

Saucier

Perfect for drizzling sauces, dressings, and oils with precision. Choose from a large or small capacity bowl, with a tapered directional spout to provide excellent control of product flow rate.

M35142 8½" (1 oz.)

M35143 7⅝" (.4 oz.)



Solid Bowl

Deep well bowl for greater capacity. Tapered bowl front for superior pouring and drizzling.

M35138 9" (1.3 oz.)

M35140 7⅞" (.7 oz.)



Slotted Bowl

Unique slotting pattern design allows solids to be separated from liquids quickly and easily.

M35139 9"

M35141 7⅞"



Perforated Bowl

Optimal perforation pattern for fast draining.

M35160 9"

M35161 7⅞"



Precision Spoons

Take plate presentation to a new level. Dishwasher safe.

- Tapered tip for precise decorating
- 18-8 Stainless steel mirror finish bowl
- Ergonomic, textured nylon handle

M35146 7⅞" Large

M35145 7" Small

M35147 7" & 7⅞" Set



Spherification Spoon

A tool that allows you to take maximum advantage of molecular gastronomy. Accommodates small (caviar) and large (ravioli) spheres.

- 1/8" Perforations for quick draining
- 18-8 Mirror-finish stainless steel
- Deep well bowl for greater capacity
- Balanced design for easier use

M35162 6¾" Overall

