

Pure Copper Grater

Instruction

The elegant charm of a pure copper grater

Pure copper graters date back hundreds of years to Japan's Edo period. These elegant graters are made using the "honmetate technique", in which the blades are carefully lifted one by one from a thick copper plate using a chisel with a sharp tip.

This technique creates razor-sharp blades that delicately slice through fibers like chopping vegetables, producing a fine, fluffy texture that remains crunchy and pleasing to the palate.

Precautions on Use

- The grater blades are sharp. Handle with care.
- Do not use it for any purpose other than grating vegetables and other ingredients.
- Do not heat it on an open flame or place it near a fire.
- Store and use the grater out of reach of children.

Caring for Your Grater

- Before initial use, clean with a soft nylon brush dipped in dishwashing detergent and rinse with tap water.
- Straight after use, clean with a soft nylon brush dipped in dishwashing detergent, rinse with tap water, and then dry.
- Due to the nature of the tin plating (the silver parts), it will gradually darken over time. Note the following points to prevent this discoloration from occurring over a short period.
 - Always clean and dry the product straight after use.
 - Do not leave it to soak before cleaning.
 - Do not store in a humid location.
- The darkening is simply a change in color and does not pose any harm to individuals. If you are concerned about the color, you can make it less noticeable by scrubbing with a soft nylon brush and cream cleanser and rinsing well.
- If you notice a green patina, remove it by rubbing it with a cotton swab moistened with a solution of equal parts vinegar and salt. Next, clean it with dishwashing detergent and rinse well before use.
- Do not put it in a dishwasher.

Quality Label

Material: Copper, tin plating

Made in Japan

Manufacturer

Tsuboe Co., Ltd.

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