




DiFluid
R2 Extract

Masterpro

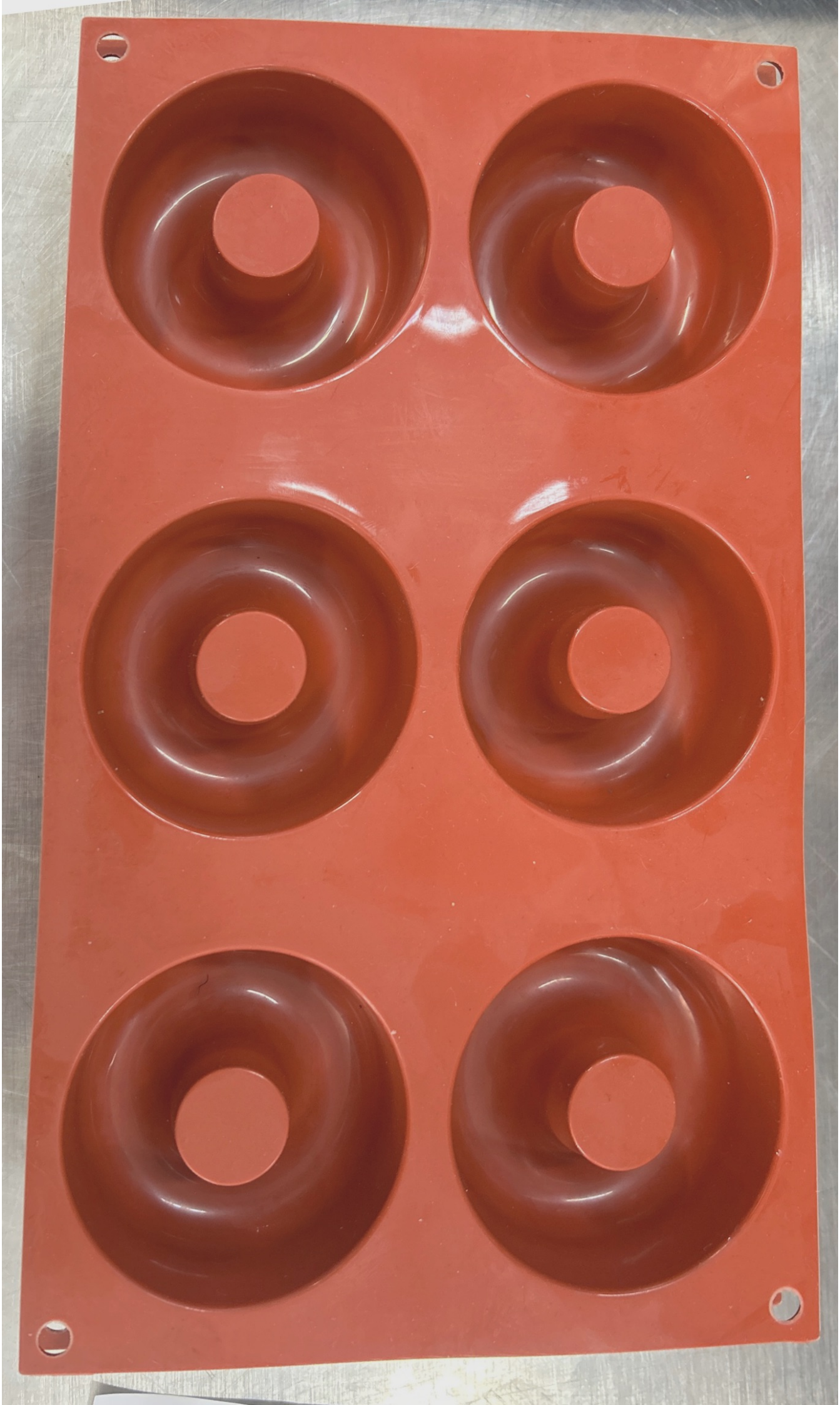


Château

TERMÓMETRO PARA VINO
WINE THERMOMETER


Ø 100 mm
Ø 100 mm
Ø 100 mm





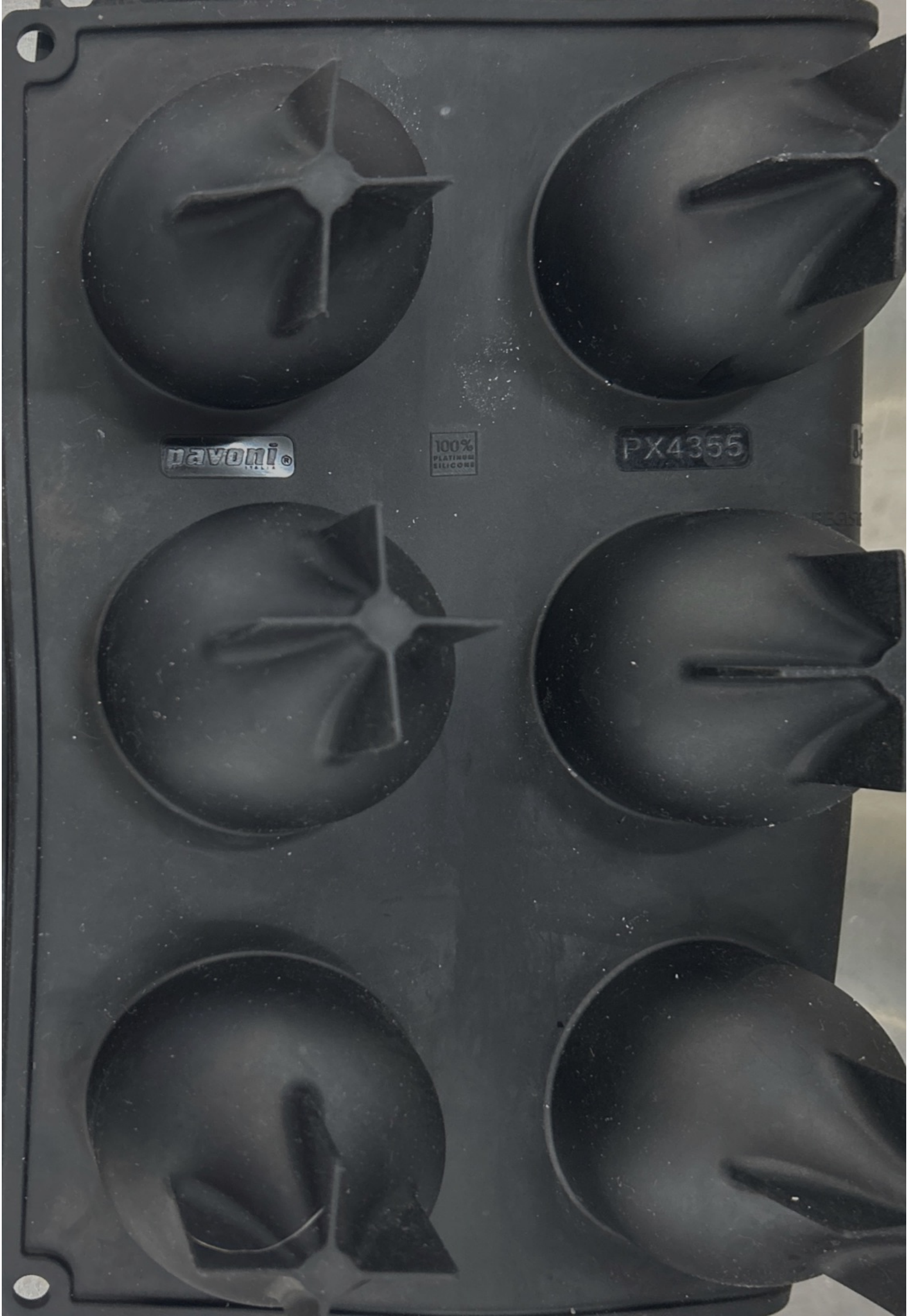



PAVOFLEX






Ø 180 mm
PERFECT CAKE


