

STAINLESS STEEL WHISK RUBBER HANDLE - cm.40

Top tool for the kitchen or pastry shop: De Buyer whisk, perfect for sauces, creams and more. Non-slip handle, stainless steel cables!



SOLUZIONI FOODSERVICE

Discover the indispensable De Buyer whisk with timeless elegance. Its value lies in the robust stainless steel heart, resistant and durable, ideal for mixing sauces, creating emulsions, whipping egg whites, mixing creams and cake mixes, without fear of ruining or deforming. Its length of 40cm increases its usefulness in professional contexts. The handle, covered in TPE rubber with polypropylene atoms, is an ergonomic detail that offers unrivaled comfort of use and grip for precision control. Finally, the finishing touch: the rubber coating is also antibacterial, to ensure impeccable hygiene. An indispensable ally in daily kitchen work!