# **TOOLS AND UTENSILS**



### Colander for Deep Fryer, Stainless Steel

art. Dia Ht. Lbs 41930-39 16 ¼" 7 ¾" 3.3

The Deep Fryer Colander is used to drain fat from deep-fried foods. It is singlehandled with an 814" bowl that clips securely beneath the colander to catch hot oils, while maintaining food crispy.



## Fry Scoop, Stainless Steel

SS

art. Width Length Lbs 41929-00 7 %" 9" 1.1



### Kitchen Spatula, Wood

art.	Length	Lbs					
42907-01	10"	0.2					
42907-02	11 %"	0.3					
42907-03	13 ¾"	0.4					
42907-04	15 ¾"	0.5					
42907-06	19 <sup>2</sup> / <sub>3</sub> "	0.6					
42907-07	23 ½"	0.8					
42907-08	31 ½"	1.1					
42907-09	39 ¾"	1.4					
42907-10	47 1/4"	1.8					

The unique shape of this wooden kitchen spatula makes it ideal for a variety of uses, from mixing to spreading.



#### Wooden Spoon

art.	Length	Lbs	
42901-20	7 %"	0.2	
42901-25	10"	0.3	
42901-30	11 %"	0.4	
42901-35	13 ¾"	0.5	
42901-40	15 ¾"	0.6	

A staple in all kitchens, the wooden spoon is generally used for mixing ingredients in cooking and baking.



## Angular Spatula, Wood

art.	Length	Lbs
42907-30	11 %"	0.1
42907-35	13 ¾"	0.2
42907-40	15 3/4"	0.2

This hybrid of a traditional wood spoon and spatula is excellent for multiple jobs, from scrambling eggs to spreading mixtures. It has a pointed end that easily gets into the edges of pans to fully incorporate food as it cooks, while its beveled edge is excellent for lifting and serving finished dishes. Safe for use on non-stick cookware. Not dishwasher-safe.



## T-Shaped Crepe Spreader, Wood, Set of 5

 art.
 Width
 Length
 Lbs
 des.

 42900-15
 7 1/6"
 7 1/8"
 0.1
 Rounded

 42900-24
 7 1/6"
 9 1/2"
 0.1
 Flat

Beech wood.



## Baster, Stainless Steel

art.	Length	Lbs	
42863-00	10"	0.2	

This stainless steel baster includes an injector tip designed to moisten fish, meat and poultry periodically with a liquid, such as melted butter or a sauce while exposed to the dry heat of the oven.



# Fish Tweezers, Stainless Steel

art. Width Length Lbs 42592-02 Thick 5" 0.1

This tool is designed to pull out bones from fish without harming its delicate flesh. The tip is rounded and blunt, making it easier to grasp thick bones.