pavoni
100% PLATINUM SILICONE
PX4355






























MODE
START
STOP
TARE
ON/OFF
TIMER
WEIGHT










bonavita
Temp. Set
°F/°C
hold


Kalley



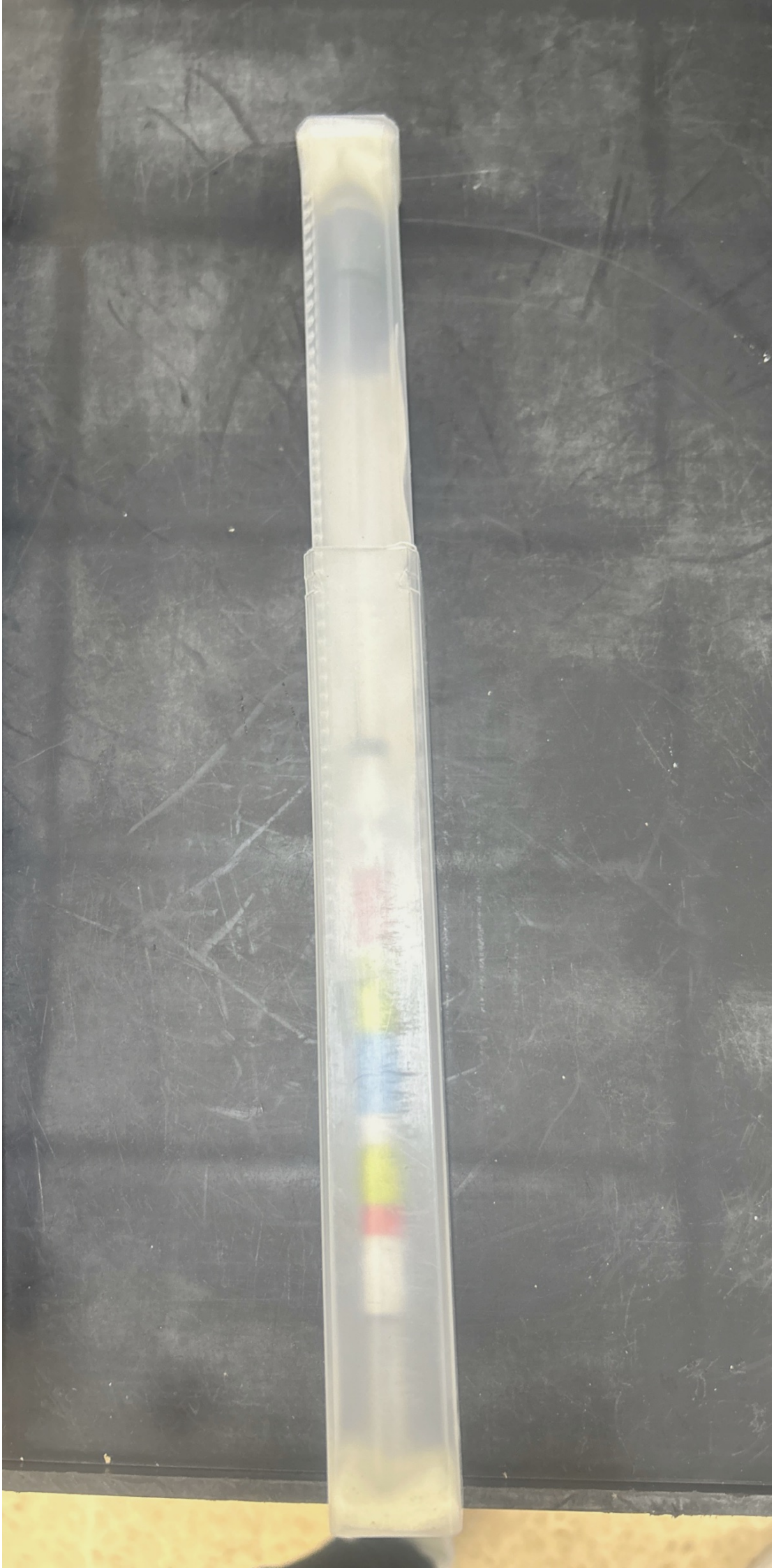

STAINLESS STEEL
ROSTFRITT STÅL



