in warm water and then use a cleaning brush and stroke in the same direction as the teeth. Store with cover on when not in use.

U929 \$30.60



Microplane Fine Grater/Zester The Fine/Spice Grater, terrific for zesting and spice grating, also makes a fast melting powder for pastas. Or pair it with the Grater Attachment for grating several nutmegs or other pebble-sized spices at once. Dishwasher-safe, featuring all stainless steel construction, comfortably curved handles and non-slip rubber feet.

U927 \$14.00

Microplane Extra Coarse Grater The extra coarse grater is ideal for grating onions, soft cheese and cabbage. Dishwasher-safe, featuring all stainless steel construction, comfortably curved handles and non-slip rubber feet.

U942 \$13.70

Microplane Coarse Grater The coarse grater makes small flecks, ideal for salads. Dishwasher-safe, featuring all stainless steel construction, comfortably curved handles and non-slip rubber feet.

U926 \$14.00



Microplane Ultimate Citrus Tool Our three-in-one Ultimate Citrus Tool features elliptically shaped, soft-touch handles that provide a sure and comfortable grip. The jazzy Zesty Yellow, Lime Green and Citrus Orange colors add energy and a touch of whimsy and fun to cooking and entertaining, and also make appealing gifts for avid cooks and cocktail enthusiasts.

The versatile Ultimate Citrus Tool features a patented surgical grade stainless steel Fine Microplane® blade – the company's best-selling blade style – which excels in zesting the flavorful and aromatic peel of citrus fruit without grating into the bitter pith. In addition, the Ultimate Citrus Tool features two decorative garnishing blades in a large (.297" diameter) and small (.188" diameter) size. Conveniently positioned on one side of the tool, the decorative stainless steel circular blades effortlessly cut through the fruit's peel to make restaurant-style garnishes in seconds. On the opposite side, an easy to use scoring blade simplifies the task of making citrus peel to garnish dishes and cocktails.

U928 \$11.30



Grater/Zester for hard cheeses, onions, peppers and other vegetables. 12" long.

U746 \$11.20

Spice Grater for nutmeg and other hard spices 8.5" overall.

U767 \$7.90



Zester For citrus rinds, garlic, ginger, fine grating and other zesting purposes. 12" long x 1.25" wide.

U745 \$8.70



Fine Grater For pureeing garlic, onion, and ginger. 11" long.

U765 \$13.20

Coarse Grater For hard cheeses, & chocolate. 11" long.

U766 \$13.20



Lemon Zester 5.5" overall. Stainless steel, black plastic handle.

D310-C \$10.30

Victorinox Lemon Zerter 6" overall. Deep angle and sharp edges for easier handling. Stainless steel, wood handle.

D313 \$17.80