

FOOD PREPARATION

Kitchen and Serving Utensils - Hooks (continued)

Skimmer

For skimming, draining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully.

- 10050 12.6 in. length 3.9 in. diameter
- 10052 13.8 in. length 4.7 in. diameter

Design Award: FORM '94



Fine Skimmer

For skimming and straining pasta or noodles and lifting out deep-fried items. Liquid drains away quickly through the large area of fine perforations. Small pieces of food can be lifted completely out of the liquid.

- 10057 13.8 in. length 4.7 in. diameter

Design Award: FORM '94



Deep Skimmer

For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items especially carefully.

- 10041 13 in. length 4.3 in. diameter

Design Award: FORM '94



Pancake Slice

The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease.

- 10070 13 in. length 4.1 x 3 in. blade

Design Award: FORM '94



Turning Slice perforated

When serving, oil and fat efficiently drain away through the large perforated area in the blade. Ideal for fish and lasagna.

- 10071 13 in. length 4.1 x 3 in. blade

Design Award: FORM '94



Spaghetti Spoon

The toothed rim and the hole in the center solve all problems when lifting, stirring or serving spaghetti and other noodles.

- 10087 11.6 in. length 2.8 in. diameter

Design Award: FORM '94



Roasting Fork

The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage.

- 10085 13.4 in. length

Design Award: FORM '94



Fish Slice

The fine blade with its rounded edges allows delicate items such as fish to easily be lifted and turned without damage. The slots guarantee efficient drainage of fats and liquids.

- 10075 13.6 in. length 4.7 x 3.5 in. blade

Design Award: FORM '94



Trout/Asparagus Slice

Ideally suited for lifting asparagus, boiled fish, potato slices and vegetables. The curvature of the blade prevents food from slipping off.

- 10120 15 in. length 4.5 x 6.3 in. blade

Design Award: FORM '94



FOOD PREPARATION

Kitchen and Serving Utensils - Round Handle

Ladle with pouring rim

Two different sizes and handle lengths for ladling and portioning. With all round pouring rim for drip-free pouring.

- 10609 13.2 in. length 3.5 in. diameter



Sauce Ladle

For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.

- 10660 10.4 in. length



Basting Spoon

For basting food in the oven. The long handle protects hands from heat.

- 10662 13 in. length



Turning Slice perforated

The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease. The perforations allow efficient drainage of fats and liquids.

- 10671 13.6 in. length



Turner flexible

The turner is formed from round wire loops with no corners or sharp edges. The angled handle is an additional plus for easy handling.

- 10680 13.6 in. length



Spaghetti Spoon

The toothed rim and the hole in the center solve all problems when lifting, stirring or serving spaghetti and other noodles.

- 10687 12.2 in. length 2.8 in. diameter



Skimmer

Flat design with large perforations for skimming, straining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully.

- 10652 14.4 in. length 4.7 in. diameter



Deep Skimmer

For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items especially carefully.

- 10641 13.6 in. length 4.3 in. diameter



Wire Skimmer

For lifting out fried food. The wide distance between wires ensures quick and efficient draining away of fats.

- 95681 15.2 in. length 4.7 in. diameter



Wire Skimmer (coarse mesh)

The coarse wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.

- 95792 15.7 in. length 5.5 in. diameter

