



DESIGNED TO MIX PRODUCTS WHILE CONTROLLING THE TEMPERATURE



ELVÉO THERMOMETER SPATULA

Designed to mix products like cream, sauces, sugar and chocolate in the pan, bain-marie, or chocolate dipping machine, while controlling the temperature.



FLASH TO LEARN MORE ABOUT THIS PRODUCT
IN OUR CHEF LIFESTYLE BLOG.

- Handle resists up to +220°C (428° F) and is dishwasher safe (with thermometer removed).
- -20° to +200°C (-4° to 392° F) removable thermometer, 1°C reliability, spray watertight.
- New model with flexible silicone paddle for thorough scraping of the bottom of containers during cooking and retrieving all of the product afterwards.



Item #	L
113092	15 1/4"



EXOGLASS® SPATULA

With built in thermometer which allows you to read the temperature while stirring. Dishwasher safe with thermometer removed.

Item #	L
113090	15"

