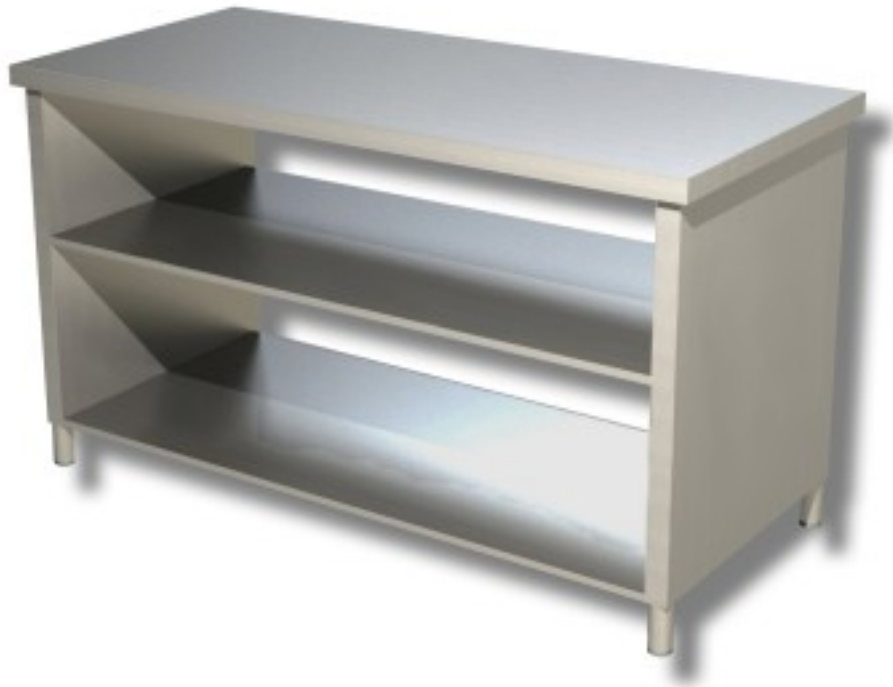


Cod: 38270073

Stainless steel table with sides and 2 shelves depth 700 mm 1800x700 mm



Description

Professional whisks Professional whisks are useful tools especially in pastry making, for preparing cake and cake batters, whipping eggs and mixing various ingredients with practical whips. Professional whisks: characteristics Professional whisks are distinguished on the basis of several characteristics, which may vary from model to model: capacity: indicates the capacity of the bowl, i.e. the container into which the ingredients to be blended are poured; speed: varies according to the electrical power of the whisk, which can be single-phase or three-phase; additional functions: turbo, pulse function useful for preparing cream and creams, continuous processing. An essential component of the electric whisk is the whisk, made of stainless steel compatible with food contact according to current regulations. Some models include more than one whisk, to be interchanged according to the mixing needs: the wire whips are suitable for soft doughs, as they include and incorporate air; the hooks are useful, on the other hand, for thicker, less oxygenated doughs. Whiskers are powered electrically. Beaters on Ristoattrezzature All professional whisks in our catalogue are CE-marked.

Dimensions

Dimensioni esterne	1800x700x850 mm
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Technical data

Capacità di carico	50 kg
Peso	93 kg