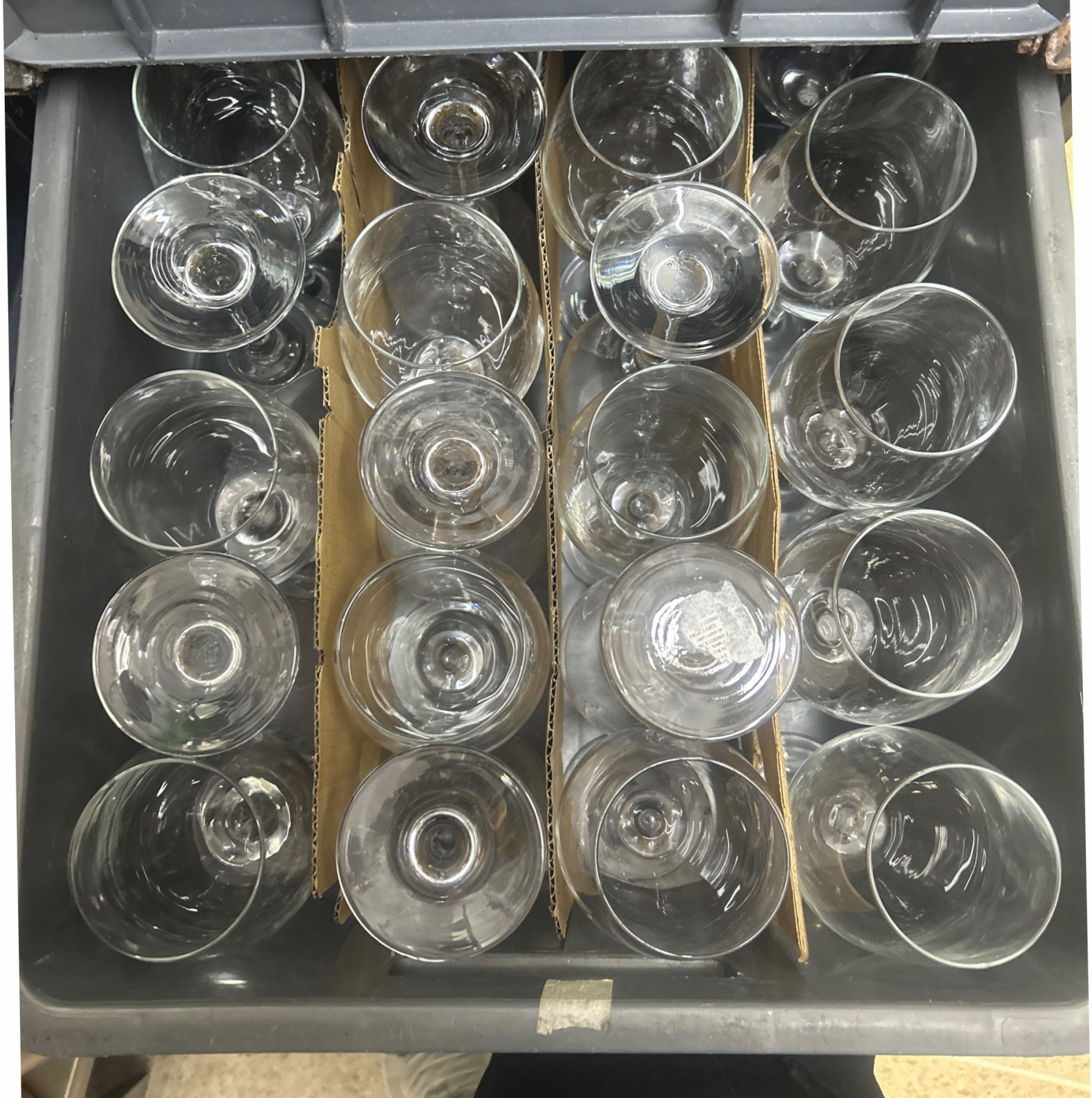
















Ateco

Smoother & Decorating Comb

Use flat side to smooth sides and top of cake in preparation for decorating.
Use design sides to create lines and patterns on cakes, pastries and other foods.

Lissoir-racloir décoratif

Utiliser le côté plat pour lisser les côtés et le dessus du gâteau en vue de le décorer.
Utiliser les côtés dentelés pour créer des lignes et des motifs sur les gâteaux, pâtisseries et autres aliments.

