

Instructions for care

All knives and cake spatulas are in general dishwasher proof.

Cleaning by hand is recommended, thus you prevent that the blade gets in contacts with aggressive detergents.

Food remnants such as ascorbic acids, highly concentrated detergents, or prolonged exposure to hot water steam, may cause the blade to stain, or even develop rust, in the worst case.

Strong chemical cleaning agents will at the same time lead to the electrochemical deterioration of the cutting edge.

Right away after each use, we therefore recommend rinsing under running water, using a soft cloth and mild detergent.

Wiping the knife with a soft cloth after cleaning will prevent the blade from developing stains. This will conserve the cutting edge which means it will remain sharper much longer.



DE	WINKELPALETTE
GB	SPATULAS ANGULAR
IT	SPATOLE PER CUOCO CON SCALINO
ES	ESPÁTULA DE PASTELLERO CURVADA

	#	↗ mm*	
<input checked="" type="checkbox"/>	260044	115 – "MINI"	6
<input checked="" type="checkbox"/>	260040	160	6
<input checked="" type="checkbox"/>	260041	210	6
<input checked="" type="checkbox"/>	260042	260	6
<input checked="" type="checkbox"/>	260043	310	6



DE	TORTENRINGPALETTE 90°
GB	TARTRING SPATULA 90°
IT	SPATOLA PER ANELLO DA TORTA 90°
ES	ESPÁTULA PARA ARO DE TARTAS 90°

	#	↗ mm*	
<input checked="" type="checkbox"/>	260050	150	6



DE	KUCHENPALETTEN
GB	CAKE SPATULAS
IT	SPATOLE PER DOLCI
ES	ESPÁTULA PARA PASTELES

	#		↗ mm*	
<input checked="" type="checkbox"/>	260020	stumpf/blunt	160	6
<input checked="" type="checkbox"/>	260021	Welle stumpf/single wave	160	6



↗ mm*: Klingenlänge / blade length