

**BOSKA®**

SINCE 1896

*Food Tools for Life*

## Grater(s) - EN

### Description

A grater is a handy tool for creating coarse, fine, or powdered grated cheese. BOSKA offers various types of graters, such as a table grater and a hand grater. The size of the holes in the grater determines the type of grated cheese you can produce. The grater is not only suitable for cheese but can also be used for other foods, such as vegetables and anything else that is easy to grate.

Here's how to use it:

1. **Choose the right cheese:** The grater can be used for many types of cheese but works best with semi-hard to very hard cheeses, such as Gouda, Edam, or Parmesan. Softer cheeses are often too creamy and may stick to the grater.
2. **Hold the cheese grater:** Hold the handle of the grater firmly. For a table grater, make sure it is placed securely on a flat surface. For a hand grater, ensure the BOSKA logo is facing upwards to make grating easier.
3. **Grate:** Move the desired food item back and forth over the grater to create fine strands, shreds, or flakes, depending on the type of grater and technique used.
4. **Repeat the motion:** Continue this motion until you have the desired amount of strands, shreds, or flakes.

With a bit of practice, you can grate cheese quickly and evenly. Perfect for pasta, pizza, salads, soups, and much more!

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### Warnings



**CAUTION**

SHARP OBJECT(S) INSIDE

**HANDLE WITH CARE**

KEEP OUT OF REACH OF CHILDREN

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