

SPECIFICATIONS

ARTICLE

Designation : **Stainless steel hemispherical bowl**

Code bobet :

5891 : Diam. 200 mm

5892 : Diam. 250 mm

5003 : Diam. 300 mm

5002 : Diam. 350 mm

5893 : Diam. 400 mm

Selling Unit : **Unit**

Non-contractual pictures



CHARACTERISTICS

Hemispherical bowl, round opened edge, "cul-de-poule"

- This model stands out due to its regular, rounded shape.
- It has an open rolled rim : rolled for handling without injury and open for improved hygiene.
- Polished finish.
- Its half-spherical shape allows the preparation to be well aerated during mixing, which is performed with downward movements.
- Inseparable from its whisk, the cul-de-poule is the ideal utensil for easily and rapidly making floating islands or emulsions.
- Multifunctional bowl that goes to the fridge, freezer, and oven.
- Suitable for dishwasher

APPLICATION / MAINTENANCE :

Using and caring for stainless steel

Stainless steel is easy to clean and keep clean. Drying quickly will prevent water stains from forming.

Height (mm)	Thickness (mm)	Diameter (mm)	Capacity (litres)	Weight (Kg)	Code Bobet
101	0.7	200	2.1 L	0.38	5891
124	0.7	240	3.6 L	0.57	5892
145	0.7	300	7 L	0.81	5003
170	0.8	350	11.2 L	0.98	5002
200	0.8	400	16.0 L	1.33	5893

