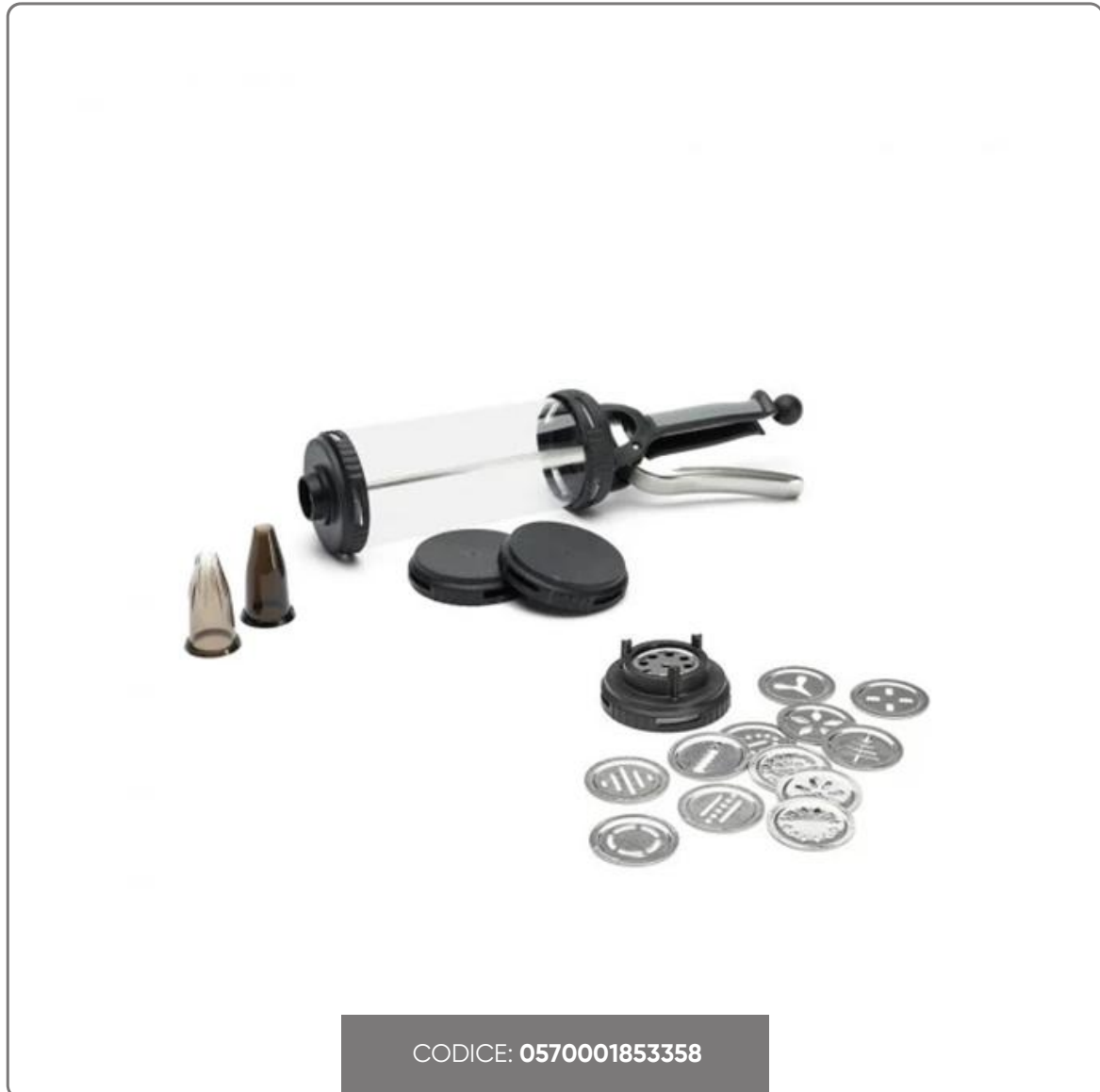
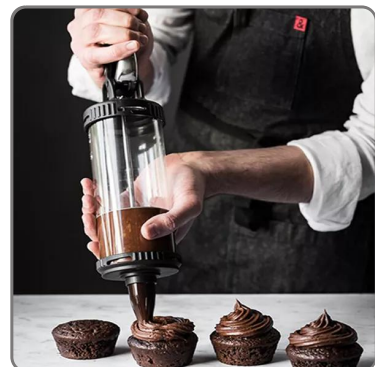


PASTRY SYRINGE DOSING PASTES CREAMS FOAMS dim. cm.38,4x10,5

SYRINGE DISPENSER FOR PASTRY dimensions 38,4x10,5 with 2 SPOUTS included: SMOOTH diameter cm.0,8 and GROOVED WITH 8 TEETH diameter cm.0,8.



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SOLUZIONI FOODSERVICE

USE:

The syringe is ideal for dosing pastes, creams and mousses. Once the appropriate nozzle has been selected, pull the piston plunger all the way back and, holding the syringe upside down, fill the barrel with the preparation. Remove the residual air by pressing the plunger and bring the preparation inside the spout. Adjust the dosage amount with the scale wheel. Press the handle to release the product.

Additional body refill sold separately.

CHARACTERISTICS:

- two spouts included
- compatible with de Buyer nozzles 4128, 4129, 4130, 4131, 4132
- hermetic closure of the graduated body
- clean with warm water and dish soap
- not dishwasher safe
- avoid the use of abrasive sponges
- sterilizable
- made in France