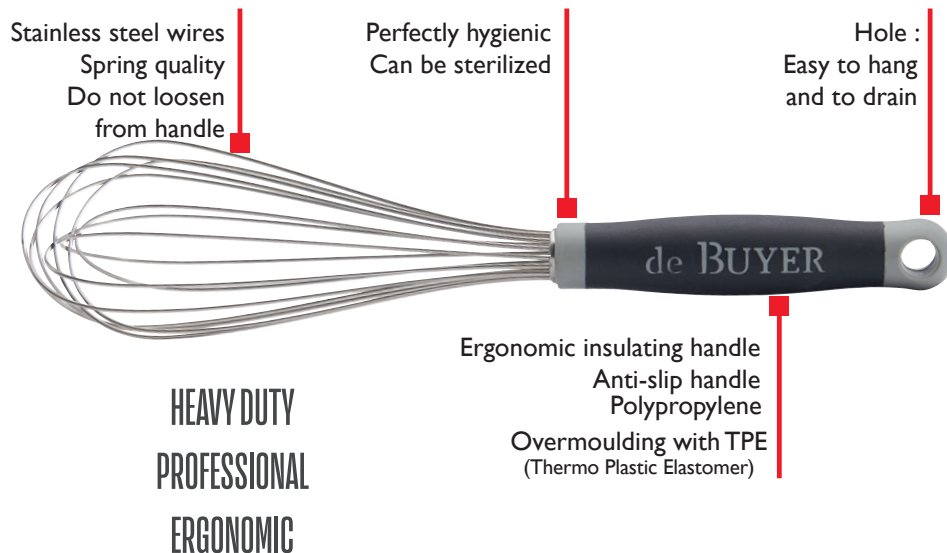


UNIVERSAL WHISK

To Mix, Beat, Aerate, Emulsify...

The essential utensil for cooking and patisserie :
the whisk de Buyer is available
in 7 sizes for preparing :
Sauces, emulsions, creams, dough, batter...

Göma



2610.20 Universal whisk with slim handle L. 20cm. Perfect for using in small pans for sauces.

2610.25 Universal whisk with slim handle L. 25cm

2610.30 Universal whisk with slim handle L. 30cm

The handle of the smaller whisks L. 25 cm and 30 cm is different : slimmer to ensure comfort for all as well as smaller hands.

2610.35 Universal whisk L.35 cm

2610.40 Universal whisk L.40 cm

2610.45 Universal whisk L.45 cm

2610.50 Universal whisk L.50 cm

EGG-WHITE ROUNDED WHISK :

2611.35 Universal whisk L.35 cm

2611.45 Universal whisk L.45 cm



For a standard domestic use
choose a maximum size L. 35 cm for whisks and spatulas



Universal whisk for cooking and patisserie GÖMA, polypropylene handle



Code	Designation	Lcm	Wcm	Kg
2610.20	St/steel wire ø 1,4 mm	22,43	5	0,06
2610.25	St/steel wire ø 1,4 mm	26,5		0,08
2610.30	St/steel wire ø 1,8 mm	32		0,14
2610.35	St/steel wire ø 1,8 mm			0,6
2610.40	St/steel wire ø 1,8 mm	41,5		0,19
2610.45	St/steel wire ø 1,8 mm	46,5		0,23
2610.50	St/steel wire ø 1,8 mm	50		0,25

The essential utensil for cooking and patisserie : the professional whisk de Buyer with stainless steel wires -spring quality- Encased wires: perfectly hygienic and watertight. Ergonomic and anti-slip comfortable handle. Easy storage with its hole. Perfect hygiene : Can be sterilized - Perfectly watertight - Dishwasher safe

Egg-whites whisk GÖMA,, polypropylene handle



Code	Designation	Lcm	Kg
2611.35	St/steel wire ø 2 mm	35	0,18
2611.45	St/steel wire ø 2 mm	45	0,23
	While stocks last		

This whisk has a large head and hard springy wires. It is specially designed for beating egg-whites until stiff.