

## ICING SPATULAS/PALLET KNIVES

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – LENGTH OF BLADE

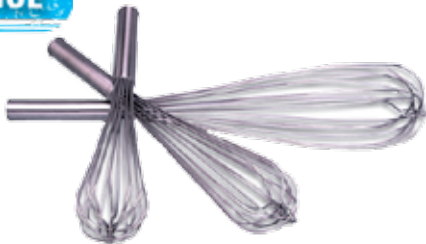
ISM0210	A	ICING SPATULA - 210mm
ISM0250	A	ICING SPATULA - 250mm
ISM0300	A	ICING SPATULA - 300mm
ISM0360	A	ICING SPATULA - 360mm
PKS0310	B	PALLET KNIFE SERRATED BLADE - 250mm
PKS2360	C	PALLET KNIFE SCALLOPED - 360mm
ISM2250	D	ICING SPATULA TAPERED BLADE - 250mm
SPS0001	E	SLOTTED PASTRY SERVER - TRIANGLE

Ideal for splitting sponge & large bakes



## FRENCH WHISKS - 8 WIRE

**BEST CHOICE**



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK

WHF0300	•	WHISK FRENCH S/STEEL - 300mm
WHF0350	•	WHISK FRENCH S/STEEL - 350mm
WHF0400	•	WHISK FRENCH S/STEEL - 400mm
WHF0450	•	WHISK FRENCH S/STEEL - 450mm
WHF0500	•	WHISK FRENCH S/STEEL - 500mm
WHF0550	•	WHISK FRENCH S/STEEL - 550mm

## PIANO WHISKS - 12 WIRE

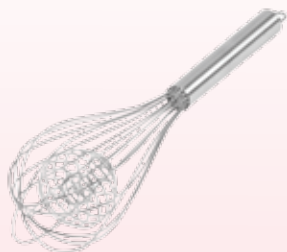
### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK

WHP0250	•	WHISK PIANO S/STEEL - 250mm
WHP0300	•	WHISK PIANO S/STEEL - 300mm
WHP0350	•	WHISK PIANO S/STEEL - 350mm
WHP0400	•	WHISK PIANO S/STEEL - 400mm



## RAPID SPEED WHISKWIRE



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK

WHS0320	•	RAPID SPEED WHISK - 320mm
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Less work, Faster Results! Three times the aeration with one rotation!

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed.