SOLUZIONIFOODSERVICE

STAINLESS STEEL WHISK RUBBER HANDLE - cm.30

De Buyer whisk, essential for sauces, creams and cakes. Ergonomic, insulating and antibacterial handle. Indestructible stainless steel.





S O L U Z I O N I F O O D S E R V I C E

The De Buyer Whisk, with 30 cm long stainless steel cables, is the trusted assistant that every chef or cooking enthusiast would like to have at their side. Its ergonomic handle covered in non-slip rubber ensures a firm and comfortable grip, while the indestructible steel wires guarantee unparalleled effectiveness. Its versatile uses make it perfect for preparing a wide range of recipes, from sauces to creams, including emulsions and whipped egg whites. Thanks to the antibacterial material you can use the tool in complete safety. With the De Buyer Whisk, the art of cooking becomes truly simple and fun.

