FOOD PREPARATION Tongs



FOOD PREPARATION Graters and Slicers

			SINCE 1888		
Article description; U	se and advantages	Item number; Measurements			; Use and advantages
Th	Shbone Tongs** e flat, wide grips with their grooved ridges get hold of nbones of all sizes without breaking them. Comfortable ndling due to well-balanced flexibility.	12910 5.9 in. length	**Available while supplies last		Cheese Slicer The sharp, serrated blade above the narrow gap facilitates fine slicing of cheese, which brings out the best flavor of hard cheeses.
Wi be en	cking Tongs th the patented coupling mechanism, these tongs can opened and locked using one hand. Ergonomic design sures safe and comfortable handling. Space-saving irage in locked position.	12915 9 in. length 12916 12 in. length 25054 17 in. length Design Award: II M (Gourmet Slicer The sharp blade is freely adjustable and can be set to produce the desired thickness for each type of fruit or vegetable. Ideal for truffles. The Food Grip/Hand Guard attachment ensures safe slicing even of small pieces.
Ide	aghetti Tongs ally suited for lifting and portioning pasta. The central ngs lock into each other so that spaghetti and other pasta	12920 11.8 in. length			Fine Grater The sharpened fine cutting edges prove ideal for grating lemon peel or cheese.
car	n be held securely.				Medium Grater The sharpened medium size cutting edges prove ideal for grating firm types of vegetable such as cucumbers, carrots and beetroot and are also suitable for cheese and chocolate.
Wł	lad Tongs** en lifting salad the rounded prongs correspond precisely h each other to safely grip every bit of salad. Angled front tion for ergonomic work.	12922 10.4 in. length	**Available while supplies last	J.	Adjustable Slicer With the laterally positioned adjusting screw, the slicing thickness can be selected from eleven positions. Can be safely stored with the cutter set to a closed position. Blade is exchangeable.
Pei gar	iversal Tongs fect for lifting meat, salad and vegetables or serving, nishing and preparing.	12924 11.2 in. length			Julienne Slicer Exchangeable insets produce fine strips of vegetable in "Julienne" style. Two insets are designed to produce strips of different sizes. A third inset with no separating blade produces whole slices. All three insets included.
Us	te Tongs eful both for cooking and roasting. Ingredients can safely lifted and turned. Perfect for preparing seafood and ellfish.	12925 12.2 in. length		,	Food Grip/Hand Guard Made of hardwearing synthetic material. Food is firmly held and can be safely processed. For use with all RÖSLE's Graters and Slicers.
Th loc sc He	cking Tongs silicone e patented coupling mechanism facilitates opening and king with just one hand. The silicone coating prevents ratching of coated pans and stainless steel cookware. at resistant up to 500°F. Durable bonding of silicone and inless steel.	12928 9.1 in. length 12926 11.8 in. length			Vegetable Grip Quickly processes vegetables up to the last bit. Fits well in the hand and facilitates safe and quick preparation.



	Item number; Measurements	
	12738 9.4 in. length	
roduce	12742 11 in. length	
grating	95020 15.7 in. length Design Award: PLUS Design Award:	
leal for carrots icolate.	95021 15.7 in. length Design Award: PESIGN CO	
slicing Can be Blade	95028 15.7 in. length Design Award: The Design Award: The Design Award: The Design Contract of the Design Contract of the Design Award of the Desi	
able in	95031 15.7 in. length	
firmly ÖSLE's	95035 4.7 in. length 3.1 in. width	
l in the	95044 5.5 x 4.5 x 3.5	