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Kitchen Tools



- Choppers and graters are kitchen tools that are used to do work fast with help of effective and efficient blades the work can be done in no span of time

BEST FOR

- Chopping and grating Green leafy vegetables

CONSIDER THIS

- a well-designed grater is able to deal with many other foodstuffs, including but not limited to, citrus fruit, nuts, spices, such as ginger and nutmeg, potatoes, and coconut
- a multi-function grater that can be used for a number of different ingredients.
- Different types of graters that are available in market are Metal Graters , Integral Boxes , Ceramic graters , Rotary Graters , Electric graters selection can be made according to use and purpose

Choppers & Graters



- a board on which vegetables and other types of food are chopped.

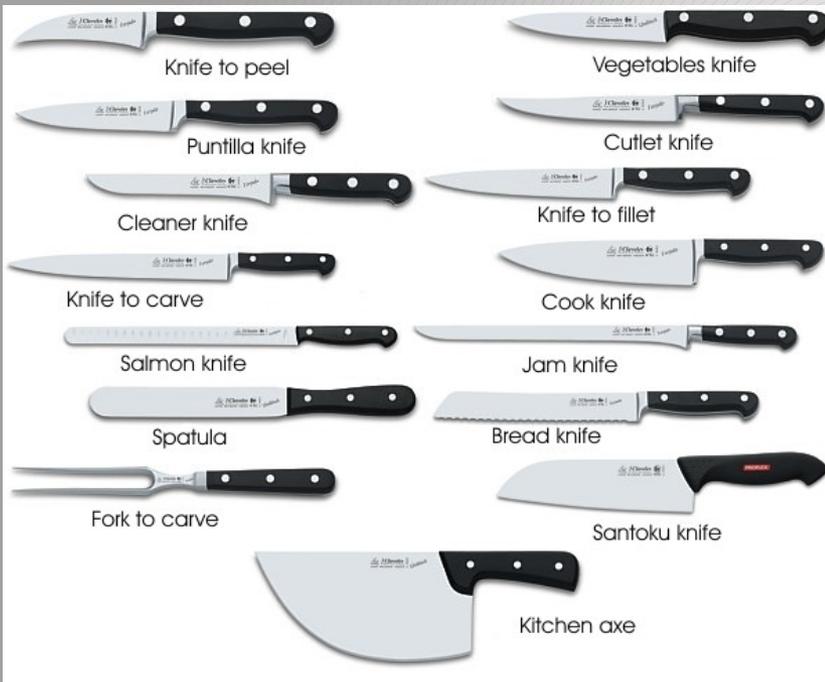
BEST FOR

- Chopping Vegetables , Fruits , and NonVegItems

CONSIDER THIS

- Use separate chopping boards for raw and ready-to-eat/cooked food to prevent cross-contamination.
- Chopping boards need to be clean before and after each use or at least once every two hours when using for a longer period of time.
- Store chopping boards in a vertical or upright position. This helps to prevent trapping of moisture and the accumulation of dust or grime under the boards Proper storage of chopping boards help to keep them clean and dry.

Chopping Boards



- A **knife** is a cutting tool with a cutting edge or **blade** hand-held or otherwise, with or without a handle.
- Knives have different types of blades being made from **bronze**, **copper**, **iron**, **steel**, **ceramics**, and **titanium**.

BEST FOR

- Cutting different items in Kitchen for food preparation or as cutlery

CONSIDER THIS

- Different types of Handle Options are available in knives like Wood, Plastic, Injection molded, Rubber, Lather, Stainless Steel and aluminum
- Knives as utensils have different options: Bread Knife, Boning knife, shefknife, Electric knife, kitchen knife, Rocker knife, Table knife etc

Knives



Peelers and Graters

- A **peeler** (**potato peeler** or **vegetable peeler**) is a **kitchen tool** consisting of a slotted metal blade attached to a handle, that is used to remove the outer skin or **peel** of certain **vegetables**, frequently **potatoes** and **carrots**, and **fruits** such as **apples**, **pears** etc.

- A **grater** is a **kitchen utensil** used to grate foods into fine pieces.

BEST FOR

- Remove outer Skin of Vegetables and grating of Food

CONSIDER THIS

- Different types of peelers available in market are Straight , Swivel , Y shape peeler
- Microplane, A zest grater , A nutmeg Grater , Multiple grater , Porcelain grater are types of graters available in market
- Graters produce shreds that are thinner at the ends than the middle. This allows the grated material to melt or cook in a different manner than the shreds of mostly uniform thickness produced by the grating blade of a **food processor**.



Slicers

- Food slicers are handy kitchen appliances that make it easy to create uniform slices of various types of foods. The food slicer is often constructed to work with a particular type of food.

BEST FOR

- Best for slicing vegetables , Meat and other things

CONSIDER THIS

- The slicer is available in models that are simple devices operated by hand.
- the basic food slicers are composed of a mixture of metal and plastic components and are small enough to be operated with one hand. Larger types may require both hands to work the device properly.
- Different types of slicers are Egg Slicer , Apple slicer , Cheese Slicer
- There are also Industrial slicers usually tend to be powered with electricity and are used for mass production of slices of various foods.