

FOOD PREPARATION

Pastry Utensils

Pastry Brush

Brush is made from pure natural bristle. The wide bristle head is ideal for glazing or greasing large areas. Rounded corners allow precise spreading of glazes and decorative finishes. With wire handle.

12467	8.5 in. length	1.0 in. width
12468	9.3 in. length	1.4 in. width
12469	10 in. length	1.8 in. width



Spatula White

The front part of the spatula is from hard wearing silicone and resistant to temperatures from 94°F - 428°F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.

12450	7.9 in. length	1 in. width
12455	10.2 in. length	2 in. width
12460	12.6 in. length	3 in. width



Spatula Blue

The front part of the spatula is from hard wearing silicone and resistant to temperatures from 94°F - 428°F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.

12451	7.9 in. length	1 in. width
12456	10.2 in. length	2 in. width



Spatula Red

The front part of the spatula is from hard wearing silicone and resistant to temperatures from 94°F - 428°F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.

12452	7.9 in. length	1 in. width
12457	10.2 in. length	2 in. width
12462	12.6 in. length	3 in. width



Pastry Roller

The smooth running ball bearing ensures effortless work. The polished surface of the roller prevents sticking and is easy to clean.

12721	9.1 in. length	1.5 in. diameter
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Pastry Wheel

For neat cutting of rolled out pastry. The wavy edge of the cutting wheel allows for a decorative design.

12720	7.7 in. length	2.8 in. diameter
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Confectionery Funnel

Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles- .2 inch and .24 inch, without nozzle- .4 inch. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble for cleaning.

16229	7.5 in. diameter	1.3 qt. capacity
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Kitchen Torch

Ideal for desserts such as crème brûlée, as well as for vegetables or meat. Adjustable dial for flame regulation, temperature can reach up to 2372°F. Topple free base and practical setting for continuous operation (up to 60 minutes). Refillable with commonly available lighter fluid. GS and TÜV approved. With child proof safety switch.

12844	6.7 in. height
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FOOD PREPARATION

Whisks

Egg Whisk

Wide spacing of the fine wires and a slender handle effortlessly produce light and airy results when whisking mixes of liquid or semi-liquid consistency. Suitable for pancake batters, cream mixes, sauces and soups.

95598	6.7 in. length	12 wires
95599	8.7 in. length	14 wires
95600	10.6 in. length	14 wires
95601	12.6 in. length	14 wires



Egg Whisk silicone

For whisking or beating liquid and semi-liquid consistencies. Ideal for preparing soups, cream puddings and pancake batter. Heat resistant up to 500°F. Durable bonding of stainless steel and silicone.

95606	10.6 in. length	12 wires
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Balloon Whisk/Beater

The robust handle in combination with flexible, densely positioned wires guarantees good results when whisking mixes of thick or semi-liquid consistency. Suitable for whipping cream and egg white.

95611	12.6 in. length	24 wires
95612	14.6 in. length	24 wires



Jug Whisk

The slender form is ideal for whisking in narrow containers and glasses. Food and drinks can be quickly and easily stirred or twirled. Suitable for shakes and dressings.

95580	8.7 in. length	12 wires
95581	10.6 in. length	12 wires



Flat Whisk

The flat shape of the whisk is especially suitable for stirring small quantities and for folding ingredients in gently when working with delicate mixes. Perfect for blending ingredients and beating eggs.

95651	8.7 in length	8 wires
95652	10.6 in length	8 wires



Flat Whisk silicone

The flat shape of the whisk is especially suitable for stirring small quantities. Heat resistant up to 500°F. Durable bonding of stainless steel and silicone.

95656	10.6 in. length	8 wires
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Twirl Whisk

The flexible spiral shape facilitates airy beating of mixes reaching the base and all corners of the container and preventing unevenness in the mix. Specially suitable for processing small quantities of custard or gelatin in narrow containers.

95572	10.6 in. length	2 in. diameter
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Design Award: **FORM 94**



Spiral Whisk

This clever whisk reaches all areas of the pot, the base as well as awkward corners between pot base and wall. Just perfect for sauces.

95542	10.6 in. length
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Cooking Spoon classical

Made of 100% stainless steel, strong, durable and hygienic. Perfect for stirring, beating and blending.

95671	12.4 in. length
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Design Award:



Dual Speed Frother

Froths at two speeds: fast for frothing milk and milkshakes, slow for vinaigrettes. Drive shaft made from special hardened steel. Runs on two AAA batteries. With hanging ring for Open Kitchen storage. Manufactured from 18/10 stainless steel.

12841	8.3 in. length
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