Alisador Y Peine Decorador

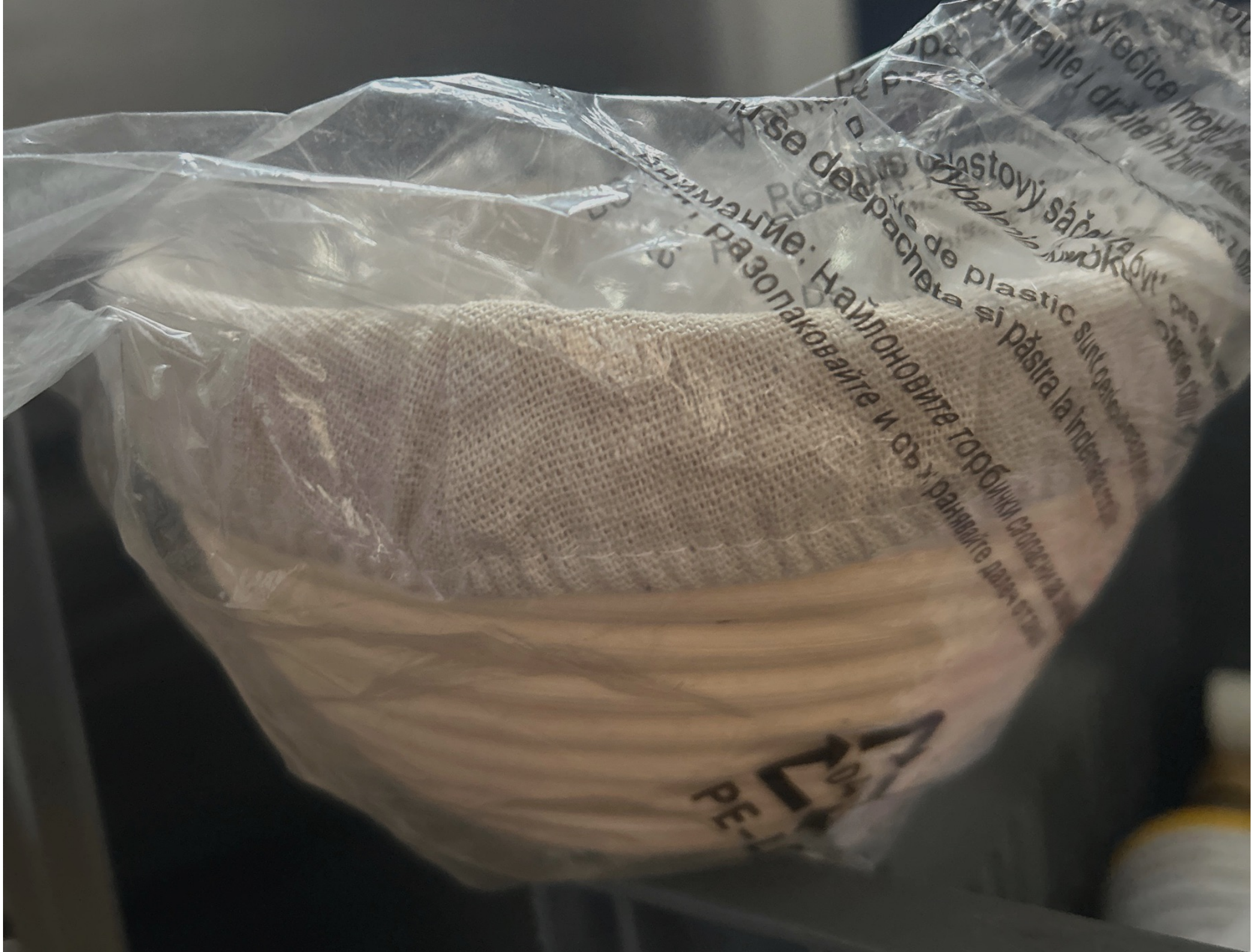
Use la parte plana para alisar la superficie y los lados del bizcocho, para despues decorar.
Use los otros lados para crear lineas y otros diseños.



1447


KRUVE
SIFTER
PLUS
KRUVE




Внимание: Найлоновите торбички са опасни за
разопаковайте и съхранявайте далеч от
de plastic sunt periculoase
de pachetare și păstra la îndemâna